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Volume MM, Number 7

April 12, 2018

March General Meeting: Downcycling Soft Plastic with the TerraCycle Squad

By Karen Gardner

The Park Slope Food Coop March General Meeting largely focused on the Coop's relationship to the recycling (technically downcycling) company TerraCycle. In the agenda portion of the meeting, the TerraCycle squad leader, Sarah Chandler, presented the TerraCycle Squad Budget Renewal Proposal: In the second year the budget was \$6,000 (plus another \$1,500 contingency if needed), and this year (the third-year of collection) the squad requested \$10,000.

Sarah was a vision in plastic. She had adorned herself in the soft plastic packages that TerraCycle recycles for the occasion: a tempeh package on her right thigh above a grape bag hanging off her knee, a green beans package on her left thigh, frozen shelled edamame over her heart, and a frozen corn bag flapping from her right elbow. She wore a white bucket hat with various pieces of plastic sticking out like many antennae, and a cookie bag hanging off the left side, partially covering her face. Chandler propelled herself through a detailed and lengthy presentation about the Coop's relations with TerraCycle. Her enthusiasm was selectively contagious—some members applauded sporadically and

others began to grumble as time went on.

Coop members drop off materials to be recycled through TerraCycle on the second Wednesday and fourth Saturday of every month. The TerraCycle squad accepts and sorts plastic bags, wrapping, and packaging from most products sold at the Coop, thin plastic wrap, plastic roll bags, toothpaste tubes, baby-food pouches and caps, energy-bar wrappers, Brita filters, and cereal and cracker bags. These materials are packed tightly into boxes provided by TerraCycle, and sent back to TerraCycle to recycle into products such as tote bags, flower pots, and more. Like every waste disposal or recycling system, this process costs money. Each box costs around \$230, which includes the cost of the box itself, shipping the box back to TerraCycle, and the recycling of the materials. In the first year of TerraCycle's relationship with the Coop, the TerraCycle squad had a budget of \$5,000. This year (the third year of partnership), the squad expects to spend about \$11,000. Alongside its budget from the Coop, the squad accepts donations from members at TerraCycle drop-offs, which totaled around \$275 this past year.

A lively discussion followed Chandler's presentation, with

questions about what would be needed to expand this program for member convenience; if the recycling was a source of pollution itself; what TerraCycle makes from the recycled materials; and if there is any way to make this process cheaper. General Coordinator Joe Holtz recommended amending the proposal to a \$12,000 budget instead of a \$10,000 budget, so that the TerraCycle squad had enough to sustain the year, saving Chandler a trip back to the General Meeting podium later this year.

The Park Slope Food Coop March General Meeting largely focused on the Coop's relationship to the recycle (technically downcycling) company TerraCycle.

He said that, while he was excited to see what outfit Chandler came up with next, she had already presented at a General Meeting once this year. Thinking fast, Chandler agreed to this proposal. Glenn Moller, a member of the Agenda Committee, proposed a second amendment. Moller voiced concern not over the expense of working with TerraCycle, but over unanswered questions posed by other

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Brooklyn Gets a Basque-Inspired Cider House

By Rene Brinkley

For 25 years Peter Yi was in love. It was a love that took him around the world to some of the most beautiful and romantic places on earth. He sipped wine overlooking the castles of Bordeaux. He dined among the hills of Tuscany. He walked along the valleys in Rioja, Spain. And he did all of this as part of his day job! Yi worked in the wine industry for a quarter of a century and founded P.J. Wine shop in Manhattan.

Yi explains, "My job was to go and try wine from all the major wine regions, judge it, and make a decision whether to carry the wine or not. I loved it! I couldn't wait to wake up and sink my teeth into fermented grapes." Yi described his job as the "most plush job on earth." But roughly six years ago while traveling in the Basque region of Spain on business, Yi discovered a new love. This love was fresh, exciting, scary, and demanding. Yi was intrigued and decided to take the leap. After 25 years in the wine industry, he walked away to focus on his new beverage of choice—hard cider.

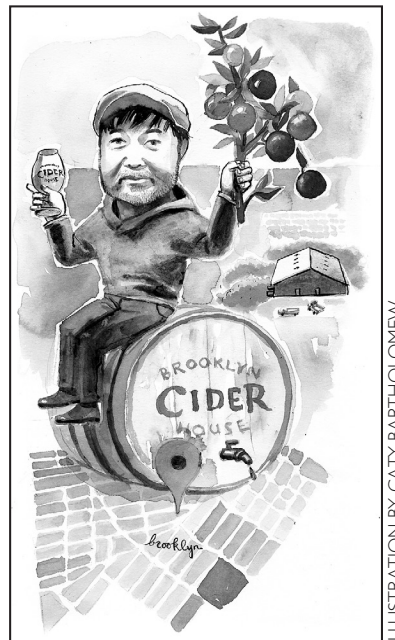


ILLUSTRATION BY CATY BARTHOLOMEW

The Cider Chase

As love stories sometime go, this one started off with disinterest. During his travels around the world, Yi had tried cider many times, including in the Basque region. He initially didn't find the drink special, calling it a "subpar" alcoholic beverage to wine. A combination of factors helped win him over. "Cider is an acquired taste, kind of like coffee, beer, or dry wine," Yi explained. "You don't really appreciate those things right off the bat, but after trying multiple times you

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Next General Meeting on April 24

The General Meeting of the Park Slope Food Coop is held on the last Tuesday of each month. The April General Meeting will be on Tuesday, April 24, at 7:00 p.m. at **St. Francis Xavier School, 763 President St., between Sixth and Seventh Aves.**

The agenda is in this *Gazette*, on www.foodcoop.com and available as a flier in the entryway of the Coop. For more information about the GM and about Coop governance, please see the center of this issue.

Coop Event Highlights

Fri, Apr 13 • Wordsprouts:

National Poetry Month 7:00 p.m.

Sat, Apr 21 • Food Drive to Benefit CHiPS Soup Kitchen & Sun, Apr 22 9:00 a.m. to 7:00 p.m.

Thu, May 3 • Food Class: Mother's Day Meals Honoring the African Diaspora 7:30 p.m.

Fri, May 4 • Film Night:

Long Strange Trip 7:00 p.m.

Look for additional information about these and other events in this issue.

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March GM

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members. He said that while he trusts the squad to be “good people doing good work and hard work,” he would like to see further research. A one-year contingency was thus added to the proposal, ensuring that the TerraCycle squad would return in a year to present on some of the questions asked before receiving the next year’s funding.

The chair commenced voting on the “new new proposal,” and after some conversations to clarify the amendments, the proposal was passed with overwhelming support.

Other Agenda Items: A Board of Directors Candidate and the Staff Pension Plan

Other agenda items presented at the March General Meeting included a presentation of candidates for the Board of Directors. Rachel Asher, who is running for re-election to the board, spoke about her commitment to the Coop and its cooperative structure. Asher has been a board member for two years, is a Park Slope resident, and works for the Legal Aid Society of New York. She likes to sit up in the balcony because she wants to break down any perceptions of hierarchy between the board and other Coop members.

She sees her role as a board member as one of ratifying members’ interests and reflecting members’ needs. She said she was not going to mention it, but she is excited to have

recently finished treatment for cancer—an announcement that was met with warm applause. The election begins at the end of May—with the mailing of proxy ballots—and will end at the Annual Meeting in June.

The final agenda item was an amendment to the Coop’s pension plan submitted by General Coordinators Lisa Moore and Joe Holtz. The amendment presented was to change the pension plan so that retiring Coop staff could choose to receive a partial lump sum and monthly distributions. Currently the pension plan provides two options: a lump sum or monthly distributions. The change proposed would allow a retiring staff member to ask for a combination of the lump sum and monthly check. Moore explained that this option would cost the Coop no more than the current options, and would not result in a higher pension received by the staff member. There was no debate, and the motion passed.

The Open Forum: Supporting Greene Hill and Eating Ugly Fruit

In the General Meeting’s Open Forum, members and coordinators discussed the importance of supporting the Greene Hill Food Coop. The Park Slope Food Coop has helped the Greene Hill Food Coop through a variety of means, including a loan and giving our members work credit to work at their coop. The Greene Hill Food Coop has lost its lease and, though they have found a new space,

Greene Hill needs more capital in order to move. Alex Kramer encouraged the members assembled to contribute to the Greene Hill Food Coop’s Indiegogo campaign, and General Coordinator Joe Holtz promised that any Park Slope Food Coop member who is an electrician would receive work credits in return for assisting the Greene Hill Food Coop.

Also in the Open Forum, a member brought up that the Coop’s fruit tastes wonderful but looks terrible—the exact opposite, he said, from fruit at any other grocery store. General Coordinator Joseph Szladek responded that other grocery stores often get rid of edible produce because of aesthetic blemishes. Szladek continued, explaining that the combination of high volumes and stocking accomplished by volunteer members does contribute to some flaws in the culling system at the Coop. He said he would communicate this feedback to his squads and work to improve the system.

And More: Another Location and Improving Our Current Location

During committee reports, members were encouraged to take the second location survey available on the Coop website. The second location committee is studying the viability of a second location, and greatly appreciates input.

Finally, General Coordinator Mike Eakin discussed the preliminary financial report, reminding members that the audited annual financial report will be available in

Sudoku

Sudoku is a puzzle. You are presented with a 9x9 grid of squares, and that grid is divided into 3x3 zones. You solve the puzzle by filling the empty squares with single-digit numbers so that every zone, column and row uses each of the numbers from 1 to 9.

	9	3						6
1		4					9	
7		2				8		
			2	9	7			5
				6		2	8	
							6	
	3				5		7	
			1				2	
	5	9		2	4			3

Puzzle author: Abdul Powell. For answers, see page 10.

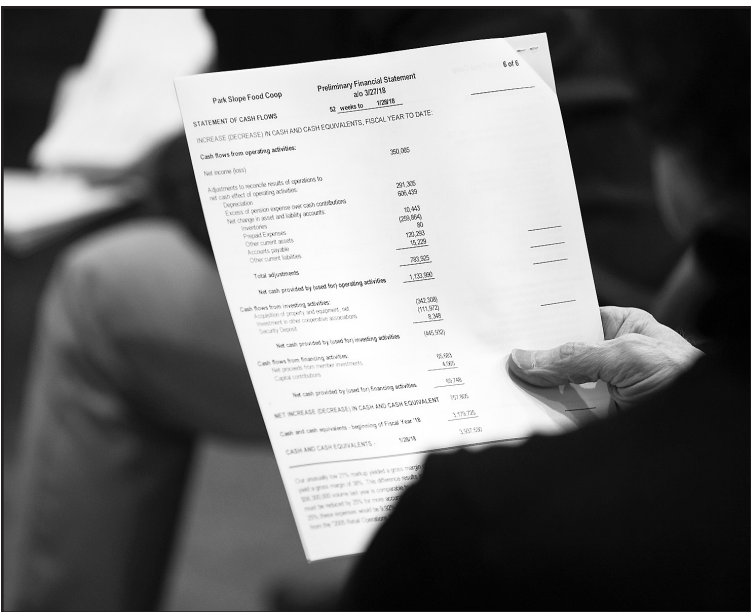
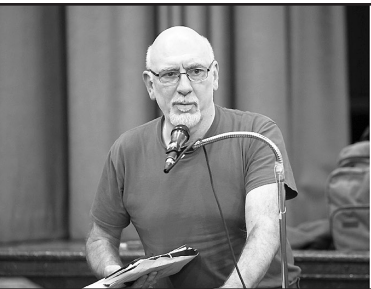
June. He discussed upcoming repairs to the Coop, including new roofing and renovating both ground floor bathrooms. Eakin said of the bathrooms, “They should be much improved!” to considerable applause. He laughed,

exclaiming, “I hope—no I think—that they should live up to that applause!”

The Park Slope Food Coop Board of Directors voted to accept all decisions made by members in the meeting, and the meeting was adjourned. ■



Clockwise from left: TerraCycle squad leader Sarah Chandler, whose budget proposal was approved; General Coordinators Lisa Moore and Joe Holtz submitted a pension plan amendment; Mike Eakin discussed the preliminary financial report; Susan Metz encouraged Congressman outreach for social and environmental justice; Glenn Moller proposed an amendment to TerraCycle; and Rachel Asher discussed re-election.



PHOTOS BY WILLIAM FARRINGTON

New Yorkers Support Immigrants and Refugees through Their Food

By Leila Darabi

On Saturdays, Jeanette Chawki wakes up early and immediately heads into her small Bay Ridge kitchen to prepare lunch for her guests, a handful of strangers who will arrive by 1 p.m. The menu features many of the foods Jeanette grew up eating in her native Syria—thick strained yogurt, creamy hummus garnished with olive oil and Aleppo pepper, ground meat kebabs with fried eggplant, a fluffy tabbouleh salad, and for dessert date cookies and cinnamon tea.

By the time her guests arrive, the intermingling smells of each of these delicacies fills the apartment and it's time to start the class. Chawki, a green card holder who arrived in the U.S. a decade ago, teaches five-and-a-half-hour immersion workshops and two-and-a-half-hour "taste of" classes to those interested in learning more about Syria by way of its food.

"I love my food, and I love sharing it," said Chawki. "When people are interested in our food, it makes me happy."

When Food Becomes Political

While everyone who enters her home to learn to make this food has an interest in the menu, more and more students also see spending the afternoon in Bay Ridge as an expression of their politics. In the year since President Trump took office, immigrant and refugee-driven food businesses say they have experienced an uptick in support from New Yorkers hoping to demonstrate that draconian shifts in U.S. immigration policy don't reflect the views of most Americans.

"So much of what we do is really celebrating the contributions that immigrants make to our society and our culture, particularly our food culture," said Lisa Gross, Founder and CEO of League of Kitchens. "That's always been important, and even more important during this time when immigrants are really being demonized and dehumanized."

Her customers agree. Half of the League of Kitchens holiday gift certificates purchased last fall referenced the election.

Jessamyn Waldman Rodriguez, Founder and CEO of Hot Bread Kitchen, shares the sentiment that immigrant food businesses have become more politicized over the past year. Her organiza-

tion trains native and foreign born low-income women in bread making, and runs a food incubator that provides equipment and technical support to women starting their own food businesses. "We're not a policy-involved organization, but our mission is pro-immigrant, which to me has never felt particularly political until this last year," Waldman Rodriguez explained.

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Breads of the World

Since 2008, Hot Bread Kitchen has trained more than 200 women from 40 countries through its Bakers in Training program, and supported the growth of more than 170 food businesses through its culinary incubator. Their line of "global breads" includes recipes "inspired by the women that bake them." These include the Persian sesame flatbread, nan-e barbari; thin and flaky Moroccan m'smen; thick and authentic heirloom corn tortillas; and challah—all available at the Coop. In addition to these heritage breads, Hot Bread Kitchen bakes (and the Coop purchases) Western staples like brioche hamburger buns, baguettes, and sliced bread for sandwiches.

Trainees bake all of this at their East Harlem headquarters in La Marqueta, a marketplace under the elevated train tracks. Formerly known as the Park Avenue Market, the space was designated by former New York Mayor Fiorello LaGuardia as a marketplace in 1936 in an effort to get food carts off the street and under one roof, just as the famous Arthur Avenue marketplace in the Bronx.

Though all of their bakers are citizens or green card holders, Waldman Rodriguez shared that the organization has had to help their largely immigrant staff understand what policies like the travel ban on Muslim-majority countries could mean for them and their families.

"My own personal mission is let's get these women natu-

ralized," she said of the trainees who have not yet become U.S. citizens. Hot Bread Kitchen works with the National Immigration Coalition to provide information and resources to their employees on the path to citizenship.

"I can't say enough good about what they're doing," she gushed. "The worst part of this is all the fear and powerlessness. But helping people naturalize is so tangible and so important for the country and then for the individuals."

Better Hummus for All

Manal Kahi, co-founder and CEO of EatOffbeat, started a catering business with her brother Wissam in 2015 when they couldn't find what they considered decent hummus in New York. At least that's the story on their website. They also wanted to change the image of immigrants and refugees from their part of the world (born in Lebanon, the siblings grew up eating their Syrian grandmother's food).

From the get go, EatOffbeat partnered with the International Rescue Committee, a local nonprofit that helps refugees start new lives, to find collaborators from other countries.

Today their website boasts food from around the world and photos of the refugees who prepare and deliver the meals, including "combo menus" that cut across cultures. For example, for \$25 per person, Shahrazad's Feast boasts sumac salad and vegetable biryani from Iraq, Nepali chicken samosas and cauliflower fritters, and fesenjan pomegranate and walnut stew from Iran.

Kahi can't say for sure that support for immigrant rights are driving her business—"we're growing either way"—but she does know that New Yorkers' immediate opposition to restricting immigration from Muslim countries went a long way with her team. "Immediately after the first travel ban was announced, we were scared and felt vulnerable," she recalled. "[Then] we saw people heading to the airports."

Kahi said she got a text from their head chef the next day suggesting a party to thank New Yorkers. The group organized a 200-person event with food from the countries affected by the travel ban.

"We all ate together, and it was basically just a gesture to say thank you for supporting us and we feel it," Kahi explained.



ILLUSTRATION BY VALERIE TRUCCHIA

Elevating Global Cuisine

For Lisa Gross of League of Kitchens, the next step involves diversity in the food world. The daughter of a Korean immigrant and a Jewish New Yorker, Gross sees the food establishment in the U.S. as elitist. This, she said, needs to change, "because our food culture really celebrates celebrity chefs, most of whom are white men, and if you look at who does most of the cooking around the world, 99 percent of those people are women." She continues, "And yet so often those women are not recognized either for that labor or that expertise."

Gross sees the League of Kitchens workshops as the first phase in elevating the image of more diverse cuisines. She described the

classes as an opportunity for people from different backgrounds to witness and appreciate the skills and expertise of immigrants and refugees. But the League of Kitchens isn't stopping there.

Their next venture includes a series of two five-course meals served at the elite James Beard House in Greenwich Village. There, for \$175 per person, diners meet and eat the food of a different celebrated chef each month. This year, League of Kitchens instructors have broken that mold. They served a Nepali feast earlier this year, and in May will serve an Uzbek meal—the first home cooks to participate in the series.

"We're helping bring voices and perspectives into larger food conversation," said Gross. ■

WE NEED YOUR HELP!

The Greene Hill Food Co-op lost its lease and needs a new home



DONATE to our Indiegogo campaign! We need to raise \$30,000 to move to a new location. Even \$5 gets us to toward our goal. Visit: igg.me/at/greenehillfoodcoop to learn more.

COMMUNICATE to family, friends, neighbors. You are our greatest resource!



<https://igg.me/at/greenehillfoodcoop>

LABOR COMMITTEE REPORT

What Does Climate Change Have to Do with Migration?

By Jen Chapin, Labor Committee

The numbers are huge to the point of being mind-numbing. As the Environmental Justice Foundation reports, in the last 10 years an average of 21.7 million people each year, 59,600 people every day or 41 people every minute have been forced to migrate by weather-related causes. This is a conservative estimate that leaves uncounted the additional millions displaced by catastrophic drought.

A World Bank study titled

Groundswell: Preparing for Internal Climate Migration, predicts that—barring decisive action—rising seas, droughts, failing harvests, and dramatic storms could lead to the exodus of more than 140 million people from their homes in South Asia, Sub-Saharan Africa, and Latin America by 2050. Other researchers have estimated that in Mexico, a 10% decrease in crop yields leads to a 2% increase in emigration, and predict that “by approximately the year 2080,

climate change is estimated to induce 1.4 to 6.7 million adult Mexicans (or 2% to 10% of the current population aged 15–65) to emigrate as a result of declines in agricultural productivity alone.” In our own country last year, more than a million people were displaced by the hurricanes and fires that devastated Texas, Florida, California, as well as the Commonwealth of Puerto Rico.

Lost in these numbers are the faces, the stories, and the moments:

- The elderly are left behind—or, as *The New York Times* reported last weekend of a Puerto Rican couple, the elderly desperate to return home at any cost.

- There are Syrian toddlers lost to brutal journeys. Though it is obscured in the news of tangled geopolitics, terrorist militias, and villainous dictatorship, the Syrian refugee crisis is at its root a climate crisis, exemplified by the worst regional drought in nearly 1,000 years.

- There are also heroic pockets of refugee resistance against attempted genocide of the Yazidis.

- The sexual assault, extortion, debt slavery and even asphyxiation suffered by climate refugees at the hands of smugglers also goes largely unreported.

- The long-cultivated Bangladeshi rice paddy that gets washed away by rising water levels, and the family that once farmed it is finally forced to pack up and leave.

- A young man finally crosses the terrifying desert or sea, is intercepted, deported and then decides to start all over again.

- Discovery of an elusive cell phone charging station en route to illicit migration allows for a fleeting call home: I made it, I’m safe. For the moment.

While the acceleration,

alarm and denial of climate change is of the moment, the involuntary movement of peoples is not new—we know from the stories of our own ancestors who arrived fleeing the pogroms of Eastern Europe, the famine of Ireland, or the racial terrorism of the American South. Migration is violent and traumatic, yet it can also fertilize economies and nourish cultures, break up remnants of feudalism, and build up progressive change.

Beyond these intimate narratives of hidden hardship is the immense structural and demographic movement of people from farm to city. At its most tragic, this transformation can mean families forced from self-reliant food sovereignty into captivity by a global economy whose machinations and bounty are out of reach to those workers it most depends upon. Global capital wins; the family farm loses. However, sometimes the stories are more complicated than that, and sometimes they are more hopeful.

Stories of positive transformation are emerging from both those who migrated, and those who stayed put. In Southern India, women peasants are leading the climate-resilience movement, as they reclaim tradition and nutrition by mobilizing to replant colonially imposed rice fields with drought resistant, nourishing millet. In cities from Dhaka, Bangladesh, to Hawassa, Ethiopia and Oaxaca, Mexico, we see smart urban policies that aid the transitions of former farmers compelled to migrate internally.

Our demand for guacamole accelerates deforestation and aids gang activity in Michoacán, Mexico, even as it allows avocado farmers to make a good living, home on their lands. Racist rhetoric to the contrary, American cities

are seeing economies flourish and crime rates plummet as immigration numbers surge. Causal or coincidental, the data over recent decades are clear: dying towns in Iowa are kept alive by diverse communities of migrants recruited to work their meat-packing plants. American climate and technological leadership recedes, so China accelerates its investment into carbon alternatives, India commits to electric cars, France lures our climate scientists overseas. New political voices are emerging from Gabon, Mauritius, and around the world—as a direct outgrowth of climate change activism. As with the myriad opportunities for slowing climate change itself that only await our political will, there are many possibilities for ameliorating its disruptive human impact in our farms and cities.

This article is part of an ongoing series exploring topics related to the work of the Park Slope Food Coop Labor Committee. For more information, see <https://psflabor.blogspot.com/> or email jen@jenchapin.com

Selected Sources/Further Reading

Beyond Borders: our changing climate—its role in conflict and displacement, Environmental Justice Foundation <https://ejfoundation.org/resources/downloads/Beyond-Borders.pdf>

“Meet the Human Faces of Climate Migration”, The World Bank Group, <https://www.connect4climate.org/article/meet-human-faces-climate-migration-groundswell-preparing-for-internal-climate-migration>

“Linkages among Climate Change, Crop Yields and Mexico–U.S. Cross-Border Migration,” Proceedings of the National Academy of Sciences of the United States of America, <http://www.pnas.org/content/107/32/14257>

Those interested in learning more can also check out: Expert panel discussion—“The Dynamic of Climate Change and Migration: How They Impact Global Public Policy and Cities” Thursday, April 19, 8–10 a.m., Asriel and Marie T. Rackow Conference Center, 151 E. 25th St., 7th Floor, Rm. 750, New York, NY 10010. Register here: <https://www.baruch.cuny.edu/calendar/EventRegistration.aspx?Rid=2779&lid=665102&Frm=>



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the environmental
committee blog

Tip of the MONTH!

Keep your freezer full—even if you just fill it with jugs of water. It will use way less electricity—which equals less pollution. Similarly, letting hot food cool down before freezing or refrigerating it cuts down on the appliance’s electricity use.

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IN YOUR POCKETS OR AT HOME.**



THANKS FOR YOUR COOPERATION.

Cider House

CONTINUED FROM PAGE 1

acquire a taste for it and realize it's really good."

The other major factor he said was experiencing the beverage in a cider house where it was paired with food. Yi recalled, "Having the food, cider and ambiance together was a sensory overload, and resulted in a life-changing moment. It was like the first kiss and lights went off." And so began Yi's quest to chase a cider dream: Yi dreamed of creating a Basque style cider house in his hometown of Brooklyn. However, in order to make this his reality, he needed the right kind of apples, a certain type of barrel to ferment those apples, and a space large to create a cidery cool enough to attract a crowd. Yi quickly learned that the apples he needed to create a European-style hard cider are in short supply in the United States. Most apples produced domestically result in a sweet cider.

"To make traditional cider you need to have bitter apples," Yi explained. "They used to call them 'spitters'. They look like an apple but if you eat it off the tree they don't taste like an apple. People would spit them out quickly because of the taste. Those are the apples you need to make cider." Unable to find the apples he needed, in 2015, Yi, along with his sister Susan and friend Lindsey Storm, bought an apple farm in New Paltz, New York. The chestnut barrels to ferment the apples were purchased from Spain. The team found a location for the Brooklyn Cider House in Bushwick. It's a 12,000 square foot space that used to be the site of a former pork processing plant.

The Brooklyn Cider House officially opened in December 2017. It has a restaurant, a bar, and a tasting room complete with wooden barrels and fermentation tanks to make cider on the premises. Yi remarked "I wanted to recreate that magic moment in Spain when I fell in love with cider. That's what you get when you come to the cider house in Brooklyn."

The Rise of Cider

Hard cider has a long history in the American diet. Enjoyed by the colonial settlers, cider was once more popular than beer, wine, and even water. Cider lost its popularity, along with other alcoholic beverages, during Prohibition. Many cider apple orchards were burned or converted to produce sweet apples. Despite a long dry spell, the beverage is currently experiencing a revival. In New York, the second largest producer of

apples after Washington state, business is booming.

In 2011 there were only five hard cider producers. That number jumped to 29 in 2014, and has since grown to an estimated 80 producers. Jennifer Smith, the executive director of the New York Apple Association, says a major factor driving growth is the state's effort to boost the industry. "Governor Cuomo has signed several laws which help support craft beverage makers, including the farm cidery bill in 2013," stated Smith. As a result, over 1000 craft beverage makers, such as Yi, have jumped into the market in the last few years.

The rise of cider is not just a New York story. "There has been huge growth in the national market for cider," Smith noted. "Cider went from nonexistent a few years ago to now being more than 1% of the craft beer market. While not enormous, this represents \$1.3 billion in national sales." This growth has also had assistance from government. In 2015 Congress passed the "cider act," which lowered the tax on cider, while increasing its alcohol content. Smith says there has also been a great deal of interest in hard cider from "authenticity-seeking Millennials," who are willing to try different drinks for different occasions.

The boom in craft beverages, and in cider specifically, can also be seen on the shelves of the Park Slope Food Coop. According to Josh Wood of

the PSFC Beer Squad, in the last two years the number of cider options at the Coop has exploded. Wood stated, "We have mass-market cider options, and a number of artisanal brands. The styles range from sweet like apple juice to super dry like white wine. We also have cider that is tart and funky. We try to have a wide variety represented."

One of the brands that recently made it to the Coop shelf is a cider produced by Brooklyn Cider House. It was introduced by a new distributor in 2017 and has been selling well. Jennifer Smith of the NY Apple Association is also a long-time PSFC member. She noted that, with the exception of the Brooklyn Cider House product, she has not seen other "heritage ciders," which are made in the European style, at the Coop. "The ciders I've seen and purchased at the Coop are mostly made with dessert fruit in the modern style. They are really terrific," Smith stated.

She said these ciders have lower alcohol content, are gluten free, taste great and have one more benefit Coop shoppers might appreciate: "To be a farm producer of cider in New York, you have to use locally grown apples," Smith explained. "So if you see New York cider on the shelf of the Coop, there is a pretty good guarantee that it was grown by your neighbors in the state-wide sense."

The future for hard cider seems bright as more craft mak-

ers enter the market and word about the product continues to spread among tastemakers. Smith believes that as more people are exposed to cider, they will see it as a unique beverage that sits between wine and beer and provides a great-tasting alternative to both. Yi is betting his future on the success of hard cider. While he describes the beverage as "difficult to understand," he hopes that a visit to the Brooklyn Cider House, with its rustic setting, Basque-inspired food, and farm-to-glass back story, will help people fall in love with the product. ■



PHOTOS BY CAROLINE MARDOK

The plethora of taps at Brooklyn Cider House.



The degustation tray of the three types of cider.



Rob Hendrickson getting served.

EXPERIENCED REPORTERS Please Apply



Workslot Description

We have four distinct *Linewaiters' Gazette* teams—each producing an issue every eight weeks. You will develop and produce an article about the Coop in cooperation with your team's editor every eight weeks.

For More Information

If you would like to speak to an editor or another reporter to learn more about the job, please contact Annette Laskaris in the Membership Office or e-mail her at annetteATpsfcDOTcoop.

To Apply

Please send a letter of application and two writing samples at least 800 words long (one sample must be a reported interview, *not* a Q&A) to annetteATpsfcDOTcoop. Your letter should state your qualifications, your Coop history, relevant experience and why you would like to report for the Coop. Your application will be acknowledged and forwarded to the coordinating editors, Joan Minieri and Erik Lewis.

Seeking Diversity on the *Gazette* Staff

The *Gazette* is looking for qualified reporters. We are interested in using this opportunity to diversify our staff. We believe that we can enrich the quality of the *Gazette* and serve the membership better with a reporting and editing staff that more closely resembles the mix of Coop members.

STATEMENT ON THE COOPERATIVE IDENTITY

DEFINITION

A cooperative is an autonomous association of persons united voluntarily to meet their common economic, social, and cultural needs and aspirations through a jointly owned and democratically controlled enterprise.

VALUES

Cooperatives are based on the values of self-help, self-responsibility, democracy, equality, equity and solidarity. In the tradition of their founders, co-operative members believe in the ethical values of honesty, openness, social responsibility and caring for others.

PRINCIPLES

The cooperative principles are guidelines by which cooperatives put their values into practice. The International Cooperative Alliance adopted the revised Statement on the Cooperative Identity in 1995.

They are as follows:

1. Voluntary and Open Membership
2. Democratic Member Control
3. Member Economic Participation
4. Autonomy and Independence
5. Education, Training and Information
6. Cooperation Among Cooperatives
7. Concern for Community

REFERENCE: ICA.COOP

LINEWAITERS' GAZETTE

The *Linewaiters' Gazette* is published biweekly by the Park Slope Food Coop, Inc., 782 Union Street, Brooklyn, New York 11215, 718-622-0560. Opinions expressed here may be solely the views of the writer. The *Gazette* will not knowingly publish articles that are racist, sexist or otherwise discriminatory.

The *Gazette* welcomes Coop-related articles and letters from members.

SUBMISSION GUIDELINES

The *Gazette* will not knowingly publish letters, articles or reports that are hateful, racist, sexist, otherwise discriminatory, inflammatory or needlessly provocative.

The *Gazette* welcomes Coop-related articles, letters and committee reports from members that follow the published guidelines and policies. The following is a summary—please see the detailed guidelines for each type of submission on the Coop website: www.foodcoop.com.

All submissions must include author's name, phone number and e-mail address, conform to the following guidelines and to the Fairness, Anonymity and Respect policies. Editors will reject letters, articles and reports that do not follow the guidelines or policies. Submission deadlines appear each edition in the Coop Calendar section.

For topics that generate a large number of submissions (letters or Member Articles) serially and continuously over an extended period of time, the *Gazette* will not necessarily publish all submissions, but the editors will use their editorial discretion to select a small number of submissions (whether letters or Member Articles) from each side as representative of that viewpoint of the issue. The selected submissions will also adhere to the current guidelines of civil discourse and should serve to advance the discussion in new ways.

You may submit on paper, typed or very legibly handwritten, or via e-mail to GazetteSubmissions@psfc.coop or on disk.

Letters: Maximum 500 words.

Voluntary Articles: Maximum 750 words. A Voluntary Article is held to a higher standard than a letter and must meet at least the following criteria: A Voluntary Article must analyze the topic it is discussing; it must present accurate, verifiable corroboration for factual assertions; it can criticize but not attack Coop practices and personnel; if critical it must present positive solutions; it cannot be solely or mainly opinion. It must strive to make a positive contribution to the understanding of the reader on a topic. If a submitted Voluntary Article is substantially opinion, it must be re-submitted, under 500 words, as a Letter to the Editor, possibly to a future issue. Editors will reject articles that are essentially just advertisements for member businesses, those of family and friends of members, solely expressions of opinion or that do not follow the guidelines and policies.

Committee Reports: Maximum 1,000 words. Reports must follow the published guidelines and policies.

LETTERS, ARTICLES AND REPORTS SUBMISSION POLICIES

Letters must be the opinion of the letter-writer and can contain no more than 25% non-original writing.

All submissions must be written by the writer. Letters or articles that are form letters, chain letters, template letters or letters prepared by someone other than the submitting member will be rejected.

Letters, articles and reports must adhere to the Fairness, Anonymity and Respect policies. They cannot be hateful, needlessly inflammatory, discriminatory libelous, personal attacks or make unsubstantiated claims or accusations or be contrary to the values of the Coop as expressed in our mission statement.

All submissions must be legible, intelligible, civil, well and concisely written with accurate, attributed, easily verifiable statements of facts separated from opinions.

Letter and article writers are limited to one letter or article per issue.

Letter and article writers cannot write gratuitous serial submissions. Editors may reject submissions to consecutive editions of the *Gazette* on the same topic by the same writer.

Editor-Writer Guidelines: All submissions will be reviewed and, if necessary, edited or rejected by the editor. Writers are responsible for the factual content of their stories. Editors must make a reasonable effort to contact and communicate with writers regarding any questions or proposed editorial changes. Writers must be available to editors to confer about their submissions. If a writer does not respond to requests for editorial changes, the editor may make the changes without conferring with the writer, or reject the submission. If agreement between the writer and the editor about changes does not occur after a first revision, the editor may reject the submission, and the writer may revise and resubmit for a future issue.

FAIRNESS, ANONYMITY AND RESPECT POLICIES

In order to provide fair, comprehensive, factual coverage:

Fairness

1. The *Gazette* will not publish hearsay—that is, allegations not based on the author's first-hand observation.
2. Nor will we publish accusations that are unnecessary, not specific or are not substantiated by factual assertions. The *Gazette* will not publish gratuitous personalization. That is, no unnecessary naming of Coop members in polemical letters and articles. Writers must address ideas not persons.
3. Submissions that make substantive accusations against specific individuals, necessary to make the point of the submission and within the Fairness, Anonymity and Respect policies will be given to those persons to enable them to write a response, and both submissions and response will be published simultaneously. This means that the original submission may not appear until the issue after the one for which it was submitted.

Anonymity

Unattributed letters will not be published unless the *Gazette* knows the identity of the writer, and therefore must be signed when submitted (giving phone number). Such letters will be published only where a reason is given to the editor as to why public identification of the writer would impose an unfair burden of embarrassment or difficulty. Such letters must relate to Coop issues and avoid any non-constructive, non-cooperative language.

Respect

Submissions to the *Gazette* must not be hateful, racist, sexist, otherwise discriminatory, inflammatory or needlessly provocative. They may not be personally derogatory or insulting, even when strongly criticizing an individual member's actions.

The *Gazette* is a collaboration among Coop members. When submitting, please consider the impact of your words on the writers, editors and production staff who use our limited workslot time to try to produce an informative and cooperative publication that reflects the values of our Coop community.

Printed by: Tri-Star Offset, Maspeth, NY.

Friday, April 20, 8:00 p.m.

The Brooklyn Society for Ethical Culture
and the Park Slope Food Coop present:

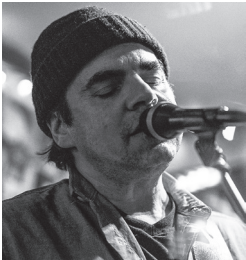


PROSPECT CONCERTS



Annie Keating has performed at leading festivals, including Take Root in Holland, the Brooklyn Americana Festival, Glasgow Americana Festival, The Brooklyn Indie Music Fest NJ Folk Fest, Maverick UK and NXNE. Her recent album, *Trick Star* (Keating's seventh full-length release) was met with rave international reviews. For fans of Lucinda Williams, John Prine, Jason Isbell and other great alt-country songwriters, this is sun-dappled Americana at its best, sure to enchant.

Bev Grant is the 2017 Joe Hill Award winner from the Labor Heritage Foundation and the 2017 winner of the ASCAP Foundation's Jay Gorney award. Former leader of the cutting edge '70s and '80s folk/rock and world music band, Human Condition, Bev is also founder and director of the Brooklyn Women's Chorus. "Bev Grant is one of New York City's treasures." (Ron Olesko, *SingOut* magazine)



Songwriter **Steve Mayone** performs as a solo artist and with his band **Bastards of Fine Arts**, a collaboration with NYC songwriter Matt Keating. "Mayone ties up all of Americana, folk, classic and roots-rock, effortlessly flowing from one to the next and never at a loss for interest." (*Americana UK*). "Thoughtful, well written material." (*New England Scrapbook*). He's released five albums, his most recent *Sideways Rain* in 2017. "An album rife with flowing pop and folk-flavored ballads that exude a romantic and bittersweet glow."—Steve Morse

www.facebook.com/ProspectConcerts

53 Prospect Park West [at 2nd Street] • \$10 • 8pm [doors open at 7:45]
Performers are Park Slope Food Coop members and receive Coop workslot credit.
Booking: Bev Grant, 718-788-3741

RETURN POLICY



The Coop strives to keep prices low for our membership. Minimizing the amount of returned merchandise is one way we do this. If you need to make a return, please go to the 2nd Floor Service Desk.

REQUIRED FOR ANY RETURN

1. The Paid-In-Full receipt MUST be presented.
2. Returns must be handled within 30 days of purchase.

CAN I EXCHANGE MY ITEM?

No, we do not "exchange" items. You must return the merchandise and re-purchase what you need.

CAN I RETURN MY ITEM?

Produce* Bulk* (incl. Coop-bagged bulk)
Cheese* Seasonal Holiday Items
Books Special Orders
Calendars Refrigerated Supplements
Juicers & Oils
Sushi *A buyer is available during the week-days to discuss your concerns.

NEVER
RETURNABLE

Refrigerated Goods (not listed above)
Frozen Goods
Meat & Fish
Bread

RETURNABLE
ONLY IF SPOILED
BEFORE
EXPIRATION DATE
Packaging/label
must be present-
ed for refund.

Items not listed above that are unopened
and unused in re-sellable condition

RETURNABLE

The Coop reserves the right to refuse returns on a case-by-case basis. If you have questions, please contact a staff member in the Membership Office.

This Issue Prepared By:

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Final Proofreader: Lisa Schorr

Index: Len Neufeld

Advertisement: Mary Robb

WELCOME!

A warm welcome to these new Coop members who have joined us in the last two weeks. We're glad you've decided to be a part of our community.

Adriana Akers	Alexis Berlemont	Khafra Crooks	Forest Fisher	Daria Jung	Manohar Menon	Margaret Peeters	Johanna Skrzypczyk
Helin Alas	Caroline Berlemont	Karen Dauler	Catherine Frels	Robert Keil	Emily Miranda	Julia Pelaez	Nicole States
Kristian Alex	Urszula Bochinska	Simon David	Lindsay Frey	Tara Kenny	Kimi Mongello	Agnese Purvinska	Ben Taylor
Hina Ali	Catarina Botto	Colleen Davy	Yonit Friedman	Chizuru Kirigakubo	Heather Moore	Richard Radnay	Alexandra
Rose Anat	Cosima Carter	Francois De Freitas	David Gaita	Adam Klimaszewski	Bella Muccari	Anna Reinhard	Tereshonkova
Lori Ashwood	Edward Carter	Daniela Deleon	Emmanuel Gastard	Erika Kram	Valentina Muhr	Caleb Richelson	Haley Thompson
Asher Atlas	Laura Casey	Eilidh Dickson	Gwendoline	Blanche Laming	Damien Neva	Martin Robertson	Taylor Um
Anna Auster	Yana Chudnaya	Brandon Eggers	Gonzales	Matthieu Laming	Jonathan Ohadi	Monica Sagowitz	Cristina Vince
Alistar Austin	Kamila Cicha	Dave Ehlke	Daniel Gotkin	Scott Lebowitz	Aaron Okrasinski	Jane Sanders	Kate Watson
Jason Baldyga	Akillah Clark	Jane Ehlke	Beth Graczyk	Mendel Lew	Evelyn Ontaneda	Adina Saperstein	Christena Williams
Madeleine	Jesse Cole	Hany Eldiwany	Sam Hains	Jia Li	Leah Osborne	Dorothy Sapyta	Dan Witrock
Baverstam	Charity Coleman	Michael Emerson	Ellie Happel	Dzmitry Maroz	Lorelei Pavlovsky	Rachel Sapyta	Hana Wuerker
Amelie Belanger	Marie-Sophie Cornu	Andrew Esposito	Pierre Huyghe	Yumari Martinez	John Peck	Bartie Scott	Zachary Zelouf
Sonal Beri	Edward Crockett	Lindsay Esposto	Jasmine Johnson	Malini Menon	Maarten Peeters	Gaston Silva	

COOP CALENDAR

New Member Orientations

Attending an Orientation is the first step toward Coop membership. Pre-registration is required for all of the three weekly New Member Orientations. To pre-register, visit foodcoop.com or contact the Membership Office. Visit in person or call 718-622-0560 during office hours.

Have questions about Orientation? Please visit www.foodcoop.com and look at the "Join the Coop" page for answers to frequently asked questions.

The Coop on the Internet

www.foodcoop.com

The Coop on Cable TV

Inside the Park Slope Food Coop

The fourth FRIDAY of the month at 11 a.m. and 5 p.m. Channels: 56 (Time-Warner), 69 (CableVision), 84 (RCN), 44 (Verizon), and live streaming on the Web: www.bricartsmedia.org/community-media/bcat-tv-network.

General Meeting Info

TUE, APRIL 24:
GENERAL MEETING: 7:00 p.m.

TUE, MAY 1
AGENDA SUBMISSIONS: 7:30 p.m.
Submissions will be considered for the May 29 General Meeting.

Gazette Deadlines

LETTERS & VOLUNTARY ARTICLES:

Apr 26 issue: 12:00 p.m., Mon, Apr 16
May 10 issue: 12:00 p.m., Mon, Apr 30

CLASSIFIED ADS DEADLINE:

Apr 26 issue: 7:00 p.m., Wed, Apr 18
May 10 issue: 7:00 p.m., Wed, May 2

ALL ABOUT THE
GENERAL MEETING

Our Governing Structure

From our inception in 1973 to the present, the open monthly General Meetings have been at the center of the Coop's decision-making process. Since the Coop incorporated in 1977, we have been legally required to have a Board of Directors. The Coop continued the tradition of General Meetings by requiring the Board to have open meetings and to receive the advice of the members at General Meetings. The Board of Directors, which is required to act legally and responsibly, has approved almost every General Meeting decision at the end of every General Meeting. Board members are elected at the Annual Meeting in June. Copies of the Coop's bylaws are available on foodcoop.com and at every General Meeting.

Next Meeting: Tuesday,
April 24, 7:00 p.m.

The General Meeting is held on the last Tuesday of each month.

Location

St. Francis Xavier School, 763 President Street, between Sixth and Seventh Aves.

How to Place an Item
on the Agenda

If you have something you'd like discussed at a General Meeting, please complete a submission form for the Agenda Committee. Forms are available in the rack near the Coop Community Corner bulletin board and at General Meetings. Instructions and helpful information on how to submit an item appear on the submission form. The Agenda Committee meets on the first Tuesday of each month to plan the agenda for the GM held on the last Tuesday of the month. If you have a question, please call Ann Herpel at the Coop.

Meeting Format

Warm Up (7:00 p.m.) • Submit Open Forum items

• Explore meeting literature

Open Forum (7:15 p.m.) Open Forum is a time for members to bring brief items to the General Meeting.

If an item is more than brief, it can be submitted to the Agenda Committee as an item for a future GM.

Reports (7:30 p.m.) • Financial Report • Coordinators' Report • Committee Reports

Agenda (8:00 p.m.) The agenda is posted on foodcoop.com and may also appear elsewhere in this issue.

Wrap Up (9:30-9:45) • Meeting evaluation • Board of Directors vote • Announcements, etc.

Attend a GM
and Receive Work Credit

Since the Coop's inception in 1973, the General Meeting has been our decision-making body. At the General Meeting (GM) members gather to make decisions and set Coop policy. The General-Meeting-for-workslot-credit program was created to increase participation in the Coop's decision-making process.

Following is an outline of the program. For full details, see the instruction sheets by the sign-up board.

• Advance Sign-up required:

To be eligible for workslot credit, you must add your name to the sign-up sheet in the elevator lobby or sign-up at foodcoop.com. The sign-ups sheet is available all month long, except for the day of the meeting when you have until 5 p.m. to sign up. On the day of the meeting, the sign-up sheet is kept in the Membership Office.

Some restrictions to this program do apply. Please see below for details.

• Two GM attendance credits per year:

Each member may take advantage of the GM-for-workslot-credit program two times per calendar year.

• Squads eligible for credit:

Shopping, Receiving/Stocking, Food Processing, Office, Maintenance, Inventory, Construction, and FTOP committees. (Some Committees are omitted because covering absent members is too difficult.)

• Attend the entire GM:

In order to earn workslot credit you must be present for the entire meeting.

• Signing in at the Meeting:

After the meeting the Chair will provide the Workslot Credit Attendance Sheet.

• Being Absent from the GM:

It is possible to cancel without penalty. We do ask that you remove your name if you know cannot attend. Please do not call the Membership Office with GM cancellations.

Park Slope Food Coop
Mission Statement

The Park Slope Food Coop is a member-owned and operated food store—an alternative to commercial profit-oriented business. As members, we contribute our labor: working together builds trust through cooperation and teamwork and enables us to keep prices as low as possible within the context of our values and principles. Only members may shop, and we share responsibilities and benefits equally. We strive to be a responsible and ethical employer and neighbor. We are a buying agent for our members and not a selling agent for any industry. We are a part of and support the cooperative movement.

We offer a diversity of products with an emphasis on organic, minimally processed and healthful foods. We seek to avoid products that depend on the exploitation of others. We support non-toxic, sustainable agriculture.

We respect the environment. We strive to reduce the impact of our lifestyles on the world we share with other species and future generations. We prefer to buy from local, earth-friendly producers. We recycle. We try to lead by example, educating ourselves and others about health and nutrition, cooperation and the environment.

We are committed to diversity and equality. We oppose discrimination in any form. We strive to make the Coop welcoming and accessible to all and to respect the opinions, needs and concerns of every member. We seek to maximize participation at every level, from policy making to running the store.

We welcome all who respect these values.

park slope
FOOD COOP

calendar of events

apr 13
fri 7 pm

Wordsprouts: A Celebration of National Poetry Month



Four poets will present verse, then talk about their work. **Toni Blackman** is the author of *Inner-Course*, a collection of poetry and inspirational prose. At the invitation of the U.S. State Department, Toni served as the nation's first Cultural Ambassador for Hip Hop. A *DOVE* Real Woman (2012), Toni has traveled to 44 different countries performing, speaking, and teaching. Once a Receiver and an OUTS worker, she can now be found dancing with members while she does her checkout shift. **Beth Lisick** is a writer and actor. She got her start writing in the poetry slam scene in the '90s and is the author of five books, including the *New York Times* bestseller *Everybody Into the Pool*. Beth has no problem prepping olives on her Coop shift. **Taylor Mali** is one of the most well-known poets to have emerged from the poetry slam movement and one of the original poets to appear on the HBO series "Def Poetry Jam." A four-time National Poetry Slam champion, he is the author of four collections of poetry and a book of essays, *What Teachers Make: In Praise of the Greatest Job in the World*. At the PSFC, he is known as Taylor the Baler. **Jon Sands** is the author of *The New Clean* (Write Bloody Publishing), as well as the co-host of "The Poetry Gods Podcast." He's represented New York City multiple times at the National Poetry Slam, and you can find him once a month working in the Coop's dairy cooler.

Free for all Coop members & non-members. Refreshments will be served. Bookings: John Donohue, wordsproutspfc@gmail.com.

apr 15
sun 12 pm

Estate Planning 101

It can be difficult to think about the unthinkable happening. One of the greatest gifts that you can leave your loved ones is a plan for your incapacity or death. If your loved ones include minor children, advance planning is even more imperative. This workshop will teach you how to get started with basic estate planning for you and your family. Lissett Ferreira, Esq., will discuss the "default" if you fail to plan, walk you through the basic estate planning documents to consider, and explain the different roles, such as guardian of your children, that you should consider. **Lissett Ferreira, Esq.** is a Food Coop member and an experienced attorney whose practice focuses on elder and family law. She has helped many individuals and families develop the best estate plan for them and their loved ones.

apr 20
fri 8 pm

Keating; Grant; Mayone



Annie Keating has performed at leading festivals, including Take Root in Holland, the Brooklyn Americana Festival, Glasgow Americana Festival, The Brooklyn Indie Music Fest NJ Folk Fest, Maverick UK and NXNE. Her recent album, *Trick Star* (Keating's seventh full-length release) was met with rave international reviews. For fans of Lucinda Williams, John Prine, Jason Isbell and other great alt-country songwriters, this is sun-dappled Americana at its best, sure to enchant. **Bev Grant** is the 2017 Joe Hill Award winner from the Labor Heritage Foundation and the 2017 winner of the ASCAP Foundation's Jay Gorney award. Former leader of the cutting edge '70s and '80s folk/rock and world music band, Human Condition, Bev is also founder and director of the Brooklyn Women's Chorus. "Bev Grant is one of New York City's treasures," Ron Olesko, *SingOut* magazine. Songwriter **Steve Mayone** performs as a solo artist and with his band **Bastards of Fine Arts**, a collaboration with NYC songwriter Matt Keating. "Mayone ties up all of Americana, folk, classic and roots-rock, effort-



lessly flowing from one to the next and never at a loss for interest." (*Americana UK*). "Thoughtful, well written material." (*New England Scrapbook*). He's released five albums, his most recent *Sideways Rain* in 2017. "An album rife with flowing pop and folk-flavored ballads that exude a romantic and bitter-sweet glow."—Steve Morse

Concert takes place at the Brooklyn Society for Ethical Culture, 53 Prospect Park West (at 2nd St.), \$10, doors open at 7:45. Prospect Concerts is a monthly musical fundraising partnership of the Coop and the Brooklyn Society for Ethical Culture.

apr 21-22
sat-sun 9 am-7 pm

Food Drive to Benefit CHIPS Soup Kitchen

CHIPS Soup Kitchen, located at Fourth Avenue and Sackett Street, is the recipient of much of our edible but unsaleable perishable food. They also need donations of nonperishable foods. This food will go to CHIPS to help them feed people in the neighborhood who are in need of a nutritious meal. Consider contributing nonperishable foods and commercially packaged foods; canned fish; canned fruits and vegetables; pasta sauce; pasta; pre-packaged rice; pre-packaged beans; canned beans; canned soups; Parmalat milk; dry milk; peanut butter; cooking oil; or boxed raisins. Give donations to the collection table outside the Coop.

apr 24
tue 7 pm

PSFC APR General Meeting



Items will be taken up in the order given. Times in parentheses are suggestions. More information on each item may be available on the entrance table at the meeting. We ask members to please read the materials available

between 7 and 7:15 p.m.

Meeting location: St. Francis Xavier School, 763 President St., between Sixth and Seventh Aves.

I. Member Arrival and Meeting Warm-Up

II. Open Forum

III. Coordinator and Committee Reports

IV. Meeting Agenda

Item 1: Proposal to Hire New General Coordinator (20 minutes)

Proposal: The Personnel Committee will present to the General Meeting a candidate to be hired for the position of General Coordinator: Finance. This candidate will take on many of the responsibilities of long-time General Coordinator, Mike Eakin (who will be retiring this year), and join the General Coordinator team.

—submitted by the Personnel Committee

Item 2: Delivery Program/Service (30 minutes)

Discussion: Proposal of a food delivery program for our community who either cannot manage to carry their own groceries or even cannot manage to make it to the PSFC to do their own shopping. Proposal includes starting a committee for work credit for a stated period of time to work on logistics.

—submitted by Sharon Goldzweig

Item 3: Boycott of Camelbak Products (40 minutes)

Discussion: Now that we know Camelbak water bottles are made by a company with most of its business in guns and ammunition, we stop selling Camelbak.

—submitted by Matthew Wills

V. Board of Directors Meeting

VI. Wrap-Up. Includes member sign-in for workslot credit.

For information on how to place an item on the Agenda, please see the center pages of the *Linewaiters' Gazette*. The Agenda Committee minutes and the status of pending agenda items are available in the Coop office.

For more information on these and other events, visit the Coop's website: foodcoop.com

All events take place at the Park Slope Food Coop unless otherwise noted. Nonmembers are welcome to attend workshops.

Views expressed by the presenter do not necessarily represent the Park Slope Food Coop.

apr 13–may 24 2018

apr 29
sun 12 pm

From.MeToo.WeRise

Time to heal the world from sexual assault. Sexual assault/harassment/incest is a bigger discussion for healing than the workplace. Accepted worldwide in a pandemic of manipulation and suppression, they are a human problem at home, worldwide everywhere in all history... in battles, genocide and every day. The time for healing is NOW. Discussion, non-judgmental and frank. How can we heal ourselves and can we expand that healing into the rest of the world which we reach out to in our lives? **Sensho Wagg** is a Certified Professional Coach in Transformation Coaching, trained specifically to use deep intuition without offering consulting, advice or instruction. With tools from other industries (natural foods and products, birthing and breastfeeding, speech therapy and cochlear implants, music and profound Buddhist practice), Sensho offers big experience and sensitive awareness to all who wish a full life and (!) joy.

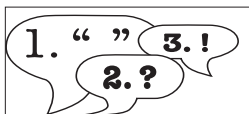
may 1
tue 7 pm

Learn About Cheese at the Coop

Cheese education at the Coop continues with another tasting session led by Coop member and American Cheese Society Certified Cheese Professional **Elena Santogade**. This month's class will feature a selection of unique cheeses from around the world! Coop member and American Cheese Society Certified Cheese Professional Elena Santogade will lead the tasting and offer guidelines for pairings and for designing cheese tastings of your own.

may 1
tue 7:30 pm

Agenda Committee Meeting



The Committee reviews pending agenda items and creates the agenda for future General Meetings. Drop by and talk with committee members face-to-face between 7:30 and 7:45 p.m. Before submitting an item, read "How to Develop an Agenda Item for the General Meeting" and fill out the General Meeting Agenda Item Submission Form, both available from the Membership Office or at foodcoop.com.

The May General Meeting will be held on Tuesday, May 29, 7 p.m., at St. Francis Xavier School, 763 President St., between Sixth and Seventh Aves.

may 3
thu 7:30 pm

Food Class: Mother's Day Meals Honoring African Diaspora



Come learn how to cook down-home Virginia family recipes and Congolese and Haitian meals that mama used to make while discovering how food is used to celebrate ancestors and spirits. Deriving from dishes that honor their mothers, personal chefs **Cleo Zuli** and **Travis Young** introduce you to meals that spark matriarchal memories and conversation about the history of foods from the Diaspora. The chefs are founding team members of BLK PALATE, a media and event production company focused on curating content that amplify the Diaspora and dining parties that decolonize food culture and hospitality. *Menu includes: Mamba (Spicy, Haitian Peanut Butter); Beef & Peanut Stew; Coconut & Thyme Rice; Southern-Caribbean Greens; Grandma's Southern Rice Pudding.*

ASL interpreter available upon request, please contact the Membership Office. Materials fee: \$5. RSVPs by April 30 are appreciated, contact parkslopefoodclass@gmail.com. To inquire about leading a Food Class, contact parkslopefoodclass@gmail.com.

may 4
fri 7 pm

Film Night: Long Strange Trip



The Grateful Dead rejected conventional notions of fame and power and transcended the world of rock and roll to become a vital American cultural force. Yet their commitment to improvisation and spontaneity only brought Jerry Garcia and the Dead more of the kind of adulation they hoped to avoid. Amir Bar-Lev's

Long Strange Trip explores the Grateful Dead's unlikely success story, and the tensions and paradoxes of a life in pursuit of artistic freedom. We will be screening the second part of this four-hour documentary. Director Amir Bar-Lev will be present for a q&a after the screening. Amir Bar-Lev's directorial credits include *Fighter* (2001), *My Kid Could Paint That* (2007), the Emmy Award-winning *The Tillman Story* (2010), *Happy Valley* (2014) and *Long Strange Trip* (2017). Bar-Lev also co-produced the 2009 Academy Award Nominee *Trouble The Water*.

To book a Film Night, contact Gabriel Rhodes, gabrielrhodes@me.com.

may 8
tue 7 pm

Safe Food Committee Film Night: Rotten



Rotten is a new documentary series about corruption in the food world. Created by Zero Point Zero Production, it consists of six hour-long episodes featuring farmers, fishermen, scientists, and doctors shedding light on the surprising and at times downright disgusting ways that common foodstuffs are brought to market.

Episode 2, *The Peanut Problem*, brings awareness to the surge in the prevalence of food allergies and the people working behind the scenes to combat it. The episode features world-renowned allergy and asthma researcher, Dr. Ruchi Gupta of Northwestern University and Lurie Children's Hospitals, as well as Susie Hultquist, founder of Spokin.

See upcoming events, past reviews and a comprehensive list of films shown at www.plowtoplatefilms.com which can now also be reached via a link on the Park Slope Food Coop's home page at www.foodcoop.com.

may 11
fri 7 pm

Wordsprouts: Healing New Mothers from the Inside Out



Just in time for Mother's Day, Wordsprouts is proud to present **Valerie Lynn**, known as The Mommy Planner, who has been a major force in introducing traditional Malaysian after-birth recovery practices to women across the globe. When experiencing postpartum anxiety and

Obsessive Compulsive Disorder after the birth of her son in 2007, Lynn turned to traditional feminine healthcare—herbs, feminine-focused body treatments, and an enriching diet—to rebalance her hormones and heal herself naturally. Drawing on this experience, along with extensive research in Malaysian hospitals and in the field, Lynn wrote *The Mommy Plan: Restoring Your Post-Pregnancy Body Naturally Using Women's Traditional Wisdom*. As a Maternity Consultant and Home Healthcare Educator, she's created a unique six-week recovery program for new mothers. Please join us as she discusses her important work, and shares practical advice for how to care for a new mother's physical, emotional, and mental health in the sensitive weeks following a birth. Her book has guided nearly 1,500 new mothers through recovery and recuperation after pregnancy and childbirth through developing an easy-to-follow, step-by-step recovery plan. She is currently working on a cookbook, *The Mommy Plan Recipe Book—Healing Meals: Simple Recipes for New Moms*.

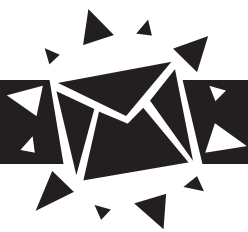
Free for all Coop members & non-members. Refreshments will be served. Bookings: John Donohue, wordsproutspfc@gmail.com.

still to come

may 18 Prospect Concert Series

may 24 Cheese Class

LETTERS TO THE EDITOR



IMMINENT THREAT OF DESECRATION TO THE BROOKLYN BOTANIC GARDEN BY PROPOSED RE-ZONING

DEAR EDITOR,

I am writing as a founding member of FLAC, Flower Lovers Against Corruption. We intend to defeat the Dept. of City Planning's fast-track effort to vacate a DOWN-zoning issued by DCP in 1991 specifically to protect the Brooklyn Botanic Garden from more of the long shadows and visual intrusion created by a single 33-story erected at Franklin & Crown a few years before.

It's the undistinguished sandstone color tower that looms over the Japanese Garden. You know the one.

DCP and Councilperson Laurie Cumbo intend to UP-zone all of Crown Heights, allowing for a veritable Miami Beach of undistinguished glaring glass towers lined up shoulder to shoulder from Eastern Parkway to Empire Boulevard. The plans have been issued: This threat is real and imminent. You can see the artist's rendering at our petition page. It's enraging.

Maddeningly, BBG leadership has been absolutely SILENT on this looming threat. Why is that? We think it's a question that needs answer-

ing. Please call the office of BBG President, Scot Medbury at 718-623-7200 and demand to know why the Garden isn't loudly opposing this threat in the press, why it has not even notified the membership of the coming gloom and doom? Are the sun and the earth not still in the same dance?

I encourage you to contact Laurie Cumbo as well as your Council person, if different. Let the Mayor know how you stand. Sign our petition at change.org and please make a donation of any amount to

help underwrite the shadow study we must commission at youcaring.com (search Brooklyn Botanic Garden in both cases). If everyone who has signed the petition gave 5 bucks, we could really bankroll an effective fight on behalf of human-scale development.

The Garden is a fabled oasis beloved by the people of Brooklyn and New York City and visitors from around the world. The proposed desecration is forever.

Please take action. Soon!

Janine Nichols

TOXIC PIZZA DOUGH

DEAR EDITOR:

I am writing to alert readers that we sell "Birritella's" fresh pizza dough, which includes the food additive: "potassium bromate." According to a 1990 study, "It has been demonstrated that KBrO3 [potassium bromate] induces renal cell tumors, mesotheliomas of the peritoneum, and follicular cell tumors of the thyroid." (<https://www.ncbi.nlm.nih.gov/pmc/articles/PMC1567851/>)

Furthermore, potassium bromate has been banned from use in food products in the European Union, Argentina, Brazil, Canada, Nigeria, South Korea, Peru, Sri Lanka, China and India (Wikipedia).

While the FDA's guideline to the food industry on this and many other dangerous additives is, "if you don't want to, then don't use it," the real question is why is it allowed in products sold at the Coop? I believe we should create a committee to draft a list of banned ingredients for our buyers to follow. However, can we act now in the best interest of members who may not read the ingredient list (or Google every chemical name) and remove the product now?

John Munz

COORDINATORS' RESPONSE TO MUNZ LETTER

HI JOHN,

Thanks for your letter alerting us that one of the pizza doughs that we carry, the unfrozen one in our packaged cheese case, contains potassium bromate, an ingredient we seek to avoid according to the PSFC's food additives guideline on our website. We'll be replacing this item over the next few weeks with another pizza dough that has ingredients that meet our standards. In the meantime, we'll be putting a sign up letting members know that this ingredient is in their pizza dough. Staff members don't always catch every item with an ingredient that we are avoiding, and we always appreciate members letting us know when they see one!

Thank you,

Joe Szladek
General Coordinator

PLASTIC PACKAGING COLLECTIONS

2nd Wednesday of every month 3:45-6 p.m.
4th Saturday of every month 1:45-4 p.m.

Expanded Plastic Collection for Coop members

Please be prepared to show your Coop membership card.

Plastic bags/wrap/package from most products sold at the Coop—food and non-food.

Thin plastic film wrap—from notecards, tea boxes, pre-packaged cheese, household items, pet food, juice packs, etc.

Plastic roll bags distributed by the Coop—please use roll bags only as necessary, reduce usage whenever possible, and re-use any bags you do take before recycling.

NO food residue, rinse as needed.
Only soft plastic from Coop purchases.

We continue to accept the following from all community members:

Pre-sort and separate according to the categories below.

- Toothbrushes and toothpaste tubes (any brand/size)
- Baby food pouches and caps (any brand)
- Energy bar wrappers (any brand)
- Water filters (Brita and other brands) and other Brita branded filter products
- Plastic re-sealable food storage bags, small Coop bulk bags, cling wrap
- Cereal and cracker box liners (any brand)



Food residue and paper labels OK.
No shopping bags.

Donations in any amount are welcomed to help offset the cost to the Coop of this collection.

Interested in joining the squads that run the Wednesday/Saturday collection, or in starting a third collection time as your workslot?
Contact Cynthia Pennycooke in the Membership Office.

For more information about Terracycle, visit terracycle.com

Questions about items we accept should be e-mailed to ecokvetch@yahoo.com



Have you lost something valuable?

Perhaps you lost it at the Park Slope Food Coop!

Come up to the Membership Office to reclaim your valuables.



Solution to this issue's sudoku puzzle

5	9	3	8	1	2	7	4	6
1	8	4	5	7	6	3	9	2
7	6	2	9	4	3	8	5	1
6	1	8	2	9	7	4	3	5
9	4	5	3	6	1	2	8	7
3	2	7	4	5	8	1	6	9
2	3	1	6	8	5	9	7	4
4	7	6	1	3	9	5	2	8
8	5	9	7	2	4	6	1	3

★ EXCITING WORKSLOT OPPORTUNITIES ★

Vitamin Workers

Flexible Hours

Looking for workers to work exclusively with supplements and vitamins both in the aisle and in the basement. You will be working directly under the vitamin buyer. Must have extreme attention to detail. Flexible hours: we will work together to find a time that works for both of us. Involves extensive training so must commit to the shift for one year. Please email Jessa at jessa_fisher@psfc.coop to inquire.

Coupon Invoicing

Sunday, flexible start time

This is a task-oriented job that requires a lot of attention to details. Must be able to work independently and be comfortable using Macintosh computers. Must be able to do one longer-than-normal shift at the end of January each year. Since training is required, must be able to commit to work-slot for at least six months.

Store Equipment Cleaning

Monday, Friday, 6 to 8 a.m.

This job involves meticulous deep cleaning of the store's checkout equipment and furniture. Workers are required to read and follow detailed instructions for cleaning the scales, printers, and monitors as well as cleaning the furniture and organizing checkout worker's tools and supplies. Must arrive on time at 6 a.m. Please report to Cynthia Pennycooke on your first work shift.

Bathroom Cleaning

Monday, Tuesday, Thursday 12 to 2 p.m.

Work with a partner to deep clean the Coop's bathrooms. Tasks include scrubbing floor tiles, cleaning toilets, mopping floors and stocking the bathrooms. You will work only with natural cleaning products. This job is perfect for members who like to clean and are conscientious about doing a thorough job.

Office Set-up

Thursday, Friday, 6 to 8:30 a.m.

Need an early riser with lots of energy to do a variety of physical tasks, including setting up tables and chairs, buying food and supplies, labeling and putting away food and supplies, recycling, washing dishes and making coffee. Sound like your dream come true? This job might be for you. Please speak to Mary Gerety in the Membership Office for more information.

Receiving Produce

Monday through Friday, 5 to 7:30 am

Start your day early with a workout and a sense of accomplishment! Work side-by-side with our paid staff receiving daily fresh produce deliveries. If you are willing to get your hands a little dirty, lift and stack boxes, and work in our basement coolers, then you'll fit right in. We promise your energy will be put to good use. Boxes usually weigh between 2-30 lbs, but can weigh up to 50 lbs.

Parm Squad

Thursday, Friday, Saturday & Sunday—various times

This shift requires extensive training with a member of the paid staff, and therefore requires a six-month commitment. You must have good attendance to join this squad and must be a member for at least six months. As a member of the PARM Squad, you'll prepare designated cheeses for sale. You should be fit enough to cooperate with other members to lift 90 lbs. (a wheel of parmesan). Involves also cutting hard cheese, moving in and out of the cooler. All members of the squad must follow the hygiene and safety guidelines as stipulated in the Food Processing manual. Please provide your e-mail address to be added to the shift-swapping contact list. Interested members must speak to Britt before joining this squad: britt_henriksson@psfc.coop.

To Submit Classified or Display Ads:

Ads may be placed on behalf of Coop members only. Classified ads are prepaid at \$15 per insertion, display ads at \$30. (Classified ads in the "Merchandise-Non-commercial" category are free.) All ads must be written on a submission form. Classified ads may be up to 315 characters and spaces. Display ads must be camera-ready and business card size (2" x 3.5" horizontal).

Submission forms are available in a wallpocket near the elevator in the entrance lobby.

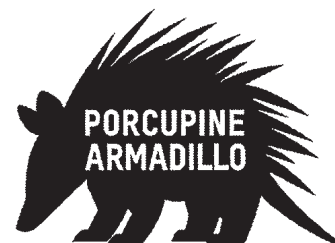


Attorney Carol Lipton has been practicing law for decades with Barton L. Slavin, with offices in mid-town. We represent Accident Victims for Car Accidents, Slip and Falls and Construction Accidents; Sellers and Buyers of Co-ops and Condos; Estates and Wills, Guardianship, Business Litigation, Bankruptcy, and Civil and Family Court Appeals. We concentrate only in these areas of law.
718-436-5359 or 212-233-1010 www.nycattorneys.com

New York Ski Club is looking for New Members!

Our cabin is located in Center Berlin, New York; we ski at Jiminy Peak, 20 minutes away

The Affordable way to ski and enjoy the Berkshires year-round -Kind of Like Indoor Camping w/friends
Guest Weekend is St. Patrick's Day weekend
FMI call Paul 908-723-3706



Video content for brands that just want to be loved.

PORCUPINEARMADILLO.COM

COMMUNITY CALENDAR

Community calendar listings are free. Please submit your event listing in 50 words or less to GazetteSubmissions@psfc.coop. Submission deadlines are the same as for classified ads. Please refer to the Coop Calendar in the center of this issue.

SAT, APR 14

8 p.m. An Evening with Holly Near: A Talk with Song. Peoples' Voice Cafe, 40 E. 35th St., NY. Wheelchair accessible. Sug. donation \$20/12 for subscribers. For info call 212-787-3903 or see peoplesvoicecafe.org.

SAT, APR 21

8 p.m. Fourth Annual Ray Korona Song Night. Peoples' Voice

Cafe, 40 E. 35th St., NY. Wheelchair accessible. Sug. donation \$20/12 for subscribers. For info call 212-787-3903 or see peoplesvoicecafe.org.

SUN, MAY 6

4 p.m. BPL Chamber Players: The Claremont Trio. At the Dr. S. Stevan Dweck Center for Contemporary Culture Central Library, Brooklyn. Free.

THU, MAY 10

7 p.m. ARTWORKS 2018, a Benefit for Arts Gowanus. Every ticket holder receives one original artwork! Meet Gowanus artists and mingle with art lovers. You choose from 75 artworks—paintings, sculptures, photographs, drawings, ceramics—and take one home! See you at ShapeShifter Lab. Tickets at artsgowanus.org/artworks-2018.

CLASSIFIEDS

SERVICES AVAILABLE

EXPRESS MOVES. One flat price for the entire move! No deceptive hourly estimates! Careful, experienced mover. Everything quilt padded. No extra charge for wardrobes and packing tape. Specialist in walkups. Thousands of satisfied customers. Great Coop references. 718-670-7071.

PHOTO SCANNING SERVICES—I can scan the negatives, slides & old prints that you've been meaning to but never got around to on my V750 Epson scanner. Any DPI & file size. Color correct & cleanup if you'd like. Contact Fred Becker 347-661-6634. fbeckerphoto@gmail.com.

CV MOVING. Professional and Experienced Mover. No job too big or too small. Providing a stress free move based on Respect, Trust and Communication. YOUR MOVE IS OUR PURPOSE! NYS DOT# T-39866. As required in all advertisements from licensed movers. Contact 917-822-9590 or CVmoving.com so we can assist!

MADISON AVENUE HAIRCUTTER is right around the corner from the Food Coop, so if you would like a really good haircut for a decent price, please call Maggie at 718-783-2154. I charge \$60 Wednesdays through Sundays.



Candidates for Board of Directors of the Park Slope Food Coop, Inc.

Two three-year terms on the Board are open.

To vote you may use a proxy or attend the Food Coop Annual Meeting on June 26, 2018.

Every member will receive a proxy package in the mail in late May.

You will have the opportunity to meet the candidates at the June 26 Annual Meeting. Candidate statements follow.

Sukey Tamarkin

My name is Sukey Tamarkin and I am running for a seat on the Coop Board. I currently work FTOP, and have been a Coop member for 24 years.

The skills I bring to this position are the ones honed from my 20 years as a public-school librarian. I am trained and expertly skilled to listen objectively to the information needs of the diverse community represented by a public institution, and to deliver the best information sources to solve constituent problems and requests. This professional expertise in keeping an open, non-judgmental mind while listening to an incredible diversity of views in order to bring the best information to assist in decision-making, would serve the Coop's General Meeting very well.

My long and continuous membership with the Coop affords my candidacy the authority of experience: I have worked in nearly every capacity throughout the store, receiving, and membership office. I have witnessed the

growth of the Coop from a tiny store with an extremely limited inventory a membership of maybe 3,000; to a fully stocked grocery that can rival with its offerings the corporate behemoths surrounding us, and a membership five times the size of when I first joined. Half my life has been spent as a Coop member. Throughout this I have come to realize that beyond our commitment to a cooperative business practice, there exists no monolith lens in which to view the Coop: we are many things to our many members. Each of us brings our talents, experiences, hopes, and expectations to our work here. It is both what makes us a strong business with a diverse talent pool from which to draw, as well as a messy and at times contentious organization grappling with the trials of human experience to hash out our differences together to propel our business forward.

I believe in the process we have for Board functioning in which the General Meeting, open to all members, is the mechanism by which Coop decision-making occurs. The Board takes its advice from the General

Meeting, while retaining an independent fiduciary duty to ensure that no General Meeting decision causes immediate and irreparable harm to the Coop's financial and legal obligations. I like to think of our Board's independent decision-making authority as one would a smoke detector—necessary to prevent a possible fire, but not likely to be used. While it is possible that the General Meeting could reach a decision that would cause immediate and irreparable harm to the Coop's financial and legal obligations, it is highly unlikely to happen. Thus while we are legally bound to have a functioning Board, our particular method to “crowd-source” Coop decisions through the General Meeting, and to use the Board as the affirming body of this process, represents our best intentions to create a fully cooperative and democratic business.

I chose not to include my photo as I believe the unconscious bias we may bring to how we perceive someone's looks should not inform Board candidacy. The Coop's General Coordinators endorse my candidacy. ■

Rachel Asher



I am writing to seek re-election on the Board of Directors at the Park Slope Food Coop for my first three-year term. Raised by a Food Coop founder and worker, I grew up appreciating the importance of having access to affordable, locally farmed products and working with a community towards a common vision.

I'm proud to continue that legacy as your board member. Over the last two years, I have listened to and respected the interests of the membership while protecting the Coop's mission. If re-elected, I pledge to continue my commitment to you, the membership, and to the Coop as an organization.

I hope to be a voice for the next generation of Coop leadership as we look toward the future, while remaining committed to bridging the gap between the members who built this institution, committing decades to ensuring its survival. As an employee at The Legal Aid Society, I am particularly sensitive to the needs of low-income members who are experiencing the economic strains of finding afford-

able housing while facing stagnant wages and an unrelenting cost of living. More than ever before, we need access to the Coop's high-quality food and sense of community. I hope, during my tenure, to be a voice for members who are not always heard—those of us who work multiple jobs, live with roommates out of necessity, or have new ideas to improve the Coop and make it more accessible and friendly to future members and leaders. Let's work together to find solutions to our challenges as they arise, and leverage our perspectives to envision the Coop's future together.

Rachel lives in Park Slope with her partner Erica, a Shopping Squad Leader, and their rescue dog Charlie. ■

THANK YOU!

Thank you to the following members for referring friends who joined the Coop in the last four weeks.

Zayne Abdessalam	Rebecca Davis	Ben Hoover	Stephen Narloch	Fatima Shibli
Meki Adefris	Derek	Elizabeth Hurst	Barbara Nieuwenhuys	Rebekah Smith
Reuben Allen	John Druelinger	Corey Jacobs	Poppy O'Neill	Jennifer Soper
Nina Arazoza	Kathryn Drummer	Betsy Jacobson	Daniel Owen	Grace Sun
Melissa B.	Buffy Drysdale	Harvey Jaswal	Jason Paul	Tyler Sussman
Albert Bachand	Melissa Dubbin	Joanna	Joshua Peach	Imogene T.
Carolina Baizan	Virginia Edelstein	Bin Jung	Anh-Hao Phan	Sarah T.
Jacqueline Barton	Pascal Ehrsam	Paulette K.	Janice Phillips	Yoko T.
Veronica Bayetti	Tracy Einstein	Nicolas Kariniemi	Matthew Plaks	Max Taffet
Allison Behringer	Alice Eisenberg	Rebecca Karpovsky	Macarry Pobanz	Angelica Thornhill
Emma Blecker	Erica	Marion Kassaei	Rachel Porter	Leora Trub
Eetu Blomqvist	Chelsey Fasano	Ellis Kim	Chloe Prasinos	Valerie
Silja Blomqvist	Arthur Finn	Katryn Kinser	Raheel	Michelle Valladares
Diana Bramham	Curtis Flowers	Svetlana Kitto	Gianluca Rivizzigno	Adelaide Wainwright
Devin Briski	Patrick Sashamani	Lauren Kolm	Elizabeth Rodkin	Alexander Walsh
Megan Brown	Francois	Jennifer Kossin	Kaitlin Roh	Clarissa Wertman
Lauren Cao	Jane Freidson	Maya L.	Adele Rolider	Chris Wolf
Wendi Carlock	Fumiko	Yorel Lashley	Selma Rondon	Anna Wolk
Dwight Cassin	Laura G.	Aviva Laurenti	Nechama Rosen	Kaylynn Wong
Alexandra Cesteros	Nathan Gardner	Anne Le Guern	Nikki Ruokalainen	Jue Yang
Sarah Chandler	Sarah Gonser	Yazzmen Lloyd	Dmitri Russell	Andrea Yarrington
Sabina Ciari	John Halderman	Deborah Mangrum-Price	Sandrine	William Yarrington
Robert Cipriano	Sam Hammerman	Kristofer Martin	Loretta Sayegh	Lenni Yesner
Jacob Cohen	Molly Hanessian	Catherine McRae	Laura Scheiber	Evan Zavidow
Louise Cohen	Laura Healy	Merlin	Hannah Schiff	Eric Zeiler
Mary Cook	Anna Henry	Hannah Moore	Rani Shankar	Shari Zisman
Buffy D.	Charlotte Heyrman	Alexandra N.	Merav Shaviv	
	Karen Holmes			

HOW MIGHT THE PARK SLOPE FOOD COOP GROW AND CHANGE IN THE FUTURE?

We are studying the possibility of a second location and need your input.

Please take 15 minutes to fill out this community-wide survey and share your thoughts about a second Coop location.

www.foodcoop.com/coop-location-survey

Thanks for your time and cooperation!

Survey ends May 1, 2018.

Members of the Second Location Study Committee