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LINEWAITERS'

GAZETTE

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Volume MM, Number 11

June 7, 2018

Closure of Natural Foods Store Reflects Wider Industry Trends



ILLUSTRATION BY CATY BARTHOLOMEW

By Jess Powers

Back to the Land, the natural foods grocery store located at 142 Seventh Avenue between Carroll Street and Garfield Place, shuttered its doors in April.

The store was something of a local institution for decades, selling fresh juices, a wide array of vitamins and supplements, and other healthy foods. Some Coop members considered it a kindred spirit of sorts given its emphasis on healthy approaches to food and the vibe at the store.

Its owner, David Basham,

couldn't be reached for comment, but he told BKLYNER that "business has decreased significantly" and there were rumors about rising rents.

The closure comes at a time that neighborhood groups have been pressing for stronger policies that protect longtime small businesses.

"They had a good run, more than 40 years," says Timothy D. King, a managing partner with CPEX Real Estate, which specializes in commercial real estate. "They were providing a product at a time when people didn't have a lot of choices, where it

was the one place you could get it."

Roots in the 1960s

Named after the home-steading social movement of the 1960s, which emphasized self-sufficiency, proximity to nature, and a rejection of industrialization, the shop opened at a time when Park Slope was a blue collar neighborhood.

Back to the Land had a similar hippie feel to the Park Slope Food Coop, with familiar smells, carts forever being shuttled from the back of the

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Grocery Stores Tell Shoppers: Bring Your Own Containers!

By Rene Brinkley

Sarah Metz moved to New York 12 years ago and was immediately struck by something most New Yorkers have learned to ignore: "I was overwhelmed by the amount of visible waste. There was litter in the street and bags of trash piled in front of apartment buildings," she recalled.

In response to the waste around her, Metz sought ways to reduce it in her life. To cut down on her food waste she began looking for a bulk food grocery store.

When she couldn't find one, Metz joined the Park Slope Food Coop and shopped at Whole Foods and other natural food stores with bulk food sections. But after years of looking and hoping for a grocery store dedicated to zero waste, Metz decided a few years ago it was time to create the store herself.

In 2016 she launched a Kickstarter campaign, raised \$17,075 and decided to pursue her dream. Metz is planning to call the store The Fillery. She says it will

be food-based with items including grains, spices, and liquids like coffee and tea. She will also sell products and tools related to cooking and homecare.

Metz says the store will have a goal of zero waste. "Customers will shop from bulk style bins and dispensers and be able to buy the quantities they need," she stated.

She also plans to adhere to strict packaging policies. "Part of the planning and curating process is finding manufacturers and distributors willing to follow my packaging policies. I don't want anything shipped with styrofoam for example," she stated.

Metz, along with investors, has poured over \$100,000 into The Fillery so far. She has found vendors and created a product list.

But now she needs a retail space to fully realize the dream of becoming the first zero waste grocery store in Brooklyn. Metz has been searching for that space for the last year and a half.

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Annual & General Meeting on June 26

The General Meeting of the Park Slope Food Coop is held on the last Tuesday of each month. The June Annual & General Meeting will be on Tuesday, June 26, 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

Thu, Jun 7 • Food Class:

Summer Marinades for BBQ & Beyond 7:30 p.m.

Tue, Jun 12 • Plow-to-Plate Film:

Eight Short Films 7:00 p.m.

Tue, Jul 10 • Plow-to-Plate Film:

Knife Skills 7:00 p.m.

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

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Wider Industry

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store and bulk items galore. But healthy eating isn't the niche market it was in 1971, when the shop was founded, and the neighborhood has gentrified. King points out that other "brick and mortar competition" abounds. Today Brooklyn residents can shop at places like Fairway, Trader Joe's or Whole Foods. Key Food, Associated and nearby bodegas stock more gourmet and organic food than they once did. "All

businesses, particularly in retail, need to adapt," King emphasizes.

Tough Competition

One of the new kids on the block is 365 by Whole Foods Market—the giant grocery chain's more accessible, budget friendly brand—opened earlier this year in Fort Greene near Atlantic Terminal. The bi-level store is brightly lit and bustling, with independently-owned, fast food vendors on the ground floor, including a computerized pour your own beer, wine

or cider system, and counter service featuring sandwiches, baked goods, and plant-based foods. On the second floor, there are pay by the pound hot and cold buffets and aisles and aisles of good food with transparency about animal welfare standards and sourcing. And customers are willing to wait on long, circuitous lines to check out. There are some real deals to be had: \$7.99 for a whole, roasted salt and pepper seasoned chicken or a special sale of two 16 ounce pack-

ages of ripe, organic Driscoll strawberries for \$4. It's no surprise that stores that do this much volume can also have an influence on food producers themselves. New competition in the New York food world also includes a wider assortment of healthy quick service restaurants than ever before—and they deliver. This shift in consumer preferences and tastes is even making traditional food corporations take notice.

Healthy eating isn't the niche market it was in 1971.

consolidation in the food system only strengthened. "We can buy all the books, booze, and bowls of matzo ball soup we want, but without legislation and regulation, we are powerless against the landlords," says Jeremiah's Vanishing New York, a popular blog. It advocates for the passage of the Small Business Jobs Survival Act; controls to limit or slow the spread of chain businesses; redirecting tax breaks from multinational corporations to small businesses and giving fines or increasing taxes on landlords who leave commercial spaces vacant. CPEX Real Estate data shows that commercial rents increased along Seventh Avenue by 35% over the past decade ending in 2017. They also show that Brooklyn is "under retailed" when compared with the top ten retail metropolitan areas in the country, meaning less space per person.

A Threat to Food Coop?

In this retail landscape, the Park Slope Food Coop is unique because it is a cooperative. Ann Herpel, General Coordinator, adds: "We're different in that we're not only member-owned, we're member run. In a crowded landscape, we have an audience that's loyal to us because they contribute to the way it operates, to its governance." But that, too, could change, she cautions: "Now, if a Trader Joe's opens up

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Coop Job Opening: Receiving Coordinator-Facility Repairs

The Coop is hiring a Facilities Repairs Receiving Coordinator responsible for hands-on repairs, coordination and supervision of activities related to the maintenance, repair, cleaning and improvement of the Coop's equipment and physical plant. This full-time position demands knowledge of building systems and the ability to coordinate and work well with a wide range of trades people, staff and members.

Areas of Responsibility: Repairs and Improvements

- Maintain the Coop's physical plant and equipment through hands-on repairs and coordination of member and contractor labor
- Identify and respond promptly to needed repairs, communicate with affected staff
- Develop a regular schedule for building, systems and equipment inspection to ensure optimal function and condition
- Innovate new ways to use member labor to make light repairs to the Coop
- Participate in renovation projects

Contractor Relations

- Communicate and manage Coop's relationships with outside service providers, Initiate and track service calls
- Oversee work of refrigeration mechanics, electricians, plumbers, HVAC, waste management, fire suppression and general contractors
- Communicate and document status of jobs for continuation later in day until completion

Shared Responsibilities

- **Member of Coop Facilities Maintenance and Repairs Team supervised by a General Coordinator:** Reliability, working well with others, follow through, excellent communication and documentation required
- **Safety:** Respond rapidly to reports of potentially unsafe conditions and maintain a safe working environment
- **Maintenance Squads:** Work in cooperation with other staff to train and communicate best practices to maintenance squads Help develop a cleaning schedule for all areas of the Coop Maintain all refrigerated and freezer cases and boxes
- **Tracking Systems:** Develop and maintain a shared system of tracking repair requests and service calls Communicate about ongoing jobs, their current status or completion Develop and maintain an organized system of tracking tools
- **Tool Shed:** Maintain an organized shed so that all staff can easily access what they need
- **Pest Control:** Work in cooperation with other paid staff to coordinate Coop's pest control program
- **Waste Management and Recycling:** Improve the Coop's handling of waste and recyclables
- **Receiving Coordinator Responsibilities as needed:** Communicate with Squad Leaders and squads about priorities. Train working members how to stock and complete projects. Facilitate and supervise the continual stocking of the store. Participate in deliveries. Answer members' questions.

Requirements:

Demonstrated experience in several of the following:

- Electrical including circuits, lighting, and small motors
- Plumbing including copper pipes, pvc pipes, bathroom fixtures, and pumps
- Carpentry including building repairs and painting
- Mechanical duties including product assembly and installations
- Interfacing and sourcing contractors, materials and supplies
- Keeping maintenance records, planning maintenance schedules and documenting procedure
- Ability to delegate, oversee work and give feedback.

The ideal candidate will:

- Enjoy working with people and crowds
- Be an excellent team player with strong communication skills
- Have ability to teach, explain procedures, give feedback
- Be able to evaluate Coop needs, prioritize tasks and delegate work
- Comfort with Macs and online tracking software a plus

Wages:

\$28.12/hour 38-40 hours, Monday-Friday. Starting between 8 and 10 a.m. Some prescheduled Sunday evenings to cover absences and perform improvements; work days are flexible those weeks.

Benefits: A generous package including but not limited to: 3 weeks vacation, 11 Health/Personal days, health insurance with no payroll deduction, and a defined benefit pension plan.

Prerequisite: Must be current member of Park Slope Food Coop for at least 6 months immediately prior to application.

Applicants must be able to: Lift up to 50 pounds. Reach, crouch, bend, stand, climb stairs and work for hours in walk-in coolers and freezers. Work with and around common allergens including nuts and dust. Work in noisy, hectic surroundings. Work during holidays, the Coop's busiest times.

How to apply:

We encourage candidates to work Sunday afternoon Receiving shift. Introduce yourself to one of the Receiving Coordinators. Attach resume and cover letter as a single document at the link: <http://bit.do/receivingrepair> Applicants will receive acknowledgment of application via email. Do not call the Membership Office to check on the status of application. Applications will be reviewed on a rolling basis until position is filled. If you applied to a previous Coop job offering, please re-submit your materials.

We are seeking an applicant pool that reflects the diversity of the Coop's membership.

Enter FreshDirect

Many shoppers have also shifted to online delivery services. Long Island City-based FreshDirect, whose ubiquitous boxes crowd building in many neighborhoods, enjoyed \$600 million in annual sales in 2016 and is seeking to expand its reach. Meal delivery kits like Blue Apron are also popular. "People say they love their neighborhood store," says King, "but they want to save money." It's all about "price and convenience" and it's easier than ever to locate that hard to find supplement, he said.

Mom and pop stores can't compete with conglomerates that operate economies of scale. When Amazon and Whole Foods announced a \$13.7 billion merger at the end of last year, corporate

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.

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

Puzzle author: Abdul Powell. For answers, see page 13.

The Future is Fermented

By Leila Darabi

On a recent Sunday, a dozen or so Brooklynites gathered in a classroom of the Brooklyn Botanic Garden as Coop member Cheryl Paswater unwrapped a small collection of batters ranging from gray to green to brown. We had come for a workshop titled “Fermented International Breads” hoping to learn new recipes and more about the nutritional benefits of eating foods containing living molds, yeasts, and bacteria.

For the next two hours, Paswater held court over a finicky hot plate, passing each container of tangy batter around the room for students to sniff before demonstrating how to turn them into Sri Lankan idli (steamed white pillows of savory cake to be eaten with a curry or sauce), Ethiopian injera (that spongy flat bread used as both the platter and utensil in much of Ethiopian cuisine), and Indian dosa (flat crispy crepes eaten with a simple filling.)

“Fermentation will always show you when something is going wrong,” Paswater told me later at her home when I asked if she had ever made herself sick from a concoction. In years of growing kombucha scobies (the colonies of yeast and bacteria used to brew kombucha tea,) sourdough starters and fermenting everything from ketchup to vegan cheese, she has learned that it’s easy to see or smell when a ferment has gone bad.

A Creative Outlet

The light-filled apartment she shares with her partner in Lefferts Garden reflects Paswater’s dual career and dual identity as an artist and master fermenter. By day she works on art projects with cancer patients undergoing treatment. In the evenings she researches and tests new recipes, rotating the contents of a well-organized system of jars stacked on a bookshelf in her kitchen, tucked into coolers and occupying more than a third of the couple’s refrigerator.

And from now through the end of the summer, Paswater’s weekends are booked leading workshops for experienced and novice home fermenters. That includes anyone interested in going beyond your average pickling and sourdough baking to delve into a complex world of eating live cultures.

“When you think about it, every culture in the world but



PHOTO BY CAROLINE MARDOK

Cheryl Paswater with her products in the process of fermentation.

ours eats ferments,” Paswater says, citing Korean kimchi, Japanese Miso, injera and other fermented breads from around the globe.

Gut Health

A recent BBC report by nutritionist Jo Lewin made the same case: people the world over ferment food to aid digestion. Fermentation can also help to fend off infection.

“By consuming probiotic-rich foods, you are supporting the mucosa (gut lining) as a natural barrier, making the immune system more robust. A lack of beneficial bacteria allows disease causing microbes to grow causing inflammation in the gut wall. If you have recently taken a course of antibiotics, probiotic foods are particularly helpful,” the report stated.

Paswater began learning to ferment foods after chronic health issues in grad school left her seriously overweight, lethargic, and with a severe cold she could not seem to kick. For

her, a radical shift in diet seemed to help. She cut out most sugars, learned to ferment the grains and starches she did eat, and increased her intake of probiotics—or bacteria that help digest other foods.

This shift in the way she ate led to major life changes. “Fermentation isn’t for everyone,” she is quick to underscore. She doesn’t prescribe eating lots of live cultures as a one-size-fits-all cure for all health problems. And she points out that people with certain health issues, such as *Clostridium difficile* (often called C. Diff) should avoid eating live yeasts and bacteria.

But for Paswater, eating more vegetables, less sugar and increasing the yeasts and bacteria in her diet led to weight loss, increased energy, and fewer cold and asthma-like symptoms. It also filled her with a burning energy to learn more and share her knowledge with others.

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Tip of the MONTH!

In the winter leave your blinds or curtains open during the day to warm your home. During the summer, use shades, blinds or curtains to keep your home cool. It really works!

Learn more at:
ecokvetch.blogspot.com

**NEW:
VIEW YOUR
MEMBER INFO
ONLINE!**

➤ Register for a Member Services account and get 24/7 access to a snapshot of your member info: member & household status, current work slot, upcoming shift dates, including FTOP, and number of make-ups owed.

➤ Click “Member Services” on foodcoop.com to register.

Use the email address you have on file in the Office to create an account.

Don’t remember that email or need to update it? Visit the Office in person to verify or update your information.

SAFE FOOD COMMITTEE REPORT

Plow-to-Plate Movie Series Presents Real Food Media Shorts (and one TEDx Talk): *Food, Family & Farms: Growing the Next Generation*

By Adam Rabiner,
Safe Food Committee

Back in February the Plow-to-Plate film series, sponsored by the Coop's Safe Food Committee, tried something different. Rather than screening a single feature, we curated a selection of ten shorts—the 2016 winners of the International Real Food Films Contest, whose themes that year were Taking on Big Soda: Public Policies for Public Health, Building Power with Food Workers, and Tackling Climate Change through Food.

We did not know what to expect but the post screening report was positive. Viewers enjoyed the variety, selection, and brevity. As a result of the good feedback, we've brought back this format for our June screening. For this run, our talented curator, Sean Kamin-

sky, an award-winning filmmaker in his own right (*Open Sesame—The Story of Seeds*, www.thestoryofseedsmovie.com) chose the theme: "Food, Family & Farms: Growing the Next Generation." He selected eight related films from Real Food Films Media library, plus a TEDx Talk.

Eleven-year-old Birke Baehr pretty much covers in his five minute Ted Talk, *What's Wrong with Our Food System?*, every topic the Plow-to-Plate film series has in nine years: packaging, marketing and advertising to children, the industrial food system, genetically modified organisms, concentrated animal feeding operations, pesticides, herbicides, irradiation, locavores and sustainable food. Birke had once wanted to be an NFL football player but now wants

to be an organic farmer like one of his heroes, Joel Salatin.

Greene Generation, which was a 2017 Real Food winner, fit perfectly with the chosen theme. The film explains why the Greene family participates in the small, healthy food movement. The story is told not by the parents, but by the children. Fourteen-year-old Nathanael Greene is the narrator while the supporting cast includes his 11-year old younger brother Seth and his 16-year-old sister Hannah, as well as an assortment of pigs roaming wild.

At Needle Point, the winner of the Grand Prize in 2015 for Best Student Film, is a poetry-slam about the deleterious effects a lifetime of drinking Pepsi has had on a 35-year-old African American woman. The spooky title points to

what it is: a chilling, mini horror film, replete with creepy dolls and bloody bandages.

Food Forward Grocery List catalogs an experiment where friends shop from two grocery stores using the same shopping list. One goes to a Whole Foods on Rodeo Drive while the other visits Jon's Market in a poor part of downtown L.A. Whole Foods smells fresh and offers abundant varieties, including organic and non-GMO selections. Jon's suffers from poor quality, lacks whole wheat breads, and features onions covered with flies. Whole Food's receipt is \$39.08 and Jon's is \$19.41. But the girls also learn you don't need to be rich to eat well if you're careful about what you buy and don't go to McDonalds.

Hunger in America's Heartland is a heartbreaking look into a low-income family's circumstances with food insecurity where the choice is often between paying bills and eating well. The parents and three children must rely on food stamps, the Women Infants Children program and a local food bank. No one in the household is starving and the family, getting by on minimum wage, tries its best. But it is not enough.

Feed Your Baby is an animated video by Brooklyn and Coop member Jen Chapin and her husband and partner Stephan Crump, off her album, *Reckoning*. It's a catchy song and beautifully illustrated, but its lyrics tell the sad story of a mother who can't feed her baby any longer and is facing "starvation in the 21st century." The chorus repeats:

worry worry work and cry
full warm breast goes limp and dry
wilted leaves still priced too high
too hard feed my baby

There's another short called *Home Girl* about former women gang members offered a second chance through urban farming for the Home Girl Cafe in Los Angeles, whose motto is "jobs not jails." The formerly incarcerated who work there have found new purpose, love, comfort, meaning, and a community that believes in them.

The last two films offer similarly optimistic takes on the theme. *Real Food Rising* features an urban farm and youth development program in Salt Lake City, Utah, that brings together teenagers from different backgrounds (ethnic, class, religious) to farm together growing, bagging, and delivering over 500 pounds of produce for local food pantries.

And *Compass Green Mobile Greenhouse* describes a mobile education project, namely a greenhouse on a bus, that drives all over the country visiting schools, universities, and community events to teach people, mostly children, about agricultural sustainability.

These films may all be short. But whether telling a sad story, an educational one, or an inspiring one, they are all deep. Use them as launching points to begin your own journey of discovery. ■

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.

Food, Family & Farm Shorts will be presented on Tuesday, June 12, 7 p.m. at the Park Slope Food Coop, 782 Union St., 2nd floor. Free and open to the public. Refreshments will be served.

Coop Job Opening: Receiving Coordinator Evenings/Weekends

Description:

All Receiving Coordinators ensure the smooth functioning of the Coop.

- Facilitate and supervise continual stocking of the store
- Train working members how to stock and complete projects
- Communicate with Squad Leaders and squads about priorities
- Sustain knowledge about products and inventory
- Answer members' questions
- Respond to physical plant and refrigeration issues

Evening/Weekend Receiving Coordinators are generalists who work with members to maintain and restock all aisles including produce. They also oversee late deliveries, inspect for dates/quality, and support the Receiving and Food Processing squads.

The ideal candidate will:

- enjoy working with people and crowds
- be an excellent team player with strong communication skills
- have ability to teach, explain procedures, give feedback
- be able to evaluate Coop needs, prioritize tasks and delegate work
- be comfortable with computers (Macs preferred)
- experience working in a grocery store is a plus

Hours: 38 hours. 5 days per week including both Saturdays and Sundays.

Wages: \$28.12/hour

Benefits: A generous package including but not limited to: 3 weeks vacation, 11 Health/Personal days, health insurance, and a pension plan.

Requirements:

Candidates must be current members of the Park Slope Food Coop for at least six months immediately prior to application.

Applicants must be prepared to work during holidays, the Coop's busiest times.

Applicants must be able to:

- lift up to 50 pounds
- reach, crouch, bend, stand, climb stairs and work for hours in walk-in coolers and freezers
- work with and around common allergens including nuts and dust
- work in noisy, hectic surroundings

How to Apply:

We strongly encourage candidates to work one Saturday or Sunday afternoon Receiving shift. Please introduce yourself as an applicant to one of the Receiving Coordinators.

Attach resume and cover letter as a single document at the link below:

<http://bit.do/receivingcoordinator042618>

Applicants will receive acknowledgment of application via email. Do not call the Membership Office to check on the status of application. Applications will be reviewed on a rolling basis until position is filled. If you applied to a previous Coop job offering, please re-submit your materials.

We are seeking an applicant pool that reflects the diversity of the Coop's membership.

THE GAZETTE INDEXES

If you are interested in the history of the Coop or in when and how particular subjects have been discussed in the Linewaiters' Gazette...

Send an e-mail to Len Neufeld, Gazette indexer, at lenneufeld@verizon.net, to request PDF files of either or both of the following indexes:

• **An alphabetized list of the titles of all articles published in the Gazette from 1995 to the present, with issue dates.**

• **An alphabetized list of all subjects (including people's names) discussed in Gazette articles from 1995 to the present, with article titles, issue dates, and page numbers (titles and subjects for earlier years are being added).**

Many of the Gazette issues referenced in these indexes are available as PDFs on the Coop's website. (Copies of these and additional issues are also available at Brooklyn's Central Library, located at Flatbush Ave. and Eastern Pkwy. on Grand Army Plaza.)

Grocery Stores

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What is Zero Waste?

Zero waste is defined by the Zero Waste International Alliance as a “goal that is ethical, economical, efficient and visionary to guide people in changing their lifestyles and practices to emulate sustainable natural cycles.”

At the grocery retail level, a commitment to zero waste means aggressively reducing food and/or packaging waste. According to ReFed, a non-profit dedicated to fighting food waste in the United States, the U.S. retail food sector generates eight million tons of food waste a year or \$18.2 billion a year in lost value.

Chris Cochran, the executive director of ReFed, said that in the past this waste was considered a cost of doing business. But as competition increases and food prices continue to climb, grocers are looking for opportunities to cut cost and create value. Cochran says that food waste has recently emerged as a top priority among grocery retailers.

Grocers also generate a tremendous amount of packaging waste. Food is shipped in boxes, wrapped in plastic, cellophane and pasteboard and then sent home with consumers in plastic and paper bags. The Environmental Protection Agency estimates that containers and packaging make up 23% of landfill waste.

About 270,000 tons of plastic pollution is literally strangling the life out of the ocean. A backlash has been growing against packaging waste primarily focused on plastic. The state of California banned plastic bags in 2016 and this past April New York's Governor Andrew Cuomo introduced a bill to ban plastic bags across New York state.

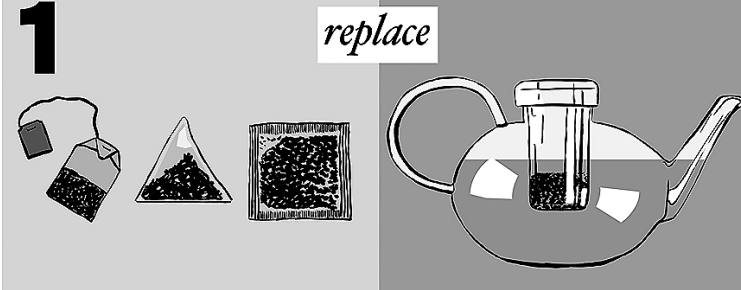
Additionally numerous cities and counties around the country have bans or fees on plastic bags. As a result, more grocers are considering alternative packaging solutions as part of their zero waste efforts.

No Packages Please!

The nation's first zero waste grocery store, In.gredients, opened in 2012 in Austin, Texas. It was a small grocery store, just 1,400 square feet, with a

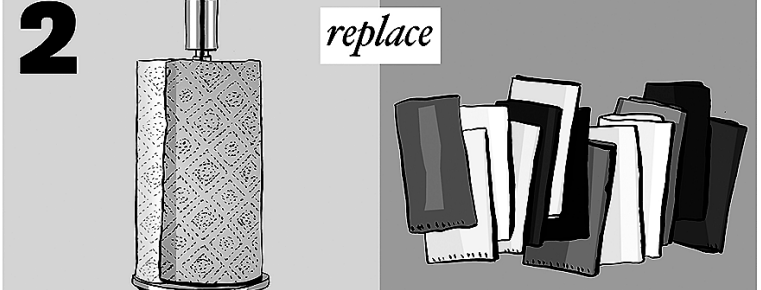
4 IDEAS TOWARDS ZERO WASTE

1



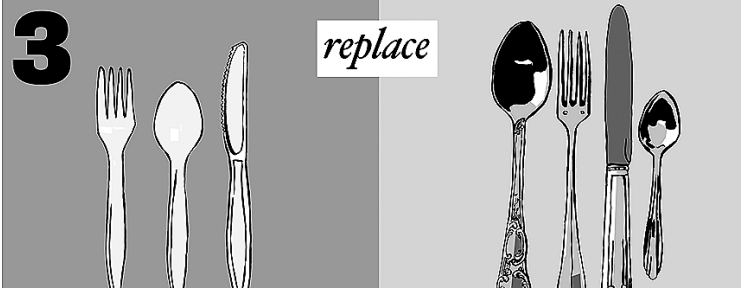
TEA BAGS *replace* LOOSE TEA

2



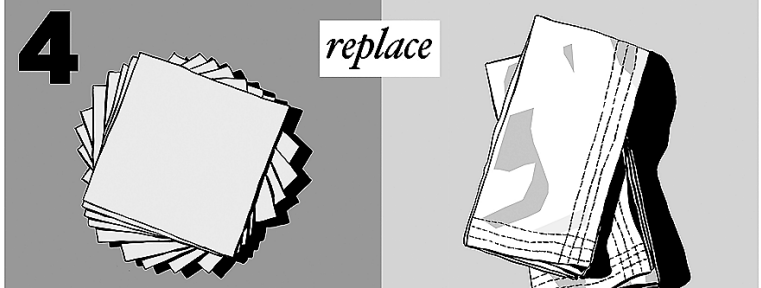
PAPER TOWELS *replace* RAGS

3



PLASTIC SILVERWARE *replace* RECYCLED SILVERWARE

4



PAPER NAPKINS *replace* FABRIC CLOTH NAPKINS

ILLUSTRATION BY VALERIE TRUCCHIA

big mission: no waste.

“The original idea was to be as package free as possible while providing a grocery experience,” explained Erica Howard Cormier, the general manager.

Most of the food was sold in bulk and housed in gravity bins. Items for purchase included dry goods like grains and nuts, locally sourced produce and liquids such as soaps, soda, oil and vinegar. Customers used their own packaging for almost all of the products including eggs. Cormier said the store had a 70% package free rate with a goal to increase the percentage every year.

However those packaging goals came at a significant cost. “We realized after 18

months we weren't changing shopper habits,” stated Cormier. “You have to plan a lot to go to the grocery store with your own containers and people would go to the store across the street because they forgot their container.”

Despite their best efforts at pursuing an innovative business model, In.gredients closed in April.

Another reason customers shopped elsewhere was to buy items they wanted like a six-pack of beer, potato chips and turkey for thanksgiving dinner. In.gredients was losing business

and decided to shift their focus.

They added more packaged items but tried to be “mindful” by selecting products with reusable or sustainable wrappings, avoiding double packaging and adding more locally sourced produce.

In.gredients dropped their package free mission but maintained their commitment to zero waste by aggressively focusing on food. “We did not send food waste to the landfill. That

was not part of our business model,” stated Cormier.

The store sold as much food as possible either dry, fresh or packaged. They donated food for human and animal consumption and composted whatever was left over. According to Cormier, the store had 99% divergence from the landfill on anything that left the building.

But despite their best efforts at pursuing an innovative business model,

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JOIN THE LABOR COMMITTEE

The Committee helps the Coop assist suppliers in improving working conditions and stopping workplace abuses.

Interested? Want to join – and get work credit?

Diverse applicants encouraged.

For information to apply, send an e-mail or text to Eric Frumin: erfrumin@gmail.com or 917-209-3002.

WORD SPROUTS

THE PARK SLOPE FOOD COOP'S READING SERIES

Are you a writer?
Do you want FTOP credit?

Wordsprouts, the Food Coop's reading series, is looking for you, for its monthly events in the second-floor meeting room.

Please contact the organizers at wordsproutspfc@gmail.com.

Wider Industry

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along Seventh Avenue, we might have some concerns.”

Joann Lo, co-director of the Food Chain Workers Alliance, a coalition of worker-based organizations across the food chain studied grocery industry trends for a report, “Shelved: How Wages and Working Conditions for California’s Food Retail Workers Have Declined as the Industry has Thrived.” Although the data was for

California, the impact is the same across the US: “The food retail industry has shown consistent and robust growth in sales and employment, with employment growing faster than in the economy overall,” she notes in her report.

“We are powerless against the landlords.”

Grocers once enjoyed good union jobs, but working conditions and the

marketplace have changed. “General merchandise stores that sell food—particularly Wal-Mart, Target, and Costco—have captured a significant share of the grocery market. Wal-Mart and Target follow a low-price, low-cost, anti-union business model that reduces quality and specialization, eliminating skilled positions such as bakers and meat cutters,” Lo continues in her report. “Numerous studies indicate that the growth of this low-cost model has created seri-

ous downward pressure on wages and working conditions industry-wide, and has shifted substantial costs on to taxpayers [through social supports].”

This race to the bottom means that small business owners can’t compete with the prices offered by big box stores.

Twenty-five staff, many of whom worked at Back to the Land for decades, were laid off when the store closed. The *Gazette* was unable to reach them for comment.

Lori Keslowitz, a Coop member since 2015, hadn’t heard about the closing. “Before I was a Coop member, I went to Back to the Land about twice a month. It was my go-to place for organic, gluten free and healthy alternatives,” she recalls, adding that she enjoyed the attentive customer service.

The *Brooklyn Paper* reported that “angel investors may step in” to save Back to the Land, but so far, nothing has materialized and the store remains empty. ■

Grocery Stores

CONTINUED FROM PAGE 5

Ingredients closed in April as a result of low sales.

Zero Waste Around the World

The same week the first zero waste store in the U.S. closed, Singapore opened its first store. Zero waste grocery stores have been spreading across Europe over the past seven years with stores in cities including London, Berlin, Vienna, Barcelona, Zurich and the small Italian town of Capannori.

Why are these grocery stores popping up in other countries and not in the U.S.? Danielle Nierenberg, president of the non-profit think tank, Food Tank, pointed to differences in culture, attitudes and habits.

She stated “European consumers have smaller kitchens and refrigerators. They shop more frequently at smaller stores and tend to think more carefully about storing things.”

About 270,000 tons of plastic pollution is literally strangling the life out of the ocean.

American consumers, on the other hand, are used to shopping at big stores, buying in large quantities and typically have larger living spaces.

“Consumers in the U.S. are used to shopping mindlessly,” Nierenberg stated. “They haven’t had to think about carrying their own



Plastic bag being filled in the bulk food aisle at the Coop.

PHOTO BY WILLIAM FARRINGTON

containers and saving plastic bags. So there are a lot of challenges to breaking that big box mentality.”

Zero Waste Solutions

Although getting U.S. grocery retailers and consumers to embrace the zero waste movement is challenging, the benefits of eliminating waste from the shopping experience are numerous and worth pursuing. Zero waste saves businesses money by reducing disposal, labor and energy costs; is better for the environment because it avoids wasting water, oil and other

natural resources used to grow and deliver food; and it helps keep oceans free of plastic pollution and reduces greenhouse gas emissions.

One key to achieving zero waste success at the grocer level is clearly defining the goal. Is it to eliminate packaging waste or food waste?

Cochran, of ReFed, says the goal should be zero food waste to the landfill. “There has been a lot of focus on reducing packaging but the reason we have packaging in the first place is to protect product,” he said.

Cochran went on to say that the cost of food and the environmental impact of food is much greater than packaging and he argued that the conversation around packaging should focus on optimization instead of elimination.

There are measures retailers can explore as they try to eliminate waste from the shopping experience. Re-evaluating the physical design of the store is one place to start.

But Cochran thinks the biggest opportunities to reduce waste and turn it into value are related to bigger trends in technology. He stated: “We hear a lot about artificial intelligence and machine learning in different context, but at the grocery retail level it applies to inventory management.”

Major retailers are starting to experiment with this and Cochran is excited at the prospect of technology allowing retailers to better

Take Advantage of People's Alliance Federal Credit Union Membership

As a Park Slope Food Coop Member, you are entitled to join People's Alliance Federal Credit Union (PAFCU)!

Unlike a bank, they answer to their members—not investors. This allows them to offer higher dividend rates and lower loan rates. The credit union offers the following NO CHARGE Services:

- \$5.00 Minimum Savings Accounts
- Direct Deposit
- No Minimum, No Fee Checking Accounts
- Low Rate Credit Cards
- A Variety of Loans
- And much more!

They also participate in a cooperative shared branching program with other credit unions across the country which gives credit union members access to use nearly 30,000 surcharge-free CO-OP ATMs and more than 5,000 shared branch credit union locations to make in-person transitions.

For membership packets and more information stop by the office at Park Slope Food Coop. Everyone is welcome to visit a People's Alliance branch. For a listing of credit union locations, visit www.pafcu.org.

WE NEED YOUR HELP!

Greene Hill Food Co-op is relocating to Fulton St. and needs your support.

COMMUNICATE to family, friends, and neighbors. Help us gain more member-owners! Visit: greenehillfood.coop

If you want to **help with the move** or have a **specialized skill** such as carpentry or painting that could assist with our build out, please contact move@greenehillfood.coop

Fermented

CONTINUED FROM PAGE 3

Going Pro

She founded her company, Contraband Ferments, six years ago. Since then, she since recruited her partner, another friend and a high school intern to help keep a website up to date, book workshops and staff a company booth at events, such as the recent New York City Fermentation Festival.

Paswater also helps to run the festival, which draws an overlapping crowd of those interested in fermenting food and those interested in brewing beer. In fact, a number of the workshops Paswater leads, and the monthly ferment meetup she helps to run, convene in local breweries.

"Fermentation will always show you when something is going wrong."

Upcoming workshops include a class for kids on how to make fermented herbal sodas and classes for adults on how to make your own miso and fermenting condiments including pestos, relishes and mus-

tard. Paswater also runs a "fermentation CSA" (short for community sustained agriculture) for which she puts out a call four times a year for orders of a box of seasonal goodies such as fermented cookies, tempeh, yogurt and ramp pesto (she works with a local forager to source wild-grown ingredients for some of the offerings.)

Her new diet filled her with a burning energy to learn more and share her knowledge.

Spreading the Knowledge

"People want to eat healthier, eat better for themselves and for their families," Paswater says of her students and CSA customers. She enjoys sharing old world expertise with new generations and is quick to point out that fermenting food to increase health value is nothing new. Fermenting foods like cabbage, she said, can increase their vitamin content three fold.

"Ships used to carry wooden vats of sauerkraut to treat scurvy," Paswater



Different products getting fermented.

said, referring to the practices of sailors during 17th and 18th centuries. "Scurvy is a vitamin C deficiency, and they knew that eating sauerkraut every day could cure it."

In addition to group workshops, she works with private clients making up batches of foods or helping to plan and create recipes matched to health goals and dietary restrictions. For one private client

whose child has been prescribed a gluten free diet, she works to find breakfast, snack and "fun" foods that the kid can eat and enjoy within a restrictive meal plan.

The artist in Paswater keeps her from basing a business on commercial

manufacturing of her products, though she doesn't rule it out for the future. "I couldn't see myself just making two or three things at a time," she laughs, adding that by teaching and running her CSA she gets to ferment an endless list of unusual foods. ■

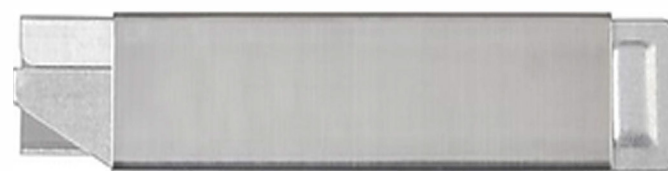
Contraband Ferment's Sauerkraut Recipe:

1. Chop the vegetables into similar sized chunks or shreds into a bowl.
2. Add salt and mix throughout using your hands to massage the mixture.
3. Begin packing into a one-gallon crock or jar. Use your fist or a wooden tamper.
4. Create an anaerobic environment by getting all air bubbles out as you pack it down.
5. Push until the brine starts to rise to the top of the veggies.
6. Place a saucer or plate on top of the vegetables. Try to get one that fits as close to the edges as possible.
7. Put a weight on top of that. A jar of water works well.
8. Cover with a cloth so no bugs get inside.
9. During the first week, push it down daily to help keep the veggies under the brine. Sometimes it takes a day or two to get the brine to stay above the veggies. This will help prevent mold from forming.
10. Taste it after a week and see if you like it. You can let it ferment as long as you want, but most people prefer 2-4 weeks of fermentation time in small one-gallon batches. When it is too young, it still has a carbonated feeling on your tongue. This will disappear after about a week of fermentation.
11. The best temperature to ferment sauerkraut is 55-65 degrees. Put it in a pantry, root cellar, cupboard, or on your kitchen counter. If it gets below or above this temperature it will be fine, but the best flavors develop within this range.
12. When it is ready, scrape off the top layer and enjoy the fresh healthy goodness below.

Note: If mold forms, not all is lost. This is a test of your senses. Scrape off the mold and compost it. If the sauerkraut underneath smells okay, taste it. If it tastes off, spit it out!

www.contrabandferments.com
info@contrabandferments.com

**PLEASE RETURN FOOD COOP
BOX CUTTERS AND PENS TO THE
FOOD COOP, IF YOU HAVE THEM
IN YOUR POCKETS OR AT HOME.**



THANKS FOR YOUR COOPERATION.

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.

SUMMERTIME

DON'T FORGET YOUR COOP SHIFT!



If you plan on being away during one of your workslots, please make arrangements to have your shift covered.

One way to do it is to use the Shift Swap at www.foodcoop.com!

If you plan on being away for eight weeks or more, contact the Membership Office to take a leave of absence.

YOUR CO-WORKERS WILL LOVE YOU FOR IT!

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.

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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.

Halley Anolik	Benjamin Bush	Andrew Hapke	Amos LeBlanc-	Nicole McLaren	Soumeya Roberts	Dov Tiefenbach
Ella Antell	David Connolly	Joseph Hayden	Simpson	David Morel Jean	William Roberts	Judy Tung
Lily Antflick	Karl Davis	Josh Shia Herzberg	Timothy Liederbach	Steven Neal	Veleda Roehl-Gordon	Akliah Vargas
Bradley Barbour	Kessia Deleo	Emily Hewitt	Sunny Lim	Eleanor Pearson	Benjamin Rojas	Simone Wallenstein
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Travis Basora	Karen Ford	Yaneisis Infante	Christine Liu	Walter Pettigrew	Kathleen Ross	Adia Whitaker
Allison Beale	Sadie Gartner-Morris	Charlotte Jacobs	Colin Lloyd	Ashlee Ramos	Jeanne Schwartz	Garon Willie-Peterson
Jocelyn Beyer	Melanie Gershman	Meredith Jones	Cassandra Love-Olivo	Richard Ramos	Jacob Sigl	Katie Winfree
Dana Bialek	Rotem Gispan	Dana Kanze	Richard Love-Olivo	Kelly Reckert	Harriet Sokmensuer	Matthew Zeidenberg
Jared Brosky	Stacy Glantz	Alana Kerr	Kate Lundell	Emile H. Reich	Gisella Sorrentino	
Daniel Brown	Sofia Grandsard	Igor Langshteyn	Aida Mas Baghaie	James Reich	Alison St. Pierre	
Carly Burton	Gro Hansen-Barbarino	Johan Leahing	Brenna McDuffie	Ada Reso	Mahrah Taufique	

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, JUNE 26:

ANNUAL & GENERAL MEETING: 7:00 p.m.

TUE, JULY 10 (one week later than usual)

AGENDA SUBMISSIONS: 7:30 p.m.

Submissions will be considered for the July 31 General Meeting.

Gazette Deadlines

LETTERS & VOLUNTARY ARTICLES:

Jun 21 issue: 12:00 p.m., Mon, Jun 11
Jul 5 issue: 12:00 p.m., Mon, Jun 25

CLASSIFIED ADS DEADLINE:

Jun 21 issue: 7:00 p.m., Wed, Jun 13
Jul 5 issue: 7:00 p.m., Wed, Jun 27

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,
June 26, 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

jun 7
thu 7:30 pm**Food Class: Summer Marinades for BBQ & Beyond**

Summer is the season to get out of the kitchen and into the park, backyard, or balcony. In this class, we will demonstrate how to make flavorful marinades from around the world that require simple pantry-ready ingredients. With a little effort and time, these make-ahead recipes will give you time to kick back and bask in the sun or in the company of friends and family. **Uni Lee** is a chef, culinary educator, health counselor, and artist who has been implementing health-supportive diets for the last 15 years in various retreat centers, restaurants, and food-related businesses. Having gleaned the best attributes of ancient wisdom and nutritional science, she can help you understand what foods are right for you, right now. Her mission is to instill her passion for deliciousness to her clients on their journey to an integrated and joyful lifestyle. *Menu includes: Chimichurri Sauce (Mushroom); Korean Sweet Soy Marinade (Eggplant); Middle Eastern Shawarma (Chicken Skewers); Easy Peasy Beet Salad*

ASL interpreter available upon request, please contact the Membership Office. Materials fee: \$5. This class is designed around participation. Space is limited. RSVPs are required by June 4, contact parkslopefoodclass@gmail.com. To inquire about leading a Food Class, contact parkslopefoodclass@gmail.com. After a summer hiatus, Food Class will resume on September 6.

jun 12
tue 7 pm**Safe Food Committee Film Night: Eight Short Films**

A selection of eight short films from the international Real Food Films Contest and a Ted Talk by 11-year-old Birke Baehr. The contest is an initiative of Real Food Media—an organization that “harnesses media and storytelling to educate, inspire, and grow the movement for sustainable food and farming.” Since its launch by Real Food Media in 2013, the contest has received more than 440 submissions from 34 states and 31 countries, of which about 70 are featured in their films library. June’s features include: *A Greene Generation*, *At Needle-point*, *Hunger in America’s Heartland*, *Home-girl*, and *Feed Your Baby*.

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.

jun 23-24
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.

jun 26
tue 7 pm**PSFC JUN Annual and 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 (7:00-7:15)

Please read materials relevant to the meeting that are available at the entrance tables.

II. ANNUAL MEETING AGENDA:**Item 1: Presentation of the Audited Financial Statement**

Report & Vote: Representatives from Cornick, Garber & Sandler, LLP, the Coop’s outside auditor, will present the audited financial statement for the year ended January 28, 2018. Members will have the opportunity to pose questions to the auditors following their presentation. Members will vote whether to accept the audited statement.

Item 2: Board of Directors Election

Election: Two three-year positions are open for the Board of Directors. The candidates will make brief presentations to the meeting prior to the vote.

III. GENERAL MEETING AGENDA:**Item 1: Renewing the Services of the Auditor**

Proposal: To retain the services of Cornick, Garber & Sandler, LLP, to perform an audit of the Coop for the fiscal year ending February 3, 2019.

Item 2: Election of Officers

Election: Following the election of members to the Board of Directors at the Annual Meeting, the General Meeting will elect Officers of the Corporation: President, Vice-President, Treasurer, and Secretary. The President and Vice-President shall be, at the time of election, members of the Board of Directors. The positions of Treasurer and Secretary can be elected from the membership at large.

IV. Board of Directors Meeting (9:30)**V. Wrap-Up (9:30-9:45).** 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.

jun 26
tue 7 pm**Unmasking Hidden Sugars**

How and why to begin a low-sugar life. Did you know sugar is added to approximately 74% of packaged food products in our supermarkets? Sure, we all know that desserts and soda are obvious homes to the sweet stuff, but with more than 61 different names, you might be surprised at how many “healthy” food items actually contain added sugar. Join me for an informative discussion on added sugar—what it means, where to find it and what it does to our bodies. **Sydney Greene**, RD, is a registered dietitian with a deep love for food and science. She received her undergraduate degree in Nutrition and Dietetics from New York University, where she is finishing her Master’s in Clinical Nutrition. Sydney completed her Dietetic Internship at Mt. Sinai St. Luke’s. Sydney has immersed herself in food science and the many facets of our food systems. As a previous vegetarian herself, Sydney has a deep understanding of plant-based eating and hopes to make vegetables part of everyone’s favorite food lists.

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.

jun 7–sep 21 2018

jun 29
fri 7:30 pm

Meet Your Mind

A Class in Basic Meditation. The fundamental nature of our mind is stable, strong and clear—yet these qualities become obscured by the stress and speed of our lives. Meditation opens and calms the mind. This is a basic meditation class for beginners, and for anyone who would like a renewed understanding of the technique. **Allan Novick** has practiced meditation since 1975. He is a meditation instructor at the New York Shambhala Center and Nalandabodhi New York and has taught meditation at corporate venues. He lives in Park Slope, has been a Coop member for many years, and is a retired school psychologist.

jul 10
tue 7 pm

Safe Food Committee Film Night: Knife Skills

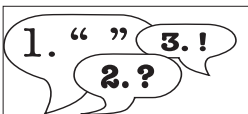


What does it take to build a world-class French restaurant? What if the staff is almost entirely men and women just out of prison? What if most have never cooked or served before, and have barely two months to learn their trade? *Knife Skills* follows the hectic launch of Edwins restaurant in Cleveland, Ohio. In this improbable setting, with its mouthwatering dishes and its arcane French vocabulary, we discover the challenges of men and women finding their way after their release. We come to know three trainees intimately, as well as the restaurant's founder, who is also dogged by his past.

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.

jul 10
tue 7:30 pm

Agenda Committee Meeting



This month's Agenda Committee Meeting takes place one week later than usual. 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 July General Meeting will be held on Tuesday, July 31, 7 p.m., at St. Francis Xavier School, 763 President St., between Sixth and Seventh Aves.

jul 18
wed 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.

jul 31
tue 7 pm

PSFC JUL General Meeting



Meeting Agenda to be announced. 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.

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

aug 3
fri 7 pm

Film Night

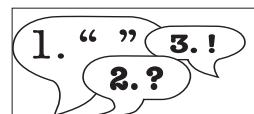


Film to be announced.

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

aug 7
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 August General Meeting will be held on Tuesday, August 28, 7 p.m., at St. Francis Xavier School, 763 President St., between Sixth and Seventh Aves.

aug 14
tue 7 pm

Safe Food Committee Film Night



Film to be announced.

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.

still to come

aug 28 PSFC AUGUST General Meeting

sep 9 Working With Pain Through Meditation

sep 4 Agenda Committee Meeting

sep 11 Plow-to-Plate Film

sep 6 Food Class

sep 14 Wordsprouts

sep 7 Film Night

sep 21 Prospect Concert Series

LETTERS TO THE EDITOR



STAND-UP GUY

DEAR EDITORS,

On my last shift, I was asked by my shift leader to relay to the rest of the walking crew: "please let all walkers know to not sit on the 911 Firefighters memorial." This was prompted by a member (on his way into shopping) requesting the shift leader notify walkers of this specific rule.

I dutifully went outside and told the 2 other walkers there: "The shift leader asked me to remind you not to sit on the memorial..." One of the walkers was standing next the memorial and the other was sitting on the memorial. The bench was mostly empty. The memorial sitting walker responded—not so much to me—to the shopping mem-

ber who had prompted the declaration. "That guy can &*\$# me."

I quickly retreated and said, "I'm just repeating a direction from the Coop," and added a palms-up in two stop signals 'don't kill the messenger' gesture. The standing walker, on the other hand, responded to the sitting walker in the most neutral way: "Why don't you move...and not act like a jerk..." I added to my lack of backbone, by walking away with a member who needed a walker, "EXIT STAAAAAAGE LEFT" style. As I walked towards Fifth Avenue I heard the sitting walker say: "Who me!?" "I'm confident the standing walker 'won' the moment with his sense and command of civility. When I returned, a new crew was out front, and

no one was sitting on the memorial.

Today, I aspire to be more of a standing walker and less of a sitting or exiting walker. I hope you join us.

Michael Murphy

WHY ALBRIGHT?

DEAR GAZETTE EDITOR,

The *Linewaiters' Gazette* of May 10, 2018, devotes a whole page to Madeleine Albright's recent book promotion visit to Park Slope. Why? Is it that the editor agrees with the views of the former Secretary of State and therefore prints this article? Surely that cannot be the case. But if not then what are the editorial guidelines for reporting on these kinds of political events?

In cooperation,
Eske Møllgaard

EDITOR'S REPLY:

The *Gazette* determined that the former U.S. Secretary of State's appearance in Park Slope to convey her analysis of the potential for the growth of fascism in this country and abroad, as well as protests of the event which were referenced in the article, had been of interest to Coop members who attended (several of whom spoke for the article), and would also be of interest to many Coop members who could not attend.

The Gazette Editing Team

ASSISTED DELIVERY

DEAR EDITOR,

I read about Sharon Goldzweig's proposal for setting up an ordering and delivery service for seniors and sick members [*Gazette*: May 10, 2018]. I am opposed to this service, as it would be giving our senior members an excuse to not take a

walk and get some exercise. And if the senior member is living alone, the social interaction of buying at the Coop could also be beneficial. We should not be encouraging a reduction in exercise.

What I would suggest instead for the seniors is assisted delivery. The senior member still comes to the Coop and shops. Then working members help load up the cart, push the cart, and get the groceries into the home.

For the sick, the Coop has the "authorized shopper program" that Ann Herpel mentioned in the article.

Don Wiss

RESPONSE TO RESPONSE

MEMBERS,

Regarding my letter (5/10/18) about providing a better balance between quality organic apples versus locally-produced non-organic "minimally treated" and "integrated pest management" (IPM) ones, Kathy Hieatt (5/24/18) addresses the tradeoff between providing the most healthful produce—unquestionably organic—versus concern for the environment, specifically the environmental cost of transport from more distant locations.

In the title of her letter, Ms. Hieatt places what are known as scare quotes around the words Organic and Minimally Treated, suggesting that both are in some way questionable. This isn't the case. Absent standards or independent oversight, the terms "minimally treated" (and IPM) are indeed questionable because the amount of pesticides used is left to the farmer's discretion. There is no credibility issue, however, with the word organic

which describes produce subject to strict standards that must be met for produce to qualify.

As to the environmental tradeoff, note that the Coop primarily carries organic apples from as far away as Chile (the omnipresent Galas and

Granny Smiths) and occasionally from New Zealand, transportation from which creates more air pollution than those from California and Washington State, notable producers of organic apples. And since the Coop carries dozens of other products from California, would adding varieties of organic apples from the West Coast really have any significant environmental impact?

Other produce the Coop carries comes from distant locations, among which are Mexico, Peru, Ecuador, Argentina, Italy, Costa Rica, Jamaica, Colombia, Guatemala, Belgium, Holland, Canada, Morocco and Korea, Brazil, Oregon, and Texas. And, of course, the store also carries products made in China. And if the Coop were truly committed to minimal environmental impact we might choose to forego such exotic produce as White Asparagus from Peru, Kiwis from Italy, Dragon Fruit from Ecuador, Chanterelle Mushrooms from Morocco, and Enoki Mushrooms from Korea.

I've always been and always will be a champion of the environment. I learned about composting in the 1950s when my father disposed of compost in our garden and I inconveniently bring mine to Grand Army Plaza every Saturday. I've never owned a car. I recycle everything that can be recycled. I use LED lighting where possible. I vote only for candidates who believe in global warming. I give generously to pro-environment organizations. I believe in solar energy and the Coop's profits would be better directed toward that pro-environment goal than, for example, contributing \$10,000 to a one-time climate march.

I joined the Coop more than 40 years ago, happy to help operate the store in return for more affordable organic food than that offered at local health food stores. I'm not suggesting the Coop abandon minimally-treated or IPM (non-organic) apples, only that it provide more choice of organic varieties which, even if more expensive, are unquestionably better for our health.

Sylvia Lowenthal

FOLLOW!
the Food Coop on

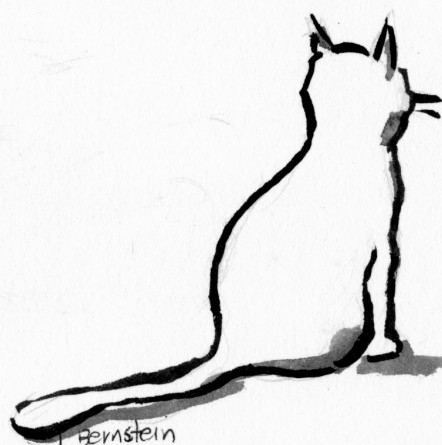
twitter & Instagram

& Pinterest @foodcoop

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.



Grocery Stores

CONTINUED FROM PAGE 6

match supply and demand and thus reduce waste.

The Fillery

Sarah Metz remains committed to the zero waste cause. Despite losing out on six commercial leases and having to spend weekends pounding the real estate pavement, she remains hopeful Brooklyn is ready for a zero waste grocery store. While she looks for space, she periodically does pop-up shops, so be sure to look for The Fillery this summer at a market near you! ■



Stack of cardboard boxes at the Coop.

PHOTO BY WILLIAM FARRINGTON



Please protect your feet and toes while working your shift at the Coop by not wearing sandals or other open-toed footwear.

**Thanks for your cooperation,
The Park Slope Food Coop**

Solution to this issue's sudoku puzzle

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

★ EXCITING WORKSLOT OPPORTUNITIES ★

OFFICE SET-UP**Monday through 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.

**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, Wednesday, 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.

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.

Park Slope Food Coop Members are invited to shop At The Windsor Terrace Food Coop

**Windsor Terrace Food Coop is located at
825 Caton Ave**

(corner of E8th Street & Caton
just south of Coney Island Ave.)

Thursday 7- 9 am 3-9 pm

Friday 9-11 am 4-7 pm

Saturday & Sunday 10 am - 4 pm



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, Alison Rose Levy and Carl Arnold.

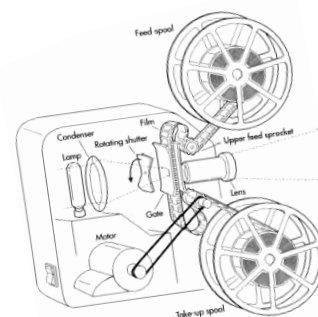
Seeking Diversity on the Gazette Staff

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.



ARE YOU A BROOKLYN-BASED FILMMAKER?

**Would you like to
screen your work
at the Coop?**



Then submit your film
for possible inclusion
in the Coop's
Friday Film Night
Screening Series.

If you're a Coop member you'll receive one FTOP credit for screening and offering a Q&A with your film. If you're not a member, it's still a chance to spread the word about your work and build your fan base by screening for a local audience.

We accept documentary and fiction, both features and shorts (we program shorts as a group).

**Please e-mail Gabriel Rhodes
for details at
gabrielrhodes@me.com.**

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.

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.

THE ARTFUL DODGER is a reasonable, clean, efficient artist run company that has served NY for over 35 yrs. Everything from the initial stages of wall prep to the final coat of paint are handled with the same level of expertise. Insured. Satisfaction guaranteed! FREE estimates. 646-734-0899, eyegrese@earthlink.net.

SERVICES-HEALTH

YOU ARE INVITED TO my psychotherapy-focused practice to reduce the stress in your relationships and

relieve anxiety. I am a community psychiatrist with more than 20 yrs of experience. For more info visit www.anxietyreliefpsychiatrist.com or call 718-570-7701. Albert Speranza, MD.



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.

TECH HELP

Mac, Windows, phones, tablets and more.....

www.tech11215.com

Call Dan: 347-954-9353 • info@tech11215.com

PLASTIC PACKAGING RECYCLING

2nd Wednesday of every month 3:45-6 p.m.

4th Saturday of every month 1:45-4 p.m.

For Coop members only

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.

Plastic food storage zip lock bags (any size), plastic cling wrap, and small bulk bags.

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

For all community members:

Pre-sort and separate according to the categories below.



Toothbrushes and toothpaste tubes

Energy bar wrappers and granola bar wrappers

Brita water filters and related items (other brands also accepted)

Cereal and cracker bags/box liners



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



Green burials, home funerals, cremations at Green-Wood

Amy Cunningham

Director

718-338-8080

amy@fittingtributefunerals.com



FITTING TRIBUTE
FUNERAL SERVICES LLC



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

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.

FRI, JUN 15

7:30 p.m. Brooklyn Contra Dance. If Swing and Square dancing met in a bar, you'd get Contra. Live music, bringing a partner is not necessary. A great way to meet new people! @ Camp Friendship, 339 Eighth St., Brooklyn. \$15 General / \$12 Student / Volunteer – Dance Free. www.brooklyncontra.org.

WED, JUN 20

6 p.m. Professional analysis of proposed residential development: eastern border of Brooklyn Botanic Garden along Franklin Ave. between Empire Blvd. and President St. The presentation of this analysis will be held at St. Francis de Sales School for the Deaf 260 Eastern Parkway, Brooklyn, NY, 11225. Refreshments will be served.

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. ■

