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Volume MM, Number 13

July 5, 2018

## Double-Speak on Organic Standards? The Debate on Growing Methods



PHOTO BY EDU BAYER

**Produce buyer Ken Macdonald says soil is the key component in the universe of food production and that it is not fully understood.**

By Hayley Gorenberg

The Coop and the country are confronting the first few months of newly defined organic growing standards that arguably have decoupled the idea of organic from the earth. Soil-less growing and growing in containers rather than fields press the boundaries of traditional understanding of organic farming, and the notion of farming itself.

By late 2016, lines had been drawn in a battle against USDA's having already allowed what some growers characterized as "a flood of hydroponically produced fruits and vegetables, largely imported, to be illegally labeled and sold as 'organic.'" Soil-less hydroponic cultivation, indoors, in nutrient solutions, often on industrial scale and at prices undercutting organic farmers working the fields, triggered the Wisconsin-based Cornucopia Institute to file a formal complaint against large agribusinesses and organic cer-

tifiers, naming Driscoll's and Wholesome Harvest.

Driscoll's for its part sought to distinguish hydroponics and container production as "two very distinct and different growing systems," and currently claims no hydroponic organic crops, stating that it cultivates its organic supply from a combination of certified in-ground production and certified containerized production. The company urges that "container production berries use significantly less water and inputs."

Cornucopia and other advocates stressed that the USDA's National Organic Standards Board had in 2010 recommended clarifying "that organic farming is defined by proper soil management through tillage, crop rotation, and manuring, and therefore soil-less systems should be excluded from organic certification."

Nonetheless, the NOSB, which advises the FDA and had previously decided that

hydroponics and aquaponics ought not to qualify as organic, in late 2017 ruled eight to seven to allow soil-less cultivation as organic. Cornucopia termed the decision "an affront to the farming pioneers who launched the organic movement."

Even before the official course-reversal, USDA had reportedly allowed more than 100 foreign and domestic soil-less operations to be certified as organic, which U.S. growers using traditional soil-based methods charged was entirely unfair. Traditional organic farmers characterized the U.S. as an outlier, noting that the European Union, Mexico, Japan and Canada bar organic certification for soil-less hydroponic produce. But there is no legal requirement to label produce as grown hydroponically, and Cornucopia asserts that "consumers are likely unaware that the production methods, and corresponding nutrient levels, used in the fruits and vegetables they are purchasing have radically changed."

"Astute consumers have turned to organics to procure fruits and vegetables for their family knowing that certified farmers do a better job of stewarding the land by nurturing the complex biological ecosystem in the soil, which creates nutrient-dense, superior food," Mark Kastel, senior Cornucopia Institute farm policy analyst, was quoted as saying on the Institute's website. "Hydroponic and container systems rely on liquid fertilizers developed from conventional crops or waste products. Suggesting that they should qualify for organic labeling is a specious argument."

CONTINUED ON PAGE 2



PHOTO BY ALIZEE SZWARC

**La Louve Paris Food Coop opted for a business model that has much in common with PSFC.**

## Lessons Learned from the Paris Food Coop

By Gayle Forman

When founders of La Louve, the recently opened food cooperative in Paris, France, were trying to get their coop off the ground, they looked to the PSFC as both inspiration and road map. Borrowing from many of Park Slope's time-tested policies, they opted for a similar model, using member loans to finance the project and mandatory member labor (2.75 hours every four weeks) to keep prices down. But one thing was noticeably different. La Louve did not want to go through three decades of development to become a viable grocery store. Founders wanted to open on day one on a scale similar to the PSFC.

Many challenges exist to opening a new food coop in New York City. Exorbitant rents are a foundational problem. New coops, lacking capital, must start small. But consumers these days—accustomed, perhaps to the bounty available in a Trader

CONTINUED ON PAGE 3

### Next General Meeting on July 31

The General Meeting of the Park Slope Food Coop is held on the last Tuesday of each month. The July General Meeting will be on Tuesday, July 31, at 7:00 p.m. at **St. Francis Xavier School, 763 President St., between Sixth and Seventh Aves.**

For more information about the GM and about Coop governance, please see the center of this issue.

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Newly defined organic growing standards have decoupled the idea of organic from the earth.

Organic

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Biodynamics: A Third Way?

The controversy has fed development of the “biodynamic farming” movement, which combines organic approaches with a focus on regenerative practices for soil. Currently, Demeter USA advertises itself as the only certifier for biodynamic farms and products in the country. Demeter is part of a 90-year-old organization active in 50 countries, Demeter International, named for the Greek goddess of agriculture. Certi-

fication by Demeter involves an examination of water conservation and biodiversity practices. Demeter suggests that “as consumers gain more understanding about the biodynamic requirements and more experience with the quality of biodynamic products, farmers and brands are beginning to feel that biodynamic certification is all they require.”

How PSFC Approaches the Field

The Coop learns plenty about growing methods in the course of making purchasing decisions, according to Coop

produce buyer Ken Macdonald. “We know a lot,” he said. Most people have to get their information from what’s in front of them in the produce aisle, “so ‘growing method’ is an important piece of information. We pass on this information, as well as the origin of the item. “But we know much more than that,” Macdonald continued, referencing the Coop’s deep engagement with farmers. “We work closely with the farmers and distributors and know about their struggles. We know if they are having a long, cold, wet spring and are not able to supply the same



“Coop Members should parse labels and their implications when they buy fruits and vegetables,” says produce buyer Ken Macdonald.

quantity or quality than they supplied last year. We know if their trucks break down. We know if there are floods or management disputes or protests. We know if they are struggling financially. We know about political debates that will affect their ability to continue doing what they do. We know we are very important to them. We know their work is hard and uncertain. We know they want to do the right thing. We know our members expect an extremely high quality of produce. We know that many groups are trying to figure out how to squeeze as much profit out of the cycle of food pro-

duction as possible. We know we want farmers to thrive in this process.”

In 2010, the National Organic Standards Board recommended that soil-less systems be excluded from organic certification.

A deepening focus on the significance of soil makes sense to Macdonald. “I think soil is a key component in the universe of food production and is not fully understood,” he noted. “Soil is complex, precious, and limited. We should be careful with how we think—or don’t think—about it.”

Meanwhile, debate around certification of organic produce, what counts and what doesn’t, burgeons. “It’s already a big issue that sounds a lot like the arguments around interpreting the Constitution,” wrote Macdonald. “If you’re a small farm that has never done anything but farm in a manner that would be called ‘organic,’ why should you have to pay to be certified organic? And if you invent a way to produce food that can be described as organic but omits some of the key components that the organic standards address, then what is it really?”

Coop members should parse the labels and their implications, he urged. “I think people should think about everything whenever they buy fruits and vegetables. And members should assume that we are doing the same. Everyone’s past, present, and future is involved. Whether there is an organic sticker on it or not is one important part of the puzzle, but not the only one.” ■

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.

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

Puzzle author: Abdul Powell. For answers, see page 16.

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**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.



## Paris

CONTINUED FROM PAGE 1

Joe's or Whole Foods or the Park Slope Food Coop—want a one-stop shopping destination, not a buying club with weekend hours. Opening a coop on such a scale during the 1970s would've been difficult, but now? Fuhgeddaboutit.

*Funding begets funding. Part of what allowed La Louve to expand was a crowdsourced campaign that kick-started the entire endeavor.*

Which is maybe one of the reasons that the fledgling coops that have proliferated in Brooklyn have not quite managed to thrive. "We don't have a model in New York City of a coop that has succeeded like we have," says General Coordinator Ann Herpel. Start-ups like Greene Hill have struggled amid New York City's skyrocketing rents. Others, like the Windsor Terrace Food Coop, remain small. Planners of the Bay Ridge Food Coop wanted to open big, but they have yet to secure financing to do so. These new coops are caught in a Catch 22. To get more members, they need to be bigger, but they can't get bigger without more members. Or they want to open big to attract large numbers of shoppers but lack the capitalization to open on such a scale.

Which is why, years after supporting these coops with guidance, member labor, and even the availability of loans, PSFC coordinators are now looking at La Louve for a different kind of road map. La Louve did not start small. It opened big, in a newly renovated space with a total of 15,000 square feet and more than 3,500 members. The PSFC occupies a total of 18,000 square feet, with a shopping floor of 6,000 square feet, and didn't hit 3,500 members until 1992, nearly two decades after it was started!

### The Paris Lesson

"The Paris example is really good," says General Coordinator Joe Holtz. "The Parisian government supported it. And other foundations made capital available to them. Some payback was delayed, so they could get on their feet. They raised a



**La Louve Food Coop in Paris opened its doors with a newly renovated 15,000 square foot store, 3,500 members, and solid financial backing from crowdsourcing, local government, and nonprofits.**



**FRESH NYC promotes construction or renovation of supermarkets in "Food Deserts"—areas with limited fresh food options.**

substantial amount of money from residential people who were excited about the coop coming."

La Louve was first able to harness community support (a 2013 crowdsourcing campaign brought in more than \$40,000 to start a small transitional store), which it leveraged to get more than \$200,000 in grants and subsidies from the municipal government and other nonprofit organizations. This in turn allowed the founders to "leverage the public finan-

cial support to secure additional commercial loans and foundation grants," says Herpel.

"Most of the money from La Louve came from institutions, not from people," Holtz says. But that was in France. "Our society hasn't embraced coops."

But maybe that is starting to change.

### Expanding Access

New York's Economic Development Council's FRESH NYC program pro-

motes the construction or renovation of brick-and-mortar supermarkets in areas that have a dearth of fresh food options, so called "food deserts."

The program is aimed at developers already working on a certain scale. To qualify, explains Jenny Osman, coordinator of FRESH NYC, stores must be a minimum of 5,000 square feet and must allocate a certain percentage of floor space to perishable items and fresh produce.

Applicants typically make investments of more than a million dollars into a space. The benefits are not in the form of loans or grants but tax abatements—like real estate tax abatements and sales tax exemptions—that can help businesses save on the back end but don't provide capital on the front end.

This may not be much help to a small neighborhood coop, but until recently, even the PSFC was not eligible for the FRESH NYC financial incentives. Then, following some agitation from Holtz years ago and conversations with members like Wendy Fleischer, who is on the Coop Revolving Loan Committee, which administers the Fund for New Coops, the policy shifted, and food coops like the PSFC are now eligible for these incentives; perhaps further down the line, the EDC will create incentives aimed at the smaller coops.

"I have a deep interest in supporting alternative retail and we're working to figure out how we can support it in New York City, specifically coops," says Osman. "We share the same goal of wanting to get better, healthier food to people at a more affordable price. Food coops are an important way to move toward that question of access."

CONTINUED ON PAGE 14

**F FRESH**

Food Retail Expansion to Support Health



# Do You Support Universal Healthcare for All New Yorkers?



PHOTO BY ROD MORRISON

**"Healthcare is a human right—regardless of status or pre-existing conditions," says PSFC member Marion Yuen.**

By Taigi Smith

A small group of Coop members are pushing for the PSFC to publicly endorse the New York Health Act. If made into law, the New York Health Act will guarantee health insurance to all residents of New York State, regardless of economic or immigration status. "This is fair and equitable healthcare. It eliminates the kind of disparities that we see now," says Coop member Ana Djordjevic. "It levels the field because everyone has access to healthcare."

According to figures cited

by the New York Nurses Association, over one million New Yorkers are uninsured and an estimated two thousand New Yorkers die every year because they lack adequate healthcare. Under the terms of the New York Health Act, all residents of New York will have access to quality healthcare, without, as the Campaign for New York Health puts it, "fear of financial ruin." If passed by the State Senate, coverage provided by the proposed state-funded health insurance plan would cover all residents "regardless of immigration status" for pri-

mary, preventive, and specialty care. The proposed plan will include hospitalization, mental health, reproductive health, dental, vision, and hearing. Prescription drugs and medical supplies will also be covered. The New York Health Act promises no co-pays or network restrictions, and patients will be able to choose their own doctors and health providers.

## A Human Right

According to the Campaign for New York Health, healthcare is a human right—regardless of status or pre-existing condition. Under the Act, everyone will be treated equally and covered for the same high-quality healthcare. What's more, the Act promises to negotiate with pharmaceutical companies and medical device makers to bring prices down by as much 40 percent. "This is universal guaranteed healthcare. It is the philosophical and economic realignment that this state—and country—need," says PSFC member, Marion Yuen. "We want to ensure that all of the residents of New York are covered. This would be financed by a progressive tax. The more money you make, the more you pay into the plan," says Ana Djordjevic. "We have made incredible strides in the last year," says Morgan Moore, a volunteer for the Campaign for New York Health, garnering the support of every elected NYS Senate Democrat, except Simcha Felder, and we now have support of 2/3 of the Assembly. We are also witnessing an inspiring increase in public awareness of the benefits

of universal, publicly funded healthcare."

*"We are witnessing an increase in public awareness of the benefits of universal, publicly funded healthcare."*

However, supporters of the NYHA face an uphill battle. "Our first hurdle is gaining a Democratic majority in the State Senate this fall," Moore says. "It is possible that some current co-sponsors will defect once the bill has a chance of passing, so it is vital to bring it to a vote and get our reps on the record to see where support really lies and where we have work left to do."

## GM Considers Endorsing the NYHA

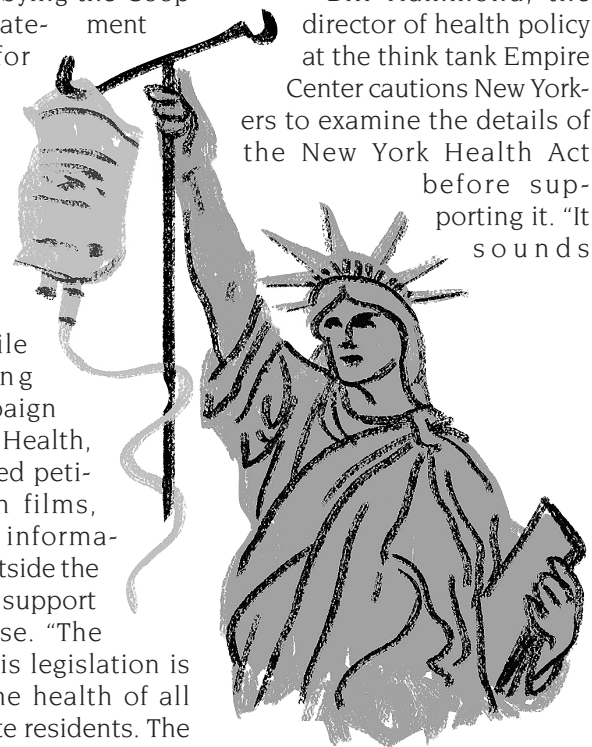
The proposed legislation was a discussion item at the May 29 General Meeting. The members lobbying the Coop to make a statement of support for the New York Health Act are hoping for a vote on the issue this summer. These members, who met while volunteering for the Campaign for New York Health, have circulated petitions, shown films, and worked information tables outside the Coop to gain support for their cause. "The passing of this legislation is critical for the health of all New York State residents. The NYHA and universal healthcare would encourage people to take action for preventative care, and would expedite that kind of self and family care, as well as treatment for illness or injury," said PSFC member Jane Lewis. "The passing of this legislation is critical in the face of ongoing attacks by the Trump Administration to destroy the ACA. People are going bankrupt as they're faced with astronomical medical costs. People are ignoring illnesses for fear of not wanting to pay out of pocket for deductibles, co-pays, etc. Our country also has the highest maternal mortality rate of any industrialized nation. Also, our current for-profit system is structurally and institutionally racist. And in our ever-growing 'gig' economy, more workers do not have employer insurance and are forced to pay

for their own ACA plans, or go without health insurance," added Lewis.

Dr. Edward Fishkin, Chief Medical Officer at Brooklyn's Woodhull hospital, points out that there do exist some options for uninsured New Yorkers at the City's public hospitals. "All the public hospitals in NYC have a program called HHC Options," says Dr. Fishkin. These hospitals offers a sliding scale fee structure for people stuck in the middle—those who don't qualify for Medicaid because they make too much money but can't afford private health insurance because they do not make enough. You do not have to be documented or a U.S. citizen. You just have to have an address in New York," Fishkin said.

## Is NYHA Too Good To Be True?

Bill Hammond, the director of health policy at the think tank Empire Center cautions New Yorkers to examine the details of the New York Health Act before supporting it. "It sounds



too good to be true because it is. It makes the easy promises. No co-pays. No deductibles, no premiums. It sounds like a dream, but when it comes to 'How do we pay for it? Where's the money going to come from?' it goes completely silent." According to Hammond, the New York Health Act leaves many critical issues to be figured out later. "You can't just wipe out administrative costs," he says. "Are we going to cut salaries for doctors? Or limit care for the very ill or very old? Would doctors be happier or less happy? Would they leave the state? Would the really high-quality hospitals be overrun with people? Would women demand to go to Memorial Sloan Kettering for mammograms? Would people flock to New York for

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## SAFE FOOD COMMITTEE REPORT

Plow-to-Plate Movie Series Presents: *Knife Skills*

PHOTO BY JEYHOUN ALLEBAUGH

**What it takes to build a world-class French restaurant with a staff of men and women just out of prison.**

By Adam Rabiner,  
Safe Food Committee

The title of the documentary *Knife Skills* is a pun, though not an obvious one. It refers to the culinary skills that trainees of the Edwins Leadership and Restaurant Institute, a 501(c)(3) organization, must learn in order to become chefs at Edwins, an aspiring, world-class French restaurant, in Cleveland, Ohio.

*Knife Skills* also refers to the checkered past of some of these men and women, recently released prisoners with little to no industry experience. The film opens six weeks before the restaurant's grand opening in 2014 and suspensefully takes the viewer through a leg of the six-month training program. Will the large class of 80 learn to cook and serve all 25 dishes on the menu, such

as artichauts barigoule or tarte de lapin au parmesan et jambon en croustade?

*Knife Skills* hones in on a handful of students, each of whom is identified by name, crime, and sentence. First on camera is Alan, who spent four years in prison for drug trafficking and robbery. Alan is an eager and attentive student who admires Edwins' French Head Chef and Instructor Gilbert, but is most inspired by his mom's love of cooking (she made everything from scratch and watched all the PBS cooking shows). Visiting his mother, wanting her to feel proud of him and to know she brought him up right, he proudly shows her photos of his buddy Gilbert. His big wish is to someday make her a very special, fancy, delicious dish.

There's also Marley, a

young woman who did time for receiving stolen goods and drug possession. She says all her fondest memories are around the dinner table with her mom. But when heroin took over her life, addiction made her so angry that she went to sleep at night hoping not to wake up. Marley is competitive and loves the fast pace and chaos of the kitchen. She'd take that rush any day over the thrill of drugs. Edwins fills her loneliness and emptiness. She's not used to feeling excited and happy and cared about.

Dorian served eleven years for drug trafficking. As a teenager, he never thought he would become a drug dealer "and be the scourge of society and bring down homes and happy people. Who plans to do something like that? It was just something to do and then something that I did. And then it was something that I became good at. It's a tangled web we weave . . ." At first he is a poissonnier, the fish guy. He had never imagined he would wrap fish in potatoes. It blows his mind just thinking about it. He's proud that on opening night he cooked 60 meals by himself, and thinks he could have turned out 20, 30, 40 more! Eventually he leaves the kitchen to host, and surprises and pleases himself to discover he's actually a polite guy.

Edwins' founder, Brandon Chrostowski, also has a checkered past. As a kid he faced a ten-year prison sentence for drug possession

and evading arrest but caught a break from a judge who instead sent him to a restaurant kitchen. It was more than a second chance, he tells his students: "A restaurant saved my life."

This film's hero still feels bad about himself. "At the end of the day, in my mind, I still consider myself trash.

For example, halfway through the program Dorian had a dispute with Brandon and pridefully left the program, though he later cooled off, apologized, and asked to rejoin. Similarly, Marley had a relapse and was arrested in a bus shelter for drunkenness. She tells the courtroom judge that she's passionate about and loves her job because it gives her

# Knife SKILLS

Like I'm a piece of shit." Yet it's what makes him successful. Filling the hole inside drives him harder, explaining why he spends 90–100 hours a week at Edwins. Away from the restaurant, he feels like a fish out of water, like he can't breathe.

At the film's end you meet Brandon's infant son, Brandon Leonard Chrostowsky, and the father delivers a message that Leonard is his grandfather's name and also the patron saint of prisoners. In an emotionally charged and moving scene, he informs his son of his future responsibility and tearfully reveals his own feelings of inner ugliness, relieved only when he dons his suit to work in his restaurant.

Though only a sixty-seat restaurant, Edwins did very well in its initial months, receiving a three-star review and clearing \$1.5 million in its first year, well above projections. The trainees had a more difficult path. By opening weekend twenty trainees had been dropped or were cut. The sixty remaining students eventually dwindled to fifty, then forty, and finally to only thirty-five graduates.

life meaning. He orders her to rehab so she's forced to drop out but will return in several months to complete the program. One student, not profiled, was caught robbing a bank.

Every year, 650,000 inmates are released from prison in the United States (almost 2,000 people a day). Two-thirds of them are re-arrested within three years, a very high rate of recidivism. The first year out is the riskiest. In this context, Edwins provides a valuable service. In three years it had 180 graduates, very few of whom went back to prison. Though a drop in the bucket, Edwins is an inspirational and successful model, both as an institute and as a restaurant. *Knife Skills* skillfully tells its story. ■

See upcoming events, past reviews and a comprehensive list of films shown at [www.plowtoplatefilms.com](http://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](http://www.foodcoop.com).

*Knife Skills* will be presented on Tuesday, July 10, 7 p.m. at the Park Slope Food Coop, 782 Union St., 2nd floor. Free and open to the public. Refreshments will be served.

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## INTERNATIONAL TRADE EDUCATION SQUAD REPORTS

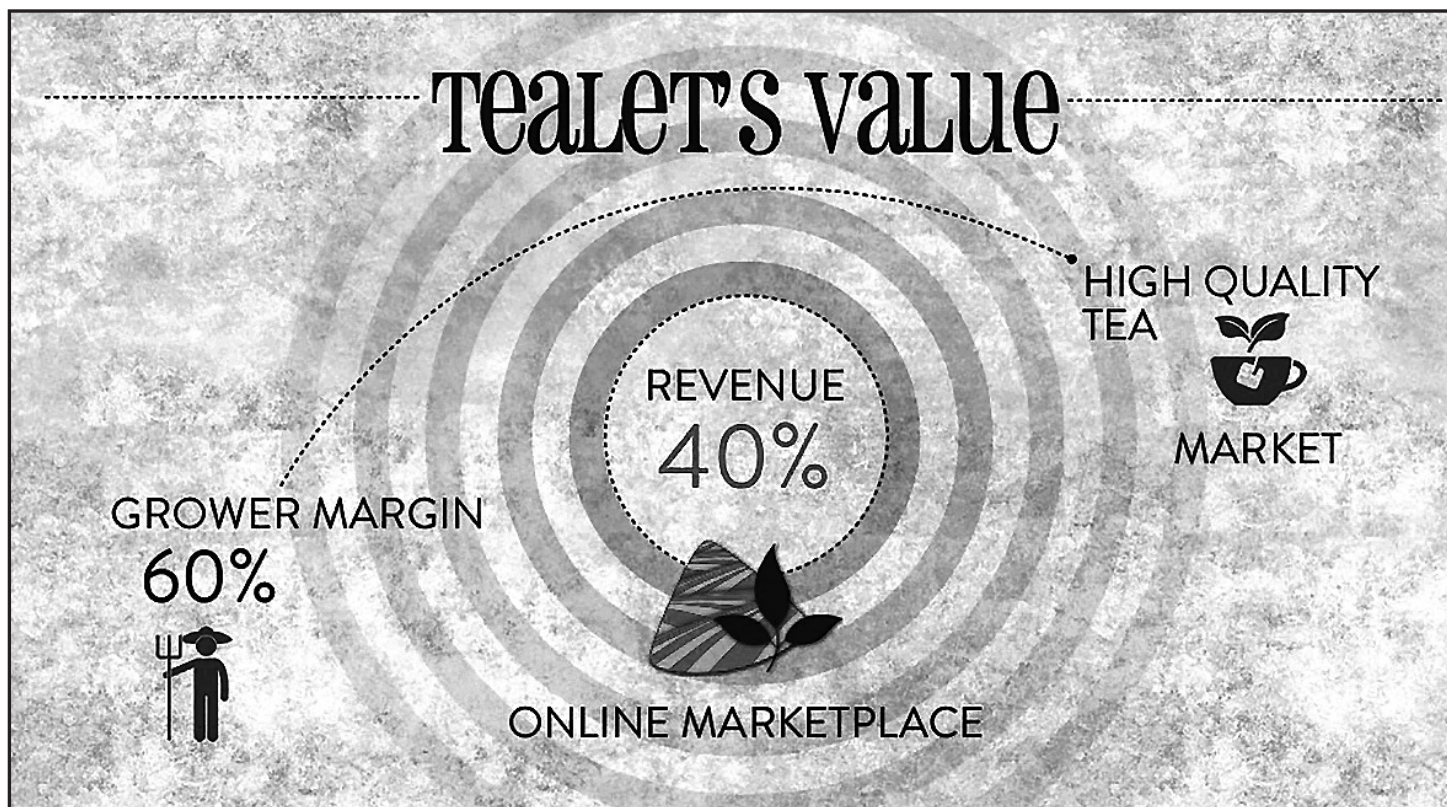
## Fair Trade Tea, Tariffs and Refugees

By Willy Naess,  
International Trade Education Squad

The International Trade Education Squad recently participated in the monthly TeaXChange series at the Brooklyn Society for Ethical Culture. Organized by Ting Nicholds, last month's event was co-sponsored by ITES and focused on fair trade tea. We were present for an inspiring presentation and discussion.

Ting began by explaining the history of the British East India Company (EIC), an international trading venture and one of the world's first corporations. We drew parallels between the EIC, which used Britain's military and economic power to forcibly gain trading concessions in foreign countries, and current free trade deals like the Trans-Pacific Partnership. Investor State Dispute Settlement (ISDS) provisions allow corporate investors to sue countries whose laws interfere with the profits they expect to make. Like the EIC, modern-day ISDS provisions empower corporations at the expense of local laws and regulations meant to protect people and the environment.

The highlight of the session was a video conference with Elyse Petersen, a member of the International Tea Farmers Alliance and the founder of Tealet. Tealet connects tea growers who obey fair-trade practices with consumers across the world. These practices include (1) a living wage for workers, (2) sustainable agricultural methods, and (3) democratic decision-making at the level of production. A fair-trade label is meant to promise a similar experience as talking to a farmer at a farmers' market: you meet your producer and know what you're buying. However, Elyse cautioned against this assumption. Fair trade certification, she warned, has become prohibitively expensive for small farmers and now excludes the very producers it is meant to sustain. As we passed around some of the fair-trade teas available at the Coop, Elyse encouraged us to be skeptical of fair trade labels and research what we are buying. ■



Elyse Peterson demonstrated, via video conference, how Tealet connects fair-trade tea growers with consumers worldwide.

## Sarah Westlake Answers Questions About Tariffs

### What are trade tariffs?

SW: Tariffs have been in the news a lot lately—especially about steel and aluminum. Tariffs are taxes levied by governments used to restrict imports. Tariffs increase the price of goods and services purchased from overseas.

### Who benefits?

SW: Governments get the tariff money as imports enter the domestic market. Domestic industries benefit from a reduction in competition, since prices of imported goods are increased. U.S. firms competing head-to-head with foreign producers can charge higher prices by selling to U.S. consumers who are no longer able to access cheaper foreign imports. Politicians and lobbyists get money from corporations for representing the interests of their industries.

### Who loses?

SW: Consumers lose. With a tariff in place, imported goods cost more. This decreases pressure on domestic producers to lower their prices. In both ways, consumers lose, because for both, prices are higher. Domestic producers usually gain when a tariff is imposed.

### Who pays a tariff?

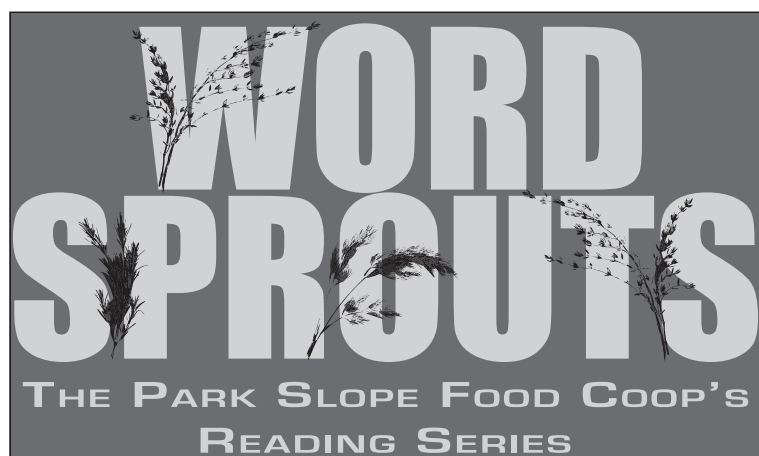
SW: Trade mostly happens among businesses. Corporations usually pay the tariffs for the goods they need. Ultimately, the people who pay for the tariffs are the people who buy imported goods from the corporations. Putting a tariff upon goods moving from Mexico to the United States means that it is the people in the U.S. who are finally paying the tariff.

### What might tariffs mean for the consumer?

SW: A 25-percent tariff on \$30 billion worth of steel imports is going to make steel and aluminum more expensive in the U.S. That means price hikes for cars, beer and other canned goods, washing machines, and other appliances made of steel.

### How will other countries retaliate?

SW: Fearful that their industries may be hurt by higher prices for the consumer as a result of U.S. imposed tariffs, many countries have already announced a list of products that they would hit with retaliatory tariffs—products the U.S. exports and they import, such as bourbon, pork, and soybeans. The products they pick will be designed to inflict as much political and economic damage as possible. ■



**Are you a writer?**  
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## "Free Trade" and Fleeing Masses

By Susan Metz

Among the most horrifying recent news reports are those of anguished little ones in cages howling for their parents, who were shipped off to different for-profit holding pens when they arrived at the U.S.

southern border searching for safety, security and a healthy life for the children. The Intercept reports 3,700 kids have been detained since last October in 17 different "tender age shelters," including "baby jails."

Central America and Mex-

ico have been devastated by "free trade"—NAFTA, DR-CAFTA and bi-lateral agreements with Panama and Colombia—resulting in toxic environments and massive displacement.

Economist John Miller notes in *Dollars & Sense* (May/



June 2018) that “rather than increase or decrease the number of jobs in a country, trade instead changes the mix of jobs. That, in turn, causes massive dislocation that leaves many behind, especially when they have little or no support from government.” Add political corruption (including the results of a U.S.-facilitated coup in Honduras) and a plague of killings throughout Central America (too frequently committed with weapons donated by the U.S.) families run from their

homelands in terror.

Alexandria Ocasio-Cortez (the Puerto Rican community organizer in Queens who recently defeated Joe Crowley in the Democratic primary) reminds us, “Families do not come to the U.S. because they spontaneously ‘feel like it.’ They come because of global trade deals that destabilize local economies.... Whenever we as U.S. citizens... hop on board with trade deals like NAFTA or the TPP, we should ask ourselves ‘Are we prepared to deal with the people who will seek ref-

uge in the U.S. due to our actions?’”

This last impulse of Trump’s being so extreme, his bullying power is at risk in this election. Though he used our defeat of the TPP during his campaign, Trump’s chaotic political interventions into the structure of the globalized economy have alarmed even corporate capitalists.

At CoopITES.wordpress.com and on the ITES Facebook page you will find documentation of these points and much more information. ■



ILLUSTRATION BY TOMMY KANE

## 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

**Hours:** 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.**

## Record-breaking collection at the CHIPS FOOD DRIVE held June 23-24 at the Park Slope Food Coop.



**We collected a total of 78 banana boxes  
FULL of food drive donations.**

**PLUS we collected \$528 in cash donations.**

# Thank you to all participants.

## 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](http://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 via e-mail to [GazetteSubmissions@psfc.coop](mailto:GazetteSubmissions@psfc.coop).**

**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](http://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.

### This Issue Prepared By:

- Coordinating Editors: Carl Arnold  
Alison Rose Levy  
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Reporters: Gayle Forman  
Hayley Gorenberg  
Taigi Smith  
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Maxwell Taylor  
Heloisa Zero  
Editor (production): Jean Gazis  
Advertising: Mary Robb  
Puzzle Master: Abdul Powell  
Final Proofreader: Nancy Rosenberg  
Index: Len Neufeld



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.

Ade Ademola	Tracey Breese	Maria Falgoust	Kelmenson	Kyla Mathis-	Kimberley Norcott	Ryan Stern
Patricia Ahearn	Alma Brown	Hannah Feeney	Gregory Kozlowski	Angress	Stan O'Loughlin	Alex Suber
Lucy Ainsworth	Kelsey	Jocelyn Fraum	Stephanie Leone	Johari Mayfield	James Parry	Julia Sylvester
Kathryn Au	Butterworth	Maory Gastelo	Eleanor Levinson	East McLaughlin	Marsha Pascal	Lisa Tenaglia
Ian Auger	Rebecca Calix	Rotem Gispán	Ilana Levinson	Michael Meksín	James Pecis	Elijah Thiam
Sumeet Badh	Wendy Calix	Timarie Harrigan	Frederick Limson	Ben Midberry	Ross Rawl	Anne Troup
Christie Barron	Jay Cassano	Carma Hauge	Victoria Lin	Sara Midberry	Benjamin Robbins	Lindsay Turner
Halle Bauer	Kathryn David	Ann Hemingway	Gabriella Lindsay	Jeffrey Miller	Zunilda Sarete-	Manon Van Hall
Sam Bernhardt	Chiara Di Lello	Ikhari Hinds	Colin Lourie	Maxine Miller	Shanahan	Rutger Van Hall
Saad Berraha	Christine Dinan	Adriana Jimenez	Yana Lyugovitsky-	Ashley Minyard	James Scheuren	Sara Van Horn
Rebecca Blady	Matthew Dinan	Aracely Jimenez-	Robbins	Sabina Mitchell	Amanda Schweer	Adam Wile
Jeremy Borovitz	Kasher Dorvil	Hudis	Eli Madden	Sophie Modlin	Naomi Sharp	Brooke Young
Francesca Bove	Nadia Eran	Wagaye Johannes	David Mait	Allary Montague	Jozef Soloff	Taylor Young
Megan Boyles	Allie Esslinger	Monique	Amanda Marguit	Juliette Morant	Clintel Steed	Kim Zinke

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](http://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](http://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](http://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](http://www.bricartsmedia.org/community-media/bcat-tv-network).

General Meeting Info

TUE, JULY 10 (one week later than usual)

AGENDA SUBMISSIONS: 7:30 p.m.

Submissions will be considered for the July 31 General Meeting.

TUE, JULY 31:

GENERAL MEETING: 7:00 p.m.

Gazette Deadlines

LETTERS & VOLUNTARY ARTICLES:

Jul 19 issue: 12:00 p.m., Mon, Jul 9  
Aug 2 issue: 12:00 p.m., Mon, Jul 23

CLASSIFIED ADS DEADLINE:

Jul 19 issue: 7:00 p.m., Wed, Jul 11  
Aug 2 issue: 7:00 p.m., Wed, Jul 25

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](http://foodcoop.com) and at every General Meeting.

Next Meeting: Tuesday,  
July 31, 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](http://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.

• **Advance Sign-up required:**

To be eligible for workslot credit, you must sign-up at [foodcoop.com](http://foodcoop.com). A computer dedicated to sign-ups is located in the elevator lobby. You may sign up for the meeting all month long, until 5 p.m. of the day of the meeting.

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

jul 10  
tue 7 pm

## Safe Food Committee Film Night: Knife Skills

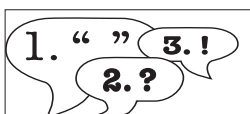


What does it take to build a world-class French restaurant? What if the staff is almost entirely men and women just out of prison? What if most have never cooked or served before, and have barely two months to learn their trade? *Knife Skills* follows the hectic launch of Edwins restaurant in Cleveland, 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](http://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](http://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](http://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 11  
wed 7 pm

## Do Vegetables Taste Different When Harvesters are Abused?

Presented by the Labor Committee. Come hear Lupe Gonzalo, a Florida farmworker leader from the Coalition of Immokalee Workers, describe CIW's success getting large farmers and retail tomato buyers to stop the abusive conditions common in Florida's farms. But Wendy's is still refusing to join the Fair Food Program. Learn about the July 19 CIW action in NYC to boycott Wendy's.

For more information, contact the Labor Committee at: [genna.cherichello@gmail.com](mailto:genna.cherichello@gmail.com).

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.

jul 31  
tue 7:30 pm

## Do You Know the 10 Signs of Alzheimer's Disease?

Early detection matters. The warning signs of Alzheimer's disease are often dismissed as side effects of normal aging. If you or someone you know is experiencing memory loss or behavioral changes, it's time to learn the facts. Also, please join us if you're interested to learn, generally, about the disease and how your participation via the Brooklyn Walk to End Alzheimer's can help contribute to finding a cure. Eve Valal is a Licensed Master's Social Worker who offers a different perspective on dealing with this disease as she is not just a professional who works with the Alzheimer's Association, but also a caregiver for her father who has been diagnosed with Alzheimer's disease. Coop member Wendy Blattner is an Alzheimer's Association NYC Chapter board member and the Chair of the Brooklyn Walk to End Alzheimer's.

aug 3  
fri 7 pm

## Film Night

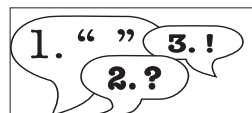


Film to be announced.

To book a Film Night, contact Gabriel Rhodes, [gabrielrhodes@me.com](mailto: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](http://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.

For more information on these and other events, visit the Coop's website: [foodcoop.com](http://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.



# jul 10–oct 2 2018

**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](http://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](http://www.foodcoop.com).

**sep 6**  
thu 7:30 pm

## Food Class



Food Class to be announced.

To inquire about leading a Food Class, contact [parkslopefoodclass@gmail.com](mailto:parkslopefoodclass@gmail.com).

**aug 15**  
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.

**sep 7**  
fri 7 pm

## Film Night



Film to be announced.

To book a Film Night, contact **Gabriel Rhodes**, [gabrielrhodes@me.com](mailto:gabrielrhodes@me.com).

**aug 28**  
tue 7 pm

## PSFC AUG General Meeting

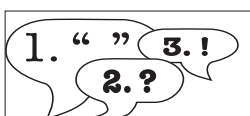


Meeting Agenda to be announced. For information on how to place an item on the Agenda, please see the center pages of the *Linewaiters' Gazette*. The Agenda Committee minutes and the status of pending agenda items are available in the Coop office.

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

**sep 4**  
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](http://foodcoop.com).

The August General Meeting will be held on Tuesday, September 25, 7 p.m., at St. Francis Xavier School, 763 President St., between Sixth and Seventh Aves.

**sep 11**  
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](http://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](http://www.foodcoop.com).

**sep 9**  
sun 12 pm

## Working with Pain Through Meditation

Treatments to pain are plentiful, though the accompanying stress and anxiety are harder to cure. Meditation offers a way not to fix ourselves but to make peace with what is coming up inside. In this hour-long experiential workshop led by teacher and Coop member **Dan Cayer**, you will learn how to develop kindness and openness toward your situation. Pain and illness present an opportunity to drop habits of self-aggression, be present, and feel empathy for others. Cayer is a teacher and writer committed to helping others change habitual patterns, find freedom from pain, and create a sane relationship with their own body. After a serious injury and years of chronic pain, Dan studied and trained as an Alexander Technique teacher and mindfulness meditation instructor. His return to health, as well as his experience with the physical, mental, and emotional aspects of pain, have inspired him to help others.

## still to come

**sep 14** Wordsprouts

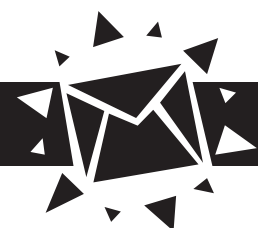
**sep 25** PSFC SEPTEMBER General Meeting

**sep 21** Prospect Concert Series

**oct 2** Agenda Committee Meeting



## LETTERS TO THE EDITOR



## AL'ARD OLIVE OIL

## DEAR EDITORS,

Last issue, four letter-writers demanded our Coop commit to action regarding Israel / Palestine. The Coop already does, and we take the only action that has ever helped the politically under-represented over there in 70 years: we sell Palestinian goods. Al'Ard Olive Oil has been on our shelves since 2015.

I put it there. It was easy. It's not a magic wand and it was never meant to be. But it puts money in people's pockets, which helps a thousand percent more than any previously member-floated tactics or strategies have ever done. Sorry, but that's a fact.

Non-rhetorical question for which I would like an answer: why have I never been approached for a story about Al'Ard Olive Oil yet old topics crowd last issue's lead story and the Letter Section (inexplicably right above "... letters will not appear if the letter or article is on a topic that has been covered extensively in the *Linewaiters' Gazette* and is not a matter of current Coop action.")? Inspired by our coffee and bananas and chocolate from Fair Trade cooperatives operating under repressive regimes, I chose Al'Ard because it seems wiser for the Coop to stand for something, rather than stand against something. Another not-rhetorical question: exactly what is the obstacle the LWG squad encounters in trying to support the positive and proactive? What I saw published in last week's edition was nothing but an overtly politicized platform blessed by the editors, supporting non-solutions that, yes, we've heard literally hundreds of times before. More than ever, the LWG seems like nothing more than the overtly unfair and imbalanced chasing wasted opportunity.

Jesse Rosenfeld  
Secretary to the General Meeting

**Editor's Reply to Jesse Rosenfeld Letter:** The *Linewaiters' Gazette* welcomes member-contributed articles

up to 750 words in length on topics relevant to the Coop and its members. See the guidelines for voluntary submissions in this issue. Please submit your article to [Gazette-Submissions@psfc.coop](mailto:Gazette-Submissions@psfc.coop).

## FAITH IN COOP BOOSTED

## DEAR COOP,

My faith in the Coop got a real boost from statements made at the open forum at the most recent General Meeting.

The question of boycotting products from Israel had been driven from open discussion for too long. It was encouraging to see even this small opening.

Robert Rosen

## A NOTE FROM THE EDITORIAL TEAM

Some readers have questioned why our June 21 *Linewaiters' Gazette* published letters on BDS. The answer is that those letters were in direct response to the May General Meeting, which was reported as usual in the *Gazette* that followed the meeting. The article on the General Meeting naturally covered the Open Forum, which included brief presentations by BDS supporters. Coverage of what happens in the GM is one of our newspaper's most basic mandates.

The recent *Linewaiters' Gazette* policy regarding recurring letters to the editor is reprinted, following this note.

Over the years, pro- and anti-BDS letters in these pages, often vituperative or adding nothing new to the discussion, led directly to the May 2017 policy for recurring letters. Although a careful reading of the policy reveals the criteria for publication in the *Gazette*, this note expands upon one of the policy's most important parameters that helps Coop members get their letters published as, one year later, some may not have a clear understanding of it.

Most editorial team members have extensive experience as professional journalists, and adhere to

journalistic ethics. For too long, the Editors voluntarily devoted their time and effort—above and beyond the requirements of common practice at newsgathering operations and far exceeding the demands of the workslot—to avoid rejecting letters from members.

Beyond their main tasks of editing articles, committee reports and letters on various topics, team editors have received letters for several years on the recurring theme of BDS—mostly from the same small group of writers. These often required extensive editing to address factual errors and repetitive information, as well as hostile, vilifying and accusatory language—language that would be considered unsuitable for publication in standard news outlets, and especially in a publication dedicated to the ethics of journalism and the spirit of cooperation. In contrast to the blogosphere, most print outlets moderate content both online and off. If a letter or comment fails to meet certain basic criteria, it is rejected without lengthy explanation.

Nevertheless, the LWG editors voluntarily adopted what proved to be an unsustainable practice: regularly engaging with letter writers by phone and email to gain agreement to change the con-

tent of their submissions, so that these letters could meet the demands of civility and respectful dialogue within our Cooperative.

In voluntarily taking on this work, in addition to the other demands of this workslot, the editors regularly became the targets of personal attacks, accusations of bias and the inappropriate expectations that we, in effect, be responsible for revising and editing letters on any side of the issue that failed to meet the Coop standards of civility. In the past, several skilled women professionals, highly valued as members of the editorial team, quietly quit in response to these demands, which they felt were stressful and out of keeping with the spirit of cooperation.

In May 2017, the editorial team held discussions and voted. A significant majority voted to instate the new policy for recurring letters (see below).

Since it is simply not feasible for editors to spend additional volunteer time beyond their workslot requirements to alter submissions that don't meet the civility criteria, it is now the responsibility of all writers of recurring letter topics to follow these practices themselves. If anyone needs further assistance in writing letters that comply with the new policy, the services of a

fellow member or friend or an outside communication professional may be helpful.

When new content was brought up at the May 26 GM, the *Gazette* editors published it, and in response, aim to publish letters relevant to the new content, from any and all perspectives. But we can only do so in conformity with the May 2017 policy. This policy has been republished in the *Gazette* as well as sent to all letter writers for over a year. Please read them and write your letters accordingly. We look forward to publishing all views, provided the criteria are met.

Many thanks to all for your cooperation!



## GAZETTE EDITORIAL POLICY FOR LETTERS TO THE EDITOR

## DEAR COOP MEMBERS,

PLEASE TAKE A LOOK AT THESE RECENTLY REVISED GUIDELINES.

If a letter meets one or more of the following criteria, it will not appear in the *Linewaiters' Gazette*.

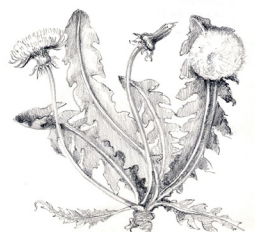
The letter or article

- is on a topic that has been covered extensively in the *Linewaiters' Gazette* and is not a matter of current Coop action
- is unsigned or does not contain the author's contact information
- exceeds the word count (500 words for letters, 750 for member articles)
- uses long, "unclickable" URLs that hinder the reader from following the letter and understanding its sources
- is primarily an advertisement for a business or service in which the writer is involved or is promoting
- contains hearsay or unsubstantiated accusations
- contains more than 25% non-original writing, is not written primarily by the stated author or is a template, chain or form letter
- is a serial submission—that is, the author (or others) may have submitted a similar version of this letter or article, or similar information to past issues of the *Gazette*
- requires editing and rewriting for clarity and coherence
- contains language that violates our policy of excluding language that is hateful, racist, sexist, discriminatory, inflammatory, personally insulting or needlessly provocative

Due to time constraints, if a letter or article meets any of the above criteria, *Gazette* editors will make no further comment nor provide any further feedback, apart from a notification that the letter won't be published. Once submitted and rejected, a letter may not be resubmitted.

The *Gazette* editors advise those writing letters and articles to study these guidelines. We regret that time will not permit us to respond to further inquiries about rejected letters or articles. The *Gazette* editors thank Coop members for understanding that the *Gazette* is a collaboration among Coop members, who use their limited work slot time to produce a publication that reflects the interests of the Coop community. Our limited resources require us to focus on articles and letters that cover issues of current interest.

In cooperation, the editors





## Healthcare

CONTINUED FROM PAGE 4

healthcare?" asks Hammond. These are the tough questions, he says New Yorkers need to ask themselves about the Act.

"We have about a million people who are uninsured in New York. The numbers are going down because the Affordable Care Act has cut that number down. So if we have a million people who lack insurance, it seems to me, that is who we should be focused on. . . Of the one million uninsured, about half already qualify for some type of health insurance," he says. This means that the bulk of the \$92 billion needed to get the program up and running would go to people who already have health insurance. "It would be canceling the policy they have and signing them up for a new policy. If your primary goal is universal insurance, you can get to that a lot more easily and less disruptively," adds Hammond.

But regardless of what the detractors say, Ana Djordjevic says everyone deserves access to affordable healthcare. "The ACA brought the number of uninsured down—but there is still the issue of underinsurance, of the cost of healthcare—which keeps on going up—and the issue of private insurance companies who are making a lot of money here."

Ideologically, Ana says, the NYHA is in line with the beliefs of the Coop—an equitable, fair, system. "The vote of confidence and the endorsement would mean a lot for the movement." Ana is hoping that members of the PSFC will be able to vote on the issue this summer.

Hammond believes there's a chance the bill could pass.



ILLUSTRATION BY BRIANNA HARDEN

**A million people in New York are uninsured.**

### 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.**

"It has so much momentum. The governor is sounding like a supporter these days. All they need is one more vote to pass this bill and send it to the governor's desk." But Hammond also suggests the past four votes may have been symbolic." Back in Albany, he says, "I've had senators tell me to my face that they either don't like the bill or are nervous about it."

As radical as the NYHA may sound to some, Ana says single-payer healthcare has already worked in several countries around the world. "What we are pro-

posing is not new—these systems have been in existence for many decades across the world. It feels big and radical here to us, but we are so behind that it's a disgrace how low our bar is. One can look to other places on the planet and see that they weren't overrun with seekers of healthcare. In fact, Canada had a similar start.

"The essence for me," says Ana, is that "we would be taking the for-profit element out of healthcare. We want healthcare as a public good, not a commodity. The way education is." ■

## 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](mailto:erfrumin@gmail.com) or 917-209-3002.

## THE FOOD CLASS

is seeking "chef instructors" for the monthly Food Class occurring **the first Thursday of the month**

**5:45 to 9:30 p.m. in the 2nd floor kitchen.**

"Chef instructors" would work one class: demonstrate 3-4 recipes assisted by team members for an audience; attendees receive tastings. Recipes highlight Coop products, relate to food culture, nutrition, and/or cooking techniques. Professional training not necessary but helpful. FTOP credit would be earned for prep and class time.



Please contact  
[parkslopefoodclass@gmail.com](mailto:parkslopefoodclass@gmail.com)  
to propose a class.



## Paris

CONTINUED FROM PAGE 3

### Expanding Awareness

Cost is obviously an enormous obstacle for new coops in NYC, but lack of awareness of the benefits of coops and misperceptions about what a food coop is and who it serves can also stymie growth.

The American Heart Association recently launched a Healthy Food Financing Initiative, up to \$10 million in funding to expand healthy food options in underserved areas in New York City. This kind of money won't pay for construction of a coop, but rather, says Yuki Courtland, chair of the American Heart Association's Advocacy Committee in New York City, it can build awareness around coops, which can lead to increased funding. "To help these food retailers expand and improve, to provide healthy food and jobs, requires leveraging private



PHOTO BY KEVIN RYAN

**Yuki Courtland of American Heart Association is providing up to \$10 Million to expand healthy food options in underserved areas of NYC.**

and public funding," Courtland says.

Funding begets funding and part of what allowed La

Louve to expand was that community awareness led to a crowdsourced campaign that literally kick-started the entire endeavor. "Unless people in a community are asking for these healthy foods, [local stores] are not going to provide them," Courtland says. On the flip side, "if people don't know about a local food coop, if people aren't aware about the health benefits provided by a food coop, they won't utilize it."

The Healthy Financing Food Initiative won't pay start-up costs or provide tax relief, but does provide loans and grants to market existing healthy food options, which could very well be of benefit to some of the smaller food coops that are trying to grow or new ones trying to gain a toehold in a community.

Courtland calls food coops "one of the many prongs to increasing access to healthy food in New York City," and would like to see the role of food coops expanded,

whether by increasing hours or improving marketing among the community. She is "actively looking for coops" to participate in the HFFI loan and grant program.

### Win, Win, Win, Win

For small coops, these incentives are not game-changers. They don't provide the kind of development funding needed to get a large-scale coop off the ground. Holtz calls inclusion of food coops in the FRESH NYC program "a step in the right direction." Herpel call these small changes "a glimmer of hope."

But as for the PSFC itself, it might be a different story. The Coop is currently exploring the possibility of opening a second location, and if the membership

chooses to move forward, the size and scale of the new store would make it eligible for many of these financial incentives. This would lower costs, but also, says Holtz, it would be a large-scale example of how public-private partnerships can support food coops.

Wendy Fleisher, who as a member of the Revolving Loan Committee, has seen firsthand the challenges of open a fledgling coop in New York is heartened by the willingness of the Economic Development Council to look to coops as a way to increase food accessibility. "I think the PSFC is an amazing model," she says. "There could be a dozen of them in NYC and I think there should be. It's win, win, win, win, win, win." ■

## COMMUNITY CALENDAR

Community calendar listings are free. Please submit your event listing in 50 words or less to [GazetteSubmissions@psfc.coop](mailto: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, JUL 6  
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](http://www.brooklyncontra.org)



ILLUSTRATION BY TOMMY KANE

## 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](http://terracycle.com)

Questions about items we accept should be e-mailed to [ecokvetch@yahoo.com](mailto:ecokvetch@yahoo.com)



**ecokvetch**  
the environmental  
committee blog

## Tip of the MONTH!

**Kill the vampires!  
So many electronics—  
appliances, games,  
computers, chargers, TVs,  
sound systems—  
suck electricity from the  
grid when you're not  
using them. If you keep  
them plugged into power  
strips you can easily  
keep them off when you're  
not using them.**

Learn more at:  
[ecokvetch.blogspot.com](http://ecokvetch.blogspot.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.

## 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.)

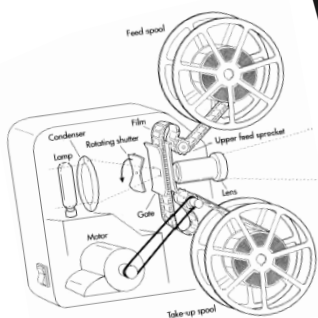
**Thursday 7- 9 am 3-9 pm**

**Friday 9-11 am 4-7 pm**

**Saturday & Sunday 10 am - 4 pm**



## 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.**

**HAIRCUTS HAIRCUTS HAIRCUTS.** Color, low lights, highlights, hot oil treatments in the convenience of your home or mine. Kids \$20+up. Adults \$35+up. I also specialize in autistic and special needs children and adults. Call Leonora, 718-857-2215.

**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, eyegrease@earthlink.net.

Need a live-in nanny? Babysitter? Eldercare? Household help? Mother with 10+ year experience with childcare; good w/household chores and cooking; responsible and hard working. Avail. 9/18 as live-in or daily help. References avail. contact Tasha Paley tashapal@gmail.com 917-200-8451.



ILLUSTRATION BY TOMMY KANE

## 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](http://www.anxietyreliefpsychiatrist.com) or call 718-570-7701. Albert Speranza, MD.

## VACATIONS

**THREE-SEASON BUNGALOWS** Affordable 1- and 2-BR cottages in historic cooperative community in Westchester County, near the Hudson, 1 hour NYC. Swimming pool, organic community garden, social hall w/internet, social activities. \$74K-76.5K. [www.reynoldshills.org](http://www.reynoldshills.org). Contact [cottages@reynoldshills.org](mailto:cottages@reynoldshills.org).

## 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](http://www.tech11215.com)

Call Dan: 347-954-9353 • [info@tech11215.com](mailto:info@tech11215.com)



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](http://www.nycattorneys.com)**

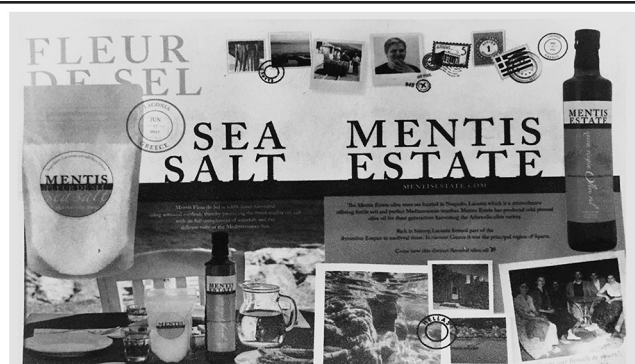


Green burials, home funerals,  
cremations at Green-Wood

Amy Cunningham  
Director  
718-338-8080  
[amy@fittingtributefunerals.com](mailto:amy@fittingtributefunerals.com)



FITTING TRIBUTE  
FUNERAL SERVICES LLC





☆ 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, 12 to 2 p.m.**

Work with a partner to deep clean the

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

**Office Data Entry**  
**Friday, 3:30 p.m.**

Are you a stickler for details and accurate on the computer? Do you like working independently? If this sounds like you, then Office Data Entry will be your perfect shift. Familiarity and comfort with computers needed. Must make a six-month commitment to the workslot. Please contact Camillie Scuria at [camille\\_scuria@psfc.coop](mailto:camille_scuria@psfc.coop) to arrange training before your first shift.

**Office Post-Orientation**  
**Wednesday, 11:15 a.m.**

Work with a small, dedicated team to facilitate new members joining the Coop after orientation. Attention to detail skill a plus. Must have excellent attendance and Membership Office experience. No new members. Contact Jana Cunningham in the Membership Office at 718-622-0560 within 48 hours of signing up for this shift.

**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](mailto: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.)*

**Solution to this issue's sudoku puzzle**

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



**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](http://www.pafcu.org).

**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.**



**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](http://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](mailto:move@greenehillfood.coop)