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LINEWAITERS' GAZETTE

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Volume MM, Number 15

August 2, 2018

Formerly Known as Food: A Book Review—What's in Your Grocery Cart?

By Rene Brinkley

We Park Slope Food Coop members tend to be passionate about food. Our shopping carts are overflowing with organic greens, farm-fresh fruit, and pasture-raised meat. As members, we care where our food comes from, take pride in the Coop's relationships with farmers, and have come to expect high-quality food at affordable prices.

With the bounty of locally sourced, organically grown food that we have access to, the Coop can sometimes feel like a safe haven for edibles. We may think that buying food primarily from the Coop will automatically protect us from eating low-quality, chemical-laced foods that lack nutritional value. However, if we move beyond this utopian version of the Coop, would we find something more sinister lurking in our shopping cart?: In short: Is there more that we, as Coop members, need to know about the food we eat?

PSFC member Kristin Lawless, a nutritionist and food journalist thinks so. She recently published the book, *Formerly Known As Food*, because she believes there is a lot more everyone needs to know about the industrial food system, and how it affects us. The well-researched, 306-page book is filled with information Lawless aggregated over the course of her career, as well as expert interviews. Lawless writes: "The book is meant to arm you with the information you need to keep you and your family healthy and safe."

CONTINUED ON PAGE 4



PHOTO BY CAROLINE MARDOK

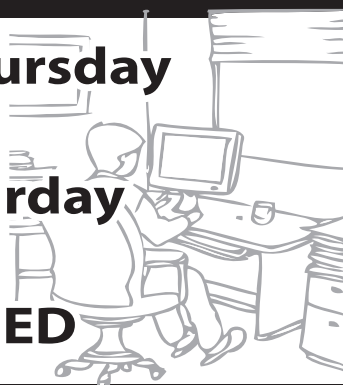
Coop member Kristin Lawless with her recently published book, *Formerly Known as Food*.

NEW OFFICE HOURS AT THE PARK SLOPE FOOD COOP:

Monday – Thursday
8 am – 8 pm

Friday & Saturday
8 am – 5 pm

Sunday CLOSED



Asian Food Mafia



ILLUSTRATION BY CATY BARTHOLOMEW

By Leila Darabi

On a recent spring evening, Brooklynites gathered in the bar area of Park Slope's Bricolage restaurant, sipping fancy cocktails and waiting to check into a pop-up dining event.

The restaurant, normally a modern Vietnamese establishment, had transformed for the evening into what an online invitation described as a "chef's hawker's center"—referring to street food vendors common throughout Asia and much of the world.

Hosts seated guests, some

at communal tables, and served everyone a drink.

Tu David Pu, a Vietnamese-American chef who gained fame competing on the TV show, *Top Chef*, welcomed the crowd and promised an exciting, multicourse meal to come. The theme was Asian BBQ and, he promised, by the evening's close, diners would leave with an expanded definition of Asian food.

More Than Cheap Eats

Pu then introduced Chris Cheung, owner of the restaurant East Wind Snack Shop,

CONTINUED ON PAGE 10

Next General Meeting on August 28

The General Meeting of the Park Slope Food Coop is held on the last Tuesday of each month. The August General Meeting will be on Tuesday, August 28, 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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Not Your Mother's Vegan Cheese: New Developments in Non-Dairy Alternatives

By Jess Powers

The quality of vegan cheese has changed dramatically over the past decade. This is due to more sophisticated culinary experimentation, rising demand, and investment in new products. New options are quietly popping up at the Coop to complement the more familiar Daiya Foods Inc. brand.

Until relatively recently, most commercially produced vegan cheese was bland and rubbery—it even squeaked against your teeth. Kimberly Curran, a receiving coordinator and butter and cheese buyer for the Coop, credits “culinary gastronomy” with upping the ante on flavor. She sees cheese, in general, as a crowd pleaser and a big draw at the Coop. Several months ago she tested and brought in three new brands, so that vegans could have more options. It’s interesting to note that all three new offerings are produced by smaller, women-owned companies.

New Vegan Cheese Options at the Coop

Miyoko's Kitchen was the catalyst for expanding the Coop's offerings. They use traditional creamery cultures and techniques to make plant-based cheeses and butter that “retain all the complexity and sharpness of their dairy counterparts.” Founder Miyoko

Schinner even wrote *Artisan Vegan Cheese: From Everyday to Gourmet*, which provides instructions for making homemade non-dairy cheeses.

Based in Sonoma, they hope to revolutionize the \$120 billion cheese industry, and emphasize the values of compassion for animals, healthy living, and protecting the environment. Healthy food products are big business: Miyoko's Kitchen was the first vegan cheese startup to receive significant venture capital seed money.

Until relatively recently, most commercially produced vegan cheese was bland and rubbery—it even squeaked against your teeth.

Another new producer is Wendy's Vegetarian Kitchen. Based in the Hudson Valley, they create a rotating menu of small batch soy and cashew based cheeses. The ingredients of a fig and fennel cheese, for example, are deceptively simple: cashews, coconut oil, vinegar, nutritional yeast, miso, salt, mustard, onion powder, figs, maple syrup, fennel and caraway seed. The cheeses are crafted to look great on a cheese board and resemble traditional chèvre

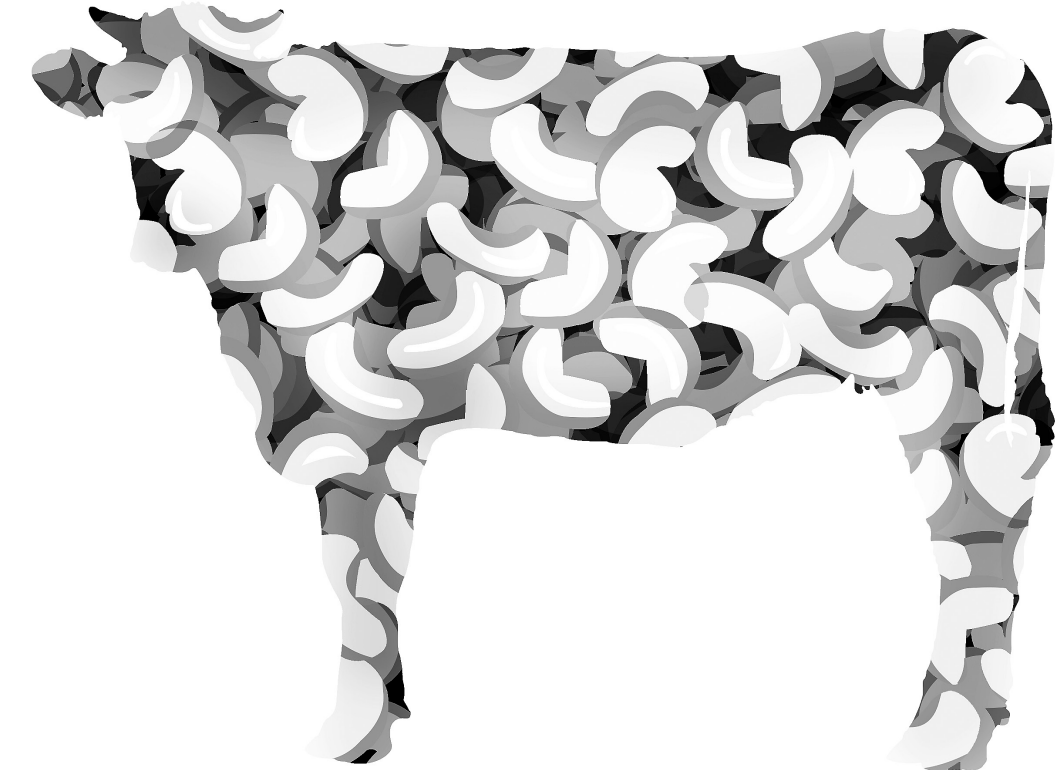


ILLUSTRATION BY VALERIE TRUCCHIA

or aged dairy cheeses. The third new brand, Bryt Life Foods, is based in Brooklyn, with production upstate. They make the vegan equivalent of feta, cheddar, and a blue cheese that uses spirulina for color and the funky flavor in place of the *Penicillium* mold in traditional blue cheese. “Texture and taste are the hallmarks of traditional cheese, and especially artisanal cheese. People value them for their rich and creamy mouthfeel and funky, tangy flavors,” says Kantha Shelke, a food scientist and

educator. She continues: “Savvy vegan cheese makers are investing in quality ingredients and advanced food technologies like fermentation and aging to produce vegan cheese that people value not just for their health benefits, but also for taste, texture and the essence of what matters most for gustatory indulgence of discerning consumers.” If they’re not highly processed—like these new offerings at the Coop—vegan nut cheeses can still be higher in calories and lower in calcium than dairy

cheeses, but lower in saturated fat and cholesterol. Ingredients like probiotics, seaweeds, vinegars, and mushrooms are increasingly used in vegan cheeses, lending texture and umami flavor. “They make [non-dairy] milk and culture now. It’s more gut friendly, a really nice, often raw product. And a less processed food,” says Ms. Curran. Being local, they are wrapped and delivered “really fresh.”

Shelke helps food entrepreneurs bring consistent, high-quality and healthful products to market. She explains some of the technological advances as follows: Basic techniques have been refined. Attention is paid to ingredients and even to the selection of microbial strains, and the temperature and pH are carefully controlled to produce just the right notes of sharpness or tanginess, or even nuttiness. And the result shows a greater degree of sophistication in taste, texture, and robustness as these otherwise delicate products traverse miles to different markets. For vegans, the Coop isn’t the only local source for artisanal vegan cheese.

Other Places to Buy
Nestled near the quiet corner of St. John's Place and Washington Avenue in Prospect Heights, Riverdel is a small shop with an extensive collection of vegan products, including delicious house-made vegan cashew cheeses. They also sell prepared foods like grilled-cheese sandwiches, and DIY kits to make vegan cheese at home.

SAVE THE DATE!


Thursday, September 20

Brooklyn premiere of the feature-length documentary

FOOD COOP

a film by Tom Boothe
about the Park Slope Food Coop

Details to follow on foodcoop.com
and in the *Gazette*.

A black and white photograph of a wooden sign for the Park Slope Food Coop. The sign is mounted on a wooden frame and has the text "PARK SLOPE FOOD COOP" in large, bold, sans-serif capital letters. Below this, in smaller letters, it says "EST 1973". The sign is slightly tilted and has some weathering.

Sudoku

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

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

Puzzle author: Abdul Powell. For answers, see page 11.

Rafael Fontes, a Coop member, laments that he has to buy new products like Amy's Vegan Cheese Pizza Snacks outside of the Coop. "I wish that there were more options at the Coop," he says. "It's more affordable without the markup that I have to pay [at Riverdel] or Whole Foods." He'd like to see even more vegan cheese options at the Coop.

As a specialty shop focused on vegan cheese, Riverdel stocks high-quality brands that the Coop doesn't yet have, including: VegNature, Punk Rawk Labs, Beyond Better, Above & Beyond, Just Like, Laird, and Che Artisan.

Michaela Hayes, the owner of Riverdel, lives in the neighborhood and identifies as an ethical vegan. She opened the shop nearly three years ago to showcase the array of products that are now available. Her enthusiasm is infectious: "I think there is a misconception of vegan cheese—a lot of people think it's boring, rubbery, and not like cheese at all—but that is no longer true! There are so many different vegan cheeses out there these days and I would like to show people that one doesn't have to sacrifice anything when becoming vegan or plant-based." She continues: "The way I explain it to people is that there are cow cheeses, sheep cheeses, goat cheeses, and then there are nut cheeses. It's an extension of the cheese world!"

These new cheeses offer a unique, fresh flavor that can be appreciated as something on their own. Perhaps that is why, Shelke says, the market for vegan cheese is expanding: "The audience has evolved to people who enjoy a variety of foods, and also those who are mindful of their consumption of foods that should ideally be consumed in moderate quantities."

Orchard Grocer, a vegan deli and grocer in the Lower East Side, is another spot to find a selection of vegan cheeses and made-to-order sandwiches. Owned by the founders of MooShoes, they sell all-vegan, "cruelty-free" options that are better for the planet.

Making Vegan Cheese at Home

More intrepid cooks are experimenting with their own dairy-free recipes in the kitchen. "Vegans can crowd-source information and find

recipes so easily now," says Leah Kirts, a vegan food writer based in Brooklyn. She continues: "Soft vegan nut cheeses are incredibly expensive. 'Still,' she says, 'cheaper than a lot of soft, high quality dairy cheeses. So I think people with less income or access to those options are more likely to

experiment at home." Kirts gives the example of her younger brother in Indiana who is in college and recently became vegan. He makes his own cashew-based cheese balls (Kirts notes, "It was a hit at Christmas!")

As another example, she shares that a security guard at her job in Harlem

who recently became vegan makes his own hazelnut and Brazil nut cheeses. "It's really cool to see people simply find a recipe online and play with it at home," observes Kirts. "The quantity of nuts needed is relatively small, and because nuts are so versatile, you can strategically only buy ones on sale, or use

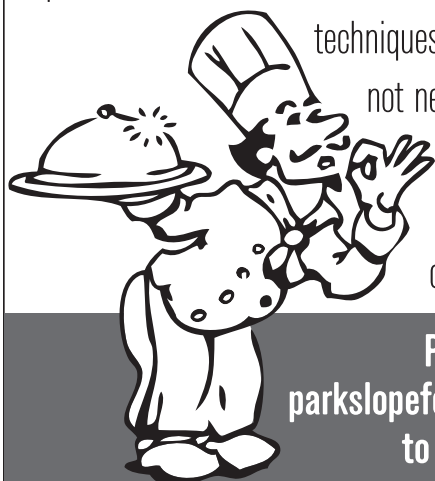
a more affordable variety."

Vegans, and those who sometimes use vegan products for variety, can celebrate. With all of these new options and flavors, Receiving Coordinator Curran has shared that she is "looking to expand [the vegan-cheese selection at the Coop] just a little bit more." ■

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
to propose a class.

SPECIAL WORKSLOT OPPORTUNITY!

**Web/Front-End Designer
needed to work on
cooperative alliance project.
EXPERIENCE WRITING WORDPRESS
THEMES REQUIRED.**



Please send portfolio
and urls of live sites that
use your work to:
GC Ann Herpel at
ann_herpel@psfc.coop



...needs your help!

We have less than 4 weeks to raise \$25,000 or risk closing forever.

If we reach our goal, we'll be able to shore up financials, expand our inventory so we can offer more of the products our members want, and improve the store so it's an even more welcoming hub of community goodness.

Please contribute to our campaign:
<https://www.indiegogo.com/projects/save-the-lefferts-community-food-coop/>

Thanks in advance for your generosity!

The Linewaiters' Gazette is looking for a PROFESSIONAL PHOTOGRAPHER

You will work with a team of three other artists, under the guidance of an art director, to take photos for the articles. This is a regular workslot that has strict deadlines. The Gazette is always printed in grayscale (no color photos); the photos must be submitted digitally. The photographers work on an eight-week rotation. You have to have been a member of the Coop for at least one year.



If interested
please
send resume
to
annette@psfc.coop

Book Review

CONTINUED FROM PAGE 1

Don't Eat That Egg and Other Myths

Throughout the book, Lawless subjects commonly accepted food advice to further examination. What she reveals at times is frighteningly disturbing. For example: To maintain a healthy diet, people are advised to eat whole foods. This includes fresh fruit and vegetables, and other nutritionally rich foods that typically have no preservatives or artificial additives. This is advice Lawless often gives to people in her role as a nutritionist, and she repeats it in the book.

She describes whole foods as what her grandmother used to make for breakfast—things like eggs cooked in butter, fresh milk delivered in glass bottles, and bread from the local baker. However, the twist Lawless shares is that eating this deceptively simple and wholesome breakfast is increasingly challenging today.

Let's start with eggs: Lawless explains how the egg, which she calls a "perfect food," due to its nutritional content, has been demonized to the point that people throw away the "nutritional powerhouse of the egg"—which is the yolk. She goes on to say: "The concept of eating only egg whites, is a clear illustration of the way we have undermined the basic goodness of the natural whole foods that humans have been eating for thousands of years."

Is there more that we, as Coop members, need to know about the food we eat?...Throughout the book, Lawless subjects commonly accepted food advice to further examination.

Recall that Grandma cooked her eggs in butter—something most Americans no longer do. Lawless states that one of the biggest changes to the American diet has been the replacement of butter and lard with vegetable oils. These oils, which include canola, sunflower, and soybean oil, are in practically everything we eat—including the non-dairy "spreads" widely used as alternatives to butter. It's in our bread, our cereal, and all of our snack foods. Furthermore, most people cook with these oils every day. While vegetable oil sounds like it would be good for you, Lawless points to research that

highlights potential concerns with these oils, including the formation of gallstones and cancer-related risks.

Returning to our perfect, wholesome breakfast: Finally, there is the milk grandma used to drink. Her milk was a whole food that Lawless describes as "alive with bacteria and enzymes" that are good for you. The milk found on grocery shelves today is very different from grandma's. The book explains in great detail how milk is homogenized, pasteurized, and then filled with additives like milk solids, protein concentrates, and synthetic vitamin A and D. It is then packaged in plastic or paper containers that are made with synthetic compounds—as opposed to grandma's glass bottles. Lawless explains the health risks associated with all this processing, and makes it clear that she finds the health benefits of today's milk questionable.

Food Is Changing Our Bodies

Formerly Known As Food has many examples of how the food today is dramatically different than it was just 50 years ago. Lawless considers any food that humans have been eating for less than one hundred years, such as Egg Beaters, "experimental." However it's not just food that has changed, our bodies are also changing. While researching the book, Lawless said one of the most shocking findings for her is that a strain of bacteria that has existed in an infant's gut over the course of human history is now extinct in the Western World. This strain of bacteria, passed on from mother to child through breast milk, is believed to protect against a number of conditions, including allergies, asthma, diabetes, and possibly cancers. However, it has been wiped out of Western women's bodies.

According to one of the experts Lawless quotes in her book, the elimination of this strain is a result of the increase in C-sections births, the overuse of antibiotics, and the use of infant formula. Researchers have also discovered that critical bacteria strains are being eliminated in the adult gut. This is largely attributed to a Western diet dominated by processed foods. However, before you think you can eat your way back to a healthy gut—one that, for instance, mimics grandma's—Lawless tells us that once a bacteria strain has been eliminated in the population, eating whole foods will not bring it back.

Who Can We Trust?

Organizations that influ-

ence what Americans believe to be a healthy diet include the Food and Drug Administration (FDA) and the American Heart Association (AHA). Lawless argues that these organizations are not operating in the public's best interest. Instead they are closely aligned with the food industry, and support their efforts to move Americans away from eating whole foods to consuming processed foods.

To prove her point, Lawless takes a look at the dietary guidelines, which over the years have told the public to stop eating eggs, to stop using butter, and to stop drinking whole milk. The "healthy" solution was to replace these whole foods with processed foods. Lawless also takes the AHA's Heart-Check mark to task. The Heart-Check mark

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?
Contact Cynthia Pennycooke in the Membership Office.

For more information about Terracycle, visit terracycle.com

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



ecokvetch
the environmental
committee blog

Tip of the MONTH!

Save energy by drying loads of laundry back to back. Clothes dryers use a large part of their energy getting hot in the first place so doing this minimizes the need to reheat.

Learn more at:
ecokvetch.blogspot.com

is a symbol Americans trust to tell them if a product is healthy. Consumers can find this mark on countless items, including Kashi cereals and Boar's Head meat products. However, Lawless argues that many of these packaged products that bear the symbol are of "dubious quality." She also reveals that food manufacturers pay an annual fee to use the Heart-Check symbol on their products.

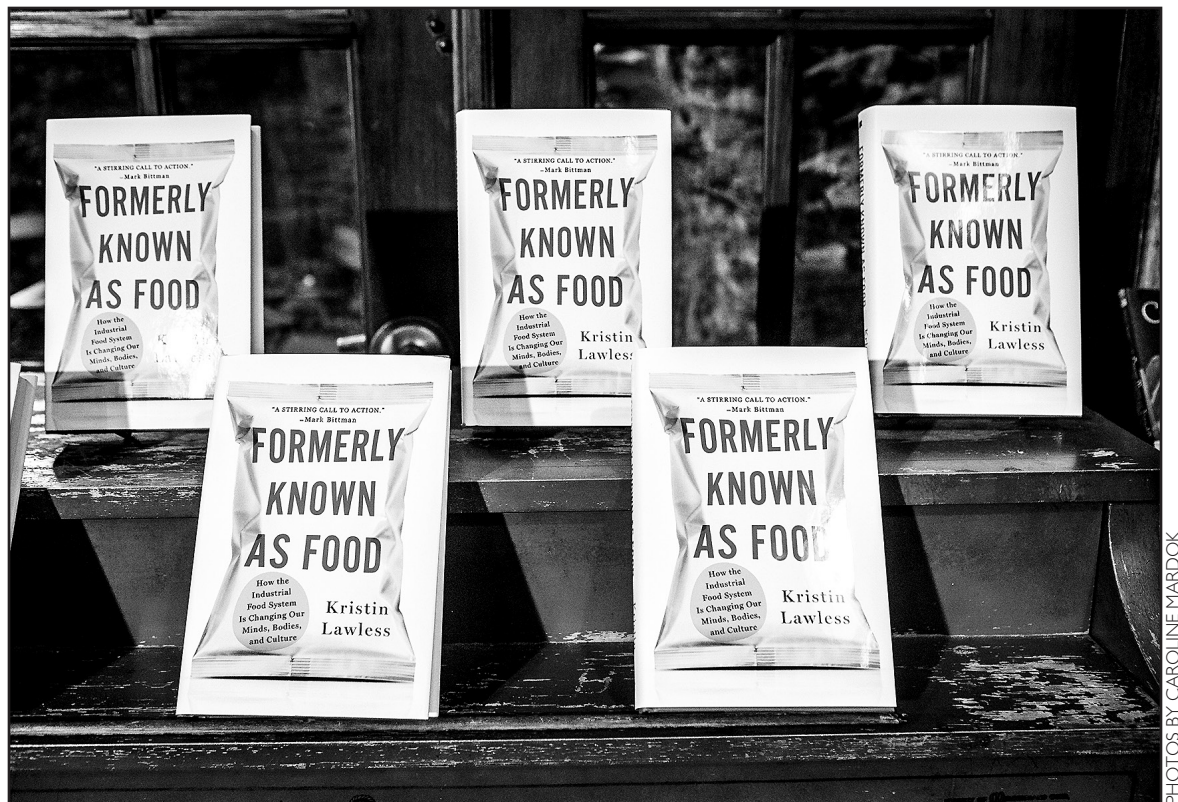
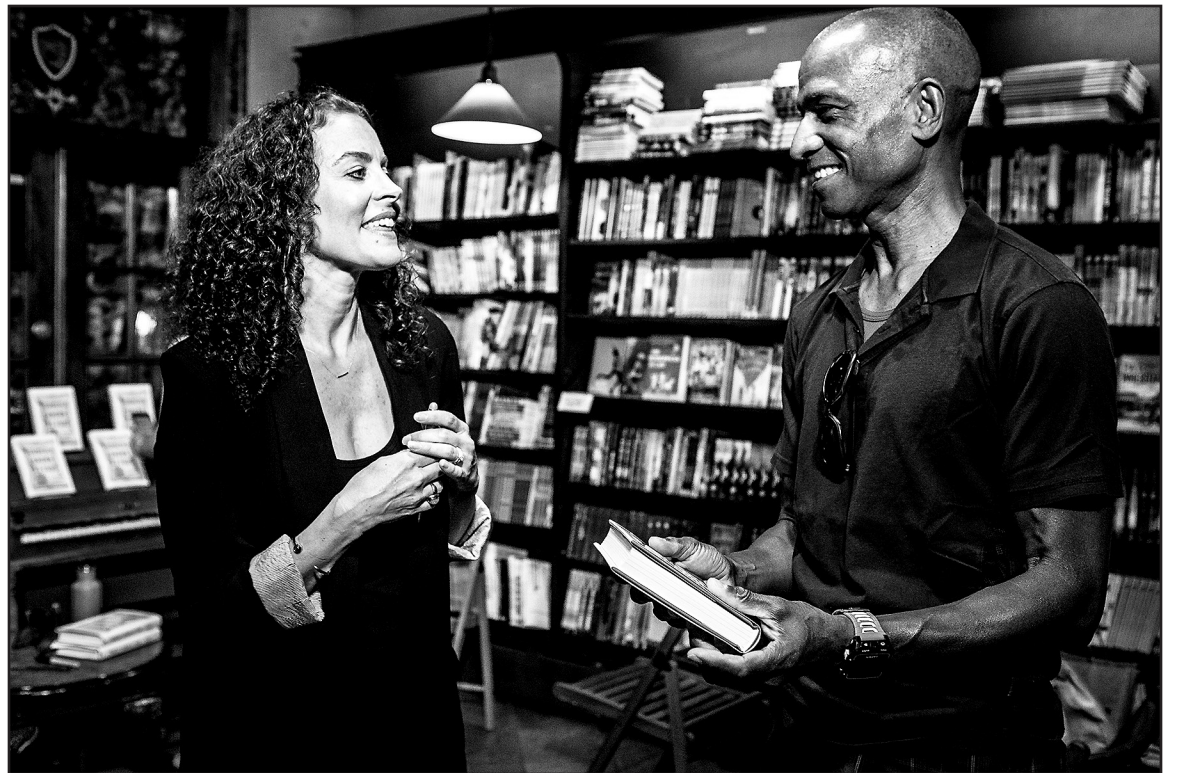
Lawless also takes a look at what's in our food, and reveals that nine thousand chemicals have been added to the food supply, and "of those, about one thousand have not been tested for safety." What's even more disturbing is that the regulatory agencies charged with overseeing what is in food, agencies such as the FDA and the EPA, have allowed manufacturers to test the chemicals they create on their own, then send their self-policed evaluations to these agencies for review. Lawless describes a fundamentally broken regulatory system that she sees as potentially putting American lives at risk.

Time to Take Action

Formerly Known As Food urges its readers to take action to overhaul the food system. Lawless states that it is not enough to tell people to eat organic, shop at the farmers market, and cook from scratch. Some people can't afford to buy organic, farmers markets are not available in all neighborhoods, and not everyone has time to make home-cooked meals from scratch.

In order to ensure that everyone has access to high-quality, affordable food, Lawless ends her book by exploring ideas that address income inequality, such as universal basic income, and approaches to increase affordable whole foods for sale in all neighborhoods, such as through member-owned food coops like PSFC.

Formerly Known As Food is a compelling book with some startling information. It is information that Lawless believes everyone should know about the food in their grocery carts. The book is available in Brooklyn at The Community Bookstore and online where books are sold. ■



Above: Kristin Lawless and an interested reader at a book-signing event at The Community Bookstore. Below: Copies of *Formerly Known As Food* at The Community Bookstore; also online where books are sold.

FOLLOW
the Food Coop on

twitter & Instagram
&
Pinterest @foodcoop

NEW:
VIEW YOUR
MEMBER INFO
ONLINE!

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

➤ Click "Member Services" on foodcoop.com to register.

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

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

STATEMENT ON THE COOPERATIVE IDENTITY

DEFINITION

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

VALUES

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

PRINCIPLES

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

They are as follows:

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

REFERENCE: ICA.COOP

LINEWAITERS' GAZETTE

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

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

SUBMISSION GUIDELINES

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

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

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

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

You may submit via e-mail to 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!

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 presented 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

Editor (development): Petra Lewis
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Leila Darabi

Jess Powers

Art Director (development): Deborah Urra

Illustrators: Caty Bartholomew
Valerie Trucchia

Photographers: William Farrington
Caroline Mardok

Thumbnails: Mia Tran

Preproduction: Kim Chinh

Photoshop: Adam Segal-Isaccson

Art Director (production): Matthew Landfield

Desktop Publishing: Beverly Brooks

Dana Faconti

Dana Rouse

Editor (production): Lynn Goodman

Puzzle Master: Abdul Powell

Final Proofreader: Lisa Schorr

Index: Len Neufeld

Advertisement: Mary Robb

WELCOME!

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

Abdulrazakh Abdirahman Zahra Ali Liz Ambrosia David Andersson Simon Baatz Jeanne Bachelard Henri Bebar Marines Bengoa Duprey Matthew Bernabei Taylor Bernstein Jenny Blair Regina Bultron Bengoa Christina Buzovi Katuscia Cassemiro Charles Chamberlain Angela Chen Amy Chong	Guy Clark Mark Clawson Alison Cohen Emily Cohen Warren Cohen Bonnie Coover Victoria Cumberbatch Dalia Daley Claire DeBoer Trisha Donnelly Erica Du Eric Dubois Eve Dubois Jason Egan Barak Epstein Rebecca Epstein Oliver Eurika Annie Fabik	Adam Fachler Liz Fachler Justine Farhi Lindsay Ferris Andrew Fine Hannah Firestone Robin Fitzgerald Ryan Fore Chris Frank Antonio Furlan Jeanie Furlan Leila Ghaznavi Daniela Gilbert Yossef Goffer Emily Gordon Alex Graff Katherine Grau Drew Grella	Dustin Grella Etan Grun Santiago Hernandez Brian Hickey Jessica Hickey Shaista Husain Wendy Johnson Brad Kaus Phyllis Korkki Nega Lakew Nancy Lam Lena Lardon Emily Lee Samantha Lee Nicole Lenzen Steve Liptay Alexander Lisowski Eli Lloyd	Alejandro Loureiro- Lorenzo Benjamin Lowe Yuna Ma Laura Masero John Mata Meghan McCarthy Connor McDonald Jordana Meisel Maria Mercado Jenny Mintz Lily Montemarano Regina Morales Sofia Moreno Kate Mueller Tuan Nguyen Luisa O'Donnell Leigh Ortiz	Tree Palmedo Alexandra Panzer Maya Park Kaitilin Parker Kylynn Perdue-Bronson Mia Perez Vilina Phan Kerry Leigh Pittenger Kamili Posey Karen Powell Nadiya Prymak Sarah Raymont Nick Relph Allie Rickard Daniela Rifkin Talia Rothsein Christopher Santoriello Timica Sargent	Jonathan Schmidt- Swartz Rebecca Sinai Nathan Slevin John Slover Shin Slover Bill Smith Chelsey Steinman Joshua Stenseth Cecily Stokes Adam Sultan Maya Tarr Aaron Wallman-Stokes Karen Young Kenny Zammito Rebecca Zammito Alyx Zinkowski Grant Ziolkowski
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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. Have questions about Orientation? Please visit www.foodcoop.com and look at the "Join the Coop" page for answers to frequently asked questions.

The Coop on the Internet

www.foodcoop.com

The Coop on Cable TV

Inside the Park Slope Food Coop

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

General Meeting Info

TUE, AUGUST 7

AGENDA SUBMISSIONS: 7:30 p.m.
Submissions will be considered for the August 28 General Meeting.

TUE, AUGUST 28:

GENERAL MEETING: 7:00 p.m.

Gazette Deadlines

LETTERS & VOLUNTARY ARTICLES:

Aug 16 issue: 12:00 p.m., Mon, Aug 6
Aug 30 issue: 12:00 p.m., Mon, Aug 20

CLASSIFIED ADS DEADLINE:

Aug 16 issue: 7:00 p.m., Wed, Aug 8
Aug 30 issue: 7:00 p.m., Wed, Aug 22

ALL ABOUT THE GENERAL MEETING

Our Governing Structure

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

Next Meeting: Tuesday, August 28, 7:00 p.m.

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

Location

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

How to Place an Item on the Agenda

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

Meeting Format

- Warm Up (7:00 p.m.)** • Submit Open Forum items • Explore meeting literature
Open Forum (7:15 p.m.) Open Forum is a time for members to bring brief items to the General Meeting. If an item is more than brief, it can be submitted to the Agenda Committee as an item for a future GM.
Reports (7:30 p.m.) • Financial Report • Coordinators' Report • Committee Reports
Agenda (8:00 p.m.) The agenda is posted on foodcoop.com and may also appear elsewhere in this issue.
Wrap Up (9:30-9:45) • Meeting evaluation • Board of Directors vote • Announcements, etc.

Attend a GM and Receive Work Credit

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

Following is an outline of the program.

• Advance Sign-up required:

To be eligible for workslot credit, you must sign-up at 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

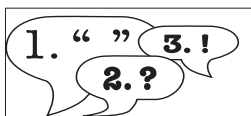
calendar of events

aug 3
fri 7 pm**Film Night: Making a Killing: Guns, Greed, and the NRA**

Making a Killing: Guns, Greed, and the NRA tells the stories of how guns, and the billions made off of them, affect the lives of everyday Americans. It features personal stories from people across the country who have been affected by gun violence, including survivors and victims' families. The film exposes how

the powerful gun companies and the NRA are resisting responsible legislation for the sake of profit—and thereby putting people in danger. The film looks into gun tragedies that include unintentional shootings, domestic violence, suicides, mass shootings and trafficking—and what we can do to put an end to this profit-driven crisis. Through this film and campaign, Brave New Films will work with partners to fight for a country where public safety is more valued than profit. **Robijn van Giesen** is a strategic researcher and consultant, with more than 200 projects' worth of experience working on electoral campaigns, corporate accountability projects and as an advisor to legal and non-profits clients. Van Giesen was hired as a research consultant for the film *Making a Killing* and now works as senior researcher for Vigilant Strategic in New York City.

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

aug 7
tue 7:30 pm**Agenda Committee Meeting**

The Committee reviews pending agenda items and creates the agenda for future General Meetings. Drop by and talk with committee members face-to-face between 7:30 and 7:45 p.m. Before submitting an item, read "How to Develop an Agenda Item for the

General Meeting" and fill out the General Meeting Agenda Item Submission Form, both available from the Membership Office or at foodcoop.com.

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

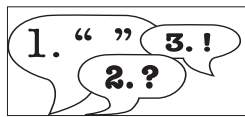
aug 15
wed 7 pm**Learn About Cheese at the Coop**

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.

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.

The September 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 6
thu 7:30 pm**Food Class: Traditional Kimchi Culture**

During this workshop and tasting, we will demonstrate all the steps of how to make traditional spicy Napa cabbage kimchi and introduce you to the culture of Korea's ubiquitous cultured dish. Last year's inaugural

cooking class was sold out, so RSVP to reserve your spot. The art and practice of making kimchi has been passed down from generation to generation for centuries. With its unique flavor and health benefits, the tradition of kimchi-making has gained worldwide popularity. Chef educator and Park Slope Food Class coordinator **Sung Uni Lee** was privileged to be a taste-tester, in her youth, squatting next to her mother during this seasonal practice. *Menu includes: 24-hour Salted Cabbage with Tofu; Kimchi Seasoning Filling; Traditional Napa Cabbage Kimchi; Perfect White Rice*

ASL interpreter available upon request, please contact the Membership Office.

Materials fee: \$5. RSVPs by September 3 are appreciated, contact parkslopefoodclass@gmail.com. To inquire about leading a Food Class, contact parkslopefoodclass@gmail.com.

sep 7
fri 7 pm**Film Night**

Film to be announced.

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

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

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

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

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.

EXPERIENCED REPORTERS Please Apply



Workslot Description

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

For More Information

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

To Apply

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

Seeking Diversity on the *Gazette* Staff

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

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.



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

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



Asian Food

CONTINUED FROM PAGE 1

and a founder of the collective that had brought the evening's chefs together: Asian Food Mafia.

According to Cheung, he and half a dozen other Asian-American chefs who run their own businesses hold monthly meetings. "Single voices in this business tend not to be strong enough," he explained. "Being together makes us stronger."

The chefs get together to "rant about the industry—which is very useful for people in this high-stress industry," said Cheung, who cut his teeth at the renowned, world-famous New York restaurants Nobu and Jean Georges.

He describes Asian Food Mafia as a kind of peer network, mom and pop business owners supporting one another with everything from staffing needs to "a shoulder to cry on."

The group also serves a more political purpose: joining forces to change public perceptions of Asian food. "We're all passionate about Asian food, the cuisine, and where it's going," he said.

When they got together, the chefs realized they faced similar challenges: being left

in the lurch when a server quit last minute, navigating the city's health codes, and small-business accounting needs. They also faced a challenge with clientele: Americans, including and perhaps especially Asian-Americans, don't expect to pay high prices for Asian food.

Perceptions of Value

"Even within Asian food there's a hierarchy," said the Curator of the Museum of Chinese in America, Herb Tam. "People are willing to pay five to twenty dollars for a bowl of ramen, but wouldn't be willing to pay that for beef-noodle soup," he said, comparing Japanese to Chinese food. "Some people attribute that to how historically Chinese labor has been seen as cheap or lower standard. That kind of history goes back to the railroad days, and is persistent today with food."

A Double Standard

"I always give the dumpling versus ravioli example," said Lien Lin, the co-owner and co-chef of Bricolage, along with her husband Edward Lin. "I can't sell five dumplings for \$25, but down the street they can sell five raviolis for \$25."

She and her husband

moved to Brooklyn from Northern California in 2012. "We chose Brooklyn because we thought it would be a closer feel to the East Bay," she said. "I noticed there was a lack of the cuisine that I wanted to cook and wanted to offer the neighborhood."

He describes Asian Food Mafia as a kind of peer network, mom and pop business owners supporting one another with everything from staffing needs to "a shoulder to cry on."

After moving to the area, they learned that Brooklyn Fish Camp's lease was up and that the restaurant wouldn't be staying. "When we opened the restaurant, we wanted to be close to where we live," she said. She and her husband had a vision for a neighborhood eatery where they could cook food they enjoyed making and eating: food inspired by their Asian heritage.

The restaurant has thrived, though they continually face the challenge of pricing their upscale dishes. Lien hears the complaints, "Oh you guys are Vietnamese, why are you expensive?" she quotes a



PHOTOS BY WILLIAM FARRINGTON

Lin Lin at Bricolage Restaurant. The restaurant at 162 Fifth Ave. in Brooklyn is owned by Lin and Edward Lin, members of the Asian Food Mafia.

guest. "We see a lot of Asians coming in," she said, "Asians don't want to pay the price for a more upscale place."

She added, "This is a major challenge. We read it on Yelp and we hear it all the time."

Korean-American Chef David Chang also covered some of the issues they raised on his Netflix show, *Ugly Delicious*. In one episode he stages a focus group to reveal American diners' perceptions—and misperceptions—of Asian food. The segment reveals a host of negative views, including extremely negative views on MSG (monosodium glutamate), which many Americans believe to be both prevalent in Chinese food and very bad for one's health.

Pop Up and Charity Events

One way the Asian Food Mafia has pushed to change views on modern Asian food is to feature it in their restaurants and team up to reach new audiences.

The Asian BBQ evening hosted by Bricolage followed a similar event to spotlight modern Asian cuisine, during which chefs used traditional Asian ingredients and techniques to

create modern dishes.

Together, members of the Asian Food Mafia have also catered charity events. They also collaborated with Herb Tam and the Museum of Chinese in America on a food exhibition at the Museum.

Lien Lin and her husband Edward, along with Chris Cheung, are now working on a book together, which will also feature Medwin Pang, owner of Hunger Pang; Christine Laun, former chef at Bar Chuko; Eric Kwan of Chophouse; Doron Wong of Northern Tiger; Jonathan Wu, former chef at Fung Tu; and Bab Bao of Baoburg.

The crew is working with photographer Alan Battman who has self-published similar books in the past. Battman runs a cooking school and proceeds of the book will go to that cause.

Mutual Support

Like Chris Cheung, Lien Lin describes the Asian Food Mafia as something of a support group. "It happened very organically," she said of the group forming and starting their monthly meetings. "Being a chef and restaurant owner, you're always going out to eat, always exploring."



Bricolage Restaurant's patio dining area.

☆ EXCITING WORKSLOT OPPORTUNITIES ☆

Terracycle—Plastic Recycling

Three hours per shift one shift per month, second Wednesday of the month, 3:30 to 6 p.m.

Must be prepared to work outdoors in front of the Coop—winter months included. Tasks include: setting up the TERRACYCLE table and bringing supplies down to your work area. Staffing the TERRACYCLE table throughout the shift. Helping to educate recyclers about the TERRACYCLE PROGRAM. Making sure only acceptable recyclables are donated. Packing the TERRACYCLE shipping box/boxes and taking them to the UPS store. More details provided once you sign-up—this squad communicates via e-mail, so please make sure the Membership Office has your correct e-mail address on file. If interested, please leave a message with Membership Coordinator Cynthia Pennycooke.

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.

Chris would do that. I would do that. We just met and instantly became friends."

When all the chefs get together, they hang out and talk shop. "The first night that we got together, we decided that we could make it a thing, she said. "It's such an amazing support group. I've made new friends, they're all chefs and owners in New York and Brooklyn," she said.

Together, the chefs have cooked a James Beard House dinner, given talks at Google, and been participants in panel discussions at conferences.

Similar Challenges

Recently, conversations have centered around labor issues. "The one thing that we talk about the most is staffing," said Lin. "Being able to find cooks who will stay around."

She and her colleagues face many of the same small-business-owner challenges, she explained. "Recently, we've been talking about the minimum-wage increase," she said. "We're constantly counting our pennies and negotiating for pennies with our vendors," she said.

She and her husband support a \$15-per-hour increase to the minimum wage, but worry about how they will afford it. "It doesn't open the door for entry-level people," she said. "If we're paying \$15 an hour, we want someone with experience.



Chris Cheung, owner, with Chef Chai, right, of the East Wind Snack Shop, 471 16th St.

It takes a lot of time and money to train someone."

She's grateful to the Asian Food Mafia for helping with last-minute staffing needs as well. If a dishwasher doesn't show up one day, she can borrow someone from another member of the collective. ■



COMMUNITY CALENDAR

Community calendar listings are free. Please submit your event listing in 50 words or less to GazetteSubmissions@psfc.coop.

Submission deadlines are the same as for classified ads. Please refer to the Coop Calendar in the center of this issue.

SAT, AUG 4

1:30 p.m. Drag Queen Story Hour. What do drag queens and children have in common? They love dressing up and all things sparkly and fancy! Drag Queen Story Hour captures the imag-

ination and play of the gender fluidity in childhood and gives kids glamorous, positive, and unabashedly queer role models. At the Youth Wing, Central Library, Brooklyn. <https://www.dragqueenstoryhour.org/>

CLASSIFIEDS

BED & BREAKFAST

BED & BREAKFAST, THE HOUSE ON 3RD ST, serving Park Slope for over 25 yrs. Large floor-thru, located between 5th and 6th Ave. Parlor floor, sleeps 3, private bath, deck, AC, wifi, kitchenette, 12' ceilings! houseon3st.com, or call Jane, 718-788-7171. Grandparents are our specialty.

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.

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.

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.

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.anxietyrelief-psychiatrist.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. Contact 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.



Green burials, home funerals, cremations at Green-Wood

Amy Cunningham
Director
718-338-8080
amy@fittingtributefunerals.com

FITTING TRIBUTE
FUNERAL SERVICES LLC

JOIN THE LABOR COMMITTEE

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

Interested? Want to join – and get work credit?

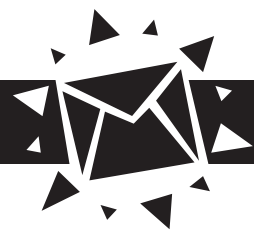
Diverse applicants encouraged.

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

Solution to this issue's sudoku puzzle

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

L E T T E R S T O T H E E D I T O R

**“BOX-GATE”****DEAR MEMBERS**

For the past month or so, the Coop has had a shortage of shopping boxes for taking groceries home. I've seen several members struggle to figure out how to deal with their purchases. Has there been a change in the way we do things that has created this outcome? Can the *Gazette* send a hard-hitting investigative journalist to get to the bottom of this quandary?

Jeff Faerber

WHY NO WI-FI?**DEAR COOP,**

Why is there no Wi-Fi? I believe that access to the Internet is a right. A community space, budget allowing, should always offer free Wi-Fi.

Why should there be Wi-Fi?

Not everyone has an unlimited data plan. Not everyone has access to Wi-Fi at home. I wonder how many people are expected to answer to work emails and messages while working or shopping at the Coop. It would be great to count on the Coop, a space that we all put a lot of time and energy into, for access to Wi-Fi. In turn Wi-Fi will give members access to their extended community, their place of work, car sharing services like Car2Go, the list goes on! Most obviously members can freely access all kinds of information!

Internet service doesn't have to come from the big dogs either! Community owned Wi-Fi, using mesh networking technology, is a possibility we should consider!

I went to the office to ask about the possibility of Wi-Fi and I received a hard

NO without explanation. I am writing here to see if anyone can offer an explanation. I would be really interested to know.

This letter is a question, not a demand. I am simply looking for more information and people who are also interested in bringing Wi-Fi to the members of the Coop.

Ideas? Comments? Questions? Please e-mail me at emmaraeworks@gmail.com.

Thank you,
Emma Rae

GENERAL COORDINATOR'S RESPONSE**DEAR EMMA RAE,**

You have raised an excellent topic regarding the possibility of free Wi-Fi at the Coop. The primary reason the Coop has not provided this is cost, which we estimate would be at least \$30,000 for initial setup, and recurring annual expenses of at least \$28,000. In our fiscal year 2018, our net income was \$38,006.

As your letter acknowledged, budgets may not always allow for provision of things like Wi-Fi, and we are very focused on low prices. With gross margins that are less than half of other large food coops, Park Slope Food Coop members save on groceries every time they shop.

In addition, our recent IT spending and the time and attention of our paid IT staff has favored business-critical projects, such as updating our inventory system, as well as projects to meet sustained member requests, like providing additional web-based services to members. Check out our other new Member Services at foodcoop.com!

In Cooperation,
General Coordinator
Stephanie Lee

I THINK OUR AGENDA PROCESS IS BROKEN**MEMBERS,**

Fellow Coop members, I think our agenda committee is broken. We still have guns and ammo—owned Camelbak water bottles on the shelves! Removal had broad support at our membership meeting, but an actual vote has been delayed to August at the earliest.

Items are habitually tracked to a discussion item rather than a vote, then delayed for months for process reasons rather than substance. Sometimes consensus building and proposal development need the time, but not always. We could have voted on this in March or April.

Cooperatively yours,
Lisa Guido

WAR AND PEACE**MEMBERS,**

In the July 5, 2018, issue of the *Linewaiters' Gazette* a member letter pointed out that an additional Palestinian product is available at the Coop: Al' Ard Olive Oil. Another member letter states, "The question of boycotting products from Israel had been driven from open discussion for too long." These letters preceded an editorial note about "Gazette editorial policy for letters to the editor." The policy makes sense.

Are we on the threshold of another headlong plunge into the battle that won't go away? Will members exorcise each other in a microcosm of rancor that reflects the macrocosm of national contention? Will Trump's maneuvers in Israel ignite the BDS to a new blaze of carefully crafted, ever-so-PC anti-Semitism.

I hope not. Rather than the

heat of another flame up, a suggestion was made, many months ago, about a way to deal with this issue in real time at the Coop. Create a place, perhaps on an end cap on one of the aisles, where both Palestinian and Israeli products can be sold side by side. Make a symbolic gesture of peace. It's a choice between another slugfest or a signal of sensibility. It's up to us.

Rodger Parsons

FULL MEMBERSHIP VOTE**TO THE MEMBERS:**

In the July 5, 2018 issue, Ann Herpel responded on behalf of the General Coordinators to May's Public Forum. She stated that, "...although it is within the Board's legal purview to call for (a referendum)..."

What's new here is that "...it is within the Board's legal purview to call for such a vote."

So let's move on this! What could possibly be wrong with giving the go-ahead for a vote by the entire membership at last on whether or not to boycott Israeli products and uphold our Mission Statement?

Yes, we know all too well that because the issue of boycotting Israeli products at the Coop is of such concern to the membership that a large enough space for a discussion on the matter (let alone the civility required for such a discussion) seems impossible for Coop leadership. We know that proposals end up languishing, unvoted upon and undiscussed, ostensibly because of this roadblock. We know that calls for a mailing or an online vote by the entire membership will be forever stymied. And we know that it is undemocratic in the extreme for a few hundred members present at any given General Meeting to vote on behalf of the entire 17,000 membership, especially on issues of such great concern.

The need to establish online voting is long overdue if we are to remain a democratic institution. And the issue of boycotting Israeli products at the Coop will not go away as long as the human rights of Palestinians in the Occupied Territories and within Israel itself continue to be so egregiously violated.

Carol Wald

WORKSLOT OPPORTUNITY**Print Production Professional Signage Committee**

The Coop Sign Committee is responsible for designing and producing signage throughout the Coop. You will sometimes put in more than the requisite 2.75 hours per month and will therefore accrue hours. You must meet the following requirements:

- Ability to attend Monday or Thursday night meetings every four-five weeks at 7 PM at the Coop
- Willing to use your own software and to work from home on your own computer
- Must be a Coop member for at least six months
- Must have a good attendance record

Seeking experienced PRODUCTION PROFESSIONAL who meets (at least most of) the following criteria/abilities:

- General graphic design knowledge for signage work (familiarity with InDesign, Illustrator, and Photoshop preferred). Ideally candidate will have access to these tools at home.
- Ability to prepare files for output using a variety of large format print technologies and PDF workflow. This includes reviewing files from other designers and confirming compatibility for output: color specs, sizing, fonts, etc.
- Checking prepared signage files to ensure designs meet Signage Committee stylebook standards.
- Initiating and managing print jobs with multiple sign projects sent to different outside print vendors, according to project requirements.
- Maintaining pending project database and job file archives.
- Direct knowledge of and working contacts with local signage production houses would be helpful.
- Familiarity with different large format printing systems and materials to determine the best fit for diverse indoor and outdoor signage needs.

If interested, see the **ANNOUNCEMENTS** on foodcoop.com

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



THANKS FOR YOUR COOPERATION.