

July General Meeting Approves Pension Advisory Board, Explores Home Delivery, Endorses New York Health Act

By Frank Haberle

n the last night of July, a large contingent of PSFC members gathered in the sultry St. Francis Xavier auditorium for the July 2018 General Meeting. On the agenda for the evening were a proposal for the PSFC to publicly endorse the New York Health Act, which will grant guaranteed universal health care for all; the exploration of a home delivery service for members with mobility limits; and a proposal to form a Pension Advisory Committee made up of members and coordinators. All three agenda items were brought to the meetings as proposals for a vote. Coordinators updated the membership on member services and finances. Members from the Environmental Committee, Labor Committee, and International Trade Education Committee brought listeners up to speed on their work. The meeting also marked the last day of official work of Mike Eakin, a General Coordinator who has worked for 39 years for the Coop, and longtime General Coordinator Tricia Leith, who is leaving in mid-August—both were thanked by colleagues and applauded by the members in attendance for their contributions to the Coop.



The ayes have it on the NY Health Act vote.

PSFC Endorsement of NY Health Act

Led by two PSFC members, Lynn Evans and Marion Yuen, a group of members brought forth a proposal to ask the Coop to publicly endorse the NY Health Act, guaranteeing universal health care for all in New York State. The endorsement the group asked for would appear on the CNYH website; additionally, if approved, the Coop would create a formal Memorandum of Support (a draft of which was presented at the meeting).

The presenters showed an informational video and offered facts and figures surrounding the current state of New York State's healthcare system and how it prevents many from accessing needed healthcare due to cost. If passed, the NY Health Act will

Thu, Sep 6

ensure universal coverage to all New York State residents, including medical, dental, vision, hearing, reproductive, mental health, and prescriptions. In one economic analysis, a State Universal Health Care System could save New Yorkers \$45 billion annually and create 200,000 new jobs.

The drafted memorandum says that "At PSFC, we are committed to diversity and equality; we oppose discrimination in any form; and we welcome all who respect these values. Therefore, we find the New York Health Act—a people-centered, progressively-funded, and publicly-accountable single payer health care system—a natural fit with our cooperative values and mission."

Votes in the New York continued on page 2



By Heidi Brown

n a routine shopping trip to the Coop, do you browse the shelves carefully? Do you pause in front of the yogurts, or the oils, and examine the various choices—or do you scan for the option you are searching for and quickly move on? If the latter, and if this applies to the tea section, you may be overlooking some interesting items. The Coop's tea selection allows a shopper to take a sensory excursion to nearly ancient history.

Tea drinking in China dates back nearly 5,000 years. According to a legend, Emperor Shen Neng, an avid botanist, frequently poisoned himself while testing out various local plants for their medicinal value. One day in 2737 B.C.E., feeling ill, he boiled hot water in his garden; a few leaves that were blown by the wind dropped into his cup. The Emperor soon felt better and attributed his recovery to these leaves. They were from the Camellia sinensis plant which we call tea.

Another legend explains the presence of tea in India. It tells that in 520 C.E., Prince Bodhidharma, who introduced Zen Buddhism to China, fell asleep after trying to meditate against a wall for nine years. When he awoke, he angrily tore off his eyelids, and a Camellia sinensis immediately sprouted where they landed. The tea plant grows wild in the northeast Indian province of Assam. Today, it

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.**

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

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Coop Event Highlights

Traditional Kimchi Culture 7:30 p.m. Fri, Sep 7 • Film Night:

• Food Class:

Exit Music 7:00 p.m.

Tue, Sep 11 • Plow-to-Plate Film: Kings of Pastry 7:00 p.m.

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

Read the Gazette while you're standing on line OR online at www.foodcoop.com

July GM

CONTINUED FROM PAGE 1

State Senate are very close right now—with 31 State Senators supporting the bill, it is just one vote short of passing. The presenters asked audience members who support the bill to call their State Senator, and to sign up for information and to get involved at www. nyhcampaign.org. A short selection of questions from the audience included a member who wanted to know, "how do you prevent others from out of



GC Stephanie Lee taking over for Mike Eakin as Finance Coordinator.

state from taking advantage of this?" The presenters reassured

the audience that the health coverage would only be available in-state to residents. Other commenters expressed concerns about corporate influence and big government. By show of hands, the membership voted and overwhelmingly approved the proposal for the Coop to endorse the NY Health Act.

Exploration of a PSFC Delivery Program for Homebound Members

Two members presented their proposal asking PSFC members to vote to establish a six-month exploratory committee to determine how to establish the Coop's first delivery service. As stated in their proposal, "shopping at the Coop presents challenges for members with mobility limitations... expanded options, including home delivery, could expand Coop membership to previously underserved communities."

George Olken, a shopping squad member who works professionally for Meals on Wheels, has discussed the ideas with Coordinators who are generally in favor, and asked if a staff member could be part of the planning. "There are many questions on how to do this," George explained. "People are asking, how will we get food to people? Do we need a van? What if we deliver the wrong thing? Our proposal is to ask you to give us up to six months to figure out how to bring food to our homebound members.'

Questions included one

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THEMES REQUIRED.

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GC Ann Herpel at

and urls of live sites that

ann_herpel@psfc.coop

member who stated that we already have so much committee work, and worried about removing another six people out of the workforce. George responded that "we are focused on getting access for people who presently don't have access, and we want to figure out how to do it without burdening staff." There were no further questions and comments. When brought to vote, the proposal was passed by an overwhelming margin.

Formation of a Pension Advisory Committee

Silvia Ennes Cabrera and Ross Gibson, two of the Coop's Area Coordinators, presented a plan to create a Pension Plan Advisory Committee, made up of five PSFC members and two Coordinators, who "will be charged with: monitoring the overall performance of the fund; maintaining regular communication with the Pension Plan trustees; ongoing education about the pension plan performance to the membership at large via GM Committee reports and/or Gazette articles." The presenters defined the requirements for committee membership for members which would include five years of PSFC membership; a record of excellent attendance; and a minimum of five years of experience in the financial field related to pension and portfolio management. If approved, an inaugural selection group would be created to screen and select members for the positions.

Questions and comments focused on whether or not the committee would be only duplicating the work of the Trustees of the Pension Plan and whether or not the proposal should have an amendment to focus only on socially responsible investments. The proposal amendment was voted down and, in its original form, the proposal was approved by an overwhelming majority.

Coordinator Reports

General Coordinator Ann Herpel gave a brief report on member services, including many new features on the website so that members can track their records and attendance. Ann also asked members to save the date of September 20 [the date has since been moved to September 17], when the documentary film *Food Coop*, *The Movie*, about PSFC, will make its United States premier in Brooklyn.

Stephanie Lee, General Coordinator, gave a comprehensive update on the Coop's financial position through the first 24 weeks of this fiscal year. Highlights include that our net sales are up 0.6% compared to the same timeframe last year (\$164,671); so, too, are our expenses, by 9.2%, or \$403,301. Stephanie explained that the increase was due to hiring more staff and rising personnel costs, some of which are temporary increases (e.g. we temporarily had nine GCs, but will be down to seven by the end of August) and increased maintenance costs, including necessary bathroom renovations and roof repairs.

Committee Reports

The Environmental Committee, the International Trade Education Committee (ITES) and the Labor Committee reported briefly on their work. The Environmental Committee seeks new members and handed out a flyer encouraging members not to use plastic bags. ITES will work to educate Coop members on recent meetings between the United States Government and the European Union that could have major ramifications for all of us. The Labor Committee is working on helping the Coop identify sources for products that are created in a humane manner, including current tomato suppliers—the committee is seeking to get the PSFC to buy tomatoes from ethical suppliers and Coordinators have encouraged them to contact national distributors to encourage them to buy from ethical companies.

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62. "Mangia!"

3. Subject of a 10-part 2017 Ken Burns

documentary on PBS, for short

Puzzle author: David Levinson-Wilk. For answers, see page 7.
Read the *Gazette* while you're standing on line OR online at www.foodcoop.com

Tea

CONTINUED FROM PAGE 1

also grows in Japan, Sri Lanka, East Africa, and Argentina. Green, white, and black teas all come from the Camellia sinensis.

Japan adopted tea drinking around 800 C.E. Monks ground green leaves into a powder. They then whisked the powder in a cup while pouring hot water. Tea was drunk this way (also known as matcha) until the Ming Dynasty era, when the Chinese introduced leaves that had been dried, rolled, and roasted at high heat to stop oxidation. This preparation allowed drinkers to simply steep the leaves in hot water.

The British became enamored of tea in the 1600s, after King Charles married a princess from the seafaring empire of Portugal, Catherine Braganza. She brought tea with her to England in a traveling chest and drank it at court. Aristocrats and commoners took up the ritual, and soon, a typical British person's breakfast beverage of choice was no longer ale, but tea. The British began importing tea in massive quantities from their colony, India, as well as China. English settlers and Dutch traders brought their tea habits with them to the lands they colonized in North America. The Boston Tea Party was essentially an economic revolt: British subjects in New England had grown tired of paying their royal patrons taxes on tea.

tea and the herbs used for non-caffeinat-

Harvesting

IONS BY LYNN BERT

ed infusions is labor-intensive. The work often takes place in poor, economically disadvantaged regions around the world, and is often performed by women-and even, sometimes (although illegally), by children. And tea is subject to pesticide and fungicide treatment. Herbicides are also often applied around the tea bushes to prevent weed growth. Debates continue over whether washing non-organic tea before drinking it, or the heat that is applied from roasting the leaves, sufficiently dissipates toxic chemicals used in cultivation.

The Coop sells teas from both organic and non-organic producers. The organic producers are much smaller than Celestial Seasoning (owned by the publicly traded Hain Celestial Group) and Twinings, which was established in the early 1700s. While both of these companies promote their commitment to some corporate social responsibility, other tea brands at the PSFC base their business model on sourcing organic, Fair Trade ingredients, and environmental stewardship in manufacturing.

YEEEEOODDwWW!!

Choice Organic Teas was founded in Seattle, Washington by Blake Rankin in 1989. He started out owning healthfood stores on the West Coast and importing food products from Japan. After moving to Japan for a while, he returned to the US and opened a Japanese food store in Seattle. Then he hit on the idea of importing and selling organic tea. Further international travel yielded the discovery of organic-tea plantations in Sri Lanka and India. He founded Granum, Inc., the company that owns Choice, in Seattle and a few years later bought his own tea-packing machine. It packs tea into cotton tea bags without using sta-



ples to attach the paper tags or glue to shut the packets.

According to the company, Granum was the first business in the US to package and sell exclusively organic tea and herbal mixtures. In 2007, Rankin sold Granum to the Bombay Burmah Trading Corporation, Limited, which owns the estate in the Indian province of Tamil Nadu where Granum sources the company's Indian tea leaves. (Although this estate is owned by a large Indian company with a variety of commercial interests, it claims that it continues organic farming and Fair Trade practices. It also refrains from cultivating tea along a "green belt" to permit wildlife to move unhindered between tea plantations.) PSFC shoppers can buy white peony tea from Choice.

Rishi Tea, located in Milwaukee, Wisconsin and founded by Joshua Kaiser in 1997, also sells only organic tea, and its herbs are organic where possible. The company works directly with estates around the world, traveling to the locales and meeting with workers and estate owners to ensure that cultivation practices are sustainable. Rishi sources higher-priced teas from China that may be less familiar to U.S. tea drinkers, such as pu'er, which has a smoky, earthy flavor. Its green tea comes from a Japanese family's organic tea estate and from the tea-growing region of Yunnan, China. At the Coop, shoppers can buy the non-caffeinated turmeric ginger tea.

If you want the green tea equivalent of handmade cheese from Vermont, check out the Haiku brand, imported and distributed by the Ashville, North Carolina-based Great Eastern Sun company (which also produces several types of

miso sold at the Coop). Haiku's green tea is grown and harvested on fields owned by the Nagata family of Japan's Uji district. The Nagatas use no chemical pesticides or fertilizers, and their tea bushes don't grow in the typically straight, neat rows associated with tea plantations: Their tea bushes are rarely pruned and are allowed to grow "according to [each plant's] individual energy pattern." This practice, according to the Nagatas, results in their tea plants producing for two to five times as many years as conventionally cultivated tea bushes. The Coop sells Sencha Green and Kukicha Twig (made from the twigs of the bush) teas.

It may be tough to find the time, or space, to really explore the varieties of tea at the Coop, but a slightly longer pause in front of those small, colorfully decorated boxes can yield some enlightening drinking journeys.

August 16, 2018 🖛 3

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/packaging 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



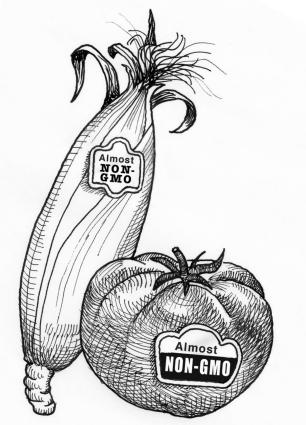


Please protect your feet and toes while working your shift at the Coop by not wearing sandals or other open-toed footwear.

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

OED SHOES

What's on a Label?



By Alison Rose Levy

Mericans have waited for the right to know for decades," says George Kimbrell, Legal Director of the Center for Food Safety. According to a 2015 poll, 88% of Americans want GMOs labeled and have fought long and hard for that right. At the Coop, this movement has been championed by the Coop's GMO Labeling committee.

Now the wait has been compounded by further delays by the US Department of Agriculture, under Secretary Sonny Purdue. The agency recently failed to meet the July 29, 2018, deadline mandated by Congress, when it passed the Safe and Accurate Food Labeling Act of 2015, popularly known as the Dark Act (Denying Americans the Right to Know). It was signed into law in 2016 by former President Obama.

LLUSTRATION BY TOMMY KANE

Back in October 2017, there were "rumors that the current USDA would be issuing new rules," says Kimbrell. But only in early May 2018, was a statement with possible rules finally released, along with a 60-day public comment period, which closed in early July.

Accordingly, the Center for Food Safety (and its food movement allies, which include Friends of the Earth, Food and Water Watch, Sierra Club, and other organizations) filed suit against the USDA, asking the court to set a new deadline to compel the agency to complete the rules process.



Rules must be defined to establish several determinants, such as:

- What percentage of GMO ingredients need to be present in a food or food product to require labeling?
- What kind of label or language will be used to signal the presence of GMO ingredients?
- Would processed and packaged foods also be labeled?
- What about animal feed? If livestock animals are fed GMO produced grain, must the meat be labeled as GMO?

The May rules statement was far from definitive. For example, it mentioned setting the threshold for the labeling of GMO ingredients in a food product at .9%. According to Kimbrell, "that's the standard that Europe and many of our trading partners use. But [in a different part of the statement] they also proposed 5% or 10%. With that much GMO content, it still would not be required to be disclosed. We oppose that."

The statement does not clarify such questions. Kimbrell characterizes it as "more of a scoping notice that gives the Agency discretion and contains a range of potential outcomes. Some are bad."

Neither CFS, its allies, nor the public favor the symbols the USDA has proposed to label the presence of GMOs. One is a smiley face set on a bright yellow background that contains the letters BE, standing for "bio-engineered."

"We feel that's wrong," says Kimbrell. "It should be neutral, rather than a government endorsement of biotech pro-

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- Review details of your membership without calling the Office!

Ready to enroll? Go to **foodcoop.com** and click on "Member Services" in the upper right-hand corner to get started.

HINT: You will need your email address on file at the Coop to register. Don't remember that email? Visit the Office in person to verify or update your email. paganda. It should just be a circle that has GE or GMO in it. Those are the terms and symbols that the public knows. An analogy would be if the food advocates argued that a skull-and-crossbones should be on the label. We are not arguing for that, but for the symbol to be neutral and recognizable."

According to Kimbrell, 70% of the GMOs foods are processed foods, like sodas, candies, confectionaries, oils, and snacks. Since the DNA test that is currently available is not sensitive enough to reveal transgenic content in food products like these, should processed food remain labeled? The May statement leaves that key decision unresolved. Food advocates say processed foods should be labeled nevertheless. It's not just about the genetics. It's about the pesticide exposure.

Many GMOs are grown with extensive use of the bug killer Roundup. Its active constituent, glyphosate, has been characterized by the World Health Organization as a "likely carcinogen." In July, a lawsuit filed in federal court seeks to establish a definitive link between exposure to Roundup and the development of non-Hodgkin lymphoma (NHL). Thousands of plaintiffs are filing similar suits in state courts around the country.

During the court case, the attorneys for the plaintiff documented that for 25 years Monsanto's toxicologist, Donna Farmer sewed "doubt about the mountains of evidence of Roundup's toxicity and carcinogenicity," wrote attorney Robert F. Kennedy Jr. reporting in the Organic Consumers Association. The attorneys also presented a Monsanto Training Manual as evidence. The manual instructed Farmer and her colleagues "how to dodge questions about the International Agency for Research on Cancer's (IARC) classification of glyphosate as a human carcinogen. Monsanto schooled its staff in the skills of ducking, bobbing, and weaving, or as the manual put it, 'moving from the question [the public asks] to the answer you want to give'."

With key questions denied and crucial science clouded with misinformation, Kimbrell says that, "consumers need to know how food was produced for health and other reasons." And for them, it does not matter if current DNA technology can see it or not. "Those highly refined and processed foods need to be included as well." Ironically, during the pub-

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lic comment period on the proposed USDA rules, a number of major manufacturers and their allies, including the Grocery Manufacturers Association, Coca-Cola, Mars, Hershey, Campbell, and more agreed that the GMO content of those foods must be disclosed.

Finally, there is the question of the type of labeling to be used. The drive to pass an unfavorable federal law in order to supersede state-bystate labeling was spearheaded by then Congressman Mike Pompeo, currently director of the CIA. A few successive iterations of that legislation, which was dubbed the DARK Act, an acronym for Denying Americans the Right to Know, were defeated. But the bill that eventually became law sought to replace readable labels with QR codes (an electronic visual scannable by a smartphone).

"It's discriminatory to major segments of the population such as poor people, seniors, minorities, residents of rural regions, those who lack access to broadband technology," says Kimbrell. "I have a smartphone, but I've never used it for this purpose. Supposing a mother or a father is shopping for their family. They might put 50 items into their cart. To ask them to scan every one of them is totally impractical and defeats the purpose of labeling. We label food by putting a visually readable label on the package—either text or a symbol. We already have a wellknown symbol in wide use on foods nationally. It's a circle with GE or GMO in it."

Due to these concerns, last year, Congress required the USDA to undertake a study as to whether or not the electronic disclosure would work. When the USDA missed the deadline for completing and publishing that study, CFS sued them. "About 12 days later they released the study which revealed the information they had been withholding," Kimbrell. "The study found that electronic labeling was not going to be sufficient, inclusive, or get the job done."

Like it or not, the government may be compelled to use the familiar terms, GMO or GE, rather than "rebrand" the label. Despite delays and obfuscation, the drive towards labeling persists.

But whether the agency will comply with a court set deadline to complete the rules process is uncertain. Beyond delaying, their decisions and their strategy remain unknown. ■

LABOR COMMITTEE REPORT

Florida Tomato Workers Visit the Coop –and Demand Justice From Wendy's

By Eric Frumin

The year-old Labor Committee has been helping the Produce Buyers and Coordinators learn about the exceptional efforts of Florida tomato workers to secure decent working conditions—through their Coalition of Immokalee Workers. CIW leader Lupe Gonzalo visited the Coop on July 11 to learn about how the Coop buys tomatoes, and to speak to a forum that night sponsored by the Labor Committee.

The next week, CIW supporters mobilized at the Park Ave office of Wendy's Chairman financier Nelson Peltz to demand that Wendy's join all the other major fast-food companies (as well as major grocery chains) and commit to buying tomatoes only from farms that have joined CIW's Fair Food Program.

The Labor Committee will continue helping the Buyers find ways to buy tomatoes from sources that treat workers fairly—in addition to buying tomatoes that are chosen by our networks of distributors, or from small local farms that have long supplied the Coop.

Want to help out? Contact Eric Frumin, at erfrumin@ gmail.com. ■



Lupe Gonzalo speaks about CIW's historic struggles and recent victories, at a July 11 Forum "Do Vegetables Taste Different When Harvesters Are Abused?"—sponsored by the Labor Committee.



CIW leader Lupe Gonzalo (l) and Labor Committee member Jen Chapin (c) meet with General Coordinator Ann Herpel to discuss tomato purchasing.



CIW activist Pati Cipolitto looks at the Sunripe tomatoes in the cellar—picked by CIW members under decent working conditions in Florida and Georgia.



CIW supporters rallied in Manhattan on July 19 to demand Wendy's join the Fair Food Program.



Lupe Gonzalo speaks to the media at the July 19 rally.



CIW supporters call out Wendy's chairman Nelson Peltz at July 19 rally.



LC member Eric Frumin at the July 19 rally, Deborah Ni, an NYU student activist who came to the July 11 Forum to learn about the CIW's program to protect farmworkers.



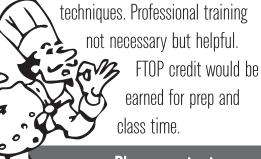




THE FOOD CLASS is seeking "chef instructors" for the monthly Food Class

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



Please contact parkslopefoodclass@gmail.com to propose a class.

INTERNATIONAL TRADE EDUCATION SQUAD REPORT

The U.S. Should Insist on a "Sunset Clause" in NAFTA Renegotiations

By Chris Marshall, International Trade Education Squad

President Trump has characterized NAFTA as the "worst trade deal," and his administration has made renegotiation and modernization of the agreement a priority of its trade policy. NAFTA renegotiation presents opportunities to modernize the agreement. For example, the widespread use of the internet has significantly affected economic activities in ways that were not foreseen when NAFTA was negotiated. Furthermore, NAFTA has had a severe impact on income among blue-collar workers in the most affected industries and areas, economists Shushanik Hakobyan and John McLaren found in their study of the U.S. labor market in 2016.

U.S. Trade Representative Robert Lighthizer told a Senate panel last week that the U.S. is aiming to wrap up the renegotiation of NAFTA in August. Mexico's economy minister said on Friday that Mexico and the United States could overcome key stumbling blocks standing in the way of a new NAFTA deal next week, and Canada's Foreign Minister Chrystia Freeland added that they are "very keen" on concluding negotiations to renew NAFTA as soon as possible.

Contentious issues in the negotiations include auto rules of origin, dispute settlement provisions, agriculture, government procurement, but among the most contentious is the Trump administration's insistence on a "sunset clause." This is a provision that would require the leadership of all three countries to make an affirmative decision to sign up for another five years. Freeland

last week reiterated Canada's opposition to a sunset clause and both the current and future Mexican administrations have also panned a sunset clause.

But Lighthizer told the Senate panel last week that a sunset review is "clearly" needed, because the "basic idea" of a free trade agreement is to obtain approximately equivalent market access. "It is reasonable to say, after a period of time and after economies change and evolve, to say 'Did we give them approximately equal to what we got?' If we didn't it wasn't a good deal in my judgment," Lighthizer said, adding that due to the "nature" of trade negotiations parties should "sit down and review whether or not it was the deal you wanted."

In June, Lighthizer also told GOP lawmakers he had no plans to drop the sunset provision, despite concerns raised by many lawmakers and business groups. During the Senate hearing last week, Sen. Jerry Moran (R-KS), subcommittee chairman, reiterated his and many of his Republican colleagues' concerns.

"I do not think it would be a surprise to you that many were concerned about your efforts to renegotiate NAFTA, especially considering the administration's nonchalant attitude toward terminating the agreement," Moran said in his prepared remarks at the top of the hearing. "Understandably, many are even more concerned about the administration's direction today." Sen. Lamar Alexander (R-TN) added that "there are a substantial number of Republicans, including me, who are not likely to vote for any new NAFTA agreement that includes a sunset clause because we don't think it is worth anything."

In Rights of Man, published in 1791, Thomas Paine argued that: "Every age and generation must be as free to act for itself, in all cases, as the ages and generations which preceded it. The vanity and presumption of governing beyond the grave is the most ridiculous and insolent of all tyrannies."

This is widely accepted—in theory if not in practice—as a basic democratic principle, as George Monbiot wrote for The *Guardian* in June, following the G7 conference in La Malbaie, Quebec, Canada. Provisions

that made sense to the NAFTA negotiators in the early 1990s make no sense today.

The most obvious example is the way its rules for investor-state dispute settlement (ISDS) have been interpreted. The Park Slope Food Coop's ITES has written extensively about problems with ISDS in the past.

The ISDS clauses were meant to prevent states from unfairly expropriating the assets of foreign companies. But when Canada then banned the dangerous neurotoxin MMT as a fuel additive, the U.S. manufacturer used NAFTA rules to sue the government. Canada was forced to lift the ban, and award the company \$13MM in damages. When Mexican authorities declined to give a U.S. corporation permission to build a hazardous waste facility, the company sued under NAFTA. and was provided \$16.7MM. Another U.S. firm, Lone Pine Resources, is currently suing Canada for \$119MM because the Quebec government banned fracking under the St Lawrence River.

As one U.S. justice department official noted: "No one thought about this when NAFTA implementing law passed." Nor did they think about climate breakdown. Unanticipated developments are a powerful argument for a sunset clause.

Many U.S. manufacturers, services providers, and agricultural producers oppose the sunset clause, and ask that the Trump administration "do no harm" in the NAFTA renegotiation because they have much to lose. Businesses argue that they oppose the sunset clause because they need certainty to plan.

But businesses' risk may and cannot be mitigated by nullifying the ability of a people - or generation - to govern itself. "We The People" contend that NAFTA renegotiation should include a sunset clause, along with stronger and more enforceable labor and environmental protections, provisions on currency manipulation, and stricter rules of origin.

Congress will likely continue to be a major participant in shaping and potentially considering an updated NAFTA. Congress must reassert its constitutional authority to regulate international trade, assert itself in revising this agreement, and consider its impact on both U.S. industries and the U.S. economy as a whole, and on broader relations with Canada and Mexico. Negotiators today are not able to predict the future, and trade agreement will therefore need to be revisited from time to time.

After stalling for months, these negotiations are making headway, and you need to let your U.S. Representative in Congress know that you support the sunset clause.

And please continue to follow the ITES on our blog (coopites.wordpress.com) and our Facebook page (coopites). ■

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

tive Robert Lighthizer told a mative decision to sign up for another five years. Freeland WORKSLOT OPPORTUNITY Print Production Professional Signage Committee Signage Committee Signing 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 fat 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,

- 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

Read the Gazette while you're standing on line OR online at www.foodcoop.com

ENVIRONMENTAL COMMITTEE REPORT

Environmental Committee Seeks Your Ideas

By Sensho Wagg,

Environmental Committee

he Environmental Committee is a vibrant, active and caring group of people who have, over the years, sought to maximize environmental education of Park Slope Coop members and worked to take up and resolve various questions regarding Park Slope Food Coop store environment issues.

We are now seeking PSFC member input on what Coop members would like to see our committee working on.

The Committee has so far been involved in reviewing products for appropriate placement for sale on the coop shelves, fracking issues, organic growing, product packaging, plastic products and health, shopping guides, hints for home and garden

and many more topics.

The Environmental Committee has written scores of articles of general interest about these topics and more which have appeared over the years on the blog we maintain and in The Linewaiters' Gazette.

A post from a long-standing member about the committee:

Who We Are:

We are the oldest member-run Committee, dedicated to upholding the Park Slope Food Coop's Environmental Policy: "to support the best products and practices with regard to the health, safety, and preservation of humans, animals, and the overall biosphere."

What We Do:

Through educational and social engagement, such as tabling events, Gazette articles, social media, and General Meetings, we inform the membership and staff about current environmental issues that affect the Coop, the community, and the planet as a whole.

We have initiated and supported major initiatives over our 30+ year history, including:

- Terracycle recycling program • Plastic bag phase
- out education
- Plastic bag elimination at check out

• Renewable wind energy

- at the Coop • Recycled & compostable
- packaging
- NYS Hydrofracking Ban
- Animal Welfare
- Committee
- Safe Food Committee
- Bike racks for Union Street • Annual Earth Day event
- Coop Environmental
- Policy
- Ending bottled water sales
- Sustainable building materials & appliances
- for the Coop

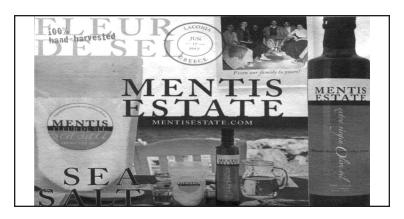
We would love to get your ideas about subjects you would like to see us explore within our Environment purview, which is broadly based on concerns about the environment, both inside the Coop building and structure and in our community.

Please let us know what you'd like us to work on for the benefit of the Coop and its members at this address: ecokvetch.blogspot.com.

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.



CLASSIFIEDS

Leonora, 718-857-2215.

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.

ATTORNEY CAROL LIPTON has been practicing law for decades with Barton L. Slavin. We represent victims in auto, construction, and slip and fall accidents. We also handle co-op and condo transactions, estates and wills, guardianship, business litigation, and civil and family court appeals. We provide

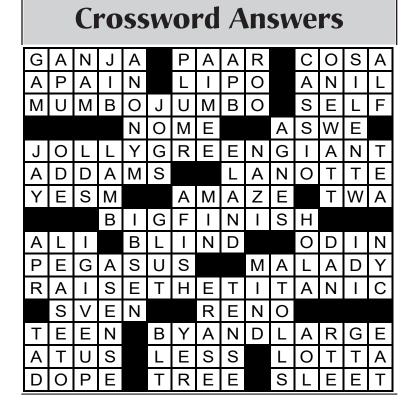
courteous, attentive service. Convenient midtown location. 718-436-5359 or 212-233-1010. nycattorneys.com.

SERVICES-HEALTH

YOU ARE INVITED TO my psychotherapy-focused practice to reduce the stress in your relationships and relieve anxiety. I am a community psychiatrist with more than 20 yrs of experience. For more info visit www.anxietyreliefpsychiatrist. com or call 718-570-7701. Albert Speranza, MD.

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.





...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!

ON 3RD ST, serving Park Slope for over 25 yrs. Large floor-th-

ru, 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. Grand-

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.

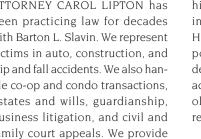
HAIRCUTS HAIRCUTS HAIRCUTS. Color, low lights, highlights, hot oil treatments in the convenience of your home or mine. Kids \$20+up. Adults \$35+up. I also specialize in autistic and special

Classified advertising in the Linewaiters' Gazette is available only to Coop members. Publication does not imply endorsement by the Coop.

needs children and adults. Call

MADISON AVENUE HAIRCUTTER

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.



parents are our specialty.





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, Anonym-ity 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 Mem-ber 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, discrimina-tory 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 neces-sary, 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.



at UA Court Street 12

Tickets can be purchased through **Tugg.com**

Go to https://www. tugg.com/ titles/food-coop

To buy your ticket now!

For more information about the documentary see: www.foodcoop.film facebook.com/foodcoopthefilm

RETURN POLICY Park Slope FOOD COOP

REQUIRED FOR ANY RETURN

The Paid-In-Full receipt MUST

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.

NEVER

RETURNABLE

RETURNABLE

ONLY IF SPOILED BEFORE

EXPIRATION DATE

Packaging/labe

ust be presen ed for refund.

RETURNABLE

be presented.

The Coop strives to

keep prices low for our

membership. Mini-

mizing the amount of

returned merchandise

is one way we do this.

If you need to make a

return, please go to the

CAN I RETURN MY ITEM?

Bulk* (incl. Coop-bagged bulk)

*A buyer is available during the week days to discuss your concerns.

Seasonal Holiday Items

Special Orders

Calendars Refrigerated Supplements

& Oils

Refrigerated Goods (not listed above)

Items not listed above that are unopened

and unused in re-sellable condition

2nd Floor Service Desk.

Produce*

Cheese*

Books

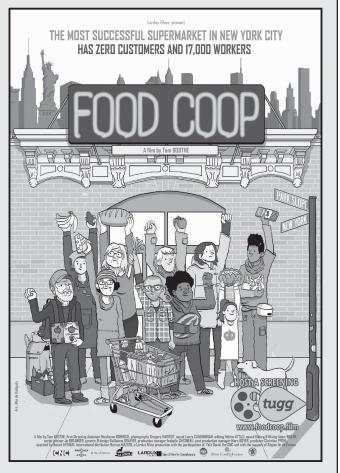
Juicers

Frozen Goods

Meat & Fish

Bread

Sushi



This Issue Prepared By:

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Editor (production):	Regina Mahone
Puzzle Master:	David Levinson-Wilk
Final Proofreader:	Nancy Rosenberg
Index:	Len Neufeld

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

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.

James Aylward Eli Benioff Rachel Bergstein Edwina Bienaime Julia Brennan Ander Camino Justin Campoy Alexander Carpenter Kurt Cederholm James Christie Kathleen Clark

Laura Erickson-Grahame Conibear Lindsey Conklin Schroth Sara De La Peña Deborah Etsten Daniel Fabricatore Tarek Debira Daniel Feldman Isabelle Dervaux Dylan Fowler Nicholas Jeremy Dilonardo Fredericksen Asyana Dimitrieva Mansi Gupta Jacqueline Draper Gabriel Gutierrez Inti Einhorn Margaret E Enoch Haberbusch

Raina Han David Hanyok Erin Hanzl Brie Helmuth Sydney Hill Jonathan Hosey Lucas Huh Shifra Kolodny Jacob Lamar Isabel Leonard-Rose Becky

Lettenberger Natalie Levy Janne Linkola Daniel Lusk Aiden Malanaphy Jean Louise Manalo Kathryn Mangapora Alexandra Marra Rebecca Marx Tyler Masterman

Anna McAndrew Cora Michael Mariella Millien Elad Mokady Dana Morrone Linda Nicholas Aimee Niemann Didintle Ntsie Meaghan O'Herron Deanna Paquette Karishma (Kari)

Patel Maria Prieto Meghan Roberts Carla Ross-Alen Nancy Satola Joseph Schulhoff Kelsey Shalvoy Joe Shapiro Jordan Silverman Julia Simon Kyle Simpson Sandra Skoblar

Kayla Sledge Sarah Slichter Holly Slonecker Colin Smith Jordan Steingard Isabelle Sweet Jakob Sweet Elsa Thyss Jack Turits David Vogel Eleanor Waligurski Elana Weisberg

CÖPCALENDAR

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.

Espín

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 28: GENERAL MEETING: 7:00 p.m.

TUE, SEPTEMBER 4

AGENDA SUBMISSIONS: 7:30 p.m. Submissions will be considered for the September 25 General Meeting.

Gazette Deadlines

LETTERS & VOLUNTARY ARTICLES: Aug 30 issue: 12:00 p.m., Mon, Aug 20 Sep 13 issue: 12:00 p.m., Mon, Sep 3

CLASSIFIED ADS DEADLINE:

Aug 30 issue: 7:00 p.m., Wed, Aug 22 Sep 13 issue: 7:00 p.m., Wed, Sep 5

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-forworkslot-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 becau 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.

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.





PSFC AUG General Meeting

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

between 7 and 7:15 p.m.

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

I. Member Arrival and Meeting Warm-Up

II. Open Forum

III. Coordinator and Committee Reports

IV. Meeting Agenda

Item 1: Proposal to Boycott Camelbak Products (45 minutes)

Proposal: Now that we know Camelbak water bottles are made by a company with most of its business in guns and ammunition, we stop selling Camelbak. *—submitted by Matthew Wills*

Item 2: A Request to Have Limited Retroactivity for Those Wanting to Receive a Hearing Based on the Newly Voted Disciplinary Procedures (45 minutes) Discussion: Any Coop member disciplined under Section III (A)(5) within the year prior to the recent amendment to Section III (A)(5) (work slot adjustments), should have the ability to request a hearing under the new rule. They will have only one year to do this. This limited-retroactivity will provide an opportunity for members to benefit from the new provision while also limiting its retroactivity to ease the burden on the Dispute Resolution Committee.

—submitted by Clara Goetz, Joe Hennessy, Malcolm Armstrong, Beth Kapocias, Milos Raickovich, James Harter, Nashay Morris, Deborah Murphy, Andrea Bowen, David Howell, Ami Pak, Beth Eastman, Jacob Cohen, Scott Connor, Jean Heyman, Brady Ovson, Sarah Murray, Robert Alfonso, Sarah Flanagan

V. Board of Directors Meeting

VI. Wrap-Up. Includes member sign-in for workslot credit. For information on how to place an item on the Agenda, please see the center pages of the *Linewaiters' Gazette*. The Agenda Committee minutes and the status of pending agenda items are available in the Coop office.



""〔3.!〕

2.?)

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.*



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 prac-

tice 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.



Film Night: Exit Music



Born with cystic fibrosis, Ethan Rice has been preparing to die his entire life. At 28, Ethan faces his demise with a dark sense of humor and more concern about what his passing will mean to those he leaves behind than for himself. He allows cameras to follow his final months, weeks, days and hours—not as a lament, but as a tool to preserve

his final thoughts and feelings and to help his loved ones grieve, especially his father, a Vietnam vet with PTSD and stay-at-home dad who refuses to leave his son's side. Interweaving two decades of his father's home movies and Ethan's original music and stop-motion animation, this unflinching record of death's transformative influence on a family is essential viewing. *Exit Music* taps into a fear perhaps greater than death itself: that of a parent who chooses to no longer resuscitate their child after a lifetime of doing the opposite. **Amy Foote** is a documentary editor based in Brooklyn, NY. Her editing credits include *The Work* (Grand Jury Prize SXSW 2017); Peabody–award winning *Mavis!* (HBO); *1964* (PBS American Experience) the Emmy-nominated film, and James Beard Award–winning film, *A Matter of Taste: Serving Up Paul Liebrandt* (HBO, BBC); *For Once In My Life* (PBS Independent Lens, SXSW Audience Award 2010, IDA Best Music Documentary), and the Emmy-nominated film, *Finishing Heaven* (HBO). **To book a Film Night, contact Gabriel Rhodes, gabrielrhodes@me.com.**

Sep 9
sun 12 pmWorking 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.



Safe Food Committee Film Night: Kings of Pastry



As an internationally celebrated pastry chef and co-founder of the French Pastry School in Chicago, Jacquy Pfeiffer might be expected to feel confident when it comes to all things French and sweet. But his self-assurance turns poignantly vulnerable as he contemplates

entering the finals of the Meilleurs Ouvriers de France (Best Craftsmen of France) competition in pastry making. In *Kings of Pastry*, the new documentary from the award-winning filmmaking team of Chris Hegedus and D.A. Pennebaker, chef Pfeiffer serves as exclusive guide to a remarkable and never-before-filmed world, where sugar is the stuff of fantasy, high drama and joy. *See upcoming events, past reviews and a comprehensive list of films shown at www.plowtoplatefilms.com which can now also be reached via a link on the Park Slope Food Coop's home page at www.foodcoop.com.*

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.





Wordsprouts: Literature for Young Adults and Children

Writing a book which entertains, enlightens, and enraptures a child or young adult is no small feat. It takes immense skill to craft such narratives, along with insight into the challenges and joys of contemporary childhood. Wordsprouts is proud to welcome three accomplished

authors of YA and children's literature, for a night of reading and conversation about their work: Matthew Burgess (Enormous Smallness: A Story of E. E. *Cummings*), Lance Rubin (*Denton Little's Deathdate*), and Heather (H. A.) Swain (SuperMoon). They'll be joined by guest host Michele Weisman, a children's publishing veteran and Executive Director of Meet the Writers, Inc., a nonprofit which brings authors into underserved public schools throughout New York City. Free for all Coop members & non-members. Refreshments will be served. Bookings: John Donohue, wordsproutspsfc@gmail.com.



Feldenkrais Awareness Through Movement. Learn a practical approach to eliminating pain and tension based on the Feldenkrais method of somatic education. Thanks to its non-corrective nature, this work is more gentle and more effective than massage or physical therapy. It is designed to facilitate lasting improvements by meeting each person where they are at and helping them naturally discover more ease and freedom of movement. This change integrates seamlessly into daily life, because it was discovered by the person, rather than introduced by corrective intervention or learned by imitating others. In this workshop you will have an opportunity to experience the benefits of the method firsthand as well as ask questions. People of all levels of fitness and ability can benefit. Igor Shteynberg, Feldenkrais Practitioner and a Coop member, whose goal is to help people feel better naturally and enjoy their daily life without being distracted by pain and tension. His clients appreciate his ability to relate to their concerns, as well as his patience and care in helping them improve how they feel on a daily basis.

sep 16 sun 12 pm

Forget the Tutor— Master Math With a Game!

Most of the time, kids have trouble in math because they didn't master the fundamentals. When they have to then learn more complex ideas and solve challenging problems, they get stuck using all of their mental energy on the simple calculations, and their minds have no space left to take in new information or use problem solving techniques. I will show you how to get your kids back on track (and ahead) in math by playing a SIMPLE and FUN game

together. You as a parent are far more powerful in helping your child succeed than any teacher or tutor. Whether you have a 1st grader or a 9th grader, this game will get them excited to think in numbers! All you need is a pen and paper, some dice, and a willingness to do the most terrifying thing in the world: mental arithmetic. Come to the workshop and receive a free gift too! Dave Wolovsky is a teacher, tutor, and educational innovator. He has an MS in Neuroscience and Education from Columbia University and a love of learning.





PROSPECT CONCERTS

Alex Kramer is calling a barn dance at the Society for Ethical Culture. Come with friends and family and learn to dance the "do-si-do," "rip and snort," and more. Dance to the rhythms of award-winning bluegrass and old-time musicians Eli Hetko on guitar, banjo and man-

dolin; Laurie Woods on guitar; Lily Henley, Duncan Winkel and Hannah Read, on fiddles; Jonah Bruno on banjo; Jim Whitney on double bass; A'yen Tran, guitar; and **Benjamin Engel** on mandolin. Every dance will be taught and be beginner-friendly.

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



Learn About Cheese tue 7 pm 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.



PSFC SEP 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.



LETTERS TO THE EDITOR

SO LONG, FAREWELL

DEAR WHITE PEOPLE AND FELLOW COOPERATORS: (NOW THAT I HAVE YOUR ATTENTION):

As you may or may not know, I will be leaving my job here at the PSFC and Brooklyn. I'm moving to Bangor, Maine. Yes, that part of the article was true. It is hard to say goodbye to this wonderful establishment.

When I started working here, 19 years ago, I planned to stay only a couple of years.

I soon realized this was my home. I have grown and learned so much both from the membership and my darling co-workers. Watching the Food Coop grow from 5,000 members to almost 18,000 has been mindblowing.

As I spend my final weeks working, I'm seeing the Coop in a different light. It's quite the heightened experience. Could be I've taken too much CBD oil. I do notice though the interactions between members on the shopping floor. Sharing recipes, suggesting products, etc. Yesterday, the 10:30am squad was very short, so I came down to run a checkout. While checking out this young man, I mentioned how I forgot my plum at home, he said, "Well, have one of mine." Where else would that happen? I was quite touched. Additionally, a member on line came to run a checkout to help the line along. When her shopping cart was up, another member, also on the line, checked her out; she then checked that member out.

Staff: the nuts and bolts of the organization, the GC's (never did figure out what that stands for), but hats off to them. In meeting after meeting, supposedly making the Coop better



than ever. I suspect however they're actually figuring out the lottery system, hoping they someday win and escape. The IT department, they have their work cut out for them, tirelessly working to step from the 1900's - 20th century. Receiving, where to begin. They arrive at some ungodly hour, just to fix me a full English breakfast after receiving and tasting all the produce.

Finally membership, I'll lump in bookkeeping. We, of course, work the hardest. We refer to it as open-close-repeat, while experiencing our very own Groundhog Day. So busy in fact we have to eat every hour on the hour, challenging our Fitbit goals daily. We run up and down the stairs for tech support. After all, the prices in the system reflect prices from 1979, the checkout keeps saying "item not found "and the members can't figure out how much their CBD oil is. I've left so tired some days I can't figure out if my name is Terry, Jerry or none of the above. Still, we return the next day. Open-Close-Repeat.

What I will miss most of all is the incredibly cute babies we have here at the Coop. I love seeing them. High-fiving the receiving staff on the street each morning. The banter with the staff. I will also miss the daily interactions with the shopping squad leaders, and members. What I won't miss is seeing a car service or a member's car pull up at the fire station, seemingly not noticing the firehouse, to load their groceries. Might I suggest giving 800 Union Street as a pick-up location? It's just up the block.

Lastly, take care of each other and our beloved food coop. Remember, we are a cooperative; when you come in for your shift be open to anything. It takes all of us to stock the shelves and keep the lines moving. And last but certainly not least, manage the boxes, don't forget to tuck in those flaps... Slow your roll, take a minute to enjoy the view.

> With Deep Respect, Deb Parker, Membership Coordinator

SUPPORT NEW COOPS!

TO THE EDITOR:

Do you feel that the Park Slope Food Coop is a vital part of your life? Do you feel that PSFC's working membership model is a radical and powerful one? Do you feel that all New Yorkers should have access to the same quality and affordability as we enjoy at PSFC?

Several years ago, a small, tenacious group of residents in Lefferts Gardens and Crown Heights started a food coop based on the successful model of PSFC. The Lefferts Community Food Coop now has a storefront on Empire Boulevard and a small but growing membership. We are open two days a week, run entirely on upaid member labor, and benefit from the PSFC program of supporting emerging coops by cross-honoring shifts worked at these new organizations.

As we've seen in other emerging coops throughout the city, it can be incredibly challenging to get a member-worker-run food store off the ground. Today, the Lefferts Community Food Coop is at a critical moment. We must raise capital and membership in order to save our store and grow into a financially stable organization that can better serve the community. In a rapidly gentrifying area of Brooklyn, we aim to make the LCFC a force of radical economic agency and an intersection point of diverse communities, centered around a thing we all need. Food!

If you believe strongly in the cooperative model of PSFC and believe that all New Yorkers should have access, please consider a contribution to our Indiegogo campaign to save LCFC! Fifty dollars, twenty-five dollars, even ten bucks can go a long way. If you find yourself in our neighborhood, come by our store on Thursday evenings or Sunday daytimes to find out more about becoming a member.

You can learn more at www. leffertsfoodcoop.org



Liam Robinson & Jean Rohe

WORKER SAFETY AND MURRAY'S CHICKENS

DEAR LINEWAITERS' GAZETTE:

I wanted to call attention to a troubling article, entitled "Something in the Air," that appeared on July 19, 2018, in the online publication The Intercept, about the potential health hazards of a chemical anti-microbial spray used at a chicken processing plant operated by Murray's Chickens. The story, written by former PSFC member Eyal Press, a contributor to the New Yorker and The New York Times Magazine, raises questions about Murray's continued use of a colorless bleaching agent known as peracetic acid, or PAA. Frequently used to sterilize medical equipment, PAA is also routinely sprayed on turkey and chicken carcasses as a means of removing bacteria. While effects of longterm exposure to PAA have not been studied, according to the Washington Post, chemical manufacturers have warned that PAA may cause "damage [to] most internal organs, including the heart, lungs, and liver." PAA may present a special danger to employees in the company's poultry processing plants breathing in the chemical as it is sprayed on the meat.

While Murray's has, admirably, been committed to the humane raising and handling of poultry—reasons for which it has been chosen as one of the Co-op's primary suppliers—its record on worker safety leaves something to be desired. As Press notes, Murray's has recently been cited and fined by the federal agency OSHA "for a range of health and safety violations, including the failure to inform workers about the potential hazards of PAA and the failure to record injuries and illnesses sustained by employees, from repetitive strain injuries to chemical burns."

This being the case, I think it's incumbent on the Coop to 1) ask Murray's to address concerns about its use of PAA 2) based on this response, have a discussion about whether we wish to continue to purchase from Murray's or whether it is time to seek out another supplier, one more in line with the Coop's commitment to both the safety of food and the safety of those who produce it.

> All best, Matthew Wolfe

PSFC COORDINATORS RESPOND TO CONCERNS ABOUT MURRAY'S

TO THE EDITOR:

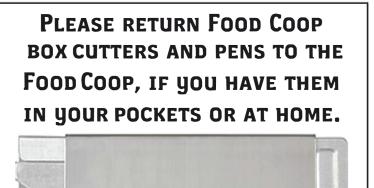
We would like to respond to Matthew Wolfe's letter outlining *The Intercept*'s recent article investigating use of the chemical wash PAA in largescale poultry processing.

Earlier this year, the Meat department became aware of this issue and has been working to identify a solution. We are doing our due diligence to make sure that the solution we arrive at matches the "Co-op's commitment to both the safety of food and the safety of those who produce it" (as Matthew put so well) AND overcomes the myriad logistical challenges we face with such high sales volume.

This may mean a change in chicken suppliers, which would likely occur in the Fall and involve substantial member education.

Thank you, Matthew, for your thoughtful letter and call for concern. We share your sentiments.

Sincerely, Margie Lempert, Meat Buyer/ Receiving Coordinator Alex Walsh, Meat Buyer/ Receiving Coordinator Joe Szladek, General Coordinator



THANKS FOR YOUR COOPERATION.