

New York's 'Real' Street Food

By Rebecca Chao

Ust outside the Park Slope Food Coop grow two free and edible plants, available to anyone who would like to give urban foraging a try: Ginkgo and the flowers of the Honey Locust. If you'd like something sweeter, turn the corner onto Sixth Ave. to find a large black mulberry tree that has "very good" quality fruit and yield, according to Jeff Pratt, the "Mulberry man

in Boulder, Colorado, who also happen to love to forage for food on their city's streets.

Welty moved to Boulder in the fall of 2009 and got into home brewing cider from the apple trees in his backyard. He grew up in France, which had given him a "strong sense of food," he explained. As his hobby grew, he "set out to look beyond my backyard." That's

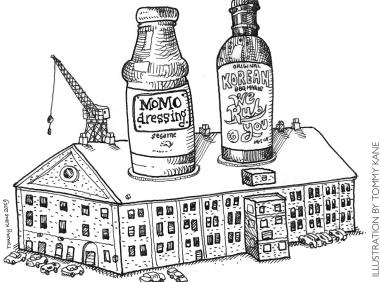
ing of lonesomeness despite the abundance." He began recruiting friends to join him in foraging, and that turned into building a database of all the edible flora in his city. "I wanted to share it with others," he said. The online map now covers dozens of cities around the world, from Boulder to New York City to Paris to more far-flung places. There are date palms in Nouakchott, Madagascar; there are papaya trees in Bengaluru, India; and Chinese hibiscus in Singapore. Since Welty launched his site in 2013, he has seen it grow to a total of one million unique visitors from around the world.

The warmer cities naturally get the best stuff, Welty says as he scrolls over his map and zooms in on Miami: avocados, mangoes, bananas, Meyer lemons, suriname cherries and sea grapes, as well as spices such as rosemary, oregano and parsley. But New York City isn't too bad either. It's by and large populated with Ginkgo, honey locusts, small-leaf linden and black locusts. But there's a smattering of cherry plum in Astoria, white oak in Union Square and service berries in Madison Square. According to one anonymous user named "Quin," however, while you might find "yummy" blackberries in Central Park, they are apparently sitting "next to broken condoms and needles." The user's advice: "Pick only the blackberries!!!! Leave the other two things!!"

Falling Fruit is a prime example of how much the Internet has helped popularize a hobby that decades ago raised a few eyebrows. Steve Brill, who calls himself the "Wildman," would know.

"People are discovering how tasty and nutritious wild foods can be, and the info is much more available than it was when I began," said Brill, CONTINUED ON PAGE 2

On the Waterfront: Reclaimed Manufacturing Space Brings Specialty Products to PSFC Shelves



By Frank Haberle

wenty years ago, Brooklyn's waterfront was a spectacular ruin. Colossal industrial structures-massive, hollow buildings, rusting cranes and torn-up piers and train tracks—lined the waterfront from Greenpoint to Bay Ridge. For the most part abandoned and literally crumbling into the water, these ruins were a monument to the once-great industrial might of a borough that made things and shipped them out to the rest

of the world. The piers and factories and shipyards that lined our waterfront created a thriving industrial economy, supporting thousands of working-class jobs that gave many first- and second-generations a foothold in their new country.

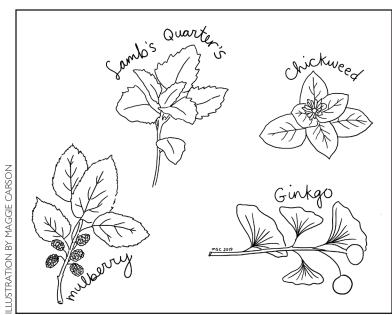
While sections of the waterfront like Brooklyn Bridge Park, DUMBO and Williamsburg have completely reimagined the waterfront for residential and recreational use, several other sites have CONTINUED ON PAGE 3

Next General Meeting on February 26

The General Meeting of the Park Slope Food Coop is held on the last Tuesday of each month. The February General Meeting will be on Tuesday, February 26, 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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of Park Slope," just one of many of the city's urban foragers who rate the available harvests through an online map called Falling Fruit.

Falling Fruit was founded by Ethan Welty and his two colleagues, Caleb Phillips and Jeff Wanner. They are a trio of data scientists based

when he discovered just how many fruit trees grow in his city—roughly 100,000 to 1 million pounds of apples alone can be collected every year, depending on that year's particular climate, says Welty.

In spite of his discovery, Welty says there was "a feel-

DUE TO YEAR-END IN THE COOP WILL BE CLOSING @ 5 p.m. on Sunday, February 3, 2019 If you have

questions contact the Membership Office during office hours.



Street Food

CONTINUED FROM PAGE 1

a bearded, spectacle-wearing man in his late 60s.

Back in the 1980s, Brill would forage around New York City's public parks armed with a "backpack loaded with gardening tools, field guides, and botanical drawings," according to a *Chicago Tribune* article from September 23, 1985.

"Not only does he eat weeds," as the *Chicago Tribune* detailed in fascination, "but to the everlasting consternation of New York Parks Commissioner Henry Stern, whose city park rangers hunt [Brill] as if he were a fox with designs on the henhouse, Brill is busy teaching other New Yorkers to eat weeds as well. He walks his students through the city's parks, where they collect mushrooms, nuts, berries and myriad edible greens and considers his work a public service."

Indeed, it is a public service, according to Brill, who the press has dubbed "the weed maven who ate Manhattan." Fruit is not meant to sit uneaten and rotting on trees. Picking them stimulates further growth, according to Brill.

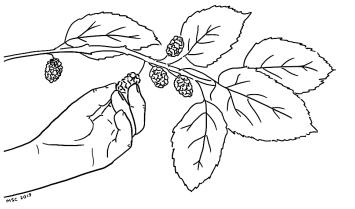
The authorities, however, are still on the fence about foraging. According to the

NYC Park's Department, it is forbidden to "mutilate, kill, or remove from the ground any plants, flowers, shrubs, or other vegetation under the jurisdiction of the Department" and "violators of this rule are subject to fines of \$250 per violation."

In the 1980s, Brill had his fair share of arrests for taking the time to "taste the flowers," but he now leads a quieter life in Westchester. "I just returned from an exercise walk and collected chickweed, hairy bittercress and field garlic," says Brill. "I occasionally harvest plants like lamb's quarters, mulberries, ginkgoes and chickweed from the streets, but I harvest from the parks, which are free of pollution, much more often."

Brill also still gives his central park tours and has developed a wild edibles app to help you "identify, cultivate and prepare over 250 plants." Despite the stigma of, say, condoms and needles, Brill says it's safe to eat off the streets. "You can harvest safely from side streets without much traffic," he says. And street plants absorb less toxins "than sprayed agricultural fields."

The public parks of New York City "are excellent for



makes it particularly unique is "the wide variety of native and exotic species, many different habitats, often in close proximity to each other, and a lack of deer."

From his discoveries, Brill has created numerous delicious mouth-watering and exotic-sounding recipes that he offers freely on his website under the label, "wild (and not-so-wild) recipes." To name a few: acorn tortillas, autumn olive berry curried dandelions, knot ice cream, pasta with cat's tail, pokeweed baked eggs, sheep sorrel spread, violet flower sherbet and wineberry layer cake. He has an entire section devoted just to wild mushroom dishes. And he has concocted his own "wild" version of the classic French sauce: Béarnaise à la Brill.

On suspension from missing too many Coop shifts? Perhaps it's time to give foraging a try. ■

PLASTIC PACKAGING RECYCLING

Wednesday, February 14, 3:45-6 p.m. Saturday, February 23, 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.

TOOTHPAS

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**





ILLUSTRATIONS BY MAGGIE CARSON



Board of Directors Election

The General Meeting & The Board of Directors

From our inception in 1973 to the present, the monthly General Meeting has been the decision-making body of the Coop. Since the Coop incorporated in 1977, we have been legally required to have a Board of Directors.

The Bylaws of the Park Slope Food Coop state: "The portion of the Board of Directors meeting that is devoted to receiving the advice of the members shall be known as the General Meeting. The members who gather to give advice to the directors may choose to vote in order to express their support or opposition for any of the issues that have come before the meeting."

Duties of the Directors

The Board of Directors is comprised of five elected Coop members and the senior General Coordinator present. Members serve three-year terms. Members of the Board are expected to attend GMs monthly. They receive Coop work credit for their attendance. The Board of Directors conducts votes at the end of every GM whether to accept the advice of the members that night. Members of the Board are required to act legally and responsibly.

Opening

There are two openings on the Board, each for a three-year term.

Candidate Deadline

If you wish to place your name into nomination, you must declare your candidacy by submitting a statement of up to 750 words to: gazettesubmissions@psfc.coop. Candidates may also opt to include a small

photo for publication in the Linewaiters' Gazette and the member proxy mailing. Deadline for candidacy submission is Friday, March 1, 2019.

Deciding and Voting

Candidates will have the opportunity to present their platform at the March 26, 2019, General Meeting.

Every member will receive a proxy package in the mail in May. Members may vote by returning their ballot by mail or by bringing it to the Coop. Members may also vote at the Annual Meeting on June 25, 2019.

Waterfront

CONTINUED FROM PAGE 1

sought to bring back Brooklyn's manufacturing heritage. In particular, the Brooklyn Navy Yard (Fort Greene) and the Brooklyn Army Terminal (Sunset Park), once thriving military facilities, are being renovated and redesigned to house and support manufacturing start-ups as well as a range of other purposes.

This is all mildly interesting, the casual *Gazette* reader might think, leafing through this paper while standing in a long express line that winds into the condiment aisle on a busy Thursday. But what does it have to do with the Coop?

As it turns out, the PSFC condiment aisle provides the answer. One of the growing business areas is the specialty food production industry. And a number of these products are finding their way onto our Coop shelves. Two examples are the lines of MOMO Dressings, founded and run by Masake and Yukimi Momose and currently produced at the Army Terminal, and We Rub You Korean Barbecue Sauce, founded and run by sisters Ann and Janet Chung, who are currently setting up shop in Building 77 at the Brooklyn Navy Yard. Ann and Masaki spoke to the Gazette recently about their experiences setting up shop in these unique spaces, the challenges of producing natural foods in an urban setting, and what it's been like to work with the Coop.

From Kitchen-Table Operations to Stateof-the-Art Production Facilities

We Rub You found its origins as a food stand at the Brooklyn Flea Smorgasburg. On the side, Ann and Janet developed a line of Korean barbecue sauces and condiments based on old family recipes that they sold at several sites, including the PSFC. Currently produced in their kitchen, We Rub You is developing a new workspace among other food industry start-ups on the first floor of Building 77 in the Navy Yard. With guidance and support from the Brooklyn Navy Yard Development Corporation, a nonprofit leading the Navy Yard's efforts to create industrial jobs to support local communities, Ann and Janet have developed a business plan that in the end may employ 10-20 people—and will include a Korean Food lunch stand as well as production to worldwide markets.

"We are just so grateful to have an amazing tenant-landlord relationship with BNYDC," Ann, a former PSFC member, says of the working environment. "They are incredibly supportive of local businesses. My sister and I have a unique business model—we are 100% owned and operated by ourselvesso we don't have investors and we don't have resources for business development; we've had to do everything step-by-step. BNYDC has been helpful in every phase of planning and developing our business, and they are very invested in helping us grow and create good living-wage jobs for people from the local community."

Masaki and Yukimi launched MOMO dressing with their first bottle produced in 2013. With the company motto, "MOMO dressing is food based on human bond," they are committed to using the freshest ingredients available and working with local farms and produce whenever possible. All of their dressings are carefully prepared and bottled by hand.

MOMO dressing was born in Sunset Park and began selling from the farmers market in Park Slope. As their business grew, Masaki and Yukumi took advantage of new, affordable industrial space opening up in the Brooklyn Army Terminal and managed by the New York City Economic Development Corporation. As highlighted in a recent New York Times article ("The Brooklyn Army Terminal: New York's Next Manufacturing Hub?" November 23, 2018), BAT has been committed to creating work space for makers and small manufacturing start-ups, rather than tech start-ups or other industries, and now houses more than 100 small production companies.

"We have been producing all of MOMO dressings at the Army Terminal since June 2016," Masaki says of their surroundings at the Army Terminal. "While our neighbors are for the most part small industrial companies, we have seen a lot of recent development of fancy condominiums in the area in the last two years." Creating and marketing a natural food product in an urban environment has been an exciting challenge for Masaki and Yukumi, who moved to New York eight years ago. "The people here are very progressive, and they have a much greater appreciation of natural healthy products than other types of communities," Maskai says. "We use fresh produce for our dressings as ingredients to make our products special."

The MOMO Dressing company has grown since it moved into the Army Terminal space, although somewhat slowly. "Our biggest challenge is to scale up since we still make each bottle by hand at our production facility, exactly the same way as the first bottle we produced in 2013."

From Industrial Spaces to the Coop's Shelves

As a Coop member, Ann remembers how she first introduced We Rub You products to the Coop staff, the old-fashioned way. "We came into the store and we provided samples to the staff," she says. Today, We Rub You comes to the Coop through a distributor, and the company's products can be found at grocers around Brooklyn and nationwide. Once the company is fully operational in their new home at the Navy Yard, they will be reaching out to wider national and international markets—but their intent is to stick to their original recipes. "Our products are based on traditional Korean food," Ann adds. "We want to be true to Korean food."

While MOMO Dressing is available on the shelves of many stores in the region including Whole Foods and Specialty Food Stores, they continue to sell at local farmer's markets. Masaki is especially proud of his company's connection and working relationship with the PSFC. "PSFC is one of our biggest customers, and many people recognize it as one of the best grocery stores in the United States," Masaki says. "We have a lot of loyal supporters who are PSFC members. For us, maintaining our popularity at PSFC is like a mirror and reflection of ourselves—if our quality is still good enough, people will remember us."

Masaki adds that working with PSFC is a unique experience. "While many businesses and manufacturers see their customers as the retailers and distributors who bring their products to the market, we are singularly focused on our customers—the people who bring our products into their homes," Masaki states. "The PSFC is the ultimate business platform for us because you share our commitment to the people who buy our food."

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.

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



Ave. U Train Station Features PSFC Member's New Mosaics

By Heidi Brown

Commuters who endured the MTA's shutdown of nine stations on the Sea Beach section of the N Line for refurbishment have been rewarded recently with a variety of improvements, including new handrails and countdown clocks. More thrilling, however, is the original art newly installed at the Avenue U station, pieces lovingly designed by a longtime PSFC member: artist Sally Gil.

On both the Manhattan-bound and Brooklyn-bound sides of the tracks at the Ave. U station, which originally opened more than 100 years ago and serves the Gravesend neighborhood, 14 large-scale mosaic niches now enliven the walls of the stations, with whimsical but true-to-life hous-

Gil, who joined the PSFC in 1991, grew up in Bennington, Vermont, but is a decades-long Brooklynite by choice. From her studio in the Gowanus area, she typically works in paper-based collage and paint, her pieces all but exploding with images both physical and abstract and set in compositions that can seem dislocated from our three dimensions. Her work has been shown in her native Vermont; the University of North Carolina-Charlotte; Brazzaville, Republic of Congo; the Brooklyn Museum; and Geary Contemporary gallery in New York, among other venues.

She says she is inspired simply by materials and situations she encounters. She travels out West, often in the desert, and is fascinated by timelines and hori-



Sally Gil in front of her mosaics.

Sometimes she finds she needs a bit of color to stand in for a hedge, say, or sky. "I have piles of paper, and this invites chance...you can interface with something beyond your control....I think [intuition] is almost always based on careful observation."

In 2016, Gil responded to the MTA's Department of Arts & Design's Call for Art-



Sally Gil's mosaics at the Avenue U subway platform.

es, flowers and food items dancing and floating across their backgrounds. On the northbound side, a dynamic, vibrant blue inhabits the upper daytime sky, while the uneven horizon is broken by a deep black below. On the southbound side, the colors are reversed for commuters presumably heading home for the evening.

Gil found inspiration in the everyday objects she saw in the neighborhood and in research she did on the communities from the area. The lotus flowers, for example, connect to local Chinese immigrants; carnations and dahlias play a role in Mexican culture; while a pignoli cookie might delight the Italian-Americans who reside there. Also playing a key role are historic homes Gil saw while researching the area, and there is even an image of the (landmarked!) Ave. U stationhouse itself. There are wigwams and native flowers for the original inhabitants of South Brooklyn.

zons. During the show at the Geary in 2015, she crafted a temporary collage-and-paint composition along a horizon line around the walls of a back room of the gallery, using the pipes, hinges of a door and the empty walls to guide the work. Another time, she found herself moved to paint on the walls of a construction site across the street from her studio when the project seemed to go on indefinitely. "There was a big blue wall around the construction site," Gil recalls. "I decided I needed to make a painting on it. I surreptitiously [painted] it—I would work with a little paint brush. Once the police came and said I couldn't do that. I said, 'Of course.' Then I would go back and do more. Eventually they tore it down and built a building."

In assembling her pieces, Gil uses pieces of paper with images from sources including encyclopedias, postcards and calendars, using paint as a blending agent. ists. She sent in images of her work and was eventually selected as one of just six out of approximately 800 applicants.

She did not know which station she would be chosen to design for but was asked to survey the neighborhoods along the N Line and submit a proposal inspired by what she saw. After she learned her station was Ave. U, Gil created the 14 images, seven per platform, using her usual mediums of paper and paint. An important part of her process, she says, was constructing the collages by trying out images set at varying positions and angles.

While whimsy and spontaneity may be the overwhelming sensation of the station's mosaics, there is much more at play. "It's never random," says Gil of her compositions—and her art in general. "People might think it's random. [When I made the Ave. U works] it was carefully thought out. Alongside my painting, I'm an arranger and a builder, the way a writer or a poet might work. I move stuff around, arrange it, make some [objects] bigger or smaller—almost like designing a stage set."

In January 2018, once the MTA signed off on her works, Gil was ready for the next phase of the process: selecting and working with the fabricators who would translate her 13 x 25-inch collage paintings into 4 x 9-foot mosaic niches. From a list of fabricators the MTA provided, Gil chose Mosaicos Venecianos de Mexico, a workshop housed within an enormous glass tile factory, founded by an Italian family in Cuernavaca in 1949.

After the artisans in Mexico enlarged Gil's paintings digitally, Gil realized she needed to provide her collaborators more specific guidance about how to translate her works to glass tile form. At the MTA's suggestion, she visited other subway stations and looked carefully at their mosaics. The ones at the DeKalb Ave. station featured a variety of tile color, surfaces and sheens and varying sizes



Mosaic details.

and texture—both shiny and matte. It simulated the look of her paper collages in their variety and visual interest. Gil sent images of these to the craftsmen in Mexico, who were excited to work that way, she said. "They were thrilled," Gil recalls of her collaborators. "It made it fun for them."

HOTOS

This stage of the process recalled her own childhood in Bennington, where her parents founded and ran a ceramics factory. During the fabrication stage, Gil visited the Mexican studio in person, and seeing the large stacks of glass tiles, she says, immediately reminded her of the stacks of pottery she saw everywhere at her parents' factory. The visit also was well-timed: Enlarging her digital images and printing them out large, she said, caused the colors to appear darker and slightly purpled. "I sat with the project manager and we went over color, tile and treatment strategies", Gil said. "The fabricators I worked with did a phenomenal job.'

The Ave. U project is a realization, from which hundreds of thousands of riders will benefit, of one of Gil's essential approaches to art. "I like the ordinary discovered in a new way," she says. "In my worldview, life and our surroundings are a gift. Making pictures can enrich people's lives and help them



to see things differently. I'm not an activist artist, though making art, especially in these dire times, can be seen as a political act. The way I think I'm contributing to the world is [by] offering a different way to view the world: with magic and splendor." ■

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

OBITUARY

Albert Speranza

By Thomas Rayfiel

oop member Albert Speranza died in October of 2018. He was 56 years old. A board-certified psychiatrist, Albert dedicated his medical practice to helping returning war veterans, people suffering from AIDS-related illnesses, and those with intellectual and developmental disabilities. He worked with many non-profit organizations, including The Jewish Board, Housing Works, DREAM (formerly Harlem RBI) and YAI.

His daughter, Jennifer Reres, recalls that her father "...loved music and

enjoyed playing the guitar. Some of his favorite places were the National Museum of the American

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Indian,

ILLUSTRATIONS BY EVA SCHICKER

the Brooklyn Botanic Garden and the Brooklyn Academy of Music. He was very spiritual. Daily practices, such as meditation, were an essential part of his professional and personal life."

Albert joined the Coop in 2004. Cathy Monblatt, who worked side-by-side with him in the office, admired how "Albert was calm and patient, always trying to help people with their problems. I never saw him ruffled." She recalls him once spending a halfhour on the phone with a very stressed member, trying to straighten out an atten-

dance issue. He was only late once in ten years, and that was because of the infamous train. R Annette Laskaris, who also worked with him on many



shifts, remembers him as "thoughtful, smart and willing to pick up any task."

Albert is survived by his parents Albert and Flora, daughters Jennifer and Andrea, brother John and sister-in-law Teresa, nephew Michael and niece Hope.

The family would like Albert to be remembered as someone who "believed in the healing power of love, patience and forgiveness."





January 17, 2019 – February 13, 2019

Energetic Mars will be transiting its home sign of Aries. Walk, don't drive. Keep your body moving whenever possible.

Aries: Put your aggression into a sport or a passionate adventure. Get out of your head and into your body.

MISO

Taurus: Saturn the planner is transiting your house of adventure so why not plan a little getaway? Learn the recipes of a new land.

Gemini: Mars stirs up energy in your house of friends and community. Put some passion into revitalizing those old school ties.

Cancer: Saturn is transiting your house of love. Come out of your shell and schmooze a little. Your cute factor is high!

Leo: Your optimistic ruler, the Sun moves into your house of love and relationships January 20th. Let those you admire come to you.

Virgo: Saturn the schedule-maker is passing through your frolicsome fifth house. If you want to see people put 'em on your calendar. All work . . .

Libra: It's an exciting time for love and relationships with Mars sparking up some flames. Out with the sweatpants and up with your swagger factor.

Scorpio: With Saturn in your third house, brilliant ideas come at super speed, but your nervous energy heightens as well. Chamomile over coffee!

Sagittarius: Mars is giving you extra creative energy. Channel the big kid in you and revitalize your sense of play.

Capricorn: Jupiter's stint in your spiritual 12th house suggests you build time into your busy sched' to tune in and drop out.

Aquarius: The Sun moves into Aquarius on January 20th. Have your cake and eat it too during this time of indulgence.

Pisces: Mars in your money house encourages you to wheel and deal. Practice your poker face.

EXCITING NEW WORKSLOT -Y.

The Coop is seeking five members to serve on the Pension Advisory Committee ("PAC"). The PAC will represent the interests of the Membership and Staff by monitoring the overall performance of the fund and maintaining regular communication with the Pension Plan Trustees.

This Committee, which will also include two members of the paid Staff, will provide ongoing education and performance reports to the Membership at General Meetings and through articles in the Linewaiters' Gazette. Portfolio decisions, selection of Trustees, and the hiring of the Plan Investment Manager or Plan Actuaries are not under the PAC's purview.

Term lengths: Members will be elected at a monthly General Meeting. The three members receiving the highest vote counts when will receive three-year terms. The members receiving the next two highest vote counts will receive two two-year terms. Subsequent terms will be three years.

We urge you to apply if you have these qualifications:

Coop Experience

• Minimum five years of Coop membership immediately prior to joining the committee; An excellent attendance record in your Coop work slot with minimal absences per year

Professional Experience

- Minimum three years relevant professional experience in at least one of the following: -Pension fund management, institutional investment advising, or portfolio
 - management
 - Chartered Financial Advisor (CFA) - Certified Financial Planner (CFP)

- Volunteer at a non-profit/educational/religious institution or labor organization where you interface(d) with endowments and/or engage(d) in long-term financial planning on a large scale

- Journalists, educators or graphics specialists who focus on the financial sector

Core Qualities

- Effective verbal and written communicator
- Ability to distill and disseminate complicated concepts to audiences of all levels
- Skilled in collaborative processes
- Excellent time management and organization skills
- To apply, please complete this form **http://bit.ly/CoopPAC** and forward your professional resume, cover letter and one reference letter to: PACselection@gmail.com

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

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



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 sub-mitted 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.





EVA SALINA & PETER STAN are a small and mighty duo of accordion & voice, traveling through Vintage Pop sounds of Balkan Roma communities. Eva & Peter present soulful, expressive and intimate performances full to the brim with stories, history, insight, humor, melancholy and friendship.

In their collaboration, Eva Salina & Peter Stan continue and fortify an interrupted legacy of empowered female voices in Balkan Romani (gypsy) music. Amplifying voices of past generations of Romani

women musicians while evolving living traditions, Eva & Peter employ tenderness, grace, passion

and a commitment to keeping these songs vital and relevant, while inspiring and teaching young people in the Balkans & Balkan diaspora to participate in their heritage

THE JALOPY CHORUS is resident vocal ensemble of The Jalopy Theatre & School of Music, led by Musical Director Eva Salina. The chorus explores a variety of international harmony singing, including American, Corsican, East European, and Caucasus Georgian musical traditions.

www.facebook.com/ProspectConcerts

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

RETURN POLICY	
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	
CAN I EXCHANGE MY ITEM? No, we do not "exchange" items. You must return the merchandise and re-purchase what you need.	А
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.	
Refrigerated Goods (not listed above) Frozen Goods Meat & Fish Bread RETURNABLE ONLY IF SPOILED BEFORE EXPIRATION DATE Packaging/label must be present- ed for refund.	
Items not listed above that are unopened and unused in re-sellable condition	
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 Duan and Du

Booking: Bev Grant, 718-788-3741

This Issue Pr	epared By:
Coordinating Editors:	Carl Arnold
Editor (development):	Carey Meyers
Reporters:	Heidi Brown
	Rebecca Chao
	Frank Haberle
Art Director (development):	Eva Schicker
Illustrators:	Maggie Carson
	Tommy Kane
Photographer:	Heidi Brown
Thumbnails:	Kristin Lilley
Preproduction:	Helena Boskovic
Photoshop:	Fanny Gotschall
Art Director (production):	Dilhan Kushan
Desktop Publishing:	Matt Meiners
	Aron Westman
	Oliver Yourke
Editor (production):	Esther Breger
Puzzle Master:	Abdul Powell
Final Proofreader:	Lisa Schorr
Index:	Len Neufeld
Advertising:	Eric Bishop

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.

Leah Alper Arnold Aronson Craig Baerwald Geoffrey Berman Laura Bochenek Samantha Brody Dominique Cammaert Eva Chaitman Rita Chereshansky Claire Comiskey Hanith Danino Kait Dougherty Marie-Laure Dubois Alden Harris-McCoy Rasheeda Ford Susie Heo Dierdre Hogan Rebecca Friedman Gabrielle Galanek Marisha Horn Quinn F Georgic Juliet Jacobs Alex Godin Brad Kastner Alexander Goetz Katie Kastner Jonathan Gottlieb Joanne Keo Lee Gough Dylan Ketchum Renae Gray Ariella Knight Patrick Griffin Jonathan Knight Astrid Guillon Stephano Ash Hadaoui Koullias

Scott Lachut James Lenton Emily Levine Sarah Levitt Micah Maidenberg Elin Malmros Daniel McCarthy Leila McCarthy Amelia McKeithen Romina McKeinna Jason McKim Caitlin McNary Aida Mejía

Daniel Meyering Christophe Michel Vladimir Morozo Lorie Novak Katherine O'Hare Nikos Papagapitos Ian Peikon Gary Phillips Kristen Phillips Powell Pittman Haley Proctor Thomas Quigley Maria Riley Chris Roberts Roseanna Roberts Kerry Robertson Kay Rodman Paul Roeraade Sarah Sbardellati Elissa Schappell Camilla Schneier So Sengupta Melissa Smiley Ilia Solokhin Debbie Soo Andrea Soule

Vincent Sperrazza Rob Spillman Dane Spudic Annelle Taylor Katie Temrowski Kelly Tigera Linda Tom Caitlen Tschann Johannes VandeWeerd Cooper Vasquez Maria Villasenor Selim Vural David Wainer Kaja Wasik Jason Weinstein Josh Winefsky Rachel Winefsky Alexander Wolf Phil Wong Edmund Wright Suzanne Wulach Cynn Wynter

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.

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, FEBRUARY 5

AGENDA SUBMISSIONS: 7:30 p.m. Submissions will be considered for the February 26 General Meeting.

TUE, FEBRUARY 26 GENERAL MEETING: 7:00 p.m.

Gazette Deadlines

LETTERS & VOLUNTARY ARTICLES:Feb 14 issue:12:00 p.m., Mon, Feb 4Feb 28 issue:12:00 p.m., Mon, Feb 18

CLASSIFIED ADS DEADLINE:

 Feb 14 issue:
 7:00 p.m., Wed, Feb 6

 Feb 28 issue:
 7:00 p.m., Wed, Feb 20

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 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.

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, February 26, 7:00 p.m.

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

Location

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

How to Place an Item on the Agenda

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

Meeting Format

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

Open Forum (7:15 p.m.) Open Forum is a time for members to bring brief items to the General Meeting. If an item is more than brief, it can be submitted to the Agenda Committee as an item for a future GM.

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

Agenda (8:00 p.m.) The agenda is posted on foodcoop.com and may also appear elsewhere in this issue. Wrap Up (9:30-9:45) • Meeting evaluation • Board of Directors vote • Announcements, etc.

park slope FOOD COOP

calendar of events



Film Night: Chappaquiddick

The scandal and mysterious events surrounding the tragic drowning of a young woman, as Ted Kennedy drove his car off the infamous bridge, are revealed in the new movie starring Jason Clarke as Ted Kennedy and Kate Mara as Mary Jo Kopechne. Not only did this event take the life of an aspiring political strate-

gist and Kennedy insider, but it ultimately changed the course of presidential history forever. Through true accounts, documented in the inquest from the investigation in 1969, director John Curran and writers Andrew Logan and Taylor Allen, intimately expose the broad reach of political power, the influence of America's most celebrated family; and the vulnerability of Ted Kennedy, the youngest son, in the shadow of his family legacy. **Keith Fraase** is both a filmmaker and editor whose work has premiered at festivals around the world. He's enjoyed a longtime collaboration with filmmaker Terrence Malick, first on Malick's 2011 Palm d'Or winner and Academy Award-nominated *The Tree of Life*, and then as lead editor on *To The Wonder, Knight of Cups, Song to Song*, and the feature IMAX documentary *Voyage of Time*. His other credits include *Chappaquiddick*, *Palace of Gold*, the Netflix Series *Dirty Money*, and *Long Strange Trip*, which was shortlisted at the Oscars for Best Documentary.

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

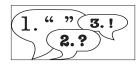


Medicare Made Clear

Confused by Medicare? What does Medicare cover? How much does Medicare cost? When can I change my coverage? These are a few of the questions we will answer in this educational workshop. Join us to learn all about your Medicare choices. We'll also share tools and resources to help you understand the coverage that may be right for you, including a free educational guide. Whether you're just getting started with Medicare or simply looking to learn more, we're here to help. Long-time Coop member **Mary Blanchett** is a Financial Services Professional who helps Medicare recipients understand their coverage and options.



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 January General Meeting will be held on Tuesday, February 26, 7 p.m., at St. Francis Xavier School, 763 President St., between Sixth and Seventh Aves.*



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.

feb 7 thu 7:30 pm





To cope with the frigid temperatures of winter we'll be cooking up some hearty vegetarian winter soups. These filling soups can be prepared as an accompaniment to a winter meal or serve as a meal themselves. And they'll

keep you warm and satiated and are the perfect remedy for the winter blues. **Chef Maya** studied at the Institute of Culinary Education and has cooked at Gramercy Tavern, Union Square Cafe and Daily Provisions. One of her favorite weekend comforts during the winter is to cook up a large batch of soup. *Menu includes: Apple and Sweet Potato Borscht; Roasted Cauliflower Soup with Salsa Verde and Walnuts; Ribolitta; This class is gluten-free and vegetarian, but includes dairy. ASL interpreter available upon request, please contact the Membership Office. Materials fee: \$5. RSVPs by January 31 are appreciated, contact parkslopefoodclass@gmail.com. To inquire about leading a Food Class, go to bit.ly/CCCChef1.*

feb 8 fri 7 pm

Wordsprouts: An Evening of Superlative Science Writing



How can we improve our country's scientific engagement and literacy? Our distinguished speakers will read brief passages from their favorite science writing and analyze what makes these so successful. Audience participation encouraged. **Roxanne Khamsi** is a writer and editor living

in Brooklyn. She oversees science coverage as the chief news editor at *Nature Medicine*, a monthly biomedical journal published by Nature Publishing Group. In addition to her work as a writer and editor, she teaches at Stony Brook University in Long Island, New York, through the Alan Alda Center for Communicating Science, and at the CUNY Graduate School of Journalism. **Bill Burnside** works as an associate editor at *Nature Sustainability*, an online-only monthly journal publishing research and opinion about sustainability, broadly considered, from the natural sciences, social sciences, engineering, and policy. He handles manuscripts from across the natural sciences, most of which relate to agriculture and food, land use, conservation, marine issues, or public health. The event will be moderated by WordSprouts' **Sarah Schenck**, a writer and director, who recently published a science-focused op-ed in *The New York Times*.

Free for all Coop members & non-members. Refreshments will be served. Bookings: Sarah Schenck, wordsproutspsfc@gmail.com.

feb 9 Valentine's Day sat 2 – 5 pm Card-Making Party



Bring family and friends of all ages to a Valentine's Day Card-Making party in the Coop's Meeting Room. We'll supply glue, markers, and paper and some fun art-making tips. Bring any other special art materials you would like to use. Hot cocoa and chocolatey treats will be available to purchase.

feb 12 tue 7 pm

Safe Food Committee Film Night: FOOD COOP



FOOD COOP explores how ordinary people working toPLATE America. Instead of treating shoppers as cash cows to be milked dry the Park Slope Food Coop believes in making its shoppers real stakeholders expected to shoulder the

banal responsibilities that keep the massive machine going: receiving deliveries, cleaning floors and grease traps, putting stickers on produce, shelving cans, cut-

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.



ting cheese, putting spices in bags, scanning and weighing groceries—and standing at the exit to check the receipts of shoppers. It's brutal, simple cooperative commerce—and no grocery store in New York City can touch its success. *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.*



Deva Salina & Peter Stan; The Jalopy Chorus



Society for Ethical Culture.

feb 16

sat 12 pm

feb 16

sat 3 pm

Deva Salina & Peter Stan are a small and mighty duo of accordion & voice, traveling through Vintage Pop sounds of Balkan Roma communities. Eva & Peter

tage. The Jalopy Chorus is resident vocal ensemble of The Jalopy Theatre &

School of Music, led by Musical Director Eva Salina. The chorus explores a

variety of international harmony singing, including American, Corsican, East

Concert takes place at the Brooklyn Society for Ethical Culture, 53 Prospect

Herbal Medicine in Coop:

Herbs, Teas, & Tinctures

Park West (at 2nd St.), \$10, doors open at 7:45. Prospect Concerts is a

Isn't catnip just for cats? Are herbal tinctures actually effective? What herbs are good to help manage stress? Come explore medicinal herbs found in the

Coop and how they can support your health and wellbeing. The introductory

workshop will provide an informative overview of medicinal plants-from the

spice rack to loose teas to tinctures-including their historical use, botanical

Complimentary custom-blended hot tea will be provided—bring a mug! Maria

information, medicinal qualities, and, of course, where to find them in the Coop.

Christodoulou is a Coop member and Clinical Herbalist completing her third and

final year at ArborVitae School of Traditional Herbalism, where she has learned

about Western Herbalism, Traditional Chinese Medicine, and Ayurveda. She is

also founder of Bliss Without Bother, a wellness retreat planning service with a

Office Organizing

Organize, clear, transform your home, your life. Allow your space support you

to thrive! You deserve to be inspired, productive and at peace in your space.

You can be free of feelings of overwhelm and shame and have surroundings

that support you to live as you wish and know best! In this interactive work-

Sweet Relief: Home &

network of practitioners and retreat centers in seven countries.

monthly musical fundraising partnership of the Coop and the Brooklyn

present soulful, expressive and intimate performances full to the brim with stories, history, insight, humor, melancholy and friendship. In their collaboration, Eva Salina & Peter Stan continue and fortify an interrupted legacy of empowered female voices in Balkan Romani (gypsy) music. Amplifying voices of past generations of Romani women musicians while evolving living traditions, Eva & Peter employ tenderness, grace, passion and a commitment to keeping these songs vital and relevant, while inspiring and teaching young people in the Balkans & Balkan diaspora to participate in their heri-

European, and Caucasus Georgian musical traditions.





spaces for new possibilities and see that you are not alone. **Shira Sameroff** has been a member of her beloved PSFC for 25 years. Her work has evolved over 25 years of experience with individuals, groups and organizations as a counselor, workshop facilitator, program director, event planner, activist, board president, volunteer coordinator and more. Her many passions include trees, singing, biking, travel and dark chocolate.



Anger Management 101

Are you or someone you know prone to anger? Express your anger with an intensity that you later regret? Have anger issues because of a low frustration tolerance? Have a wish to be understood that gets derailed because of your inability to manage your anger? Anger when expressed in an assertive rather than aggressive manner can clear the air of misunderstanding, improve your sense of self and can aid in the restoration and repair of ruptures in relationships at home and at work. This hour will be devoted to: understanding the nature and neuroscience of anger; identify and anticipate the triggers that set off anger; learn strategies to manage those triggers; transform destructive anger into meaningful dialogue in relationships. We will be doing role playing if people are willing to enhance experience of workshop please call with any questions 917-627-6047. Coop member **Raymond Reichenberg** is a Certified Anger Management Association Specialist and New York State–Licensed Psychoanalyst. He has been in practice in Park Slope for the past 25 years.

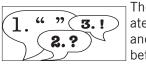


Film Night

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



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

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Cheese Class

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.



LETTERS TO THE EDITOR

OAT MILK

COOP MEMBERS:

There's an oat milk crisis! Don't laugh. Okay, laugh, because it's funny. You may have noticed that the Coop hasn't stocked Oatly oat milk in several weeks. There's a reason for that. Oatly is produced by a Swedish company that previously successfully expanded into the UK, and has an office in New York, but was unprepared for the rapturous response their oat milk received when they entered the U.S. market. On Amazon, you can order a half-gallon of Oatly—for \$25. Which is pretty crazy. They just haven't been able to keep up with the demand.

I work in the dairy cooler pretty frequently, and I'm asked about this a lot. I'm sure the staff is trying to order it, but it's a national problem. Given that there's obvious demand, presumably this works itself out over time, but in the meantime, if you really want your oat milk: Pacific Foods brand oat milk can be bought on Amazon for \$3.70 a quart (although I'm told it's not as good).

Or you can make your own: https://simpleveganblog.com/ how-to-make-oat-milk/

References: https://www. manrepeller.com/2018/12/oatlyis-the-best-oat-milk-but-whatabout-the-shortage.html

https://us.oatly.com/

Regards, Greg Costikyan

Editor's note: The PSFC sells Pacific Foods Oat Milk for \$2.44/quart.

JAZZ IN THE NEIGHBORHOOD

DEAR MEMBERS:

If you are into jazz, I want you to know about a wonderful spot that is a neighbor of our Park Slope Food Coop: the Slope Lounge & Restaurant, which is at 837 Union St. across the street from the Coop (www.theslopelounge.com). On Monday nights from 8 p.m. to about 10:30 p.m., we are fortunate to have big band music present on the Lounge's new bandstand, which can accommodate up to 24 musicians. The co-organizer of the "LIVING LARGE Ensemble Series" is composer Joshua Shneider who lives in Park Slope and he is proud to bring wonderful musicians to the neighborhood.

Shneider and the Slope Lounge series recently got a nice shout out in an article in *The New York Times* (December 31, 2018) examining the NYC Large Jazz Ensemble music scene, by Giovanni Russonello. (https:// www.nytimes.com/2018/12/31/ arts/music/jazz-big-bandrevival.html)

An article in the Brooklyn Paper (January 10, 2019) quotes Josh: "And Shneider said that he hopes the series introduces live Jazz to a new demographic of listeners.

"People are not really aware of this kind of music, and unless you've heard it or are introduced to it, you're really not going to know about it,' said Shneider. 'It's contemporary music, and it comes from all different directions. What we are hoping to do is to make it available, because a lot of people aren't exposed to live music.'"

(https://www.brooklynpaper. com/stories/42/2/24-jazz-seriesslope-lounge-2019-01-11-bk. html)

The Large Ensemble series originated at the Tea Lounge and continued when it became Sir D's. Now the restaurant serves Caribbean food. I go with other Coop members to hear the music on Mondays. There is no entrance fee and no cover change. There is a suggested donation, we tend to tip the musicians at the end of each set and we may purchase food and definitely drink. It's a great way to spend an evening.

And during the break between sets at about 9 p.m., we are able to do a fast shop at the Coop.

Lew Friedman

AOC: NOT SO GREEN, NOT SO NEW: A RAW DEAL?

DEAR MEMBERS;

Alexandria Ocasio-Cortez' Green New Deal was highlighted in a hopeful 12/20/2018 Gazette article ("Green New Deal Makeover Championed by New York Rep") but the bill is less visionary than it appears. It would redirect and corral independent activism into Democratic Party politics, where, it's been said: "All progressive reforms go to die."

AOC's plan leaves the details to be worked out by a committee of Representatives selected by status-quo House Speaker Nancy Pelosi and the intransigent human monkey-wrench, Senate Leader Mitch McConnell. First among those with input will be—predictably—"business," followed by labor, government, academia, finance (yes, finance!), and various other groups.

The true constituency of Congress is, of course, "business." We can predict that the plan's final version—if it survives at all—will serve business interests, with benefits to climate and environment secondary and contingent on not interfering with profits, with which nothing must interfere. Ocasio-Cortez has stated as much.

The original "Green New Deal" was the centerpiece of Jill Stein's 2012 and 2016 Green Party presidential campaigns, and of GP founding member Howie Hawkins' 2010, 2014, and 2018 New York State gubernatorial campaignsunpublicized by mainstream media and unacknowledged by Ocasio-Cortez. It would cut in half the gigantic military budget, which eats up over half of US discretionary spending, and rivals the military budgets of the rest of the world combined, by ending our involvement in the Middle East Wars and closing down the roughly 800 American military bases deployed around the world.

Ocasio-Cortez' version will be paid for by taxpayers. It does not touch—indeed does not mention—the military budget. Nor does it mention the wars and occupations, which are the single most destructive and polluting of human activities. No hope of a genuine Green New Deal can survive this reality.

Barack Obama was this sort of politician, awakening hopes of a fresh new politics, ending the wars, supporting organic agriculture, opposing GMOs, and ushering in a new era of transparency, but turned out to do just the opposite in all of those departments. Even his signature Affordable Care Act was a subversion of what was considered the gold standard: single payer health care.

Indeed any such proposal coming out of the two corporate-controlled political parties can be sure to be rendered fairly meaningless, no matter how progressive its origins may have been. Voter rationales capitulating to the corrupted two-party "system," saying that alternatives "can't win," that one or the other of the two parties are at least "better," only reinforces the system's stranglehold on power. That stranglehold is further reinforced through its propaganda arm: the corporate owned and controlled media, which excludes alternative players and visions from a fair platform, and insures the current state of American affairs, characterized by war, pollution, climate disruption, elitism, poverty, and ennui born of deep malaise. The

two levers of power remaining to citizens are: the streets, and the voting booth, unless the latter succumbs to the above mentioned fraud of two-party politics.

David Barouh

ACCOUNTABILITY AND TRANSPARENCY AT THE LWG

DEAR EDITORS,

After several submissions to the Letters to the Editor and their subsequent rejections, I note your form letters consistently offer ten broad reasons to return the letters but the specific reason(s) itself is never indicated. In addition, every single *Linewaiters' Gazette* editor follows an official policy of refusing any further discussion. For too many reasons to list here, this is unacceptable in an organization of equals and many share my opinion.

Despite multiple requests for clarification, I've received no useful communication at all in the past six months. I am sad to say that the only avenue left is to bring this matter before the GM in order to get your attention and work towards formally instituting the same kind of responsibility to membership that everyone else at PSFC accepts without question.

For the record, this agenda item negates the need for discussing any particular letters or subject matter. The real issue is now about changing an LWG culture of overall remoteness from membership that has been evident at least since I joined PSFC in 2004. Too many pledges to reform have been made to membership and broken by the LWG to trust self-regulation any longer.

As of this writing my agenda item will read as follows, and note that I am not interested in changing your publication guidelines or even adding more than a few seconds to your workday.

"Item: Transparency and Accountability at the LWG

Discussion: Rejection letters from the LWG regarding Letters to the Editor and Voluntary Submissions are overly vague and offer no avenue for appeal. Therefore the LWG team must formally adopt enforceable rules of transparency and accountability for their entire team that are imposed from outside of the team. The rules I suggest are as follows:

ONE: Rejection letters, which currently take the form of ten generalized reasons, must come with checkboxes next to the reason and be marked. TWO: Entire letters cannot be rejected. Only specific objectionable words and phrases will be highlighted for the sake of

tionable words and phrases will be highlighted for the sake of transparency. Highlights must reasonably relate to the aforementioned checkboxes.

THREE: When an editor signs a rejection letter, he/she owns accountability for any team decision to reject that submission.

FOUR: However, at the end of the day it is the Coordinating Editors who set the tone and direction of the LWG, not the regular Editors. So ultimate accountability for violating these rules, or applying them in a demonstrably inconsistent manner, rests with CCE's.

FIVE: Methods for enforcing accountability and transparency, and any violations thereof, are presently open to suggestion by the General Meeting."

By the time this is printed (or not), my agenda item will have been submitted to the Agenda Committee. Additionally, the *Gazette* in general has already been informed of my intentions since January 3 through the *Gazette* submissions email address.

Jesse Rosenfeld

A NOTE FROM THE EDITORS

Pro- and anti-BDS letters in these pages over the years, often vituperative or adding nothing new to the discussion, led directly to the May 2017 policy for recurring letters. Through a careful reading of—and willingness to follow— the policy, the majority of serial letter writers have found a way to contribute on the few occasions when a new angle on this topic surfaces.

Most editorial team members have extensive experience as professional journalists, For too long, the editors voluntarily devoted their time and effort—often above and beyond the requirements of common practice at newsgathering operations—that also far exceeded the demands of nearly all other Coop workslots.

Beyond the main tasks of editing articles, committee reports and letters on various topics, for many years team editors received letters on the recurring theme of the BDS controversy. These letters often required extensive editing to address factual errors, repetitive information, as well as hostile, personalized, vilifying and accusatory language, which would be considered unsuitable for publication in any and all standard Т

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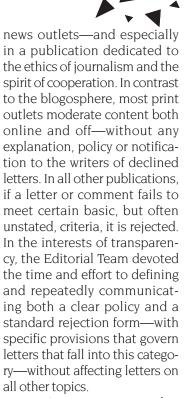
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Despite an assessment that all of these letters are generated by a handful of people, in the past, the LWG editors voluntarily adopted what proved to be an unsustainable practice: regularly engaging with letter writers by phone and email to gain agreement to change the content of their submissions so that these letters could meet the demands of civility, accuracy and respectful dialogue within our Cooperative.

In voluntarily taking on this work, in addition to the other

extensive demands of this workslot, the editors regularly became the targets of personal attacks, accusations of bias and the inappropriate expectations that we, in effect, be responsible for letter writers on any side of the issue who failed to meet the above-mentioned standards. In May 2017, the editorial team held discussions and voted. A significant majority voted to instate the new policy for recurring letters.

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Since it is simply not feasible for editors to spend additional volunteer time beyond their workslot requirements to alter submissions that don't meet the criteria, for going on two years it has been the responsibility of all writers of recurring letter topics to follow these practices themselves. In the last year, when new content was brought up at a GM, in conformity with the May 2017 policy, the Gazette editors published it, and continued to publish letters relevant to the new content, from any and all perspectives, ceasing publication when the letters became repetitious.

After twenty-one months, fortunately, letter writers on both sides of the issue have come to understand and comply with the new policy. The policy explicitly states that rejected letters may not be resubmitted. The policy also states that editors won't engage in any back and forth with the writers of serial letters.

If a Coop member fails to respect these parameters, repeatedly resubmits different versions of the same letter, demands interactions in order to override our policy of non-engagement with serial letter writers, and aims to counteract a policy supported by most Coop members, then we are reluctant to accede to such threats. Under other circumstances, the editors might be open to slight alterations of our policy, but we fear that even something so simple as adding check marks to our list of criteria would neither assuage nor end these demands-and would instead become the basis for mounting backstage interactions and disputes, which might in other contexts be characterized as harassment.

The Editorial Policy for serial letters alone shields members of the editorial team from any individuals seeking undue and inappropriate levels of personal control and attention.

Should this item come to the GM agenda, we ask our fellow Coop members to attend the meeting and vote to preserve the Linewaiters' Gazette editorial policy for serial letters.

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In cooperation, The Editorial Team of the Linewaiters' Gazette

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GAZETTE EDITORIAL POLICY FOR LETTERS TO THE EDITOR

DEAR COOP MEMBERS,

If a letter meets one or more of the following criteria, it will not appear in the Linewaiters' Gazette. The letter or article • is on a topic that has been covered extensively in the Linewaiters' Gazette and is not a matter of current Coop action • is unsigned or does not contain the author's contact information • exceeds the word count (500 words for letters, 750 for member articles) • uses long, "unclickable" URLs that hinder the reader from following the letter and understanding its sources • is primarily an advertisement for a business or service in which the writer is involved or is promoting • contains hearsay or unsubstantiated accusations • contains more than 25% non-original writing, is not written primarily by the stated author or is a template, chain or form letter • is a serial submissionthat is, the author (or others) may have submitted a similar version of this letter or article, or similar information to past issues of the Gazette • requires editing and rewriting for clarity and coherence • contains language that violates our policy of excluding language that is hateful, racist, sexist, discriminatory, inflammatory, personally insulting or needlessly provocative Due to time constraints, if a letter or article meets any of the above criteria, Gazette editors will make no further comment nor provide any further feedback, apart from a notification that the letter won't be published. Once submitted and rejected, a letter may not be resubmitted. The Gazette editors advise those writing letters and articles to study these guidelines. We regret that time will not permit us to respond to further inquiries about rejected letters or articles. The Gazette editors thank Coop members for understanding that the Gazette is a collaboration among Coop members, who use their limited work slot time to produce a publication that reflects the interests of the Coop community. Our limited resources require us to focus on articles and letters that cover issues of current interest.

> In cooperation, The editors

SAFE FOOD COMMITTEE REPORT

Plow-to-Plate Movie Series Presents: Food Coop

By Adam Rabiner, Safe Food Committee

The Park Sioper Coll (PSFC) is undoubtedly the most famous food cooperative in the world. That's in part because it's old, "EST 1973," as its iconic green-and-red neon sign proudly proclaims. With over 17,000 members, it's also really successful for a food cooperative, recognized for quality products, low prices and industry-leading metrics. However, what really sets the PSFC apart from other food cooperatives, let alone supermarkets, is its adherence to its founding principles of cooperation, especially its almost unique insistence on members' work requirements. The two hours and 45 minutes per month asked of members as a condition of membership has drawn its share of attention, not always positive, in the local and national media. But while press has not been lacking over the years, the PSFC had not been the focus of serious study. In this respect, the appearance of the documentary, Food Coop, is long overdue.

Food Coop's tone and personality reflects in some ways its subject. It's quirky, informal, spontaneous, familiar and very real. Little of the film is formally scripted. The movie's verisimilitude comes through for members, especially, who are intimately acquainted with the sights and sounds of 782 Union Street: the traffic noise and sirens, the beeping machines, the aisles we walk down every day, the crowds and checkout lines.

Filmmaker Tom Boothe introduces us to the PSFC, making the point about its unique volunteer culture by walking around and asking workers, "Can I ask you a question, what do you do for a living?" A stocker teaches pre-school; a guy breaking down boxes in the basement is a designer/animator; another at checkout is in social services; there's a psychoanalyst, and a pair of filmmakers. Some of these faces are familiar: former General Coordinator and fruit/produce buyer Allen Zimmerman, founder Joe Holtz; others could be our friends or neighbors (indeed, at the onehour mark a person I've known for years filled the frame).

Food Coop is also very much a Brooklyn film. A walker, the head of the Working Families Party, is interviewed heading into equally recognizable territory down Union Street to 7th Avenue then towards Flatbush Avenue. In another scene, a bicyclist peddles to his home in Gowanus where he tells us how the Coop helped him meet people serious about food after depressing experiences with his local deli and Key Food. A food activist takes us to Bedford Stuyvesant, a food desert, where she contrasts the Coop's merchandise and prices with those of a local bodega where a moldy lemon costs 50 cents. A couple welcome us into their home in what appears to be Windsor Terrace or Kensington, displaying their week's shopping and contrasting how much less each item is than at Whole Foods (\$2.31 vs. \$2.50 for a can of tomatoes, for example).

But the camera also ventures into the Coop's more hidden spaces, offering new discover-

ies for members only used to the shopping floor. We visit a cheese packing squad down in the basement grooving to a CD labelled, "Music to Process Food By – Volume 43." We spend a bit of time with a worker in the frigid and claustrophobic dairy cooler. We also pick up a surprising thing or two, for example that early in her relationship with the Coop, longtime produce supplier Amy Hepworth didn't put a dollar amount on her invoices but left it to Allen Zimmerman to be fair (a practice that has ended!) or that organic chocolate does not necessarily mean better quality.

Food Coop jumps around, alighting upon things familiar to members. It features interviews with the bulk and cheese buyers, office staff, child care workers and a couple who do composting. We see new members being briefed at their orientation and choosing which squad to work on. The film examines the workings of the Disciplinary Committee and looks at the Environmental Committee's campaign to eliminate plastic bags, as well as the coordinators' resistance to this proposal. It tags along with Dan, a squad leader, and his beleaguered team during a closing shift at the height of the holiday season on December 24. We follow a shopper heading home by subway and bus, a nearly two hour trip, undertaken, understandably, only once a month.

What kind of crazy person schlepps bulky grocery bags halfway across New York City by public transportation, even if it is only ten to twelve times a year? Food *Coop* depicts a unique institution that in all its messiness and diversity has inspired a passionate and dedicated community willing to go to those lengths.

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

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

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.

THU, JAN 31

7 p.m. Please join the International Trade Education Squad of the Park Slope Food Coop in a discussion with Lehman College Professor Alyshia Galvez, author of the new book, *Eating* NAFTA, as we discuss the old NAFTA, the new NAFTA and how it stands to impact the diet, food safety and food security of North America. Brooklyn Society for Ethical Culture, Prospect Park West at Second St., Brooklyn NY 11215.

11 a.m. Brooklyn Botanic Garden, Guided Tour: Veteran Trees in Winter. What are veteran trees? What role to they play in BBG's distinguished tree collection? Find out. Meet near steps of Magnolia Plaza. FREE with admission.

8 p.m. Pamela Jean Agaloos and Twa Corbies at the Peoples'

Voice Cafe, 40 E 35th St., New York, NY. Suggested contribution: \$20 general / \$12 subscribers, youth, students.

SAT, FEB 16

34th Annual New York Sword Dance Festival, featuring 10 performing troupes from the U.S. and Canada, dancing in public spaces in Brooklyn (Pacific, Carroll Gardens, Park Slope and Bedford Libraries) and Manhattan (Seward Park Library). For detailed schedule, visit halfmoonsword.org.

SUN, FEB 17

Sword Dance Festival continues at the Gate, Old First Reformed Church, Berg'n and a grand finale of all teams at Brooklyn Waldorf School, 10 Jefferson Ave., at 2:30.

CLASSIFIEDS

Live music at all performances.

SAT, FEB 23

9:30 a.m. to 5:30 p.m. BOOK SALE at Park Slope United Methodist Church. Tens of thousands of new & used books, DVDs, CDs & records. Most items \$1 or \$2. Children's Room. Sixth Ave. at Eighth St. For info about Thursday & Friday Preview Sales and how to donate books, visit parkslopeumc.net.

SUN, FEB 24

12:30 to 5:30 p.m. BOOK SALE at Park Slope United Methodist Church. Tens of thousands of new & used books, DVDs, CDs & records. Most items \$1 or \$2. Children's Room. SUNDAY SPECIAL: Buy 5 items at regular price, everything thereafter is \$1. Sixth Ave. at Eighth St. More info: parkslopeumc.net.

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Folding pet stroller. Brand new. Black with basket. Price negotiable. Might be able to deliver to Coop. Please call Esther @ 347-622-3133.

Soluti	Solution to this issue's sudoku puzzle							
3	2	9	8	4	7	6	1	5
6	1	7	9	3	5	4	2	8
4	8	5	2	6	1	7	9	3
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ILLUSTRATION BY EVA SCHICKER

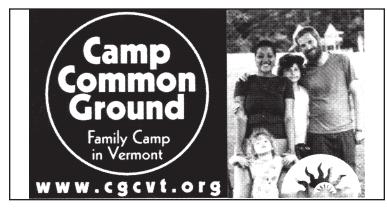
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Ads may be placed on behalf of Coop members only. Classified ads are prepaid at \$15 per insertion, display ads at \$30. (Classified ads in the "Merchandise–Non-commercial" category are free.) All ads must be written on a submission form. Classified 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.







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