New York’s ‘Real’ Street Food

By Rebecca Chao

Just 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’ 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 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 when I began,” said Brill, “Wildman,” would know.

According to one anonymous user named “Quin,” however, while you might find “yummy” blackberries in Madison Square. At the moment, he 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, “It’s amazing. And it’s a major benefit for people who want to give up the industrial might of a borrough 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-generation 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

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.

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

By Frank Haefele

Twenty years ago, Brooklyn’s waterfront was a spectacular ruin. Colossal industrial structures—massive, hollow buildings, rusting cranes and turn-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-generation 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

DUE TO YEAR-END INVENTORY
THE COOP WILL BE CLOSING

@ 5 p.m. on Sunday, February 3, 2019

If you have questions contact the Membership Office during office hours.

IN THIS ISSUE

Puzzle ........................................................................................................3
Ave. U Train Station Features PSFC Member’s New Mosaics .................4
Obituary, Horoscope ........................................................................5
Welcome ............................................................................................7
Mission Statement, Governance Information ..................................7
Calendar of Events ............................................................................8
Letters to the Editor ...........................................................................10
Safe Food Committee Report ............................................................11
Community Calendar ..........................................................................12
Classifieds ..........................................................................................12

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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 City’s public 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 edible 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 making 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 sorel 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.

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 Lawwaters 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.

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.

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 Penneycoke in the Membership Office.

For more information about Terracycle, visit terracycle.com

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

Read the Gazette while you’re standing on line OR online at www.foodcoop.com
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 Masaki 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 State-of-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 staff 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 ourselves—so 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 approach are for the most part small industrial companies, we have seen a lot of recent development of fancy condominums in the area.”

“While MOMO Dressing is 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 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.”

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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.

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Puzzle author: Abdul Powell. For answers, see page 12.
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 houses, 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 underneath sky is broken into 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 communities from the area. 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 horizons. During the show at the Geary in 2015, she crafted a temporary collage-and-paint composition along a horizontal 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.

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 Artists. She sent in images of her paper collages in their matte. It simulated the look and texture—both shiny and matte—of tile color, surfaces and sheens and varying sizes of 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 of tile color, surfaces and sheens, 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 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 Ave. U project is a realization, from which hundreds of thousands of riders will benefit, of one of Gil’s essential approaches to art. “It made it fun for them.”

This stage of the process recalled her own childhood in Bennington, Vermont, where her parents founded and ran a ceramics factory. During the fabrication stage, Gil visited the Mexican studio in person and saw 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.”

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

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

By Thomas Ragheb

Coop 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 Indian and 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 half-hour on the phone with a very stressed member, trying to straighten out an attendance issue. He was only late once in ten years, and that was because of the infamous R train. 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.”

OBITUARY

EXCITING NEW WORKSLOT OPPORTUNITY!

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 communications 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 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, or labor organization
• 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. Concerns for Community

REFERENCE: ica.coop

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The Gazette will not knowingly publish letters, articles or reports that are hateful, racist, sexist, otherwise discriminatory, inflammatory or needlessly provocative. They may not be personally libelous, personal attacks or make unsubstantiated claims or accusations

From: the editor as to why public identification of the writer would impose an unfair burden of embarrassment or difficulty. Such letters must relate 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 the author's first-hand observation.letters may reject submissions to consecutive editions of the Gazette. If a writer does not respond to requests for editorial changes. Writers must be available to editors to confer about their content of their stories. Editors must make a reasonable effort to contact more than 25% non-original writing.

The Coop strives to price products for our membership. Minimum of 100 words. Letters and articles writers cannot write gratuitous serial submissions. Edi-be published simultaneously. This means that the original submission may not appear until the issue after the one for which it was submitted. 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. 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.

1. The Gazette will not publish hearsay—that is, allegations not based on 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. 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.

2. Nor will we publish accusations that are unnecessary, not specific or are not supported 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. 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. 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. 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.

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.
As members, we contribute our time, energy, and enthusiasm to the Park Slope Food Coop, Brooklyn, NY. We work together to make decisions and build a community that is accessible to all and to respect the opinions, needs, and concerns of every member. We strive to lead by example, educating ourselves and others about health and nutrition, cooperation, and the environment.

We recycle. We try 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.

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 to build trust through cooperation and teamwork and enable us to keep prices as low as possible within the context of our values and principles. Only members may vote, and we share responsibilities equally. We strive to be responsible and ethical employer and neighbor.

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.

Three restrictions to this program do apply. Please see below for details:

**Two GM attendance credits per year:** Each member may take advantage of the GM-for-workslot-credit program two times per calendar year.

**Squads eligible for credit:** Shopping, Receiving/Stocking, Food Processing, Office Maintenance, Inventory, Construction, and FTOP committees. Some Committees are omitted because covering absent members is too difficult.

**Attend the entire GM:** In order to earn workslot credit you must be present for the entire meeting.

**Sign 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.

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**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). The agenda is posted on the Web: www.bricartsmedia.org/community-media/bcat-tv-network.

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**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.

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**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 the website. 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.

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**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 to build trust through cooperation and teamwork and enable us to keep prices as low as possible within the context of our values and principles. Only members may vote, and we share responsibilities 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, about health and nutrition, cooperation, and the environment.

We welcome all who respect these values.
Cheese Class

Cheese Class
His other credits include
To inquire about leading a Food Class,
uest, please contact the Membership Office.

February 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 strategist 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.

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 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.

Plan your visit: www.foodcoop.com
Kids’ Variety Show at remote location

Agenda Committee Meeting is a Certified Anger Management Association

Anger Management 101

Performers are Park Slope Food Coop members and receive Coop workslot credit.

complimentary custom-blended hot tea will be provided—bring a mug! Maria 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 network of practitioners and retreat centers in seven countries.

Sweet Relief: Home & 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 workshop you’ll get perspective and practical strategies, learn how to open your 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.

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.

still to come

Food Class: Breakfast Bakes

Prospect Concert

Kids’ Variety Show at remote location
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’ve 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/


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 make it available, because a lot of people aren’t exposed to live music.””


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 charges. If you make 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.

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 857 Union St. across the street from the Coop (www.theslope lounge.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 Glenn 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 write-up in an article in The New York Times (December 31, 2018) examining the NYC Large Jazz Ensemble music scene, by David Baruh

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 Lawgiver’s 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 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 keep writing this 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 a LWG policy of overall remoteness from membership that has been evident at least since I joined PSFC in 2004. Too many pledg es to reform have been made to membership and broken by the LWG to trust self-regulation any longer.

Indeed any such proposal coming out of the two corporate-controlled political parties can be sure to receive a fairly meaningless, no matter how progressive its origins may have been. Voter rationales capitulating to the corrupted two-party "system,” saying that alternative letters or the other of the two parties are at least “better,” only reinforces the system’s stranglehold on power. That stranglehold is further reinforced by the corporate large media, which includes 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 Baruh

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 of forgoing letters. Through a careful reading of—and willingness to follow—the policy, the majority of serial letter writers have found a way to contribute to the Coop, for the first time, when a new angle on this topisic surfaces.

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

Beyond the main tasks of editing articles, committee reports and letters on various topics, for many years team editors have devoted extraordinary time and effort on the recurring theme of 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
news outlets—and especially in a publication dedicated to the ethics of journalism and the spirit of cooperation. In contrast to the blogosphere, most print outlets are beholden to the strictures of format, often online and off—without any explanation, policy or notification to the writers of declined letters. In all other publications, if a letter or comment fails to meet certain basic content criteria, the text, or portions of it, is deleted without any notification. In the interests of transparency, the Editorial Team devoted the time and effort to defining and repeatedly communicating both a clear policy and a standard rejection form—with specific provisions that govern letters that fall into this category—without affecting letters on all other topics.

Despite an assessment that all of these letters are generat-
ed 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 workflow, the editors regularly became the targets of personal attacks, accusations of bias and the inappropriate expectations that we were a group of people ready to fall in line with 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 was voted to initiate the new policy for recurring letters.

Since it is simply not feasible for editors to spend additional volunteer time beyond their workflow requirements to accept submissions that do not 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 it is the writer who 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 believe that even something as 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.

In cooperation,
The Editorial Team of the Linewaiters’ Gazette

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 submission— that is, the author (or others) may have submitted a similar version of this letter or article, or similar information to past issues of the Gazette • requires editing and rewriting for clarity and conciseness • contains language that violates our policy of excluding language that is hateful, racist, sexist, discriminatory, inflammatory, personally insulting or needlessly provocative. Despite these guidelines, letters or articles that come close to meeting any of the above criteria, Coop 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 letters and articles 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 Slope Food Coop (PSFC) is undoubtedly the most famous food cooperative in the world. That’s in part because of its iconic green-and-red neon sign proudly proclaims. With over 17,000 members, it’s also really successful for a food coop- erative, 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 prin- ciples 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 person- ality reflects in some ways its subject. It’s quirky, informal, spon- taneous, familiar and very real. Little of the film is formally script- ed. The movie’s verisimilitude comes through, perhaps especially, who are intimately acquainted with the sights and sounds of 782 Union Street: the traffic noise and sirens, the beep- ing machines, the aisles we walk down every day, the crowds and checkout lines.

Filmmaker Tom Bothe introduces us to the PSFC, mak- ing 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 base- ment can’t hold down another checkout in social services; there’s a psychoanal- yst, and a pair of filmmakers. Some of these faces are famil- iar; former General Coordinator and produce buyer Allen Zimmerman, founder Joe Holtz; others could be our friends or neighbors (indeed, at the one-hour 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 hearing in a meeting. We follow another local troop 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 he helped her meet some people serious about food after depressing experiences with his local deli and Key Food. A food activist takes us to Bed- ford Stuyvesant, a food desert, showing us the sights and merchandise and prices with those of a local bodega where a moldy lemon costs 50 cents. A couple welcome us into their home, he worked for years with the Windsor Terrace or Kensington, displaying their week’s shop- ping 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 Pro- cess Food By—Volume 43.” We spend a bit having a chat with a squad leader, and his belea- guered group during a closing shift at the height of the holiday season on December 24. We follow a shopper heading home by subway after a two-hour trip, undertaken, under- standably, only once a month.

What kind of crazy person schlepps bulky grocery bags hall- way across New York City by pub- lic transportation, even if it is only ten to twelve times a year? Food Coop depicts a unique institution that in all its messiness and diver- sity 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 also be reached via a link on the Park Slope Food Coop’s homepage 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.

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

Community calendar listings are free. Please submit your event listing in 50 words or less to GazetteSubmissions@psfc.coop. Submission deadlines are the same as for classified ads. Please refer to the Coop Calendar in the center of this issue.

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 do they play in Big’s distinguished tree collection? Find out. Meet near steps of Magnolia Plaza FREE; with admission.

8 p.m. Pamela Jean Alegaos and Tui Corbies at the Peoples’ Voice Cafe. 40 E 35th St., New York NY. Suggested contribution. $20 general / $12 subscribers, youth, students.

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 parkslopecumc.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 50% off. Sixth Ave. at Eighth St. More info parkslopecumc.net.

HOUSING AVAILABLE


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. Live music at all performances.

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 50% off. Sixth Ave. at Eighth St. More info parkslopecumc.net.

COMMUNITY CALENDAR

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

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

BED & BREAKFAST

BED & BREAKFAST The House on 3rd St. serving Park Slope for over 20 yrs. Large floor-thru, located between Fifth and Sixth Aves. Parlor floor, sleeps 3/4, private bath, deck, AC, wifi, kitchenette, 12’ ceilings! houseon3st.com, or call Jane, 718-788-7171.

HOUSING AVAILABLE

FIFTH AVENUE HAIRCUTTER

54th 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 halmoonmoonworld.org.

MERCHANDISE–NONCOMMERCIAL


SERVICES AVAILABLE

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

MADISON AVENUE HAIRCUTTER is right around the corner from the Food Coop, so if you would like a really good haircut for a decent price, please call Maggie at 718-783-2154. I charge $60 Wednesdays through Sundays.


COLOR, LOW LIGHTS, HIGHLIGHTS, HOT OIL TREATMENTS IN THE CONVENIENCE OF YOUR HOME OR MINE. KIDS $20 UP. ADULTS $35+ UP. I ALSO SPECIALIZE IN AUTISTIC AND SPECIAL NEEDS CHILDREN AND ADULTS. CALL LEONA, 718-857-2215.

SUNDAY SPECIAL: Buy 5 items at regular price, everything thereafter is 50% off. Sixth Ave. at Eighth St. More info parkslopecumc.net.