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Volume NN, Number 1

January 17, 2019

Coop Copes With Treasurer's Departure

By Isaac Arnsdorf

The Coop's leaders are rethinking their finance staff after a new treasurer quit only a few months into the job.

Stephanie Lee was hired as a General Coordinator for finance in April 2018 after an extensive yearlong search and was elected treasurer in June. As a Chartered Financial Analyst with a background in econom-

ic consulting, Lee brought expertise that the search committee hoped would make up for two longtime staffers who recently retired.

But come September, Lee abruptly resigned.

The Coop staff, as a policy, doesn't publicly discuss reasons why staff members depart. But according to people familiar with the matter, Lee's employment at the Coop was just one

of those things that didn't work out, without anyone being particularly to blame.

Lee declined to comment. She has returned to her previous job, at an economic consulting firm called the Analysis Group.

"We were all excited to have her," said Tricia Leith, one of the recently retired employees who had focused on the Coop's finances and helped train Lee.

The Coop is still stinging from Lee's departure, General Manager Joe Holtz said — both because of the loss of her skill set and because it's unusual for a staffer to leave so quickly.

"Most people who become a General Coordinator serve for really long time," Holtz said. "This is kind of extremely unusual what happened. We hire people not into stepping stones, but people who say, 'This is a great thing, this Park Slope Food Coop.' We want someone who really thinks the Coop is great and wants to keep it great. It's kind of a big deal that someone left so fast. It'll take us a while to absorb that."

There are now six General Coordinators, down from the typical eight. Financial responsibilities are spread among Holtz, General Coordinator Lisa Moore, and three bookkeepers: Kathy Hieatt, Renee St. Furcy and Terry Meyers.

"We reviewed all the work Stephanie had done and split up between the bookkeepers, Joe and myself the various tasks to ensure everything that needs to

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Diversity: Efforts to Keep Coop Membership Diverse as Park Slope Changes

By Leila Darabi

Park Slope has changed enormously since the Coop was founded in 1973. It's no secret that in Brooklyn, the words "Park Slope" evoke a particular set of stereotypes about the people who live there: wealthy, white, Brownstone-dwelling, stroller-wielding, yoga-practicing intellectuals.

So, what does this mean for Coop membership?

"I think [the Coop's] roots are in a place where there actually was a lot of diversity," said Jennifer Friedman, a member of the Diversity and Equality Committee. "The Coop doesn't collect any demographic data, but there is, I think, a shared perception that over time the Coop has grown and the neighborhood around the Coop has changed through different forces of gentrification in Brooklyn."

Diversity and Equality Committee

These demographic shifts are not new. In 2004, after

hearing informal complaints of racial bias at the Coop — both subtle and blatant — a group of members with varying backgrounds in human rights and human resources started the 15-member Diversity and Equality Committee. Four years later, at the 2008 February General Meeting, they reported on a survey they conducted on Coop members to assess unconscious bias, the March 13, 2008 *Gazette* reported.

One of the survey's findings was that "perception of bias stems from arbitrary enforcement of Coop rules," Jennifer Friedman of the research subcommittee reported said at the time. For example, before the current automated system that requires scanning a card, the previous system required the person ringing up groceries to ask each member to show their card at checkout. Some survey respondents felt that this rule was inconsistently applied and that only certain

CONTINUED ON PAGE 4

Next General Meeting on January 29

The General Meeting of the Park Slope Food Coop is held on the last Tuesday of each month. The January General Meeting will be on Tuesday, January 29, at 7:00 p.m. at **St. Francis Xavier School, 763 President St., between Sixth and Seventh Aves.**

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

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Fri, Feb 1 • Film Night:

Chappaquiddick 7:00 p.m.

Thu, Feb 7 • Food Class:

Vegetarian Winter Soups 7:30 p.m.

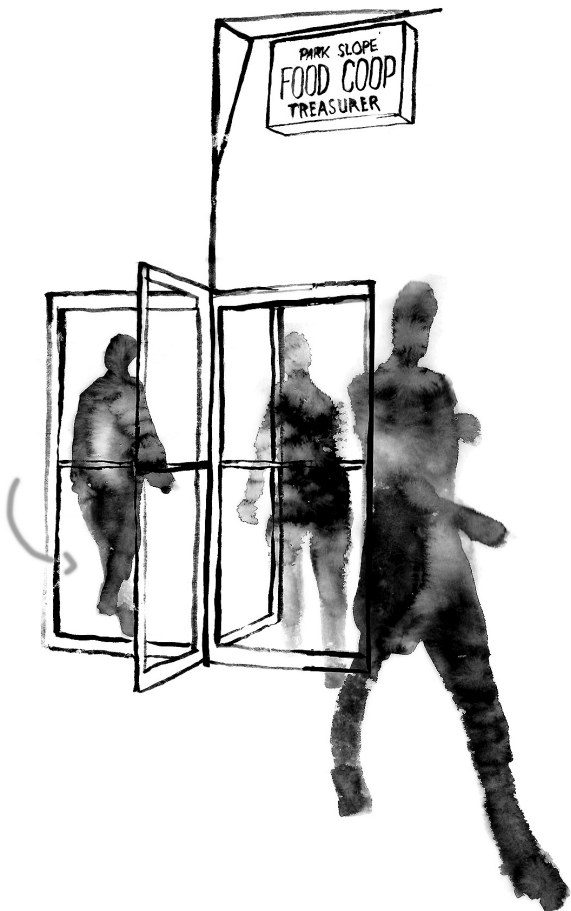
Fri, Feb 8 • Wordsprouts:

Superlative Science 7:00 p.m.

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

Coop Event Highlights

ILLUSTRATION BY CATY BARTHOLOMEW



Treasurer

CONTINUED FROM PAGE 1

be done gets done," Moore said. "So we've not fallen behind in any tax filings or financial statements. We're all working together to get that done."

Moore added: "In the short time Stephanie was on staff, she initiated a strategy to increase revenue by moving cash balances into interest-bearing accounts, introduced written analysis of our financial statements for staff, and began working on increased internal controls on expenditures. We are grateful for the effort she put into these areas and have continued to implement what she started."

Starting on January 24, the Coop will also have a financial consultant working one day a week from a firm called Your Part-Time Controller. The firm came recommended by another food coop that had used the company in a similar situation, according to General Coordinator Ann Herpel. The staff also considered another company called The CFO Center.

The part-time consultant will provide additional expertise while the General Coordinators reevaluate what they're looking for before they try again to hire a full-time financial leader, Herpel said.

"This is a less expensive route for us while we're still trying to define the full-time job, and we're getting what we need," she said. "We're interested in seeing how this works."

Paying the consultant will

cost about half as much as a full-time general coordinator (\$91,988, plus benefits), so it's less expensive overall but much more expensive by the hour, Holtz said.

Holtz was elected interim treasurer at the General Meeting in September. The treasurer is an elected officer of the Coop and can be anyone. However, the position has long been held by a staff member because it's a significant time commitment. The treasurer's signature is required when dealing with taxes and licenses, so it's expedient for it to be someone who's usually on site, Leith said.

"Anybody can stand up and declare themselves running for treasurer," Leith said. "Rarely has anybody wanted to run once they hear it takes hours every week."

The treasurer's main task is to review all outgoing payments. For instance, when Leith held the position, she once noticed a check for more than \$20,000 going to a produce vendor who usually got \$2,000. On the invoice, Leith saw \$18,000 for a single produce item. When she checked in the accounting system, she found that the real charge should have been \$180.

"There was a typo," she said.

Holtz, a founding member of the Coop, has been treasurer before: for a few months in 1973 or 1974, he said. From 1974 to 1998, a member named Bob Weisburd served as treasurer as an unpaid elected officer, signing checks for hours every Tuesday night.

When Weisburd moved away in 1998, Leith, then a part-time bookkeeper, was elected treasurer. Leith became a full-time General Coordinator in 2001 and served as treasurer until June. She retired in August.

Leith shared financial duties with Mike Eakin, a Coop employee since 1979 who also retired in 2018. The new job that Lee was eventually hired for was mostly designed as a replacement for Eakin and Leith.

"What Tricia and I have taken with us is just many, many years of experience and understanding of how the Coop works," Eakin said in an email. "We do many things differently than other grocers and other food co-ops. The obvious big one is our member labor system, but there are many others."

In anticipation of Leith's and Eakin's retirements, the Coop's Personnel Committee started a search for a new General Coordinator to focus on finances.

"We were looking for a business and financial person with good credentials and strong abilities who wanted to work in the unusual environment that we offer, perhaps for less money than they could earn elsewhere," Eakin said.

The original job posting stressed business and financial experience, such as knowledge of accounting and auditing. But that didn't attract the kind of applicant that the General Coordinators and Personnel Committee members wanted: They were looking for someone who would be not only adept at finances but

also contribute holistically to the General Coordinator team.

"It was hard because we were asking for someone very well rounded but very specifically skilled," Holtz said. "We were asking for both."

As a result, in January 2018, the Personnel Committee revised the listing to emphasize the Coop's history and mission. The new job description stressed working with the General Coordinator team on leading all aspects of the Coop, in addition to specializing in

the finances.

Overall, more than 70 people applied, and 14 were interviewed, Personnel Committee member Jean Callahan said at the April meeting. "In the end, we decided Stephanie Lee was the best candidate and decided we could present her here today," Callahan said at the time.

Lee, who also attended the April meeting, was enthusiastic about the job. "The Coop is a warm place and I'd like to work there every day and make a contribution," she told the members. ■

Crossword Puzzle

1	2	3	4		5	6	7	8	9		10	11	12	13
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17					18						19			
20				21						22				
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62					63						64			
65					66						67			
68					69						70			

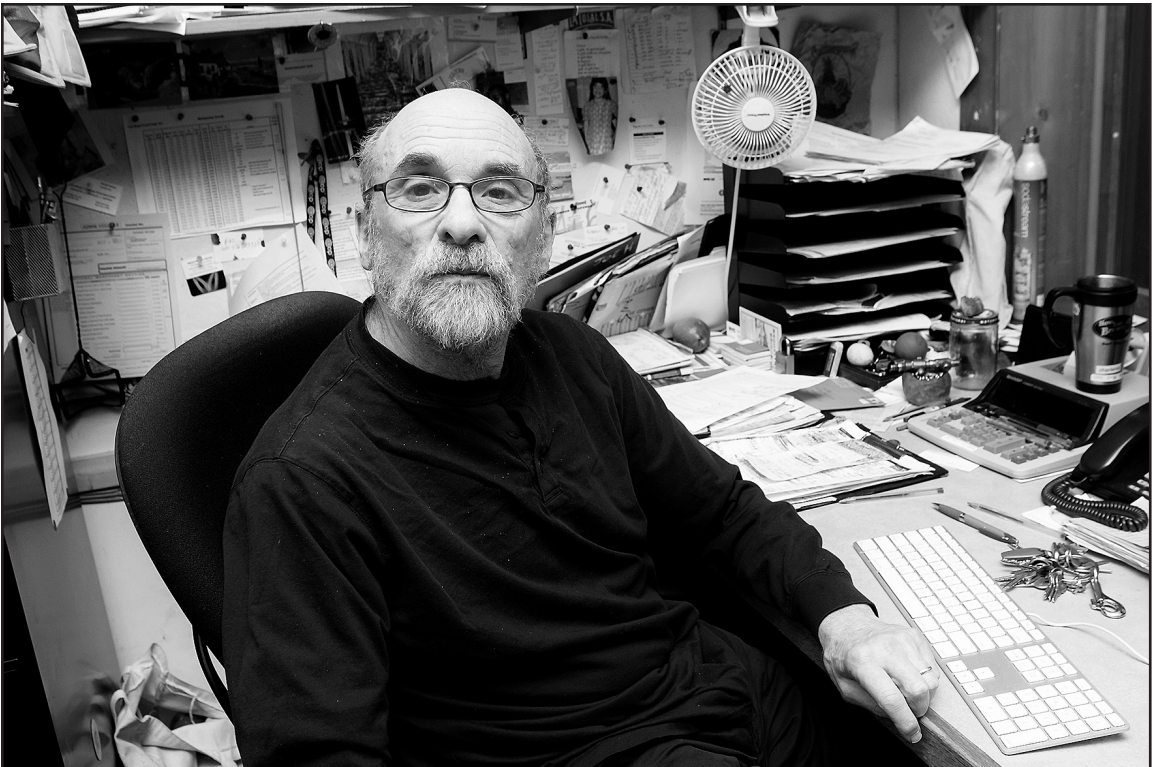
Across

- Hoped-for result of swiping right on Tinder
- Atlanta train system
- Sudden pain
- Purple smoothie flavorer
- Length of many a TV drama: Abbr.
- On
- What the best man holds for the groom
- Lesser-played part of a 45
- Alternative to Levi's
- Auto visibility aids with intermittent settings
- Plays a sophomoric prank on, informally
- "Star Trek" extras, for short
- BBC sci-fi series, informally
- Oscar-nominated actress for the 1993 movie "Shadowlands"
- Suffix with cash
- Cannon of "Heaven Can Wait"
- _____ diet
- SpongeBob or Scooby-Doo
- More peculiar
- Alphabet quartet
- Toiletries holder
- Big name in ice cream
- Org.
- Two-time Emmy winner for "30 Rock"
- Some woodwinds
- Green: Prefix
- Sch. with a Phoenix campus
- Day-to-day triumphs one should remember to celebrate ... or what you can find in five boxes in this puzzle's grid
- Like racehorses' feet
- Eagle's home
- Elope
- VCR button
- Crib parts
- "Trainspotting" actor McGregor
- Droops
- Forecast around 32 degrees
- Painter Magritte

Down

- "The Voyage of the Beagle" writer
- Amino _____
- They may be fake
- Pizza slice, often
- Man first mentioned in Exodus 2
- Shade darker than azure
- Comedian Foxx
- What Wi-Fi can connect you to
- Capricious
- Yarn
- It starts a bit before Christmas
- "There _____ the neighborhood"
- Short albums, for short
- 2001 Apple debut
- Standardized H.S. exam
- NFL Coach of the Year in 1985 and 1988
- Keep lubed, say
- Composed, as an email
- Stay-at-home _____
- Put the kibosh on
- Flirtatious gestures
- Beginning, informally
- Accustom
- Answers a party invitation
- It may have you in an awkward position
- "The Voice" airer
- Dickens's "The Mystery of _____ Drood"
- Brother of Cain
- Mediocre
- Hanks' "Apollo 13" role
- Turkey _____
- "This is only _____"
- _____ butter (moisturizer)
- Using blades on blades
- Says further
- "Dies _____" (Latin hymn)
- Mention in a footnote
- "_____ you one!"
- Israel's Abba
- End of a song at a New Year's Eve party
- Many promgoers: Abbr.

Puzzle author: David Levinson-Wilk. For answers, see page 13.



Coop General Manager Joe Holtz in his office. He is doing accounting temporarily until a new General Coordinator for Finance is hired.

Mercury Contamination: Just How Safe Is Our Fish?

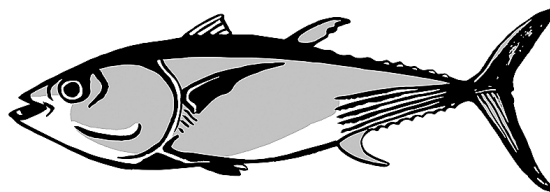
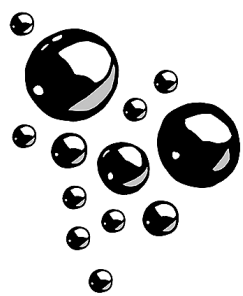


ILLUSTRATION BY VALERIE TRUCCHIA

By Jess Powers

Ever since the 1950s when mercury poisoning of seafood caused a health disaster in Minamata, Japan, we've been aware of the dangers of the presence of mercury in our fish and shellfish.

But how much does the average consumer really know about mercury and which fish is safe to eat? What does the latest research tell us?

As it turns out there's a lot of conflicting information out there. But the good news is that the Coop follows high standards when purchasing the seafood we consume.

Trace levels of mercury, a toxic metal, are present in nearly all fish and shellfish, but some species have higher concentrations than others. According to the Food and Drug Administration (FDA), it's generally not a health concern to consume conservative amounts of fish and shellfish containing mercury, except for those with developing nervous systems: unborn fetuses, babies, and young children.

The Natural Resources Defense Council estimates that as many as 265,000 infants are born at greater risk of learning disabilities due to their mother's mercury exposure. But the FDA sets that number significantly lower, at about 75,000.

For that reason, the FDA recommends that women who are pregnant, breastfeeding, or who may become pregnant, as well as young children, avoid fish and shellfish with higher levels of mercury.

For everyone else, the guidance is murkier. Timothy Fitzgerald, director of the Environmental Defense Fund's Fishery Solutions Center and member of the Park Slope Food Coop from 2004-2009, says to take the guidance with a grain of salt. The average American consumes only about five ounces of seafood per week, he says, "and it's worth noting, if you do eat fish with high mercury content, we're not talking about poisoning.

It's not immediate and irreversible, it's lower level exposure. It's not like carcinogens that take 10 or 20 years [to process in the body].

Women of childbearing age, however, should exercise extra caution because they may have an unplanned pregnancy and transfer the mercury burden to the fetus.

Which fish should I avoid?

Fitzgerald quips: "If it's the same size as you or bigger, it's not something you can eat a lot of." Shark, swordfish, king mackerel (kingfish), marlin, orange roughy, tilefish, and albacore, ahi, and bigeye tuna are all higher in mercury than other seafood. Those in the risk category should avoid these entirely.

Lower mercury fish and seafood include shrimp, canned light tuna, salmon, pollock, and catfish.

The Monterey Bay Aquarium, which educates the public and advocates for sustainable seafood through its Seafood Watch program, has easy to use guides and an app for making better fish choices. They rank and categorize fish and seafood into best choice (green), good alternative (yellow), and avoid (red). The guides are also available in Spanish. The Food Coop only buys seafood that's ranked "good" and "best" under the Monterey system. Joe Holtz, General Manager of the Coop, said: "Our goal is for our smoked, frozen, fresh and canned seafood to conform to the Monterey Bay Aquarium guidelines. Our main supplier understands that we are not interested in seafood that fails to meet those guidelines." Fitzgerald helped craft the Coop seafood purchasing guidance when he was a member.

The Environmental Defense Fund's Seafood Selector is an online guide to selecting fish available at <http://seafood.edf.org/guide>. The guide also has a list for selecting different types of sushi. They list the safe consumption recommendations of servings of different spe-

cies of fish per month. King mackerel or kingfish, for example—which can sometimes be found for sale by informal street vendors in Caribbean neighborhoods—enjoys a good eco-rating but an elevated level of mercury. It is recommended that men consume less than one serving per month and women and children consume none for the health reasons stated earlier.

The Natural Resources Defense Council says, simply, "when in doubt, smaller is better." They recommend "easing up" on tuna consumption, making safer sushi choices, avoiding the key species, and sticking with smaller fish.

Fitzgerald points out that some medical studies show that higher end consumers, who can afford and disproportionately eat sushi and swordfish and other species at restaurants, are at greater risk due to their consumption levels. Similarly, it's advisable not to eat canned tuna for lunch every day.

How does mercury get into fish, anyway?

Mercury occurs naturally but it is also released into the air through industrial pollution, mainly through coal-burning power plants and factories but also gold, cement, and steel production and waste disposal. It can build up in air, soil, and water. It is then consumed by fish, binds to proteins, and accumulates in their bodies.

Larger fish that have longer lifespans have more time to accumulate more methylmercury. They also consume smaller fish, and the amount of mercury biomagnifies. Biomagnification—also called bioamplification or biological magnification—is the increasing concentration of a substance at successively higher levels along the food chain. That is why shark, swordfish, king mackerel (kingfish), marlin, orange roughy, tilefish, and tuna have higher concentrations of mercury.

According to the Agency for Toxic Substances and Disease Registry website, exposure depends on "dose, duration, how you are exposed, personal traits and habits, and other chemicals [that] are present." High levels of exposure can damage the brain and kidneys. (At the time of writing, government websites were not actively managed and federal employees were not available for comment due to a lapse in federal funding.)

At low doses, mercury is released from the bloodstream over time. It can take up to one year to work its way out. Some people process it more quickly than others.

Corrina MacKoul, a Coop member for four years, had mercury and other toxic heavy metal poisoning through dental fillings—not fish consumption. She describes symptoms including redness on her hands and feet, radiating waves of heat, loss of concentration, difficulty breathing, and restless energy. Conventional doctors missed the diagnosis and assumed she was using drugs. She refers to the recovery as "horrible...it was ten years ago and I'm still recovering."

Scientists continue to debate the long-term health effects of methylmercury exposure. Andy Cutler, a chemical engineer who wrote a protocol for treating amalgam illness, said that government regulators should focus on "real hazards like dental amalgam" rather than seafood.

What about local fish?

Mercury advisories have increased over the past decade, according to the Environmental Protection Agency, largely due to increased monitoring rather than increased pollution. But the Environmental Defense Fund's 2003 report, "Out of Control and Close to Home," shows that "local sources of mercury—including coal-fired power plants, waste incinerators, and certain factories and mining operations—can create hot

spots of pollution that impact local communities." The report recommends that federal and state governments work to reduce power plant pollution, thereby reducing the mercury deposits that accumulate in fish. Eaters should check local advisories before consuming fish caught from local waterways.

A recent, comprehensive Seafood Hg database developed by Fitzgerald in collaboration with Stony Brook University found that mercury concentrations are higher in wild populations than farmed versions of seafood categories. The research found high variability and large discrepancies in FDA estimates and recommends that they be "revisited." It also calls for further monitoring of fish from Asia and South America for mercury levels. The findings of this study were used by the Environmental Defense Fund in its Seafood Selector.

Mercury is present in our fish, but by minimizing or avoiding consumption of fish with higher doses, you can safely enjoy fish and shellfish. Good resources exist to evaluate the fish and shellfish that you buy.

Perhaps the biggest danger as far as mercury exposure are the proposed rollbacks to federal regulations on coal production and cuts to federal agencies that monitor the levels of mercury in our fish and shellfish. These agencies also clean up spills when they occur. These regulations protect public health by ensuring that exposure to a known toxin is reduced.

In Minamata, Japan, the release of methylmercury from a chemical plant in industrial wastewater over nearly four decades led to widespread human and animal deaths after the government failed to take action.

"Be mindful," says Fitzgerald, but don't be too worried. Most people aren't consuming fish at the levels where they need to be concerned about mercury exposure. ■

Diversity

CONTINUED FROM PAGE 1

members were asked to show their cards.

Another experience members described in the survey was “feeling like they don’t belong at the Coop,” Friedman said. Members cite small incidents over time, such as feeling “watched” or “in the way.” Also, some members felt “frustration at a general sense of silence in the face of these kinds of experiences,” Friedman conveyed. This was true even among members who tried to bring their concerns forward, she said.

Members cite small incidents over time, such as feeling “watched” or “in the way.”

The survey was based on questionnaires sent to all members. About 1,300 filled them out for a more than 10 percent response rate. At the recent October 2018 General Meeting, Diversity and Equality Committee member Azi Khalili explained how the survey results helped to shape the next decade of the committee’s activities:

“We took all that information and crafted and designed a training so now once a year we [offer training to] all the Coop squad leaders and we also take complaints of bias and discrimination and we investigate them,” she said.

Forms are available in the office for anyone wishing to file a complaint. Members of the committee then follow up on that complaint. In minor cases, the complaints serve as examples for future trainings. In some cases, the committee offers mediation between Coop members, and in some cases members are called in to advise on decisions by the Dispute and Resolution Committee—formerly the Disciplinary Committee—to determine the role of bias.

Tools for Squad Leaders

For Hilda Cohen, a Maintenance Squad Leader who took the squad leader training this past summer, the session included information useful both within and beyond the Coop.

“Any profession should have a diversity and equality training. It should be part of high school requirements and middle school requirements. And I would love to have more,” she said.

The Diversity and Equality Committee training she attended began with an overview of the role of squad leaders within the Coop community, an orientation that Cohen appreciated—even a decade into her role.

“As a squad leader, it’s not like you’re ever told ‘you’re a squad leader and here’s what you do,’” she said. “There’s no formal job description.”

Cohen said she appre-

ciated that the committee training was framed around the Coop’s core values of being welcoming, accessible and addressing the needs of all members. Reviewing her notes from the training she read:

“These values spread across all elements to the Coop. The culture of the squad often comes back to the squad leader. As a squad leader you create a safe, inclusive and welcoming community environment.”

In her years as a member, Cohen noted some improvements in Coop policies and the elimination of arcane rules.

“There used to be this rule where you checked people’s bags [as they left the store], which at times could be incredibly racist and incredibly contentious, because who did you ask to check the bags?” she recalled.

Today, the Coop is a more equitable, self-regulating environment, Cohen said.

“Once a year, we train all the Coop squad leaders and we also take complaints of bias and discrimination and we investigate them.”

“Getting rid of those kinds of rules, I think, is really positive. And it makes everybody accountable and everyone is looking around.”

In the training, she recalled, breakout groups walked through potential situations where empathy and awareness of bias could come into play. This included a scenario in which a member wants to pay with food stamps and the person checking them out has never done that before. Cohen’s group discussed the difference in experience for that member of the checkout person calling out loudly “I have a question about [food stamps]” versus addressing the question more discretely.

The Work of Welcoming

Training existing Coop members is just part of the work of the Diversity and Equality Committee, according to Friedman. She and several committee colleagues have begun to assess the barriers new members—especially people earning low incomes and new immigrants—might face in joining.

Several barriers exist, Friedman points out, starting with registering online for orientation.

“You need to be at a



PHOTOS BY CAROLINE MARDOK



Top: The whole group from the tour organised with the Center of Family Life in Sunset Park. Left: Edouard enjoying the Coop. Center right: Biviana and Jen Friedman, who have organised the tour. Bottom right: Maria, member of the Sunset Park committee, entering the Coop.

computer at a certain time. So, again, if you’re someone who doesn’t have a computer or work near a computer, there are ways in which it’s sort of setting things up,” she said.

According to the Coop staff, if people don’t have a computer available, they can register for an orientation by calling the Coop office.

Language is another barrier. While Coop members speak many languages, the current work system doesn’t assess whether, for example, there is always a Spanish speaker on the shopping squad, or a Spanish-speaking squad leader.

A New Partnership

To more fully understand these challenges and to attract new and diverse members, the Diversity Committee recently partnered with the Center for Family Life, a community-based organization serving clients in Sunset Park, Brooklyn. The Center runs a wide-range of programs from immigration and legal counselling to foster care and food bank access.

The group’s Cooperative Business Development Program incubates small worker cooperatives. In the past those have included food businesses and a dog walking company, but today the

program focuses exclusively on child care and cleaning companies.

Juan Cuautle Juarez, a corporate business developer with the Center, belongs to a unit that works with around 300 business owners running their own house or corporate cleaning companies or babysitting cooperatives.

The Center recently hosted an informational meeting, inviting members of these coops to learn more about the Park Slope Food Coop. Diversity Committee members attended the meeting and shared the Coop’s mission and benefits.

Still, Juarez explained, joining is a challenge for some of the people he works with. First, he said, many members live far away, in Sunset Park, Queens and Staten Island.

Also, some people don’t recognize the benefits of shopping at the Coop “and buying organic food instead of all the processed food that they can get in normal supermarkets,” he said. “They prefer cheaper food instead of paying for local farmers’ food.”

As a next step, 10 people who attended this informational session and expressed interest in joining the Coop attended a special orientation and guided tour on Thursday, January 10. ■

ORIENTATION COMMITTEE Seeks New Members

We have no openings at the moment, but also no members trained and ready to step in when a vacancy occurs.

We need energetic Coop members with a teaching or training background to lead orientations to new members. Orienters lead sessions every six weeks, and on the week midway between sessions orienters must be available as backup for emergency coverage.

Orientations are held three times per week:

Mondays at 7 p.m.

Wednesdays at 10 a.m.

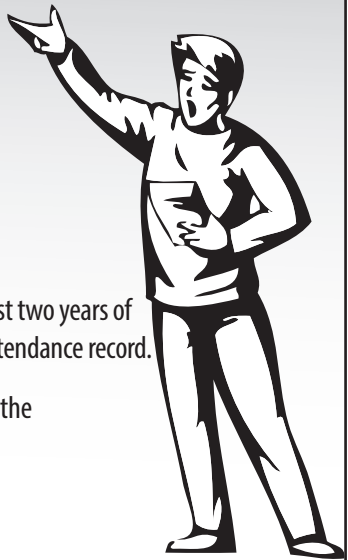
Sundays at 4 p.m.

There is an initial group interview for the committee, after which there are three trainings for worksite credit.

To be considered you must have at least two years of Coop membership and an excellent attendance record.

We are seeking orienters who reflect the diversity of the Coop’s membership.

To apply, please email
karen_mancuso@psfc.coop



COORDINATOR'S CORNER

Going Bananas: How the Coop Built a School in Ecuador

By Cecelia Rembert, Receiving Coordinator & Produce Buyer

In June 2018, I joined the Equal Exchange Delegation to Ecuador to visit the AsoGuabo banana grower's cooperative in the southern province of El Oro. The trip was an opportunity to learn about banana cultivation firsthand from Ecuadorian banana producers, and to understand the role of the Fair Trade movement in the marketplace.

Definition of Fair Trade

The Coop buys most of its bananas through Equal Exchange, a cooperatively run distributor of fairly traded produce and grocery items that works in close partnership with grower cooperatives across the world. Equal Exchange develops connec-

tions between its growers and the marketplace that sustains them partly through so-called "delegations," in which Equal Exchange brings buyers and other members of the supply chain to meet the producers themselves and see the harvesting and shipping en vivo, a Spanish term that means "live." As the current buyer of bananas for the Coop, I was included in the Ecuador Delegation this year.

Equal Exchange entered the banana market more for the social change than for the profit. Bananas are, as grocers kept telling me, a "volume game." That makes sense, since in the U.S. we're accustomed to paying less than a dollar a pound for them.

It's striking that most Americans consider bananas a staple considering the

natural odds against such an alliance. Bananas grow in tropical conditions, across an ocean from us, do not store for very long, and require delicate handling. Our love affair with bananas is so unlikely, and unnatural, born of decades of overt and subliminal political and marketplace manipulations. It's a miracle that containers of bananas arrive every day into the U.S. and that every grocery store in America boasts an overflowing display of this perfectly ripened fruit.

It's striking that most Americans consider bananas a staple.

Much of my travels in El Oro were on the AsoGuabo bus, graciously driven by the farmers themselves: winding on endless roads lined with dirt side streets, roadside food stands, tire repair stands known as "vulcanizadoras," (perhaps a nod to the Roman god) and many, many acres of bananas. The heavy hanging bunches of bananas (approximately 40 pounds, or one case of harvested bananas) are called "racimos," and they are allocated great attention in Ecuador. All across Ecuador, bananas are harvested only once a week, although each plantation harvests on a different day, so workers contract themselves to different growers on different days, filling out their working weeks day by day.

Each racimo begins from a flower, and it takes 12 weeks for the baby bananas to grow into maturity. When the flower appears, it is enveloped in a long plastic bag, open at

the bottom, which protects the growing racimo. Once the racimo is ready to be harvested, a theatrical moment transpires: one worker waits with a large pillow on his shoulder, positioned watchfully near the banana tree, and another worker cuts the entire tree down with a machete. The waiting pillow is skillfully maneuvered to catch and cushion the racimo at the final moment of fall.

Each banana tree will only bear one racimo. But in addition to the racimo it also puts out a "propagate" or offspring; at the time of harvesting the racimo, the entire "mother" is cut to allow the nutrients and light to now transfer to the child. The propagate will take 9 months to fully mature and produce its own flower, and then the whole cycle starts anew.

Ecuador is the world's largest exporter of bananas, but the province of El Oro remains fairly impoverished. The average banana worker is paid less than \$100 a week, and in some cases as little as \$50 a week.

The presence of the intermediary makes selling bananas difficult for many small growers, and price fluctuations can be drastic. The price an intermediary will pay for a case of bananas can range between \$2 and \$11.

In this environment, 30 years ago, the AsoGuabo cooperative was founded by a handful of small growers who sought to unite their outputs and garner some market leverage. There are 135 small farmers in the cooperative now, and a waitlist. AsoGuabo runs an efficient business, with 25 personnel, exporting

30 containers of bananas a week to Europe and the U.S. In the U.S., the AsoGuabo bananas are imported by Equal Exchange, at the current rate of three containers a week. The Park Slope Food Coop purchases about 230 cases a week, approximately one quarter of a container.

AsoGuabo's bananas are organic and Fair Trade certified. Being Fair Trade certified means that the buyers pay an additional dollar per case that is returned to the cooperative not as profit but designated as a "Fair Trade premium."

Being a cooperative, AsoGuabo votes annually on what to spend that premium on. In the past three years, AsoGuabo has used the Fair Trade premium to pay additional social security to growers; to provide a health-care clinic for growers, their families and the community at large; and to provide a scholarship to the children of growers for school supplies.

Our members' banana purchases have generated approximately \$10,000 annually in Fair Trade premium.

Beyond taking care of their growers, AsoGuabo elects to commit a portion of their premium to their community. In recent years the cooperative has built schools, including one for children with special needs, and has supported a variety of agroforestry programs aimed at increasing nutrient and microbe diversity in the soil organically.

Since the Coop started purchasing Equal Exchange bananas three years ago, our members' bananas purchases have generated approximately \$10,000 annually in Fair Trade premium, which returned directly to the communities of El Oro. Our collective banana buying over the past few years helped build a school, among other things.

It was thrilling for me to see the link between my role as a banana buyer here in Brooklyn and the growers in Ecuador, carefully packing their weekly harvests. I left Ecuador with an even greater commitment to one of the aims of the Coop's produce department: make the world a better place by conscientiously choosing what we buy, and which farms, growers and programs we support. ■

PLASTIC PACKAGING RECYCLING

2nd Wednesday of every month, 3:45-6 p.m.

Saturday, January 26, 1:45-4 p.m.

For Coop members only

Please be prepared to show your Coop membership card.

Plastic bags/wrap/packaging from most products sold at the Coop—food and non-food.

Thin plastic film wrap—from notecards, tea boxes, pre-packaged cheese, household items, pet food, juice packs, etc.

Plastic roll bags distributed by the Coop—please use roll bags only as necessary, reduce usage whenever possible, and re-use any bags you do take before recycling.

Plastic food storage zip lock bags (any size), plastic cling wrap, and small bulk bags.

NO food residue, rinse as needed.
Only soft plastic from Coop purchases.

For all community members:

Pre-sort and separate according to the categories below.



Toothbrushes and toothpaste tubes
Energy bar wrappers and granola bar wrappers
Brita water filters and related items (other brands also accepted)
Cereal and cracker bags/box liners



Donations in any amount are welcomed to help offset the cost to the Coop of this collection.

Interested in joining the squads that run the Wednesday/Saturday collection?
Contact Cynthia Pennycooke in the Membership Office.

For more information about Terracycle, visit terracycle.com

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



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
Lloyd Baskin
Cori Cohen
Miriam Driot
Danielle Friedman
M. Monalisa Gharavi
Lee Gough
Michelle Greenwald
Ash Hadaoui
Alden Harris-McCoy
Becky Horvath
Sadie Jones
Joanne Keo
Caroline Matthews

Vladimir Morozo
Chris Roberts
Emily Rubin
Joshua Russo
Lilian Smith
Dane Spudic
Monita Sun
Jason Weinstein
Zachary Williams
Josh Winefsky
Rachel Winefsky
Cynn Wynter
Svetlana Yankovskaya
Erin Zielke

INTERNATIONAL TRADE EDUCATION SQUAD REPORT

NAFTA 2.0: Will It Make It Through Congress?

By Willy Naess, International Trade Education Squad

With Democrats now in control of the House, expect big political changes in 2019. But what does it mean for international trade?

North American leaders met this past October and signed the U.S.-Mexico-Canada Agreement, a free trade deal among those three countries that will replace the North American Free Trade Agreement. Scrapping the 24-year-old Nafta was

one of Trump's campaign promises and he has hailed the new agreement as major achievement.

The new agreement preserves the basic structure of NAFTA with some changes; but the significance of these changes is debatable. Many analysts call it "NAFTA 2.0." For more background on it, check out the International Trade Education Squad's blog at <https://coopites.wordpress.com>.

The new agreement's actual

passage is far from guaranteed. Congress will vote on the deal in the upcoming months and with Democrats now in control of the House, ratification seems less likely than it did before the midterms. Here are some key members of Congress to watch in the upcoming debate.

New York's Freshmen Representatives

New Yorkers elected a number of new progressives in the November midterms, including Max Rose (Brooklyn/Staten Island), Alexandria Ocasio-Cortez (Bronx/Queens), and Antonio Delgado (Hudson Valley/Catskills). While none of them have yet declared their stance on NAFTA 2.0, their statements on other issues suggest that they'll oppose at least some of its provisions.

Nancy Pelosi has blasted provisions for lacking enforcement and being unfair to middle-class Americans.

Delgado, for example, who campaigned on a promise to protect New York's natural areas, will presumably join a chorus of Democrats criticizing NAFTA 2.0 for its weak environmental standards. Rose and Ocasio-Cortez's support from unions, meanwhile, will make the labor provisions in NAFTA 2.0 difficult to swallow. Nancy

Pelosi has blasted provisions for lacking enforcement and being unfair to middle-class Americans, and it's unlikely that freshmen progressives will disagree with her.

New Jersey Representative Bill Pascrell

As chair of the House Ways and Means Subcommittee on Trade, New Jersey Rep. Bill Pascrell will have a lot of influence on whether or not NAFTA 2.0 makes it through Congress. Pascrell has been a vocal critic of the deal, saying that it lacks enforcement mechanisms for labor standards and has no chance of passing Congress unless changes are made.

"Trump has made it seem like this was a done deal, but there is a long, long way to go."

Changing the deal, though, won't be easy—it would require a new round of negotiations by the three countries or the passage of supplementary legislation by Congress, neither of which seems likely. North American trade representatives don't want to restart talks on a deal that took them months to reach, and congressional Democrats and Republicans aren't interested in a protracted fight over additional legislation. "Trump made it seem like this was a done deal, but there is a long, long way to go," Pascrell said in

November—and that was before the midterms.

Ohio Senator Sherrod Brown

With its large agricultural and industrial sectors, Ohio is one of the states with the most to gain or lose from free trade agreements. Not surprisingly, Ohio Democrat Sherrod Brown, who is considering a presidential run in 2020, has been outspoken about NAFTA 2.0. Bucking the trend of his party, Brown has opposed most free trade deals and voted no on the original NAFTA in 1993. He's said he'll do the same with NAFTA 2.0 unless stronger labor enforcements are written into the law to prevent more jobs from being outsourced to Mexico. Watch for Brown to make alliances with free trade critics across the aisle in the Republican-controlled Senate.

NAFTA 2.0 and Food

Do you want to know more about NAFTA 2.0 and how it affects the food you consume? Please join the International Trade Education Squad as we host a public forum with Alyshia Galvez, author of the new book *Eating NAFTA*. The forum will be held on January 31 from 7-9 p.m. at Brooklyn Society for Ethical Culture, 53 Prospect Park West. We'll discuss NAFTA 2.0 and how it affects the North American food supply. Hope to see you there! ■

Links to activities of all Coop committees can be found on the Coop website.



ecokvetch
the environmental
committee blog

Tip of the MONTH!

Babies and children spend lots of time sleeping! When you buy a mattress for a crib or a children's bed, look for one made without flame retardant chemicals, which expose kids to endocrine disrupting chemicals.

Learn more at:
ecokvetch.blogspot.com

3 GREAT reasons to register for member services!

1 Intelligent Shift Notifications: Receive TEXT or EMAIL alerts for upcoming shifts. ➔

2 Easily available FTOP info: View number of FTOP cycles covered or banked and upcoming shifts scheduled! ➔

3 Avoid surprises at the entrance desk: Check your status before coming to the Coop. ➔

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

LABOR COMMITTEE REPORT

We All Scream for Worker Justice

By Michelle Kuchinsky,
Labor Committee

Now you have one more reason to reach for that pint of Ben & Jerry's. Last year, the ice cream manufacturer committed to only purchasing dairy from farms that comply with the Milk with Dignity Code of Conduct. Established by a group of farmworkers organizing with Migrant Justice, the Code requires dairy suppliers to respect the basic human rights of its workers in order to secure access to key buyers like Ben & Jerry's. After three years of rallying outside of the company's stores and headquarters and negotiating with company leaders, the campaign organizers finally pressured Ben & Jerry's to sign the Code in October 2017.

Though farmworkers in the U.S. have a history of securing key wins against their employers, they still face notoriously inhumane and abusive working conditions. Farmworkers have a long and often racially motivated history of being systematically excluded from many of the wins secured by workers in other industries, such as overtime, the ability to join a labor union, and even minimum wage guarantees.

On top of that, many of the farmworkers are undocumented and live in perpetual fear of being detained or deported, a fear often exploited by the employers. One of the workers on the participating farms described the conditions before the program: "For four years it was the same routine. Every day, seven days a week. We would ask for raises and wouldn't get them."

Farmworkers at farms participating in the Milk With Dignity program have in the last year actually seen their conditions of employment transformed.

Farmworkers are also frequently housed by their employers in substandard living conditions. They are afraid to speak out about injustices at work out of fear of retaliation or deportation.

Working under these conditions can be life-threatening. Migrant Justice as an organization was born

out of the tragic death of a 20-year-old dairy worker who was killed by a farm machine in 2009.

The Milk With Dignity organizers consider themselves part of the "Worker-driven Social Responsibility" movement. Rather than relying on what the farmers, corporate buyers, or politicians believe to be appropriate working conditions, the worker organizers with Migrant Justice determined for themselves what this Milk With Dignity Code of Conduct should look like.

After decades of watching so-called "Corporate Social Responsibility" programs fail to make any actual improvements to workers' lives, the more than 300 farmworkers at farms participating in the Milk With Dignity program have in the last year actually seen their conditions of employment transformed.

They are now guaranteed one day off every week, wages of \$10.50/hour (the Vermont minimum), and access to a worker support hotline for reporting infractions by their employers, five annual paid sick days, five paid vacation days, and safer living accommodations and working environment. Workers are openly sharing their concerns or incidents of abuse over the confidential hotline without fear of retaliation.

The program is also prioritizing education to ensure that workers actually know their rights and call the hotline when they are being violated. A single instance of violence, sexual harassment, retaliation, or discrimination on a farm could mean expulsion from the program and losing its access to Ben & Jerry's as a buyer of its dairy.

When major players in the food industry choose to squeeze their suppliers to barely noticeable profit margins, the farmers in turn lower wages for their own workers to stay afloat. As consumers we may think of individual farm owners as holders of power. But in reality, multi-national corporations spending billions each year on basic supplies from a key group of suppliers ultimately dictate how the industry is managed through their outsized buying power.

Over the last several

decades, major brands like Nike, Sweet 'N, Low, and Adidas, have moved themselves out of the actual business of manufacturing or processing, and blame their subcontractors or suppliers when light is shed on assault, abuse, and wage theft in the workplace. Businesses engaged in these practices hope to distance themselves from the bad press of abusing workers, but don't want to pay the premiums that come with using suppliers that treat employees fairly.

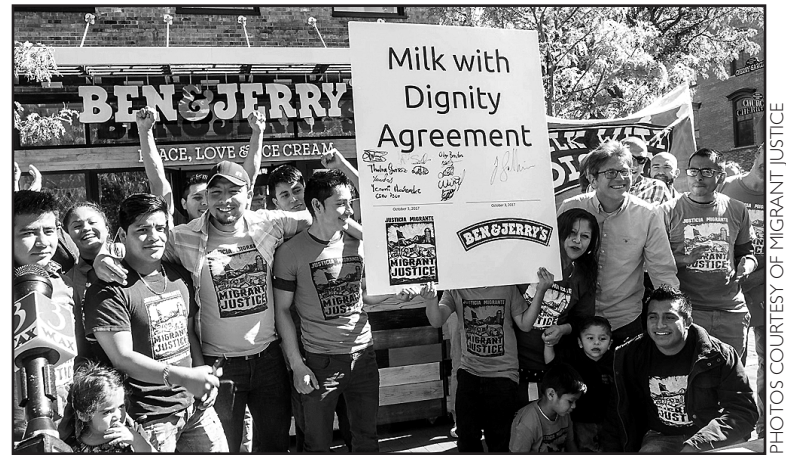
Now workers are beginning to leverage that power and are directly targeting the brands that control their supply chains. The Milk With Dignity campaign, which began in 2014, emerges as one of several worker-centered movements that are focusing not on changing government regulations, but rather on consumer pressure as a source for change.

Workers seem to be less willing than ever to trust in their elected officials to ensure their basic rights on the job.

Another example is the Coalition of Immokalee Workers, which has founded the Campaign for Fair Food to compel major tomato buyers like McDonalds, Subway, and Walmart, to only purchase from tomato farms that treat their workers fairly. Failing to commit to the coalition's program could land bad actors in the hot seat, potentially facing months or years of bad press, targeted actions, and boycotts. Partially inspired by Coalition's campaign, workers with Migrant Justice targeting dairy buyers are joining the movement that hopes to change the way Americans consume, purchase, and understand power in a capitalist world.

Workers seem to be less willing than ever to trust in their elected officials to ensure their basic rights on the job. Rather than targeting regulators, they're leveraging direct threats to corporate bottom lines and turning to their colleagues to act collectively to directly hold corporate power accountable.

Now more than ever, the



PHOTOS COURTESY OF MIGRANT JUSTICE



Coop's role as both a food buyer and as an employer means that we have the ability to shape the way workers in our immediate and broader communities deserve to be treated. While Ben & Jerry's has signed on to the Milk With Dignity Code of Conduct, other key buyers of dairy from Vermont have yet to do so.

David, a worker on a farm that sells to Ben & Jerry's shared, "We're benefiting from the program here, but there are plenty of workers still left out. It needs to expand to more companies because it's something that

protects us, that gets our backs."

Coop members can do our part by eating more Ben & Jerry's and buying tomatoes at the Coop that may soon bear a "Fair Food Program" label. Beyond that, you can also help the worker organizers at Migrant Justice achieve more wins for farmworkers by donating at migrantjustice.net/donate. For more information on the Park Slope Food Coop Labor Committee and other worker struggles, visit our website to sign-up for our mailing list <https://psfclaborcommittee.wordpress.com/contact/>. ■

STATEMENT ON THE COOPERATIVE IDENTITY

DEFINITION

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

VALUES

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

PRINCIPLES

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

They are as follows:

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

REFERENCE: ICA.COOP

LINEWAITERS' GAZETTE

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

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

SUBMISSION GUIDELINES

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

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

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

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

You may submit via e-mail to GazetteSubmissions@psfc.coop.

Letters: Maximum 500 words.

Voluntary Articles: Maximum 750 words. A Voluntary Article is held to a higher standard than a letter and must meet at least the following criteria: A Voluntary Article must analyze the topic it is discussing; it must present accurate, verifiable corroboration for factual assertions; it can criticize but not attack Coop practices and personnel; if critical it must present positive solutions; it cannot be solely or mainly opinion. It must strive to make a positive contribution to the understanding of the reader on a topic. If a submitted Voluntary Article is substantially opinion, it must be re-submitted, under 500 words, as a Letter to the Editor, possibly to a future issue. Editors will reject articles that are essentially just advertisements for member businesses, those of family and friends of members, solely expressions of opinion or that do not follow the guidelines and policies.

Committee Reports: Maximum 1,000 words. Reports must follow the published guidelines and policies.

LETTERS, ARTICLES AND REPORTS SUBMISSION POLICIES

Letters must be the opinion of the letter-writer and can contain no more than 25% non-original writing.

All submissions must be written by the writer. Letters or articles that are form letters, chain letters, template letters or letters prepared by someone other than the submitting member will be rejected.

Letters, articles and reports must adhere to the Fairness, Anonymity and Respect policies. They cannot be hateful, needlessly inflammatory, discriminatory libelous, personal attacks or make unsubstantiated claims or accusations or be contrary to the values of the Coop as expressed in our mission statement.

All submissions must be legible, intelligible, civil, well and concisely written with accurate, attributed, easily verifiable statements of facts separated from opinions.

Letter and article writers are limited to one letter or article per issue.

Letter and article writers cannot write gratuitous serial submissions. Editors may reject submissions to consecutive editions of the *Gazette* on the same topic by the same writer.

Editor-Writer Guidelines: All submissions will be reviewed and, if necessary, edited or rejected by the editor. Writers are responsible for the factual content of their stories. Editors must make a reasonable effort to contact and communicate with writers regarding any questions or proposed editorial changes. Writers must be available to editors to confer about their submissions. If a writer does not respond to requests for editorial changes, the editor may make the changes without conferring with the writer, or reject the submission. If agreement between the writer and the editor about changes does not occur after a first revision, the editor may reject the submission, and the writer may revise and resubmit for a future issue.

FAIRNESS, ANONYMITY AND RESPECT POLICIES

In order to provide fair, comprehensive, factual coverage:

Fairness

1. The *Gazette* will not publish hearsay—that is, allegations not based on the author's first-hand observation.

2. Nor will we publish accusations that are unnecessary, not specific or are not substantiated by factual assertions. The *Gazette* will not publish gratuitous personalization. That is, no unnecessary naming of Coop members in polemical letters and articles. Writers must address ideas not persons.

3. Submissions that make substantive accusations against specific individuals, necessary to make the point of the submission and within the Fairness, Anonymity and Respect policies will be given to those persons to enable them to write a response, and both submissions and response will be published simultaneously. This means that the original submission may not appear until the issue after the one for which it was submitted.

Anonymity

Unattributed letters will not be published unless the *Gazette* knows the identity of the writer, and therefore must be signed when submitted (giving phone number). Such letters will be published only where a reason is given to the editor as to why public identification of the writer would impose an unfair burden of embarrassment or difficulty. Such letters must relate to Coop issues and avoid any non-constructive, non-cooperative language.

Respect

Submissions to the *Gazette* must not be hateful, racist, sexist, otherwise discriminatory, inflammatory or needlessly provocative. They may not be personally derogatory or insulting, even when strongly criticizing an individual member's actions.

The *Gazette* is a collaboration among Coop members. When submitting, please consider the impact of your words on the writers, editors and production staff who use our limited workslot time to try to produce an informative and cooperative publication that reflects the values of our Coop community.

Printed by: Tri-Star Offset, Maspeth, NY.

Friday, February 15, 8:00 p.m.

The Brooklyn Society for Ethical Culture
and the Park Slope Food Coop present:



PROSPECT CONCERTS



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.
Booking: Bev Grant, 718-788-3741**

RETURN POLICY



The Coop strives to keep prices low for our membership. Minimizing the amount of returned merchandise is one way we do this. If you need to make a return, please go to the 2nd Floor Service Desk.

REQUIRED FOR ANY RETURN

1. The Paid-In-Full receipt **MUST** be presented.
2. Returns must be handled within 30 days of purchase.

CAN I EXCHANGE MY ITEM?

No, we do not "exchange" items. You must return the merchandise and re-purchase what you need.

CAN I RETURN MY ITEM?

Produce* Bulk* (incl. Coop-bagged bulk)
Cheese* Seasonal Holiday Items
Books Special Orders
Calendars Refrigerated Supplements
Juicers & Oils
Sushi *A buyer is available during the week-days to discuss your concerns.

**NEVER
RETURNABLE**

Refrigerated Goods (not listed above)
Frozen Goods
Meat & Fish
Bread

**RETURNABLE
ONLY IF SPOILED
BEFORE
EXPIRATION DATE**
Packaging/label
must be present-
ed for refund.

Items not listed above that are unopened
and unused in re-sellable condition

RETURNABLE

The Coop reserves the right to refuse returns on a case-by-case basis. If you have questions, please contact a staff member in the Membership Office.

This Issue Prepared By:

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Final Proofreader: Lisa Schorr

Index: Len Neufeld

Advertisement: Mary Robb

THANK YOU!

Thank you to the following members for referring friends who joined the Coop recently.

Tania Abbas	Louise Cohen	Alexander Gambaccini	Selena Juneau-Vogel	Sam Miller	Cecilia Schmidt
Lila Babb	Bridget Connor	Mariana Gaston	Kathleen Kiyoul	Angela Mulligan	Casey Selzer
Nicholas Blechman	Emilie Cresp	Carolyn Gearig	Shira Kline	James Murphy	Ellen Shadburn
Katie Brewer Ball	Julia Cuthbertson	David Goddy	Justin Krebs	Obediah Odom Oumou	Sam Shapiro
Sara Brooks	Isabelle D'Ursel	Genevieve Harding	Kristine Larsen	Frances P.	Robin Stein
Elizabeth Bucher	Elizabeth Dickinson	Matthew Hart	Jason Lifton	Pareesa Pourian	Jasmine Stine
Regina Bultron Bengoa	Charlotte Dobbs	Tamar Huberman	Judy Lipshutz	Enensaauas Rastrygina	Robert Taylor
Christina Buzovi	Kieran Dwyer	Lucas Huh	Deirdre Lovell	James Reich	Aisha V.
Rebecca C.	Maya Edery	Jacob Israelow	Trevor MacDermid	Kathleen Rominger	Christopher Willets
Victoria Carnese	Andrew Egelhoff	Florian Jacob	Kyla MacDonald	Sheldon S.	Colin Wyatt
Gilles Chevalier	Rachael Elliott	Aaron Jakes	Dennis McFadden	Nancy Satola	

COOP CALENDAR

New Member Orientations

Attending an Orientation is the first step toward Coop membership. Pre-registration is required for all of the three weekly New Member Orientations. To pre-register, visit foodcoop.com.

Have questions about Orientation? Please visit www.foodcoop.com and look at the "Join the Coop" page for answers to frequently asked questions.

The Coop on the Internet

www.foodcoop.com

The Coop on Cable TV

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

General Meeting Info

TUE, JANUARY 29
GENERAL MEETING: 7:00 p.m.

TUE, FEBRUARY 5
AGENDA SUBMISSIONS: 7:30 p.m.
Submissions will be considered for the February 26 General Meeting.

Gazette Deadlines

LETTERS & VOLUNTARY ARTICLES:
Jan 31 issue: 12:00 p.m., Mon, Jan 21
Feb 14 issue: 12:00 p.m., Mon, Feb 4

CLASSIFIED ADS DEADLINE:
Jan 31 issue: 7:00 p.m., Wed, Jan 23
Feb 14 issue: 7:00 p.m., Wed, Feb 6

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, January 29, 7:00 p.m.

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

Location

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

How to Place an Item on the Agenda

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

Meeting Format

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

Attend a GM and Receive Work Credit

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

Following is an outline of the program.

- **Advance Sign-up required:**
To be eligible for workslot credit, you must sign-up at foodcoop.com. A computer dedicated to sign-ups is located in the elevator lobby. You may sign up for the meeting all month long, until 5 p.m. of the day of the meeting.
Some restrictions to this program do apply. Please see below for details.
- **Two GM attendance credits per year:**
Each member may take advantage of the GM-for-workslot-credit program two times per calendar year.
- **Squads eligible for credit:**
Shopping, Receiving/Stocking, Food Processing, Office, Maintenance, Inventory, Construction, and FTOP committees. (Some Committees are omitted because covering absent members is too difficult.)
- **Attend the entire GM:**
In order to earn workslot credit you must be present for the *entire* meeting.
- **Signing in at the Meeting:**
After the meeting the Chair will provide the Workslot Credit Attendance Sheet.
- **Being Absent from the GM:**
It is possible to cancel without penalty. We do ask that you remove your name if you know cannot attend. Please do not call the Membership Office with GM cancellations.

Park Slope Food Coop Mission Statement

The Park Slope Food Coop is a member-owned and operated food store—an alternative to commercial profit-oriented business. As members, we contribute our labor: working together builds trust through cooperation and teamwork and enables us to keep prices as low as possible within the context of our values and principles. Only members may shop, and we share responsibilities and benefits equally. We strive to be a responsible and ethical employer and neighbor. We are a buying agent for our members and not a selling agent for any industry. We are a part of and support the cooperative movement.

We offer a diversity of products with an emphasis on organic, minimally processed and healthful foods. We seek to avoid products that depend on the exploitation of others. We support non-toxic, sustainable agriculture.
We respect the environment. We strive to reduce the impact of our lifestyles on the world we share with other species and future generations. We prefer to buy from local, earth-friendly producers. We recycle. We try to lead by example, educating ourselves and others about health and nutrition, cooperation and the environment.

We are committed to diversity and equality. We oppose discrimination in any form. We strive to make the Coop welcoming and accessible to all and to respect the opinions, needs and concerns of every member. We seek to maximize participation at every level, from policy making to running the store.
We welcome all who respect these values.

park slope
FOOD COOP

calendar of events

jan 18
fri 8 pm

Jay Rodriguez



In an eagerly awaited return engagement, **Jay Rodriguez** will bring the ultimate culmination of his musical experiences for a not-to-be-missed performance of



soulful Descarga dance-floor music infused with jazz, Latin, funk and soul to Prospect Concerts. The all-star ensemble will feature Jose Joaquin Garcia, Alexis Cuadrado, Sean Moran, Brian Drye, Aruan Ortiz, Ludovica Burtone, Urbano Sanchez, Andrew Drury and many others, including a string section and special guests TBA. Let's kick off the new year on a positive light! Bring your dancing shoes! It's a dance party! There will also be free dance lessons with professional dance instructors **Arturo Perez** and **Carolynn Murphy**.

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

jan 19
sat 12 pm

Financial Health Intro

Want to FEEL rich? Want to let go of fears and doubts? **Suzanne Meadows** encompasses an alternative and wholistic approach to include emotional and spiritual well-being. She provides a down-to-earth and comfortable space to discuss finances based on mutual trust, respect, and honesty. Meadows has been a Coop member since 2003, has a MS in Finance from Baruch College and is a ThetaHealing® Practitioner who worked internationally before returning to Brooklyn.

jan 22
tue 7 pm

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.

jan 26
sat 12 pm

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.

jan 27
sun 11 am-2 pm

Auditions For Our Coop Kids' Variety Show



Coop members ages 4-18 may audition on Sunday, January 12, 11 a.m.-2 p.m. or Sunday, January 27, 11 a.m.-2 p.m. Contact **Martha Siegel** at 718-965-3916 or msiegel105@earthlink.net to reserve an audition time and confirm audition location. You must audition to be in the show. Polished act not required for audition; we can help you polish it. Singers and other musicians, poets, jugglers, stand-up comics, rappers, dancers, magicians, gymnasts, etc. (no lip-syncing please). Performance date is Saturday, March 16. Show time and place to be determined. We look forward to hearing from you!

The Kids' Variety Show takes place Saturday, March 16.

jan 29
tue 7 pm

Personal Cybersecurity

Password Best Practices. 2018 was a record-breaking year in the number of data breaches and people impacted. Even with these stories constantly in the news people may not be quite sure what steps to take to stay safe. We all have dozens if not hundreds of online accounts we use and it's hard to remember all these passwords, so we often resort to easy-to-remember or reused passwords. In this workshop we'll review the risks of "weak" passwords and tools you can use to protect and organize your passwords at home and on-the-go. **Lynn Stabile** is a software productivity strategist for small businesses with 20 years experience in the software industry. She's also a maker, cyclist and sometimes musician.

jan 29
tue 7 pm

PSFC JAN General Meeting



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

between 7 and 7:15 p.m.

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

I. Member Arrival and Meeting Warm-Up

II. Open Forum

III. Coordinator and Committee Reports

IV. Meeting Agenda

Item 1: Hearing Officer Committee Election (15 minutes)

Election: The Committee will present Jacob Heyman-Kantor for election to the Hearing Officers Committee.

Item 2: Labor Committee Report on Fair Food Program (60 minutes)

Discussion: The PSFC Labor Committee proposes that the Coop formalize its collaboration with the Fair Food Program (FFP) and the Coalition of Immokalee Workers (CIW). This should include:

1. A multi-pronged member education program about the FFP.
2. Use of an FFP label to show Coop members about the availability of these products in the produce aisle.
3. An annual payment of \$10,000 to the FFP to support the FFP's institutional role.

V. Board of Directors Meeting

VI. Wrap-Up. Includes member sign-in for workslot credit.

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

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.

jan 18–feb 15 2019

feb 1
fri 7 pm



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.

feb 2
sat 11 am

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.

feb 6
wed 7 pm

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.

feb 7
thu 7:30 pm



Food Class: Vegetarian Winter Soups

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/CCCChf1.

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**, wordsproutspfc@gmail.com.

feb 12
tue 7 pm



Safe Food Committee Film Night: FOOD COOP

FOOD COOP explores how ordinary people working together can upend the received wisdom of corporate 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, cutting 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.

feb 15
fri 8 pm



Deva Salina & Peter Stan; The Jalopy Chorus

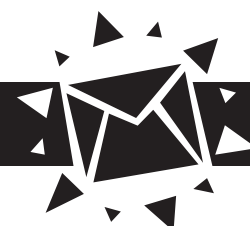
Deva Salina & Peter Stan are a small and mighty duo of accordion & voice, traveling through Vintage Pop sounds of Balkan Roma communities. Eva & Peter

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.

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



LETTERS TO THE EDITOR



ABOUT PLASTIC

DEAR MEMBERS AND COORDINATORS:

I needed mayonnaise. Decisions about anything are challenging to me and I stood in the aisle for an embarrassingly long time, overwhelmed by the choices of mayonnaise. Safflower mayo, canola mayo, olive oil, eggless, egg yolks, soy, organic, vegan, added sugar, no added sugar, some with just mustard seed. As I carefully examined the different options, even in indecision paralysis, I easily eliminated the mayo in plastic jars and plastic squeeze bottles.

Why are we, as an environmentally cognizant community, with the plethora of choices, still ordering/buying single use plastic items when there are viable choices to avoid them? Yes, glass mayo jars are heavier, but you can reuse them and they won't end up choking the fish in the ocean because THEY ARE NOT PLASTIC!

Countries and municipalities everywhere are moving to ban single use plastics as only a fraction of plastic is actually recycled. Yet we are using plastic rampantly and gratuitously. One example is we still have rolls and rolls of free single use plastic bags which are way overused. It is not uncommon to see at the checkout line, a green pepper in its very own bag, next to its neighbor, a red pepper, also in its own plastic bag.

Seriously, it's time for us to make some changes.

*In cooperation,
Lisa Badner*

THE TROUBLE WITH ELECTRONIC VOTING

MEMBERS,

In September GM, a proposal to adopt electronic voting was discussed. I voiced my strong opposition to it at the meeting, but I thought this is an important issue that requires clearly articulated reasoning to the best of my means and ability.

Assume that you have no problem with the click on your ever-so-reliable computer or phone to elect members of the board. Would you be also comfortable with the electronic voting on general matters beside the election of the board? How about outside the Coop? Maybe local school-board member elections?

Still O.K. there? Then, maybe city council elections? Keep going with the list of measures or elections in the order of increasing importance to you, and consequently more contention.

I am certain that at some point you'd find yourself feeling uncomfortable in accepting the electronic voting. By accepting the idea of electronic voting in some narrow ground, we are stepping on to a long and slippery slope. We must evaluate electronic voting in a wider context outside the Coop.

Democracy is built on layers of democratically run institutions that include elections and voting. With electronic voting, it is not possible for a layperson to participate in the process to attest the fairness of the process. Either you must have highly specialized skills and expertise to understand the technological underpinnings of electronic voting systems used, or you simply trust somebody else with such skills.

If only certain class of people can ascertain the fairness of voting process, that's against the very definition of democracy. Reliable and trustworthy electronic voting system is a very hard problem to solve technologically.

There are numerous cases reported worldwide where various electronic voting systems in real life are exposed to tampering or attacks undermin-

ing its reliability. Search on IEEE digital library and you'll find over thousand articles of research paper from academia and industry, mostly done by whom with prestigious credentials. I personally happen to make a living myself in such profession at large.

Yes, for every technical problem technical solution can be found. But that is not the point. At stake is whether we can substitute common sense with highly mathematical and scientific specialties in the democratic process.

Some argue that open source software can be an answer to the problem of transparency. Open source software refers to the software programs that are created and maintained by public contributions. It is better than private software, but it hardly makes a difference for the vast majority of people with no such special technical capability. It only creates a class of people who can weigh in, and in turn ask general public to trust their collective works.

Electronic voting is happening today in various places in our society and will expand further. Where there is very low risk of crisis in trust, such as in our Coop, it would not be a source of problem for the institution it itself. But I want our Coop live by democratic principles. Let's not sacrifice our core value for cost.

Sun Yu

COOP LEGAL FEES

DEAR MEMBERS,

I was surprised that the general coordinators of the Coop chose to use the law firm Seyfarth Shaw when they wanted legal advice. Looking Seyfarth up, it seemed that to the question of "which side are you on," Seyfarth is always on the wrong side: Casino owners vs. labor, Washington Post vs. the Pressmans' union, and even agribusiness vs. the United Farm Workers union, to name just a few incongruities that surface without putting too much effort into looking up Seyfarth Shaw's history.

Why, as an alternative to commercial profit-oriented business, is the Coop getting legal advice from a law firm that has consistently been

employed by clients who wish to undermine many of the values we cherish including democracy, equality, equity, and solidarity? It was a good step for the general coordinators to try to explain their decision in the November 22 issue of the *Gazette*, but there are still some things I just cannot understand.

In the interest of full disclosure, as a union member and a Coop member, I will always know which side I am on, and I have never seen Seyfarth Shaw by my side.

John Korber



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 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 *Linewriters' 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.

Special Ordering Temporarily Suspended



We will not be taking special orders 11/12/18 through 2/3/19 (special orders resume 2/4/19)

Vitamins/Supplements special orders are suspended indefinitely and will not resume on 2/4/19

No special orders on fresh baked goods

Orders for bulk or produce by the case must be placed directly with a bulk or produce buyer

SAFE FOOD COMMITTEE REPORT

Plow-to-Plate Movie Series Presents: *Bugs*

By Adam Rabiner,
Safe Food Committee

Bugs, screened on January 8 marking the start of the tenth year of the Coop's Plow-to-Plate Movie Series, asks an important question: Can eating insects save the world?

Malthusian predictions of mass starvation and global overpopulation have never quite gone away. The Food and Agriculture Organization of the United Nations has estimated that by 2050 the world will be home to over 9 billion people and food production will have to increase by 70%. If true, there's a good chance that bugs will be a crucial part of future diets.

That's not to say that bugs are not a part of many cultures' present day diets. *Bugs* takes viewers on a global tour to places where eating creepy, crawly things is common place—a delicacy even.

The tour guides are Chef Ben Reade hailing from Edenborough, Scotland, American researcher Josh Evans, and an Italian chef, Roberto Flore. The three work on The Insect Project, sponsored by the non-profit organization, part of The Nordic Food Lab, which is associated with the world famous Copenhagen restaurant, Noma. The Lab's mission is to investigate food

diversity and deliciousness.

Their first stop is the Australian Outback where an older aborigine woman teaches them to search for and cook up large caterpillar-like insects nestled inside tree roots. Roasting them over a wood fueled fire, Ben and Josh describe the flavors like the aspiring sommeliers in the movie *Somme* attempting to verbalize the sublime character of a fine wine. Some of the words they choose might even be the same: earthy, dry grass, round, nutty, creamy like a macadamia. In summary, it's delicious and amazing.

At times viewers may share their enthusiasm, as Ben and Roberto do a fine job of creating sophisticated recipes that mask what otherwise might seem disagreeable. But other times the camera's extreme close-ups of various worms and other insects crawling and squiggling is less than appetizing.

People don't view honey for what it really is: bee vomit.

The combination of allure and revulsion is well captured in the film's first scene. Prancing about the Nordic Food Lab test kitchen wearing silly stewards hats, they prepare for a board member

Paul, known as The Godfather of Disgust, an "airplane meal" of the 21st century that had never before been served to any human being on the planet: chicken with garlic saffron sauce, crusted in buffalo worms; tabbouleh with locusts; dung-grub stew (made with dung beetles—double disgust); noodles fried in black soldier fly larvae fat; a chia seed drink made with cucumbers, basil, and salt derived from locusts.

Bugs tends to look at insects from Ben and Roberto's gastronomic, cooks' perspective, following the Lab's work on such subjects as edible wild plants and fermentation. With over 1,900 known edible insects, they're investigating different sensory properties.

Josh, while happily joining along in all the taste tests, is also interested in potential medicinal values. Everyone wants to learn from other cultures and explore the question why Westerners don't share the rest of the world's proclivity for bugs.

Ben and Josh are cynical of the motives of big food companies such as Kraft, Nestle, and Cargill that are venturing into the field of entomophagy, or the human use of insects as food. They are skeptical too of the Food and Agriculture Organization's endorsed notion, believed by so many in some emerging markets, that insects will save the world. Josh tells a conference audience that hunger is not the result of insufficient agricultural production, but rather distribution and power structures around access to food and markets.

The team's travels take them to Kenya's markets where they bought live termites ready for toasting. They discovered that traditional diets featuring insects are experiencing a revival in Africa because they have fewer chemicals than processed food and possess medicinal properties and rich nutrients.

For example, crickets are a major source of zinc, an anti-diarrheal. On this continental trip they excavated a

termite hill, accidentally decapitating the queen; roasted a huge, segmented, worm-like bug over an open fire declaring the results, "God's handmade sausage;" and in Uganda went absolutely crazy-wild happy while raiding a mound of honey ants and "squeezing honey out of mud." They marveled over how a living thing that made something so delicious did not sting.

Good-tasting insects might overcome their stigma too.

In Mexico they kvelled over simple rustic tacos and fine restaurant meals made with escamoles, "royal caviar of the desert"—the edible larvae and pupae of ants, which sell for up to 1,500 pesos per kilo. Mexicans don't view them as insects, just food, as people don't view honey for what it really is: bee vomit. Ben and Josh predict that just as sushi was once reviled but became mainstream, good-tasting insects might overcome their stigma too.

Not every food adventure thrilled them. In Italy they visit a Sardinian cheesemaker who teaches them the technique of casu marza (rotten/putrid cheese) which was discovered when maggots infected a pecorino with interesting results. Replicating the method back home in their lab one morning they snack on this stinky, ammonia smelling, liquefying ball and pronounce they would have preferred to have breakfasted on a regular camembert.

And so *Bugs* goes, vacillating between apparently repugnant meals to those that look delicious to an adventuresome eater, like an expertly prepared Japanese dish of poisonous wasps. All the while, *Bugs* also delivers some serious and intelligent conversation and thinking about a number of important topics. If attendees were fans of Anthony Bourdain's *Parts Unknown*, Bizarre Foods with Andrew Zimmern, or even some of the food challenges of *Fear Factor*, they surely got a kick out of *Bugs*. They even got to try free samplings of differently flavored Exo cricket protein bars and a variety of whole roasted crickets. Now who's squeamish? ■

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.

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



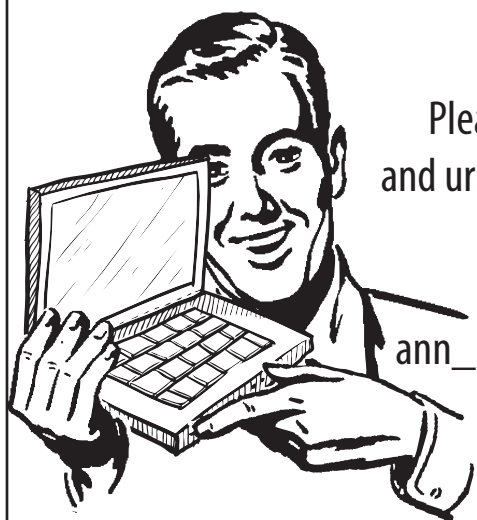
THANKS FOR YOUR COOPERATION.

Crossword Answers

D	A	T	E		M	A	R	T	A		T	W	I	N	G	E
A	C	A	I		O	N	E	H	R		A	T	O	P		
R	I	N	G		S	I	D	E	B		L	E	E	S		
W	I	N	D	S	H	I	E	L	D	W	I	P	E	R	S	
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S	H	O	D		A	E	R	I	E		G	O	B	Y		
R	E	W	I	N	D		S	L	A	T	S		E	W	A	N
S	A	G	S		S	L	E	E	T		R	E	N	E		

SPECIAL WORKSLOT OPPORTUNITY!

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



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

**Have you lost something
valuable?**

**Perhaps you lost it at the
Park Slope Food Coop!**

**Come up to the
Membership Office to
reclaim your valuables.**



ATTENTION COOP MEMBERS

**Beginning December 10, the Coop will be
purchasing Boneless Breasts, Boneless
Thighs and Whole Chickens from
Smart Chicken, a new supplier.**

**These parts will replace the
same from Murray's Chicken.**

For the time being, we will continue to carry Murray's
Thighs, Split Breasts, Wings, Drumsticks, Ground Chicken,
Italian Burgers, Sweet Italian Sausage, Bones and Livers.

**Please look for a full discussion of this change in a
forthcoming edition of the *Linewaiters' Gazette*.**

SMART CHICKEN FACTS

- Founded in 1998, and based in Nebraska.
- Air-chilled.
- Maintains a Safe Quality Food (SQF) Level 3 certification.

- Processed using Controlled Atmosphere Stunning chambers.
- All feed is sourced in the Midwest.
- Antibiotic- and hormone-free; no animal byproducts.

Pricing

**Boneless Breasts: \$5.48/lb.
Boneless Thighs: \$4.91/lb.
Whole Birds: \$2.44/lb.**

COMMUNITY CALENDAR

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

SAT, JAN 19

8 p.m. 6G Night: 3 Guys & 3 Guitars: Tom Smith, Gary Allard, Joshua Garcia at the People's Voice Cafe. 40 E. 35th St., New York. 212-787-3903 or peoplesvoicecafe.org. Suggested contribution: \$20 general/\$12 subscribers, youth, students.

FRI, JAN 25

The People's Music Network Winter Gathering takes place in NYC this year, January 25-27. It is great fun, inspiring, and a wonderful community to be a part of. <https://peoplesmusic.org/Winter-Gathering> The Brooklyn Women's Chorus will be performing a few songs as part of the (usually very long) Friday night opening concert-tickets are available separately for this: <https://peoplesmusic.org/Winter-Concert>.

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 W. at Second St., Brooklyn.

8 p.m. Local Coop member and Park Slope resident Ben Kogan is playing with his band the Ben Kogan Band in Bed-Stuy. Think indie Americana jam band with virtuostic jazz musicians. Cmon Everybody 325 Franklin Ave., Brooklyn. <https://www.eventbrite.com/e/mama-juke-ben-kogan-band-country-city-tickets-53922546789>.

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.

Openings

There are two openings on the Board. Each position is for a term of three years.

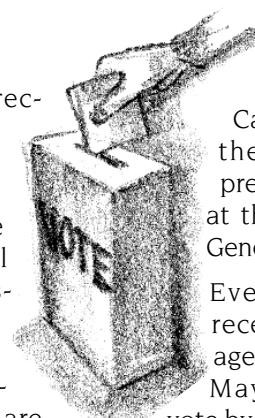
Candidate Deadline

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 late 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.



WORD SPROUTS

THE PARK SLOPE FOOD COOP'S
READING SERIES

**Are you a writer?
Do you want FTOP credit?**

**Wordsprouts, the Food Coop's
reading series, is looking for you,
for its monthly events in the
second-floor meeting room.**

**Please contact the organizers at
wordsproutspsf@gmail.com.**

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 Ave. Parlor floor, sleeps 3-4, private bath, deck, AC, wifi, kitchenette, 12' ceilings! houseon3st.com, or call Jane, 718-788-7171. Grandparents are our specialty.

HOUSING AVAILABLE

Paris-Bastille. Second Floor. Quiet Courtyard. Fully furnished. Spacious living RM. 1 bedrm, full kitchen. Rental min three months. princetonpopincourt@gmail.com 609-924-2652.

MERCHANDISE

FOR SALE: 2013 Honda Civic 4DLX. Excellent condition, one owner, low (45K) miles. All highway driven, extended warranty till 2021, premium tires + floor mats. All regular maintenance done on schedule. \$10,000. Call Nancy 646-418-6118. This is a great and gently used car!

MERCHANDISE-NONCOMMERCIAL

Dark brown genuine shearling 3/4-length coat. Used in very good condition. Please call, WhatsApp or text Devorah 347-276-3300. Might be able to bring to Park Slope.

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.

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

SERVICES AVAILABLE

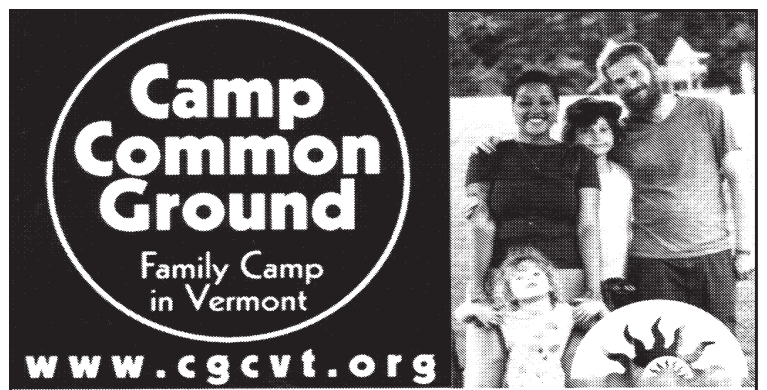
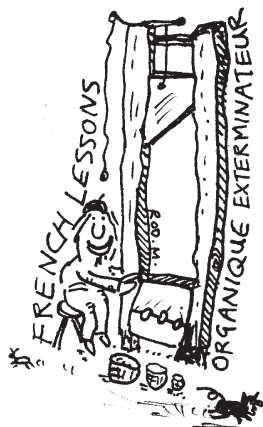
EXPRESS MOVES. One flat price for the entire move! No deceptive hourly estimates! Careful, experienced mover. Everything quilt padded. No extra charge for wardrobes and packing tape. Specialist in walkups. Thousands of satisfied customers. Great Coop references. 718-670-7071.

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

MADISON AVENUE HAIRCUTTER is right around the corner from the Food Coop, so if you would like a really good haircut for a decent

price, please call Maggie at 718-783-2154. I charge \$60 Wednesdays through Sundays.

ATTORNEY CAROL LIPTON has been practicing law for decades with Barton L. Slavin. We represent victims in auto, construction, and slip and fall accidents. We also handle co-op and condo transactions, estates and wills, guardianship, business litigation, and civil and family court appeals. We provide courteous, attentive service. Convenient midtown location. 718-436-5359 or 212-233-1010. nycattorneys.com.



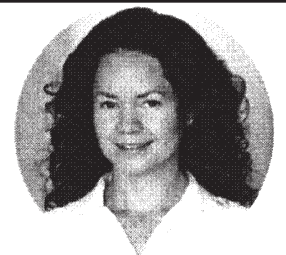
Green burials, home funerals, cremations at Green-Wood

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

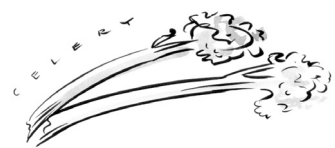
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Contact me to accomplish all your real estate goals. As your neighborhood real estate expert, I would be happy to help you.

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

EXPERIENCED REPORTERS
Please Apply

Workslot Description

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

For More Information

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

To Apply

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

Seeking Diversity on the Gazette Staff

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

HOROSCOPE

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.

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.

MEMBER SUBMISSION

The Solidarity Economy: An Introduction and Proposal

By Paul Wasserman

Did you know that the Park Slope Food Coop is an anchor institution of the growing Solidarity Economy movement in New York City? This movement includes consumer cooperatives like the Coop, worker cooperatives, housing cooperatives, community gardens and urban farms, community-supported agricultural projects, land trusts, and community-oriented credit unions and banks. Alison Rose Levy's recent article in the *Linewaiters' Gazette* explored some of the history and theory of cooperative movements, highlighting some leading thinkers and organizations in New York's Solidarity Economy.



Logo of NYC NOWC, the New York City Network of Worker Cooperatives.

All these efforts share a commitment to building alternative economic models and ways of living, contrasting these to the profit-driven, cor-

porate-dominated logic that shapes our lives, individually, nationally, globally. Core Solidarity Economy values include collaborative, non-hierarchical practice, transparency, and commitment to inclusion and diversity, values also at the heart of the Coop's mission and practice. Many Solidarity Economy participants see their work as part of a broader effort to demonstrate, through living example, that "another world is possible."

Another way of looking at it is to "plant the seeds of a new society within the shell of the old," in the words of an old Wobbly (International Work-



Logo for Damayan Workers Cooperative, based in New York's Filipino community membership.

ers of the World) saying. The strategy also is referred to as building "prefigurative" economic and political models.

The Solidarity Economy movement seeks to build a world where such cooperative sensibilities and realities are the norm, not rare, precious exceptions.

We experience a kind of prefigurative atmosphere every time we walk into the Coop to shop or do our work shifts. The mood, the vibes and our interactions with each other have a qualitatively different feel from the sterile, alienating ambience of conventional stores and supermarkets, and from most traditional workplaces. The Solidarity Economy movement seeks to build a world where such cooperative sensibilities and realities are the norm, not rare, precious exceptions.

In New York City, organizations working to support and connect the diverse array of local Solidarity Economy projects include the New York City Network of Worker Cooperatives (NYC NoWC),

Democracy at Work, The Working World, the New Economy Project, SolidarityNYC, and the Cooperative Economy Alliance of New York City (CEANYC). The Coop is a member organization of CEANYC, though I reckon most Coop members are not aware of our participation.

Proposal for a Solidarity Economy Committee

In addition to spreading awareness of New York's Solidarity Economy movement, I'm hoping this article can help launch the formation of a Solidarity Economy committee within our Coop. Because of our size, visibil-



Logo of CEANYC, the Cooperative Economic Alliance of New York City. The Park Slope Food Coop is a CEANYC member.



Members of Bronx-based Cooperative Home Care, the largest worker-owned coop in the United States.

ity and buying power, the Coop can play a significant role in nurturing and supporting alternative economy projects sprouting up across the Big Apple. While specifics of the committee's work will be shaped by its members, I envision it as combining educational work within the Coop and concrete work to support other solidarity economy undertakings. It would also serve to connect the Coop more robustly to the growing networks of Solidarity Economy projects and organizations in New York.

If you're interested in helping start a Solidarity Economy Committee at the Coop, want to share thoughts, questions or suggestions, or help frame a proposal for a Solidarity Economy Committee for presentation at a Coop General Meeting, please contact me at pkwass@aol.com. ■

OBITUARY

Longtime Coop Member Dies at 59

By Thomas Rayfiel

Tammy Burgess, a longtime Coop member, died December 10, 2018. She was fifty-nine years old. After having worked in the music industry for many years, Tammy changed careers and joined the non-profit organization Brooklyn Workforce Innovations where, as assistant director, she created and ran four job training programs for former prison

inmates. She also fought for living-wage and employment opportunities for over seven hundred telecommunications employees.

As her friend Charlotte Abbott recalls, Tammy "... knew how to enjoy life, and was a wizard at the art of friendship, with a knack for making even simple outings memorable. I will remember her as the wise-cracking, street-smart older sister I'd

always wished for, and one of my first friends in New York."

Though diagnosed with late stage ovarian and lung cancer in January 2013, Tammy defied the odds of her initial prognosis and lived for nearly six more years, taking advantage of the city that she, through her work, helped keep vibrant and egalitarian. Her friend Cindy Sivak describes how, "she loved movies and music

and was my 'plus one' at countless concerts, from The Smithereens to The Alarm, with Bruce Springsteen, Southside Johnny, and Patti Smith among her all-time favorites. She loved her adopted home of Brooklyn and spent much time at her beloved Coney Island with its fireworks in the summer."

Tammy joined the Coop in 1992. Her most recent job was as a second floor service desk monitor. Stella Tan-Torres, who worked with her



Tammy Burgess

for six years, writes, "I will always remember Tammy's irreverent sense of humor, her adventurous spirit, her commitment to animals, her unerring taste in music and TV shows, and above all, her kindness. Tammy made every Coop shift fun. I always looked forward to seeing her."

Tammy is survived by her mother, two brothers, one sister, a host of friends, and, as almost every person contacted added, her cats, Cyclone and Sparky, who were "at the center of her universe." ■

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the Food Coop on

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& Pinterest @foodcoop

THE GAZETTE INDEXES

If you are interested in the history of the Coop or in when and how particular subjects have been discussed in the *Linewaiters' Gazette*...

Send an e-mail to Len Neufeld, Gazette indexer, at lenneufeld@verizon.net, to request PDF files of either or both of the following indexes:

- An alphabetized list of the titles of all articles published in the Gazette from 1995 to the present, with issue dates.
- An alphabetized list of all subjects (including people's names) discussed in Gazette articles from 1995 to the present, with article titles, issue dates, and page numbers (titles and subjects for earlier years are being added).

Many of the Gazette issues referenced in these indexes are available as PDFs on the Coop's website. (Copies of these and additional issues are also available at Brooklyn's Central Library, located at Flatbush Ave. and Eastern Pkwy. on Grand Army Plaza.)