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ILLUSTRATION BY VALERIE TRUCCHIA



February GM— Members Mourn Missing Merchandise

By Isaac Arnsdorf

Where is the Oatly, the instant-hit milk alternative? There's so much demand that the Coop can't get any, but the manufacturer is building a new plant in New Jersey that should be done in about a month. In the meantime, Silk sells a version called Oat Yeah.

Gotham Greens Pesto? Should be back in a week or two.

Jalapeno-flavored vegan cream cheese? "Oh, you're the one person who was buying it," Joe Szladek, a General Coordinator who oversees Receiving, jokingly said to the member who wanted to know. "We cut it," he confessed. In all seriousness, Szladek explained, the Coop was only selling about eight a week, when we would need to sell 30 or 40 to justify keeping it on our limited shelf space.

There's still plain vegan cream cheese available—

when there's limited options, the Coop defaults to plain, Szladek said. Similarly, the Coop stopped selling Fage Total Greek yogurt with honey in addition to plain Fage Total Greek yogurt. "We wanted to try other products you would want," Szladek said, jokingly adding, "and maybe you can put your own honey in."

At the February General Meeting members peppered Szladek with questions about some of their favorite items that may have undergone sudden changes in price or volume—or seemingly disappeared altogether. One member was especially intent on knowing when Monte Enebro cheese would be back in stock.

"It's super good and you only have it like twice a year," the member said. "It drives me insane—I need it!" Szladek made a note to check on the Monte Enebro, quipping that he didn't

want that member to go insane.

Another member asked about a \$0.61 price hike on a particular brand of California almond milk. Szladek explained that sometimes items go on sale for weeks at a time, and the Coop doesn't mark them as having a special price like at a typical grocery store, so members might get used to the new price and then the promotion ends. The Coop's standard markup is 21 percent, compared to 50 to 100 percent at a regular grocery store, Szladek said.

In order to share more information, Szladek said the staff would start answering comments or questions posed in the Open Forum directly in the *Linewaiters' Gazette*. With more than 9,000 items, the Coop has a lot of turnover, and it would be too labor-intensive to announce every change, he said. But that might be possible in the future with a new inventory system.

Szladek called attention to the Coop's effort to diversify its offerings of winter fruits. Receiving Coordinator Sara Greenfield suggested we carry cantaloupe from Costa Rica, and we got a great deal on organic blueberries from Chile, Szladek said. He also recommended the sumo citrus, a prized Japanese hybrid of satsuma and navel orange that took decades to perfect, and TDE tangerine, a cross between Temple, Dancy, and Encore mandarins. There are also gold kiwi ("really sweet") and mango orange ("doesn't taste like mango or orange").

CBD oil continues to be a big seller, Szladek said. The Coop is working with a vendor in Vermont in order to buy more

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Cooking Classes Showcase Members' Culinary Talents and Cultural Heritage

By Leila Darabi

On a Thursday evening in February, large pots of aromatic stock bubbled away on the stove as around 25 Coop members and friends filed into the upstairs classroom for a lesson on how to make vegetarian winter soups.

At the front of the room, behind a table of carefully prepped ingredients and neatly organized cutting boards, Chef Maya Ferrante calmly directed about five aproned class assistants as they arranged pots and pans and lined up rows of paper cups and tasting spoons for samples of the evening's cooking demonstration.

"There's something about soup that is universally appealing, whether you're vegetarian or vegan or an omnivore," Ferrante said after the class. "There's something very comforting and soothing about soup."

Though the Coop cooking class is nothing new—iterations of the class have operated for more than 20 years—members may have

noticed a recent increase in promotion in the *Gazette* and a shift from more nutrition-based instruction to an emphasis on sharing recipes and techniques to make the most out of the Coop's offering.

During her class, Ferrante led the class through the steps of preparing a selection of three soups, each showcasing hearty winter produce. "There are a lot of beautiful ingredients at the Coop. We're really fortunate to have the sourcing that we do. There are people who work hard to ensure that," she said. "[Coop cooking classes] are a really great opportunity to learn about ways to utilize the ingredients that we do have in the Coop."

Ferrante worked in finance for more than a decade before enrolling in culinary school, taking classes on nights and weekends. When the opportunity arose to apprentice at Chef Danny Meyer's famed Gramercy Tavern, the offer was full time or nothing. Ferrante quit her job, never looking back.

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Next General Meeting on March 26

The General Meeting of the Park Slope Food Coop is held on the last Tuesday of each month. The March General Meeting will be on Tuesday, March 26, 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.

Coop Event Highlights

Sat, Mar 16 • Coop Kids Variety Show

Located at Old First Church 5:00 p.m.

Thu, Apr 4 • Food Class:

Handmade Pasta & Sauce 7:30 p.m.

Fri, Apr 5 • Film Night 7:00 p.m.

**Sat, Apr 6 • Food Drive to Benefit CHiPS Soup Kitchen
& Sun, Apr 7** 9:00 a.m. - 7:00 p.m.

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

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February GM

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locally than Colorado, where they currently source from.

Szladek also announced that the checkout terminals now take chip cards and tap-enabled devices like Apple or Google Pay linked to debit cards. The new technology means members can no longer swipe their cards ahead of time while the cashier is still scanning items. The Coop still doesn't take credit cards because they're too expensive, Szladek said.

At the February General Meeting members peppered Szladek with questions about some of their favorite items that may have undergone sudden changes.

General Manager Joe Holtz reviewed the Coop's preliminary year-end finances, which were largely unchanged from the previous year. Average weekly sales were just 1.6 percent higher. The Coop's gross margin exceeded expenses by approximately \$156,000. The \$650,000 roof and exterior repair project caused a decrease in the Coop's cash and cash equivalents at year end. But that project is a one-off and almost finished, Holtz said.

"It's not something we expect to keep happening," he said. "We won't be spending a zillion dollars on equipment and property improvements every year."

The Coop's membership was steady at just under 17,000. Holtz said the General Coordinators have been controlling the size to prevent overcrowding by limiting the number of seats at orientations so that people join at the same rate as members leave.

Szladek encouraged members to avoid crowds by shopping on Tuesday, Wednesday, and Thursday evenings or Saturdays after 8 p.m. He also said it's a myth that there are too many members, leading to a surplus of labor; he encouraged people to attend their assigned shift to help distribute the member labor evenly.

Moving onto a different kind of labor, Eric Frumin gave a report from the Labor Committee, which reviews the labor practices and impacts of Coop vendors. He said the committee is looking into Driscoll's, the strawberry company, after members raised concerns, and the committee will present a proposal this year. "It's very complicated," Frumin said, offering no additional information. The committee is also

working on a proposal about the Fair Food Program, a coalition of farmers, farmworkers, and retail food companies that advocates for better wages and working conditions.

Board member, Bill Penner, encouraged members to consider applying for a new committee to oversee the Coop's pension fund. The committee, comprising five members and two employees, won't have say over investment decisions or the selection of trustees and managers, but it will provide information about the fund's performance. More details are on the Coop's website at <https://www.foodcoop.com/exciting-new-work-slot-opportunity/>.

Paul Warren and Vanessa Emem presented on behalf of the Diversity and Equality Committee, which was founded in 2004 by a member who experienced a bias-related incident. Members who experience discrimination can fill out a form, and the committee will follow up to find out what happened and what action the member would like to be taken. "We've had a good record of bringing people together to the table to talk through what the incident was," Warren said. The committee will hold an open house on Thursday, April 11, at 7 p.m. Interested members should email dec@gmail.com.

The only contribution during the open forum was from Jesse Rosenfeld, who said he will be submitting an agenda item for a future General Meeting "calling for accountability and transparency at the *Linewaiters' Gazette*." Rosenfeld said he was frustrated that he submitted a letter saying as much to the *Gazette*, but it was rejected, and he only received a form letter that didn't specify why.

Finally, members heard a presentation by Leslie McIntyre about whether the Coop could support an effort to start a public bank in New York City. The bank would hold the city's money and make investments according to taxpayer's wishes, instead of relying on commercial banks where the tax dollars "could end up in dubious enterprises like fossil fuels, private prisons and immigrant detention centers," McIntyre said.

McIntyre is not affiliated with the New Economy Project, the organization that staffs the coalition of community groups advocating for the public bank. But the New Economy Project's co-director, Sarah Ludwig, is also a Coop member and attended

Coop Job Openings: Part-Time Receiving Coordinators Sunday/Monday or Saturday/Sunday

Description:

All Receiving Coordinators ensure the smooth functioning of the Coop.

- Facilitate and supervise the continual stocking of the store
- Train working members how to stock and complete projects
- Communicate with Squad Leaders and squads about priorities
- Sustain knowledge about products and inventory
- Answer members' questions
- Respond to physical plant and refrigeration issues

Part-time Receiving Coordinators are generalists who work with staff and members to stock the Coop. They support the Receiving and Food Processing squads.

The ideal candidate will:

- enjoy working with people and crowds
- be an excellent team player with strong communication skills
- have ability to teach, explain procedures, give feedback
- be able to evaluate Coop needs, prioritize tasks and delegate work
- be comfortable with computers (Macs preferred)
- experience working in a grocery store is a plus

Hours: 16 hours. 2 days per week. Sunday/Monday or Saturday/Sunday.

We are looking for candidates who strongly desire a part-time schedule for the foreseeable future. Ability to occasionally work another shift during the week is a plus. Applicants must be prepared to work during holidays, the Coop's busiest times.

Wages: \$28.12 per hour

Benefits: Paid safe and sick leave. Transit checks.

Requirements:

Candidates must be current members of the Park Slope Food Coop for at least six months immediately prior to application.

Applicants must be able to:

- lift up to 50 pounds
- reach, crouch, bend, stand, climb stairs and work for hours in walk-in coolers and freezers
- work with and around common allergens including nuts and dust
- work in noisy, hectic surroundings

How to Apply:

We strongly encourage candidates to work at least one Sunday afternoon Receiving shift. When at Coop, please introduce yourself as an applicant to one of the Receiving Coordinators. Please indicate whether you are available to work the Sunday/Monday position or the Saturday/Sunday position or both.

Please attach resume and cover letter as single document and submit to:

<https://bit.ly/2Trtfzv>

Applicants will receive acknowledgment of application via email. Do not call the Membership Office to check on the status of application. Applications will be reviewed on a rolling basis until position is filled. If you applied to a previous Coop job offering, please re-submit your materials.

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

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.

the General Meeting to help answer questions. Ludwig clarified that the Coop would not qualify to become a member of the coalition because it

does not explicitly have racial or economic justice in its mission. But the Coop could become an "endorser."

There is some precedent for

the Coop to get involved in local advocacy, Holtz said. Several years ago, the Coop voted to join the anti-fracking movement in New York State. ■

Precycle: A “Zero Waste” Store Grows in Bushwick

By Jess Powers

Precycle, billed as a package-free store, opened in December to much interest from the media as well as shoppers. It's a store with a mission: to educate the public and food distributors about the problem of plastic waste, and to present an alternative way to shop by eliminating plastic packaging and encouraging people to bring their own containers to refill.

With roughly 33% of plastic used only once and then tossed away, many people are looking to reduce their plastic footprint. The idea is going mainstream, with a recent article in *The New York Times* proclaiming that “plastic free” is emerging as the new “no carbs.”

The store, located at 321 Starr Street in Bushwick (the entrance is around the corner, and Google maps lists it as 50 Cypress Ave.) is clean, well-lit, spare, and pretty. It has more of a hip, designed-in-Brooklyn vibe than a crunchy, hippie feel.

There's a refrigerated unit with items like pickles, sauerkraut, and tofu sold by the pound. There are bulk bins with varieties of grains, beans, rice, nuts, dried fruits, pastas, and snack items. Smaller jars contain assorted teas and spices. Metal shelving units display a carefully curated selection of books and items like beeswax food wrappers, collapsible rubber water bottles, straws made from bamboo, and dental floss made from silk. Liquids like dishwashing liquid, honey, vinegars, and oils are also available. Produce sits in baskets atop wooden crates. There are no plastic roll bags, containers, or packaging in sight.

Instead, shoppers bring in and weigh their own containers, such as bottles, mason jars, or spice jars, or purchase them at the store. They place a sticker on the item indicating its weight, and the tare weight is deducted from the total weight. Tare is the weight of a wrapping or receptacle for commercial goods. This process might be familiar to folks who've shopped at Berkeley Bowl in California, which has a longstanding practice of allowing shoppers to bring in their own containers for reusing. Help is readily available for anyone who needs it.

The prices are reasonable, with items like tofu sold by the pound for less than \$5, organic, local light red kidney beans retailing for \$3.99 a pound, and organic winter wheat berries selling for \$1.89 a pound. Tote bags for the store are emblazoned with a simple drawing of a white plastic T-shirt bag (e.g.,

your typical carryout bag) and a big punk rock black “X” on a black background.

Katerina Bogatireva, the shop owner, is originally from Riga, Latvia, and attributes at least part of her interest in a simplified shopping experience to the impressions of Soviet-era stores and habits such as bringing jars to refill at stores. But just as important as “going back to the old ways” was a desire in her own household to produce less trash and conversations she was having with her young son about his concerns for the environment.

She says that the response in the neighborhood has been very positive. She acknowledges that many of her customers travel to the store from “further away places,” and notes that they're very excited by the concept but won't necessarily be able to shop there all the time, because they're not locally based.

What About Plastic Waste at the Coop?

People familiar with the contentious plastic bag debates at Coop General Meetings over the past decade know the challenges of implementing changes to consumer practices. Even though shoppers at the Coop are already accustomed to shopping with their own tote bags or reusing cardboard boxes for purchases, discussions about eliminating plastic roll bags initiated by members of the Environmental Committee continue to stir controversy.

The TerraCycle recycling program allows shoppers to bring in plastic wrap; sandwich and bulk bags; baby food pouches; the bags that line cereal boxes; energy bar wrappers; toothpaste tubes; and Brita filters that are not currently recycled by the New York City Department of Sanitation. Shoppers eagerly line up twice a month to drop off these hard-to-recycle items, which attests to the popularity of the notion of reducing single-use plastic waste.

One of the coordinators estimates that the Coop spends about \$20,939.88 annually on plastic roll bags that are used in produce, bulk, and the meat case. (This does not include the small bags or plastic wrap used in food processing.) However, as recently as the February 24, 2015 General Meeting, proposals to charge for plastic roll bags were swiftly rejected.

What Else Can Concerned Shoppers Do to Reduce Plastic Waste?

Not all food producers can cope with the higher expense of being environmentally friendly.

“It's not easy for them to do,” Bogatireva acknowledges. She mentions that she's no longer carrying miso and doesn't expect to in the near future. She's vague on the details, but she mentions that “it would defeat the purpose” to source something in a manner that isn't “responsible.”

While *The New York Times* article hints at living plastic free as a form of “virtue signaling,” it also recognizes that businesses are taking notice. Corporations like Procter & Gamble Co., Nestle SA, PepsiCo Inc., and Unilever PLC are set to test market shampoo, detergent, and packaged foods in reusable containers this summer. They're trying to profit from a kind of anxiety around the environmental and social impact of single-use plastic waste and rampant consumerism, more broadly.

Eric Goldstein, senior attorney and NYC environment director at the Natural Resources Defense Council (NRDC), emphasizes that we need three pillars to get to a more sustainable world with less plastic litter and pollution: individual actions, changes in business practices, and government engagement.

Goldstein thinks the concept of a store like Precycle “sounds wonderful.” He affirms that while not every household is going to make the shift to reject single-use plastics, businesses like Precycle serve as a model or “aspirational guidepost” for consumers and other businesses. He sees that as a public service.

A recent policy change in China means that they're no longer accepting our low-grade, poorly-sorted recyclables. While that is having ramifications in other parts of the country, Goldstein reports that “NYC is continuing to find markets for its recyclables,” due in large part to a long-term contract with Sims Municipal Recycling on the Brooklyn waterfront.

Sims estimates that just half of the valuable plastic that can be recycled in NYC is actually recycled. The rest still winds up as litter or is put in the trash. What they largely recycle, specifically, are plastics #1 (PET or PETE) and #2 (HDPE), which are mostly bottles and jugs—the “most valuable commodities” they obtain because they can be formed into other things.

Goldstein shares that the World Economic Forum predicts that the amount of single-use plastics in our oceans will exceed the number of fish by 2050. “This isn't Greenpeace,” he emphasizes. “It's the World Economic Forum.”

He suggests that consumers

engage in the political process at the local level. “Brad Lander is quite knowledgeable” on these issues, he explains. But people should also let the Mayor and City Council Speaker know that their constituents would like to see them “advance legislation that supports a reduction in a plastics.” He affirms, “It's a helpful thing to do.” ■



ILLUSTRATION BY CATY BARTHOLOMEW



PHOTOS BY WILLIAM FARRINGTON

Zero Waste sign inside Precycle, a zero waste grocery store in Bushwick.

PLASTIC PACKAGING RECYCLING

Saturday, March 23, 1:45-4 p.m.

Wednesday, April 10, 3:45-6 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



Cooking Classes

CONTINUED FROM PAGE 1

At Gramercy Tavern, Ferrante worked as a savory cook on the morning shift where she observed the sous chef plan the restaurant's soup of the week. She drew inspiration from that experience in selecting recipes to share with Coop members on February 7.

For one of the three recipes, Ferrante shared her take on the classic Tuscan ribollita, which is a rustic vegetable stew with torn up pieces of bread. Ferrante's current full-time job is on the bread team at Union Square Café.

"Ribollita is something that I tend to make because I bake a lot of bread," she said. "I always have stale pieces of bread lying around."

She also shared a recipe for a roasted carrot and ginger soup with a rich coconut milk broth. By roasting the carrots before whizzing them with a hand-held blender, one can pack more flavor into the simple vegan dish.

Finally, to celebrate what Ferrante considers an underappreciated winter vegetable, she showed the class how to create a soup from roasted cauliflower, with added richness from walnuts and a zesty drizzle of salsa verde for garnish.

In the back of the room Uni Sung Lee, squad leader for the Coop cooking classes, observed the run of show, class structure, and audience reactions. Lee and Michele Jennaoui took on the squad leader roles at the end of 2017 from Susan Baldassano who ran the program for many years and taught the lion's share of the classes herself. Baldassano's background is in natural foods and cooking for health and the course offerings reflected that. Members might remember classes including cooking for one's blood type and a series of classes focused on vegan cooking.

Lee, a trained chef who teaches private cooking lessons—including classes for children, has worked hard to diversify both the instructors and the class topics.

"Most people have a hard time learning something new if it doesn't relate to something in their life," she said.

To build this year's syllabus, she asked the members of the cooking class squad—all professional cooks and chefs or serious home cooks—if anyone had an idea for a class. The team also advertised in the *Gazette* to seek interested instructors and have since filled the program through



Chef Maya Ferrante starting the winter soup cooking class; the Ribollita soup being served to members of the class; Sung Uni Lee, Chef Instructor Liaison of the cooking classes and Michele Jennaoui, a former member of the cooking class squad, enjoying a soup; Leila Darabi, our reporter, and all the class tasting the soups.

the summer (classes pause for the summer months when many members are traveling).

Lee herself has led workshops on Korean kimchi preparation for Coop members. "My father passed away two years ago, and I was feeling loneliness," she said in a phone interview. "After that I just wanted to eat Korean food for a year. It was almost a way of honoring him."

"There's something very comforting and soothing about soup."

Lee and the team (which includes Susanna Ko, who took over some of the responsibilities from Jennaoui—who recently retired—and Jess Jiang, who coordinates PR for the classes) have gone to great lengths to create a systematic process for prospective instructors. A form on their website walks members interested in teaching a class through the steps, starting eight weeks out and including everything from drafting a blurb for the *Gazette* to shopping for the ingredients the afternoon of the class. Each class gets a \$100 budget and all ingredients must come from the Coop.

On a recent Saturday

afternoon, Jeff Bonar had a photo of a head of Romanesco cauliflower and a mountain of Coop produce on his Instagram account (@jeffguyb). "One more practice" he relayed in the caption, as he prepped to teach the March 7 Coop cooking class, "Breakfast Bakes."

Bonar, who learned to cook at his father's Jewish deli in Los Angeles, tries to eat healthy, pack in the vegetables, and off and on keeps a paleo diet. He and his wife moved to New York when they retired a few years ago and he immediately joined the Coop. For his class, he wanted to share tips and tricks for preparing breakfast for the week ahead of time, with an emphasis on seasonal ingredients.

For his end-of-winter class he decided on three recipes: the spring vegetarian bake, hearty Latin bake, and the picky-eater bake.

"My bakes always have a base that is somewhat carby, and then there's something savory—mushrooms or meat, then as much veggies as you can get in there without it falling apart, and some sort of decoration," he explained.

The ingredients are bound together by eggs, and the decoration can be slices of things or cheese sprinkled on top.

potatoes or, inspired by the tostones that he discovered while living in Florida, sections of baked plantains. The "picky eater" uses tater tots as a base, an homage to Bonar's now-adult son's limited palate when he was younger.

Bonar was pleasantly surprised by the rigorous prep and thorough checklist presented to him by Lee and the team ahead of the class—and was thrilled to discover he would be assisted by five professionals while leading the cooking demo.

"I was impressed with how seriously she took it, and she definitely upped my game," he said of working with Lee.

Recipes and photos from past events, a calendar of upcoming classes and a form to suggest the theme of a future class can all be found at bit.ly/thecoopcooking-class. Classes have a \$5 cost to cover materials. RSVPs are highly encouraged. ■

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 *Linewaiters' Gazette*. Portfolio decisions, selection of Trustees, and the hiring of the Plan Investment Manager or Plan Actuaries are not under the PAC's purview.

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

We urge you to apply if you have these qualifications:

Coop Experience

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

Professional Experience

- Minimum three years relevant professional experience in at least one of the following:
 - Pension fund management, institutional investment advising, or portfolio management
 - Chartered Financial Advisor (CFA)
 - Certified Financial Planner (CFP)
 - Volunteer at a non-profit/educational/religious institution or labor organization where you interface(d) with endowments and/or engage(d) in long-term financial planning on a large scale
 - Journalists, educators or graphics specialists who focus on the financial sector

Core Qualities

- Effective verbal and written communicator
- Ability to distill and disseminate complicated concepts to audiences of all levels
- Skilled in collaborative processes
- Excellent time management and organization skills

To apply, please complete this form <http://bit.ly/CoopPAC> and forward your professional resume, cover letter and one reference letter to:

PACselection@gmail.com

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

LABOR COMMITTEE

Coop Can Support Farmworkers Seeking Decent Wages and Social Justice

By Eric Frumin,
Labor Committee

The Coop is currently considering a proposal to more actively support a long-standing campaign by Florida tomato workers to secure enforceable standards assuring decent wages and working conditions in that state's huge winter tomato industry (centered in Immokalee, FL). Coop members have a unique opportunity to demonstrate the Coop's ongoing commitment to social justice by using both our market power and our moral leadership.

The proposal was discussed at the January GM, eliciting strong support from the members who spoke—and for good reason. Such proposals fulfill a need many members feel to take strong action in the face of the legacies of poverty and racist discrimination suffered by agricultural workers. It began with the importation of slaves, and continued more recently with the decades of attacks on immigrants from Mexico and Central America.

Today's Farmworkers Fighting Severe Abuse—and Winning

Led by the largely Latino Coalition of Immokalee workers (CIW), over the past 20 years, the workers have secured unprecedented agreements

with huge retail food stores such as Whole Foods, Trader Joe's, Stop & Shop—and even Walmart—to buy winter tomatoes only from growers who abide by the country's strictest set of labor standards (outside of a union contract).

The stores even pay a tiny premium of one penny per pound, which goes directly into the pockets of the 35,000 Florida tomato workers covered by the buyer/grower agreements. Those agreements cover almost all of the state's winter harvest—virtually the sole source for winter tomatoes east of the Mississippi River. Much of the Coop's tomatoes during the winter come from Florida, and the Coop could increase those purchases if the members so desire.

In addition to requiring high standards, the buyers and growers have also agreed to strict monitoring of the standards, a strong worker education program led by the workers themselves, and a “zero-tolerance” policy for growers or supervisors who violate the prohibitions on sexual violence, child labor, slavery-like forced labor, and other practices still all too common elsewhere in the US agricultural industry. Altogether, the premium pay, standards, monitoring and enforcement are called the Fair Food Program.

Products shipped by the

growers can bear the label (shown here) created by the Fair Food Program; it tells shoppers that these tomatoes do not have the bittersweet taste of oppressive working conditions.

This program has won plaudits from President Obama, the Ford Foundation, *The New York Times* and *The Washington Post*, among other major supporters.

How Can the Coop Help?

But the strict enforcement on which the program and the label depend requires resources. The Labor Committee has proposed that the Coop continue to buy these tomatoes (and more, if possible), and also start using the FFP labels to tell members what the labels mean.

However, the Labor Committee has also proposed that members show their support for the FFP by making a deliberate contribution to support the its strict monitoring. Members who spoke at the GM strongly supported this idea and urged the Labor Committee and the Coop to develop a workable formula that fits with both the Coop's finances and its members' collective wish to support a unique social justice movement for the people who grow our food.

For more information about the FFP and the Labor Committee proposal, go to the Labor Committee website: <https://psflaborcommittee.wordpress.com/>.

[wordpress.com/](https://psflaborcommittee.wordpress.com/).

This includes Labor Committee proposal and background materials, and an informative report from CNN about the unique nature of the FFP.

The final discussion of the Labor Committee proposal will soon be on the agenda for the GM. Watch for the agendas of forthcoming General Meetings.

Progress for NY State Farmworkers—Finally!

For years, farmworkers, religious and labor groups and others have tried to get basic labor rights for farmworkers in New York State. While the Democratic-controlled Assembly has routinely passed legislation finally giving farmworkers the rights that others have had for decades, the GOP-dominated State Senate always blocked it.

With the new Democratic majority in the State Senate, the legislation finally has an absolute majority of Senators as sponsors. It is called the Farmworkers Fair Labor Practices Act.

As the *Daily News* said in a recent editorial:

“...for the first time ever, most of the upper house of the Legislature supports granting New York State's 100,000 field hands the same labor rights as everyone else. That means unemployment insurance, workers' compensation, overtime pay, an unpaid day off per week and the right to organize and collectively bargain. The rest of us won those protections more than 80 years ago. The people who do the grueling work of picking our food have been denied, denied, denied.”

Unfortunately, Brooklyn's own Senator Velmanette Montgomery has not yet sponsored it. Many Coop members live in her District (Red Hook, Park Slope, Prospect Heights, and Bed-Stuy).

New Yorkers who have supported progressive politics are seeing various reforms that were long in coming. Farmworkers may soon join them.

Coop members should contact their State Assembly members and Senators, to sponsor and support Senate bill 2837, and Assembly bill 2750, and to finally see these essential protections provided to the people who grow our food.

Contact Senator Montgomery. Her District Office is at 30 Third Avenue, (just off of Atlantic Avenue); her phone numbers are (718) 643-6140 in Brooklyn and (518) 455-3451 in Albany. Please call her office to tell her how much we want her to sponsor S. 2837.

The Campaign also has a major event on March 31 (Cesar Chavez Day) in Manhattan. For more information, see: <https://bit.ly/2XlkGFK>

Stay Informed—So You Can Learn How to Help

If you want to get up-to-date information about the Coop's role in improving labor conditions for workers in the retail food chain, connect with the Labor Committee by email, Facebook, Twitter, or on the Labor Committee's website.

<https://psflaborcommittee.wordpress.com/>

And for the NY State farmworker justice campaign: <https://www.farmworkersny.org/>. ■

HOROSCOPE

March 14, 2019 –April 10, 2019

Aries: Get your house in order literally and metaphorically before Aries season starts March 21. You will want to enter the spotlight like a lean, (gone) green fighting machine.

Taurus: With Uranus moving full speed ahead in your sign, it's time to pick up your pace, Taurus. Run faster, dig deeper.

Gemini: On March 21, the full moon falls in your sociable fifth house. Throw a party for spring, Gemini!

Cancer: If you're feeling stuck in a rut, free your mind and think as if you are on vacay! Start with a fruit basket.

Leo: With spring and Aries season kicking in, wear less, laugh more, and eat more spice!

Virgo: Your ruler Mercury is retrograde till March 29. When it comes to communication, less is more, and when it comes to polishing a brilliant project, more is more!

Libra: The full moon in your sign on March 21 may pull you in two different directions. Practice situationally compromising without compromising yourself.

Scorpio: Change-maker Uranus is fully engaged in your house of love, so try on a new m.o. in matters of the heart, Scorpio.

Sagittarius: If you've been keeping a low profile, Aries season (starting March 21) is the time to remind people who you are. Network like never before.

Capricorn: With Uranus the planet of change transiting your house of creativity, you get a chance to express the artist in you, without inhibition. If not now, when?

Aquarius: The full moon on March 21 in your house of teaching and learning inspires you to geek out on a whole new level. Change the world with your scientific brain.

Pisces: March 21 the Sun shifts into your house of money. Start saving for something really meaningful for your next birthday.

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, April 19, 8:00 p.m.

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



PROSPECT CONCERTS

Mare Berger has been playing the piano for 34 years, and has played at notable venues including The Jazz Standard, Broadway, and the Renee Weiler Concert Hall. Mare believes in the importance of collaboration as a way of fighting fascism and oppression, and facilitates regular workshops encouraging people to imagine together: Collective Songwriting for Collective Liberation. Mare will be performing original songs for voices and string quartet about the moon, loss, and becoming whole. The moon is always full, even when we forget. All of the songs have audience participation, so come sing along! Mare is an avid lover of the Park Slope Food Coop, teaches piano and songwriting, and also performs improv comedy. Joining Mare will be **Sonia Szajnberg**, voice; **Rebecca Sullivan**, voice; **Ilusha Tsinaadze**, guitar/voice; **Ludovica Burtone**, violin; **Sarah Alden**, violin; **Brian Thompson**, viola; and **Mariel Roberts**, cello.



Versatile violinist, improviser, and composer **Ludovica Burtone** has performed worldwide as both a soloist and chamber musician. Classically trained with a master of arts in violin performance, she moved from Italy to the States to pursue and complete a diploma in jazz composition and immerse herself in different musical styles. Ludovica Burtone Sparks is the result of these past experiences, bringing together the strings with the rhythm section. Mixing the classical with the Brazilian tradition, enriched with colors of jazz and improvisation, the band performs a mix of originals and arrangements, doing a musical journey around the world.



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.

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FUN COMMITTEE

Valentine's Day
Card-Making Party

By Dalienne Majors, FUN Committee

On Saturday afternoon February 9, the Coop FUN Committee hosted its annual Valentine's event in the Coop Meeting Room. Approximately 40 kids and adults gathered to create their own Valentine's cards. Refreshments were served and everyone left with hand-made paper treasures. The FUN Committee's next event will be the 13th Annual Kids Variety Show, Saturday, March 16 at Old First Church. It starts at 5:00 p.m. Admission: \$12 for adults and \$7 for children; kids under 12 free. ■



Coop FUN creating Valentines.

PHOTOS BY JIM KENT

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, MARCH 26

GENERAL MEETING: 7:00 p.m.

TUE, APRIL 2

AGENDA SUBMISSIONS: 7:30 p.m.

Submissions will be considered for the April 30 General Meeting.

Gazette Deadlines

LETTERS & VOLUNTARY ARTICLES:

Mar 28 issue: 12:00 p.m., Mon, Mar 18
Apr 11 issue: 12:00 p.m., Mon, Apr 1

CLASSIFIED ADS DEADLINE:

Mar 28 issue: 7:00 p.m., Wed, Mar 20
Apr 11 issue: 7:00 p.m., Wed, Apr 3

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,
March 26, 7:00 p.m.

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

Location

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

How to Place an Item
on the Agenda

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

Meeting Format

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

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

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

Agenda (8:00 p.m.) The agenda is posted on foodcoop.com and may also appear elsewhere in this issue.

Wrap Up (9:30-9:45) • Meeting evaluation • Board of Directors vote • Announcements, etc.

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

mar 15
fri 8 pm

Yiddish Songs for the Ides of March; Kathleen Payne



Josh Waletzky (founding member of the early klezmer revival band Kapelye) is the world's leading contemporary Yiddish songwriter. Performing a concert of original and traditional songs of assassination, revenge, revelry, prophesy, and betrayal, Waletzky is joined by an ensemble of internationally renowned recording and performing musicians. English translations will be provided. Josh Waletzky - vocals; **Yoshie Fruchter** - guitar, bass, oud; **Jenny Levison** - vocals; **Ilya Shneyveys** - accordion; **Eléonore Weill** - vocals, flutes. The Brooklyn-born singer-songwriter **Kathleen Payne**'s performances reflect her wide-ranging musical experience and interests, from R & B and gospel to pop and musical theater. Kathleen is joined by **Lily White**, an accomplished pianist and saxophone player. After extensive touring with premier jazz ensembles, Lily has devoted her energy to writing and performing, most recently setting to music poems by immigrant women living in Brooklyn. **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.**

mar 26
tue 7 pm

New Paradigm Multi-Dimensional Transformation

We will discuss the energy of Shamballa, build vortexes, do clearing meditation, and receive activations calling on the Ascended Masters and Archangels for their healing Love and Light. Join **Esme Carino** for two hours to introduce New Paradigm MultiDimensional Transformation. Carino is a New Paradigm MDT facilitator, a published author and an ancient Coop member.

mar 26
tue 7 pm

PSFC MAR 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: Presentation of Candidates for the Board of Directors (20 minutes)

Discussion: Candidates for the Board of Directors will introduce themselves and answer questions from the members in attendance.

—mandated by the General Meeting

Item 2: Annual Dispute Resolution Committee Election (15 minutes)

Election: Three current committee members will stand for re-election.

—submitted by the Dispute Resolution Committee

Item 3: Extension of Work Credit for Home Delivery Study Committee (10 minutes)

Proposal: To ask the General Membership to extend for an additional six (6) months work credit for the Home Delivery Study Committee.

—submitted by the Home Delivery Study Committee

Item 4: TerraCycle Squad Budget Renewal (45 minutes)

Proposal: Coop members have been making use of our TerraCycle collections, especially our ZeroWaste soft plastics. In order to continue this successful and popular program, which has more and more users each month, we need to renew our budget. In May 2017, we were approved for \$6000 for one year. In March 2018, we were approved for \$12,000. Since April 1, 2018, we spent \$14,500 which included a \$684 in cash donations from Coop members and \$2500 from the General Coordinators. This year we are requesting \$20,000. In this meeting, we will also report on the popularity of this program, its environmental impact, and our plans for alternative funding streams.

—submitted by TerraCycle Squad

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.

mar 16
sat 5 pm

Coop Kids Variety Show



Event takes place at at Old First Church, Carroll St. and Seventh Ave. Entrance on Carroll St. Performers in alphabetical order: Ollie Mae Bailey, Samuel Jackson Bailey, Ava Chilenski, Ybo Engelkes, Noa Epstein, Adam Gottesdiener, Brea Haye, Eli Jort, Antonia King, Abigail Tsion Konigsberg, Leia Aura Konigsberg, Jasper Krents,

Asmara Lance, Gianluca Lance, Ronan Meils, Charles Mitkowski, Gaspard Moritz, Ilias Nelson, Isaac Norman-Sokoll, Elan Rabiner, Julian Raheb, Lola Sanchez, Banjo Sande, Sylvie Steadman, Adisa Terry, Avery Tsai, Jake Voytko, Alex Watkins, Gus Watkins, Nina Woods. Types of acts include: singing, piano, violin, cello, gymnastics, saxophone, bands, guitar, harmonica, beat-boxing, magic act and jokes. Refreshments for sale. Nonmembers welcome.

Event takes place at Old First Church, Carroll St. & Seventh Ave. Entrance on Carroll St. Admission: \$12 adults; \$7 seniors; \$7 kids 12-18; free kids under 12.

mar 24
sun 12 pm

Buying/Selling Co-ops

This workshop is to help first-time homebuyers and potential sellers learn about the process of buying and selling real estate in New York. We will go over the differences between buying or selling co-op apartments, condominiums, single family homes, multifamily buildings, and new construction apartments. We will talk about how to prepare to buy or sell, making an offer, what happens after your offer is accepted, the length of time it takes to get to the closing table, closing costs, and other topics. **Alfred R. Fuente** is a real estate attorney and a proud member of the Park Slope Food Coop. He, his wife, and their beautiful, amazing one-year-old daughter are happy and grateful to call Park Slope home. Alfred is passionate about practicing law and would like to share his knowledge and experience with other PSFC members.

mar 31
sun 12 pm

Sweet Relief Home & Office Organizing

Organize, clear, transform your home, your life. Allow your space support you to thrive! You deserve to be inspired, productive and at peace in your space. You can be free of feelings of overwhelm and shame and have surroundings that support you to live as you wish and know best! In this interactive workshop you'll get perspective and practical strategies, learn how to open your spaces for new possibilities and see that you are not alone. **Shira Sameroff** has been a member of her beloved PSFC for 25 years. Her work has evolved over 25 years of experience with individuals, groups and organizations as a counselor, workshop facilitator, program director, event planner, activist, board president, volunteer coordinator and more.

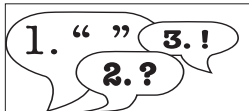
For more information on these and other events, visit the Coop's website: foodcoop.com

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.

mar 15–april 30 2019

apr 2
tue 7:30 pm

Agenda Committee Meeting



The Committee reviews pending agenda items and creates the agenda for future General Meetings. Drop by and talk with committee members face-to-face between 7:30 and 7:45 p.m. Before submitting an item, read “How to Develop an Agenda Item for the General Meeting” and fill out the General Meeting Agenda Item Submission Form, both available from the Membership Office or at foodcoop.com.

The April General Meeting will be held on Tuesday, April 30, 7 p.m., at St. Francis Xavier School, 763 President St., between Sixth and Seventh Aves.

apr 4
thu 7:30 pm

Food Class:

Handmade Pasta & Sauce



We will learn the foundation of homemade pasta. First, we will learn how to make two different kinds of dough, one with egg and one without. Then, we will learn the variety of pasta shapes and their names. This will be a partly hands-on class—participants will get an opportunity to create from the variety of forms.

Chef Bartolomeo started to work in restaurants since he was 13 years old on his native island of Ischia of Naples, Italy. In his numerous wanderings through Europe, he worked in diverse kitchens and dining rooms with many chefs. Yet the simple, peasant cooking magic of his upbringing never left him. Rustic pasta, humble ingredients and honest cooking. *Menu includes: Eggless Pasta; Egg Pasta; Pasta Sauce with Fresh Tomatoes. This class is vegetarian.*

ASL interpreter available upon request, please contact the Membership Office. Materials fee: \$5. RSVPs by March 28 are appreciated, contact bit.ly/FoodClassRSVP. To inquire about leading a Food Class, go to bit.ly/CCCChf1.

apr 5
fri 7 pm

Film Night:

In Our Water



In this Oscar- and Emmy-nominated, Columbia duPont Award-winner, a New Jersey family discovers their water well is being poisoned by a landfill. Local and state officials assure them their water is safe to drink, as a five-year saga of bureaucratic neglect and court inaction reveals the Kaler's drinking water could have

been bottled as paint remover. The landfill is declared a Superfund site but as of 2019 has yet to be completely “cleaned up.” With regulations protecting our water again under attack, *In Our Water* is both cautionary tale and as Paul Brodeur of New Yorker magazine wrote “A Stirring Call To Action.”

Environmentalists, parents, citizens and water drinkers everywhere can benefit from experiencing this exceptional movie. Twenty-year Coop member **Meg Switzgabel** was introduced to the Coop by California Governor Jerry Brown. While still in her early 20s, Meg gathered a creative team that included Barry Sonnenfeld, who went on to direct *Get Shorty* and *Men In Black*, Bob Chapell, who shot many of Errol Morris' films including *Thin Blue Line* and *Fog of War*, and Mona Davis, editor of *Running From Crazy* and *Advise & Disent*.

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

apr 6-7
sat-sun 9 am–7 pm

Food Drive to Benefit CHiPS Soup Kitchen

CHiPS Soup Kitchen, located at Fourth Avenue and Sackett Street, is the recipient of much of our edible but unsaleable perishable food. They also need donations of nonperishable foods. This food will go to CHiPS to help them feed people in the neighborhood who are in need of a nutritious meal. Consider contributing nonperishable foods and commercially packaged foods; canned fish; canned fruits and vegetables; pasta sauce; pasta; pre-packaged rice; pre-packaged beans; canned beans; canned soups; Parmalat milk; dry milk; peanut butter; cooking oil; or boxed raisins. Give donations to the collection table outside the Coop.

apr 9
tue 7 pm

Safe Food Committee Film Night: Goddesses of Food



In 2013, *Time* magazine released an international cover story called “The Gods of Food.” Not a single female chef appeared on the list. This documentary changes popular perception. In the male-dominated food universe, discover the women changing the game.

Prominent chefs and journalists investigate what holds women chefs back in the modern world of cuisine and what needs to be done to change the way women in the food industry are viewed and covered in the press. Presenting the best female chefs and introducing rising new stars, *Goddesses of Food* is a global journey exploring female strength in gastronomy.

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.

apr 12
fri 7 pm

Wordsprouts:

Bill Mazza & Gina Magid



In an era of political tumult, can we turn to art to soothe our souls? Or is it the sacred task of art to rouse us to action? Are there examples of great art that do both? Two accomplished artists, **Bill Mazza** and **Gina Magid**, will share their thoughts and art with us. Mazza's work uses

chance, durational, and accumulative operations. His work explores the relationships of people to their environments. At its most practical, this manifests as long-term, volunteer engagement with community-based arts organizations that share both presenting voices of traditionally under-represented communities and a commitment to social change, such as Arts for Art (AFA) and the Belladonna* Collaborative. At its least practical, it results in visual ephemera and artifacts from collaborative and/or performative events, as with the interdisciplinary, improvisational company Revolution Resurrection R&R. Magid is a Brooklyn-based painter who creates psychologically and visually layered imagery in paint, charcoal, satin, and other materials. Through her work, she seeks to express the non-verbal, seemingly illogical undercurrent which connects all things. Her visual language mirrors the friction between the natural world (our instinctive nature) and our conditioning. Magid draws references from film, literature, historical and personal events, from fashion and dreams. Her paintings engage the viewer with universal aspects of the human condition, putting an emphasis on the feminine, or anima, apotheosis of the psyche.

Free for all Coop members & non-members. Refreshments will be served. Bookings: John Donohue, wordsproutspfc@gmail.com.

still to come

apr 13

Cheese Class

apr 20

CBD Oil Info

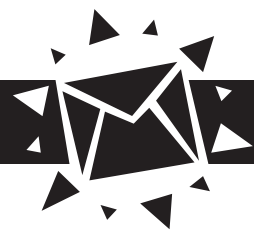
apr 19

Prospect Concert: Berger, Burtone

apr 30

PSFC APRIL General Meeting

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



TIMES THEY ARE A CHANGING

MEMBERS,

I have been a Coop member for well over 20 years, and during that time I have seen the Coop flourish and grow. I am infinitely grateful to all the people who make the Food Coop's existence possible, from the Coordinators, some of whom have been around from the beginning, to the very newest members who help secure our future.

Over the decades, one of the biggest changes I have noticed, one that rarely seems to be discussed, is that we are no longer just member-owners at the Food Coop. We have become, gradually, over time, employers of a sizable paid workforce. Tasks that I once did, back in the day, are now done by paid employees.

As employers, we should attempt to assure that all the Food Coop's employees are not only well compensated for their work, but also treated with the consideration and respect that we expect for ourselves. Assuring that our employees get respect and consideration raises an important question: How do we know how all our employees are feeling?

We hear from the General Coordinators who are paid to attend the General Meetings to keep the general membership informed, but what about our many other employees—the majority of the people who are paid to work for the Coop? Without a way for the majority of our employees to meet and discuss their concerns, and then communicate those concerns to the general membership, we cannot know in any transparent and mean-

ingful way how they feel about their working conditions. This is a problem, and we should begin to think about how to address it.

Throughout the years I have seen paid Coordinators who work the floor in the store come and go. I have sometimes seen people go from being enthusiastic paragons of cooperation to being unhappy cynics. Why does that happen? I do not know the complete answer to that question, but I suspect one element that contributes to that scenario is the lack of a way for our employees to express their grievances, and have them meaningfully addressed.

Our mission statement states, "We strive to make the Coop welcoming and accessible to all and to respect the opinions, needs and concerns of every member." We should

revise that to: "...to respect the opinions, needs and concerns of every member, and every employee." It seems we pay them well, but we owe them more than that. We should find a way for the collective voices of those we employ to be heard and hold ourselves to the same standards we expect from those who supply the goods we consume.

John Korber

FOOD WASTE ARTICLE RESPONSE

MEMBERS,

Thanks for bringing this issue to everyone's attention. Many years ago, as noted in these pages, I tried to get an energy coop going that would make locally produced ethanol (from any starch or sugar) into fuel engines, but it did not take off. It was based on the work of David Blume, an alcohol fuel expert who penned a book, *Alcohol Can Be a Gas! Fueling an Ethanol Revolution for the 21st Century*, which stressed that an alcohol fuel plant in every county of the U.S. would remove us from oil dependency and clean up the earth in one fell swoop. Given the amount of food waste we produce in this country, it is not so far-fetched.

Today, Blume's company that manufactures distilleries is not taking off, partly because of the negative press ethanol received for many years, and partly because it's hard to instill a sense of vision in many, even when they would benefit mightily from it. My example pertains to the subject of food waste. For months, the company has been going after a large farming coop in Idaho that grows potatoes. They harvest an average of 350,000 pounds of potatoes a year. They can only sell about 120,000, given so many are bruised or not fit to

be sold. So that leaves them with.... Do the math. You would think they would want a distillery to turn those wasted potatoes into fuel that could be used on farm equipment, the heating of buildings, vehicles, etc. Another example: A hurricane can wreck a citrus crop, but the spoils could at least be converted to locally made fuel.

So, I essentially wanted to bring up what I think demonstrates a larger problem, which is that the economic system we have does not factor in the waste issue. We don't seem to understand that the wrong people are paying for the waste that piles up. Paul Hawken wrote back in the '80s that all TVs, electronics, etc., should be leased, and when we are finished with them, they should be returned to the company for disposal. The company would always keep ownership of the equipment. We already know about packaging issues. Back in the '80s, a savvy woman once grumbled to me that citizens are doing all the recycling, so how come the businesses aren't designing their products and doing recycling of their own? The impact of their garbage is much higher than ours. Yes, the average American may indeed waste 218.9 pounds of food per year, but what about the corporations? What about big agriculture? What about our government?

Also, this article showed that we don't lack for food in this world. We can feed everyone. It's all about the money and the exploitation of resources in underdeveloped countries that leave them with nothing to eat or little opportunity to make the money. The Babylonian money magic system is enslaving us all, but some folks are even more beaten down than we are.

Michael Winks

Coop Job Opening: Membership Coordinator

Membership Coordinator work is divided among three areas: supervision of the Membership Office Committee; providing operational, managerial and policy support to the shopping floor during; oversight/coordination/ongoing innovation of the Coop's administrative functions. As with all paid staff positions, the main goal of the Membership Coordinator team is to facilitate the member labor system and to ensure the smooth functioning of the Coop for shoppers and working members. This position will also involve up to 10 hours a week of graphic design work.

All candidates must possess these qualities:

- Excellent administrator and problem solver with strong organizational skills and the capacity to do accurate, detailed record keeping
- Reliable, and self-motivated and able to identify and evaluate the Coop's needs and prioritize tasks
- Very comfortable with computers (Macs and Microsoft Office a plus) and computer and online systems in general
- A team player with outstanding communication and listening skills who enjoys lots of interactions with people
- Able to oversee the work of others, give constructive feedback, delegate, train and explain procedures and policies
- Graphic Design skills: very familiar the Adobe Creative Suite; experience in print design and layout; art direction experience is desirable If you have a graphic design portfolio, please include it with your application
- Prepared to commit to working on many of the major Federal holidays, and during the winter holiday season which stretches pre-Thanksgiving through the end of January, which sees the Coop's highest weekly sales volume

Hours: Approx. 40 hours in 5 days/week Thursday through Monday (Tue/Wed off). Weekday schedules will be afternoon/evening hours (some shifts until 11:00 p.m.). Saturday and Sunday hours will vary, though shifts are between 6 and 8 hours in length.

Wages: \$28.12/hour

Benefits: A generous package including but not limited to: 3 weeks vacation, 11 Health/Personal days, health insurance and a pension plan.

Working Environment: Candidates must be comfortable in noisy, hectic surroundings in close quarters with others and able to navigate our three-floor work environment, including going up and down stairs, some lifting, kneeling and ladder use.

Pre-Requisites:

Candidates must be current Park Slope Food Coop members for at least 12 months immediately prior to application. Candidates must have worked at least two shifts in the Membership Office prior to being interviewed. If you have not met that requirement and wish to schedule shifts in the Office please submit your application, and then immediately contact the Coop at hc-membershipcoordinator@psfc.coop to schedule shifts. Please put "Schedule Shifts" in the subject field.

How to Apply:

Attach resume and graphic design portfolio, and paste cover letter at the link below:

<http://bit.ly/PSFC-MC2019>

Applicants will receive an acknowledgment of receipt of application via email. Please do not call the Membership Office to check on the status of application. Applications will be reviewed on a rolling basis until position is filled, at which point all applicants will be notified. If you applied to a previous Coop job offering, please re-submit your materials.

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

**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.

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.

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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.

FRI, MAR 15

7:30 p.m. Brooklyn Contra Dance. If Swing and Square dancing met in a bar, you get Contra. Live music, bringing a partner is not necessary. A great way to meet new people! first and third Fridays at Camp Friendship, 339 Eighth St., Brooklyn. \$15 General / \$12 Student / Volunteer, Dance Free. www.brooklyncontra.org.

FRI, MAR 15

Climate strike. Some organizations plan to strike for climate on March 15.

SAT, MAR 16

8 p.m. Gerry Segal; Generations: Mike & Aleks Glick, with special guest Lindsey Wilson. Peoples' Voice Cafe, 40 E. 35th St., NY. Sug. contribution \$20/12 for subscribers, youth, students.

FRI, MAR 29

7:30 p.m. Tannahill Weavers, one of Scotland's premier traditional bands, Roy Gullane (guitar and vocals), Phil Smillie (flute, bodhran, whistles, and vocals), John Martin (fiddle, cello, and vocals). At Second Presbyterian Church, 6 W. 96th St. at Central Park West, Manhattan. Contribution: General public \$25 Folk Music Society NY members \$20. Info <http://www.folkmusicny.org/#tannahill>.

Camp Common Ground

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in Vermont

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EMPLOYMENT

Spoke the Hub Dancing Inc. seeks PT Arts Administrator skilled in any of the following: MBO Mail Chimp PR IT Website Copywriting Grants. 20HRS/WK Mon-Fri 3-6 p.m. Letter, resume and three references to Elise Long Spoke the Hub Dancing, 748 Union St., Brooklyn, NY, 11215 718-408-3234

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.

Mrs. Maisel would approve! Spacious updated 2BR 1BA furnished open layout unit with lake view from large private deck. 3-season retro bungalow colony in N. Westchester. Sleeps 6. Retractable awning, ramp/stair access. \$89,500 for sale by owner, rental possible. Tour 3/31/19 by appt Pinelake.info.

MERCHANDISE-NONCOMMERCIAL

HOOVER "WINDTUNNEL" VACU-

UM specially designed for allergy sufferers. Works great \$40. New Rival electric can opener. Loads of features EG knife sharpener, retractable cord, etc. \$12. Pair of KLH model 24 speakers. Good sound. \$60. Sunbeam toaster \$10. George Foreman grill/panini press \$14. Coffee maker \$10. Call 718-314-5462.

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.

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.

VACATION RENTALS

Affordable Country Getaway! 1BR/1BA with large shared deck and comfortable sleeping porch. \$49,000 neg. for sale by owner. Seasonal rental possible. Tennis, Swimming, Basketball, BBQ and more at a unique 3-season summer community in Westchester. PSFC member approved! Tour 3/31/19 by appt Pinelakepark.info.



Candidates for Board of Directors of the Park Slope Food Coop, Inc.

Two three-year terms on the Board are open.

To vote you may use a proxy or attend the Food Coop Annual Meeting on June 25, 2019.

Every member will receive a proxy package in the mail in late May.

You will have the opportunity to meet the candidates at the June 25 Annual Meeting. Candidate statements follow.

Imani Q'ryn



I have been a member of the Coop for 23 years. I joined because I wanted to eat only fresh organic food. The Coop provides the savings I need to be able to afford to do that. I love the Coop, its energy, the diversity of the membership, the ideals of cooperation and democracy and above all the beautiful food at unbelievable prices.

The Coop reflects what's possible in the world. It's a privilege to be a part of it.

I started going to the General Meetings in 2001. Initially, I went for work slot credit and was surprised to discover that the meeting was small compared to the vast size of our membership and that the diversity which I saw while shopping at the Coop was not powerfully reflected in the meeting. I thought to myself, "here is the decision-making body of the Coop and only a few members are making these decisions and even fewer people of color."

I wondered, "What can I do to encourage greater diversity and participation in the meeting?" I live by the words of Gandhi who said, "Be the change you seek to see in the world." I decided to join the Chair Committee soon after my first meeting. I have been committed to making all people feel welcomed at the meeting, being fair and open to all sides of an issue and to being clear on the policies and how the meeting is run. I am encouraged that in the last few years our General Meeting attendance has grown significantly due to a change in the work slot credit policy.

I was elected to the Board of Directors 14 years ago and have continuously served in this capacity. I have served on the board longer than any other elected member. I am also still a member of the Chair Committee and have been so throughout my service on the Board.

Our Board of Directors is not a typical Board. It was required by state law that the Coop have a Board of Directors. As a cooperative we liked our town hall style of governance, that every member has a say, every member has a vote. We wanted to continue that tradition. The Coop's attorney at that time came up with the idea that the Board should take the advice of the members on all subjects as a means of limiting the powers of the Board. It was written into our By Laws. Most of

the Board Members that we've had since the Board was instituted decades ago have accepted this policy.

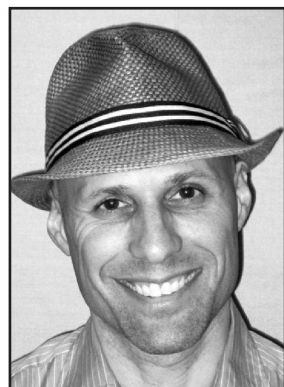
I take the mandate to trust the membership and take their advice as a sacred duty. It's not my opinion, or my position on an issue that is important. It is vital that I respect and trust the voice of the membership. The membership guides my vote.

The purpose of the Park Slope Food Coop Board is to be a safeguard for the voice of our membership. We are fulfilling the legal requirements of the state and holding sacred our right as a Coop to govern ourselves. We must have Board Members who hold this dear and whose number one priority is to the Coop and its membership.

In closing, I have intimate experience with Coop policies, procedures and the workings of the Board of Directors. I think our cooperative process works and as a board member I respect the members' deliberations and will strive to ensure that the General Meeting remains the highest decision-making body in the Coop. I will also continue to encourage diversity in the General Meeting as well as all aspects of the Coop.

My candidacy has been endorsed by the General Coordinators of the Coop and I welcome that support. Please vote for me. Thank you for your consideration. ■

Jesse Rosenfeld



A member since 2004, I have worked as cashier, 2nd floor guest registration, cheese and olive bagger, FTOP stock boy, and babysitter. My paid profession is that of Addictions Counselor on the Lower East Side. My free time has been galvanized by the 2016 elections and I have joined Get Organized Brooklyn, and their offshoot Racial Justice BK.

Supporting our cooperative goals of shared success, I have brought products to our shelves and successfully carried an agenda proposal to the approval

stage. My present workslot is Secretary for the General Meeting where I take the minutes every month. Our meetings are one special set of gears in the whole enterprise, and I'm proud to have been re-elected yearly since 2011.

I love it at the Coop. I meet people here I wouldn't usually encounter and discuss things I wouldn't have ever known about. I shop every couple of days because of its warm familiarity, and I like being part of an organization that is a standard-bearer for food and environmental justice. The Coop is my chosen community and I feel a part of it every day when I walk down 7th Avenue, seeing fellow members on their way to and from the store.

With a proven record of support for the health of our enterprise, I am running for the Board of Directors because I see the Coop as a business first. As

such, the Board is obligated to remain alert to the legal and fiduciary responsibilities of the Coop rather than maintain advocacy for any particular issue. Members at the coming election will likely ask a version of, "How will you improve the Coop as a member of the Board?" My answer will be, "There is nothing that a Board member should do outside of taking the advice of the membership on how to vote for proposals, which they have always done." For any proposal that is problematic, I will ask myself the same questions as any Board member:

Will a proposal ratified by the General Meeting put the financial and legal health of the Coop at risk?

Does the proposal violate the spirit and letter of the Coop's own by-laws or NYS articles of incorporation, and our own mission statement?

Thank you and I look forward to your vote. ■

Allen Zimmerman



I have been a member of the Park Slope Food Coop for over 40 years. I have served on the Board of Directors before I was hired as a General Coordinator in 1988 and again after I retired in 2015. I have attended over 400 General Meetings and chaired many times. I co-authored our original meeting rules of order and worked

with the team that wrote our current version.

When I was hired in 1988 our staff grew from three to four. I was responsible for a great deal of buying, supervision of deliveries, some minor bookkeep-

ing, participation in our management team. I most enjoyed apprenticing with Joe Holtz, our first produce buyer. When the staff needed Joe to take on the responsibility of General Manager, I became our produce buyer. I enjoyed supervising and training a growing produce staff and especially enjoyed working with countless members before the crack of dawn. It is gratifying to me that the lessons I learned from Joe and then taught to my produce team are still evident whenever I shop.

I love the Park Slope Food Coop and believe in the General Meeting. I appreciate the face to face interaction. I remember instances when I came to a meeting to support or advocate for a position and had my mind changed by a single differing voice. I don't want to give up on our meeting style and the opportunity to persuade or be persuaded in real time. I want to learn about meeting alternatives or innovations that

allow for more inclusion without sacrificing active give and take.

For most of my adult life I have loved, served, supported, promoted and defended the Park Slope Food Coop. I will continue to do so. I have never been a rubber stamp for the General Coordinators, even when I was one. As a board member I have always voted to support the decisions of the members at every General Meeting. I support the Rochdale Principles of Cooperation. I support our Mission Statement but more importantly to me, I support the mission that we had long before we had a statement, "Good food at affordable prices for working members through cooperation." I hope that I have earned your trust over the years and that you will support my candidacy for the Board of Directors as have the General Coordinators who have endorsed me. Thank you for reading my statement. ■

