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Volume NN, Number 6

March 28, 2019

## Caring for the People Who Care for Us: A New Online Service Provides Benefits to Domestic Workers

By Frank Haberle

Monday through Friday, many residents of the communities surrounding the Park Slope Food Coop leave their homes behind to travel to jobs and responsibilities in other locations. Evenings and weekends, they scramble to care for their children, manage their households and carve out a few minutes of personal time. Many struggle to keep up with cleaning, laundry

ly, provide their services with professionalism and care. But they traditionally work for low wages and very rarely receive any kind of benefits for their work. These roles are often filled by recent immigrants, many with their own families to support. Despite working long hours for multiple employers, many of these domestic workers struggle to make ends meet, and an injury or illness can quickly lead to disaster.

A new nonprofit service, Alia, seeks to provide a fair and easy way for employers to provide benefits for domestic workers. Through this unique program, developed by the National Domestic Workers Alliance (NDWA), employers of domestic workers who want to help their employees can sign up at [www.myalia.org](http://www.myalia.org) to contribute five dollars for each visit toward the employee's benefits package. Over time, this simple payment from every household that the employee works



ILLUSTRATION BY DEBORAH TINT

and other household chores and responsibilities. Those who can afford to do so frequently rely on domestic workers whom they pay by the hour to provide cleaning services in their homes.

Domestic workers who provide housekeeping services play a vital role in households across our community and, overwhelming-

for ensures that they receive needed benefits including paid leave, accident insurance, disability insurance, critical health insurance and life insurance. Alia also provides a place where people looking for cleaning help can identify and connect with a qualified housekeeper.

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## PSFC Member Simmers Up a Shortcut to Indian Home Cooking



PHOTO COURTESY OF MASALA MAMA

Jalan hit the jackpot when Whole Foods decided to carry Masala Mama sauces.

By Heidi Brown

Before she was an Indian-food entrepreneur and dedicated PSFC member, Nidhi Jalan lived in the vibrant Bengali city of Kolkata, India, and had a career as a ceramics sculptor. She was also a passionate appreciator of food—and a largely self-taught cook since the age of 13. After moving to New York 15 years ago, Jalan found herself applying the creativity she uses in her art to Masala Mama, an Indian food business she founded in Prospect

Heights—and facing more challenges than she ever could have imagined.

In 2004, Jalan moved to New York to attend graduate school at Hunter College. When a friend brought her to the PSFC on a visit to Brooklyn, Jalan was immediately reminded of the produce markets in Kolkata, with their arrays of produce. Although the PSFC is not really like those open-air subzi, “I love the eccentricities and the madness” of the Coop, Jalan

CONTINUED ON PAGE 3

### Next General Meeting on April 30

The General Meeting of the Park Slope Food Coop is held on the last Tuesday of each month. The April General Meeting will be on Tuesday, April 30, at 7:00 p.m. at **St. Francis Xavier School, 763 President St., between Sixth and Seventh Aves.**

For more information about the GM and about Coop governance, please see the center of this issue.

## Coop Event Highlights

### Thu, Apr 4 • Food Class:

Handmade Pasta &amp; Sauce 7:30 p.m.

### Fri, Apr 5 • Film Night:

In Our Water 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.

### Tue, Apr 9 • Plow-to-Plate Film:

Goddesses of Food 7:00 p.m.

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

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Caring

CONTINUED FROM PAGE 1

There are over 2.5 million domestic workers in the country—caring for our children and aging family members, cleaning our homes and providing support to our loved ones with disabilities. Domestic workers make all other work—and many of our lives—possible, but are drastically underpaid and have no access to the traditional benefits or protections, including paid leave, enjoyed by other workers. The NDWA is trying to change that with

Alia, a program designed to allow employers to buy into a plan to provide paid sick time and other benefits to housecleaners. “We know that many employers want to do the right thing, but don’t know how,” says Ilana Berger, a former Coop member who is the lead organizer for the Domestic Employers Network (Hand in Hand). Hand in Hand is a separate nonprofit organization, a national network of employers of nannies, housecleaners, home attendants and family caregivers, and a strong advocate of Alia.

According to Berger, “Hand in Hand provides many tools and resources for employers, including the Fair Care Pledge and our Employer checklist. And now, with Alia, the NDWA is providing an actual benefit package that our members can use to buy into a plan that provides paid leave and other benefits.” Berger points out that Alia is most effective when multiple employers of the same worker join so that collectively, they create a substantial pool of support for the worker.

her other clients on board, and Schere helped by speaking to at least one of them on the phone. “I think Olivia has around nine clients participating now,” Schere adds. “Olivia should get a day off, vacation or sick days when she needs them,” Schere continues. “With this system she can draw on the funds as needed. It gives me peace of mind to know that I’m doing what I can to avoid exploiting someone who is doing me a service. It’s not much extra money at all and instead of trying to figure out yourselves how to set up a fair system, Alia allows the worker to choose how to use her own cushion.”



ILLUSTRATION BY DEBORAH TINT

“[As] a longtime supporter of domestic workers’ rights, so I didn’t hesitate to sign up. Immigrant workers ... have historically provided for themselves in similar ways through pooled funds, and this seems like a modern update of that idea.”

One Coop Member’s Experience with Alia

Lee Schere is a Coop member since 1997 who has been a cashier, Gazette production team worker, and a member of the PSFC compost team at Prospect Heights Community Farm. Lee has found Alia to be a tremendous asset for his housecleaner, Olivia, who has worked for him since 2012. “I originally connected with Olivia [her last name is withheld for security reasons] through Si Se Puede (We Can Do It!), a workers cooperative of cleaners based in Sunset Park’s Center for Family Life. An organization I’ve worked with over the years, Jews for Racial and Economic Justice, has run a longtime domestic worker solidarity campaign focused on fair employment practices, so I was very aware of the need to provide good working conditions and fair wages for anyone who might work in my home.”

Recently, the staff at NDWA contacted Schere to ask if he would participate as an early adopter of the Alia program model. “I’m a longtime supporter of domestic workers’ rights, so I didn’t hesitate to sign up. Immigrant workers excluded from more traditional employee benefits have historically provided for themselves in similar ways through pooled funds, and this seems like a modern update of that idea.” Olivia advocated for herself to get

Advocating and Supporting Domestic Workers Through Alia, and Beyond

Schere gladly advocates for Alia. “Domestic workers have been excluded from labor protections in this country and so have no benefits, an extra five dollars per cleaning is very reasonable and combined with contributions of others, can make a big difference. It also shows a different level of care for your cleaner as a professional. I have never been quite comfortable hiring someone to work for me personally, but Alia helps me feel like more of a fair employer. I think many different sectors of workers could benefit from this kind of portable benefits system.”

“With this system [Olivia] can draw on the funds as needed. It gives me peace of mind to know that I’m doing what I can to avoid exploiting someone who is doing me a service.”

Berger of Hand in Hand adds that there are many other ways for everyone who is concerned about domestic workers’ rights and working conditions to get involved locally though the work of the New York City chapter of Hand in Hand. “In collabora-

tion with the NDWA, we are elevating a shared vision of what care and support in the home should look like for workers and employers, and of a society that takes care of all of us,” Ilana says. “To get there, we support employers to improve their employment practices and to collaborate with workers to create cultural norms and policies that bring dignity and respect to domestic workers and all our communities.” ■

If you are an employer of a domestic worker, or if you are a domestic worker, please visit the Alia website for more information: <https://www.myalia.org/hih/>.

If you need more help signing up or more information, contact Hand in Hand directly at [ilana@domesticemployers.org](mailto:ilana@domesticemployers.org).

To learn more about how to be a Fair Care employer to a domestic worker in your home, check out our resources at [www.domesticemployers.org](http://www.domesticemployers.org). If you want to be part of HIH’s organizing work to win rights and dignity for domestic workers, including fighting for the Federal Domestic Worker Bill of Rights that Kamala Harris and Pramila Jayapal will soon introduce in Congress, email [Tatiana@domesticemployers.org](mailto:Tatiana@domesticemployers.org).

### Crossword Puzzle

1	2	3	4		5	6	7	8	9		10	11	12	13
14					15						16			
17					18						19			
20					21						22			
				23							24		25	26
	27	28	29				30	31	32					
33							34					35		
36					37	38					39			
40					41					42				
43			44	45				46	47					
48								49						
		50			51	52	53				54	55	56	57
58	59				60						61			
62					63						64			
65					66						67			

**Across**  
1. Movie in which Brad Pitt plays Achilles  
5. New York Times pieces since 1970  
10. Mario \_\_\_\_ (Nintendo racing series)  
14. Fontana di Trevi locale  
15. Hamilton, to Burr  
16. Falsetto-voiced Muppet  
17. A bit cracked  
18. “Same with me”  
19. “Anything \_\_\_\_?”  
20. “Sorry about that -- I need some practice kicking a football?”  
23. In history  
24. Celebrated Bombay-born conductor  
27. “Got any other Salamandridae family members in your pet shop?”  
33. Almost an eternity  
34. “Happy Days” diner  
35. \_\_\_\_-com  
36. Prefix meaning “half”  
37. Person in the headlines ... or a two-word clue to this puzzle’s theme  
39. Olivia \_\_\_\_ of “The Wonder Years”  
40. Uber app abbr.  
41. QB’s try: Abbr.  
42. U.S. military vets  
43. State motto for those who want to eat what they want, when they want?  
48. Superman, notably  
49. PlayStation competitor  
50. Like an eagle who lets a rainbow fish slip from its talons?  
58. R.E.M.’s “The \_\_\_\_ Love”  
60. String bean’s opposite  
61. Some early computers  
62. Sheep’s coat  
63. \_\_\_\_-de-lis  
64. Sound on Old MacDonald’s farm  
65. Handmade products website  
66. Some subs  
67. General \_\_\_\_ chicken

**Down**  
1. Mouth, slangily  
2. Red, as a Spanish wine  
3. Vizquel with 11 Gold Gloves  
4. Ending with brick or stock  
5. Popsicle choice  
6. It may be drawn  
7. Cole Porter’s “Well, Did You \_\_\_\_?”  
8. Title for Helen Mirren  
9. Freudian mistake  
10. One of the Wayans brothers  
11. Hot  
12. Hotel capacity: Abbr.  
13. Bathwater tester  
21. Honey Bunches of \_\_\_\_  
22. Conversation fillers  
25. Small-time  
26. Greek for “vapor”  
27. Crop-destroying beetle  
28. Some camcorder recordings  
29. Singer DiFranco  
30. Pan-frying instruction  
31. Wand material in the Harry Potter books  
32. Verizon FiOS, e.g., for short  
33. Time and \_\_\_\_  
37. Roofing material  
38. Postal abbr. for a rural address  
39. 511, to Caesar  
42. Make some changes to  
44. How one person might resemble another  
45. To’s opposite  
46. Says “My bad!”  
47. Hardships  
51. Fizzling sound  
52. Wan  
53. Thingamajig  
54. \_\_\_\_ gear  
55. Geishas’ sashes  
56. “Let me think ... yeah, that’s stupid”  
57. Judgmental sounds  
58. Fall behind  
59. “Let’s \_\_\_\_ and say we did”

Puzzle author: David Levinson-Wilk. For answers, see page 6.



## Indian Cooking

CONTINUED FROM PAGE 1

says affectionately.

While attending grad school, Jalan, petite and bespectacled, made extra money by cooking for people in their homes and giving cooking classes. But, despairing of the food on offer at Indian restaurants in the U.S., she eagerly awaited her lengthy visits back to India and the chance to once again eat in the homes of her friends, who are from the northern Punjabi region, the South Indian province of Andhra Pradesh and Parsi—descendants of Persian immigrants who practice Zoroastrianism. Jalan gravitated to her friends' kitchens and watched the cooks carefully preparing their employers' regional food. She plied the cooks with questions and absorbed information about India's various regional cooking styles.

Jalan also met her husband, Baruch College marketing professor Kapil Bawa, soon after moving to the U.S., and they quickly moved to Prospect Heights, partly to be near the PSFC. Over the years, Jalan continued to go back to India for long stretches. Then "life happened," as she put it, and she began working on a business idea for New York eaters.

Her first business attempt was pre-measured Indian spice kits, which she and her husband assembled, to help novices overcome what they often express as intimidation around cooking Indian food at home. Following a recipe for an Indian dish can require assembling 20 or more different herbs and spices—and roasting and grinding certain ones. Then, each must be added at a specific point during cooking.

To help sell the spice kits, Jalan applied to and was accepted as a vendor at Smorgasburg about five



**The Coop stocks Masala Mama's Vindaloo and Coconut Curry on the end-cap opposite the eggs. Unfortunately, Masala Mama will be temporarily removed to make way for Passover products but return in May. Nidhi Jalan is pictured holding her sauces.**

years ago. To promote the spice kits, they began using them in "masala tacos" that they prepared and sold at their stall at Smorgasburg. The tacos became a phenomenon, with long lines of hungry devotees inevitably forming around their stand, she says. The PSFC carried the spice kits for a time. Still, they were difficult for her to package, and they didn't sell well.

Jalan realized that people who love Indian food might want something even simpler for home cooking: A pre-made sauce to which primary ingredients such as

protein and vegetables could be added.

With no background in commercial cooking, and using PSFC ingredients, Jalan began creating sauces, right in her kitchen, from recipes she developed over her years of experimentation and study. Jalan was aware that there was competition—Maya Kaimal sauces are popular and for sale at the PSFC—but she says she was not satisfied with the quality.

It was difficult, however, to find a copacker—a contractor who prepares and packages food on a commercial scale—willing to prepare the sauces to her specifications. "In India, the ingredients must be bhunoed," she said emphatically in a recent phone interview. This means caramelizing the onion, for example, and slowly and gently cooking whole spices. "Most copackers cook the food in a steam kettle." She "hopped around" different facilities in the New York area, including Long Island and Connecticut. They eventually settled on working with a copacker near Toronto whom Jalan met through her brother-in-law.

touch with them.

Three years ago, the PSFC began carrying some earlier versions of her simmer sauces. Initially, she dropped the jars off herself, but the store prefers that food products be distributed by one of the many distributors with whom the Coop works. This cuts into her margins. "Everyone is out to take a cut," she says of food distributors and retail grocery stores, which can take up to 40% of the retail price. The jars were on Coop shelves for only about six months; she had production issues and decided to focus just on her sauces.

*Jalan realized that people who love Indian food might want something even simpler for home cooking: A pre-made sauce to which primary ingredients such as protein and vegetables could be added.*

So, she and her husband "paused and regrouped," she says. They redesigned the label. A friend drew the image of the Kali-inspired woman on the jar labels of Masala Mama's three different sauces (vindaloo, tikka masala and coconut curry sauces). The gold-accented labels were designed by a British firm called Kingdom and Sparrow, which surprised Jalan by agreeing to work within her tiny budget. It was at this time that she also moved production to Canada.

Then, last summer, Jalan hit the food-producers jackpot: Whole Foods decided to carry her simmer sauces in its stores and was selling them by August. In early March, Jalan and her husband staffed

CONTINUED ON PAGE 6

**Masala Mama has been temporarily removed from Coop shelves to make way for Passover products. The sauces will return to the shelves in May.**



**Nidhi Jalan realized that people who love Indian food might appreciate the ease of cooking with authentic, pre-made Indian sauces.**



# Staying Faithful to the Old Way of Making Cheese

By Rebecca Chao

The Pinterest page of Our Lady of the Angels Monastery in Crozet, Virginia, is almost what you would expect from a convent in the digital age. It is filled with images of autumn trees, lilacs, clouds, a nun with her eyes closed in prayer, serene landscapes, crosses, wide-angle shots of the red brick abbey and lines of scripture. But then there is a peculiar board devoted entirely to red waxy objects you'd more likely see displayed at boutique shops lining the cobblestone streets of Amsterdam: Gouda. Wheels of it the size of saucers.

It's "more than cheese,"

the description on the board explains. "At the monastery we live a hidden life, at least for the most part. But especially during the months of November and December, a few thousand wheels of shiny red waxed cheese leave the coolers of our cheese-making facility to reach so many families all over the country."

Since November of 1990, this sisterhood of first six and now 12 nuns has been making Gouda quietly inside the walls of the abbey, later expanding to a barn devoted entirely to cheesemaking. The sisters produced 10,500 pounds of cheese in 1991 and now make far more

than that at roughly 19,000 pounds a year.

*"At the monastery we live a hidden life ... for the most part. But ... during the months of November and December, a few thousand wheels of shiny red waxed cheese leave the coolers of our cheese-making facility to reach so many families all over the country."*

"It is our community means of self-support," said Sister Barbara Smickel, 83, who was there from the very beginning of the abbey's foray into chee-

semaking and has been, over the years, training a set of younger nuns to make Gouda. "It also enables us to help those in need. So that makes us very happy! And also, we do it all together—so it builds community."

The recipe may be Dutch, but "the secret ingredients," says Sister Barbara, are "love and prayer," which they "put into every cheese we make. And it is a joy because we do it for the Lord."

That said, cheesemaking is no easy task.

"It takes concentration

and energy and precision and mindfulness and doing our very best," said Sister Barbara, "So this all takes focus and attention along with good will. But we have a good supply of all of these!"

All that hard work has paid off. Since 1990 when they first began, they have made over 800 batches of cheese and there has, miraculously, never been a bad batch. "Praise God!" says Sister Barbara. "A bad batch would be one in which the cheese was not edible because of some mistake along the way. But we are very, very careful not to make any of

CONTINUED ON PAGE 13

## OBITUARY

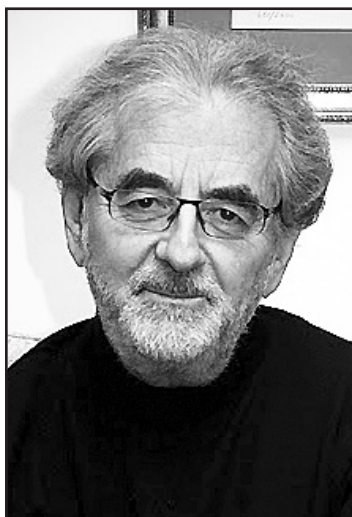
### Gordon Suber

By Thomas Rayfiel

Gordon Suber, a longtime Coop member and squad leader, died February 26, 2019. He was 78. After selling his business, Gordon had a second career as a Big Apple Greeter, volunteering to help tourists from all over the world better appreciate and understand New York. Diagnosed with Parkinson's disease in 2005, Gordon found a special niche escorting visitors with handicaps. With his own walker, he was better able to understand the challenges facing those who, despite the difficulties of their condition, still wished to travel. His partner, Gwyneth, recalls how he loved the challenge of helping people in wheelchairs and even the blind navigate and enjoy the city.

Gordon joined the Coop in 2003. As an early Sunday morning squad leader, he loved the social aspect of the job, kibitzing with shift members and shoppers, telling jokes and sharing stories. John Webber, who succeeded him, writes: "You knew Gordon really liked the Coop and his squad leader job. He told me 'you treat everyone's issue as important.' Gordon had fresh jokes every shift. He said 'you think it's easy to be tasteful and funny all the time?' When he went on disability he asked, 'would you like to be co-squad leader? You get everyone's coffee, you know their names, and nobody's thrown anything at you yet.' I loved that guy."

Gordon is survived by his partner, Gwyneth DeGraf, one



Gordon Suber

son, two daughters, and eight grandchildren. One grandson, Alex, is a member of the Coop, as well.

At the end of each shift, Gordon would get on the PA system, thank everyone for their work, and play Donna Summer's "Last Dance." ■

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**Ready to enroll:** Go to [foodcoop.com](http://foodcoop.com) and click on "Member Services" in the upper right-hand corner to get started.



**ecokvetch**  
the environmental  
committee blog

## Tip of the MONTH!

**NYC schoolchildren have been lobbying the New York City Council to ban the use of toxic pesticides and herbicides like Roundup (glyphosate) in New York City parks and playgrounds—support them by contacting your council member and telling them you want poison free parks for your kids.**

Learn more at:  
[ecokvetch.blogspot.com](http://ecokvetch.blogspot.com)



## SAFE FOOD COMMITTEE REPORT

## Plow-to-Plate Movie Series Presents: *The Goddesses of Food*

By Adam Rabiner,  
Safe Food Committee

Those who read last month's *Linewaiters'* Gazette review of the Plow-to-Plate Film Series' March screening of *Julia! America's Favorite Chef* know that Julia Child is ranked number one on Thrillist.com's article, "The 25 Most Influential TV Chefs of All Time, Ranked." What they don't know is that Julia Child is one of only nine women and 17 men listed (that's 26 individuals because the #20 spot is shared by husband-wife duo Pat and Geena Neely). V rane Fr diani's 2016 documentary, *The Goddesses of Food*, attempts to answer the question: how come so few women chefs earn international fame or appear on covers of *Food and Wine* magazine or *Time's* "The Gods of Food?"

Fr diani senses an injustice. She knows that while women chefs may not frequently grace the covers or pages of magazines, they are everywhere. And in her native France, many of the small bistros dating back to the early 20th century were owned and run by women who got their start as maids and cooks for early industrialists. Some of these women even trained and influenced France's most famous male chefs.

So are contemporary female chefs being overlooked because they have lost their influence or are no longer innovative? Could it be they're victims of sexism—not getting credit where credit is due? Or are we simply not looking hard enough to find them? In search of an answer, she travels the globe interviewing men and women chefs and others in the food industry. The answers are not cut and dry. Rather, *Goddesses*

of Food serves as a wide-open exploration of the intersection of food, culture, gender and economics.

You know that Fr diani has broadened the frame of reference in an early scene featuring street-food vendors, establishing that talented women, like the Empanada Lady working out of a food truck, can be found in the humblest of settings, and questioning the industry's fixation on Michelin-starred restaurants or "up and coming talent." Her point is that excellent women cooks have always been here. Why isn't this acknowledged more often?

Fr diani also interviews women who have achieved fame and influence, like Alice Waters. Waters, largely credited with the Farm-to-Table movement in the United States, reveals that she did not feel discrimination when she was opening Chez Panisse in Berkeley in the early 1970s. She didn't think much about this issue until she was questioned about it but believes that men and women bring different qualities to cooking and that the best restaurants have a balanced kitchen.

While a male organizer of the Omnivore Food Festival who claims not to be a chauvinist insists there is no formula for selecting top chefs, another observes that "famous men more than unknown women sell magazines." Often, commerce, advertising, marketing and publicity, not talent, are what drive things, which is a real Catch 22. How can women become "celebrity chefs" if they rarely appear in the glossies? And in an era when investors look to celebrities to reduce risk, it's harder for women to open

restaurants. Men simply have an easier time doing all the things necessary to get to the top—bringing people in, networking among fellow chefs, associating with and visiting each other's restaurants, getting press, receiving invitations to conferences and winning awards—a vicious circle.

*The Goddesses of Food* explores many factors holding women back, from the lack of institutions, ladders, technical support and capital that help men, to cultural and environmental conditions that work against the aspirations of would-be women chefs. The film suggests these hurdles cause women to work harder than men and persist longer, because they have something more to

prove. Argentinian Paz Levinson, born and bred in a culture where chivalry dictates that men pick up the tabs and pick out the wine, faced longer odds than most on her road to becoming a renowned sommelier. A Congolese chef working in Europe notes that in Africa chefs receive little respect and are viewed as no better than poorly paid cooks. A Chinese woman similarly states that she had to overcome the view that her profession was blue collar, like being a driver or a servant. An Indian architecture student went against her parents' wishes and received no encouragement or support when she switched careers to become a baker.

Women are taking things into their own hands and beginning to establish the institutions that will change these societal and familial norms. *The Goddesses of Food*

profiles several of these, such as pop-up restaurant Mazi Mas in London, which hires immigrant women as chefs, or a coed cooking school in La Paz, Bolivia, with a focus on gender, race and equality.

*The Goddesses of Food* makes clear that there is no simple or single explanation to the question V rane Fr diani set out to explore. But because of that, she was able to make a remarkably broad and multi-faceted film. ■

See upcoming events, past reviews and a comprehensive list of films shown at [www.plowtoplatefilms.com](http://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](http://www.foodcoop.com).

The Goddesses of Food will be presented on Tuesday, April 9, 7 p.m. at the Park Slope Food Coop, 782 Union St., 2nd floor. Free and open to the public. Refreshments will be served.

### 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/2Trtf2v>

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.**

**FOLLOW**  
the Food Coop on

twitter & Instagram  
& Pinterest @foodcoop



**March 14, 2019 –April 10, 2019**

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

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

tangy tamarind curry she was developing. The original recipe came from friends in Andhra Pradesh, who wrote the steps down in longhand for her. She's also working on a chutney that, unlike the almost cloyingly sweet ones Americans associate with Indian food, is savory, spicy, tangy and smooth. ■

T	R	O	Y		O	P	E	D	S		K	A	R	T
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## INTERNATIONAL TRADE EDUCATION SQUAD

## Eating NAFTA: Trade, Food Policies and the Destruction of Mexico

By Sarah Westlake with  
Helen Beichel, International Trade  
Education Squad

Earlier this year at the Brooklyn Society for Ethical Culture, 20 people braved the cold to attend a talk organized by the PSFC International Trade Education Squad (ITES). The author, Alyshia Gálvez, a cultural and medical anthropologist and professor of Latin American and Latino Studies at Lehman College at CUNY, spoke about how changes in policy following NAFTA have fundamentally altered one of the most basic elements of life in Mexico—sustenance. Mexicans are faced with a food system that favors national food insecurity over agricultural independence, the industrialization of agriculture over sustainability, market participation over social welfare and an ideology of individual responsibility for health care over public health. Trade agreements negotiated to improve lives have resulted in unintended consequences for Mexicans' everyday lives.

Westlake's book *Eating NAFTA: Trade, Food Policies and the Destruction of Mexico* (UC Press, 2018) highlights changing food policies, systems and practices in Mexico and Mexican communities in the United States, including the ways trade and economic policy affect public health. Mexican cuisine has emerged as a paradox of globalization. Food enthusiasts throughout the world celebrate the humble taco at the same time that actual Mexicans eat fewer tortillas and more processed food. Mexico is currently experiencing an epidemic of diet-related chronic illness including a precipitous rise in obesity and diabetes

### Would Your Granny Recognize It as Food?

Gálvez spoke about her travels all around Mexico. She said that in many markets in rural Mexico there is one meager vegetable stall but many DVD stands. In many stores you can't find real food (what your grandmother would recognize as food anyway). Oxxo (kind of like a gas station with no gas) is opening three stores a day all over Mexico but

selling no actual food. You might wonder why people with such a strong food heritage would eat and drink this stuff. Well, it's deep. Packaged food can seem like feminist liberation, and junk food confers status. People don't trust that the government is keeping water sources safe, and when Coca Cola costs only pennies for a liter, they drink that instead. Shiny new supermarkets have a modern appeal, and going to Walmart is a status symbol. In one small town alone (a market capital that dates back before the Spanish came), Alyshia counted four Walmarts, which is now the largest food seller in Mexico, even though items cost twice what they do in a Walmart in the U.S. Mexico now imports 41% of its food from elsewhere. How ironic given the amount of food the Coop imports from Mexico.

### NAFTA Not a Win For Everyone

The rate of poverty has risen since the creation of NAFTA, and the median income has fallen. Countries in Latin America have seen double digit decreases in poverty, and Mexico has seen massive income inequality grow. Computer chips, aeronautics, manufacturing and processed foods do well even as the drug war and diabetes lead to many deaths each year. Many non-communicable diseases are framed as diet related and part of an individual's failure to be healthy because people are lazy, have a sweet tooth and need to be educated about health and exercise. There is a huge increase in the number of children getting Type 2 diabetes; the irony is that this is a disease of poverty as well as affluence. The Health Ministry developed and launched a campaign against diabetes in 2014 that received much attention. Mexico actually passed a soda tax, but this happened despite the active opposition of the health minister herself. Nestle, Coke, Pepsi and Bimbo were all involved in planning the campaign. With health-care progressives kicked out of the room, the soda companies watered down the campaign, fighting behind the

scenes against any type of regulations that would stop them from making a profit. The whole campaign focused on and blamed individuals for obesity in a world that has been transformed.

### Some Good News

There are peasant movements gaining traction and seeking to reassert the benefits of heirloom corn and seeds. People are starting to care about food sovereignty, and there's a "Decolonize Your Diet" movement encouraging people to eat food that's pre-Spanish, asserting the value in all sectors of the economy of locally produced and pre-Columbian food. Amaranth—a pre-Columbian seed—is gaining traction. (There's a great podcast on NPR's *The Salt* about the way this ancient grain is being revived.) The new left-leaning President has opened a fellowship to agriculture specialists, farmers and storytellers. He has appointed some good people to the government ministries—scholars in economy, rural Mexicans, women and indigenous people.

The whole global economy has been organized around mega-corporations. How do we make them subject to democratic purposes? When we are voting for elected officials here in the U.S. we have a power that Mexican citizens don't have, and most of us are paying no attention because we've been socialized to understand that these are boring things that don't really affect us. ITES is seeking to raise awareness of the ripple effect of our actions on the way these trade deals impact poorer countries, from food sovereignty and safety to labor practices.

We would like to thank Alyshia Gálvez for coming to speak to us and for the incredibly insightful and knowledgeable discussion we had afterwards with those who attended.

For more information see our blog at [coopites.wordpress.com](http://coopites.wordpress.com) and our Facebook page—search Coopites and check out Alyshia Gálvez, *Eating NAFTA: Trade, Food Policies and the Destruction of Mexico* (UC Press, 2018). ■

## 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](mailto:PACselection@gmail.com)

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

## STATEMENT ON THE COOPERATIVE IDENTITY

### DEFINITION

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

### VALUES

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

### PRINCIPLES

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

They are as follows:

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

REFERENCE: ICA.COOP



# 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](http://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](mailto: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 includ-



ing 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 Tsinadze**, 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](http://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 presented 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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Index: Len Neufeld

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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.

Khaldoun Aboutay	Diogo Bezerra	Luca De Gaetano	Panitz	Anthony Manolas	Terry Rodriguez	Jussi Vesala
Elle Acebo-Hermiller	Steven Biro	Kimberly Dempsey	Thomas Graham	Julian Matthesen	Douglas Ross	Mira Vesala
Jordan Acebo-Hermiller	Julie Boivin	Michael Dunkley	Kathleen Hancock	Kristen Miglore	Michael Saman	Marie Viljoen
Delores Adams	Hugues Boughard	Jerome Ellis	Erika Herrera	Vincent Mounier	William Schultz	Anne Villaveces
Julian Ambler	Jason Bozzi	Teresa Feroli	Pilar Herrero	Meredith Murphy	Purvi Shah	Jake Wade
Emad Ansari	Joan Brady	Danny Fradin	Tory Hoen	Renana Neuman	Anna Simon	Jessie Wang
Carolyn Auwaerter	True Capalbo	Arsenio García	David Hughes	Julie O'Hara	Keri Small	Adena Wayne
Tutu Badaru	Heather Cate	Monsalve	Katheryn Keller	Alice Perrault	Kevin Small	Diana Won
Emily Baldwin	Alexina Cather	Pauli Gardner	Hannah Kingsley-Ma	Matt Ploteau	Brenna Smith	Jaqueline Wright
Hadar Ben-Tzur	Anna Chen	Ioni Gkliati	Ilse Knecht	Roxane Puig	Tyler Stackpole	Emi Young
NaTanja Berthe	Bianca Claircidor	Grant Glazer	Anthony Kuo	Remi Pujol	Yaara Sumeruk	Stefanie Zaitz
Kari Betts	Ezra Cohn	Jacalyn Goldzweig	Stella Liberman	Siyona Ravi	Elise Sun	Craig Zisel

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](http://foodcoop.com). Have questions about Orientation? Please visit [www.foodcoop.com](http://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](http://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](http://www.bricartsmedia.org/community-media/bcat-tv-network).

General Meeting Info

TUE, APRIL 2

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

TUE, APRIL 30

GENERAL MEETING: 7:00 p.m.

Gazette Deadlines

LETTERS & VOLUNTARY ARTICLES:

Apr 11 issue: 12:00 p.m., Mon, Apr 1  
Apr 25 issue: 12:00 p.m., Mon, Apr 15

CLASSIFIED ADS DEADLINE:

Apr 11 issue: 7:00 p.m., Wed, Apr 3  
Apr 25 issue: 7:00 p.m., Wed, Apr 17

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](http://foodcoop.com) and at every General Meeting.

Next Meeting: Tuesday, April 30, 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](http://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](http://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 31

sun 12 pm

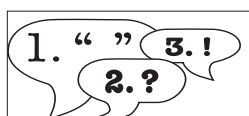
## Sweet Relief Home & Office Organizing

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.

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](http://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](http://bit.ly/FoodClassRSVP). To inquire about leading a Food Class, go to [bit.ly/CCCChef1](http://bit.ly/CCCChef1).**

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**

**Switzgable** 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 Chap-pell, 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](mailto: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](http://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](http://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

**For more information on these and other events, visit the Coop's website: [foodcoop.com](http://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 31–may 7 2019

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: Sarah Schenck, wordsproutspsf@gmail.com.**

**apr 13**  
sat 2 pm

## Learn About Cheese at the Coop

Cheese education at the Coop continues with another tasting session led by Coop member and American Cheese Society Certified Cheese Professional, **Elena Santogade**. This month's class will feature a selection of unique cheeses from around the world and fun pairings you can try at home!

**apr 19**  
fri 8 pm

## Mare Berger; Ludovica Burtone



**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.

**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.**



**apr 30**  
tue 7 pm

## PSFC APR General Meeting



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

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

**may 2**  
thu 7:30 pm

## Food Class



Food Class to be announced.

**To inquire about leading a Food Class, go to [bit.ly/GCCChef1](http://bit.ly/GCCChef1).**

**may 3**  
fri 7 pm

## Film Night



Film to be announced.

**To book a Film Night, contact Gabriel Rhodes, [gabrielrhodes@me.com](mailto:gabrielrhodes@me.com).**

**may 4**  
sat 2 pm

## Farm Where You Live

Is cohousing for you? Grow food right where you live, and share in a farming enterprise that provides fruits and vegetables for a CSA. Own your home but share common spaces, meals & activities. This presentation illustrates examples of currently functioning cohousing communities that follow this model, as well as one that is almost ready for move-in, less than 2 hrs from NYC. View slides and talk with experienced farmers and permaculture experts who are transforming 33 acres of land in CT into an organic farming cohousing community. Know your food, grow your food—organic farm; energy-efficient and sustainable homes; child, animal, and pedestrian friendly; own your own home and share many common spaces & meals; designed to foster human interaction; active involvement in the management of the community. **Elvira Ferrario** is a Coop member, involved for the past 10 years in creating community in a cohousing setting. **Brenda Caldwell** ran a CSA vegetable farm based on organic practices and permaculture concepts. She is now creating a whole farm plant and animal system at Rocky Corner that focuses on building resilient, carbon-rich soil. **Dick Margulis** spent 18 years growing organic vegetables, herbs, and flowers, beginning in 1975. **Richard Wilber** is a gardener certified in permaculture, and a woodworker and painter. He believes that living in community and growing our own food is important for the health of our planet. RSVP (preferred): [welcome@rockycorner.org](mailto:welcome@rockycorner.org).

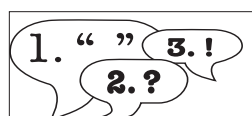
**apr 20**  
sat 2–4:20 pm

## Everything You Ever Wanted to Know About CBD Oil

This informational workshop is to help you understand what CBD oil is and how it works with your body's endocannabinoid system. Hear answers to questions such as: What's the difference between CBD and THC? How does CBD work? What does the FARM bill mean for CBD production? Staff facilitators **Jana Cunningham** and **Theresa Gray** will be joined by speakers **Greg Kerber** (CEO of Gnome Serum), **Brian Grosso** (Regional Business Manager of Charlotte's Web), **Brooks Juhring** (SunSoil), **Adrian Edwards** (Life Gardening Tools) and **Bart Beckermann** (Radical Roots).

**may 7**  
tue 7:30 pm

## Agenda Committee Meeting



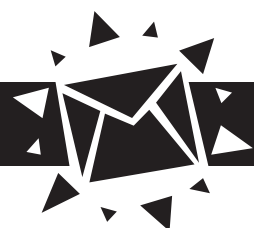
The Committee reviews pending agenda items and creates the agenda for future General Meetings. Drop by and talk with committee members face-to-face between 7:30 and 7:45 p.m. Before submitting an item, read "How to Develop an Agenda Item for the

General Meeting" and fill out the General Meeting Agenda Item Submission Form, both available from the Membership Office or at [foodcoop.com](http://foodcoop.com).

**The May General Meeting will be held on Tuesday, May 28, 7 p.m., at St. Francis Xavier School, 763 President St., between Sixth and Seventh Aves.**



## LETTERS TO THE EDITOR



## SHOULD THE COOP CARRY DOG AND CAT MEAT? HOW ABOUT BUNNIES?

### TO THE EDITOR:

We love our pets, and for good reason; they bring us joy and companionship and love and laughter. They help teach our children profound lessons about caring for other living creatures, about understanding that there is more to existence than just ourselves, and how to develop deep bonds with all living things. I watched for years as my own children developed a deep love and attachment for our own bunny, who our kids named Rocky Fredrickson.

There is a reason then that

we and our children become disgusted and outraged when we discover that a product contains parts of the animals that we love and cherish. That is why stores do not typically carry meat of cats or dogs. While we can debate whether other animals should be eaten, we understand that the eating of animals that we typically keep as pets crosses a moral and ethical line. So why then does the Coop carry the meat of bunnies?

While packing out the frozen food this past Sunday, I was shocked and felt a deep sense of revulsion when, after packing out some frozen waffles, tortillas and blueberries, I went to pack out the next item. It was large bags of pink cubes. Not knowing what it

was, I quickly looked at the label. And there it was—giant bags of bunny meat that the Coop is selling in the frozen foods section next to the frozen pie crusts as dog food! Really, dog food! I couldn't recall members ever being asked by the Coop to vote on such a controversial product.

When I first joined the Coop as a member in the 1980s, it was inconceivable that the Coop would carry such a product or that the members would allow it. The Coop's Environmental policy states: The Coop will strive to support the best products and practices in regard to the health, safety, and preservation of humans, animals, and the overall biosphere that it can achieve.

So how is carrying bunny meat for dogs to eat contributing to the preservation of animals? It is not. Just the opposite is true. It is also undermining the heart and soul and core of the Coop's values, so that a handful of cooperators can give their dogs a "treat."

Rabbit processing plants are not subject to mandatory federal or state inspection. Even in those slaughterhouses that subject themselves to voluntary inspection, there are reports of rabbits screaming and squirming during

or after being shot in the head with electric stun guns designed to render them unconscious, or while their throats are being slit.

I promise that I won't feed my rabbit dog or cats, if these few dog owners don't feed their dogs rabbits, at least not that sold by the Coop. I encourage anyone who shares my concerns and values to speak out and demand that the Coop immediately stop carrying bunny meat (for pets or humans).

Sincerely,  
Mark Bierman

## THE RIGHT WAY TO USE A COOP CART TO TRANSPORT CHILDREN

### HI MEMBERS,

I work with children with communication impairments, currently with many who are nonverbal or minimally verbal, and I joke that I love doing my 5:45 a.m. shift at the Coop because there are so many interesting grownups to talk to! But I feel I owe an apology to a member who came to my checkout spot with his cutie pie in a green basket, in a mini cart, with a green basket full of squeezie fruit and veggies below. There was a story to share and I chose not to.

A friend of mine years ago was shopping at Whole Foods and put her son in the back of a grocery cart. Not in the front part which is designed for a young child to sit upright and grab things off the shelves. He was in the back, the cart tipped over somehow, and he got a mild traumatic brain injury and permanent hearing loss to one ear. I think this story is worth sharing. I've worked in neuro-rehab and think it's worth mentioning that using the right cart in the right way when transporting your child through the Coop is a good idea.

Your friend in health and safety  
for little ones,  
Dorothy Callahan

## A SERVICE DOG SPEAKS

### MEMBERS,

I am writing in response to the recent letter "Service Dogs" (February 28 issue). I offered to write this response as I am a working Service Dog, so I have a lot of experience with this topic. You may be wondering how a dog could be writing this letter and all I can say is that AOC and I both received formal training in Yorktown Heights (#Dog-SocialistsOfAmerica). Also my handler was pretty upset after reading your letter, I knew he was upset because I am specially trained to respond to the psychophysiological signs and symptoms related to a disability. Also many thanks to the compassionate Coop members who took a moment to talk to my handler about how he was feeling about your letter.

To be clear: it is unfair to people who rely on the assistance of a Service Dog in order to navigate the Coop (which can be quite emotionally stressful and physically daunting at times), when people enter with animals who are not properly trained or experienced enough to operate under such conditions. This is a different idea of fairness, of course, then your claim that "...it is unfair to the Coop." We found the nature of your letter to be unkind and indeed unfair, as it did not take into account the experience of members who require Service Dogs.

While we have come up against an aggressive and ignorant response from the public in a limited few places,

## 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*...

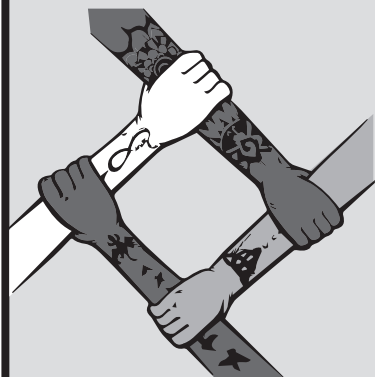
Send an e-mail to Len Neufeld, Gazette indexer, at [lenneufeld@verizon.net](mailto:lenneufeld@verizon.net), to request PDF files of either or both of the following indexes:

- 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.)

## DEC OPEN HOUSE for Prospective New Members

The Diversity and Equality Committee will hold an Open House for those interested in joining the committee on Thursday, April 11. Please contact us before the Open House at [ContacttheDEC@gmail.com](mailto:ContacttheDEC@gmail.com). We'll follow up to answer questions and provide details for attending.



The work of the DEC is varied, interesting and collaborative. We'd like our membership to reflect the range of ethnicities, nationalities, gender identities, sexual orientations, abilities and ages represented at the Coop. All members are welcome to apply. The committee particularly encourages Latina/x/o, Asian-Pacific Islander, Indigenous, persons with a disability,

male-identified and masculine spectrum members to apply. If you have mediation, workshop facilitation, event organizing, arts, research or language-translation skills we would welcome your contributions.

The January 17 issue of the *Linewaiters' Gazette* has a great cover story on the DEC if you'd like to know about what we're up to these days. It's at [foodcoop.com](http://foodcoop.com).

## 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](mailto: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](mailto: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.



## LETTERS TO THE EDITOR

the Coop has been a welcoming and positive place for us. Sometimes my handler even allows members to interact with me, like a member who recently lost her mother and broke into tears as she hugged me and I kissed her face. I was happy to share that moment of spiritual connection with her, because I knew that she needed it and it's my *raison d'être*. However, I respect that others need to keep a reasonable distance from me.

Nonetheless, the notion that some people or their children who have a phobia of dogs should enter the discussion about access for Service Animals is wrong. Furthermore, your use of "genuineness or legitimacy" in regard to disability is cal- lous, as it conjures feelings of shame, fear, self-doubt and depression in those who may be battling to overcome those very feelings. The idea

of proving one's legitimacy and having their membership "flagged" in the system is on its face discriminatory.

The ADA law is clear: while you may not harass an individual, nor deny them access with a Service Animal, if said animal is out of control or causing a legitimate disturbance, then they may be asked to correct the behavior or to leave the premises. Let me simplify this for you: "if it walks like a duck and quacks like a duck..." That said, let's not start a "duck hunt," because I'm not trained for that.

*Cooperatively yours,*  
K-9 CALI, John Munz

## ORGANIC BELL PEPPERS

### MEMBERS,

Organic bell peppers car- ried by the Coop all come

from Israel save the green, which is domestic. Does an organic alternative to Israel exist? Never mind Boycott, Divest, and Sanction, of which I am sympathetic, surely the carbon footprint is considerable for these sweet peppers. Does a source inside the Western Hemisphere even exist for organic peppers? I am curious to know. Thanks.

Damien Neva

## HELLO,

The Mexican pepper sea- son has recently ended and during the transitional peri- od between the Mexican and local growing season, high quality peppers are available from both Holland and Israel. Our distributors purchase from both of these regions, but will often only carry from one at a time depending on the quality and price of the peppers

coming from each region— which affects what is avail- able to us at any one time.

*Thank you,*  
Joe Szladek, General Coordinator  
John Horsman, Produce Buyer

## KIDS ROCK FOR KIDS

### TO THE EDITOR:

I am writing to promote "Kids Rock For Kids"—an amazing upcoming benefit show at The Bell House (April 7, 3:00 p.m.), that benefits CHiPS in Park Slope, as well as The Afghan Child Educa- tion and Care Organization (AFCECO). Now in its third year, this growing event fea- tures kid musicians, dancers, and comedians performing to benefit kids-related charities, both local and global.

The event started in Park Slope where almost all of the kids performers are

from (including from Coop families!), and features a performance live via Skype from kids at the AFCE- CO orphanage in Kabul, Afghanistan—a very special moment, especially since it's too dangerous for the girls to play music in public where they live.

For more information and video, search Facebook for "Kids Rock For Kids 2019."

*Yours in community spirit,*  
Lisa Schorr



## Making Cheese

CONTINUED FROM PAGE 4

this kind of mistake!"

This is all the more remark- able given the devastating listeria outbreak that hit cheesemakers across the country in 1985, killing 28 people in total (10 newborns and 18 adults) and causing 20 miscarriages in pregnant women who had consumed the contaminated cheese. At this time, Mother Noella Mar- cellino and a few of her fellow nuns at the Abbey of Regina Laudis in Bethlehem, Con- necticut, decided to go the extra mile to ensure the safe- ty of their cheese by enrolling in microbiology courses at the University of Connecticut.

Mother Noella, 68, first began making cheese in 1977. When she started, she was clueless. "I was praying for an old French woman" to come train her, she said in a 2016 CBS interview. Miraculously, a young French woman, a third generation cheesemaker, showed up at the abbey doorstep and spent a few days teaching Mother Noella how to make St. Nectaire, a creamy semi-soft cheese from the Auvergne region in central France.

During Mother Noella's studies at the University of Connecticut—she eventual- ly got a Ph.D. in microbiolo- gy—she received a Fulbright scholarship to study fungi in the cheese caves of France.

She made a surprising dis- covery: the stainless steel vats the FDA had required her to use after the listeria scare contained more bad bacteria than the old wooden barrel she used to use, in her more traditional form of cheese- making. It turns out that the wooden barrel enabled the growth of good bacteria on the cheese to protect against pathogens.

Not only that, the U.S. fear of raw milk cheeses, which is not an issue in France, may be unfounded. The 1985 listeria outbreak, after all, was not a result of bacteria from the raw milk itself but from existing pathogens in unpasteurized milk that was added to the raw milk.

"In raw milk there's a very complex ecosystem," Mother Noella told *The New York Times* in 2004. "If you pasteurize the milk, you're destroying bac- teria, most of it, so you are left with a very simple system which may have less protec- tion in it."

Mother Noella's research and advocacy for making cheese the traditional way— with raw milk and from the rich fungi found in old cheese caves—has earned her a science award from France and the title of "The Cheese Nun," also the name of a 2006 PBS documentary about her scientific work in France scraping mold off of the old cheese caves and studying them under her microscope.

Together with her 39 sisters at the abbey, she makes a raw-milk cheese called "Beth- lehem" as well as one called "Etoile," which means "star" in French.

*"In raw milk there's a very complex ecosystem ... If you pasteurize the milk, you're destroying bacteria, most of it, so you are left with a very simple system which may have less protection in it."*

—Mother Noella

"In our cheese cellar we observed over time that cer- tain fungi grew naturally on the cheese rinds in a way that was reproducible and pre- dictable and paralleled the course of ripening of tradi- tional St. Nectaire cheese in the Auvergne," the website of the Abbey of Regina Laudis explains. "Bethlehem cheese thus provided a model for the study of stable microbial suc- cession during ripening in a natural environment."

That is precisely what makes the Bethlehem cheese at Regina Laudis so special. "You can't get any more place based than that cheese," said Zoe Brickley, who is in charge of development and marketing at Jasper Hill Farm in Wisconsin. "It doesn't use any commercial cultures. You're tasting the cultures that she's cultivated from her own surroundings. It's subtle,

very French, with a subdued salt profile. American chee- ses tend to have a higher salt profile. The flavors of [Beth- lehem] aren't aggressive, and it's very expressive of the landscape."

Monastic cheeses, or cheese made at monasteries or abbeys, have been around since the middle ages. Muen- ster is derived from the Latin "monastarium," and the cheese was first made by Benedictine monks in Germa- ny. Epoisses, a creamy French cheese beloved by Napo- leon Bonaparte, was born in the Cistercian Monastery of Epoisses. Then there's Port- Salut, which, while sweet- er than Muenster, is also a

semi-soft cheese with a bright orange rind. It was first cur- dled in the 1800s at the Notre Dame du Port-du-Salut. As was then, as is the case today, cheese, as well as beer and wine, were produced by nuns and monks to help sustain themselves, and was not run as a business.

While the Park Slope Food Coop carries many types of delicious cheeses, none are made by nuns. If you want to taste some holy Gouda for yourself, Our Lady of the Angels has shipped to cus- tomers in nearly every state in the world. And the famous raw milk Bethlehem cheese is available for sale in limited batches. ■



ILLUSTRATION BY EVA SCHICKER

## PLASTIC PACKAGING RECYCLING

**Wednesday, April 10, 3:45-6 p.m.**

**Saturday, April 27, 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](http://terracycle.com)

Questions about items we accept should be e-mailed to [ecokvetch@yahoo.com](mailto:ecokvetch@yahoo.com)



## COMMUNITY CALENDAR

Community calendar listings are free. Please submit your event listing in 50 words or less to [GazetteSubmissions@psfc.coop](mailto: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 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 West 96th St. at Central Park West, Manhattan. Contribution: General public \$25/ Folk Music Society NY members \$20. Info [folkmusicny.org/#tannahill](http://folkmusicny.org/#tannahill).

### FRI, APR 5

7:30 p.m. Brooklyn Contra Dance. If swing and square dancing met in a bar, you'd get Contra. Live music, bringing a partner is not necessary. A great way to meet new people! 1st & 3rd Fridays @

Camp Friendship, 339 8th Street, Brooklyn. \$15 general / \$12 student. Volunteers dance free. [brooklyncontra.org](http://brooklyncontra.org)

### SAT, APR 6

8 p.m. Anne Price; Steve Suffet. Peoples' Voice Cafe, 40 E. 35th St., NY. Sug. contribution \$20/12 for subscribers, youth, students.

### SUN, APR 7

3 p.m. KIDS ROCK FOR KIDS 2019 Benefit Show at the Bell House. Kid bands, dancers and comedians perform for kid-related charities, both local and global; all proceeds go to CHiPS in Park Slope and AFCECO in Afghanistan. \$10 (kids 5 and under free). Search Facebook "Kids Rock For Kids 2019" for video & details

## ☆ EXCITING WORKSLOT OPPORTUNITIES ☆

### Terracycle, Plastic Recycling - Saturday

Three hours per shift, one shift per month on the fourth Saturday of the month, 1:30 - 4:30 p.m.

Must be prepared to work outdoors in front of the Coop, winter months included. Tasks include: Setting up the TERRACYCLE table and bringing supplies down to your work area. Staffing the TERRACYCLE table throughout the shift. Helping to educate recycles about the TERRACYCLE PROGRAM. Making sure only acceptable recyclables are donated. Packing the TERRACYCLE shipping box/boxes and taking them to the UPS store. More detail provide once you sign-up—this squad communicates via email so please make sure the Membership Office has your correct email address on file.

### Dairy Inventory

Monday, 6 - 8:45 a.m.

This is the perfect job for someone who prefers to work alone and on a single project for the majority of your shift. Necessary skills: good handwriting, ability to count by 6, 12 and 24, reliability and very good attention to detail. Under the supervision of the Coop's dairy buyers, you will take an accurate inventory of unsold product in the walk-in coolers on shopping floor and in the basement (we provide appropriate warm outerwear. Please ask for Eddie upon arrival.

### Office Set-up

Monday, Tuesday, Thursday, Friday, 6 - 8:30 a.m.

Need an early riser with lots of energy to do a variety of physical tasks including: setting up tables and chairs, buying food and supplies, labeling and putting away food and supplies, recycling, washing dishes and making coffee. Sound like your dream come true? This job might be for you. Please speak to Mary Gerety or Jana Cunningham in the Membership Office for more information.

### Bathroom Cleaning

Monday, Thursday, Friday, 12 - 2 p.m.

This job involves cleaning the Coop's 6 bathrooms: 2 on the shopping floor, one in the basement, and 3 on the second floor. Using a checklist of tasks the squad of two members will coordinate the work by dividing up various cleaning tasks that include, but are not limited to, scrubbing floor tile, cleaning toilets and sinks, mopping floors, and re-supplying the bathrooms. The Coop only uses all natural products for its maintenance tasks. This job is perfect for members who like to clean and will be conscientious about doing a thorough job. Please report to the Membership Office on your first shift.

### Store Equipment Cleaning

Monday, Wednesday, 6 - 8 a.m.

This job involves meticulous deep cleaning of the store's checkout equipment and furniture. Workers are required to read

and follow detailed instructions for cleaning the scales, printers, and monitors as well as cleaning the furniture and organizing checkout worker's tools and supplies. Must arrive on time at 6 a.m. Please report to the Membership Office on your first work shift.

### Maintenance

Sunday, 8:30 - 10:30 p.m.

This shift includes a variety of cleaning tasks that focus on deep cleaning the produce cases. The work includes removing produce from particular sections, scrubbing, hosing down shelves and dividers, and restocking the cases. Other tasks may include cleaning, sweeping, mopping areas of the shopping floor, basement and Coop's bathrooms. Gloves and cleaning supply are provided. Because the shift is only two hours arriving on time is essential.

### Maintenance

Sunday, 9 - 11 p.m.

This shift includes a variety of cleaning tasks that focus on deep cleaning the refrigerated cases. The work includes removing products from particular cases, scrubbing, hosing down shelves, and restocking the cases. Other tasks may include cleaning, sweeping, mopping areas of the shopping floor and basement. Gloves and cleaning supply are provided. Because the shift is only two hours arriving on time is essential.

### Receiving Produce

Monday through Friday, 5 - 7:30 a.m.

Start your day early with a workout and a sense of accomplishment! Work side-by-side with our paid staff receiving daily fresh produce deliveries. If you are willing to get your hands a little dirty, lift and stack boxes, and work in our basement coolers, then you'll fit right in. We promise your energy will be put to good use. Boxes usually weigh between 2-30 lbs, but can weigh up to 50 lbs.

### Bread Invoice Checking

Sunday Daytime Flexible

This shift is a double shift done once every eight weeks, alternating with another bread voucherer. The job entails entering all of the bread invoices into our online bookkeeping system (approximately 100-120 invoices per week; and generating and receiving 10-12 vendor invoices in the inventory system. Sunday availability is a must, you may enter the all the invoices on Sunday, or on Sunday plus other days during week. The hours are flexible, starting anytime between 10 a.m. and 6:30 p.m. until all the invoices have been entered. You will be part of a team of 8 bread voucherers and will arrange swaps among yourselves. Job requires someone who is comfortable working with computers, detail-oriented, extremely reliable, and has Sunday availability. Job requires special training done on the job. YOU MUST CONTACT Lisa Hidem at [lisa\\_hidem@psfc.coop](mailto:lisa_hidem@psfc.coop) or 718-622-0560 before signing up for this workslot.



### 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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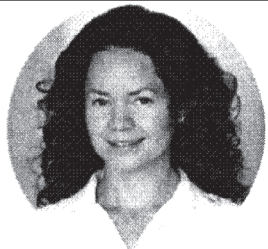
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## CLASSIFIEDS

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### HOUSING AVAILABLE

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

### MERCHANDISE

12,000 BTU Polder portable air conditioner. Like new, quiet, efficient. All accessories. \$225 or best offer. Polder steel professional ironing board w/ holster for iron. This oldie but goodie too tall for my space. \$40. [edero-htaus@gmail.com](mailto:edero-htaus@gmail.com).

### MERCHANDISE-NONCOMMERCIAL

FOR SALE: Raised toilet seat, Carex E-Z Lock w/ adjustable handles, \$30. Merrell women's shoes, gray, new, size 8 1/2, \$20. Set of 4 Bambeco pint glasses made of recycled glass, colorful, new, \$20. Call 718-768-1598.

OMEGA JUICER 8006. Brand new. \$150.

### SERVICES AVAILABLE

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\$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 at a decent price, please call Maggie at 718-783-2154. I charge \$60. I work from Wednesdays thru Sundays 9 a.m.-5 p.m.

### VACATION RENTALS

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VACATION RENTAL available in beautiful Flatbush/Ditmas Park neighborhood. For more information, contact Joy at 917-613-0865, Updated Houses, LLC.

## THANK YOU!

Thank you to the following members for referring friends who joined the Coop in the last four weeks.

Lara Alberts  
Ali  
Shay Arick  
Lynn Armentrout  
Jacob Arnold  
Megan Arnold  
Seth August  
Jennifer Bacon  
Shawn K. Barnett  
Bill

Leslie Brauman  
Terry Brooks  
JoAnn Brown  
Kathleen Crosby  
Catherine Darin  
Christian Diaz  
Simone Duff  
Mallory Easton  
Rachel Felson  
Elizabeth Fiorentino  
Lillian Fishman

Alissa Fleet  
Peter Fornatale  
Julia Gartland  
Natalia Gianella  
Noa Ginzburg  
CJ Glackin  
Adam Gordon  
Orion Gordon  
Acacia Graddy-Gamel  
Diana K. Griffin  
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ILLUSTRATION BY EVA SCHICKER



# 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.

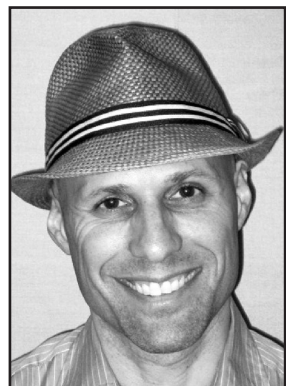
I take the mandate to trust the membership and take their advice as a sacred duty. It's not my opinion, or my position on an issue that is important. It is vital that I respect and trust the voice of the membership. The membership guides my vote.

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

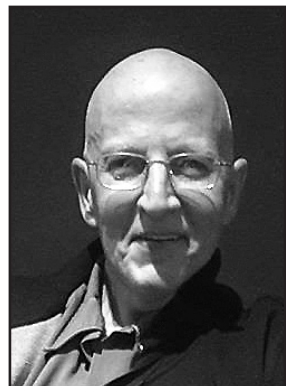
such, the Board is obligated to remain alert to the legal and fiduciary responsibilities of the Coop rather than maintain advocacy for any particular issue. Members at the coming election will likely ask a version of, "How will you improve the Coop as a member of the Board?" My answer will be, "There 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. ■