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Food Recall 101: What Coop Members Should Know

By Taigi Smith

According to Foodsafety.gov (a website of the U.S. Department of Health and Human Services devoted to educating consumers about food safety), “a food recall occurs when there is reason to believe that a food may cause consumers to become ill.” Recalls can be requested by the food industry (a manufacturer or distributor) or the government (the USDA for meat, poultry, and egg products, and the FDA for any other food products as well as pet food).

Consumers can become ill from food in several ways that might generate a recall. First would be the discovery of an organism in a product that may make consumers sick, such as the Arizona E. coli outbreak in romaine lettuce in the spring of 2018. Second would be the discovery of a potential allergen in a product. Third would be the mislabeling or misbranding of a food that may contain a potential allergen (nuts, eggs) that is not included on the label, such as ice cream that contains an ingredient that was not declared (for example, Ben & Jerry's recalled their Ben & Jerry's Chunky Monkey ice cream for undeclared tree nuts on April 15).

Food Recall Statistics

About 48 million Americans get sick from food each year, and 3,000 die—a little less than one-sixth and 0.001% of the U.S. population, respectively—numbers that have



Recent online images of E. coli outbreak in Romaine lettuce.

remained relatively stable over the past several years, in spite of an increasing number of food recalls, according to the U.S. Centers for Disease Control. Food recalls hit an all-time high in 2016, with 905 recalls issued that year. Food recalls overall have increased by 10% between 2013 and 2018, although numbers have decreased in recent years.

Bacteria and viruses are the most common causes of food poisoning, but symptoms and severity will likely vary depending on the virus or bacteria. Symptoms can occur within minutes to weeks, and generally mimic flu-like symptoms, including nausea, vomiting, and diarrhea. While everyone is at risk of foodborne disease, certain populations are more vulnerable, including infants, young children, pregnant women and their unborn babies, older adults, and people with

weakened immune systems (those with HIV/AIDS, cancer, diabetes, kidney disease, or transplant patients). There are six main bacteria and viruses that cause the most illnesses, hospitalizations, and deaths in the United States: *salmonella*, *norovirus*, *campylobacter*, *E. coli*, *listeria*, and *clostridium perfringens*.

These microorganisms can get into food in a few ways, including being present on food products when they are purchased (e.g., plastic-wrapped boneless chicken breasts) or cross-contamination of cooked foods from raw or uncooked egg, meat, poultry, seafood, and their juices (e.g., cooked chicken placed on raw salad greens). The personal hygiene of those preparing food can also introduce pathogens into food. According to the Food Safety Inspection Service of

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PHOTO BY JOSHUA KRISTAL

Mabel Steinmuller loves hitting up the snack aisle

Some Advice from Kids at the Coop

By Meredith Kolodner

Most adult shoppers see that kids in the Coop are a mixed bag. They sometimes help. They sometimes block aisles. They sometimes let loose piercing cries when no cookies or chocolate croissants make it into their parents' carts. But if shoppers ignore kids, or mutter about their inconvenience, we rarely ask or know what kids themselves are thinking.

So we set out to find out what these members of Generation Z think about shopping at the Coop, how they interpret its rules and what they think of its requirements. It turns out they have many insights about shifts, the childcare room, and what else they'd like to see on the shelves.

Shopping with Parents

There was fairly wide agreement that although shopping could get boring, there was an advantage to accompanying a parent.

“It's fun. I like helping them shop. I like picking out treats,” said Fiona Goodson, who is eight and a half and usually chooses an olive roll.

But it's not always a bundle of fun.

“Sometimes my mom runs into her friends. I talk to them too, but after a while it gets boring,” Fiona said, echoing several other children's complaints about their parents' socializing while shopping.

Nonetheless, it's sometimes worth the sacrifice.

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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.**

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

Coop Event Highlights

Thu, May 2 • Food Class:

Mexican Flavors and Techniques 7:30 p.m.

Fri, May 3 • Film Night:

The Cat Rescuers 7:00 p.m.

Fri, May 10 • Wordsprouts

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

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Food Recall 101

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the USDA, “most cases of foodborne illness can be prevented with proper cooking or processing of foods.”

Those guidelines include:

- Store food in the refrigerator (40° or below) or the freezer (0° or below)
- Cook food to a safe minimum internal temperature, as measured by a food thermometer
- Raw beef, pork, lamb and veal steaks, chops and roasts—145° F
- Raw ground beef, pork, lamb and veal—160° F
- Poultry—165° F
- Maintain hot cooked food at 140° or above
- When reheating cooked food, reheat to 165° F

While recalls have increased, this change is not necessarily a reflection of having greater pathogens in food. The overwhelming majority of food recalls are precautionary and not linked to any illness

or disease outbreak. Issuing a recall before an outbreak is a better way to protect public health, and this increase in recalls may be due to the passage in 2011 of the Food Safety Modernization Act (FSMA) which increased the ability of the FDA to enforce food recalls.

At the same time, scientific testing and improved traceability methods are allowing epidemiologists and food safety experts to identify the sources of food-safety issues faster, and with more accuracy.

To be clear, there are still major issues of concern when it comes to protecting human health from foodborne pathogens and disease, ranging from the means of production, antiquated laws, lax inspections, funding lapses (such as during the government shutdowns), and animal waste.

Food safety is especially a concern with meat produc-

tion, both in concentrated, industrialized operations as well as artisanal and smaller-scale farms, for reasons that vary. For industrial meat production, a large number of animals go through these facilities which increases the chance of pathogen transmission. Animal waste is also subject to very few regulations in the U.S., despite the volume of animal waste dwarfing waste from sewers and septic systems by four times. In much of the U.S., manure and animal waste are used as fertilizer for fruits and vegetables, which can result in cross-contamination. Artisanal and local meat producers may also not have the resources or legal impetus to trigger recalls in the way that large corporations do, in spite of what many consider to be meat production practices that are better for the environment (and likely public health as well).

What the Coop Is Doing

PSFC members can be assured that the Coop is especially proactive when it comes to food safety and food recalls. According to General Coordinators Joe Szladek and Joe Holtz, since the 1970s the Coop has had an annual sanitary inspection conducted by the New York State Department of Agriculture and Markets, and has never had any “critical deficiencies.” What this means is that the Coop has passed every sanitary inspection without being required to correct any physical aspects of the Coop or any operational process. New York State regulations in most cases are stricter than federal regulations.

The Coop likely also performs better compared to other retailers in terms of efforts to protect members. In response to a recall for a specific type of cracker, several years ago Coop staff called over 500 members that had purchased that cracker. According to Holtz, “Most retailers would not know where to begin to do that even if they would like to.”

Coop members also can see a full list of recalled products that the Coop sold on our website at www.foodcoop.com/recalls.

What You Should Do If You Believe You've Been Exposed to a Foodborne Pathogen

According to the USDA, there are four steps you should take for meat, eggs and poultry.

- Preserve the evidence. Wrap the suspected food securely, mark “DANGER” and freeze it. Write down the food type,



KEEP YOUR FAMILY SAFER FROM FOOD POISONING
Check your steps at FoodSafety.gov

ILLUSTRATION COURTESY OF FOODSAFETY.GOV

PLASTIC PACKAGING RECYCLING

Saturday, April 27, 1:45-4 p.m.

Wednesday, May 8, 3:45-6 p.m.

For Coop members only

Please be prepared to show your Coop membership card.

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

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

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

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

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

For all community members:

Pre-sort and separate according to the categories below.



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



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

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

For more information about Terracycle, visit terracycle.com

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



park slope FOOD COOP

GOOD FOOD AT LOW PRICES FOR WORKING MEMBERS THROUGH COOPERATION SINCE 1973

MEMBER SERVICES

ABOUT ► FOOD ► MEMBERSHIP ► COMMUNITY ►

Home ► Food ► Product Recalls

Product Recall Information

Patagonia Provisions – Organic Savory Seeds – April 11, 2019

Patagonia Provisions is voluntarily recalling certain varieties of organic gluten-free savory seeds because they may have come into contact with gluten at the manufacturer's facility.

Varieties being recalled are:

- Patagonia Organic Savory Seeds Mellow Yellow, lot codes: 18235, 18239, 18337, 18338, 19002, 19004, 19008, 19009
- Patagonia Organic Savory Seeds Chipotle Lime, lot codes: 18227, 18228, 18269, 18339, 18340, 19023, 19024, 19030, 19032

Patagonia Provisions is taking this action out of an abundance of caution.

For more information, contact Patagonia Provisions at 415-729-9956

date, other identifying markets, the time consumed, and when the onset of symptoms occurred.

- Seek treatment as necessary. If you are “at risk”—seek medical care immediately. If symptoms persist, call your doctor.
- Call the local health department if the food was served at a large gathering, from a restaurant or other food service facility, or if it is a commercial product.
- Call the USDA Meat and Poultry Hotline at 1-888-MPHotline

The FDA tracks a much broader range of products beyond food (cosmetics, electronic products, medical devices, over-the-counter drugs, etc.) and recommends submitting a report on the FDA non-emergency reporting page (a Google search with that term will lead you right there). For emergencies, they recommend calling 9-1-1.

The Coop suggests that members who believe a product has made them sick should also call the Coop, where they will likely be connected to the Receiving Coordinator who buys the product in question.

3 GREAT reasons to register for member services!

- 1 Intelligent Shift Notifications:** Receive TEXT or EMAIL alerts for upcoming shifts. ➔
- 2 Easily available FTOP info:** View number of FTOP cycles covered or banked and upcoming shifts scheduled! ➔
- 3 Avoid surprises at the entrance desk:** Check your status before coming to the Coop. ➔

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

Advice from Kids

CONTINUED FROM PAGE 1

"I like cookies and chips and a lot of snacks. They're more likely to buy these things when I'm with them," said Eleanor Lewis-Jenkins, who is nine years old and in fourth grade.

Eleanor would particularly like her parents to buy the chocolate-covered digestives, since normally they go for the regular digestives.

Some kids said their parents were easy to convince to buy their favorites snacks and ingredients, but most acknowledged that there were limits.

"The ice cream is my favorite. Sometimes my mom will buy it if it's hot, like burning hot," said Olivia Caiazza, who is seven years old and in second grade. "I'm not allowed to get the Z-Bars, because my mom says they're too sweet."

Olivia also wishes that the Coop would stock the cheese bread that her mom sometimes

"Sometimes my mom says 'no' and then sometimes I go wild."

Shifting with Parents

There are times when adult schedules require more than bringing kids shopping—they also have to come on shifts. But several grade-school children said they don't mind tagging along.

"I'm thinking of taking my Dad's shift walking the carts," said Fiona. "It's on Sunday morning, and seems like it could be fun. I get to spend time with him. I've never seen him doing his shift."

Several kids said they enjoyed helping out at checkout.

"It's fun because you get to help check stuff out at the checkout desk and see what the different people are buying," said Solé Cook who is 10 and in fifth grade.

Still, after an hour or so, it can get a little tedious, which is a sentiment shared by some adults as well.

"I've done shifts with my

about 10 minutes until a staff member announced over the speaker that there was no running in the Coop.

Although the paging system should be limited to shoppers checking what's in stock, staff members re-enforcing the rules and making announcements, and shift leaders addressing their squads, I did find myself bending the rules once. Unable to locate my daughters on an extremely busy Saturday, I used the public paging system to track them down. It was not their favorite Coop moment.

"I was embarrassed," Katya told me. "Because it's sort of strange having your mom page for you."

Older Kids' Suggestions for the Childcare Room

Several children said they preferred the childcare room to the shopping floor.

"I sometimes like it. It has a lot of toys that I play with," Olivia Caiazza, who is seven years old and in second grade.

Although the childcare room is aimed at younger children who might have a hard time tolerating the monotony of shopping, some of the older kids thought the room could include some items to entertain them as well.

"When I was pretty little I liked it because of all the toys," Eleanor explained. "But now it's pretty boring because all the books are for younger kids."

Her sister agreed, recalling a time a few months ago when they were sent upstairs during an extensive shop. But she found something to do.

"I didn't have an option, my mom just made us go upstairs," said Clara, who is 13 and in seventh grade. "I just sat there and wrote."

Still, some of them had fond memories of their early years.

"I don't go there anymore but when I went there, it was really fun because there were toys to play with and stuff to eat," said Solé. "If they added movies or shows, it would be cool."

Coop Preferred to Other Stores

For the most part, the kids I spoke to preferred shopping at the Coop to other grocery stores, although they did note some of the products available elsewhere.

"I like Whole Foods, it's bigger and they have some cool stuff, like these mini pizzas, but the lines are always so long," said Mabel Steinmuller, who is 10 and in fourth grade.

Regardless of the often-appropriate name of this publication, and the advertised convenience of Whole Foods, Mabel has clearly had a differ-

ent experience at the shopping behemoth.

Echoing many adults, not all kids agree on how speedy shopping is at the Coop and noted that it was often crowded.

Eleanor's parents sometimes go to Union Market, Key Food or Nature Land, which are closer to where they live.

"I like the food better at the Coop, but at the other stores it's a little quicker to get things," said Eleanor.

Fiona also prefers the Coop, but she too has noticed the treats available at other stores that sometimes are not on offer at the Coop.

"There are interesting

things at Whole Foods," Fiona said, "like these different cool mini cakes in a glass case."

Coop Spirit

Regardless of boredom, crowded aisles and treats denied, there are Coop kids who share some adults' reasons for loving the Coop.

"I think it's more like a community, because you know some of the people who shop there," said Solé.

Clara agrees.

"You see people that you know," Clara said, "and you can tell that everyone's working together." ■



makes at home but acknowledges that it probably won't happen.

Timothy Dessyn, who is 10 years old and in fifth grade, also longs for a probably impossible treat to take its place on the Coop shelves.

"I wish they had caramel spread," he said, as his mother explained that his grandfather brings a special spread from France that is not currently exported.

While the younger set was not as specific in their product desires, they did express more frustration with their parents' refusal to buy treats.

Flinn MacNamara who is five years old, was leaping and bouncing up and down near the yogurt section on a Friday afternoon in April. His mother calmly kept an eye on him and his younger brother, Hatcher, who is three, while also keeping a hand on a stroller where her bright-eyed six-month-old sat staring at his older brothers.

"I like a chocolate drink," said Hatcher, pointing vaguely toward the produce aisle.

"Yeah me too, the chocolate drink," Flinn added, still bouncing.

"I like candy," Flinn added.

daddy, it was kind of fun to watch him, but I sometimes got bored," said Eleanor.

While some of the children said they enjoyed scanning items, others have been told to cease and desist, including my own daughter.

"I loved doing it until they said it's child labor law," said Katya Perlstein, who is seven and in second grade.

"People were nice to me until they were like, 'ooh a child'," she added, when a staff member told us it wasn't allowed, because of state law.

After she was banned from scanning, she played for a while under the counter.

But after the scanning fun was over, Katya no longer volunteered for shopping shift duty.

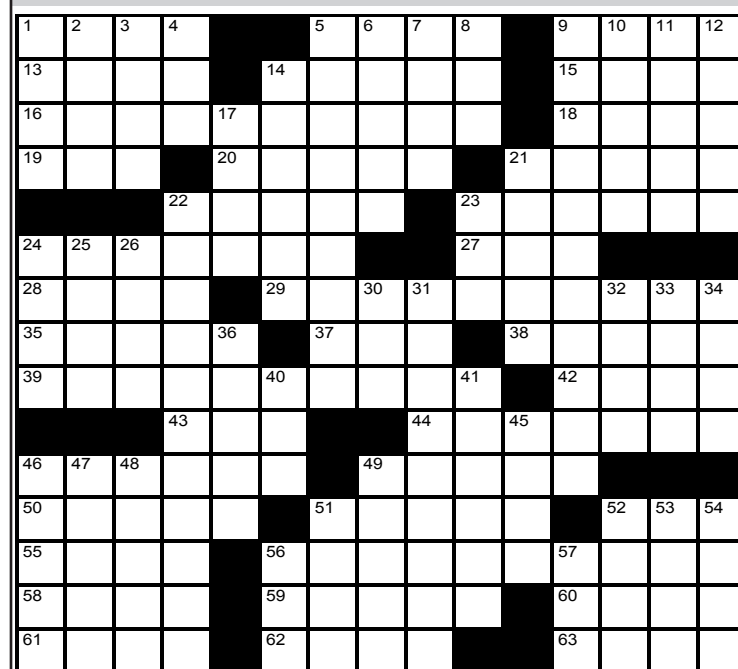
No Running

The rules for children at the Coop are not terribly restrictive, but sometimes kids do run afoul of them, as parents try to finish their shop and lose track of them in the aisles.

"I played tag in the Coop once," Timothy admitted.

He said he and his younger brother got away with it for

Crossword Puzzle



Across

1. "Get ____!"
5. ____ Men (group with the 2000 hit "Who Let the Dogs Out")
9. Lavish celebration
13. It calls itself "Milk's Favorite Cookie"
14. Frasier's brother on "Frasier"
15. Installed, as brick
16. Red, orange and yellow, e.g.
18. Mineralogists' study
19. Narc's find
20. Hung around doing nothing much
21. Opposite of giorno
22. Long baskets, in hoops lingo
23. Artist who did his first commissioned portrait, "Ethel Scull 36 Times," in 1963
24. Game show that airs in Quebec as "Taxi Payant"
27. Narc's find
28. Gabriel Garcia Marquez's "El ____ en los tiempos del colera"
29. Schleps
35. It might grab some food before a flight
37. "____ Hill" (1996 platinum R&B album)
38. Tito Puente's nickname
39. Julie Hagerty plays one in "Airplane!"
42. Collector's suffix
43. Narc's find
44. Bothered
46. Kid's reward following the completion of homework, perhaps
49. Pilfer
50. Garlic-flavored mayonnaise of Provence
51. Sharapova or Shriver
52. Gasol who was the NBA's Rookie of the Year in 2002
55. ____-Alt-Delete
56. What Richard Nixon famously declared in 1971 ... and something you can spot in three places in this puzzle's grid
58. Batman : Robin :: Green Hornet : ____
59. It may be obtuse
60. Crossword ____
61. Multitude
62. Utility belt item
63. "Sad to say ..."

Down

1. Get the ball rolling?
2. Noteworthy moments in history
3. One who celebrates Pi Day every March 14, perhaps
4. Novelist Clancy
5. Fictional character whose dying words are "God bless Captain Vere!"
6. Soothing flora
7. Do a sheepdog's job
8. Dummkopf
9. Shiny coat provider
10. This place "without 'art' is just 'eh'"
11. Link with
12. It was launched by Ford in 1957 on "E-Day"
14. "I'm not doing business with you!"
17. Newspaper fig.
21. Mother-of-pearl
22. Household item also known as a scatter cushion
23. New Deal program FDR created in 1935 for the unemployed
24. Musical whose cast will tell you its title is an anagram of "cast"
25. Latin 101 verb
26. ____ beneficiary
30. Test for coll. seniors
31. Hosomaki or futomaki, at a Japanese restaurant
32. Eurasia's ____ Mountains
33. "The Real Housewives of Atlanta" original castmember ____ Leakes
34. Group of two
36. Actress Watts of "Birdman"
40. FedEx truck driver's assignment: Abbr.
41. Cleansing solution
45. Multitude
46. Bulletin board stickers
47. Like some organs
48. Bakery purchase
49. 1996 film that becomes the title of a Best Picture winner when its first letter is removed
51. Body part with cinco dedos
52. Word above a shop's door handle
53. Rarity in un desierto
54. Functions
56. Angkor ____ (Cambodian landmark)
57. Kelly Clarkson's record label

Puzzle author: David Levinson-Wilk. For answers, see page 5.

Can Hydroponically-Grown Foods Be Organic?

By Alison Rose Levy

In the produce section stood the rows of Driscoll's berries: strawberries, blueberries, raspberries, each in its plastic clamshell. No other berries were on the shelf. Paging the receivers, I asked, "Do we have any non-hydroponically grown berries?"

Less than two minutes later, a young woman responded over the P.A. system, "We only have organic berries and organic berries aren't hydroponic."

Well, that's not always true. Not anymore.

Driscoll's is an aggregator, working with hundreds of farms all over the world. *The New York Times* called the company, "one of the largest hydroponic growers, using the system to grow hundreds of acres of raspberries, blueberries and blackberries."¹ A USDA organic task force did a case study of Driscoll's as a hydroponic producer. Bloomberg and the *New Yorker* both reported that Driscoll's owns 64% of the U.S. organic berry market.²

But no one buying the plastic clamshell container of Driscoll's berries will ever know for sure how the berries within are grown. Because they are now formally, "certified organic," there is no requirement that they be otherwise labeled, even though many are hydroponic.

"Certified organic" hydroponically grown berries, tomatoes, salad greens, and even pesto made from hydroponic basil, have crept onto shelves at markets nationwide.

How Did Hydroponics Sneak in?

In November 2017, after years of pressure, Driscoll's, and its corporate allies in the Organic Trade Association, launched what has become part of an ongoing redefinition of the USDA regulated Organic Standards at the National Organic Program (NOP). The NOP increasingly allows practices, inputs, and products that most organics-seeking consumers want to avoid.

"Organic food is about an entire ecosystem: taking care of the soil, recharging nutrients with crop rotation, providing for natural pollinators and pest control. It is a way for farming, which can often be ecologically destructive, to work with the planet. Massive hydroponic and container operations like Driscoll's do

not do that: they are willfully separate from the environment," wrote *Modern Farmer*. "Those companies say that they (are) following the rules in terms of pesticide use and therefore should be allowed to use the label."³

Soren Bjorn, Executive Vice President of Driscoll's, defended its practices, telling *The New York Times* that "growing the produce hydroponically was hardly different from what the company does when it grows its berries in sandy soils. Part of the benefit of that is there's no disease in the soil, but there's also very little nutrition in sand," he said. "So for certain kinds of berries, we add the vast majority of nutrients through irrigation."⁴

According to Dave Chapman, Executive Director of the Real Organic Project,⁵ a group of prominent pioneers of the organic food movement, hydroponic is defined as "growing in which a plant gets all or most of its nutrition from a liquid feed. It's not getting its nutrition from a complex soil ecology, the way plants have evolved over a hundred million years. Hydroponic is not complex, it's simple, and that's what makes it attractive to producers."

The liquid feed contains fertilizers that have always been allowed in organic production, "as supplements using a tiny amount at a particular time, the way people would take a supplement. They were never intended to replace soil fertility," says Chapman.

Sounding the alarm about the 2017 takeover of the National Organic Program and the ongoing degradation of organic standards, Real Organic recently held a symposium and is developing its own label. A Vermont farmer, Chapman says that putting the hard-won organic label on products that fail to follow two decades of established rules is "perpetrating a fraud on organic customers."

Coop Sourcing

One factor that has hastened the Driscoll's takeover is stiff competition for the limited shelf space in sustainability-minded food stores and coops around the country. Another is the increasing consolidation of food wholesalers. This means that, over time, most small wholesalers have either sold out to—or been driven out of business by—larger conglomerates,

like KeHE (formerly Tree of Life) and United Food International (UNFI). While the Coop sources packaged goods from UNFI, it buys neither berries nor the vast majority of produce from them. Nevertheless, many other natural markets do. Therefore through their near monopoly, these few giant wholesalers limit both public choice and push-back. According to Chapman, in many instances, Driscoll's negotiates deals with stores: If a store agrees to purchase Driscoll's berries year-round, during berry season they must agree NOT to buy organic soil-grown berries.

The Coop has not made this compromise. When local berries come into season, they are sold at the Coop.

One of the team of Coop produce buyers, Dominique Esser, spoke to the *Gazette* via email. Although he personally does not buy berries, the buyers work as a team. To the best of his knowledge, "the Coop is not selling anything as organic that has been grown hydroponically. Out of over 350 different items of produce that we currently carry, around 10 are grown hydroponically and none of them are labeled organic. We sell some of these items as "pesticide-free," since hydroponics use a controlled environment and pesticides are not really required under such conditions."

Nevertheless, it's a challenge for natural food market buyers like Esser to evaluate a company's claims. "We as buyers have discussed Driscoll's extensively and this is one company that is definitely more frequently on our radar than many others. We do question the information we receive from growers and often find ourselves making decisions that are independent from what the companies publish," Esser says. Based on conversations with Driscoll's berry pickers, Esser feels certain that the berries the Coop buys are soil-grown; according to the then-director of the Cornucopia Institute, most "consumers have no way of knowing which products were grown in soil using traditional farming practices and which were raised in indoor greenhouses without soil because there are no regulations mandating labeling or signage in stores."⁶ Nor do "major hydroponic brands such as Driscoll's and Wholesum Harvest mention production methods on cases or product labels."⁷

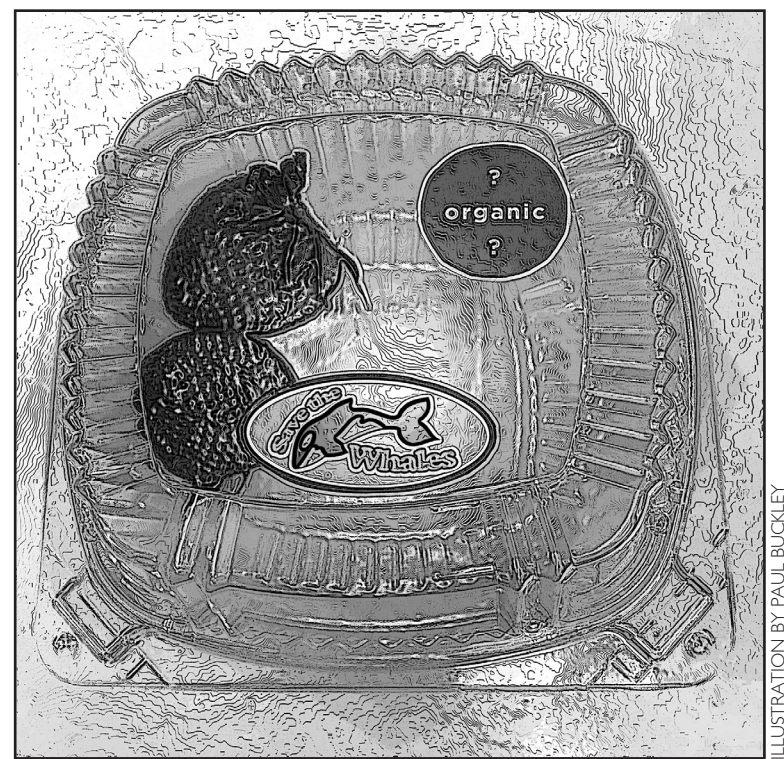


ILLUSTRATION BY PAUL BUCKLEY

At minimum, Driscoll's lacks transparency about its growing practices, which organics growers are required to disclose. In the organic food industry, where every term and method is defined, it's an anomaly to find professional buyers like Esser left in the dark by a company's statements on how its "certified organic" fruits are grown. Even though the company spent seven years (from 2010–2017) strenuously lobbying to get hydroponics accepted into organics, at this writing, the Driscoll's website disclaims that it does any hydroponic growing whatsoever.⁸

Why Soil Grown?

Multiple *Gazette* articles detail the growing global trend towards regenerative agriculture, which relies on drawing down carbon into the soil and can help to mitigate and even reverse climate change. A complex of plant material, root systems, fungi, and microbes link together to create a "soil sponge" that holds carbon, grows nutritious plants, and retains water. This regenerative soil grows nutrient-dense food while also preventing desertification and drought, now rampant in Australia (and also seen in hotter regions of this country).

But soil is sparse in individual berry plants grown in acres of plastic or coconut husk containers fed by plastic tubing in climate-controlled warehouses or vast fields. Instead of sucking up nutrients from the earth, the seedlings and plants receive liquid feed through circulating plastic tubing.

What Qualifies Hydroponic as 'Organic'?

If they land on Coop shelves, are hydroponic blueberries the same as those that are soil-grown? It's hard to know, says Northeast Organic Farming Association of New York (NOFA-NY) board member and long-term organic farmer, Elizabeth Henderson, because, "there are actually no standards for using hydroponic methods."

A 2003 study published in the *Journal of Agricultural and Food Chemistry*⁹ compared hydroponic and field-produced lettuce, and found that the hydroponic lettuce "had significantly lower lutein, carotene, violaxanthin, and neoxanthin contents than the conventionally produced lettuce." Organic produce has been found to be more nutrient-dense than conventional grown produce.¹⁰

Being herbicide and pesticide-free has been hydroponics' main claim to organic status. According to the Driscoll's website, "Our independent farmers adhere to all USDA practices regarding organic fields and produce. Under these practices only approved protective materials are used in the production of organic berries."¹¹

Traditional organic growers avoid these toxic chemicals by building biologically diverse soil and on-farm ecosystems to maintain plant health and resilience. These growing methods are exactly what can make food produced in accordance with the original spirit of organic standards cost more. [Editor's note: The PSFC produce buying policy is to

offer both organic and conventional options when the cost of the organic option is greater than an additional 10%. Notably, most of the Coop's produce is organic or grown using integrated pest management.] But given the "CAFO [Combined Animal Feeding Operations] for plants" environment in which hydro foods are grown, the plants may need help from the wrong players.

"The organic berry sector has been able to source conventional plant material due to an exemption, designed to ensure businesses would survive and fields would stay free of pest or disease threats," Driscoll's Bjorn admitted in an article on an agricultural website. "There was a concern that if you only used organic plant material, you would move certain pests around."¹²

In contrast to organic production, "by growing them in the conventional manner you fumigate the ground, you use herbicides and pesticides, and it's a lot easier to ensure these plants are pest and disease-free," Bjorn admitted.¹³

Lacking the "checks and balances of a complex system with all that rich microbiology living in the soil, it's very easy for one bad actor to become a problem," Chapman explains. That's why hydro and container berries are "very prone to disease, and insects. The solutions are fungicides and pesticides. In a real organic system, not needing a pesticide is the result of how you farm, not what makes you organic."

At a recent meeting of the Organic Farmers Association, Real Organics' Chapman confronted Jennifer Tucker, Deputy Administrator of the NOP. "I have been hearing for months that glyphosate is being sprayed on fields about to be certified organic for hydroponic berry production. The way this use of herbicide is incorporated into 'organic' certification is to laser-level a field, compact it until it is like a parking lot, wait a little while until the weeds (that always follow disturbed soil) have germinated, and then spray it with an herbicide," Chapman reported. "They are doing this in California and Florida. The weeds in Florida are fierce, and can grow straight through the black plastic. Weed control in organic blueberry production is the biggest challenge."¹⁴

When Chapman followed up with Tucker to ascertain whether there was any way she could confirm that "spraying with herbicides just before certification is NOT allowed," Tucker told him that "there really isn't."¹⁵ ■

Notes

- 1 <https://www.nytimes.com/2016/11/16/business/organic-certification-hydroponic-aquaponic-produce.html>
- 2 <https://vegetablegrowersnews.com/article/driscolls-innovates-with-machinery-fruit-marketing/>
- 3 <https://modernfarmer.com/2017/11/national-organic-standards-board-decrees-hydroponic-can-organic/>
- 4 <https://www.nytimes.com/2016/11/16/business/organic-certification-hydroponic-aquaponic-produce.html>
- 5 <https://www.realorganicproject.org/>
- 6 <https://www.fooddive.com/news/have-hydroponics-diluted-the-integrity-of-organic-produce/544138/>
- 7 <https://www.fooddive.com/news/have-hydroponics-diluted-the-integrity-of-organic-produce/544138/>
- 8 Interview with Elizabeth Henderson
- 9 <https://pubs.acs.org/doi/pdf/10.1021/jf020539b>
- 10 <https://www.npr.org/sections/thesalt/2016/02/18/467136329/is-organic-more-nutritious-new-study-adds-to-the-evidence>
- 11 <https://www.ncbi.nlm.nih.gov/pubmed/26878105w.driscolls.com/article/organic-raspberries-101>
- 12 <https://www.freshfruitportal.com/news/2015/08/12/driscolls-to-expand-organic-berry-nursery-model-throughout-the-americas/>
- 13 *Ibid.*
- 14 <https://mailchi.mp/realorganicproject/usda-organic-now-allows-herbicides>
- 15 *Ibid.*



It's Not Just Berries

It's not just fruits and vegetables for which standards have been bent. Standards for egg and poultry production, and dairy are also being lowered. Confined Animal Feeding Operations (CAFOs), a key do-not-cross-Rubicon for organics, now come in through large dairy giants, operating under the organic label.

Despite product labels that state "free-range," the buying public can't know whether these terms still denote what they used to. Which chickens walked about pecking the earth? Which lived in confinement? Which brand's dairy cows roamed in pastures, munching on grass, and which huddled in CAFOs?

"Many milk cartons coming from large CAFO picture a cow eating grass. But for a lot of the organic milk in America, they're not. They are in a feedlot," says Real Organics' Dave Chapman.

Elizabeth Henderson, a board member of Northeast Organic Farming Association of New York (NOFA-NY) recalls that, "When we wrote the organic standards saying that 'the chickens will have access to the outdoors,' we had no idea how big companies would redefine that to mean that a chicken never goes out, but is confined to looking outside at the sky from a porch."

Although some organic standards still stand strong, some wobble. The best avenue for people now, says Henderson, may be checking with more rigorous certifiers, like the NOFA-NY or Vermont Organic, both of which produce their own labels that continue to uphold the original criteria.

In the previous issue of the *Gazette*, Margie Lempert, the Coop's meat buyer, wrote a Coordinator's Corner article explaining the recent decision to source some of the Coop's chicken from Smart Chicken, a fresh, antibiotic-free brand, now owned by the food industry titan, Tyson. Its recent purchase of Smart Chicken positions Tyson as one of three companies now dominating the organic chicken market, according to a recent complaint by the Cornucopia Institute.¹

What does being that big get you? Besides market share, the right to dictate your own standards.

A recent article in Organic Bytes reveals that, "Internal corruption, mismanagement, low morale, and undisguised conflicts-of-interest within the Food Safety and Inspection Service [FSIS] often prevent FSIS inspectors and investigators from doing their jobs. It's a public health crisis 'just waiting to happen,'" said a compliance operations official speaking anonymously."

It turns out that "large meat producers like Cargill, Tyson, Smithfield, Swift (JBS) and Sanderson Farms are often given a 'pass' thanks to their high-paid lobbyists: The same misbranding or adulteration of product that would force an immediate recall from a small, 'Ma and Pa' company is overlooked with big meat companies," says the official."²

With market dominance compounding public health risks in a negligent regulatory climate, Tyson also happens to be one of "the worst polluters in agribusiness," writes Reynardo Loki of Truthout.org, "The animal waste and fertilizer runoff from their industrial farms end up in the Gulf of Mexico, where each summer, a growing marine wasteland spreads for thousands of miles, leaving countless dead wildlife in its oxygen-depleted wake."³

At this point, where we can trace the beginning of a sharp and disappointing devolution in food healthfulness, quality, and purity, there are really only two questions: How much does organic really matter to you? And what are you going to do about it?

¹ https://www.capitalpress.com/ag_sectors/livestock/organic-chicken-purchase-raises-antitrust-concerns/article_fe22035b-3757-5c90-b9fc-fe5da9f2d954.html

² <https://www.organicconsumers.org/blog/corruption-mismanagement-usdas-food-safety-and-inspection-services-put-consumers-risk>

³ <https://www.ecowatch.com/corporate-food-dead-zone-gulf-of-mexico-2600841933.html>

Crossword Answers

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

STATEMENT ON THE COOPERATIVE IDENTITY

DEFINITION

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

VALUES

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

PRINCIPLES

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

They are as follows:

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

REFERENCE: ICA.COOP

LINEWAITERS' GAZETTE

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

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

SUBMISSION GUIDELINES

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

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

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

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

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

Letters: Maximum 500 words.

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

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

LETTERS, ARTICLES AND REPORTS SUBMISSION POLICIES

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

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

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

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

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

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

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

FAIRNESS, ANONYMITY AND RESPECT POLICIES

In order to provide fair, comprehensive, factual coverage:

Fairness

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

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

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

Anonymity

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

Respect

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

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

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

Friday, May 17, 8:00 p.m.

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



PROSPECT CONCERTS



SAMBA! Groove to the music of women rocking' the house with the pulsing sounds of Carnaval! Members of Paprika and Batala join forces to celebrate the lilting melodies of Bossa Nova, the heart-thumping rhythms of Samba, and the dare-you-to-stay-seated sway of Samba Reggae. The space will be set up for dancing and grooving, to have everyone moving to the national rhythms of Brazil. Beckoned back for the fifth year, your power-bateria for the evening is: **Robin Burdulis, Terry Dame, Viva DeConcini, Dawn Drake, Deinya Phenix, Vanessa Roe, Rita Silva and Michelle Williams.**

www.facebook.com/ProspectConcerts

**53 Prospect Park West [at 2nd Street] • \$10 • 8pm [doors open at 7:45]
Performers are Park Slope Food Coop members and receive Coop workslot credit.
Booking: Bev Grant, 718-788-3741**

RETURN POLICY



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

REQUIRED FOR ANY RETURN

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

CAN I EXCHANGE MY ITEM?

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

CAN I RETURN MY ITEM?

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

**NEVER
RETURNABLE**

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

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

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

RETURNABLE

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

This Issue Prepared By:

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Puzzle Master: David Levinson-Wilk

Index: Len Neufeld

Advertisement: Eric Bishop

WELCOME!

A warm welcome to these new Coop members who have joined us in the last two weeks. We're glad you've decided to be a part of our community.

Lukas Alpert	Colleen Breslin	Almeida N	Kenya Kanarawa	Zared O'Hara	Matthew Sherrill
Luke Anapolis	Eden Buenaventura	Edward Friedman	Brian Kantor	Peter Oviatt	Donna Stein
Camille Antoine	Elizabeth Carollo	Nicolas Garrido	Matt Katz	Pamela Pontone	Mark Stein
Yoann Audrain	Jayabala Chiniwala	Marion Gast	Diane Kepford	Carli Popplewell	Nathan Sternberg
Dhánya Bell	Mona Chiniwala	Erik Giercksky	Gyda Drage Kleiva	Smita Purekar	Maria Strojniak
Doria Bendagha	Zephyr Ciesar	Dani Goodman-Levy	Ashley Lehrer	Aliza Rathbun	Talia Szydlo Shein
Clive Berelowitz	Harold Cooper	Rosa Grani	Jordyn Lexton	Matt Rathbun	William Waldman
Maya Binyam	Arun Dahiya	Jami Halpern	Anna Makovetskaya	Seth Robson	Ashley Walton
Howard Birks	Megan Davies	Yasuyo Hibino	Marcus Mam	Andrew Rothkin	Anthony Wetmore
Silaja Birks	Joel De Lara	Diego Hojraj	Lawrence McCallister	Mike Ryan	Glenda Zurita-Robson
Brandon Bogenschutz	Yves DeSousa	Kana Hoshino	Amanda McCleod	Mark Schulingkamp	Becca Zweig
Alicia Boone	Catherine Detrow	Sakina Humsy	Megan Mock	William Schweller	
Jonathan Braus	Ricardo Dos Santos	Herman Jean-Noel	Gordon Nash	James Sears	

COOP CALENDAR

New Member Orientations

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

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

The Coop on the Internet

www.foodcoop.com

The Coop on Cable TV

Inside the Park Slope Food Coop

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

General Meeting Info

TUE, APRIL 30

GENERAL MEETING: 7:00 p.m.

TUE, MAY 7

AGENDA SUBMISSIONS: 7:30 p.m.

Submissions will be considered for the May 28 General Meeting.

Gazette Deadlines

LETTERS & VOLUNTARY ARTICLES:

May 9 issue: 12:00 p.m., Mon, Apr 29
May 23 issue: 12:00 p.m., Mon, May 13

CLASSIFIED ADS DEADLINE:

May 9 issue: 7:00 p.m., Wed, May 1
May 23 issue: 7:00 p.m., Wed, May 15

ALL ABOUT THE GENERAL MEETING

Our Governing Structure

From our inception in 1973 to the present, the open monthly General Meetings have been at the center of the Coop's decision-making process. Since the Coop incorporated in 1977, we have been legally required to have a Board of Directors. The Coop continued the tradition of General Meetings by requiring the Board to have open meetings and to receive the advice of the members at General Meetings. The Board of Directors, which is required to act legally and responsibly, has approved almost every General Meeting decision at the end of every General Meeting. Board members are elected at the Annual Meeting in June. Copies of the Coop's bylaws are available on foodcoop.com and at every General Meeting.

Next Meeting: Tuesday, 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 and may also appear elsewhere in this issue.

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

Attend a GM and Receive Work Credit

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

Following is an outline of the program.

• Advance Sign-up required:

To be eligible for workslot credit, you must sign-up at foodcoop.com. A computer dedicated to sign-ups is located in the elevator lobby. You may sign up for the meeting all month long, until 5 p.m. of the day of the meeting.

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

• Two GM attendance credits per year:

Each member may take advantage of the GM-for-workslot-credit program two times per calendar year.

• Squads eligible for credit:

Shopping, Receiving/Stocking, Food Processing, Office, Maintenance, Inventory, Construction, and FTOP committees. (Some Committees are omitted because covering absent members is too difficult.)

• Attend the entire GM:

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

• Signing in at the Meeting:

After the meeting the Chair will provide the Workslot Credit Attendance Sheet.

• Being Absent from the GM:

It is possible to cancel without penalty. We do ask that you remove your name if you know cannot attend. Please do not call the Membership Office with GM cancellations.

Park Slope Food Coop Mission Statement

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

We offer a diversity of products with an emphasis on organic, minimally processed and healthful foods. We seek to avoid products that depend on the exploitation of others. We support non-toxic, sustainable agriculture.

We respect the environment. We strive to reduce the impact of our lifestyles on the world we share with other species and future generations. We prefer to buy from local, earth-friendly producers. We recycle. We try to lead by example, educating ourselves and others about health and nutrition, cooperation and the environment.

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

We welcome all who respect these values.

park slope
FOOD COOP

calendar of events

apr 12
fri 7 pm**Wordsprouts:
Bill Mazza & Gina Magid**

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

Free for all Coop members & non-members. Refreshments will be served. Bookings: 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 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.

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 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).

apr 30
tue 7 pm**PSFC APR General Meeting**

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

between 7 and 7:15 p.m.

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

I. Member Arrival and Meeting Warm-Up

II. Open Forum

III. Coordinator and Committee Reports

IV. Meeting Agenda

Item 1: Personnel Committee Election (15 minutes)

Election: Three candidates for the Personnel Committee will be presented for election. —submitted by the Personnel Committee

Item 2: Modifying the Retirement Policy (30 minutes)

Discussion: Current Policy does not allow a process for members to retire with less than 20 years of membership regardless of age. This proposal would allow members over the age of 65 to retire with a staggered scale balancing years of membership with age. —submitted by Ruth Willner

Item 3: Transparency and Accountability at the Gazette (45 minutes)

Discussion: Rejection letters from the *Linewaiters' Gazette* are vague and offer no advice. Every time a letter is rejected, the editors must reply to the letter-writer specifying the reasons and specifying which parts of the letter are objectionable. —submitted by Jesse Rosenfeld

V. Board of Directors Meeting

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

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

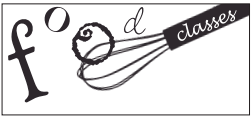
For more information on these and other events, visit the Coop's website: foodcoop.com

All events take place at the Park Slope Food Coop unless otherwise noted. Nonmembers are welcome to attend workshops.

Views expressed by the presenter do not necessarily represent the Park Slope Food Coop.

apr 12–may 22 2019

may 2
thu 7:30 pm



Food Class: Mexican Flavors and Techniques

Just in time for Cinco De Mayo, this class will focus techniques and ingredients to bring out the deep, rich flavors of a vegetarian molé sauce. Born and raised in the Bay area, Chef **Mira Evnine** will share stories and inspirations from her international travels; especially her passion for Mexican flavors. She will help you understand the what and why of certain ingredients to develop a deeper understanding of cooking, less restricted by recipes. Evnine works in a myriad of disciplines as a chef, food stylist, consultant and creates unique dining experiences. You might catch her guest-chefing at NYC restaurants and pop-ups. Perennially present in her work is Evnine's personal ethos of wanting people to cook and eat together more often; time and time again bringing her work back to all things around the table. *Menu includes: Pipian Molé Sauce (vegetarian); Roasted Squash; Traditional Garnish. This class is vegan with dairy options as condiment.*

ASL interpreter available upon request, please contact the Membership Office. Materials fee: \$5. RSVPs by April 25 are appreciated, contact bit.ly/FoodClassRSVP. To inquire about leading a Food Class, go to bit.ly/CCCChef1.

may 3
fri 7 pm



Film Night: The Cat Rescuers

More than half a million feral cats prowl the streets of New York City, struggling to survive each day. With no official policies in place to aid the abandoned animals or curb their growing population, animal welfare activists enter the breach. The Cat Rescuers follows four dedicated, street-smart volunteers—Sassee, Stu, Tara and

Claire—working tirelessly in Brooklyn to help save as many felines in need as possible, no matter the personal sacrifices they must make. Against great odds, they are making a difference. **Steven Lawrence** is a producer-director whose documentaries have appeared on PBS, MTV and A&E. He's produced three films for director Michael Apted including *Married In America*, an ongoing documentary about nine marriages. Currently, Steve is finishing *Missing Microbes*, a feature documentary about the importance of the human microbiome, co-directed with fellow Coop member, **Sarah Schenck**. His work has received an IDA Documentary Achievement Award, three Cine Golden Eagles, the Special Jury Award from the Locarno Film Festival and the Golden Butterfly from Movies That Matter.

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

may 4
sat 2 pm

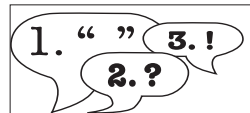
Farm Where You Live

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.

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.

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.

may 10
fri 7 pm

Wordsprouts



Authors to be announced.

Bookings: Sarah Schenck, wordsproutspfc@gmail.com.

may 11
sat 11 am

Medicare Made Clear

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

may 14
tue 7 pm

Safe Food Committee Film Night



Film to be announced.

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

still to come

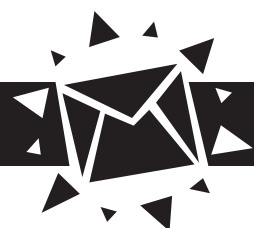
may 17 Prospect Concert: SAMBA

may 19 Buying Selling Co-ops

may 18 Game Night

may 22 Cheese Class

LETTERS TO THE EDITOR



CAVEAT EMPTOR

TO THE EDITOR:

I think that we are buying produce that is really too expensive and with too large a carbon footprint. I carelessly purchased red seedless organic grapes that came to Brooklyn by way of South Africa. Not only had I been expecting not to pay that much especially for unsweet mushy old grapes, but I have always relied on the Coop to vet or curate what we buy so I didn't look at the price. If no local grapes are available now, we can wait and use frozen fruits instead.

Riva Rosenfield

REPLY FROM COOP BUYER:

HI RIVA,

Thanks for your letter. You bring up a few good points that I, as one of the produce buyers, will attempt to address.

Firstly, why are we carrying grapes from South Africa right now? As you are aware, the California grape season runs from roughly the beginning of June until the end of November. When the California supply ends, we also end grapes in the produce aisle. However, there are small amounts of organic grapes coming from South Africa, Peru, and Chile throughout the late winter and early spring, and we do offer those grapes to our members when we find them offered by our suppliers. The price is higher than that of the California grapes—we paid \$5 a pound for South Africa grapes, and \$4.5 a pound for Peruvian, as opposed to \$2 a pound for California in the fall. We certainly don't sell as many Southern Hemisphere grapes as we do Californian—last week we

sold 1,170 pounds of red seedless grapes from South Africa, as compared with the 5,600 pounds of red seedless grapes we sold in our highest week of grape sales in November, 2018. We do, however, feel that members are happy to have access to organic grapes; in many other stores the only grapes offered at this time are conventionally grown. Grapes grown conventionally are heavily fumigated and we have made the choice to not sell them in the produce aisle; thus we are excited to find and be able to offer organic whenever possible. We know that the price is higher, and they do tend to be a little softer than California grapes at their prime; but we still feel they are a quality item that members are happy to have.

Interestingly, sourcing produce from further afield does not necessarily mean a larger carbon footprint. As you are probably aware, anything traveling by airplane is a dramatically higher contributor to CO2 emissions than shipping by boat or truck. Boat travel actually produces 65% less CO2 emissions than that of truck travel; so ironically, a metric ton traveling by boat from South Africa will produce 314,450 g of CO2 while the same metric ton traveling by truck from California will produce 401,200 g of CO2. In the case of the South African grapes, they did arrive here by boat (we confirmed with our supplier), as do most of our imported produce, including bananas, mangos, and South American fruits. We do try to avoid anything that travels by airplane, and we will continue this practice as often as we can.

We very much appreciate your letter, as it highlights a question that is really for the Coop as a whole: how do we see ourselves as a cooperative store, and what should we be

selling? We as produce buyers try to balance offering members the produce items they desire, while at the same time using our information and buying position to make educated choices on behalf of the membership. We always prioritize local, soil-grown, and organic. We avoid carrying produce items with any health concerns: we avoided Romaine lettuce from California long after the CDC ended the E. coli recall because we could not ascertain that the water supply had tested as uncontaminated; we do not sell irradiated produce; etc. We do think about and curate what we sell in the produce aisle, and we always welcome member feedback such as yours. We are still thinking about the abundance of plastic in the produce aisle and how to reduce it, while still offering members the items they want; and we will continue to think about how we sell hydroponic produce, and other such issues before us. We welcome member and feedback thoughts at any time; please email us at produce@psfc.coop.

Sincerely,
Cecelia Rembert

LESS APRIL FOOLS JOKES, MORE ATTENTION ON ROJAVA

DEAR LINEWAITERS' GAZETTE:

While I'm impressed by the amount of jokes your staff comes up with for its April Fools edition, I wonder if this time might be better spent on other topics. Take, for example, the issue of Rojava, a Kurdish enclave in northern Syria which has been pursuing innovative and participatory democracy for the past several years while addressing gender equality

and environmental justice. I think Coop members might be particularly interested to know that Rojava has promoted economic cooperatives and even food cooperatives.

Late last year, I wrote the *Linewaiters' Gazette*, asking if the paper might consider writing an article about food coops in Rojava. I waited and waited, and finally three weeks later I got a form letter saying that "I am welcome to submit my own story." When I answered in kind that I already had a shift and this was a matter for the paper's reporters, I failed to get any response.

I'm not particularly surprised that our political leaders have failed to mention Rojava, even though the Kurds are U.S. allies in the region. Nor am I particularly surprised that Bernie Sanders or Elizabeth Warren have failed to mention the enclave,

even though both ostensibly promote a progressive political agenda. I find it unfortunate, however, that even our own Coop has failed to mention Rojava which hasn't received a lot of international support from like-minded individuals in the West.

I question the editorial judgment of the *Linewaiters' Gazette* and I look forward to rectifying this situation. If staff has enough time to come up with jokes to fill several pages of the newspaper, I am sure that a reporter can be allocated the task of writing an article about food coops abroad which are worthy of our support.

Sincerely,
Nikolas Kozloff

Editor's note: The April Fool's edition is written by Coop staff in their free time. It is not part of members' Gazette shift work.

Have you lost something valuable?

Perhaps you lost it at the Park Slope Food Coop!

Come up to the Membership Office to reclaim your valuables.



OBITUARY

Herb Perr, 1941-2018

By Mimi Bluestone

Artist, educator, activist, and Coop member Herb Perr died at his home in Brooklyn on December 31, 2018, of a neurological disease.

Born at Coney Island Hospital in 1941, Herb grew up in Brighton Beach, Brooklyn. He played basketball for Lincoln High School, even competing at Madison Square Garden, but found his true kindred spirits on Lincoln's Art Squad.

Herb won a full scholarship to study art at New York University and taught art in the New York City school system while earning a master's degree in education at Hunter College. He began teaching courses in art education at Hunter, where he became a full professor in 1989. Over decades, he encouraged thousands of teachers to infuse art throughout the curriculum.

Under the mentorship of

the artist Helen Frankenthaler, Herb evolved as an abstract expressionist painter. His lyrical work appeared in galleries and museums. But a gnawing dissatisfaction with the art business led him to join Artists Meeting for Cultural Change and, in 1980, to co-found Political Art Documentation/Distribution (PAD/D). PAD/D provided artists with "a framework within which progressive artists can discuss and develop

alternatives to the mainstream art system" (PAD/D Manifesto). The PAD/D archives are now part of the collection at the Museum of Modern Art.

Creative and curious, Herb loved talking to anyone and everyone. He was a PTA president at P.S. 3 in Greenwich Village, a proud soccer dad, a dedicated gardener, and an inventive cook. He loved shopping and working at the Coop, where he could com-

bine his love of healthy (and not so healthy) food and his love of schmoozing.

Herb married writer and educator Mimi Bluestone in 1988. Both of their children (who are Coop members) are artists: Rosa Bluestone Perr is a handpoked tattoo artist, and Joey Bluestone Perr has written and illustrated a graphic novel, to be published in the fall of 2019, about Herb's unusual family and very full life. ■

COMMUNITY CALENDAR

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

SAT, APR 27

12:30 p.m. Brooklyn Central Library. One World, One Breath: World Tai Chi Day. Be part of creating a global wave of healing energy. Learn tai chi moves. Try a simple qigong routine. Pick up a 20% discount on classes. Free.

8 p.m. at James Memorial Chapel at Union Theological Seminary, Deus Ex Machina: music at the intersection of the mechanical human voice and the pipe organ's soul. Choral Chameleon premieres 3 new pieces, including "What Are We Becoming," a new choral and organ work composed by Dale Trumbore that uses Coop member Abigail Welhouse's poetry as lyrics. Second concert Sun., Apr. 28, 5 p.m. choralchameleon.com.

FRI, MAY 3

7:30 p.m. Hubby Jenkins, a talented multi-instrumentalist, shares his love and knowledge of old-time American music. Born and raised in Brooklyn, he draws on African American country blues, ragtime, fiddle and banjo, and traditional jazz. Folk Music Society of NY, Pearl Studios, 500 Eighth Ave, room 304. Contribution: general public \$250 members \$20. info: www.folkmusicny.org.

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.

7:30 p.m. Hubby Jenkins shares his love and knowledge of old-time American music. Born and raised in Brooklyn, he draws on African American country blues, ragtime, fiddle and banjo, and traditional jazz. Folk Music Society of NY, Pearl Studios, 500 8th Ave, room 304. General public \$250 members \$20. folkmusicny.org.

SAT, MAY 4

8 p.m. Pete Seeger Centennial Celebration. Peoples' Voice Cafe, 40 E. 35th St., NY. Sug. contribution \$20/12 for subscribers, youth, students.

CLASSIFIEDS

BED & BREAKFAST

BED & BREAKFAST, THE HOUSE ON 3RD ST, serving Park Slope for over 20 yrs. Large floor-thru, located between 5th and 6th Ave. Parlor floor, sleeps 3-4, private bath, deck, AC, wifi, kitchenette, 12' ceilings! houseon3st.com, or call Jane, 718-788-7171. Grandparents are our specialty.

CHILD CARE

JOIN JCC BROOKLYN SUMMER DAY CAMP on large Bay Ridge Campus! Offering traditional and specialty camp: basketball, soccer, dance, Hebrew. Camp includes trips, shows, aircon, + swim 4xwk. We offer busing + early / late hours. 6/27-8/16 w/extension 8/23. Ask for Cara code coop19 917-903-0974.

VACATION RENTALS

RENT A CHARMING ONE-BED-ROOM APARTMENT in Paris from longtime Coop members. On the top floor with an elevator and quintessential views of Paris rooftops in a lovely residential neighborhood. Wi-fi, cable TV, DW, W/D, free calls to U.S. Photos/

description: homeexchange.com/en/homes/view/425686. email: magisson@gmail.com.

MERCHANDISE-NONCOMMERCIAL

NORDICTRACK SEQUOIA EXERCISE SKI MACHINE, good condition. Beautiful natural wood, refinished redwood stain pine and steel. Adjustable upper and lower body resistance settings. Hip pad can be tilted and moved to fit user. Folds down (4.5' long x 14" deep x 18" high), stores vertically. Manual included. Contact seller for images: slowen@verizon.net.

KENMORE SEWING MACHINE, excellent condition. Includes detailed instruction manual and accessories. Makes zig zag and a variety of decorative stitches. Contact seller for images: slowen@verizon.net.

SERVICES AVAILABLE

EXPRESS MOVES. One flat price for the entire move! No deceptive hourly estimates! Careful, expe-

rienced mover. Everything quilt padded. No extra charge for wardrobes and packing tape. Specialist in walkups. Thousands of satisfied customers. Great Coop references. 718-670-7071.

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

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

CAREGIVERS & TEACHERS: Develop a personalized daily home yoga practice Private yoga instruction in your home - 2 sessions for \$130. Text 929-313-3713 or email lynn.courageousheart@gmail.com To care for others, you must first take care of yourself.

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.



Attorney Carol Lipton has been practicing law for decades with Barton L. Slavin, with offices in mid-town. We represent Accident Victims for Car Accidents, Slip and Falls and Construction Accidents; Sellers and Buyers of Co-ops and Condos; Estates and Wills, Guardianship, Business Litigation, Bankruptcy, and Civil and Family Court Appeals. We concentrate only in these areas of law. 718-436-5359 or 212-233-1010 www.nycattorneys.com

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FITTING TRIBUTE
FUNERAL SERVICES LLC

FUN COMMITTEE REPORT

13th Annual Coop Kids' Variety Show

By Tom Oesau, FUN Committee

The Park Slope Food Coop FUN Committee rocked Old First Church on Saturday, March 16th during our 13th Annual Kids' Variety Show. Over 100 guests witnessed the extraordinary talent of 30+ young performers, plus innumerable jokes told by kids from the audience to help usher transitions between acts. Many performers have returned year after year and we hope to see more repeats again next year!

Our biggest event of the year is months in the making. Auditions were held in January and everyone who tried out was admitted into the show.

Acts included piano, singing, guitar, drums, cello, violin, magic, saxophone, gymnastics, flute, beat boxing, modern dance, and good old-fashioned rock 'n roll.

The annual show is a great opportunity for Coop families and non-members alike to come together and enjoy entertainment and community—two primary objectives of our FUN Committee. If you missed it, be sure to join us next year! Follow us for upcoming events on Facebook: Park Slope Food Coop Fun Committee, and twitter: @FoodCoopFun. ■



PHOTO CREDIT TOM OESAU



March 25, 2019

Coop Job Opening: Membership Coordinator

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

All candidates must possess these qualities:

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

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

Wages: \$28.12/hour

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

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

Pre-Requisites:

Candidates must be current Park Slope Food Coop members for at least 12 months immediately prior to application.

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

How to Apply:

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

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

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

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

HOROSCOPE

April 11, 2019 – May 8, 2019

Aries: You've been under the radar long enough. End Aries season with a bang and throw yourself the party of the year..

Taurus: Taurus season begins the third week in April; surround yourself with plant life and celebrate your earthy roots.

Gemini: These next few weeks are about getting your house in order. Spring cleaning 2.0 will give you the clean slate you need to have the freshest summer of your life.

Cancer: Uranus in your house of friends and community is prodding you to work with your neighbors to change the world one good deed at a time.

Leo: Your ruler, the Sun, moves to the top of your chart during the third week in April. You are needed as a leader now more than ever.

Virgo: The new moon in your house of travel and philosophy on May 4 shines a light on your need to explore foreign ways of life. Start by tasting new foods.

Libra: Over the next month the Sun covers a lot of ground in the romance department. Don't be afraid to let your freak fly. That's what makes you so lovable.

Scorpio: The new moon in your house of love on May 4 makes you a magnet for affection. Don't be afraid to show your vulnerable side.

Sagittarius: April into May has a very fertile feel. Plant some seeds and imagine what they can sprout in the months ahead.

Capricorn: Loving Venus is transiting your home sector, so make your environment as soothing as you can. A change in color induces a change in mood.

Aquarius: As your ruler Uranus transits your house of family, it's okay to shake up your family tree a bit. Be the embodiment of a new kind of matriarchy.

Pisces: The Sun shifts into your house of communication on April 20, finally you can put all your feels into words that others can understand.

SodaStream 130L CO2 Cylinder DISCONTINUED

As of April 15, 2019, the Food Coop will no longer sell the 130L CO2 cylinders from SodaStream.

These are the larger of the two cylinders available at the Food Coop. SodaStream has discontinued this size.

The 60L canister will still be available for sale at the Food Coop.

The Food Coop will accept returns of empty 130L CO2 cylinders at the second floor service desk through December 2019.