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Volume NN, Number 9

May 9, 2019

Will the 3D Printer Change Food Forever?



Chef Malivert in one of the kitchens where he teaches at the Culinary Institute in NYC.

By Rene Brinkley

Attention Coop shoppers: the future of food has arrived. "Farm-to-table" dining may eventually be replaced by "pixel-to-plate."

"Pixel" may sound like the name of a strange new fruit to the Coop. But it's not. I'm referring to the smallest unit in a digital image. Digital pixels can transform into edible meals with the introduction of three-dimensional food printers.

With the ability to create physical objects from three-dimensional digital models, 3D printers have already made a big splash in several indus-

tries. There are 3D-printed drones, toys, jewelry, clothes, car parts, and firearms. In April, Israeli scientists announced they created the world's first 3D printed artificial heart.

Not much attention has been paid to the use of the technology in the food industry. But some believe it's the next frontier. The printers have the potential to change not only how we eat but what we eat. According to a report by Research and Markets, the 3D food printing market is projected to reach \$525 million by 2023.

If the thought of food generated from a 3D printer has you backing away from the

table instead of licking your lips in anticipation, it turns out some of America's favorite foods have been 3D printed including chocolate, pizza, pasta, and pancakes. The 3D version of these foods haven't yet found their way to grocery store shelves. But any food that can be pureed and squeezed through a nozzle can be printed.

Gourmet 3D-Printed Food

Those in the culinary arts were among the first groups in the food industry to experiment with food printers. Chef Hervé Malivert, director of

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Countering Inequality with a Food Coop in Detroit

By Leila Darabi

More than a decade ago, a mostly African American community group in Detroit started D-Town Farm, one of the city's largest urban farming projects. Now based on a seven-acre lot in the City's Rouge Park, the farm serves as a community center where volunteers grow produce, raises bees and organize educational programming—all aimed at helping Detroiters discover and access the benefits of fresh, locally grown produce.

This summer, the Detroit Black Community Food Security Network, hopes to take another big step: breaking ground on the Detroit People's Food Coop. The store will take up the entire ground floor of a planned 34,000-square-foot complex named Detroit Food Commons that also will house office and

community meeting space and incubator kitchens for local food businesses.

"We're not just building a coop building, we're building a vibrant local food system where the money from production, processing and sales is circulated primarily within the community—as opposed to an extracting model that we see in most African American communities in the United States, including Detroit," said director and co-founder, Malik Yakini, in a recent phone interview.

Keeping Profits Local

The organization's vision for the new food coop includes leadership and staff that represents the community they serve. Detroit's population is at least 80% African American and while African Americans

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EDITOR'S NOTE

The cover story in the April 25, 2019, *Linewaiters' Gazette*, "Food Recalls 101," incorrectly identified the author. The article was written by John Thomas.

Next General Meeting on May 28

The General Meeting of the Park Slope Food Coop is held on the last Tuesday of each month. The May General Meeting will be on Tuesday, May 28, at 7:00 p.m. at **St. Francis Xavier School, 763 President St., between Sixth and Seventh Aves.**

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

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Coop Event Highlights

Fri, May 10 • Wordsprouts
Sunita Prasad 7:00 p.m.

Tue, May 14 • Plow-to-Plate Film:
42 Grams 7:00 p.m.

Sat, May 18 • FUN Committee Game Night 6:00 p.m.

Thu, Jun 6 • Food Class:
Intro to Ferments 7:30 p.m.

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

USDA Launches New Online Purchasing Pilot for New York SNAP Users

By Jess Powers

The federal Supplemental Nutrition Assistance Program, formerly known as food stamps, is going online.

In April, the U.S. Department of Agriculture launched a pilot program in New York that allows participants in the SNAP program to purchase groceries online for the first time. The program is live in New York and expected to be expanded to other states soon.

In most of New York City, Amazon has been designated as the retailer for the initial phase. ShopRite is servicing Staten Island and Walmart is covering upstate New York.

The pilot was mandated in the 2014 Farm Bill, the omnibus legislation that includes farm subsidies and funding for SNAP. The objective is to test the feasibility of using SNAP benefits in a safe and secure manner online over the next two years. Benefits can't be used for delivery fees, although Amazon is currently waiving those fees.

The appeal of the program is that it allows SNAP participants to shop like anyone else. Anti-hunger advocates have long criticized some developed countries with creating a social stigma out of food subsidy programs. Critics say poor people often receive the cast-offs of an industrial food system rather

than having the freedom to choose their food through cash benefits.

"This project can completely revolutionize food access for low income Americans."

The online purchasing pilot is also targeting people who have difficulty accessing fresh foods, as well as people with disabilities, people who are homebound, the elderly, or those who have difficulty lifting or shopping in the community. The pilot doesn't increase the number of people eligible for SNAP or the amount of benefits to participants.

Joel Berg, chief executive of Hunger Free America, a nationwide anti-hunger advocacy and direct service organization, says: "If the prices in this pilot project are affordable to SNAP recipients, then this project can completely revolutionize food access for low income Americans by making it much easier for them to obtain healthy food."

How the SNAP Program Works

There are 1.6 million people using SNAP in New York City, or roughly 19% of city dwellers, and another 1.1 million beneficiaries in the rest of the state. The SNAP program has historically

received bipartisan support as a domestic hunger safety net and has a very low fraud rate.

But the program increasingly has been targeted for budget cuts. Last year, the Trump administration was criticized by anti-poverty advocates for proposing a system of "USDA food packages," which would reduce consumer choice and ignore dietary needs and preferences.

Food stamps originally resembled currency. In 1988, the Department of Agriculture introduced so-called

Electronic Benefits Transfer cards which resembled debit cards and phased out the paper. In an effort to fight stigma and increase nutritional support. The name was changed from food stamps to SNAP in 2008.

Eligibility is determined by income, household assets, number of people in the household, expenditures on health care, child support, training, or education. Some immigrants do not qualify. Childless adults who are unemployed and

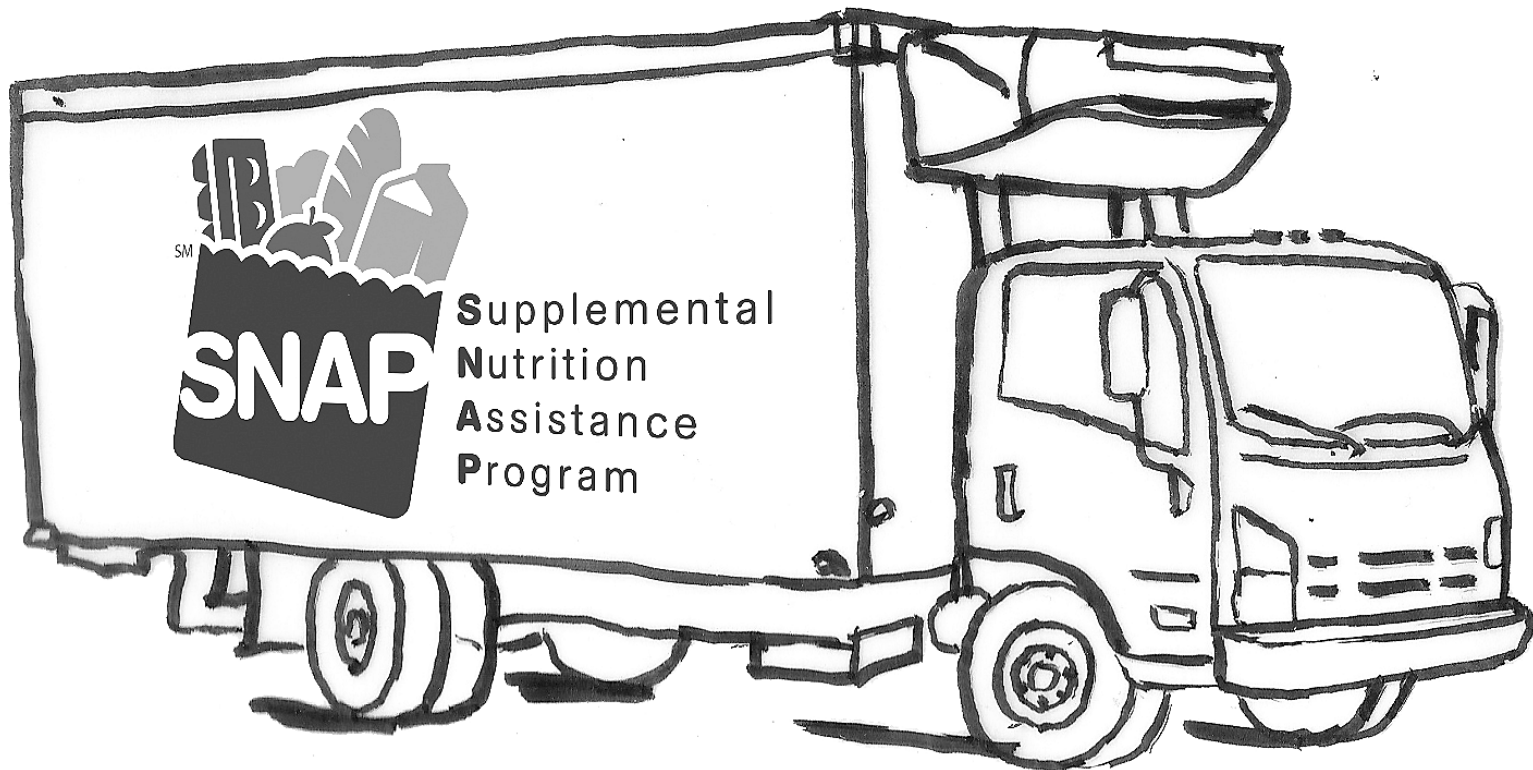


ILLUSTRATION BY CATY BARTHOLOMEW

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.

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.



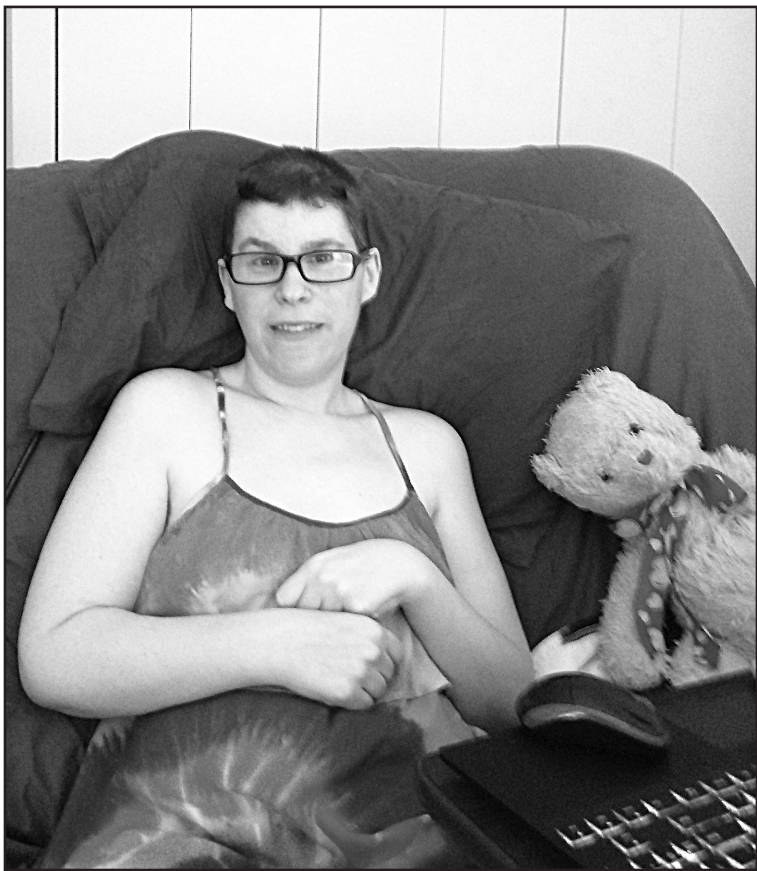


PHOTO BY WILLIAM FARRINGTON

Michele Kaplan, a 43-year-old artist and disability activist.

without disabilities are limited to three months of benefits every three years.

Benefits can be used like a bank debit card to purchase fruits and vegetables, meats, fish and poultry, dairy products, breads and cereals, and seeds and plants to grow food. Benefits cannot be used to buy alcohol or tobacco, a range of non-food items, and hot foods.

People with disabilities and seniors are particularly susceptible to losing SNAP benefits due to inactivity.

SNAP expands and contracts with the health of the economy. Spending for SNAP in 2015 was \$80 billion and is projected to shrink to \$74 billion in 2020 as the economy stabilizes from the Great Recession.

According to Annette Laskaris, the Coop's Membership Coordinator, roughly 1% of Coop food purchases are made through Electronic Benefits Transfer cards. Many members who use the cards use other funds to make additional purchases.

Many bodegas and supermarkets in the neighborhood prominently display signs that say, "EBT welcome here." Laskaris points out that "at every orientation, we stress the fact that if you are on [income-based] assistance, you only pay \$5 for [the joining] fee and \$10 for [the member] investment," which is discounted from the \$25 joining fee

and \$100 member investment that members who do not qualify for assistance pay.

For someone like Michele Kaplan, a 43 year old artist and disability activist who lives in Hell's Kitchen, healthy food access is an everyday challenge. "At the moment," she says, "I'm mostly bed bound so there is no getting to the market and it's just easier to have things delivered."

Kaplan lost her food benefits because she couldn't get to the market due to her spinal and cognitive disabilities—people with disabilities and seniors are particularly susceptible to losing benefits due to inactivity. If accounts are considered idle, people lose benefits.

Kaplan thinks the program is long overdue for people like her and hopes more vendors will participate.

Once she gets recertified for benefits, she says, "I will give that a go." Coop members that are on disability, meanwhile, can have an authorized shopper.

But implementation of the pilot could cause problems. If retailers don't waive delivery fees, SNAP participants might wind up facing higher costs.

Investing in Communities Through Income Supports

One of the key benefits of the SNAP program is that it helps entire communities. In a research paper, Moody's economist Mark

Zandi explained that the government's investment in SNAP during the Great Recession was the best way to boost the economy.

That is because people on fixed budgets or with limited income spend the money that they do have in the community. For every dollar spent, \$1.73 of economic activity is generated locally. For unemployment benefits, the so-called multiplier effect is \$1.64. Investing in tax breaks for businesses, on the other hand, generates about \$0.33, according to Zandi's paper.

Advocates who work with SNAP beneficiaries say it remains to be seen whether the pilot project—and online grocers in general—will have an adverse effect on small, independent grocers and businesses that can't compete with the economies of scale of large corporations. Spending on

online grocers is not reinvested in the community. Amazon is headquartered in Seattle and Walmart in Arkansas. ShopRite, based in New Jersey, is a "retailers' cooperative of supermarkets" of nearly 300 supermarkets that are individually owned and operated.

There are environmental costs that aren't factored into online delivery services, such as pollution from shipping and plastic packaging. The Environmental Protection Agency found that air pollution disproportionately impacts low income communities of color. In 2014, protestors in the South Bronx argued that traffic and pollution from the new, heavily subsidized FreshDirect headquarters there would exacerbate already high rates of asthma in the city's so-called "Asthma Alley" as well as contribute to a loss of green space.

What's in It for the Retailers?

Advocates who work with SNAP recipients question whether the online delivery business model will work for retailers in the long term if they waive deliver fees. Some believe the program is appealing to online retailers like Amazon because SNAP recipients will wind up making other purchases.

When asked about this, Amazon spokesperson Catie Kroon replied by email: "We don't break out those details. We're laser focused on helping customers. We know that this is an underserved audience, whether it's limited financial resources, transportation challenges, etc. We look forward to bringing the benefits of Amazon to more customers through our vast selection, great prices, and unbeatable convenience." ■

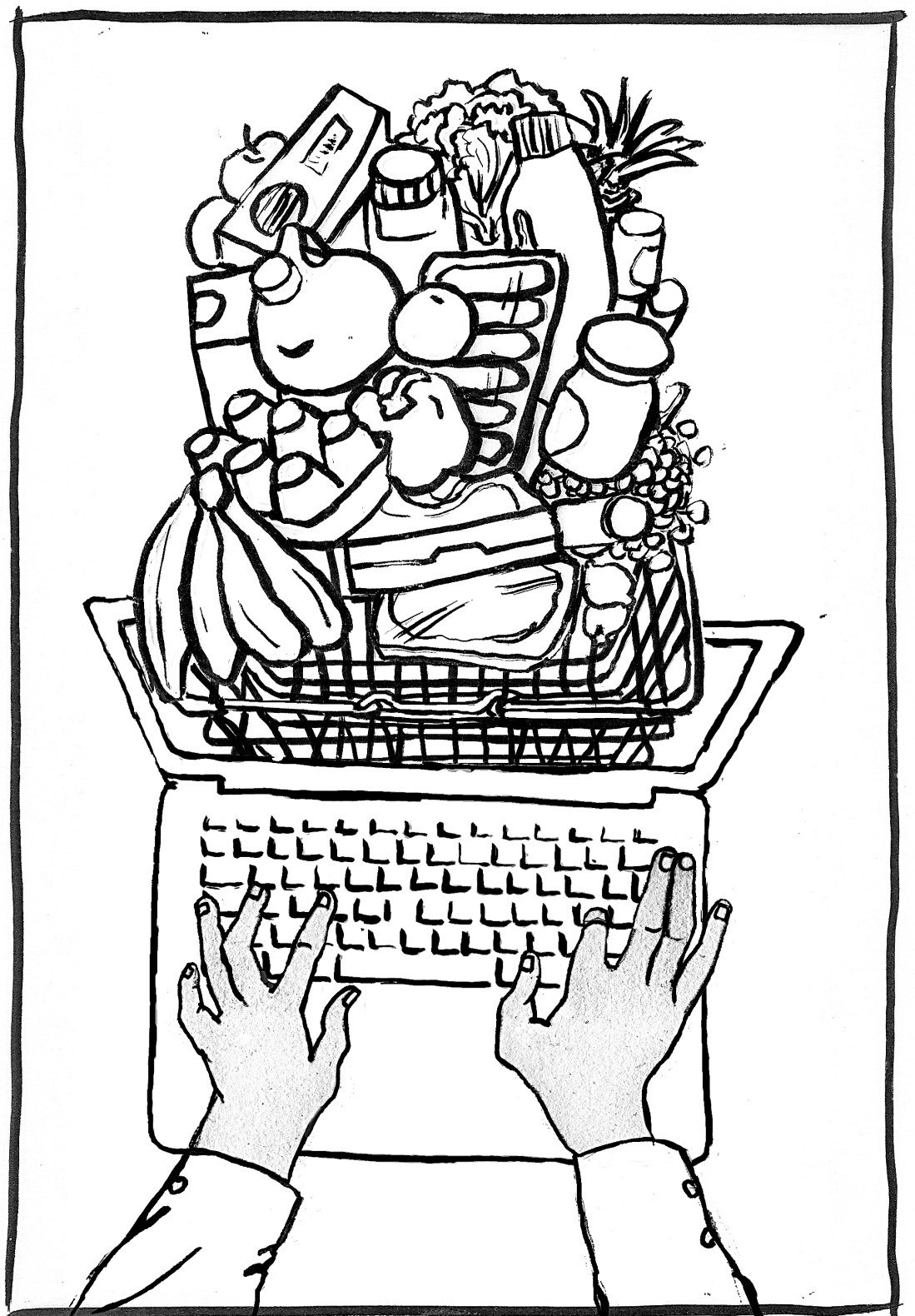


ILLUSTRATION BY CATY BARTHOLOMEW

3D Printer

CONTINUED FROM PAGE 1

food technology at the International Culinary Center in NY, worked on an early prototype with Columbia University in 2016. He has watched the product evolve from something that was slow and clunky and not ready for a professional kitchen to a device that can create complicated food structures at the press of a button.

“For me the biggest impact of 3D printers is the opportunity to create something you can’t do by hand that tastes great, has good flavor and texture,” Malivert said in an interview. He says 3D printers can add a great deal of value to pastry shops where they can create one of kind cake decorations that would otherwise be impossible to make. “Imagine a wedding cake where you have the picture of bride and groom in 3D chocolate on top

of cake, that would be interesting,” Malivert said.

A small number of highly acclaimed chefs around the world are using 3D printers in their kitchens including Michelin-starred Spanish chefs Paco Perez and Joel Castanyé. Last year Dutch chef Jan Smink opened the first restaurant in the Netherlands with 3D-printed food on the menu. The online menu states: “You will experience that food from the 3D printer can taste delicious.”

Personalized 3D-Printed Food

High end restaurants, bakeries and confectioneries aren’t the only organizations interested in 3D food printers. Organizations as diverse as hospitals, the military and NASA have either experimented or are currently using the technology because of the printers’ ability to customize food products. Food can be

personalized based on flavor, texture, shape, size, design and dietary needs.

The ability to customize food and improve its nutritional value can potentially transform 3D food printers from a niche product to a mass market item.

Have a child that won’t eat his vegetables? A 3D printer can turn vegetables into animal shapes. For an athlete who wants a meal to optimize his performance, a 3D printer can create food that meets nutritional needs. When a hospital patient says no to soft food because it looks like mushy mush, a 3D printer can make the food look more appealing while still meeting diet requirements.

The ability to customize food and improve its nutritional value can potentially transform 3D food printers from a niche product to a mass market item and is one of the key drivers of growth for the product.

One of the companies at the forefront of personalized nutrition is Beehex, which was born out of a NASA project. In 2013, NASA was trying to figure out how to provide astronauts on long space missions with higher quality food options. Beehex applied 3D technology to the problem and came up with a 3D pizza printer. The printer created pizza in

any shape and printed various types of crust and cheese. The machine never made it into space and the team ultimately abandoned the project.

For Beehex, the 3D pizza printer was just the start. The company’s stated mission is to “automate personalized food.” They are currently working with the U.S. Army on a personalized nutrition project. Benjamin Feltner, the chief operating officer of Beehex, shared that the company is creating a personalized machine.

“The machine will allow soldiers to input specific nutrient amounts and the machine will 3D print a nutritional object,” Feltner said.

He explained that the machine would have each soldier’s taste preferences, diet restrictions, weight goals, nutrient requirements and other data. The machine would take that information and use it to produce a fully customized food product.

Feltner said the “personalized nutrition machine” may have 12 ingredients that it can adjust on the spot. Beehex is expected to deliver the machine in 2020.

New 3D-Printed Food

For all the promise of the 3D food printers, one of its biggest hurdles is that it only prints the food but doesn’t cook it. Innovators are trying to solve this problem. A team of researchers at Columbia University is experimenting with

laser technology as a way to cook 3D printed food.

Even without being able to cook food, 3D food printers have numerous other benefits. A pair of entrepreneurs in the Netherlands are using it to tackle food waste by converting edible but “ugly food” that is usually thrown away into dehydrated snack food with a long shelf life.

Feltner said the “personalized nutrition machine” may have 12 ingredients that it can adjust on the spot.

Meanwhile, a Portuguese designer is looking at ways to use 3D food printers to encourage people in the western world to eat insects through her ongoing project, “Insects au Gratin.” The hope is that the printer can turn a bug into an appetizing and visually appealing snack.

But why stop at insects? Some experts say 3D printers will help feed the world’s growing population with sustainable ingredients like algae and duckweed.

Coop Ready?

So are we likely to see 3Ds food printers on the Coop shelf in the near future? Coop General Coordinator Joseph Szladek is doubtful we’re likely to see 3D printers in the Coop in the near future. He explained, “The 3D food printer sounds like a device that’s more complicated and more expensive than the items we carry.”

This is certainly true. The printers currently cost thousands of dollars—far more than the majority of items at the Coop. It also is a device with a learning curve, unique parts, and with far more complex machinery than other kitchen gadgets carried at the Coop.

Szladek also is doubtful due to the Coop’s return policy. “The Coop return policy is far more strict than in the retail environment,” he said. “Members would not be able to bring back such an item simply because they don’t like it. When we take things back we lose money.”

Finally, Coop members don’t crave more appliances in the store, Szladek explained. He stated: “While the Coop carries housewares, towels and utensils and other items related to food, we have to prioritize food. Something like a 3D food printer would take up a lot of space on shelves and members have made it clear they want more food.” ■

PLASTIC PACKAGING RECYCLING

Saturday, May 25, 1:45-4 p.m.

Wednesday, June 12, 3:45-6 p.m.

For Coop members only

Please be prepared to show your Coop membership card.

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

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

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

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

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

For all community members:

Pre-sort and separate according to the categories below.



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



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

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

For more information about Terracycle, visit terracycle.com

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



WORD SPROUTS

THE PARK SLOPE FOOD COOP'S READING SERIES

We are seeking five actors to perform brief segments from *King Lear* and *Antigone* at the Friday, June 14, 7 p.m. Wordsprouts event, featuring the work of Tanya Pollard, Shakespeare scholar and author of two new books.

If you are interested, please send an email to wordsproutspfc@gmail.com with “tragedy at the Coop—actor bio.”

Please do not send more than a one-page document. Please do not send images (you may include a link to a headshot). If selected, you will receive one FTOP workslot credit.

SAFE FOOD COMMITTEE REPORT

Plow-to-Plate Movie Series Presents: *42 Grams*

By Adam Rabiner,
Safe Food Committee

The 18-seat Chicago restaurant named 42 Grams, which is the subject of the film by the same name in the Coop's Plow-to-Plate series, was aptly named. According to popular mythology, the weight of a soul is 21 grams. The husband and wife team who founded and run the restaurant and are main characters in the documentary put their souls into it for a total of 42.

On one level, the film is about a talented chef and his wife and their struggle to open a fine dining destination in Chicago. Director Jack Newall met Jake Bickelhaupt and his wife Alexa Welsh at Sous Rising, an "underground" private supper club run out of their apartment, adjacent to the Chicago L train. Reflecting on the meal as "some of the best food I had ever tasted," he asked the couple if he could film their food prep and presentation. The close-

up, stop-motion, footage of elaborately crafted meals coming together, ingredient by ingredient (and then rapidly vanishing, leaving an empty plate except for food scraps and sauce stains), together with an original score by composer Nick Takenobu Ogawa, is visually and musically reminiscent of the Netflix series, *Chef's Table*.

*The weight of a soul is
21 grams.*

But 42 Grams, two years in the making, also captures the complications, messiness, setbacks, and character flaws of Jake. It is nothing like the highly polished biographies and tightly controlled narratives of chefs presenting their best selves that tend to dominate the genre.

Alexa, a highly organized advertising executive and self-confessed Type A workaholic, is a steady business partner, handling much of the logistics and front of

house service. In contrast, Jake, when stressed, curses his staff, drinks too much Pabst Blue Ribbon, and even admits at one point he may be an alcoholic.

A demanding boss, several of his stagiaires walk out on him. But despite his worst moments, he does not aspire to be the stereotypically mean celebrity chef. In fact, he explicitly rejects that paradigm.

Jake is ambitious, having set life goals to win the James Beard Award by 33 and own his own restaurant by 35. But he also feels that celebrities often spend more time marketing themselves and going on book tours rather than cooking for their guests, ideally in a small, intimate, and comfortable setting.

Jake is gifted, but also a regular guy. Having grown up in a trailer, he understands that \$180 for a meal is a lot of money. If a guest had spent that much to see Neil Young, but instead got an understudy, she'd be disappointed. Using that same logic, he reasons he had better be personally preparing her food and making sure it's special.

The film 42 Grams explores Jake's creative process. Not formally trained in any culinary school, he started cooking around age 12 or 13, learning by doing. He believes being an autodidact not bound by any classical rules or conventions frees him to dream up whatever he wants.

Unlike many other chefs, his creations never start with an ingredient, but rather a thought, vision, or feeling that he tries to recreate. For example, he may think "comfort food" or "Thai food" and take it from there. He does not follow steps or recipes which to him are not real cooking but painting by the numbers or being a robot on an assembly line. He arrived at that opinion with the help of his mentor, famous chef Charlie Trotter, for whom he was once a stagiaire.

Parallel to the portrait of the artist-chef as a young man, the film tells the equally compelling story of what it takes for two young people to open and run a business. The restaurant is located a floor below their apartment and financed

with their savings.

Jake's and Alexa's friends think it's glamorous. In truth, 42 Grams, is all Alexa and Jake talk about. It's all-consuming and caused them to put their marriage and lives on hold. They no longer have time to socialize, travel or dine out. Most nights, well after midnight, they eat a "breakfast" of random leftover scraps while sitting at the counter.

*Jake, when stressed,
curses his staff,
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alcoholic.*

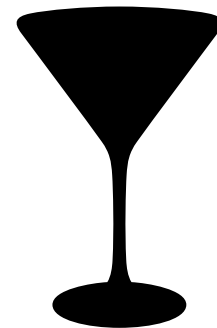
Jake is a charismatic subject who holds the viewer's attention. Because he feels like an outsider, never part of the club, he has a chip on his shoulder. He wants validation in a Michelin Star. But more than recognition, what always has really motivated Jake, and keeps him going, is the connection to the people he cooks for. That relationship—and throughout the film you see customers telling Jake how much they love his food—is

ultimately more important to him than the restaurant. Food is simply his medium for sharing good times and a communal, happy experience—his way of talking and communicating.

With hard-earned wisdom and experience, Jake and Alexa slowly reclaim their lives and lost identities. From time to time they shut down the restaurant to travel, see friends, and eat out. But as the closing credits roll and bring the viewer up to date, a note of ambiguity is introduced. Life, indeed, is very complicated. ■

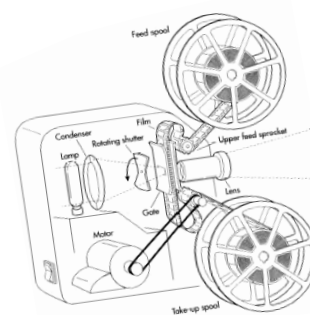
See upcoming events, past reviews and a comprehensive list of films shown at www.plowtoplatefilms.com which can now also be reached via a link on the Park Slope Food Coop's home page at www.foodcoop.com.

42 Grams will be presented on Tuesday, May 14, 7 p.m. at the Park Slope Food Coop, 782 Union St., 2nd floor. Free and open to the public. Refreshments will be served.



ARE YOU A BROOKLYN-BASED FILMMAKER?

**Would you like to
screen your work
at the Coop?**



Then submit your film for possible inclusion in the Coop's Friday Film Night Screening Series.

If you're a Coop member you'll receive one FTOP credit for screening and offering a Q+A with your film. If you're not a member, it's still a chance to spread the word about your work and build your fan base by screening for a local audience.

We accept documentary and fiction, both features and shorts (we program shorts as a group).

**Please e-mail Gabriel Rhodes
for details at
gabrielrhodes@me.com.**

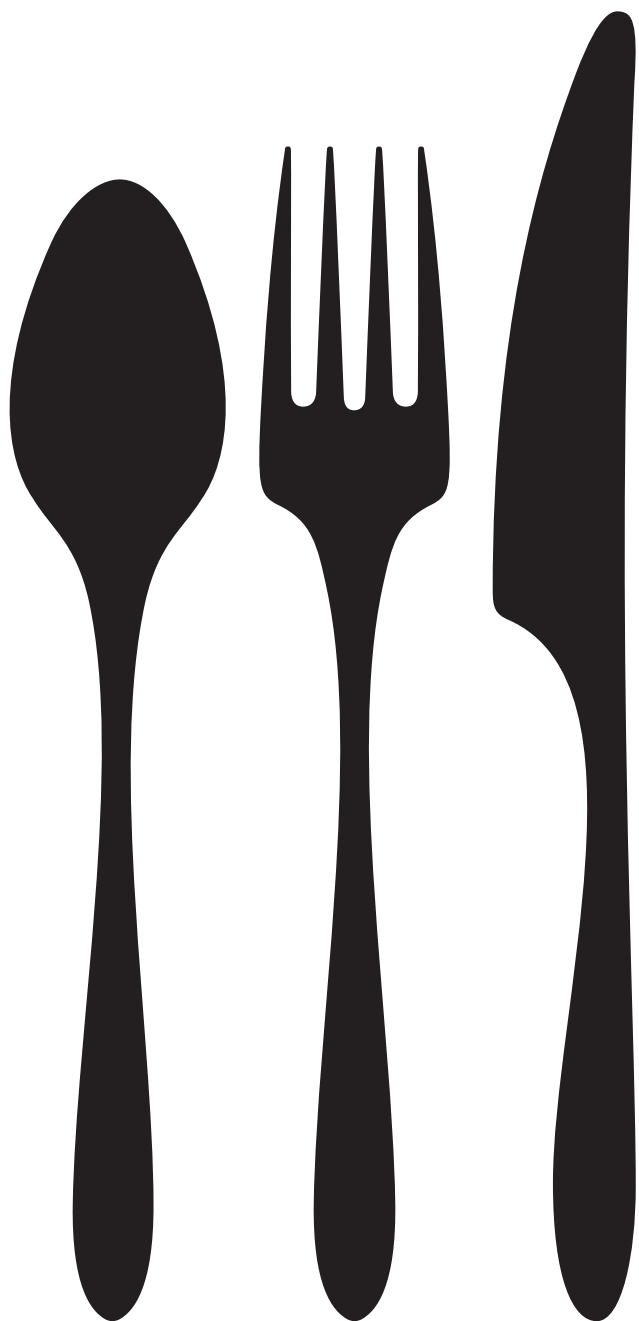




ILLUSTRATION BY VALERIE TRUCCHIA

Detroit Coop

CONTINUED FROM PAGE 1

own and run some smaller bodegas around town, all of the city's larger grocery stores are owned by people of other ethnicities.

Detroit, like many other cities has experienced tension in its neighborhoods between people who live there and store owners that live outside the communities. "The wealth is extracted—for the most part the people who own the stores are hiring their own families so there's very little employment for the neighborhoods that they're operating within," Yakini said.

Breaking down this tension—and the city's deep

rooted segregation—featured prominently in designing the Detroit People's Food Coop. "We wanted to be right on Detroit's main street," Yakini said, describing how the planning group selected its location on the north side of Detroit.

The proposed site for the coop and complex is on Woodward Avenue, the city's main thoroughfare dividing Detroit into East and West. "If you were to stand on the West side of Woodward Avenue at 8:30 in the morning, you would see thousands of people who live in the suburbs coming into Detroit. But then at the end of the day, if you stand on the East side of the street you would see the same thousands of

people leaving Detroit going back to the suburbs."

Even the side of the street came into the decision making process. "We wanted to make sure to be located on the East side of Woodward Avenue so those thousands of people leav-

ing Detroit could just make a right turn into our parking lot and could shop in that neighborhood," Yakini said.

Fundraising

The Food Security Network has \$2 million to go in fundraising and hope to

start construction on the entire Detroit Food Commons project by August of this year. The new site will eventually hold the Network's offices.

Capital Impact Partners, the Fair Food Network, Michigan State's Center for

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



THANKS FOR YOUR COOPERATION.

HOROSCOPE

May 9, 2019 – June 5, 2019

Aries: Your ruler Mars moves into your home sector on May 16. Time in your garden, or cooking special meals grounds you.

Taurus: Taurus season lasts through May 20, and you have a chance to show your leadership skills. In other words, boss people around. Start in your kitchen!

Gemini: May 21 starts Gemini season and it's all about being spontaneous. Make life a buffet of treats, and don't forget a few spicy bits.

Cancer: Mars in your sign starting May 16 gives you extra energy. If you've forgotten how to run or work out, this is your wake up call to get more active.

Leo: Communicative Mercury moves into your friendship sector in late May and it's time to re-connect to the non-drama queen pals in your life!

Virgo: This is an excellent time to plot out your future. If you can imagine it, you can take action to manifest it.

Libra: May 21 begins a frolicking season for you, Libra. Don't take yourself too seriously. Throw a party and serve funny mocktails. Don't forget the umbrellas.

Scorpio: This season is all about your relationships. The key is to do less and be still. People will come to you because they like you. Just stop trying to strategize so much.

Sagittarius: Your season of love starts May 21, Sag. You don't need to be a lone wolf. Plan an herbal tea for two date.

Capricorn: The Sun moves into your body sector on May 21. Try a new healthier eating regime, but make sure it feeds your soul.

Aquarius: Late May begins a fertile time for your creativity. What do you want to see in the world? Be it, make it, don't just dream it.

Pisces: The Sun moves into your home and family sector on May 21. Make sure your living space reflects who you are today, not just in the past.

Regional Food Systems and the W.K. Kellogg Foundation are all partners on the project, which has also received some support from individual donors. The last leg of fundraising has dragged on.

According to Jasmine Nielsen, a professor of food studies at New York University and the New School, this experience is common.

"For the most part the people who own the stores are hiring their own families so there's very little employment for the neighborhoods."

"Rates of African American land ownership and African American farmers are very low across the country," she said in an interview at her home in Brooklyn. "What happens is that new projects and projects that feature technology or are for-profit tend to get attention and tend to be run by white people. And actually, there's a very long history in New York City of black people growing things in the land, and that doesn't get the same level of attention."

The Detroit Food Commons project would create 20 to 40 new jobs. The group is committed to hiring locally among Detroit city residents.

A Cooperative Model

When asked why they decided on a cooperative model for the supermarket centerpiece of their development, Yakini shared:

"Our organization thinks that capitalism is a terrible idea. But, within capitalism, the coop model is the best solution. People who have traditionally been excluded from the economy have to galvanize our collective wealth. And also, because of the democratic structure, it builds a sense of agency within communities."

After touring a number of food coops across the country, including the Park Slope Food Coop, the Food Security Network decided on a model in which anyone—members and nonmembers—will be able to shop at the store. Members will pay a \$200 fee to buy into ownership and will receive a share of the store's profits at the end of each year.

(The system familiar to members of the recreational equipment store REI.) In Detroit, a matching program will provide \$100 to offset buy-in costs for low income members.

Comparing the Detroit People's Food Coop to the Park Slope Food Coop, Yakini said he didn't think the model of only allowing members into the store would work in Detroit, particularly given their project's goals of eliminating a feeling of exclusivity.

"One of the challenges we have is that, frankly, most coops are—for lack of a better term—health food coops," Yakini said. "Personally, I'm totally into that. I'm vegan. I only buy organic foods and don't buy highly processed foods. But I also understand that the majority of the people in the neighborhood in which we're locating is not going to be coming into the store asking for organic quinoa."

Yakini's team determined they will offer 75% organic food and 25% "clean conventional," a term they are using to define minimally processed foods that are

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the Food Coop on

twitter & Instagram
&
Pinterest @foodcoop

both familiar and appealing to their local customer base, such as canned soup.

Rooted in Food Justice History

The Detroit People's Food Coop and the larger Detroit Food Commons initiative build on a long history of food justice activism and community engagement in Motor City. Kami Pothukuchi, a professor of urban studies and planning at Wayne State University in Detroit and the author of a paper on five decades of community food planning in Detroit, Pothukuchi linked the coop to Detroit's long history of food justice activism including urban gardens and other projects to reclaim abandoned city land for the purpose of feeding its people.

"[Detroit has] a history of people who come from the South and brought agricultural skills. They came, in part, from the diaspora, escaping Jim Crow and settling in the Rust Belt. People were looking for jobs in

the automobile industry. But they brought all these [agricultural] skill with them," she said.

The Food Security Network has \$2 million to go in fundraising to meet a deadline.

In a phone interview, Pothukuchi shared that she was optimistic that the food coop would thrive.

"There are many reasons to believe it will be successful," she said. "For example, Detroit has a very food aware community, a very strong network of gardeners that believe very strongly in supporting local growers and locally based businesses—especially African American owned and African American run businesses." ■



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.

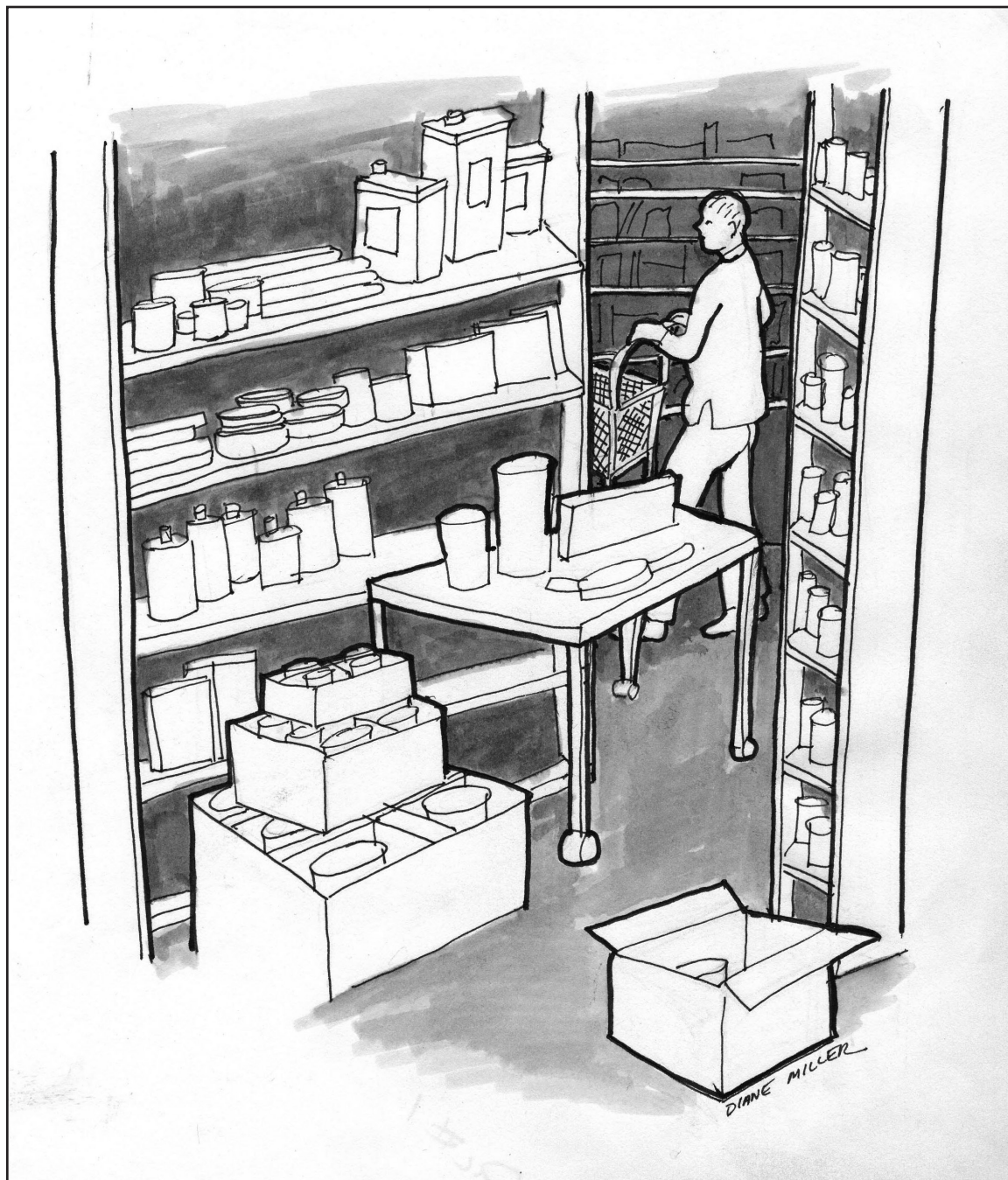
PRINCIPLES

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, bevgrant1@aol.com**

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:

Coordinating Editors: Alison Rose Levy
Joan Minieri

Editor (development): Peter Grant

Reporters: Rene Brinkley

Leila Darabi

Jess Powers

Art Director (development): Deborah Urra

Illustrators: Caty Bartholomew

Valerie Trucchia

Photographers: William Farrington

Caroline Mardok

Thumbnails: Mia Tran

Photoshop: Adam Segal-Isaacson

Art Director (production): David Mandl

Desktop Publishing: Dana Rouse

Aron Westman

Heloisa Zero

Editor (production): Lynn Goodman

Final Proofreader: Lisa Schorr

Index: Len Neufeld

Advertisement: Mary Robb

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.

Brittany Ayers	Nathalie Chouery	Eli Greenhoe	Phillip Marriott	Asim Rehman	Jessica Smith
Demetrius Bagley	Aleksandra Ciric	Simon Gruber	Caitlin McCauley	Zardon Richardson	Kyra Smith
Tyrone Baldwin	Orlando Cole Gorton	Jessica Guo	Lisa Morasco	Lucinda Roanoke	Calvin Snyder
Bill Bateson	Maite De Rue	Stephanie Gutierrez	Harriet Napier	Kenneth Rowe	Cristiana Sogno
Miki Benyamini	David Dickey	Andrew Hamm	Jeanne Newman	Charlene Ruscalleda	Elizabeth Stahlmann
Brett Berman	Aaron Edgcomb	Keita Hanyuda	Giulia Notaro	Juan Francisco	Tyler Steinbrenner
Toni Bernard	Jason Farkas	Momoko Hanyuda	Caitlin Offinger	Saldarriaga	Alicia Tan
Aleksis Bertoni	Nora Feher	Margaretta Hehre	Julia Offinger	Jesenia Santana	Susannah Taylor
Yasin Bilgin	Brinda Ganguly	Carly Heinz	David Painter	Sam Schloegel	Jason Vopni
Colleen Bodyk	Lindiwe Gararirimo	Lily Jordahl	Anastasia Papadi	David Shaeffer	Melody Vopni
Eli Bronner	Fanny Gentle	Rowan Kelnor	Elisabeth Peck	Jessica Shultz	Nancy Walker
Maheshie Cabraal	Michael Gerstenzang	Isaac Khader	Forrest Pelsue	Luke Simon	Sauntel Williams
Krystal Chen	Sarah Gerstenzang	Aya Maguire	Doug Pfeffer	Matthew Skomarovsky	Samara Zaslofsky

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, MAY 28

GENERAL MEETING: 7:00 p.m.

NO AGENDA COMMITTEE MEETING IN JUNE

TUE, JUL 2

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

Gazette Deadlines

LETTERS & VOLUNTARY ARTICLES:

May 23 issue: 12:00 p.m., Mon, May 13
Jun 6 issue: 12:00 p.m., Mon, May 27

CLASSIFIED ADS DEADLINE:

May 23 issue: 7:00 p.m., Wed, May 15
Jun 6 issue: 7:00 p.m., Wed, May 29

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, May 28, 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

may 10
fri 7 pmWordsprouts:
Sunita Prasad

Assumptions and Codes of Gender in the Work of Sunita Prasad. **Sunita Prasad** is a New York City-based artist working in film, video, and performance. Her work has been exhibited internationally, including solo exhibitions and events at Centre Clark in Montreal, Homesession in Barcelona, Momenta Art in New York, and Vox Populi in Philadelphia. She has also participated in group exhibitions at venues including the Palais de Tokyo in Paris, UrbanGlass in Brooklyn, Stadtgalerie Bern, and Three Walls Chicago. Sunita has received awards from the Art Matters Foundation, the Brooklyn Arts Council, and the Warner Bros. Production Fund, as well as residencies at the Lower Manhattan Cultural Council, the Contemporary Artists Center, and TAJ & SKE Projects in Bangalore. In her work as a film editor, Sunita's credits include critically acclaimed feature documentaries such as *93Queen*, *Out in the Night*, and *Once and For All*, as well as TV series including the Emmy-nominated *And Still I Rise: Black Americans Since MLK*. She is currently at work on her first play. Event will be moderated by Sarah Schenck.

Free for all Coop members & non-members. Refreshments will be served. 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 pmSafe Food Committee Film Night:
42 Grams

After working at some of the world's best restaurants, Jake's aggressive personality kept him from finding a kitchen to call home. A chef without a restaurant, Jake began cooking 15-course menus out of his apartment.

Alongside his dedicated wife Alexa, their "underground" restaurant becomes a unique foodie hot spot presenting refined flavors while dirty dishes soak in their bedroom. A year later, they take out a lease on an abandoned chicken joint to open a real restaurant, 42 Grams. The film shows Jake's temper, the strains on their marriage, and what they risk in their pursuit of the American Dream.

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.

may 17
fri 8 pm

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 pow-

er-bateria for the evening is: **Robin Burdulis, Terry Dame, Viva DeConcini, Dawn Drake, Deinya Phenix, Vanessa Roe, Rita Silva and Michelle Williams.** 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.

Bookings: Bev Grant, bevgrant1@aol.com.

may 18
sat 6 pm

Game Night



The PSFC FUN Committee invites you to the next Coop Game Night in the second-floor meeting room of the Coop. Free admission. All ages welcome (children under 10 must bring an adult). Bring your friends. Refreshments available. Assorted games will be on hand or bring your own.

may 22
wed 7 pmLearn 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!

may 28
tue 7 pm

PSFC MAY 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: Annual Revolving Loan Committee Election (15 minutes)

Election: One current committee member will be presented for re-election.

—submitted by the Revolving Loan Committee

Item 2: Banking Resolutions for Coop's Bank Accounts (15 minutes)

Proposal:

- To approve the attached required Corporate Resolution for our new CD account at the National Cooperative Bank and
- To acknowledge the Coop's other accounts at Sterling Bank, Spring Bank, the People's Alliance Federal Credit Union, and the National Cooperative Bank and
- To approve any additional accounts at the above listed banks/credit unions that may be needed
- To authorize the General Coordinators to open any additional accounts that may be needed at other credit unions and/or other New York area community banks
- To authorize the Coop's elected officers to sign any bank documents that require their signatures

—submitted by Joe Holtz, General Coordinator

Item 3: Pension Advisory Committee Election (25 minutes)

Election: Five candidates will be nominated to the Pension Advisory Committee consisting of five members and two staff.

—submitted by the Inaugural Selection Group for the Pension Advisory Committee

Item 4: Transparency and Accountability at the Linewaiters' Gazette (35 minutes)

Proposal: Rejection letters must be marked with checks next to the reasons

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.

may 10–jun 25 2019

provided from the current checklist. Entire letters cannot be rejected. Specific objectionable words and phrases that relate to the aforementioned checklist must be highlighted.

—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.

jun 1
sat 12 pm

Achieve Your Ultimate Goal First

A Short Recipe for Life Satisfaction. As children, our dreams were alive. Some dreams morphed into specific life goals as we became adults. Many of us put off pursuing our big goals, taking “safer” paths with more money or status, or just because it was easy to fall into. We might have even worked on our big goals here and there in feverish bouts of willpower before giving up, defeated by impatience and drained of aliveness. We lost the connection to our old dreams and forgot the purpose of striving for our goals in the first place. In this hour-long workshop, we'll reconnect with our big goals in a safe, playful, and productive way, refocusing our childlike energy and using it to immediately heighten our enjoyment of life. Specifically, we will: learn about the role of goals in life satisfaction; identify the ways in which we deceive ourselves around big life goals; clarify the essence of our big goals and understand “ultimate goals”; generate easy solutions to achieve our ultimate goals right away and every day moving forward; use embodied and mindful practices to access deep wisdom and playfulness. Together, we'll regain the feeling of aliveness that grows by itself, bringing us forward to more aliveness, whether we end up achieving our original goals, or finding even better ones. Led by Coop member **Dave Wolovsky**, a process coach and teacher of many things, including math, writing, yoga, and qi gong. He holds a MS degree in Neuroscience and Education and is trained in applied Positive Psychology. **RSVPs are appreciated.** Contact dave@effortwise.com.

jun 6
thu 7:30 pm

Food Class: Intro to Ferments



Fermentation is a technique that has been an essential aspect of food preservation for humankind. Presently, it is resurging in popularity as we discover how closely our evolution is tied into the activity of our healthy gut bacteria.

We will work with common fermentation techniques and talk about the science and the culinary application of these living foods. Chefs Sung Uni Lee and Dianne De la veux are teaching chefs who work on the administrative team of the Park Slope Food Coop Cooking Class. With a combined 30 years of teaching experience, they will take you step-by-step so that you can confidently and safely create these living foods in your home. *Menu includes: Yogurt; Kvass; Sauerkraut. This class is vegetarian and gluten-free.*

ASL interpreter available upon request, please contact the Membership Office. Materials fee: \$5. RSVPs by June 4 are appreciated, contact bit.ly/FoodClassRSVP. To inquire about leading a Food Class, go to bit.ly/CCCChf1.

jun 7
fri 7 pm



Film Night: Becks

Inspired by the real life of singer/songwriter Alyssa Robbins, *Becks* follows a musician who moves back to her childhood home in St. Louis after a crushing breakup with her longtime girlfriend. While performing for tips at a local tavern and struggling to reconnect with her ultra-Catholic mother, she strikes up a unique friendship with the wife of an old nemesis. *Becks* begins to discover her musical voice as she performs deeply personal songs about her ex and the loss of their relationship. Driven by an original score, the film's musical numbers bring a unique new voice to the American musical movie. Director / Writer / Producer **Elizabeth Rohrbach** is a writer and director based in NYC. Her documentary, *The Perfect Victim*, was on the PBS series *America Reframed* after premiering at the Hot Springs International Film Festival. The film won a Telly Award and was nominated for a Silver Gavel Award. Her short film, *Dylan*, saw a successful festival run and was named Vimeo Short Of The Week and a Vimeo Staff Pick. Liz was a writer/director at MTV, where she won an Emmy Award and multiple CTAM Awards. Her work has been featured on *The Takeaway* with John Hockenberry, *Glamour* magazine, *Verily* magazine, *Psychology Today*, *The Progressive*, *Indiewire*, and the *Feminist Current*.

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

jun 8-9
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.

jun 11
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

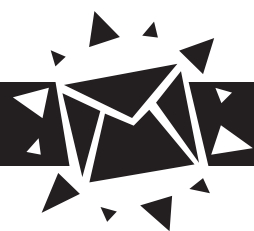
jun 14 Wordsprouts

jun 22 Beginners' Yoga

jun 16 Learn About Cheese at the Coop

jun 25 PSFC JUNE Annual & General Meeting

LETTERS TO THE EDITOR



HIGH LEVELS OF PESTICIDES

MEMBERS,

Your reporter apparently failed to find any Coop members who do not buy organic produce by preference.

I don't. For several reasons.

First, I am unaware of any clinical evidence that pesticide residues at the level common in produce at sale in the U.S. is hazardous to healthy people.

Second, "organic" does not mean "pesticide-free;" the USDA allows many organically derived pesticides to be used on organic produce. (Not making this up; do your own research.) So always wash your produce, organic or not.

Third, I'm on a budget, and the difference in cost between organic and non-organic produce is often noticeable.

My impression is that Coop members fall into three categories: There are the hippies, for whom organic and GMO-free is a lifestyle choice—with which I do not quarrel, although I don't believe the science is on their side.

There are gourmets, who like the wide variety of gourmet items on sale at reasonable prices.

And there are poor people, who like the prices. In particular, produce at the Coop is very cheap by comparisons to alternatives. So are most other things; meat, obvi-

ously not, but the meat the Coop does offer is reasonably priced if you care about ethics in meat production (and I do). But, as someone on a budget, I do sometimes still go to Western Beef for that.

The Coop should continue to support all its members, including those more motivated by price than by ideological or gourmet concerns. And I won't be buying organic peppers, at twice the price of conventional ones, any time soon.

Regards,
Greg Costikyan

RESPONSE TO LETTER WRITER FROM REPORTER:

Obviously, if you cannot afford organic—and not everyone can—it's great that you can find food that meets your budget at the Coop. Thank you for sharing your perception of our range of members.

I posed the question you asked concerning pesticides and herbicides to regenerative farmer, Richard Jeffries of Utica Bridge Farms, who writes: "I've heard that response many times. Regenerative agriculture uses natural processes, minerals and compost to bring plants to their healthiest potential. Insects don't eat truly healthy plants, therefore, we don't need to do things to kill the insects. That is the guiding

light. Killing the insects you don't like also kills the insects you want and need. We don't kill any of them."

Many thanks,
Alison Rose Levy

WHY IS THE COOP SO LOW IN STOCKING RAMPS THIS YEAR?

HI,

I've been a member at the Coop for more than five years and have observed that there has been an increase in loose greens being sold in the herb/mushroom section of the produce aisle. In years past, the Coop would always have an abundance of ramps located in this section near the fiddle head ferns come springtime. I'm concerned that the increased presence of loose greens has infringed on the space that once would have



been allotted to ramps—in effect signaling to me that ramps have been passed over in favor of the loose greens.

From seeing Alice Waters post about the ramps at Union Square market today to seeing them being sold in other markets, I'm wondering if the Coop will be riding a rampless trend before the waxing of summer.

I would typically assume to raise this issue at a General Meeting. If it's already been addressed I would love to know where to hear about it and why in one of your upcoming columns.

Thank you,
Dmitri Russell

RESPONSE FROM PRODUCE DEPT.

We, the produce buyers at the Coop, have looked into the issue of selling ramps (*Allium tricoccum*.) Ramps are slow growing, with a life cycle of five to seven years.

Commercial over-harvesting is a concern and it is widely recommended to only harvest 10% to 15% of a given crop. Furthermore it is generally seen as more protective of the plants to only harvest the leaves and not the entire plant including the roots.

After discussions with several knowledgeable members and experts in the field, we decided not to carry ramps, unless we can be sure that the ramps have been harvested in a sustainable manner. We are currently in talks with a local source and might be able to sell ramps again this season.

John Horsman,
Receiving Coordinator/
Produce Buyer

TERRACYCLE

FELLOW MEMBERS,

It is very disheartening that the March 2019 GM voted against increasing the budget for TerraCycle to \$20,000. Two years ago, the March 2017 GM voted for the Coop to contribute \$10,000 for a climate march to be held in April 2017. That money went to three buses so members could travel from Grand Army Plaza to Washington, D.C. According to the *Gazette*, 240 members went.

There is an inconsistency between the GM supporting a one-day political march that required the Coop to rent fossil fuel emitting buses to drive about 500 miles round trip and not supporting the recycling of hard-to-recycle materials. The use of transporting all those people by bus is rather environmentally unfriendly. I support protests, rallies, and marches for important causes like cli-

mate change. But we should be mindful of our footprint when we participate.

I hope future GMs remember the Coop's history of supporting environmental efforts by voting to increase the TerraCycle budget.

Michael Szeto

PLASTIC AT THE COOP

MEMBERS,

I wish I could send a proxy vote in favor of renewing our TerraCycle plastics recycling. I heard there was an objection to paying for this service. Don't we pay for our massive cardboard recycling operation? This is the same.

As long as we sell things wrapped in plastic, we should devote resources to keeping it out of the waste stream. Almost all of us buy stuff that involves soft plastic, even if we've managed to reduce or eliminate plastic roll bags from our pattern of consumption. TerraCycle appears to be the best way the Coop has found. Please vote to collectively fund our TerraCycle program when it next comes up at the GM.

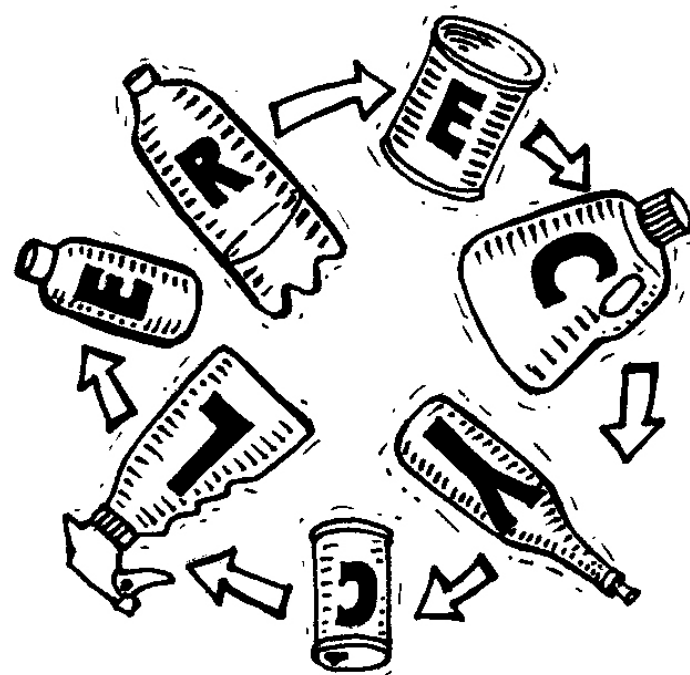
Lisa Guido

YELLOW LINE

DEAR LINEWAITERS' GAZETTE:

Shopping at the Coop is already stressful enough as it is, but when you factor in people crossing the yellow strip while waiting in the checkout line, thus blocking others from trying to navigate what little space we have left, this makes things even more difficult. Can someone please get a grip on this?

Thanks,
Nikolas Kozloff



THE GAZETTE INDEXES

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

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

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

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

INTERNATIONAL TRADE EDUCATION SQUAD REPORT

News About Pharmaceuticals in New NAFTA

By Susan Metz

The tasks of the Coop's International Trade Education Squad include studying, analyzing, discussing and publicizing information about the U.S.-Mexico-Canada Agreement, also known as the new NAFTA. We bring our findings to Coop members and our community through reports in the *Gazette* as well as at General Meetings and organizing regularly scheduled open public forums. The squad's mission includes suggesting individual and collective action on the USMCA, the new agreement.

According to "fast track" legislation passed in 2015, a free trade agreement, after being signed by the president, is presented to each chamber of Congress for one vote. It's either "Yes" or "No" on the entire package with limited time to study, limited debate and without a chance for legislators to make any amendments. We found out that Big Pharma took the opportunity during the USMCA negotiations to push into the agreement a stipulation that would extend their U.S. government protected patent monopolies to include the production of a series of new, effective pharmaceuticals called "biosimilars." Drug-producing monopolies would be authorized to keep newly patented drugs exorbitantly expensive for up to 22 years before other labs could mass produce their equivalent that would bring the cost into the range that would make them widely affordable.

Also written into the USMCA is expanding drug patents so that drugs patented in the U.S. would require everyone in North America to pay the same high drug prices as a free trade issue. More information about new biologics and biosimilar drugs is in the April 11 edition of the *Gazette* on page 7.

At the March General Meeting, we collected 82 signatures asking the six members of the House of Representatives from Brooklyn to refuse to consider any agreement that contains this give-away to Big Pharma because it would cause suffering and death at a time when effective treatments prove too costly for many people.

Rep. Hakeem Jeffries has not signed the letter to Lighthizer nor publicly opposed USMCA.

During April, delegations led by members of the squad visited the offices of Representatives Yvette Clarke and Hakeem Jeffries. Both are members of the Congressional Progressive Caucus. The Caucus published its requirements for voting Yes on USMCA in 2017. The section "Promote Affordable Medicines and Medical Devices" reads: "A renegotiated NAFTA must eliminate excessive monopoly protections and drug and medical device pricing rules that delay generic drugs, raise drug prices and undermine the countries' abilities to negotiate lower prices for govern-

mental health programs like Medicare or Medicaid."

We thanked Rep. Clarke for signing the "Dear Colleague" letter to U.S. Trade Representative Robert Lighthizer that asks him to take the offending item out of the USMCA. We urged her to be outspoken and assert leadership. She told us that House speaker Nancy Pelosi is unlikely to bring the agreement to the House for a vote as it now stands. Other sources report that the president believes he has the votes that he needs to pass it. Unless the pro-USMCA side is thoroughly convinced that they have the votes to win, they will not force the issue by bringing the agreement to Congress.

With Representative Clarke and other invited legislators, the squad plans to organize a public forum during the August Congressional recess. Then what? Stay tuned. The squad is planning a discussion with Rep. Clarke and other elected officials during August.

Drug-producing monopolies would be authorized to keep newly patented drugs exorbitantly expensive.

Rep. Hakeem Jeffries is also a member of the Congressional Progressive Caucus. However, he has not signed the letter to Lighthizer nor publicly opposed USMCA. Rep. Jeffries is now the chairman of the House Democratic Caucus, positioning him as the likely next speaker of that chamber and certifying him as one of the most influential members of Congress. We urged him to take a position to eliminate from USMCA the Big Pharma scam and say NO to USMCA. His staff member who spent over an hour with nine of us, said that Rep. Jeffries was not in the district during this recess because he was moving around the country in an attempt to support Democrats who recently won purple districts traditionally held by Republicans. Phone calls, emails, postcards and dropping into his office at 55 Hanson Place will remind Rep. Jeffries that it was his constituents who sent him to Congress, and we need

him to be clear in defense of our health, especially as the new generation of biosimilar drugs become available either at those exorbitant prices or at affordable ones.

Max Rose is a Democrat recently elected to the 10th Congressional district covering Bay Ridge, Dyker Heights and Staten Island, a traditionally Republican stronghold. Rep. Rose will take notice of communications from constituents. Especially if you live in that district consider getting in touch with him, and leave a note in the International Trade Education Squad mailbox across from the Membership Office to help us plan a delegation to inform him of the importance of keeping medicine affordable.

Brooklyn representatives Nydia Velazquez, Jerold Nadler, and Carolyn Maloney should be appreciated for their consistency in pub-

lic statements supporting Fair Trade and in their votes against the Trans Promotion Authority, also known as fast track; the Trans Pacific Partnership and for signing the letter to the Trade Representative.

Investors in Big Pharma and other multi-national corporations are looking for more profits. They spend gazillions on lobbyists that make offers and threats to Congress members. ■



☆ EXCITING WORKSLOT OPPORTUNITIES ☆

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 Post-Orientation
Wednesday, 11:15 a.m.-2 p.m.

Work with a small, dedicated team to facilitate new members joining the Coop after orientation. Attention to detail skill a plus. Must have excellent attendance and Membership Office experience. Contact Jana Cunningham in the Membership Office at 718-622-0560 to sign up for this shift.

Entrance Desk
Tuesday, Thursday, 5:45 - 8:00 a.m.

Supervised by Membership Coordinators, you will be staffing the Entrance desk in hours of the weekday before the Coop is open to shoppers. You will be checking in working members, informing them of their member and household status, and handing out entrance desk slips to members who need them. Must be welcoming, polite, able to read and interpret information on the entrance desk screen, able to clearly convey information about member status directly to members. Entrance workers also provide a key security function, and must remain alert throughout the shift, which may have slow periods. Therefore reading, writing, talking on the phone, texting, etc. is not allowed. Punctuality and good attendance will be essential, as you

will be the only Entrance worker scheduled at this time of day. Paid Membership Coordinators will be present to train you on your first (and second) shift, and then to support you and answer questions going forward.

Office Set-Up
Monday, Thursday, Friday 5:45-8:15 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, drying, folding and distributing laundry. 6-month commitment is required. 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 six bathrooms: two on the shopping floor, one in the basement, and three 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
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

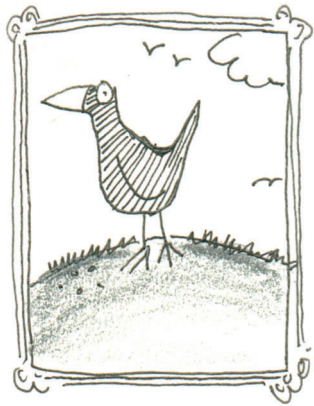
supplies. Must arrive on time at 6 a.m. Please report to the Membership Office on your first work shift.

Maintenance
Sunday, 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-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.



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, MAY 11

8 p.m. The Peace Poets; Pam Parker. Peoples' Voice Cafe, 40 E. 35th St., NY. Sug. contribution \$20/12 for subscribers, youth, students.

SUN, MAY 12

2:30 p.m. Book Launch for the new novel *Run J Run*, by Park Slope native Su Sokol. at Ginger's Bar, 363 Fifth Ave. Su J. Sokol is a social rights advocate, an activist, and a writer of speculative and interstitial fiction. Su's new novel, *Run J Run*, will be coming out with Renaissance Press in May of 2019.

FRI, MAY 17

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 Eighth St., Brooklyn. \$15 general / \$12 student. Volunteers dance free. brooklyncontra.org.



SAT, MAY 18

8 p.m. Carolyn Hester. Peoples' Voice Cafe, 40 E. 35th St., NY. Sug. contribution \$20 / \$12 for subscribers, youth, students. Acres of edible delights will greet visitors to the 9th Annual NYC Vegetarian Food Festival, arriving at Manhattan's Metropolitan Pavilion on the weekend of May 18-19. The festival includes keynote speakers, vegan-cooking demonstrations and activities for the younger crowd. For further information on the NY festival or to purchase admission tickets, visit <https://www.nycvegfoodfest.com>.



Coop Job Opening: *REVISED* 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.

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
- 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.

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

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



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MARINA SINEBOK
Licensed Real Estate Salesperson
marina@triplemint.com • 917.865.1785



Green burials, home funerals, cremations at Green-Wood

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



**FITTING TRIBUTE
FUNERAL SERVICES LLC**

CLASSIFIEDS

BED & BREAKFAST

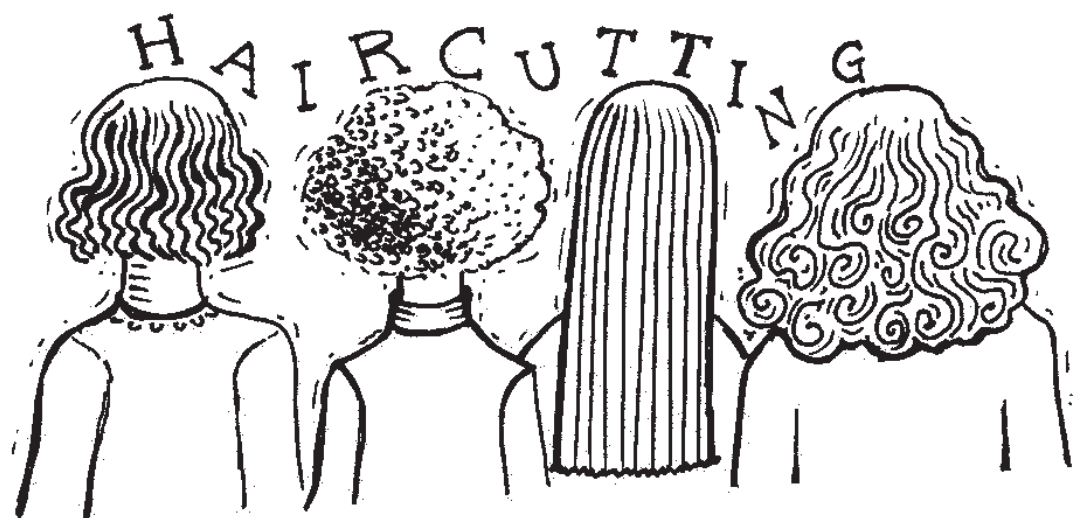
BED & BREAKFAST, THE HOUSE ON 3RD ST, serving Park Slope for over 20 yrs. Large floor-thru, located between Fifth and Sixth Aves. Parlor floor, sleeps 3-4, private bath, deck, AC, wifi, kitchenette, 12' ceilings! houseon3st.com, or call Jane, 718-788-7171. Grandparents are our specialty.

MERCHANDISE-NONCOMMERCIAL

I am selling my desk. Solid pine blond wood. It has a pullout shelf for a keyboard and four drawers. We are remodeling our room and have no space for it. It is beautiful, and in excellent condition Asking \$40. Will negotiate. 47 x 23.5 x 29. 917-816-4795 call Israella. South Slope location. Photo available.

SERVICES AVAILABLE

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



Outdoor Brooklyn Summer Camp Ages 2-4

Join Little Wings for a summer of nature, art, music and movement. Progressive, unique and nurturing approach. Close to Park Slope and Atlantic Terminal. Weekly sessions starting June 10th.

917-856-0058
queenstreet321@yahoo.com



SERVICES AVAILABLE CONT.

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.

GIVE A MOM YOU LOVE a gift of private yoga instruction in her home so that she can develop. personal, daily home practice! Text 929-313-3713 or lynn.courageousheart@gmail.com.

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. ■

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. ■

THANK YOU!			
Thank you to the following members for referring friends who joined the Coop in the last four weeks.			
Adam	Kaya Dillon	John Kelly	Lucy Phillips
Emily Allen	Anna Garrido	Margaret Kelly	Peter R.
Seth August	Michelle Geller	Meredith Kendall	Barry Schwartz
Thom Blaylock	David Goldenberg	Jonathan Landreth	Eli Someck
Maya Blevins	Beryl Hagenburg	Colin Le	Robin Shaw
Mystelle Brabbee	Lily Henley	Philip Lee	Adelia Shiffraw
Brandi	Jeanne Hodesh	Sivan Lewin	Jessica Tang
Ryland Brickner-McDonald	Natalie Holt	Lauren Lindstrom	Amber Lynn V.
Ally Bruschi	Avery Houser	Rachel Lipstein	Holly Waterfield
Ludovica Burtone	Ronan I.	Lutricia	Will
Kerry (Charles)	Ashley Ingram	Ramy Mam	Lillian Yamamoto
Cebul	Ori Jacobson	Marta	Karin Zahavi
Loic Chappoz	Phillip Jarrett	Erica McDonald	
Dara Cole	Susan Kaner Raskin	James Murphy	
Gregory Corbino	Liubov Kaper-Pop	Kristin Negele	
Theresa Czerniak	Jezra Kaye	Helen Noel	
	Emily Kelly	Mason Patenaude	

