GAZETTE

Volume NN, Number 17

Established 1973

® UNION GCIU LABEL

August 29, 2019



Two Years On, the Coop App Continues to Evolve

By Leila Darabi

■t has been two years since member Jonah Burke made his iOS application "Coop" available in the Apple App Store. A month later, when the Gazette first reported on a new iPhone app that could be used to scan into the store and look up available produce, most members we interviewed didn't yet know it existed. Nearly half a million user sessions later,

the Coop app continues to grow in use—and in capabilities. On the second anniversary of the app, the Gazette checked in with its creator to find out more about how members are using it and what features we can expect next.

The History

As we reported in October 2017, the Coop app began as a way for Burke to teach him-

self Swift, the programming language used to design iOS apps for iPhones and other Apple products. He was looking for a meaty project—and a problem to solve. "The app really helped me learn [Swift], which has been super-valuable. I've gotten contracts based on my proficiency with Apple platforms. So that's really good," Burke

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Thu, Sep 5 • Food Class:

Roll-Your-Own Summer Rolls 7:30 p.m.

Fri, Sep 6 • Film Night:

Frozen River 7:00 p.m.

Tue, Sep 10 • Plow-to-Plate Movie Series:

Steak (R)evolution 7:00 p.m.

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

Fight Food Waste by Eating Pizza and Drinking Beer

By Rene Brinkley

■ t's the last days of summer and the living is still easy. Free concerts, picnics, getaway beach vacation days are all still calling your name. So is the perfect snack—like pizza and beer—to enhance that summer vibe.

But what can kill that mood is the thought of all the food waste generated during the summer months and throughout the year. According to the National Defense Resource Council, up to 40% of food in the U.S. is wasted. That waste occurs at every stage of the supply chain including on the farms, where produce is left to rot; in the supermarket, where less than perfect food is thrown away; and in the home where leftovers grow old in the back of the refrigerator and end up in the garbage.

Fortunately food and beverage entrepreneurs are taking on the challenge of using food that might otherwise be headed for the garbage dump and creating some of America's favorite items that are tasty and good for the environment.

Pizza With a Twist

Jessica Smith is a former corporate lawyer turned food entrepreneur. She was always passionate about the environment and issues around food inequality.

While working at the law firm Smith became increasingly aware of how much food was wasted. "I was eating take out every night and not only was it expensive but it was wasteful from an environmental perspective," she said. "I started learning about the issue of food waste and it seemed like a crazy problem."

Smith couldn't wrap her head around how society can throw away so much food while some go hungry. She decided to do something about this problem. She eventually met Jane Katz who had experience in the food industry and the two teamed up to create a product to help fight food waste.

After spending a year talking to food waste experts, farmers and potential consumers, they launched the company Scraps with a frozen pizza product. Why frozen? "I was interested in

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Next General Meeting on September 24

The General Meeting of the Park Slope Food Coop is held on the last Tuesday of each month. The September General Meeting will be on Tuesday, September 24, at 7:00 p.m. at John Jay Educational Campus, 227 Seventh Ave., between Fourth and Fifth Sts.

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

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Coop

Coop App

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said. "But I think the main benefit has not really been that. It's been meeting people at the Coop and seeing people use the app. It's just a fun project that people have been really positive about." Burke started out by creating a barcode app that could act as a virtual membership card. In speaking with Coop staff, all agreed that the project should remain an external, volunteer project rather than consume work shift hours or excessive staff time. Still, Coop staff offered their insights and feedback along the way.

Community Input

Over the past 24 months, Burke has added numerous features, many at the suggestion of Coop members and staff using the app and dreaming up ways it could do more. An early version of the app included a list of available produce, without much context. Produce buyer Ken MacDonald suggested that the produce list include prices. Member Matt Hampel, who had been using the Coop website on his own to track changes in produce prices, provided historical data that Burke used to add graphs to the app showing shifts in price. Today, users can launch the app, click on "produce" at the bottom of the screen and select any item to see how the price has changed. For example, while bananas have remained flat in price in recent months, baby bok choy has fluctuated peaking at \$3.08 per pound in September, dropping to \$2.42 per pound around November and currently weighing in at \$2.75 per pound. Over time, Burke has added other features, including the ability to read the Gazette from

the app and to print and share issues from the app. He also added a feature for members to track work slots on the app. Jennifer Smith and other members asked for a way to track multiple work shifts, so he added that. Astrid Cravens asked for a Soup Kitchen Committee tracker, so he added that.

> As many as 3,000 Coop members are likely using the app.

The Information **Members Seek**

When a member downloads and opens the app, the home screen lays out at-a-glance key information: whether the Coop is currently open, what time it closes or when it reopens; the letter of the work week; the time of your next shift if you have entered that info into the tracker; a list of recent produce arrivals and their cost; a link to call the office; a link to the Coop website; links to the Coop Instagram and Twitter feeds and a menu at the bottom including links to the Gazette and to the virtual membership card feature. "I've also gotten a lot of suggestions I haven't been able to implement," Burke explained. "I'd say the top three are 1) shift swap, 2) FTOP signup, and 3) indication of how busy the Coop is. And of course Android!" As an iOS programmer, Burke has focused on the iPhone app, acknowledging that this limits the accessibility of the tool for members who use other kinds of smart phones. He says he is open to other programmers building an Android version of the app to reach more people. The main barrier to expanding the app is time. "I could noti-

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

Interested in Engaging Coop Work?

Dispute Resolution Committee (DRC) seeks NEW members

SKILLS NEEDED

- Communication Problem solving Conflict resolution
- · Dealing with complex situations
- · Investigation · Writing · Research

OUR WORK INCLUDES

- Resolving conflicts between members
- Applying Coop rules and regulations
- Discussing policy issues related to the Committee's work
- · Investigating allegations of uncooperative behavior by members and engaging in problem solving
- Frequent contact with committee members
- · Participating in mediation, disciplinary hearings, and other conflict resolution methods

REQUIREMENTS

In order to be considered for this position, any candidate must:

- Be a member for at least a year
- Have an excellent attendance record
- · Possess the ability to work on a team
- Have good writing skills
- Have computer proficiency (excel, word, email)—this is essential
- Attend evening meetings every six weeks

We often work more than the 2.75 shifts in a 4 week period. These hours are credited and can be banked for future use.

We recognize the importance of various points of view when considering cases brought to us. We are seeking a candidate pool that reflects the diversity of the Coop's membership.

CONTACT

foodcoopdrc@gmail.com with the subject line: Joining the DRC Join us to make the Coop the best place it can be for everyone.

fy you when the next General Meeting is," Burke said. "I just don't have too much time. And there's a pretty big opportunity cost spending time on side projects, unpaid work, even if it's more fun [than paid work]." Also, members should be aware that the app and the Coop's official foodcoop.com website aren't synched-up on everything. The Member Services section of the Coop's official foodcoop.com website is linked directly to the Coop's membership database. This means that any changes a member makes to their account, e.g. a shift change, will be reflected in Member Services automatically. This is not true for the app.

Growth in Users

As a matter of principle, Burke doesn't use the app to collect personal information about who is using it—so there's no way to gauge age or gender of users, where people live or how long they have been members. Users can opt in to sharing data on what app features they use. The

PLASTIC PACKAGING RECYCLING

Wednesday, September 11, 3:45-6 p.m. Saturday, September 28, 1:45-4 p.m.

For Coop members only

Please be prepared to show your Coop membership card.

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

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

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

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

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

For all community members:

Pre-sort and separate according to the categories below.



Toothbrushes and toothpaste tubes

Energy bar wrappers and granola bar wrappers Brita water filters and related items (other brands also accepted)

Cereal and cracker bags/box liners

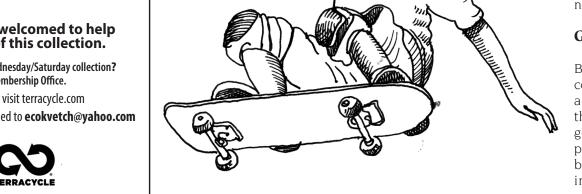
Donations in any amount are welcomed to help offset the cost to the Coop of this collection.

Interested in joining the squads that run the Wednesday/Saturday collection? Contact Jacquelyn Scaduto 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**







3 GREAT reasons to register for member services!

- Intelligent Shift Notifications: Receive TEXT or EMAIL alerts for upcoming shifts. ➤
- **Zeasily 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.

LET'S NOT RIDE OUR BIKES ON THE SIDEWALK. IT IS DANGEROUS AND INCONSIDERATE. The Food Coop is obliged, as a community, to act safely in regard to our neighbors and passers-by, especially in regard to bicycles and cars. Thank you for your cooperation.

August 29 – September 18, 2019

Aries: Eat your broccoli while your ruler Mars transits your house of health. The simplest things keep you running strong this month.

Taurus: Blackberry pie will satisfy your hunger for richness, Taurus. And that's what this month holds in love and in creative success.

Gemini: Fennel can be an acquired taste, and so can you. This is a time to lead with your individuality, not follow the pack.

Cancer: Someone may want to peel you a grape, but it could be hard to discern how serious they are. Don't pin yourself down.

Leo: For several years it's been kale, kale, kale! The people are obsessed. You may feel the same energy, especially when you speak out for things that matter.

Virgo: Green beans are in season and so are you, Virgo. This is a time to punch up your leadership skills. Be pro-active not reactive. **Libra:** Like the eggplant, you will thrive best in a spicy situation. Don't choose security over a chance for something more passionate.

Scorpio: Melons in your mocktails will hydrate you and keep your synapses fired up for the next big idea.

Sagittarius: Pears are calling to you now, Sagittarius. And if you are going to be part of a pair, don't repress your seedy side.

Capricorn: Radishes are no nonsense just like you, Capricorn. If anyone tries to cross your boundaries now, give them the toss.

Aquarius: Peaches are sweet and so are you right now, as co-workers lean on you for support. Your generosity draws great luck.

Pisces: So many squash and so little time. This is a popular season for you, Pisces as the Sun transits your house of relationships. Shop around.

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.



App Store records that one in three users of the Coop app has done this. Based on this limited information, Burke can multiple by three to estimate how many people use the app each month. For example, analytics recorded more than 1,000 users each month this summer, meaning that as many as 3,000 Coop members are likely using the app. "That's a significant proportion of the membership," Burke notes.

A Growing Collaboration

Many of the suggestions and support Burke has

received to date have come from members who have found his personal Twitter account and tweet ideas at him. One enthusiastic user is Ari Greenberg who met Burke by tweeting suggestions to him about new features. "I asked him to make an Apple Watch capability, which he did," Greenberg said. Greenberg had figured out that by adding his Coop membership card to the Wallet feature on his iPhone, he could scan in and out of the store without launching the Coop app. Because the Coop now accepts Apple Pay linked to debit cards, he

could fully check out using his Apple Watch. Greenberg is full of ideas for added features that the app could take on, though he recognizes the limitations of Burke's time.

Over time, Burke has added other features.

At the top of his list is making the virtual card feature more robust. "I have young daughters and I put them in childcare," Greenberg explained. "Childcare doesn't let you use the Coop app to validate membership because there's no photo or

name on the card." While the app began as a solo project, Burke says he is more and more open to other members with programming skills and knowledge of tech products lending a hand to build out features.

Hidden Gems

What members who use the app may not know is that by going into "Settings" in the app, you can turn on "New Farm" notifications to get updates on new produce providers. For example, the Coop recently added greens from Square Roots in Brooklyn. One of the best "secret"

features, says Burke, came at the suggestion of former produce buyer Ana Gallo who suggested linking to a directory created by Specialty Produce. "It's this store out in San Diego which has an exhaustive database of produce," Burke explained. "If you tap on an item, you get lots and lots of recipes, including the recipes that those recipes were used at." Specialty Produce lists 26 recipes for celeriac and 15 for purslane. "If there's an item of produce that you're not so familiar with, it can be really useful to learn more about it," says Burke. ■

Why Grazing Matters in Coop **Meat Buying**

By Jess Powers

These days, it's hard to imagine that the Coop didn't start carrying beef until it was approved at a General Meeting in 2003. There are more regional producers of sustainable animals now and the Coop is able to carry a wider range of locally and responsibly produced meat.

But the Coop meat purchasing practices remain deeply grounded in stewardship of the land and animals, as Margie Lempert, the lead meat buyer since 2017,

Members might not be fully aware of the intricacies of meat purchasing at the Coop, Lempert says. The Coop's current buying policies determine who sells us meat and how we develop relationships with new vendors.

Lempert explains that the policies dictate that we buy only organic or 100% grass fed beef and lamb—which is "really fresh stuff." But pork and chicken are different, because the animals "don't eat the same stuff, so we try to look at farmer practices and sustainability and animal welfare," she says.

The challenge, Lempert explains, is volume and cost. "How do you source the best you can when thinking about the environment and supply enough food to all of the members at price points people can afford," she asks.

After a career in the nonprofit arts sector, Lempert earned a Masters in Agroecology from the University of Wisconsin, where she focused on livestock agriculture and managed grazing. In Wisconsin, Lempert worked at GrassWorks Inc., a nonprofit that educates farmers and consumers, developing educational materials on managed grazing.

Managed grazing, as the phrase suggests, is a sustainable farming method for raising poultry and ruminants—cattle, sheep, goats, pigs, and bison—which have different digestive systems and eat grass, green vegetarian, and shrubs. The animals graze on pastures in controlled rotations, to ensure the re-growth of high-quality legumes and grasses.

Agroecology is an approach to farming that makes the best use of nature's resources, while not damaging them, in food production.

Conventional or industrial agriculture strips the land of nutrients, pollutes the planet with fossil fuel and chemical-based pesticides and fertilizers, abuses animals, and drives wages to the bottom for farmers and farmworkers. In contrast, agroecology applies the principles of ecology to farm design and management as well as supporting biodiversity to enhance resilience, reduce dependence on harmful methods, and create economic opportunity and fairness in sustainable food systems.

Soil is Magic

Educational materials available on the GrassWorks Inc. website explain that "perennial grasslands continually produce roots that feed the soil." During the Dust Bowl, monoculture led to clouds of dust blowing from the Midwest to as far as New York as the soil rapidly eroded. Today, industrial agriculture and monoculture rob the earth of vital nutrients. Soil, on the other hand, is rich with a microbial community—living organisms like bacteria, fungi, and nematodes that are responsible for nutrient cycling.

Grasses with a robust root system are vital to the health of the soil.

Part of the strategy is to purchase whole animals that are processed and butchered.

Healthy, well-managed pasture plants—alfalfa, dandelion, different clovers and grasses—renovate the land reduce soil erosion, filter water, build organic matter, sequester excess carbon from the atmosphere, encourage plant biodiversity, and create wildlife habitat.

Managed grazing mimics the vanishing natural prairie ecosystems and reduces the need for refined petroleum-based inputs by farmers—feed, fertilizer, plant





From top: Turkeys on Snowdance Farm in Livingston Manor, NY; Margie Lempert, the Coop's lead meat buyer since 2017.

protection products. It also creates habitats for other nants graze in one area and are then cycled to another, they help to "reduce the regeneration of invasive shrubs, restore diverse native plant species, provide manure for invertebrates... and leave sites undisturbed for ground-nesting birds."

It's not an easy task, Lempert explains. For farmers who manage vegetation and

livestock through managed grazing, "there's a whole art wildlife species. When rumitor it, takes a long time to develop that skill," she says.

Meat Throughout the Seasons

Part of the Coop meat buying strategy is to procure whole animals that are processed at a USDA-approved facility and butchered according to our "cut sheets," which are instructions for finished cuts and grinding ground

meat. The Coop purchases two whole steers every week, two to three pigs, and two to three lambs. Additional meat is purchased to supplement that, but "moving a whole animal is a challenge," Lempert says. At the Coop, they price, store, and sell the product, that's butchered elsewhere.

Some of the specifications change according to the season. In winter months, Lempert buys more slow braised

cuts, short ribs, shank, stew meat. "People have the oven on. They do big roasts," she explains. In summertime, the Coop sells more steaks and ground beef, and less pork.

Pigs and chicken can tolerate and need more variety in their feed than cattle, she continues. Even when they are grazed in pastures, they always eat some supplemental feed, usually made of corn and soy, to ensure a sufficient diet. "They root around and find some of their own food," Lempert says, "they're not true grass fed."

In terms of seasonality, with beef, lamb, and pork in the northeast growing season, it depends on "the grass itself, the lushness of it," she says. From mid-spring to late fall, the grass is high quality, growing well, and dense in nutrients, but in the winter months, between the cold and snow, animals are fed more hay. Dried grass starts to degrade and lose nutritional value.

At the end of winter and early spring, the animals are at their smallest. "They're not unhealthy, they just don't grow, it's the seasonality of size," she adds. For chickens, birds can't tolerate the cold weather, so there isn't 100% pastured poultry in the winter in New York.

Some cuts don't sell well at the Coop and are then discounted in the freezer. "Trotters are never great," Lempert explains. Trotters, or pig's feet, for the uninitiated, are a great addition to stocks because the gelatin adds body to any liquid.

Chickens are the biggest seller at the Coop.

There are recipes online for Chinese and Korean variations of braised pig's feet or Creole style pickled pig's feet. Chef Fergus Henderson makes a now famous Trotter Gear, a jellied broth made from slow cooked trotters, vegetables, peppercorns, herbs, and madeira, that many people swear by as an addition to soups and stews, or to tenderize meat in any dish.

Lempert says the primary goal of the meat department at the Coop is being part of the regional food system and supporting farmers at a fair cost to members, not making big profits. The Coop "can take a loss and make it up elsewhere," she said.

Chickens are the biggest seller at the Coop, which

EXPERIENCED REPORTERS Please Apply



Workslot Description

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

For More Information

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

To Apply

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

Seeking Diversity on the Gazette Staff

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

is true of meat purchasing throughout the country. Lempert explains that it is more difficult to assess or evaluate the welfare of chickens than beef, but by purchasing locally, it is easy to go and visit the farm. The Coop sells four to five thousand pounds of chicken a week, and in order to supply it at that volume, Lempert seeks out a variety of supply chains. This includes Murray's, D'Artagnan, and Smart Chicken, who grow at much larger scales, and have contracts with farmers. In our area, Murray's and D'Artagnan work with a lot of Amish farmers.

Farm Life

To a grower, the labor involved is harder and more unpleasant with pastured birds. They are moved in hoop houses and brought to fresh ground regularly. "They're kind of mean animals," Lempert says, whereas "egg laying hens are lovely. But meat birds are not bred for personality because we eat them pretty soon. It's also true in cows: black Angus are said to not have a very nice temperament, and Jersey [dairy cows] are known to be lovely, sweet animals because you have those animals around for a long time. They are pleasant to work with."

As for those large poultry operations, Lempert explains that if they're

"growing indoors, it's okay, it's not unhealthy for them, if the conditions are good." Accessing the conditions is "really complicated" and she says that for consumers to try to understand the methods that producers are using is harder at a grocery store, where there aren't transparent evaluation criteria and buying practices.

Marc Jaffe of Snowdance Farm in Livingston Manor, New York, is one of the farmers that the Coop buys from, and he is warm and enthusiastic about his animals. He and his wife tend to bantams, layers, Cornish Cross, and heritage chickens as well as Tamworth pigs, sheep, pigs, and cows. "The layers are for eggs," he explains by email, "and we also 'rent' them out to camps and families for the summer. (I'm a city kid who only made it to farm life in my 30's, so I love sharing the experience)." The Cornish Cross chickens are a commercial breed that are raised on grass, reaching butchering weight in as little as six weeks. The heritage breed, on the other hand, takes 11 to 12 weeks to reach market weight.

They don't incubate the chickens on the farm. "Fun fact," he writes, "they arrive at our farm weekly via U.S. postal service!"

Tamworth pigs are a heritage breed originally from the U.K. and are well-suited

The Animal Welfare Committee Seeks New Members!

Join our small research- and education-based committee to help provide animal-related reference materials, articles, workshops, and product suggestions as they relate to Coop products (meat, eggs, dairy, and products tested on animals).

CAN YOU:

Interview farmers and vendors about how they treat their animals? (this requires some availability during business hours)

Use your research, writing, editing, design, presentation, publicity, or marketing skills to serve our mission of providing our entire membership with transparent information on animal-welfare issues?

Attend monthly committee meetings (Monday C week, 7–8:30 p.m.) at the Coop, logging agreed-upon Committee tasks so that you work an average of 2.75 hours/month? (Applicants must have good attendance records and be Coop members for a least a year.)

Please apply at psfcanimals.blogspot.com, telling us as much as possible about yourself, your passion for the cause, and why you'd like to join us. Deadline for all applicants is Friday, October 4. Paper copies of the application are available in the Committee's wall folder by the second floor office, to the right of the stairs.

We seek to reflect the racial, ethnic, sexual orientation, and gender diversity of the Coop (including dietary diversity—we're not all vegans!). We strongly encourage people of color to apply.

to our climate. Their birth weight is about three pounds, they are weaned at about six weeks old and roughly 30 to 35 pounds, and by six to eight months, "they're 250 pounds walking around!"

Jaffe encourages visitors to the farm. "Unlike my previous corporate existence," he says, "farm life is intimately integrated into family life. Sure it's a drag when a thunderstorm appears out of nowhere and everyone has to drop everything and rally to move the baby chickens under a tent, but there's usually a moment when we look at each other and recognize how lucky we are to be together, that any job has 'drags,' but they don't all have love and family." ■



Pizza and Beer

CONTINUED FROM PAGE 1

creating a frozen product because it offers a more affordable price point, it's more accessible for people who don't have time to cook and it helps mitigate waste in our homes," Smith said.

Why pizza? Smith explained that the team considered grain bowls, soups, and burritos but ultimately decided to do a food waste twist on an already popular item.

"I started learning about the issue of food waste and it seemed like a crazy problem."

She recalled, "Pizza is the most popular frozen food sold in the U.S. We also felt there was a lot of room for improvement in the frozen pizza market."

Scraps is a company on a food waste mission. The website states: "We create the most delicious frozen pizza out there, and we set out to reduce waste by incorporating imperfect and underused veggies in our sauces."

The company currently has two products, a green pizza and a red pizza. The green pizza uses broccoli leaves in its pesto. These leaves are typically left to rot in the fields. Smith explains. "Broccoli leaves are half the plant so farmers are losing half the amount of money they could be making with this crop," Smith said. "We are purchasing items like this that don't have a market so farmers can recoup work they put in and minimize the environmental impact of tons of broccoli leaves rotting in the fields."

The green pizza also uses basil stems and bruised basil leaves that are often thrown away. The red pizza uses imperfectly shaped and multi-color peppers in its sauce. "Grocery stores buy purely green or red pep-



pers and farmers can't sell peppers that never grow into one shade or another so those peppers are left to rot," Smith said.

Scraps pizza is not priced like food scraps. It retails at \$11.99 per pie. The company is still a two-person operation and costs are high. The pizza is handmade and uses premium quality ingredients. "We are using things like fresh mozzarella cheese and stone ground whole wheat," Smith said. "The price is competitive with Roberta's and Table 87, our two closest competitors." She expects once the company is able to produce pies at a larger scale the price of the pizza will come down.

If you are now hungry for a slice of this unique twist on New York pizza, Scraps can be found at several retail locations in the city and online. Smith hopes to expand the product offering soon. "The plan is to expand to more pizza flavor products and then move on to other

types of products depending on what customers like and what farms are telling us they need," Smith said.

Beer That Saves the Planet

What beverage goes great with pizza? Beer of course! As America's most popular adult beverage, beer goes with just about anything.

Travis Kauffman of Folkbier brewery and Noah Bernamoff of Black Seed Bagels embraced the beer-with-everything idea and applied it to bagel waste.

Kauffman explained: "Noah and I have been friends for years. He had a lot of bagel waste on his hands and he was racking his brain trying to figure out how to use it without throwing it

"He had a lot of bagel waste on his hands."

Bernamoff approached Kauffman and asked if it was possible to make beer out of bagels. "A lot of people make beer and put pastries in them to flavor them and we weren't interested in making bagel flavored beer," Kauffman recalled. "We were interested in fermenting bagels as base malt and getting alcohol out of it to make beer."

Kauffman found the bagel beer mash up intriguing and all the more so because he could get the bagels at no cost because it was a waste product for Black Seed. The two companies decided to

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

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

- 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.)





collaborate and the beer made from leftover bagels, officially called Black Seed Glow Up, rolled out to local area bars and restaurants on April 25 of this year.

The first batch of beer used approximately 100 pounds of bagels, which equates to roughly a week's worth of waste. The limited edition beer sold out quickly and Kauffman says another batch is on its way but the plan is to mix things up even further. "We will make bagel beer like normal and add fruit on it," he said. "We want to experiment with reusing fruit we use in our other beers so that may be cherries, raspberries, blackberries and other fruits."

At the Coop

The Park Slope Food Coop doesn't carry either of these products, but it does carry items that have a mission to reduce food waste. One such item is Gotham Greens Ugly Greens (are beautiful). These are less than perfect salad greens that would otherwise be thrown away.

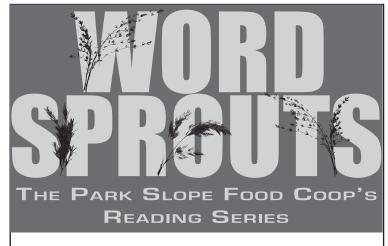
Instead, Gotham is selling the greens to retailers, such as the Coop. "Members have responded well to Gotham Greens ugly greens—likely because they're a high quality product at an affordable price that reduces food waste," states Joseph Szladek, a General Coordinator. He contin-



ued, "If other vendors were to approach us with products that have similar qualities we would absolutely give them a spot on our shelves to see what members think.

In addition to carrying mission-based products, the Coop purchases produce that supermarkets might reject such as the multicolored peppers used in Scraps pizza sauce.

Coop shoppers have shown they are willing to purchase produce that is not exactly perfect but edible nonetheless. That means one day we may see Scraps pizza on the Coop shelves ready for purchase to take along to that final summer BBQ—and don't forget the beer! ■



Are you a writer? Do you want FTOP credit?

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

Please contact the organizers at wordsproutspsfc@gmail.com.

Dance Teachers Wanted/Workslot

Available for PSFC FUN Committee's International Dance Night

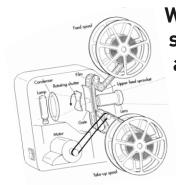
Friday, November 22, 7 - 9pm

Lead a 30-minute dance lesson for group or partner dancing from various cultures and countries. Contact FUN Committee member Dalienne Majors for further information: daliennemajors@gmail.com





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.

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.

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

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. Editor, possibly to a future issue. tors 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:

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.

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, September 20, 8:00 p.m.

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



PROSPECT CONCERTS



Brian's Big Bad Brass Band is an intergenerational Park Slope Community Brass Band comprised of brass, wind and percussion players of all levels and ages and features brass music from around the world. From Brazil and the Balkans to Mexico and New Orleans, expect high-energy, infectious grooves that will get you dancing, moving and singing. Featuring Brian Drye, tuba/trombone; Charlotte Greve, alto saxophone; Lily White, trombone; Caroline Davis, alto saxophone; Jay Rodriguez, bari saxophone; Scott Neumann, percussion; Caleb Curtis, saxophone; Liam Robinson, baritone horn; Matt Pavolka, trombone; Dan Blankinship, trumpet; Hugo Moreno, trumpet.

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 The Paid-In-Full receipt MUST

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.

NEVER

RETURNABLE

RETURNABLE

ONLY IF SPOILED BEFORE

EXPIRATION DATE

Packaging/label

RETURNABLE

CAN I RETURN MY ITEM?

Produce* Cheese* Books

Frozen Goods

Meat & Fish

Bulk* (incl. Coop-bagged bulk) Seasonal Holiday Items Special Orders

Calendars Refrigerated Supplements Juicers & Oils *A buyer is available during the week days to discuss your concerns. Sushi

Refrigerated Goods (not listed above)

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

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

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Erin Sparling

Editor (production): Lynn Goodman

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Index: Len Neufeld

Advertisment: Eric Bishop

WELCOME!

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

Jarily Alvarez Charles Anderson Kathryn Anderson Matthew Angulo Caroline Bannan Jennifer Baron Rachel Baron Claudia Becerra-Mendez Astrid Benedek Rachel Benner Antonino Boornazian Melanie Brusseler Patricia Bryan Diana Buchanan

Matt Burke Melissa Cail Jan Calloway Glenda Capdeville Michelle Cohen Lael Costa Isobel Cully Melinda Delis Martha Edwards Sydney Ionathan **Emery** Vanessa Fahmy Sherman Nicole Ferris

Stephen Firrincieli

Jacob Fiss-Hobart Paulina Flint De Castro Daniel Frankel Pamella Green Anna Gregor Robert Guzman Jill Heller Stacy Holbrook Mark Hurwitt Anna Jacobs Ingolf Janerus Benjamin Kafoglis Miranda Katz J Kauffman

Susanne Kongoy Jacob Kronenberg Molly Landis Randi Lee Rachel Lewis Hannah Lewman Steven Li Ran Livneh Rachel Lowdermilk Roberts Maha Mamish Daniel Markiewicz Rosaura Martinez-Ruiz Ethan Matlin

Mary McPheeley Alexandra Miller Petula Moi-Thuk-Shung Charlotte Moore Erika Neuhaus Thu Nguyen Lena Opper Efe Osaren Cody Osterman Chris Perez Joaquin Perez Brenna Rabinowitz Dmitri Rabinowitz Abigail Rappaport

Alice Ren Samuel Roberts Charles Robinson Gail Robson Elena Rodriguez Olivia Schwob Rishi Shah Svetlana Shaknes Brett Sherman **Edward Singleton** Kevin Smearsoll Marissa Solomon Akari Stimler Aviva Teitelbaum Michael Testa

Andez Torres Kea Trevett Joel Troge Tiffany Tseng Rebecca Turnbull Luisa Velez Henao Stephanie Waterman Fiora Watts Elizabeth Wells Avery Wolff Kristine Woolery Al Yener Roxanne Zech

COPCALENDAR

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, SEP 3

AGENDA SUBMISSIONS: 7:30 p.m. Submissions will be considered for the September 24 General Meeting.

TUE, SEPTEMBER 24

GENERAL MEETING: 7:00 p.m.

Gazette Deadlines

LETTERS & VOLUNTARY ARTICLES:

Sep 12 issue: 12:00 p.m., Mon, Sep 2 12:00 p.m., Mon, Sep 16 Sep 26 issue:

CLASSIFIED ADS DEADLINE:

7:00 p.m., Wed, Sep 4 Sep 12 issue: 7:00 p.m., Wed, Sep 18 Sep 26 issue:

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 decisionmaking process.

Following is an outline of the program.

Advance Sign-up required:

To be eligible for workslot credit, you must signup 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.

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 Workslot Credit Attendance Sheets will be available to sign in.

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.

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, September 24, 7:00 p.m.

The General Meeting is held on the last Tuesday of each

Location

John Jay Educational Campus, 227 Seventh Ave., between Fourth and Fifth Sts.

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, on foodcoop.com, 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 illerature

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.

park slope FOOD COOP

calendar of events

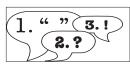
ATTENTION MEMBERS

Work to upgrade the passenger elevator has begun. The elevator will not be available for use throughout August. Check foodcoop.com for updates.



tue 7:30 pm

Agenda Committee Meeting



The Committee reviews pending agenda items and creates the agenda for future General Meetings. Members may submit in person their agenda item between 7:30 and 7:45 p.m. Before submitting an item, read "How to Develop an Agenda Item for the General Meeting"

and fill out the General Meeting Agenda Item Submission Form, both available from the Membership Office or at foodcoop.com.

The September General Meeting will be held on Tuesday, September 24, 7 p.m., at John Jay Educational Campus, 227 Seventh Ave., between Fourth and Fifth Sts.

sep 5 thu 7:30 pm

Food Class: Roll-Your-Own **Summer Rolls**



This part-demo, part hands-on class will teach how to be creative in making vegan summer rolls, the perfect, customizable snack/meal popular in sub-tropical Southeast Asian countries. Among the variety of fillings

to put into your rolls, we will learn to make a quick pickle and a versatile sauce for dipping. Barry Schwartz, minister of culture for Grown In Brooklyn, makers of Barry's Tempeh, will teach a class on Southeast Asian Cuisine. He has served food at Smorgasburg for two years and has done numerous pop-ups around the city. He loves to mix food cultures and mostly cooks vegan. Menu includes: Vegan Summer Rolls with seasonal vegan fillings; Quick Red Onion Pickle; Almond Cilantro Pesto.

ASL interpreter available upon request, please contact the Membership Office. Materials fee: \$5. First come, first seated. To inquire about leading a Food Class, go to bit.ly/CCCChef1.

Film Night: Frozen River



Winner of the Grand Jury Prize at the 2008 Sundance Film Festival, Frozen River is the story of Ray Eddy, an upstate New York trailer mom who is lured into the world of illegal immigrant smuggling when she meets a Mohawk girl who lives on a reservation that straddles the U.S.-Canadian border.

Broke after her husband takes off with the down payment for their new doublewide, Ray reluctantly teams up with Lila, a smuggler, and the two begin making runs across the frozen St. Lawrence River carrying illegal Chinese and Pakistani immigrants in the trunk of Ray's Dodge Spirit.

Frozen River will be presented by the film's composer Shahzad Ismaily who has recorded or performed with an incredibly diverse assemblage of musicians, including Laurie Anderson and Lou Reed, Tom Waits, Jolie Holland, Laura Veirs, Bonnie Prince Billy, Faun Fables, Secret Chiefs 3, John Zorn, Elysian Fields, Shelley Hirsch, Niobe, Will Oldham, Nels Cline, Mike Doughty (of Soul Coughing), Graham Haynes, David Krakauer, Billy Martin (of Medeski Martin and Wood), Carla Kihlstedt's Two Foot Yard, the Tin Hat Trio, Raz Mesinai and Burnt Sugar.

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

sep 7 sat 11 am

Brilliant Pixels—Part 2

Take better and fewer photos on your iPhone. Now that you have learned how to declutter your family photo collection, we will eliminate the root problem of digital photo overwhelm: snapping too fast and creating a huge amount of photos, hoping that at least one of the hundreds taken will work out. Come and learn tips and tricks to use your iPhone mindfully and take your photos to the next level. You'll learn to: plan ahead what you want to capture; look at the world with the eye of a photographer; edit quickly on the go; and most of all, enjoy the moment! **Isabelle Dervaux**, Coop member, uses her artist's eye and sensibility to help busy New Yorkers tell their family stories; empowering them to organize, rediscover, and curate their photo collections so they can be passed on to the next generation.

sep 10 tue 7 pm

Safe Food Committee Film Night: Steak (R)evolution



A global pursuit (with layovers in Japan, Argentina, Brazil, France, Spain, the U.S. and other countries) for the best steak in the world, Steak (R)evolution features exclusive conversations with chefs, farmers, butchers, steakhouse owners, journalists and experts about the

many variables that affect the quality of our meat. Director Franck Ribiere explains a variety of farming methods and offers a clear description of how the humane treatment of animals positively impacts our meals. Steak (R)evolution, a must-see for any steak enthusiast, unravels how small-scale operations have raised the bar of the industry and how meat producers have implemented sustainable farming practices.

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.

sep 13

Wordsprouts



Authors to be announced. Bookings: Sarah Schenck, wordsproutspsfc@gmail.com.

Brian's Big Bad Brass Band



sep 20

Brian's Big Bad Brass Band is an intergenerational Park Slope Community Brass Band comprised of brass, wind and percussion players of all levels and ages

and features brass music from around the world. From Brazil and the Balkans to Mexico and New Orleans.



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.

93-oct 182019

expect high-energy, infectious grooves that will get you dancing, moving and singing. Featuring Brian Drye, tuba/trombone; Charlotte Greve, alto saxophone; Lily White, trombone; Caroline Davis, alto saxophone; Jay Rodriguez, bari saxophone; Scott Neumann, percussion; Caleb Curtis, saxophone; Liam Robinson, baritone horn; Matt Pavolka, trombone; Dan Blankinship, trumpet; Hugo

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.

PSFC SEP General Meeting



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

Meeting location: John Jay Educational Campus, 227 Seventh Ave., between Fourth and Fifth Sts.

sep 26

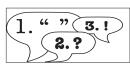
Learn About Cheese at the Coop

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

New Paradigm Multi-**Dimensional Transformation**

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

Agenda Committee Meeting



The Committee reviews pending agenda items and creates the agenda for future General Meetings. Members may submit in person their agenda item between 7:30 and 7:45 p.m. Before submitting an item, read "How to Develop an Agenda Item for the General Meeting"

and fill out the General Meeting Agenda Item Submission Form, both available from the Membership Office or at foodcoop.com.

The October General Meeting will be held on Tuesday, October 29, 7 p.m., at John Jay Educational Campus, 227 Seventh Ave., between Fourth and Fifth Sts.

oct 3 thu 7:30 pm

Food Class



Food Class to be announced. To inquire about leading a Food Class, go to bit.ly/CCCChef1.

Film Night



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

oct 5-6

Food Drive to Benefit sat-sun 9 am-7 pm 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.

oct 6 sun 12 pm

How to Have Great Sleep: **Herbal Remedies**

The National Sleep Foundation states that 58% of American adults experience symptoms of insomnia a few nights a week or more. In NYC, the percentage is likely higher! Your biggest ally in immune and mental health, sleep is the most important part of the day. Come learn what herbs can help you fall asleep and stay asleep, as well as herbs that balance your nervous and endocrine systems. Because you deserve the sleep of your dreams! Complimentary herbal tea will be provided. Maria Christodoulou is a Clinical Herbalist and graduate of ArborVitae School of Traditional Herbalism. She combines Western Herbalism, Traditional Chinese Medicine, and Ayurveda in her practice, and is currently researching herbal medicine in ancient Greece. She is also founder of Bliss Without Bother, a wellness retreat planning service.

still to come

Plow-to-Plate Film

Cheese Class

Wordsprouts

oct 18

Prospect Concert

T E R S T 0 Н E D ITOR T

OUTAGE CAUSED MISSED SHIFT

TO THE EDITOR:

I was scheduled to work the 6 p.m. shift at the Coop the night of the power outage. As readers may or may not know, the outage caused the Coop to close Sunday afternoon (July 21) and it remained closed through the evening. I was fully prepared to work my scheduled shift.

Imagine my surprise when I went to shop the next week and found myself on work alert for the missed shift!

I feel strongly that we should not have been subject to a make-up given the last-minute nature of the shift cancellation. I was ready to work and so were my colleagues on the shift. I applaud the efforts of office staff to notify people, but even so, I'm sure that some workers did not get the notification and showed up for the shift anyway.

I understand that makeups are required when the Coop is closed for a holiday, but in that situation the fact that the Coop will be closed is known well in advance by the respective squad members, and they can plan for a makeup. In the case of an emergency closing like the power outage, squad members can't plan in advance for a makeup.

I take my attendance and the Coop's work requirement very seriously and have not missed a squad in almost 18 years of membership. I would like to suggest a change in policy so that makeups are not required in the event of an emergency that,(1) forces the Coop's closure and (2) does not allow for at least one day's notice to the affected squads.

> Respectfully yours, Kathy Evers

PRODUCTS PACKAGED IN PLASTIC

TO THE PARK SLOPE **LINEWAITERS**' **GAZETTE:**

I am sure a majority of Coop members are seriously concerned with not just climate change but how they can help in reducing their individual impact on this environmental waiting to happen catastrophe. We in the Coop with our buying power could possibly change the amount of plastics used in the packaging of our products.

So, let us look at our shelves and eyeball the products that through a change in packaging could reduce their plastic impact and help us in our daily endeavor to thwart climate change.

The most noticeable overuse of plastic is found in the aisle of vitamins and herbal supplements. A few companies use glass such as Solgar, but the majority are using plastic bottles when glass is easily available. I can't think of any reason these items could not be in glass

Beauty products seem to be dependent on plastic. It's true that shampoo and conditioner sit near or in the shower/bath and in plastic they don't break. However, what about everything else? Deodorant, face creams and other beauty products, unless used in the bath could all be put in recyclable glass jars.

One of the worst areas for plastic containers is found in the yogurt cooler. Could yogurt be put in a container such as the ones used in soup or milk cartons? So much plastic used to package our instant yogurt—aren't there alternative packaging available?

All of our spices, packaged here in the Coop, are in small plastic bags. I can't think of any reason this couldn't be changed to small cellophane bags and so much better for the environment. When I bought cheese in France, they wrapped it in what I call "butcher paper." Is this not a possibility for us to do here?

Just a few ideas as I don't pretend to be an expert. Perhaps a committee could be appointed to ask our suppliers to change their packaging. Your thoughts and ideas would be most welcome.

Sincerely, Gerry McCleave

RESPONSE TO LETTERS **ON PLASTIC POLLUTION**

Thank you to Gayle Forman for the excellent article on plastics reduction, and to Damien, Lisa, Ann and Gerry for your responses. I am glad this issue is receiving more attention as the global plastics situation worsens. We all contribute daily to the issue, and need to work together to figure out a solution to a seemingly unsolvable problem. I think that the best things the Coop could do are: 1) to transition to carrying more bulk items and 2) a tare system where you could bring your own container to shop with.

As the vitamin and supplements buyer, I agree with your sentiment, Gerry. It is truly breaking my heart buying and selling so much plastic for my job. So much so, that just last week I visited the NOW Foods brand factory in Illinois and sat down with the company CEO, Jim Ebbe, to ask him about the possibility of changing their packaging. As we are now all becoming aware of, China is no long accepting the United States' plastic (good for them) so the market is way down for plastics recycling. And only 33% of glass is recycled in the U.S. Which made me think...what if vitamins were packaged in cardboard containers with an inner wax bag to seal in the product? I envisioned a box, but it could even be thicker and shaped like a bottle. Cardboard is readily recycled and there is a larger market for post-consumer paper products.

I suggested this idea to Mr. Ebbe who was receptive. He seemed to share our concerns with plastic packaging, and his answer suggested he had thought things through. Of course, packaging is a complex problem. Supplements require a strong barrier to moisture, light, and oxygen; the latter is, as its name implies, a powerful oxidizer. As he explained, glass is superior. However, as I can attest to, glass is prone to breakage—in shipping, and on the shelf. Also, glass is heavy, meaning increased transportation costs and energy spent on fuel. Second, he mentioned metal, but expressed health concerns about aluminum packaging. The third best container is PET (Polyethylene terephthalate), which is what NOW uses. It is "recycleable" but not made from recycled plastic, because of concerns with silicone content in recycled plastic affecting the integrity of the supplement.

He mentioned a startup, a spin-off of the TerraCycle program (which NOW participates in), that hopes to recycle plastic collected from the ocean. Jim told them if they could use non-silicone plastic, he would be interested in investing in this. However, he is skeptical that the startup will succeed, due to the nature of startups and the economy of plastic recycling.

I also suggested a container with a 30-day shelf life, in which you brought your product home and transferred it to your own bottle with a re-usable label which NOW could sell? He mentioned that NOW tried this and only the most dedicated of people follow through, meaning their products end up going bad.

So where does this leave us? Between a rock and a dead plastic bottle out in the environment where it shouldn't be.

Thank you for your concern and please know I am concerned as well. In this letter, I am speaking and represent solely myself. Let's continue to put our attention on this.

Jessa Fisher Receiving Coordinator, Vitamin and Supplement Buyer

GAZETTE POLICY AND BDS

DEAR GAZETTE:

I attended the May General Meeting and was dismayed to listen to a Gazette editor chasten the "small group of people" who advocate for BDS as burdening the Gazette staff due to our letters allegedly being replete with distortions, inaccuracies, exaggerations, and anti-Semitic content that required extensive fact-checking.

If the anti-BDS supporters have evidence to support these allegations, let them produce it. My own letters have meticulously referenced Amnesty International, B'Tselem, the Goldstone Commission, Human Rights Watch, and United Nations critiques of Israel. Hurling these epithets at BDS supporters serves to smear every BDS proponent with the taint of anti-Semitism. It constitutes libel per quod, which is libel directed at a group whose members' identities may be readily ascertained. It is clearly against Coop policy.

The conflation of Judaism itself with the State of Israel has become a constant theme in discourse about

Israel. But BDS supporters are no more anti-Semitic than Vietnam antiwar protesters were un-patriotic or traitors. The critique of Israel's policies towards the Palestinians is based upon opposition to military intervention and colonialism, not an attack on Jews as Jews. Boycotting Israeli products is entirely consistent with our previous boycotts of South Africa, Chile, and Coca Cola's subsidiary Odwalla.

There are reasons to boycott Israeli products that extend far beyond Palestine: Israel's support for South African apartheid; its arming of paramilitary death squads in Central and Latin America; its arms exports to the Serbian army during the Bosnian genocide; and its military aid to the Nicaraguan Contras.

Between 1976 and 1983, when Jews comprised just 1% of the Argentine population, Israel recognized and aided Argentina's military junta, who made Jews their primary target. The junta killed over 3,000 Jews, or 12% of the total number of victims. While engaging in token efforts to obtain passage for a small number of Jews to Israel, Israel never severed diplomatic or trade relations with the junta. When the U.S. imposed an arms embargo in the late 1970s, Israel stepped in and sold warplanes, patrol boats and missiles to the generals.

In 2018, the Grandmothers of Plaza de Mayo were nominated for the Nobel Peace Prize, for their 40-year struggle on behalf of "los desaparecidos."

The Coop appears to have lost its moral compass. It has bowed to the pressure of conservative forces that stridently claim we're "only about food," which hasn't been the case from Day One. Let's not make neutrality a virtue in this time of moral crisis. Let's resume the conversation about food justice and the Middle East and have an electronic referendum on whether our current food choices are consistent with our mission statement.

Carol Lipton

PSFC UNION ORGANIZING UPDATE

DEAR MEMBERS:

The National Labor Rela-



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tions Board completed the Unfair Labor Practice process and found merit in charges that the PSFC violated the federal labor laws that protect workers' rights to organize. An outline of the process is available here: https://www.nlrb.gov/resources/ nlrb-process. By choosing to sign a settlement with the NLRB, General Coordinators can still legally claim that they "admit no wrongdoing" despite the findings and the remedial order to post an official notice stating they will not further violate the law.

We hope this can be a learning opportunity for the Coop. As we've grown, our systems have not kept up with our needs. Long-standing inequities and lack of structure negatively affect staff and all members. The desire for stronger support systems to help us make the Coop the best it can be prompted staff to organize in the first place.

The Coop means many things to many members. For staff, it is also a workplace where we earn our livelihoods and spend a large part of our waking hours. In the U.S., the default low bar setting for employment means that workers must check democratic decision-making rights at the door. The PSFC is unique, but its employment structure is unexceptional in this respect. We can raise the bar for ourselves and others through mutual aid.

We are committed to forming a union of Area Coordinators within the Coop as part of a broader vision of justice throughout the food system and beyond. We want to move from at-will-employment where staff can be fired for any or no reason, to "just cause" job security and basic due process; from a handbook controlled by GCs, to a collective bargaining agreement with enforceable policies that all staff have a voice in creating and approving. By forming an independent organization, resourced and governed by Area Coordinators, we can add needed support for our work that the Coop cannot currently offer (e.g. the ability to file grievances against unfair treatment and establish clear processes for addressing conflict; holistic safety training to make the Coop more accessible and inclusive.)

When we value the individual experience of every staff member, we make the Coop a more democratic and effective organization, but we cannot do our best work without a contract.

We're excited to be organizing at a time when workers at many other New York institutions and food cooperatives are growing the labor movement too (e.g. Brooklyn Academy of Music, The Tenement Museum, GreenStar Food Coop.)

We are inspired by the solidarity of the thousands of people who have signed the PSFC member-led petition: Coop Values Are Union Values. For members, you can add your name in support here: www.coworker.org/p/PSFC-MemberPetition

We believe it is possible to find solutions that work for everyone. For coworkers who have concerns or questions, we will continue to work together to address them. Talk to us or email to meet up with a coworker: psfc-union@ protonmail.com

Eddie Rosenthal, Marc Thompson, Ev Ruch, Kimberly Curran, Janet Farrell, Kusi Merello, Miriam Eusebio, Theresa Gray, Dominique Esser, Jessica Gath, Lauryl Berger-Chun, Sara Greenfield, and Eric Vazquez for the PSFC Organizing Committee www.psfcunion.org

COOP SAFETY ISSUES

Too many shoppers leave their shopping baskets on the floor and walk off to pick an item or items from other locations.

Can announcements be made by shift leaders through the day as a reminder to shoppers that this creates a hazard to all shoppers?

I nearly had an accident when a shopper left a full basket at the head of an aisle opposite the meats and chicken.

I have seen this several times and I have used the loud-speaker requesting shopper who left basket on floor to pick it up.

Thank you, Gloria Tepper



VACCINATION GROUPTHINK

MEMBERS:

The Coop recently instituted a vaccination policy for childcare. As announced in the August 1st letter by Joe Holtz, "only sign your child into childcare if you follow this: children should receive the measles, mumps, and rubella (MMR) vaccine at age 12-15 months, and again at 4-6 years," following the recommendations of the American Academy of Pediatrics. The ostensible reason is to protect children under 12 months, considered too young to receive these particular vaccines. Vaccines have been credited with controlling many infectious diseases past and present, but is that credit deserved? And is the procedure itself completely safe?

Vaccination entered primetime concurrent with innovations in public health: indoor running water, cold and hot, indoor flush toilets, chlorination, food inspections, the widespread availability of fresh fruits and vegetables, refrigeration, and sanitation measures like garbage collection and pollution controls.

Consider what life would be like without these measures, instead replaced by outhouses, public wells or downstream river water, spotty or absent fresh foods for entire seasons, uninspected meat, no refrigeration, no showers, and spotty baths at best. Which scenario presents the greater possibility for disease: the rustic and unsanitary conditions of the past, but with all the vaccines we have today, or our modern sanitary lifestyles, but without vaccines?

And vaccines themselves have caused harm! Vaccines contain a mix of chemical adjuvants, preservatives, and stabilizers that are injected directly into, and circulate among, the body's vulnerable internal tissues and organs, bypassing its primary defenses of skin and digestion. The federal government has assumed most liability for vaccine-caused harm via the National Vaccine Childhood Injury Act of 1986, and the National Vaccine Compensation Program. A steep rise in the number of vaccines manufactured by pharmaceutical Companies predictably followed. And the Supreme Court, in defending this freedom from liability ruled

that vaccines were "unavoidably unsafe" (Bruesewitz vs. Wyeth, 2011).

Might this freedom from liability have also compromised their commitment to the utmost product safety? Such a profit-driven attitude would not be unprecedented in the corporate world generally, and the pharmaceutical companies specifically, as, for example, when at the pharmaceutical company Merck deliberately designed studies to obscure initial cardiovascular warnings over what became its blockbuster osteoarthritis drug Vioxx, resulting in estimates of 140,000 heart attacks and 60,000 deaths.

Laypersons don't generally possess the wherewithal to determine with scientific certainty the protective potential of vaccines, and look to "Science" for reassurance. But "Science" working under industrial imperatives can be compromised, as we've seen above. We can and should deduce for ourselves and our children whether to comply with the demands of prevailing dogma before submitting to these injections, and consider common sense lifestyle choices and our public health milieu to maintain our health and treat life's inevitable ills.

And here at the Coop, we could have left the onus for protecting children under 12 month to the parents themselves, instead of making other parents pay the price for having chosen to exercise their freedom of thought and choice, and have decided not to play a kind of Russian Roulette with their children.

David Barouh

NEAR ACCIDENT ON SHOPPING FLOOR

MEMBERS.

My experiences were the impetus for the article, "Safety at the Food Coop: Taking Care, Making Change," in the 8/1 Gazette issue. I write to shed light on a very real parallel picture of safety at the Coop, that is not covered in the article. On a relaxed Tuesday (8/13) mid-afternoon, I was getting ready to pick up a shopping cart. I was standing about equal distance from the green baskets, shopping carts and a nearby checkout station. Suddenly, a small shopping cart slid across the floor in front of me and hit

the line of carts at an angle. Within seconds, a green basket flew by me from the back and landed on the pile of baskets, resting at an angle on the top basket. The basket flew by about a foot from my body and was projected to fly horizontally about 2.5-3 feet above the floor (just below my waist, since I am 5 feet tall).

I went up to the woman who threw the basket and was walking quickly to a nearby checkout station. I asked her if she knew she was throwing a projectile. She said sorry no emotions on her face at all.

This is my fifth experience of hit-and-run on the Coop shopping floor, for which I have been on the receiving end. It's taken me years to get it together to be able to immediately confront the perpetrator.

I have shared incident details with Joe Holtz and the Gazette reporter.

It is about certain members' sense of entitlement that what they want at the moment trumps other members' physical presence and our collective safety and well-being.

Other Coop members would look on. After I screamed, some would ask if I was alright. No one would go after the hitter.

Recommendations

Resign the accident-prone area behind the check-in workers, stacked high with shopping baskets, and change the traffic patterns.

Staff coordinators should set good examples of safe behavior on shopping floor.

Staff coordinators should be trained to intervene when member shoppers engage in UNsafe/accident-prone behaviors.

Squad leaders should be trained to observe UNsafe/ accident-prone behaviors.

Squad leaders should be required to include safety incidents in shift reports.

Discussions in the Gazette and General Meetings about RESPECT and an organizational and cultural environment for safety.

Empowering member interventions to stop incident perpetrators and stand for Safe Shopping for All.

Screaming in pain is not enough! Post-incident reporting is not enough! Members can be educated to take care of ourselves. At a minimum, we can call out over the Intercom—with or without support from Staff Coordinators or Squad Leaders.

Marion Yuen

SAFE FOOD COMMITTEE REPORT

Plow-to-Plate Movie Series Presents: Steak (R)evolution

By Adam Rabiner, Safe Food Committee

The title of the movie Steak (R)evolution suggests that it's either a documentary on rotisserie beef or futuristic action movie about carnivores battling back against the vegetarian ruling class.

But you can't read too much into the title. French director Franck Ribiere is not overly concerned with an overarching theme as he travels the world's destinations interviewing chefs, butchers, and cattle breeders in pursuit of a perfect, world-class steak. There's little discussion of differences in taste, environmental, and social impact.

Rather, Ribiere's globetrotting boils down to a travelogue ranging from plow-to-plate. The educational parts of the film are limited to such things as the distinction between pasture-raised cattle and conventional grain-fed, in concentrated animal feeding operations (CAFOs), subject to such things as growth hormones and antibiotics.

One of the first stops on the tour is France, a country known for food. But steak is not the country's

strong point. It's come a long way since the 1950s when beef was mostly boiled due to its toughness. But France still lags behind other nations in the kind of fatty, marbled cuts that sizzle on a grill. As we learn, fat is critical to a great steak, a point elaborated by chefs copiously drizzling oil or slathering butter.

The problem with France's cows is that until the mid 20th century they were just too scrawny. Flab is what gives steak its flavor and tenderness, terrifying to the French who have a phobia about it and don't understand that most blubber melts away while cooking. Age is also a factor. Ribiere observes that "in France we eat old cows" compared with nations like the United States. (Note, however, that some of the best steak in the world comes from Spanish cows who can be slaughtered as late as the ripe old age of fourteen.)

France also has a problem with breeds. Its animals are heavy, muscular, lean, and athletic, qualities not well adapted to the grill. Breeds like the Maine Anjou mature late and produce lots of collagen, a structural

protein the enemy of tenderness. Boiled, collagen turns into jelly. But grilled, it's problematically tough.

Turning from France, Ribiere lands in Brooklyn and drops in at The Meat Hook and Fleishers Craft Butchery, which specializes in meat that is ecological, purchased from small local farms, fully pastured and grass fed, and is raised without antibiotics or hormones. Here a pound of New York Strip might set you back \$24.99. The meat is ungraded because it's not well-suited to the U.S.D.A. system designed for western feedlots producing thousands of heads a day. Employee Bill Cavanaugh predicts that we'll eat less meat in the future, but it will be better and cost more.

On the opposite end of the spectrum, Ribiere also stops at the world-famous Peter Luger Steak House. Brazilian chef Marcos Bassi, who died in 2013 shortly after filming, discovered superior grade prime beef at Peter Luger. Prime beef is known for amazing tenderness, juiciness, flavor, fine texture, and the highest degree of fat marbling. Bassi reverentially remembers a porterhouse he ate

at the restaurant 30 years ago as the best meat he had ever had. Peter Luger, staying true to its flavor profile, doesn't use grass-fed beef, which has a totally different taste from what their customers expect—more robust and beefier than milder grain-finished beef. But Peter Luger aficionados



may also be surprised to find that now even 100 percent grass-fed beef can be spectacularly well-marbled.

Elsewhere on his journey, In Argentina, the average person eats 60 kilos of red meat per year compared with 18 in Europe and 25 to 30 in the U.S. Ribiere discovered that ribs are more popular than rib-eyes and that you should use cooking salt because regular table salt does not penetrate meat. Fifteen minutes into Steak (R)evolution Ribiere is in Brazil where locals love meat but not too fatty. A favorite cooking method is brining in salt water—but not overly long—putting beef on metal sticks and grilling on a spit over coals. A local cattle breed is Nelore, not high quality, but well-suited to Brazil's climate. Experiments cross-breeding with European Angus or Simmental to improve quality have not been successful due to lowered resistance to Lyme disease, heat, worms, and other conditions. Both Argentina and Brazil are increasingly adopting the intensive feedlot systems found in the United States and Europe.

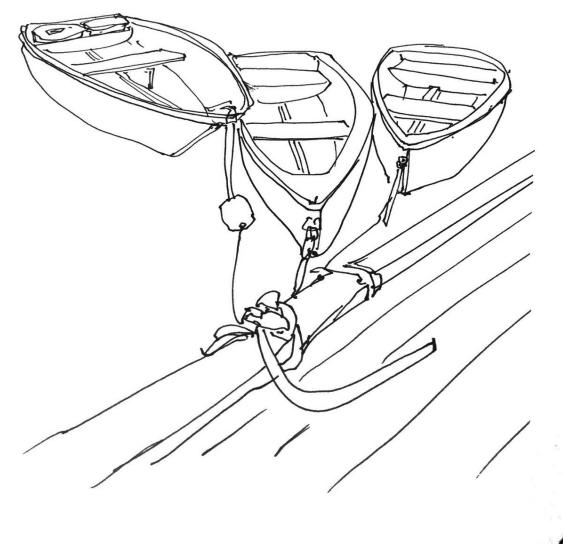
From the Southern Hemisphere Ribiere decamps to the Great White North where

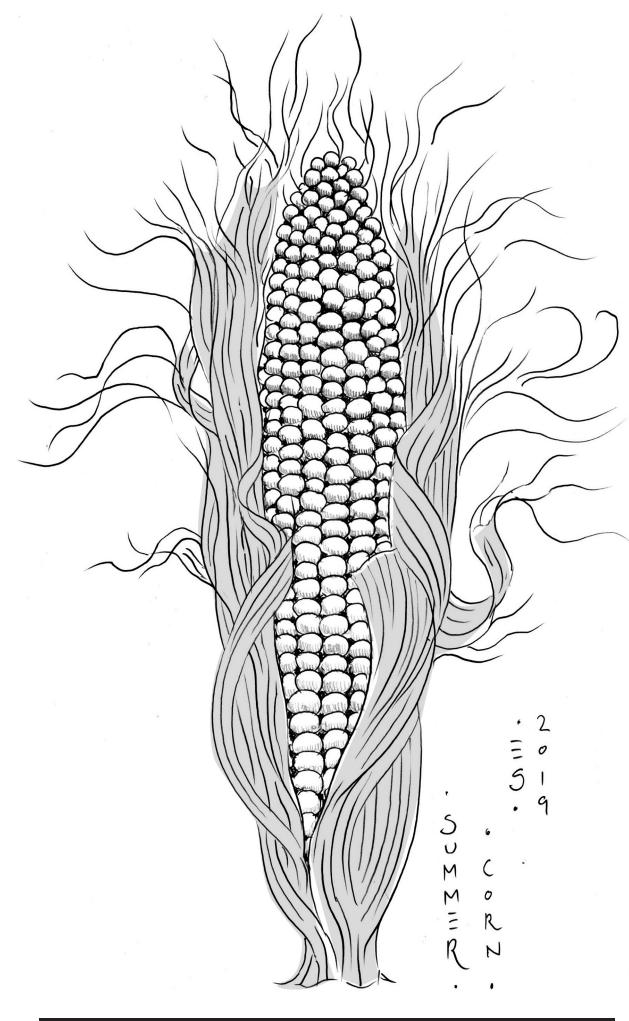
he converses with Toronto writer Mark Schatzker, author of Steak: One Man's Search for the World's Tastiest Piece of Beef and dines with the owners of Montreal's Joe Beef. Further culinary adventures take him to the highlands of Scotland where the Aberdeen Angus breed originated 140 years ago; England, to learn about the Hereford breed; Sweden to interview Anders Larson, founder of iWagyu; and a Japanese farm dating from the Meiji era where pampered Black Cattle are played Mozart, sprayed with sake and massaged with straw to facilitate blood circulation and the marbling of Tajima Kobe beef.

Ribiere voyages to an organic farm in Florence, Italy where its owners raise Chianina cattle, and Corsica where an entire island community gathers en masse once a year for a traditional rotisserie picnic. He pauses in Galicia, Spain to sample a seven-year-old steak from a Rubia Gallega breed, the best in the world. Butchers must cut each muscle in a specific way. He finds it better than Wagyu. Then he circles back to France to discuss efforts to improve upon the local breeds of Bazadaise in Sauternes (better known for its wine), Aubrac, and the Blonde d'Aquitaine, a breed with no fat and no taste. Ribiere (did the film crew rib him with the moniker "Ribeye?") has done the exact opposite of what author Paul Greenberg did in the previous Plow-to-Plate film screening of Fish on My Plate. While Greenberg attempted to lower his cholesterol by eating nothing but fish for a year, Ribiere seems hell-bent on sending his through the roof. ■

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.

Steak R(evolution) will be presented on Tuesday, September 10, 7 p.m. at the Park Slope Food Coop, 782 Union St., 2nd floor. Free and open to the public. Refreshments will be served.





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.

SUN, SEP 8

Corn Symposium, Sept. 8 and 9. Presentations, conversations, demonstrations, tastings and cooking classes. Primary focus is on corn as food with art, culture and politics coming into discussions. First day at The New School, Tishman Auditorium. Second day at locations around the city. Ticketed separately. topic48.com.

SAT, SEP 21

10 a.m.-2 p.m. Brooklyn Public School Gardens Crawl in School District 15 (where Coop is geographically located). Free tours and activities at participating school gardens. Details at nycgardentrain.org and facebook.com/gardentrainD15.

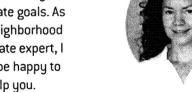
To Submit Classified or Display Ads:

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"

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 ww.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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CLASSIFIEDS

HOUSING AVAILABLE

SUNNY 1 BEDROOM APT near BK College. Cathedral ceiling, open irea, 2 closets, new bath. Partial urnish option. Shared entrance.



Includes all utilities + internet/ cable. No smoking. No pets. Rent \$1,900, security \$1,900. References req. Near 2/5/Q/B subways. Contact: 917-589-3948 or 718-619-9020 or susannahlaskaris@gmail.com.



SERVICES AVAILABLE

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



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

MADISON AVENUE HAIRCUTTER is right around the corner from the Food Coop, so if you would like a really good haircut at a decent price, please call Maggie at 718-783-2154. I charge \$60. I work from Wednesdays thru Sundays 9 a.m.-5 p.m.

🮓 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.

Receiving Produce Monday-Friday, 5-7:30 a.m.

Start your day early with a workout and a sense of accomplishment! Work side-byside 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.

Maintenance Sunday, 9-11p.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 supplies are provided. Because the shift is only two hours arriving on time is essential.

Office Set-Up Monday, Tuesday, Wednesday, Thursday, 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.

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 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.

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

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

Environmental Issues Committee - Terracycle Plastic Recycling Wednesday, 3:30-6:30 p.m.

Three hours per shift, one shift per month, shift meets on the second Wednesday of the month. Must be prepared to work outdoors in front of the Coop, winter months included. Tasks include: setting up the Terracycle table and bringing supplies down to your work area; staffing the Terracycle table throughout the shift; helping to educate recyclers about the Terracycle program; making sure only acceptable recyclables are donated; packing the Terracycle shipping box/boxes and taking them to the UPS store. More details provided once you sign-up. This squad communicates via e-mail so please make sure the Membership Office has your correct e-mail address on file.



THANK YOU!

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

Isatta A. Zayne Abdessalam Aki Turkessa Alexander Jose Alzorriz Sam Anderson Dan Arlein Leah Asher Dan Becker Maya Bennardo Jesse Blachman Barbara Blechman Jennifer Bombardier Isa Brito Yandra Cano Amy Caramore Louisa Carroll Sally Caruso Sean Clapis Alex Cuervo Tim D. Emily Decola Ioe Dolce Jessica Doyle Nancy Doyle Eve Duboys Heather Elgin Grace Ezzell Jennifer Friede Cecilia Galarraga Thomas Gallagher Lydia M. Gaston Orit Gat Michael Gelman Michael Gold Andrew Granowitz Lisa Guido Pilar Guzman Tiffanie Harris Janine Hodgkins Weishin Huang Soren Hughes Gittel Jacobs Michael Jacobson Iules Anika Kabani Eugene Kim

John Landis Kauffman

Terri Kohler Herve Lafond Susan Lapidus Madeline Lasky Eliana Lauter Beth Lawrence Amos LeBlanc Deena Lefkowitz Margie Lembert Natalie Levy Thomas Lewin Iesse Liebman Shaun Lin Flo Lunn David Mantell Carmen McLeod Temmi Merlis Weston Minissali Erika Niwa Melanie O. Tanya Olszewski Tiffany Pai Noel Paul Mireya Perez Faran Peterson Adam Rabiner Alicia Jo Rabins Raj Rao Jan Rigsby Leah Rinaldi Jake Rothenberg James S. **Jared Schiffman** Madeline Scholl Marisa Soghoian Emma Steinbergs Gabriella Stern Eugenia Tempesta Sophie Theis Hannah Van Winkle Dawn Webb Jenna Weiss Christine Wertheimer Brooke Winter-DiGirolamo Yael



Yuko

Michael Zelenko