Plastic Bags Fuel Debate at the General Meeting

Financial Report
General Coordinator/General Manager Joe Holtz, speaking as treasurer, gave the financial report, and stated that the Coop markup on food items is on average 22.6 percent. He described this as “running at break even while retaining financial stability.” Over its corporate life, the Coop has accrued $800 million in sales, with less than $2 million retained by the Coop, he said.

General Coordinator Eli-noar Astrinsky reported that the roof repair project, costing $850,000, will be done in a few weeks and should be “good for 25 to 30 years.” Meanwhile, elevator repairs are also underway, necessitated by damage caused by brownouts this summer. “The Coop had three power outages that fried our refrigerators, security, phone lines, and elevator,” Astrinsky said.

In response to a question about kosher food items, Astrinsky put out a call for people to join the Kosher Committee and help bag kosher products, which must be marked according to multiple kosher hechsher standards.

Labor Committee
Arsena Reilly-Collins, speaking on behalf of the Labor Committee, thanked members for their support and invited them to look at the committee website, which is that moment of delight—or maybe confusion—when a new product appears on the Coop’s shelves. A shopper stoops down in the snack aisle, rummaging through the bins of gluten-free pretzels, and lo and behold, an unfamiliar brightly packaged product appears. It’s cauliflower pretzels, a new salty treat to munch on, and maybe even an alternative to the same old snacks you stick in your kid’s backpack for after school.

But what makes it appear? The answers lie in the hard work of the Coop’s buyers and the inventory databases they maintain and monitor.

The path from proposal to permanent Coop product involves several intersecting considerations. Here’s how the sausage is (sometimes) made.

The Coop has accrued $800 million in sales, with less than $2 million retained by the Coop, he said.

By Mondli Kalauber
Emile Creep stocking shelves in the vitamin aisle.

Next General Meeting on October 29
The General Meeting of the Park Slope Food Coop is held on the last Tuesday of each month. The October General Meeting will be on Tuesday, October 29, at 7:00 p.m. at John Jay Educational Campus, 227 Seventh Ave., between Fourth and Fifth Sts.

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

Coop Event Highlights
Fri, Oct 11 • Wordsprouts: All the Restaurants in New York 7:00 p.m.
Wed, Oct 16 • Learn About Cheese at the Coop 7:00 p.m.
Sat, Oct 26 • Pumpkin Decorating 2:00 p.m.
Fri, Nov 1 • Film Night: Frozen River 7:00 p.m.
Tue, Nov 5 • Plow-to-Plate Movie Series: Los Lecheros 7:00 p.m.

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

CONTINUED FROM PAGE 1

is linked on the PSFC website.

Like the members in the Open Forum, she asked that Coop staff leadership sign a neutrality agreement regarding staff unionization efforts.

“Signing a neutrality agreement to ensure workers can democratically decide for themselves if the way to bargain collectively is the appropriate step for any employer that truly respects its workers, their decisions, and their voice on the job,” she said. “It is our job as member-owners of the Coop to ensure that the Coop management remains neutral as the workers make this decision, and commits not to put up a big fight, if they choose to go the union route.”

Agenda Portion of the Meeting

Annual Hearing Officers Committee Election

Three members of this committee, who work on an FTOP basis when needed and serve three-year terms, were re-elected. They are Liam Malanaphy, Marian Hertz, and Andrea Hirshman, all lawyers.

Annual Hearing Administration Committee Election

Michael Esterowitz, the only member of this committee up for re-election, was re-elected.

Record-breaking collection at the CHIPS FOOD DRIVE
held October 5-6 at the Park Slope Food Coop.

We collected a total of 72 banana boxes FULL of food drive donations.

PLUS we collected $1,262 in cash donations.

Thank you to all participants.

Presentation on Replacing Fossil Fuel-Based Plastic Bags

Two members, Tracy Fitz and Aron Namenwirth, opened a discussion on switching from fossil fuel-based plastic to compostable plant-based or algae resin bags.

Paraphrasing the Coop mission, Namenwirth noted that the Coop “supports non-toxic, sustainable agriculture and tries to reduce impact of our lifestyles” on the environment.

At his work slot bagging olives, Namenwirth said, he became concerned about the volume of plastic bag use at the Coop. Seeking better alternatives for two years, he said he was frustrated when his discussion item was rejected for “semantics” and could not be presented at the February General Meeting. “Just thinking of plastic bags all these months while I am being stonewalled by the Coop Agenda Committee... seemed all wrong. We are way behind other coops,” he said, citing coops in Wisconsin and Vermont that have made the change.

He and Fitz joined forces. “The problems exist—we’ve been doing research. We are wasting time—we need to get this done,” Namenwirth said.

In the meantime, they urged members to reduce bag use in general, distinguishing between what they called “essential” bags at the meat counter, bulk and produce aisles, and bags used for other items. “You don’t need to put apples or bananas in the bags. These are habits. We don’t need to be subsidizing them,” said Fitz.

In response to questions from other members, Fitz and Namenwirth said that they had a good source for the bags used for nuts and tea, and that they would also like to see the Coop facilitate the use of jars and bags that can be refilled.

Board Member Sukey Tamarkin questioned whether the other coops mentioned were analogous to the Coop.

The pair did concede that the bags they envision are more expensive, costing as much as five to ten times the price of the current giveaways, and plant-based bags cannot go into the usual compost but must be sent to a special composting facility for that purpose.

Jessica Gath, the receiving coordinator who buys plastic bags, reported that she was investigating pricing as new products continue to emerge. She said she found a supplier that composts into non-toxic cornstarch bags, which could be used in food processing. General Coordinator Joe Szladek said the Coop currently spends $35,000 a year on plastic bags and making the proposed shift could put that as high as $515,000 a year.

Moving on from pricing concerns, another member raised a question about other costs. David Moss pointed out that “It takes more energy and inputs to make compostable bags instead of fossil fuel ones. So you are saying that the landfill issue is more important than [the] energy use issue.”

But Susan Metz, said, “We have to come to terms and bite the bullet—convenience isn’t everything, economy isn’t everything—there’s a reward for doing the right thing. The kids are striking and anything that keeps taking fossil fuels out of the ground is a crime towards them.”

“Emotionalism isn’t going to solve this. It’s all about gradualism—this is a big project,” countered Jesse Rosenfeld.

Monica Tomas commented that new technology is constantly emerging to accomplish this change at lower prices. As one of the few younger people who spoke on this topic, Tomas

CONTINUED ON PAGE 14
Stocking CONTINUED FROM PAGE 1

From Your Lips to Staff Ears

Member suggestions account for roughly a quarter of the new products the Coop tries out. There is a binder kept at the front of the Coop just to the left of the entrance workers, and anyone can ask the shopping squad leader stationed there to pull it out so they can write in the idea.

Staff members check the binder about once a month—more often if time allows. Workers in the Membership Office then call each member who suggested an item to update them on whether their request can be met.

The popular granola brand GrandyOats came from a member suggestion. It sold well on the end cap and made it to the shelves, where it has been selling well. Cassava flour was requested by a couple of members and is also now regularly stocked by the Coop.

Why Your Request Might Not Make It

The Coop’s buyers appreciate member suggestions; they say, even though they can’t always accommodate them.

New ice cream brands and flavors are among the top requests. More times than not, the issue is real estate. “If we had a huge space, then we could have every single flavor of ice cream,” said Gillian Chi, one of the Coop’s grocery buyers. “I hear what a member is saying—‘This is the best one!’ But with any product, stocking one member’s favorite flavor usually means getting rid of another member’s favorite.”

“Space is the main issue,” she added.

Going for Brokers

Another avenue by which a product makes it to the Coop’s shelves, or its end caps, is via brokers. The term might bring up images of shady hawkers, but that’s not quite how it works. The Coop works with about a dozen brokers who each represent anywhere from 20 to 100 food companies. Because the Coop purchases products made by hundreds of different companies, the staff in charge of buying those products find the arrangement extremely helpful. Each broker visits or emails the Coop every few weeks or whenever they have a new product. The alternative would be representatives from dozens of food companies dropping by every day.

“We just don’t have the staff to meet with each food company representative,” said Chi. “Our brokers know what we sell and can make good suggestions. They’re also able to get us discounts on many items.”

Buyers also do their own research to find candidates for new products, and sometimes the Coop’s distributors will offer ideas.

Member suggestions, brokers, staff research and distributors each account for about a quarter of the products that make it to the Coop shelves for a trial run, Chi said.

Is It Different?

The buyers, of course, do make the final decision about whether to give an item a shot at getting a full-time spot on the Coop’s shelves. One of the factors in making that decision is whether the product is unique in some way, and how many other items in the same category are on offer.

For example, if there’s a new kind of cracker, the buyers take a close look. The Coop sells a wide variety of crackers, so if the suggestion is a new kind of saltine, it might not make the cut, since the Coop already sells two different kinds of saltines.

On the other hand, when the possibility of stocking a cracker that was entirely grain-free arose, the buyers approved the move, since there were no other grain-free crackers on the shelves.

Is It Too Expensive?

Price isn’t looked at from a profit point of view; it’s more about whether it’s an item that only a few people would be able to afford.

“It’s really not about the money as much as the real estate it’s taking up on the shelf,” said Chi. “We check items where the profit margin is a few cents, like a bottle of seltzer. We’re not here to make money.”

What’s in it?

Contrary to what some members might think, the Coop doesn’t make judgments about whether a product is “healthy.” There is a list of ingredients and additives that the Coop won’t sell, which can be found on the Coop’s website. But since definitions of what’s healthy vary widely (think here of the different poses that low and partial dairy products), the Coop doesn’t try to make that decision for members, Chi said.

Why Do Products Disappear?

One of the main reasons the Coop stops stocking things is because the distributors stop carrying them.

Some members have asked staff members why the Coop doesn’t buy directly from a supplier. While cutting out the middle person seems plausible, it is impossible for the Coop, Chi says. The Coop sells about 10,000 different products and simply doesn’t have the back-end operation to handle the paperwork—ordering the items, coordinating the deliveries and processing invoices for each individual seller.

“It’s about making things work here, not about what we prefer,” said Chi. “I would love to buy from every local food maker, but it’s just not possible.”

Not Popular Enough

The Coop doesn’t have to make some pre-determined profit margin from your favorite ice cream, type of apple or gluten-free brownie, but it does have to be more than just you and a few of your buddies who want to buy it. Staff members have a database that tracks inventory over the course of about two years. Long-term trends show up on that document, as well as temporary fads.

Recently, for example, members have been trending toward full-fat yogurt and away from non-fat. Grain-free or low-grain crackers have also seen a surge of interest.

But for a new product to secure a spot on the shelves after trial, it has to show some sustained interest. Chi says it’s often not possible to tell how popular an item will be in the first few weeks. “There might be 100 people who want to try something and then it’s terrible and they never want to buy it again.”

Read the Gazette while you’re standing on line OR online at www.foodcoop.com
Sustainable Seafood Explained

By John B. Thomas

A United Nations panel recently released a report showing the world’s oceans are facing unprecedented threats from climate change. With the added burdens of pollution and overfishing, the ability of the oceans to provide seafood and recreation while also regulating climate is being decimated. Additionally, the understanding that plastic pollution of the oceans is significant and growing has lodged itself in the public consciousness.

“Responsible” is a broad word, and surveys show it means different things to different people. In the case of seafood, there are several ways to look at this question. First, what is the impact of consumption on the environment? Second, is the fish healthy to consume (typically from the standpoint of mercury levels)? And finally, were the people who caught or farmed the fish treated fairly and compensated appropriately? There are no easy answers to these questions.

Wild-caught and Farm-raised Seafood

Starting first with the concept of sustainability, there are two certifying councils considered the gold standard by the Conservation Alliance for Seafood Solutions, a group of nonprofits that defines guidelines for sustainability in the seafood industry. For wild-caught seafood, they consider the Marine Stewardship Council (MSC), the leading certifier of sustainable seafood products. MSC certifies a specific “fishery” — that is, a combination of geography, vessels, and species that constitute a unique and definable (and, importantly, excludable) group. For fisheries to become MSC certified, they must meet or exceed scores across three main principles: stock status (the status of the fishery’s resource; ecosystem impacts (the impact of the fishery on endangered, threatened, or protected species, habitats, and other components of the marine ecosystem), and governance (the laws governing fisheries, and their monitoring, control, and enforcement).

Unfortunately, most of the world’s fisheries are not at a level that can be certified “sustainable,” due to inability to meet criteria in any of the three MSC principles. MSC certifies roughly 13 percent of all fisheries globally. As a result, many companies have started new initiatives to help fisheries get to MSC certification. These initiatives — called Fishery Improvement Projects — reach a much broader portion of the world’s fisheries, and are present in over 69 countries. There are over 160 Fishery Improvement Projects globally working towards MSC certification.

While farmed seafood consistently gets negative publicity for a lot of important reasons such as the antibiotic impacts and uses on marine habitats, as well as the impact of escaped species on local ecosystems, there are a few groups leading the charge to define what “sustainable” means for aquaculture, which now produces 50 percent of the world’s seafood. The two leading certifiers of aquaculture include the Aquaculture Stewardship Council (ASC) and Best Aquaculture Practices (BAP). ASC and BAP consider a broader range of criteria around sustainability, beyond just environment, to include things like food safety and social considerations.

Health Concerns

When it comes to the health portion of responsibility, recommendations from the FDA typically refer to dietary considerations for pregnant women and young children and being aware of food safety issues with seafood. Of particular concern to pregnant women is the issue of mercury, which is a byproduct of fossil fuel burning that gets deposited in the ocean and builds up over time. In certain species of fish like tuna and swordfish, although there are significant nutritional benefits to eating fish while pregnant and breastfeeding (for protein, omega-3s, vitamins B12 and D, iron, and other minerals and micronutrients), avoiding fish that are likely to be high in mercury is also critical. The FDA maintains guidance on this topic at: fda.gov/food/consumers/advice-about-eating-fish.

The FDA is also concerned with the sanitary conditions of seafood production, as well as the issue of seafood fraud and mislabeling. The FDA offers its resources on its website: fda.gov/food/resources-you-food/seafood.

Social Issues

Social issues, including working conditions and economic concerns in the seafood industry, have been an increasing area of focus in recent years. Fair Trade USA, known for its certifications for agriculture and consumer products globally to protect workers, launched a seafood certification in 2015 and has since certified 10 different supply chains, ranging from hand-caught tuna in Indonesia to shrimp in Mexico caught via traditional “suripera” drift nets.

The seafood industry has been taken to task by groups like Greenpeace and the Environmental Justice Foundation, as well as via media exposés in The Guardian, the Associated Press, and The New York Times about slavery in global seafood supply chains. The response of the seafood industry has been tepid, in spite of significant efforts to define social
The Fair Food Program—Coming Soon to the Produce Aisle

By Eric Frumin

Starting with the November arrival of winter tomatoes from Florida, Coop members will be able to keep buying many of our favorite tomatoes while simultaneously supporting one of the most trailblazing efforts to protect farmworkers from abusive working conditions.

Several kinds of tomatoes, under the labels Sunripe (conventional) and Lady Moon (organic), will have special labels from the Fair Food Program (FFP).

For the 35,000 workers in the Florida winter tomato fields, the program assures that growers comply with some of the strictest standards in the nation for decent treatment of farmworkers. Those standards protect them from hazardous working conditions, sexual harassment, poverty wages and wage theft, retaliation against undocumented workers and more.

In July, the GM overwhelmingly approved the proposal from the Coop’s Labor Committee to use this label for all tomatoes produced at FFP farms, informing members about this innovative program and the importance of supporting such protections. (See the 8/15/19 Gazette for details about the GM discussion.)

In exchange, members will pay a small six percent markup (beyond the normal markup) for their purchases of these tomatoes, or usually about $0.40 per package or per pound. While that will seem like a small amount to most Coop members, it will amount to about $10,000 annually that Coop members will contribute to the Fair Food Program.

What does $10,000 do for these workers? According to the Program’s enforcement office, it could provide any of the following:

• The intake and investigation of about 15 worker complaints to the Program’s Hotline, including reports of sexual harassment and assault, wage theft, or discrimination.
• Human rights investigators’ participation in 15 audits of Participating Growers along the East Coast, which provide an essential window into the day-to-day operations on each farm;
• Three months of monitoring the annual $3 million of Fair Food Program “penny-per-pound” wage premium distribution to the large retail purchasers of FFP tomatoes, which supplements workers’ production wages and provides additional support for farm workers.

These enforcement activities are at the core of the FFP’s effectiveness, and are unique among all workplace monitoring programs in the retail food supply chain.

Look for posters, flyers and more information in the Coop about the FFP.

First in the Nation

In adopting this collaboration, the Coop will be the first small retail grocery store in the nation to ally itself with the Fair Food Program. The Program hopes that this will be a model for food coops and small retail stores across the country.

By explicitly supporting the FFP’s strict enforcement program, we as Coop members will be directly helping to address the egregious lack of protections for farmworkers that has its roots in American slavery. Those gaps were further entrenched in many of our basic labor laws in the 20th century, which excluded farm workers as well as workers in domestic service, both heavily African-American groups victimized by this exclusion.)

For more information, check the Labor Committee’s website at https://psflabor.com. For more details about the FFP in future Gazette issues.

For more information, check the Labor Committee’s website at https://psflabor.com. For more details about the FFP in future Gazette issues.

EXPERIENCE REPORTERS

Please Apply

Worklist 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 annette@psfclabor.com.

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 Annette@psfclabor.com. 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.

L A B O R C O M M I T E E R E P O R T

The Fair Food Program—Coming Soon to the Produce Aisle

By Eric Frumin

Starting with the November arrival of winter tomatoes from Florida, Coop members will be able to keep buying many of our favorite tomatoes while simultaneously supporting one of the most trailblazing efforts to protect farmworkers from abusive working conditions.

Several kinds of tomatoes, under the labels Sunripe (conventional) and Lady Moon (organic), will have special labels from the Fair Food Program (FFP).

For the 35,000 workers in the Florida winter tomato fields, the program assures that growers comply with some of the strictest standards in the nation for decent treatment of farmworkers. Those standards protect them from hazardous working conditions, sexual harassment, poverty wages and wage theft, retaliation against undocumented workers and more.
By Thomas Rayfield

Cynthia Pennycooke, a long-time Coop staff worker, recently died of cancer. She was 56. Cynthia was a membership coordinator, specializing in the a.m. shift.

Adriana Becerra, who worked with Cynthia for many years, recalls her as “super-organized,” “stylish,” and one of the most fastidious people she ever met. Before the office opened in the morning, Cynthia took it upon herself to not only wipe down the computer screens but sterilize the keyboards for incoming workers, as well as meticulously scrub the checkout stations downstairs. While supervising the myriad functions of the office, she was also available as “tech support” when Shopping Squad members on the floor had trouble with scanners or registers. She met these often stressful demands with charm and humor.

Indeed, Cynthia’s humor is the quality all her co-workers single out. “Ah, you want to know what skin cream I use?” she would smile, when approached for the umpteenth time with yet another pressing question. Often, a staff member being reminded of a task or deadline would pick up the phone to hear a raspy, otherworldly voice warn, “This is your conscience calling.” A new member was unsure if she should deliver a message while the General Coordinators were having one of their weekly conclaves. “Of course,” Cynthia advised, and then, just as the woman was timidly knocking on the door, added “… but remember, they meet naked!”

Born in London of Jamaican parents, Cynthia eventually came to this country to care for her aging father. After his death, she stayed, making Brooklyn her home. Always interested in health and diet, she worked for the natural food center Perelandra and Dr. Robert Atkins (of the Atkins Diet) before coming to the Coop. She became a member in 2003, working a food processing shift, before joining the staff in 2006.

Cynthia was in charge of the Coop’s tri-annual CHiPS Food Drive, which she made a special priority, coming in on her days off, and sending out constant, hilarious reminders to the rest of the staff. Jana Cunningham, who also works in the office, called Cynthia, “the epitome of the English lady.” Funny and gracious, “everyone liked her instantly.” A strict vegan, Cynthia’s one weakness was nuts. Visiting her brother in London, she brought him “a vat of cashews” but ended up eating most of them herself, en route. Lewanika Forde-Senghor, another staff worker, says Cynthia was known for going above and beyond what was expected of her, even during her illness, helping others who were sick without ever mentioning her own condition. A talented seamstress with a critical eye, Cynthia once gently, or not so gently, suggested he let her “completely take apart my outfit and put it back together right.” She was very caring about other people, he concludes, “… and so attentive.”

Sonia Murdock, her friend, says Cynthia was devoted to “leading a clean and simple life.” She took great care of her body, “both inside and out,” and was always “beautifully put together.”

“I feel fortunate to have had her in my life and her loyal friendship,” Sonia writes. “She was the most lovable person I’ve ever met. She was kind, smart and generous. She taught me a lot about health and wellness. Hardly a day goes by that I don’t think of her.”

But it is Cynthia’s humor everyone returns to. Since that is the hardest quality to convey, we are fortunate to be able to rely on her own words. Called suddenly back to England for a family emergency, Cynthia was helped out by members of the staff. She wrote them all an email, which reads, in part: “Truly, words cannot express my gratitude & appreciation for the kind thoughts & kind words expressed in the cards I received. The money was actually a bit of a shocker, honestly & sincerely, I wasn’t expecting it at all, you guys are way too generous. I should however let you know that I’m actually independently wealthy & I’m only working at the Coop for the free produce samples & because I feel guilty about my husband & kids who live in the basement, we don’t share food but they do use an awful lot of my Coop purchased toilet paper. I thank you profoundly, I am extremely grateful.”

Cynthia is survived by a brother, nephew, and great-niece, all of London. There will be a memorial service held Saturday, October 19, at the Old First Reformed Church (729 Carroll St., at Seventh Ave.) from 11 a.m. to 1 p.m., with a reception to follow from 1 to 3 p.m. at the Coop’s second floor meeting room.

Please join the Coop staff in a celebration of the life of Cynthia Pennycooke

Saturday, October 19, Old First Reformed Church
729 Carroll St., at Seventh Ave.
11 a.m. – 1 p.m. service
1 – 3 p.m. reception

If you’d like to make a card in advance of the service, please drop in during the card-making session in the Coop’s second floor meeting room: Saturday, October 12, 11 a.m.–2 p.m.

There is also a box outside the Membership Office where you can write a memory or thought about Cynthia that will be displayed at the memorial service.

---

STATEMENT ON THE COOPERATIVE IDENTITY

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

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

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

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

REFERENCE: ica.coop

---

Read the Gazette while you’re standing on line OR online at www.foodcoop.com
How “Sweat” Helps Us Understand NAFTA 2

By Susan Metz

With the planet melting and burning, presidential impeachment, massive migration and radical inequity in wealth distribution, the fate of the U.S.-Mexico-Canada Agreement (aka, NAFTA 2) may escape attention.

To members of the International Trade Education Squad (ITES), however, five years of study have revealed that globalized corporate control over the world economy connects these tragic phenomena.

We have learned that a series of “Free Trade Agreements” (FTAs) established the power that a fraction of 1 percent of the world’s population wields over the use of planetary resources, natural and human. Through FTAs, wealthy elites have created and implemented a world system of rules and programs that we collectively call “international law” or “global law.”

Such laws were intended to regulate commerce, and are enforced by laws or regulations. The Big Pharma boondoggle that would extend patents on expensive drugs, including innovative biosimilar medicines, to all three countries and for an additional 10 years, must be removed. Included in the text of the agreement CTC insists on are enforceable protections for a sustainable environment, as well as protection of workers’ rights, which now occupies center stage for ITES.

A recommended article you will find on the blog CoopITES.wordpress.com that contains thorough and extensive documentation of job displacement caused by NAFTA is by two scholars from the doctoral program in Development Studies, Universidad Autónoma de Zacatecas, Mexico called “Labor under the ‘New NAFTA;’ the USMCA [U.S.-Mexico-Canada Agreement]” from the magazine of heterodox economics, Dollars and Sense.

Outsourcing of U.S. jobs to low-wage Mexico, where unions have been overwhelmingly presided over by bosses, is one of the issues holding up the presentation of NAFTA 2 to Congress.

CTC mobilized with strong direction from organized labor, insisting on a shift from company unions to independent unions protected by Mexican law. The appropriate law passed in the Mexican national legislature. Now the populist progressive administration of the brand new Morena Party, led by President Andrés Manuel Lopez Obrador, is struggling to fund the transition necessary to implement that law.

ITES visited every Congress member from Brooklyn and all of them signed the letter to Trump’s Trade Representative Robert Lighthizer stressing the importance of this and three other changes to the text signed by the three presidents at the end of last November.

Remember that President Obama sang the praises of the TPP in 2016, and Trump denounced it.

ITES members read and discussed The Selling of “Free Trade”: NAFTA, Washington and the Subversion of U.S. Democracy (2000). Harper’s Magazine publisher and award-winning journalist John A. MacArthur chronicled the move of the Swingline Stapler factory from Long Island City, Queens to Nogales in Sonora, Mexico shortly after NAFTA passed. He also documents the union battles and machinations of elected officials on both sides of the border to produce nuanced portraits of the many manipulators and bystanders as well as victims whose lives were damaged and destroyed in the process.

“Sweat” will be offered in collaboration with the Irondale Ensemble Theater Project of Fort Greene. The events are funded by voluntary contributions via GoFundMe and cash donations at the show. Give what you can. No one will be turned away. Irondale’s capacity is 210 seats per night with about 20 more places on couches in the balcony. With limited view but good audibility for the reading.

Performances are scheduled for Monday evening October 28 and November 4. Mark your calendar now. At 7:15 p.m., folks will be admitted to the Irondale Center, 85 South Oxford Street near Lafayette Avenue. Details are on the ITES blog CoopITES.wordpress.com Contact itesirondalesweat@gmail.com if necessary.

The struggle continues. La lucha continua. Culture teaches. Solidarity always.

Coop Job Opening: Receiving Coordinator Evenings/Weekends

Description:

• All Receiving Coordinators ensure the smooth functioning of the Coop.
• Facilitate and supervise continual stocking of the store
• Train working members how to stock and complete projects
• Communicate with Squad Leaders and squads about priorities
• Sustain knowledge about products and inventory
• Answer members’ questions
• Respond to physical plant and refrigeration issues

Evening/Weekend Receiving Coordinators are generalists who work with members to maintain and restock all aisles including produce. They also oversee late deliveries, inspect for dates/quality, and stage the merchandise for display.

Requirements:

• experience working in a grocery store is a plus
• be able to evaluate Coop needs, prioritize tasks and delegate work
• be an excellent team player with strong communication skills
• be comfortable with computers (Mac preferred)
• have ability to teach, explain procedures, give feedback
• communicate with Squad Leaders and squads about priorities
• experience working in a grocery store is a plus

Wages: $28.57/hour

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

How to Apply:

We strongly encourage candidates to work one Saturday or Sunday afternoon Receiving shift. Please introduce yourself as an applicant to one of the Receiving Coordinators.

ATTACH RESUME AND COVER LETTER AS A SINGLE DOCUMENT AT THE LINK BELOW:

http://bit.do/Receiving-0919

Applications will be accepted until positions are filled. Applications will be accepted on a rolling basis until position is filled. If you applied to a previous Coop job offering, please re-submit your materials.

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

---

Read the Gazette while you’re standing on line OR online at www.foodcoop.com
The Linewriters’ Gazette is published biweekly by the Park Slope Food Coop, Inc., 782 Union Street, Brooklyn, New York 11215, 718-822-0360. 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, Respect and Policy 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 others by name or label; if it must present positive solutions, it cannot be solely or mainly opinion. It must strive to make a positive contribution to the understanding of the reader on a topic. If a submitted Voluntary Article is substantially opinion, it must be re-submitted, under 500 words, as a Letter to the Editor, possibly to a future issue. Editors will reject letters 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, discriminating, libelous, personal attacks or make unsubstantiated claims or accusations.

Letters must be submitted as an original. This means that all submissions must be legible, intelligible, clear and concisely written with accurate, easily verifiable 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 editor conferences about their submissions. If a writer does not respond to requests for editorial changes, the editors may make the changes without communicating 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, there is no unnecessary naming of Coop members in political letters and articles. Writers must address ideas not persons.

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

Anonymity

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

Respect

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

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

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

Coop Calendar

New Member Orientations

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

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

The Coop on the Internet

www.foodcoop.com

The Coop on Cable TV

Inside the Park Slope Food Coop

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

General Meeting Info

TUE, OCTOBER 29
GENERAL MEETING: 7:00 p.m.

TUE, NOVEMBER 5
AGENDA SUBMISSIONS: 7:30 p.m.
Submissions will be considered for the December General Meeting

Gazette Deadlines

LETTERS & VOLUNTARY ARTICLES:
Oct 24 issue: 12:00 p.m., Mon, Oct 14
Nov 7 issue: 12:00 p.m., Mon, Oct 28

CLASSIFIED ADS DEADLINE:
Oct 24 issue: 7:00 p.m., Wed, Oct 16
Nov 7 issue: 7:00 p.m., Wed, Oct 30

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 cooperation, and the environment.

We are committed to diversity and equality. We oppose discrimination in any form. 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, October 29, 7:00 p.m.
The General Meeting is held on the last Tuesday of each month.

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 literature

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

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

Agenda (8:00 p.m.) The agenda is posted on foodcoop.com and may also appear elsewhere in this issue.
Elena Santogade
Cheese education at the Coop continues with another tasting session led by
whether it takes us to our original goals or past them, to even bigger ones.
generate easy solutions to achieve your ultimate goals right away. Together,
clarify the essence of your big goals and tap the power of your “ultimate goals”;
approach. Clarify and achieve your “ultimate goals” first. Then let your life

WordSprouts’ Sarah Schenck will moderate a free-wheeling conversation with
pes and essays from Mark Bittman, Stephen King, Mark Kurlansky, Jim
this is the perfect present,” the critic Ruth Reichl said. Donohue, a former
world. “If you know someone who’s wild for a special New York restaurant,

TheAtlantic.com,
The Los Angeles Review of
Salon,
The Huffington Post,

WordSprouts participants do not necessarily represent the Park Slope Food Coop.

Celebrate Father’s Day and meet Brian Gresko,

The New Yorker. His work

When I First Held You: 22 Critically Acclaimed Writers Talk

II. Coordinator and Committee Reports

II. Open Forum

• Meeting Location: Congregation Beth Elohim Social Hall (Garfield

• More information on each item may be available at the entrance table

• Items will be taken up in the order given.

Tuesday, March 31, 7:00 p.m.

PSFC MARCH GENERAL MEETING

III. Coordinator and Committee Reports

I. President’s Report

• Agenda Items: All items are available in the office and at all GMs.

• Discussion: “Presentation by candidates for the Board of Directors

• Election: The committee will present four members to be re-

A joyful hardcover ode to New York City’s favorite eat-
eries, published by Abrams this Spring. All the
Restaurants in New York collects John Donohue’s
charming drawings for the first time. From Minetta
Tavern to Frankies 457 Spuntino and River Café, the
book features an eclectic mix of 101 iconic restaurants and includes
many drawings that have never been published before. Sprinkled throughout
the pages are interviews with owners, chefs, and loyal patrons of these
much-loved restaurants. This is the first book in a three-book series from
Abrams, with Paris and London coming soon. The book is based on
Donohue’s website All the Restaurants (www.alltherestaurants.com), where
he sells signed, limited-edition prints to people all over the country and the
world. “If you know someone who’s wild for a special New York restaurant,
this is the perfect present,” the critic Ruth Reichl said. Donohue, a former
editor at The New Yorker and erstwhile cartoonist for the magazine, is a self-
taught artist. In 2011, he edited Man with a Pan: Culinary Adventures of
Fathers Who Cook for Their Families, a best-selling anthology featuring reci-
pes and essays from Mark Bittman, Stephen King, Mark Kurlansky, Jim
Harrison, and many others. He launched www.alltherestaurants.com in
2017, and he draws at least twice per day. And he takes requests.
WordSprouts’ Sarah Schenck will moderate a free-wheeling conversation with
Donohue. Delectable tidbits will be served!
Free for all Coop members & non-members. Refreshments will be served. Bookings:
Sarah Schenck, wordsproutspsfc@gmail.com.

Achieve Your Ultimate Goal First
Do your big life goals cause you suffering, either because you’ve stopped
working on them and don’t like thinking about it, or you’ve pushed your-
self to the limits and still feel like you’ll never get there? Try a different
approach. Clarify and achieve your “ultimate goals” first. Then let your life
goals come to you. Come to this workshop to connect with your big life goals
in a safe and productive way, refocusing your energy and using it to jump-
start the pursuit of your life’s purpose. Specifically, you will: learn about the
role of goals in life satisfaction, and misconceptions around goals; clarify
the essence of your big goals and tap the power of your “ultimate goals”;
generate easy solutions to achieve your ultimate goals right away. Together,
we’ll generate psychological energy that grows by itself and pulls us forward,
whether it takes us to our original goals or past them, to even bigger ones.
Led by Dave Wolovsky, a Positive Psychology–based coach and teacher of
yoga and Qi Gong. He holds an MS degree in Neuroscience and Education
and a Certificate in Applied Positive Psychology.

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!

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.
IV. Meeting Agenda

Item 1: Annual Agenda Committee Election (15 minutes)

Election: Five current members of the Agenda Committee will be presented for re-election to two-year terms. —submitted by the Agenda Committee

Item 2: Interim Dispute Resolution Committee Election (10 minutes)

Election: Two members will be presented for election to fill current openings on the DRC. —submitted by the Dispute Resolution Committee

Item 3: Changes to the Park Slope Food Coop, Inc. 401(K) Plan and Trust (15 minutes)

Proposal: Resolved, that in order to take advantage of the positive changes that will be provided by a new service provider for the Park Slope Food Coop, Inc. 401(K) Plan and Trust, when we change to the new provider, that the 401(K) plan change as follows:

A) Applicants wanting to join the 401(K) plan will become eligible whenever they reach 1,000 hours of service (rather than also having to wait until January 1 or July 1 to join);

B) 401(K) plan participants can change the amount of their 401(K) plan weekly contribution at any time rather than the current constraint of having to wait until either January 1 or July 1. —submitted by Lisa Moore and Joe Holtz, Trustees of the Park Slope Food Coop, Inc. 401(K) Plan and Trust

Item 4: TerraCycle Squad: Budget Renewal April 2019 to end of March 2020 (15 minutes)

Proposal: 1) $6,000 for this budget period (4/19 to 3/20). 2) If the year ending March 31, 2020, expenses are less than $6,000, the budget will automatically be approved for the next year through March 31, 2021. The squad will attend the March 2020 meeting and make a Committee report to attendees to announce the expenses for the year ending March 31, 2020, and to announce the continuation of the program for an additional year. —submitted by TerraCycle Committee

Item 5: Proposal on Plastic Reduction Program at the Park Slope Food Coop (35 minutes)

Proposal: The General Coordinators propose a two-step approach to study and develop a program for plastic reduction at the Coop. The goal is to move the Coop towards a measurable reduction in plastic packaging and bags, used in Coop operations or/and consumed by members, in the most environmentally-, operationally-, and financially- sustainable manner.

The first step will be for the Coop staff to leverage internal and external existing resources to help the Coop develop a plastics reduction program. Examples of existing external resources are Climate Collaborative Project (as a NCG participant), engaging the PCC sustainability program and NCG plastic reduction task force, and consulting with other coop partners to learn and implement best practices. Our goal is to move the Coop at every GM in the next 12-16 weeks with the steps we can take immediately or in the short-term to reduce plastic packaging and plastic used or consumed by members. If possible, the General Coordinators will implement immediate actions, and report to the GM and membership. The GCs will also report monthly to the GM and in the Gazette on an ongoing basis.

The second step will be to form a staff-member committee to guide Coop progress on reducing plastic and to continue to study and suggest ways in which the Coop and Coop members can reduce their plastic consumption. The committee will be formed no later than mid-2020. The details of the committee—its mission, composition, number of members, responsibilities, etc.—will be reported to the GM when the GCs present the results of the first step in 12-16 weeks. —submitted by the General Coordinators

V. Board of Directors Meeting

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

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

---

nov 1
Fri 7 pm
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.

Break 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 Ismaili 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 Khilstedt’s Two Foot Yard, the Tin Hat Trio, Raz Mesinai and Burnt Sugar.

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

nov 2
Sat 11 am
Medicare Made Clear
Confused by Medicare? What does Medicare cover? How much does Medicare cost? When can I change my coverage? These are a few of the questions we will answer in this educational workshop. Join us to learn all about your Medicare choices. We’ll also share tools and resources to help you understand the coverage that may be right for you, including a free educational guide. Whether you’re just getting started with Medicare or simply looking to learn more, we’re here to help.

Long-time Coop member Mary Blanchett is a Financial Services Professional who helps Medicare recipients understand their coverage and options.

nov 2
Sat 2 pm
Sweet Relief Workshop
Declutter, clear, transform. Make room for yourself. Be inspired, productive and at peace in your home or workspace. Clear overwhelm and shame. Allow your physical spaces to support you to thrive! Shira Sameroff’s work has evolved over two decades of experience with individuals, groups, and organizations as a workshop facilitator, therapist, event planner, activist, board president, volunteer coordinator and more. She has been a member of the beloved PSFCs for as long. Shira’s passions include trees, singing, biking, travel, and Honey Mama’s chocolate.

nov 3
Sun 12 pm
Sick and Tired of Feeling Sick and Tired?
Wish you had more energy? Can’t seem to get through the day without that second (or third) cup? Hopeful that your stress level will drop but never seem to feel that way? Got all the energy you need for the upcoming holiday season? Nutrition Response Testing is a non-invasive system of analyzing the body to determine the underlying causes of ill or non-optimun health. We can help identify nutritional deficiencies that contribute to stress and fatigue and support your body with whole-food supplements, dietary changes and lifestyle hacks that will put the pep back in your step! Long-time Coop member Diane Paxton, MS, LAc, is an acupuncturist, colon therapist and Nutrition Response Testing Advanced Clinical Master. She practices here in Park Slope.
"SEXY" VEGETABLES

DEAR GAZETTE:

Is it just me, or is the illustration accompanying the front-page article about fall produce (“Fast-Foward to Fall Produce”) from the September 26 issue of The Gazette a bit sexist? The article is about fall fruits and vegetables at the Coop. The illustration shows fruit and vegetables depicted as women, who have shapely legs and wear high-heels, and are on a catwalk. The implication is that the produce is so lovely, it is a parade of models on display. The image troublingly connotes women as “pieces” or things, as the pear and squash are in fact objects, yet with the legs and footwear of women. Seeing it brought to mind the infamous Hustler cover of a woman’s legs emerging from a meat-grinder, circa 1976. Such a problematic hint of women’s objectification is not in accordance with the Coop’s values.

In cooperation,
Danis Banks

ISSUE WITH ONE OF YOUR PRODUCTS

MEMBERS,

What I’m going to report has been happening for a while and concerns one of your products called “Vegan Pesto.” I have purchased one of it at the Food Coop this past Friday and brought it home inside a thermal bag.

Cooked spaghetti and dressed them with it. The pesto has a terrible ACID taste. As said, this is not the first time that happens; so, I have decided to address the problem to you and the Coop.

The pasta was terrible but my family had to eat it since we had nothing else for dinner.

I imagine that I’m not alone in planning “retirement” from the Coop in the same way many plan retirement from work, with thoughtfulness and a knowledge of the rules. This “change” is not insignificant for many of us. To be done in such a capricious manner without opportunity for thoughtful discussion and input is unfair and uncooperative. Why was this not handled through a membership-wide ballot? Also missing is any discussion of grandfathering in members who are already past 60 and would likely be planning their retirement under the old rules. It would help if The Gazette could present a straightforward comparison between the “new” rule and the rule as it stood before the August meeting. This would help the majority of members who did not attend the meeting to fully understand the changes.

Sincerely,
Susan Yohn

RE MODIFYING THE COOP AGE REQUIREMENT

DEAR MEMBERS,

Say what?? We decide to change the retirement requirements after one meeting’s discussion? And then many of us have to learn of this through a less than clear article in The Gazette?? I imagine that I’m not alone in planning “retirement” from the Coop in the same way many plan retirement from work, with thoughtfulness and a knowledge of the rules. This “change” is not insignificant for many of us. To have it be done in such a capricious manner without opportunity for thoughtful discussion and input is unfair and uncooperative. Why was this not handled through a membership-wide ballot? Also missing is any discussion of grandfathering in members who are already past 60 and would likely be planning their retirement under the old rules.

It would help if The Gazette could present a straightforward comparison between the “new” rule and the rule as it stood before the August meeting. This would help the majority of members who did not attend the meeting to fully understand the changes.

Sincerely,
Danis Banks

Crossword Puzzle

Across
1. “Buh-bye!”
5. Capital of Ghana
10. Computer
14. Woman of the Harry Potter films
15. Grip, whose flag has 12 stars
16. Golden Globe winner Dunham
17. 1996 Christmas comedy starring Arnold Schwarzenegger
20. Publicize
21. Alley ___
22. Airport alternative to JFK or LGA
23. 1994 Arthur Miller play
28. Actor Billy ___ Williams
29. Call from a crib
30. “Boy, am ___ trouble!”
31. Heaps
32. Made a loud sound
35. Become lenient (on)
37. Turn into Central Park while driving south on Central Park West, say
38. Serving as a go-between
39. Possible reaction to bad news
40. “Slow down, tiger!”
41. Nearsighted cartoon character
42. Punch-Out!! maker
43. Publisher of American Hunter magazine
44. Racket
45. Words of homage
46. Like white panthers
47. “This tastes awful!”
48. Like much of Arizona
49. Goal
50. It’s for drivers who get around
51. Off
52. Fledgling launching spots
53. [This tastes awful!]
54. “Lady Marmalade” Grammy winner
55. It’s for drivers who get around
56. Bonding molecules
57. 1999 Brandy hit song “Lady Marmalade”
58. Yellowstone grazer
59. Halloween costume treat
60. Action film weapon
61. 007 creator Fleming
62. “Lower your voice, please”
63. Goal

Down
1. “Buh-bye!”
2. “If you even dream of beating me, you’d better wake up and apologize” speaker
3. Color of coffee ice cream
4. Director Lee
5. Dined watching Netflix, say
6. Using plastic, say
7. Disney Store collectible
8. Make further advances
9. WW and 22-Down, e.g.
10. The Browns, on a scoreboard
11. Followed closely, as a set of rules
12. Amazed by
13. Lease, with “on”
18. Port city from which Amelia Earhart last flew
19. Some office printers, for short
20. Port city from which Amelia Earhart last flew
22. Airport alternative to JFK or LGA
23. 1994 Arthur Miller play
24. Director Lee
25. Every, to a pharmacist
26. Lee Gifford (morning TV host)
27. Bonding molecules
30. “Boy, am ___ trouble!”
31. Heaps
32. Made a loud sound
33. More than a moratorium
35. Become lenient (on)
37. Turn into Central Park while driving south on Central Park West, say
38. Serving as a go-between
39. Possible reaction to bad news
40. “Slow down, tiger!”
41. Nearsighted cartoon character
42. Punch-Out!! maker
43. Publisher of American Hunter magazine
44. Racket
45. Words of homage
46. Like white panthers
47. “This tastes awful!”
48. Like much of Arizona
49. Goal
50. It’s for drivers who get around
51. Off
52. Fledgling launching spots
53. [This tastes awful!]
54. “Lady Marmalade” Grammy winner
55. It’s for drivers who get around
56. Bonding molecules
57. 1999 Brandy hit song “Lady Marmalade”
58. Yellowstone grazer
59. Halloween costume treat
60. Action film weapon
61. 007 creator Fleming
62. “Lower your voice, please”
63. Goal

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.

Are you a writer? Do you want FTOP credit?
PSFC Staff Union Organizers Standing Up for Coop Values

By Ev Ruch, Lauryl Berger-Citan, Miriam Echebarria, Jessica Cath, Marc Thompson, Theresa Gray, Janet Farrell, Kimberly Curran, Sara Greenfield, Ronald Van-Gilles, Kusi Merello, Dominique Eser, and Eddie Rosenthal on behalf of the PSFC Organizing Committee www.psfcunion.org

We believe forming a union will provide a practical, democratic structure to strengthen Coop operations while deepening our solidarity with all workers. Recent management statements continue to misrepresent union organizing and these misrepresentations underscore the need for a neutral, fair environment for staff dialogue. We’d like to share our experience of workplace grievances and the process we’ve used to protect our rights.

Because management reacted to the union effort with retaliation and interference, our union filed nine Unfair Labor Practice (ULP) charges with the National Labor Relations Board (NLRB) in April to hold the Coop accountable to basic legal standards.

In the May 23 Gazette, General Manager Joe Holtz wrote: “We believe that the complaints against the Coop will be found to be unsupported” and characterized our organizing as “aggressive.” The NLRB completed the ULP process on August’s General Meeting summarized General Coordinator Ann Herpel’s statement “assuring members that the NLRB’s three-month investigation [...] concluded that the allegations were without merit.” An article from the General Coordinators in the same issue states: “The NLRB [...] concluded that 15 of the 19 allegations were without merit and were subsequently withdrawn as unfounded. The NLRB investigator determined that the four remaining allegations were potentially founded, but because the Coop did not pursue the option of having a trial in front of a NLRB administrative judge, no evidence was formally presented, and no finding of guilt was made.”

This is misleading about the ULP process. Besides the nine charges we submitted, the NLRB Agent found ten additional potential labor law violations after taking sworn testimony from staff and reviewing emails. The director of the region decided to proceed with four of the nineteen recommended charges.

It’s important to note that the NLRB didn’t deny that actions occurred, they decided whether they considered them ULPs. In most cases, the NLRB pushes for settlements rather than trials. The NLRB’s manual states: “The Regional Office should seek a settlement agreement which substantially remedies all unfair labor practices deemed meritorious.”

Contrary to the General Coordinator’s account, the NLRB did find merit in four charges, which were confirmed in the Notice to Employees the NLRB required the Coop to post as part of a settlement of those charges.

Some examples of charges acknowledged but not pursued by the NLRB include:

- A 20-year veteran staff member received their first write-up ever after voicing union support to a manager.
- Another union organizer received a similar retroactive write-up for lateness that referenced days their manager had written up for lateness that referenced management’s write up for lateness that referred to union support to a manager.

Despite sufficient evidence from the NLRB showing that management has violated the law, management has yet to sign a neutrality agreement. Unlike a mere statement from managers claiming they’re neutral, a neutrality agreement is a legally binding document that says management will not express opinions either for or against unionizing and concretely supports a non-adversarial environment for decision-making.

Management has followed the same playbook promoted by the million-dollar union avoidance industry, sending a series of all-staff memos starting last fall to “explain [...] the benefits we’ve achieved without union representation.” Staff have named issues we want to address collectively, including racism and other forms of inequity, favoritism, at-will employment, safety, inability to resolve grievances, and a lack of democratic policy-making. Management has declined to address these issues and has instead retaliated against vocal union organizers and derailed energies towards channels that provide piecemeal improvements, but ultimately maintain the status quo power imbalance between employer and employees.

If all staff are truly equals, what are the reasons to oppose formalizing this equality in a union contract with policies that all staff create and approve?

We believe the Coop will be stronger when we focus on root causes, respect different experiences, and seek effective solutions.

Show your solidarity by signing the member-led petition: Coop Values Are Union Values at www.coworker.org/p/PSFCMemberPetition.

---

### PLASTIC PACKAGING RECYCLING

Saturday, October 26, 1:45-4 p.m.
Wednesday, November 13, 3:45-6 p.m.

**For Coop members only**

Please be prepared to show your Coop membership card.

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

- Thin plastic film wrap—from notecards, tea boxes, pre-packaged cheese, household items, pet food, juice packs, etc.
- Plastic roll bags distributed by the Coop—please use roll wrap, and small bulk bags.
- Plastic bags/wrap/packaging from most products sold at the Coop—food and non-food.

**For all community members:**

- Toothbrushes and toothpaste tubes
- Cereal and cracker bags/box liners
- 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 Jacqueline Scaduto in the Membership Office.

For more information about Terracycle, visit terracycle.com

Questions about items we accept should be e-mailed to eokkvetch@yahoo.com
added that, “This is something we all should be emotional about.” GC Ann Herpel said, “What we’ve heard reveals the complexity. Our high volume makes for operational challenges. Let’s form a committee.”

In keeping with that, the General Coordinators have placed a proposal for the formation of a staff-member committee to reduce plastic consumption on the agenda for the October 29, 2019 meeting. The committee would be formed “no later than mid-2020.”

TerraCycle Squad
Sarah Chandler of the TerraCycle Squad echoed the earlier discussion by saying that “reducing plastic use is more effective—there’s too much ‘wishful’ recycling,” which she defined as intending to recycle but not doing it. The squad, which started in 2015, according to Chandler, began with small budgets. In March 2019, it requested $20,000, but was turned down. At the next meeting they plan to request $5,000 to complete this current fiscal year which ends March 30, 2020.

Another member from the TerraCycle Squad said there is much more for them to do. “Plastics remain on site, there is room to grow in terms of operations, there are TerraCycle applicable plastics in food processing, there are still gaps. We need to update and move forward to build upon the great work of the Environment and Sustainability Committee.”

Susan Metz summarized the intention of the two agenda items by saying that, “We all feel the emergency. The sense of the body is that this is the direction we want to go in. A committee should be charged...

Stocking
the next few months, you can check the produce aisles for seasonal items or new fruits and vegetables since they can never go on the end caps. There’s also a “new product” shelf in the frozen aisles for seasonal items or new fruits and vegetables.

Still, staff members know they can’t always see into the future, as much as they may try. Undercover Quinoa cookies were offered several times by brokers, but the buyers thought that with so many cookies, and with quinoa interest on the wane, they didn’t have a chance. Eventually they gave the cookies a try and they were a hit, now selling 150 bags a week.

Chili and the other buyers want shoppers to know they’re always trying to meet demand and desires. Sometimes a little persistence, patience and kindness toward the staff will go a long way. And it may even get your favorite ice cream onto those coveted ice cream shelves.

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.

Mon, Oct 28
7:15 p.m. doors, 7:45 p.m. performance. The Park Slope Food Coop International Trade Education Squad and Irondele Ensemble Theater Project invite you and one companion to “a music stand reading” of “Sweat,” the Pulitzer Prize-winning play by Brooklyn’s own Lynn Nottage about the effects of NAFTA on unionized workers. Irondele Center, 85 South Oxford St., Fort Greene. Bring your Coop card.

Minutes were accepted for the July GM and the Board of Directors voted to accept the advice of the meeting regarding the committee elections and adjourned.

Dance Teachers Wanted/Workslot
Available for PSFC FUN Committee’s International Dance Night
Friday, November 22, 8-10 p.m
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: dalienemajors@gmail.com

Hearing Officer Committee
SEeks New Members
The Hearing Office Committee is seeking new members. The committee conducts and presides over disciplinary hearings, ensures that hearings proceed in an efficient and unbiased manner, and, after a randomly selected Deciding Group has decided whether an accused member violated a Coop rule, determines what disciplinary action should be taken against the member. Applicants should be Coop members in good standing for at least two years and have good attendance records.

Members of the committee meet and earn workslot credit on an as-needed basis only, that is, when hearings are required. Therefore these members must maintain regular Coop workslots in good standing.

The nature of the committee’s work requires that all members maintain strict confidentiality with respect to all matters on which they work. The committee seeks an applicant pool that reflects the diversity of the Coop membership at large.

Those interested, please telephone Marian Hertz of the Hearing Officer Committee at 212-440-2743.

Read the Gazette while you’re standing on line OR online at www.foodcoop.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.

Hearing Administration Committee is seeking new members

The HAC performs administrative functions necessary to arrange and facilitate disciplinary hearings, coordinating with the Coop’s Disciplinary Committee and the Hearing Officers Committee.

Applicants should be detail-oriented, comfortable working by e-mail and telephone; they should be Coop members for at least one year and have excellent attendance records.

Members of the HAC work on an as-needed basis, only when hearings are required, and earn FTOP credit. Therefore these members must maintain regular Coop shifts or be FTOP members in good standing.

The nature of this work requires that all members maintain strict confidentiality with respect to all matters on which they work.

We are seeking an applicant pool that reflects the diversity of the Coop membership at large.

Those interested should e-mail the HAC at psfchac@gmail.com.
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-by-side with our paid staff receiving daily fresh produce deliveries. If you are willing to get your hands a little dirty, lift and stack boxes, and work in our basement coolers, then you’re 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, 9–11 p.m.
This shift includes a variety of cleaning tasks that focus on deep cleaning the refrigerated cases. The work includes removing products from particular cases, scrubbing, hosing down shelves, and restocking the cases. Other tasks may include cleaning, sweeping, mopping areas of the shopping floor and basement. Gloves and cleaning supplies are provided. Because the shift is only two hours arriving on time is essential.

Office Set-Up
Monday, Wednesday, 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. Six-month commitment is required. Please speak to Mary Gerety or Jana Cunningham in the Membership Office for more information.

Bathroom Cleaning
Monday, Wednesday, Thursday, 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 includes tasks like 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.

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.

Store Equipment Cleaning
Wednesday, 6–8 a.m.
This job involves meticulous deep cleaning of the store’s checkout equipment and furniture. Workers are required to read and follow detailed instructions for cleaning the scales, printers, and monitors as well as cleaning the furniture and organizing checkout worker’s tools and supplies. Must arrive on time at 6 a.m. Please report to the Membership Office on your first work shift.

Gazette Indexes
If you are interested in the history of the Coop or in when and how particular subjects have been discussed in the Linewriters’ Gazette... Send an e-mail to Len Neufeld, gazette.indexer@foodcoop.com, to request PDF files of either or both of the following indexes:
• An alphabetized list of the titles of all articles published in the Gazette from 1995 to the present, with issue dates.
• An alphabetized list of all subjects (including people’s names) discussed in Gazette articles from 1995 to the present, with article titles, issue dates, and page numbers (titles and subjects for earlier years are being added).

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

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

Read the Gazette while you’re standing on line OR online at www.foodcoop.com