

Established
1973

LINEWAITERS' GAZETTE

100%
SOY BASED
Ink System
Contains no solvents or

Volume NN, Number 24

December 5, 2019

Trump's Tariffs Finally Hit Coop: Prices on Some European Cheeses to Increase by 25 Percent

By John B. Thomas

There's no longer any denying it: President Trump's trade policies are finally hitting the Coop, starting with European cheeses. As early as late October, prices on British cheeses went up by 25 percent instantaneously, in response to tariffs levied by the U.S. on the E.U. in response to ongoing trade spats that have not found a negotiated solution. British cheese tariffs are just the beginning; Spanish, Italian, and Dutch cheeses like Manchego, Parmesan, and Gouda are all likely to be hit with tariffs of up to 25 percent in the coming weeks. Additionally, olive oil, olives, wine, and tinned fish may be on the docket soon, too, if the U.S. and E.U. can't come to an agreement.

The reason for these tariffs has nothing at all to do with cheese, but instead is about airplanes, and the competition between the two largest airplane manufacturers: U.S.-based Boeing and E.U.-based

Airbus, which roughly split the market for commercial jets. For at least the last 15 years, Airbus and Boeing have been involved in bitter disputes at the World Trade Organization

(WTO) about billions of dollars in illegal subsidies that each receives from their respective producing regions. In this most recent iteration, the WTO cleared the U.S. to take retaliatory action against the E.U. for the below-market-rate loans it has offered to Airbus. This historically had been forgiven, and enabled Airbus to grow from a company with less than 25 percent market share to one that is a true rival to Boeing.

The WTO allowed the U.S. to levy tariffs on up to \$7.5 billion worth of imported goods from Britain, France, Germany, and Spain—the largest-ever authorized retaliation in the WTO's history. This ruling includes a blanket 10 percent tariff on the price of Airbus planes for U.S. airlines, and a 25 percent tariff on agricultural goods, including wine and olive oil.

Just because the WTO ruled in the U.S.'s favor this time, however, does not mean an end to this spat is on the horizon. There is another case moving through the WTO in which the E.U. is accusing the

CONTINUED ON PAGE 2



ILLUSTRATION BY PAUL BUCKLEY

Alternative Holiday Dishes Holidays Can Still Be Delicious and Festive Without Beef, Birds, or Bread

By Meredith Kolodner

Only a small minority of Americans are full-blown vegetarians, according to most surveys, but all it takes is one alternative diet at your holiday table to complicate what traditionally might have been a meat-laden, dairy-rich, bread-gorging celebration. And without having any data to back up this assertion, it seems plausible that many Coop members will have a least a couple alt-eaters at their tables this holiday season.

But the desire for vegetarian and vegan foods is not

limited to the purists who abstain from these products entirely. Many more people at least strive to adhere to one of these diets, even if they fall off the wagon from time to time. There's even a term for people who decrease the amount of calories they get from animal products. They are the self-proclaimed reductarians who either can't or prefer not to go the "all-or-nothing" route. Think of it as the harm reduction movement for food.

There are even fewer Americans who are gluten-free than there are vegetarians, accord-

CONTINUED ON PAGE 3



PHOTO BY INGSU LIU

Delicata squash

Next General Meeting on January 28

The General Meeting of the Park Slope Food Coop is held on the last Tuesday of each month. The January General Meeting will be on Tuesday, January 28, 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.

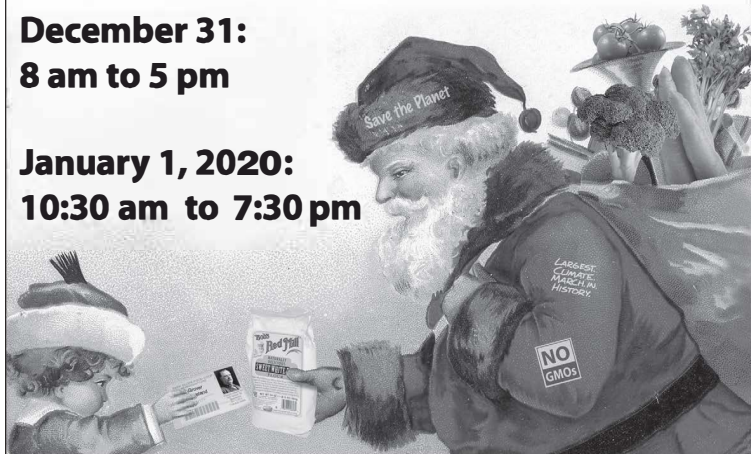
IN THIS ISSUE

Thanksgiving Gratitude and Wishes for a Better World	4
Environmental Committee Report	5
Welcome	7
Coop Calendar, Governance Information, Mission Statement	7
Calendar of Events	8
Letters to the Editor	10
Thank You	10
Community Calendar	11
Classifieds	11
Exciting Workslot Opportunities	12

HOLIDAY SHOPPING HOURS:

December 24: 8 am to 5 pm

December 25: CLOSED

December 31:
8 am to 5 pmJanuary 1, 2020:
10:30 am to 7:30 pm

Trump's Tariffs

CONTINUED FROM PAGE 1

U.S. of providing illegal subsidies to Boeing, which—if ruled against the U.S.—could result in tariffs against Boeing planes sold to E.U. customers.

So how did European cheese get involved in this dispute? The answer lies somewhere in between the convoluted web of our globalized economy, a Trump Administration that sees tariffs as the solution to all of this country's trade woes, and a President who seeks to use tariffs to hurt his domestic opponents and aid his supporters. According to the office of the United States Trade Representative, "USTR selected products for which it considered that increased tariffs would be most likely to convince the EU to end its WTO-inconsistent subsidies." Or in more simple terms, the U.S. wanted to hit the E.U. where it hurts.

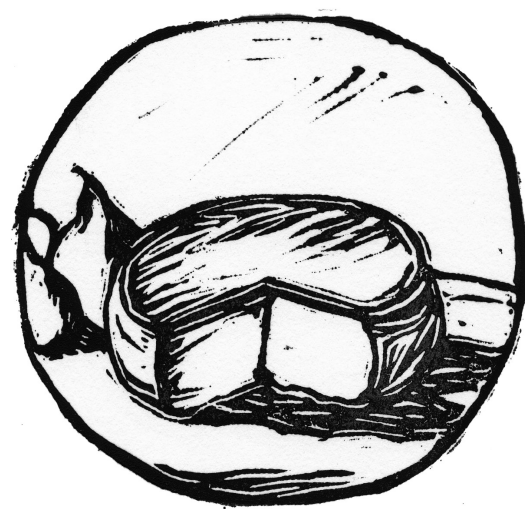
The calculus, however, is likely much more overtly polit-

ical. Boeing lobbied the Trump Administration to put tariffs on imported airplane parts from Airbus. However, Airbus recently opened a plant in Mobile, Alabama, and the President worried that tariffs would damage manufacturing in that state and thus hurt his reelection chances. Luxury goods like wine and cheese, on the other hand, are disproportionately consumed in urban, higher-income areas that are by and large not Trump-supporting and which will bear the burden of higher prices for these non-essential goods. One could consider it a sort of "cocktail party" tax from this Administration.

The unfortunate reality is that luxury food distributors and shops are likely to be the hardest hit by these tariffs, as the vast majority of the 14,000 specialty food retailers in the U.S. are small or medium-sized businesses. Whole Foods and Amazon can take a sustained price hit of 25 percent, but smaller shops likely will try to pass that on

to consumers or just eat the margins, affecting their ability to sustain their operations. According to the Specialty Food Association, European cheeses make up more than half of annual cheese sales in the U.S., or approximately \$2 billion dollars.

The Coop will not be able to escape these effects either. Stilton prices have already gone up by 25 percent since those tariffs hit in late October, and prices will go up on popular Italian cheeses like Parmigiano-Reggiano and Romano—even though Italy does not produce any parts for Airbus. Dutch cheeses, in particular the Goat Gouda, are expected to go up by 10 percent, with a new shelf price of \$11.43/lb. vs. \$10.62/lb. Spanish cheeses will also be affected, although the exact tariffs are not yet clear. The Coop's Spanish and Italian cheese supplier—Forever Cheese—has agreed not to raise prices until January 1, 2020. According to Coop



Cheese Buyer Yuri Weber, "Really fancy English cheeses are going to be astronomically expensive this year."

There seems to be very little rhyme or reason by which products have been selected by the Trump Administration, with Swiss, Portuguese, and French cheeses so far being unaffected. The French cheeses are especially notable, although the Coop's distributors seem to generally be at a loss as to which products have been affected, and when certain tariffs are going into effect. Said Weber, "It doesn't make any sense where it [the tariff] is being applied." For example, goat Gouda prices will be affected, but regular and smoked Gouda will not.

While it is still too early to tell what will be the exact effects of these tariffs, they may present some opportunities for artisanal American cheeses. The E.U. is notorious for subsidizing all of its dairy production, particularly in Italy, and so inflated prices in the U.S. may finally make it possible for some American artisanal cheese producers to compete. According to Weber, "American artisan cheese is definitely having a moment. The best cheese in the world this year is Rogue

River Blue from Oregon—and the Coop is selling it for \$33/lb." He continued, "American cheeses are ridiculously expensive, in large part because they're not subsidized." Weber intends to explore potential new sources of American artisanal cheeses at the Coop that might offer new flavors to consumers during this period of higher prices.

All things considered, Coop members still get some of the best prices out there on cheese, in large part due to the labor we put in for our membership, but also for a diligent and intelligent buying strategy implemented by Weber over the past 12 years that has allowed the Coop to get regular "close-out" deals on excess cheese from some of the major distributors. Those savings are then passed directly on to members. For example, the Rogue River Blue cheese is sold by Murray's for \$56/lb; at \$33/lb., Coop members save more than 40 percent on the so-called best cheese in the world this year. Said Weber, "My buying philosophy is how to get the best cheese at the best price for you all. These tariffs will change the overall price, but not the philosophy." ■

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 support the Receiving and Food Processing squads.

The ideal candidate will:

- enjoy working with people and crowds
- be an excellent team player with strong communication skills
- have ability to teach, explain procedures, give feedback
- be able to evaluate Coop needs, prioritize tasks and delegate work
- be comfortable with computers (Macs preferred)
- experience working in a grocery store is a plus

Hours: 38 hours. 5 days per week including both Saturdays and Sundays.

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.

Requirements:

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

Applicants must be prepared to work during holidays, the Coop's busiest times.

Applicants must be able to:

- lift up to 50 pounds
- reach, crouch, bend, stand, climb stairs and work for hours in walk-in coolers and freezers
- work with and around common allergens including nuts and dust
- work in noisy, hectic surroundings

How to Apply:

We strongly encourage candidates to work 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>

Applicants will receive acknowledgment of application via email. Do not call the Membership Office to check on the status of application. Applications will be reviewed on a rolling basis until position is filled. If you applied to a previous Coop job offering, please re-submit your materials.

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

Sources

Barro, Josh. "Trump's Proposed Wine and Cheese Tariffs May Be His Most Normal Trade Policy." *New York Magazine*. Sept. 11, 2019. <http://nymag.com/intelligencer/2019/09/trumps-cheese-tariffs-may-be-his-most-normal-trade-policy.html>

Gelles, David. "How Boeing vs. Airbus became Trump vs. Europe." *The New York Times*. Oct. 6, 2019. <https://www.nytimes.com/2019/10/06/business/boeing-airbus-world-trade-organization.html>

Kramer, Josh. "Imported Cheese Prices Are About to Double Due to Proposed Tariffs." *Modern Farm*. Aug. 6, 2019. <https://modernfarmer.com/2019/08/imported-cheese-prices-are-about-to-double-due-to-proposed-tariffs/>

Nebehay, Stephanie. "WTO clears U.S. to target EU goods with tariffs over Airbus." Oct. 14, 2019. <https://www.reuters.com/article/us-wto-aircraft/wto-clears-u-s-to-target-eu-goods-with-tariffs-over-airbus-idUSKBN1WT0T2>

Salazar, Alejandra. "Cheese Lovers, Brace Yourselves: Prices Could Skyrocket Soon for An Annoying Reason." *Refinery 29*. Aug. 11, 2019. <https://www.refinery29.com/en-us/2019/08/240238/cheese-europe-imported-tariff-prices-trump>

USTR Proposes Additional Products for Tariff Countermeasures in Response to Harm Caused by EU Aircraft Subsidies. Office of the United States Trade Representative. July 1, 2019. <https://ustr.gov/about-us/policy-offices/press-office/press-releases/2019/july/ustr-proposes-additional-products>

Holiday Dishes

CONTINUED FROM PAGE 1

ing to the limited data that exist, but the number tripled between 2009 and 2014 (to over 3 million), according to a study released in 2017.

The move away from gluten is showing up in the food markets as well. In 2006, gluten-free retail sales in the U.S. didn't even reach \$1 billion. Next year, they will be close to \$24 billion, according to a global data analysis firm.

So, especially during the holiday season, it's worth having a diverse array of dinner options to offer family members and guests, whether you're hosting or bringing a dish to add to a cornucopia at someone else's house. The recipes below are all vegetarian, gluten-free, and can be made without tree-nuts. With the exception of the carrot-squash-sweet potato mash up, they're also dairy-free. They are vegan as well, as long as you can find a decent egg replacement for the gingerbread.

Squash Rules

For many Coop members looking for hearty alternatives to meat and gluten, squash has become a filling, rich, go-to dish that even carnivores enjoy.

Lori Chajet recommends a miso-curry delicata squash recipe.

"This is a delicious dish—and perfect for the holidays. It has lots of interesting flavors, lots of color and uses delicata squash which makes every-

thing easy—no need to peel the squash," she said. "The toasted pepitas give it a great crunch. Of course all ingredients are carried by the Coop. Meat eaters, vegetarians, vegans, and gluten-free eaters will all love it."

The recipe below serves about four people and requires:

12 oz. *squash*
 ¼ cup *olive oil*
 a scant ¼ cup *white miso*
 1 *tbsp. red Thai-curry paste*
 8 oz. *tofu, cut into small cubes*
 4 *medium potatoes, unpeeled and cut into chunks*
 2 *tbsp. fresh lemon juice*
 1½ *cups of chopped kale (tough stems removed)*
 1/3 *cup pepitas*
 2/3 *cup chopped cilantro*

Preheat the oven to 400°F, cut the delicata squash in half lengthwise and use a spoon to scoop out all the seeds. Cut into ½-inch-thick half-moons.

In a medium bowl, whisk together the olive oil, miso, and curry paste. Combine the tofu, potatoes, and squash in a large bowl with 1/3 cup of the miso-curry paste. Toss well and then arrange the vegetables in a single layer on a rimmed baking sheet.

Roast for 25 to 30 minutes until everything is tender and browned. Toss once or twice along the way, after things start to brown a bit. Keep a close watch, though; the vegetables can go from browned to burnt in a flash. In the meantime, whisk the lemon juice into the remaining miso-curry paste, then stir the kale in until coated.

Toss the roasted vegeta-



PHOTOS BY INGSU LIU

Acorn squash

bles with the kale, pepitas and cilantro. Serve family style on a large plate or platter.

Another tasty dish that also leans on squash is recommended by Lolly McIver. She and her family have been making it on and off for decades.

"It's a good homey dish that is delicious and much better than any squash on its own," she said. "And also, who likes cooked carrots by themselves?"

The long-time Coop member says that it also lends itself to tinkering, easily incorporating different varieties of squash, sweet potatoes, and nuts or seeds.

You need about:

1/3 *cup carrots*
 1/3 *cup sweet potatoes or yams*
 1/3 *cup acorn or butternut squash*

Also have on hand *madeira or cognac, salt, pepper, butter, heavy cream, and roasted chopped walnuts or roasted shelled pumpkin seeds.*

Roast the squash, and roast or boil the sweet potatoes and carrots until they are soft and mash them together in a food processor. After that, quantities are based on your taste preferences. Add salt, pepper, butter, a dash of nutmeg, and the madeira or cognac, all to taste, but do not scrimp on the butter, she emphasizes. When you have heated it and want to serve, add some heavy cream to taste. Sprinkle the chopped walnuts or pumpkin seeds on top.

And what's a holiday without dessert? This is usually where the gluten-free folks get left out, but my sister-in-law found an incredible gingerbread recipe which is credited to a pastry chef who used to work at Gramercy Tav-

ern in Manhattan. Since she is a gluten-free chef with a gluten-free daughter, I trust her when she says that the flour in this recipe can be substituted out for gluten-free flour while the gingerbread remains moist and delicious.

You need:

1 *cup oatmeal stout or Guinness Stout*
 1 *cup dark molasses (not blackstrap)*
 ½ *tsp. baking soda*
 2 *cups gluten-free flour*
 1½ *tsp. baking powder*
 2 *tbsp. ground ginger*
 1 *tsp. ground cinnamon*
 ¼ *tsp. ground cloves*
 ¼ *tsp. freshly grated nutmeg*
 a *pinch ground cardamom*
 3 *large eggs*
 1 *cup packed dark brown sugar*
 1 *cup granulated sugar*
 ¾ *cup vegetable oil*
confectioners' sugar for dusting

You'll also need a 10-inch (10- to 12-cup) Bundt pan, and for those who don't have a problem with dairy, you can get unsweetened whipped cream to top off the slices.

Preheat oven to 350°F. Then generously butter (or grease) Bundt pan and dust with

flour, knocking out excess. Bring the stout and molasses to a boil in a large saucepan and then remove from heat. Whisk in the baking soda and cool to room temperature. Sift together the flour, baking powder, and spices in a large bowl and separately whisk together the eggs and sugars. Add in the oil using the whisk and then molasses mixture. Add to flour mixture and whisk until just combined.

Pour the batter into the Bundt pan and rap pan sharply on counter to eliminate air bubbles. Bake in middle of oven until a tester comes out with just a few moist crumbs adhering, about 50 minutes. Cool cake in pan on a rack five minutes. Turn out onto rack and cool completely.

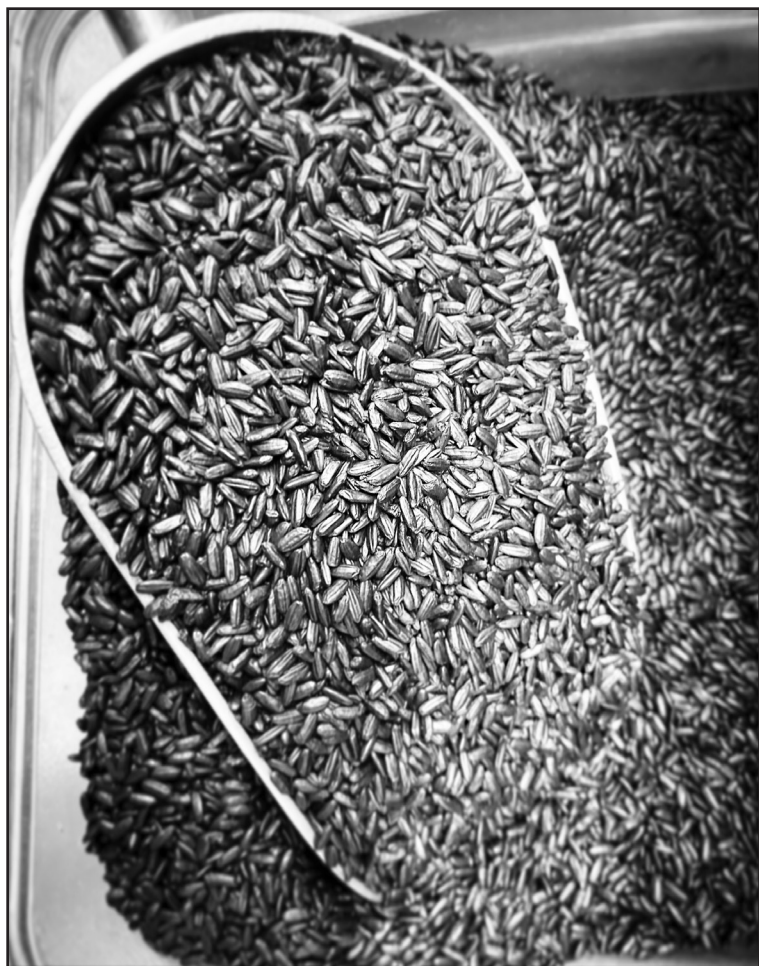
Serve the cake, dusted with confectioners' sugar and with whipped cream if desired. It yields about eight to ten pieces.

The omnipresence of stuffing at holiday meals can leave both gluten-free and vegetarians peckish, since it has a bread base and is often stuffed into a bird and/or includes bits of sausage.

One option suggested by several Coop members is to add a side of cornbread. Another idea is to replace stuffing with a rice or quinoa salad, or simply add it as another side.

For this recipe, also from my sister-in-law, black rice works well and looks funky as well. Make a batch of rice and then add in some caramelized onions. Toss the rice with a balsamic vinaigrette—you can use a ratio of about 1/3 to ¼ of balsamic vinegar to olive oil and add sea salt and an ample amount of ground pepper. Add roasted sweet potatoes, pumpkin seeds, and either arugula or spinach. Top it off with pomegranate seeds, which add more flavor plus a nice festive color.

Ideally these are recipes you can make for friends and family, whatever their dietary restrictions. ■



Black rice



Butternut squash

Thanksgiving Gratitude and Wishes for a Better World

By Alison Rose Levy

This year, as every year, Thanksgiving launches the holiday season. Not all peoples celebrate. For example, some Native American people honor what they call “Mourning Day,” as an expression of their collective grief over the arrival of European colonizers to this land. In keeping with that understanding that both the thankful and the regrettable may be perceived differently in the same occasion, this month, I asked shoppers to share what they are thankful for—and what they are not so thankful for.

Michele Walker, a Coop member who is retired, said that, “I’m thankful for my two retirements—first my retirement from a union job with a pension, and second my retirement from doing a work shift at the Coop. I didn’t even realize I was close to retirement, but someone told me that people can retire after working 20 years, and that following birthday I was able to retire.”

Walker said that she is not thankful for “the economy, capitalism. The young people can’t afford a fraction of what the previous generation could afford. It’s horrible. I ache for them. They have so much less than we have.”

Sandra Ferguson shared that, “I’m thankful for my fabulous Coop shift that I’ve had for about 15 years.” Ferguson records Coop members’ makeup shifts. “It’s a great shift.”

And what was Ferguson not so thankful for?

“I find a reason to be thankful for everything, because everything gives us something to look at or improve or do something about. I can’t say there is something specific I am not thankful for. But I encourage everyone to increase their level of consciousness.”

Monique Jaques, a new Coop member this year, is “thankful that more people are using less plastic. It does take an effort but people are doing it, which makes me really happy. And I’m thankful for the effort they are doing every day.

“And I’m not thankful for farmers that don’t respect farm labor rights. I do a lot of work with farm laborers in California and a lot of people are not treated properly or missing wages and so many other things.”

Marc Lafia waxed eloquent about his gratitude.

“I just love the Coop! To move through the density of the crowd is exciting. [Points to vegetables.] Look at how fresh everything is. It’s available; it’s from upstate New York. There’s a lot of love and interest here. I love working here. I love being part of something. I believe it’s a great model for helping organizations, for elderly care. It’s not just transactional. It has a part that is communal.”

Lafia is not thankful for, “the denial, the repression in a Freudian sense of climate change has made us go crazy. I’m saddened that we don’t have a horizon of a shared vision. We have many different people

at the table now, which is important, but this cultural plurality is not being embraced by certain people who are afraid, and we have to suffer this outrageous stupidity which is actually self-defeating for everyone. I hope in time that things correct themselves. I don’t know how we’re going to get our s—together before the s—hits us. These paltry rewards are not where the prize is—the prize is keeping it together for billions of people.”

Marc Thompson, a Receiving Coordinator, as well as a long-time member, shared that “I’m thankful for my health. I’m thankful for the job. I’m thankful that truth is available so that I can understand that things are actually moving rather than what I’ve been brought up to believe. And I am always thankful when people empower other people. I love that. And I am thankful for the ability to still want to help people without caring what they look like. It’s a natural inclination, so I am thankful for that.”

Thompson is “not thankful for racism—I don’t like that at all. I don’t like the way it permeates the Coop and folks are afraid to talk about it. I’m not thankful for the type of attitudes that folks have they are not able to take other people into consideration because people look or dress or wear their hair a particular way. And I am not cool with that at all. The crazy thing is that the same things I’m not thankful for, I am thankful

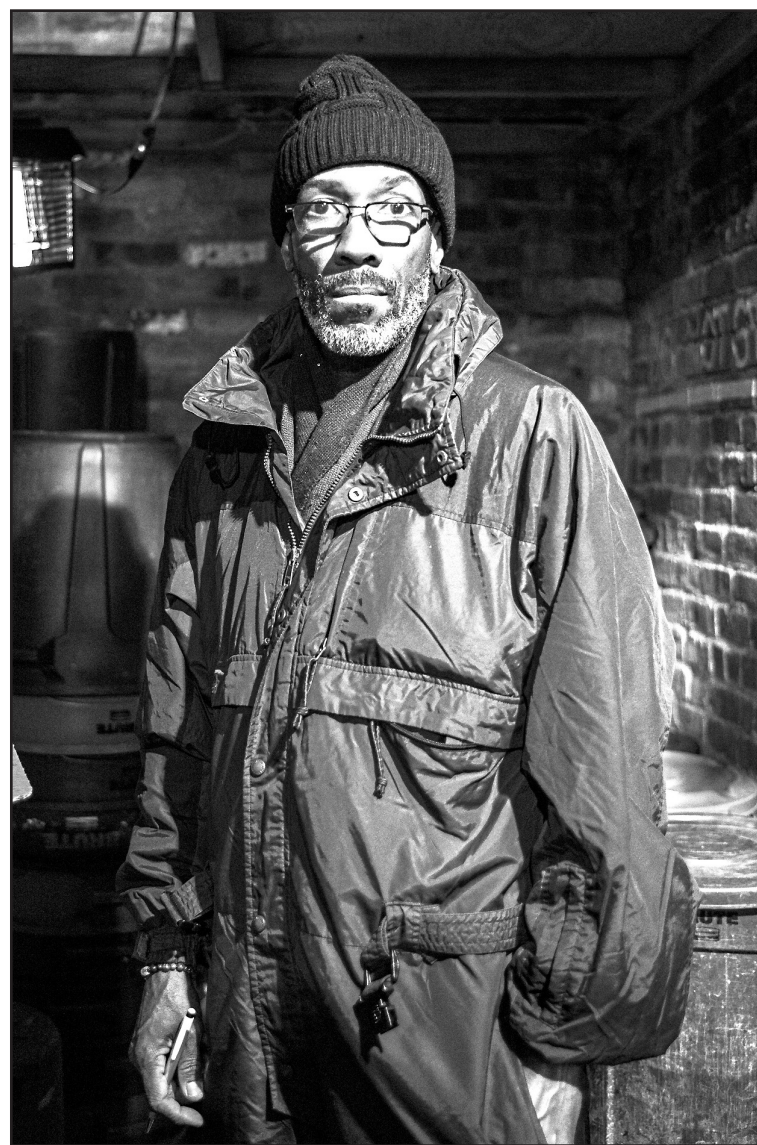


PHOTO BY JOSHUA KRISTAL

Receiving Coordinator Marc Thompson

ful that it’s getting exposed because variety is the spice of life. Because when I notice people coming in here to take pictures or do interviews, I often don’t see them talking to black people. So I am grateful to be having this interview and hope it is transcribed honestly. Everybody has a different truth. And some people don’t like the truth that is not comfortable for them. But that does not make it false.”

Sylvia Beato-Davis is “grateful for my crock pot and making stews and for my cute wife who helps me. And I am not so grateful for winter. It gets colder. It gets darker early. I’m really more

of a summer baby. When the seasons change and the spring comes around, the whole world opens up again. So it’s a blessing to remember that.”

Corrine Cashin is “thankful I was able to finish my education. That’s something that my mother did not have the opportunity to do. I work at a school, so I hope other kids get their education. I’m grateful that I earn enough money to get a new laptop. I needed one for years. I guess I’m grateful to have a lot of choices. We’re in really troubling political times. And I’d really be grateful if more people rise up and make the world a little bit better.” ■

Hearing Administration Committee Is Seeking New Members



The HAC performs administrative functions necessary to arrange and facilitate disciplinary hearings, coordinating with the Coop’s Dispute Resolution 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



THE GAZETTE INDEXES

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

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

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

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

ENVIRONMENTAL COMMITTEE REPORT

PSFC Produce Buying Q & A: Information from the PSFC Produce Buying Team

By Sensho Wagg,
Environmental Committee

In this three part series, we present some facts about our produce, directly quoting our expert PSFC Produce Buyers.

We encourage PSFC members to consider submitting questions for our produce team. An email address to use for this purpose follows the end of this article. We'll transmit the questions to the produce department and publish their expert answers in the *Gazette*.

Q: What are the certifying organizations and how are their credentials established?

A: It is impossible to even begin to list all the third party certifiers involved in organic farming, as this is beyond the scope of what my time allows me. You can look at the USDA website to learn more about organic certifying organizations: <https://organic.ams.usda.gov/integrity/Certifiers/CertifiersLocationsSearch-Page.aspx>.

The credentials are established in accordance with U.S. and state laws (as well as the laws of the country where the certifying is taking place) and if the organizations involved are found to not be in compliance, the accreditation will be revoked and that act will be published.

Q: What secondary labels are claimed for certain crops which differentiate them from conventionally grown crops

(such as IPM, etc.)?

A: IPM stands for Integrated Pest Management. This is not a designation prescribed by law, such as the USDA/organic label, but is an indication of a farmer stating that the use of inorganic fertilizers, pesticides, and fungicides is kept to a minimum. Another label that produce might carry is "Fair Trade" if it has been certified as such, or "Non-GMO." Please note that organic items are always non-GMO.

Q: Are local organic crops and those grown by secondary nonconventional methods different from crops brought in from California or other states?

A: The produce we buy from local farms is for the most part organically grown. Overall, most of the crops we carry at the Coop are certified organic, and while the exact numbers change from week to week and season to season, the amount of organically grown produce for sale is on average about 82 percent of the total.

Q: Who carries the local and long distance crops into the Coop for sale?

A: We receive produce from a variety of distributors, for example much of our organic produce in the winter time arrives through Four Seasons, a distributor based in Ephrata, PA. In addition to relying on trucking companies, produce wholesalers, and Jedda, a company that buys produce for use at the Hunts Point

Market in the Bronx, we also have several farmers and farming cooperatives that deliver to us directly. Hepworth Farms and Lancaster Farm Fresh are two of the biggest in that regard.

Q: What function do the carriers or distributors play in determining and providing organic certification, IPM certification, and other certifications?

A: Carriers and distributors are not involved in the organic certification of crops and farms, but must adhere to standards to ensure both the safety of the food and its organic integrity. An example: conventionally grown food must never be allowed to be stored in a way that it may drip or otherwise affect the condition of organically grown items.

Q: Do carriers or distributors provide certification and hold the certification trails in their offices?

A: No. The certifications are handled by farms and their certifiers and for the same reasons that we could not insert ourselves into that process, the distributors or carriers are not able to do so either.

Q: Please outline how shipping from growing fields is done, and how shipping methods could affect the organic nature of the product en route, both domestically and from international growing fields. Please explain what

prevents organic produce which we sell as organic from being contaminated en route.

A: We cannot give an overview of how produce is being shipped as this varies very much by type and place of origin. For example: bananas arrive by ship from Ecuador via Baltimore, New Jersey or Pennsylvania, and come to us by 18 wheelers, whereas local farmers might place their produce in harvest crates in the field and place it onto their own trucks or even cars.

The shipping companies involved in the transport of produce adhere to industry regulations, some of which are also kept in check by local law enforcement. For example, the driver of a refrigerated rig is not allowed to turn off the reefer (the refrigeration machinery) of their trucks during any portion of their haul.

We receive organic and conventionally grown produce from different companies and are also there to look at the way items are transported. If the Receiving Coordinator checking in a delivery has any doubts about the integrity of a shipment, or a portion thereof, we will reject the items for a refund, something that happens, but only very sporadically. By and large crops are not shipped

together and are separated on different pallets. In the case of our distributors, we also safeguard ourselves by ordering conventionally and organically grown items from different companies.

Does all of this involve a web of trust? Yes. Much in the same way that if you rent a car, you trust that the rental agency has a valid insurance policy, a valid inspection certificate and that the car is safe to drive. While one should check some of that when taking possession of the rental, as a renter one does not call the insurance company for verification. One of the reasons that the system works is because there are many disincentives to selling produce that does not conform to the labeling, as certifying agencies will find out and once that web of trust would be broken, the standing of the farm would be ruined. ■

Please address any question you have for our Produce Buying Team to: psfc.environmental.committee@gmail.com.



3 GREAT reasons to register for member services!

1 Intelligent Shift Notifications: Receive TEXT or EMAIL alerts for upcoming shifts. ➔

2 Easily available FTOP info: View number of FTOP cycles covered or banked and upcoming shifts scheduled! ➔

3 Avoid surprises at the entrance desk: Check your status before coming to the Coop. ➔

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

STATEMENT ON THE COOPERATIVE IDENTITY

DEFINITION

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

VALUES

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

PRINCIPLES

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

They are as follows:

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

REFERENCE: ICA.COOP

LINEWAITERS' GAZETTE

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

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

SUBMISSION GUIDELINES

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

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

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

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

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

Letters: Maximum 500 words.

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

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

LETTERS, ARTICLES AND REPORTS SUBMISSION POLICIES

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

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

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

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

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

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

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

FAIRNESS, ANONYMITY AND RESPECT POLICIES

In order to provide fair, comprehensive, factual coverage:

Fairness

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

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

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

Anonymity

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

Respect

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

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

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

Friday, December 20, 8:00 p.m.

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



PROSPECT CONCERTS



David Roche is a singer/songwriter from a family of singers and musicians, poets and songwriters. It's something he's been doing since he was a little kid. Now, his third studio album of original songs, *Griefcase*, is enjoying airplay around the world. Roche plays guitar and will be joined by David Kumin on bass and George Vahamonde on drums. He's gratefully retiring in good standing from the Coop after this gig.

Pianist **Marta Sanchez** will present the music of her new album *El Rayo de Luz* (2019, Fresh Sound). Her unique vision for her quintet—celebrated by *The New York Times* (10 best albums of 2015), NPR's *Fresh Air*, *DownBeat Magazine* and many others—is further developed and explored in her new music on *El Rayo de Luz*. Marta's highly evocative music is textural, visual, and constantly surprising with invention and wit.



www.facebook.com/ProspectConcerts

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

RETURN POLICY



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

REQUIRED FOR ANY RETURN

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

CAN I EXCHANGE MY ITEM?

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

CAN I RETURN MY ITEM?

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

**NEVER
RETURNABLE**

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

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

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

RETURNABLE

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

This Issue Prepared By:

Editor (development): Carey Meyers

Reporters: Meredith Kolodner

Alison Rose Levy

John Thomas

Art Director (development): Michelle Ishay

Illustrators: Paul Buckley

Michelle Ishay

Photographers: Joshua Kristal

Ingsu Liu

Thumbnails: Claudia Reis

Photoshop: Fanny Gotschall

Art Director (production): Matthew Landfield

Desktop Publishing: Diana Quick

Maxwell Taylor

Editor (production): Michal Hershkovitz

Final Proofreader: Rachel Blatt

Index: Len Neufeld

Advertisement: Eric Bishop

WELCOME!

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

Jennifer Biancucci	Mishaël Epstein	Benjamin Kafka	Bill O'Hagan	Hannah Stup
Matthew Biancucci	Alexander Fadeev	Saad Khan	Evelyn Powers	Samuel Tabor
Catherine Blauvelt	Jennifer Graybill	Karolyna Landin	Fran Sanhueza	Sarah Tabor
Constance Brimelow	Roslyn Grunebaum	Gary Lee	Elizabeth Schneewind	Yuval Tal
David Busis	Vanessa Hamer	Mike Levine	Jerome Schneewind	Kate Torpey
Edward Casabian	Laura Hansen	Marcos Levy	Jessica Selecky	Sara Valente
Devon Casey	Anna Hegarty	Rebecca Lieberman	Matthew Shahabian	Meredith Van Acker
Kandy Clark	Kate Hooker	Casey Luskin	Thomas Adrian Socci	Sarah Vining
Sarah Davis	Andrew Jensen	Dilian Mintchev	Isaac Stahl	Christina Williams
Sam Decker	Spruha Joshi	Rachel Neifeld	Jim Stubbs	



COOP CALENDAR

New Member Orientations

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

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

The Coop on the Internet

www.foodcoop.com

The Coop on Cable TV

Inside the Park Slope Food Coop

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

General Meeting Info

TUE, JANUARY 7

AGENDA SUBMISSIONS: 7:30 p.m.

Submissions will be considered for the January 28 General Meeting.

TUE, JANUARY 28

GENERAL MEETING: 7:00 p.m.

Gazette Deadlines

LETTERS & VOLUNTARY ARTICLES:

Dec 19 issue: 12:00 p.m., Mon, Dec 9

Jan 16 issue: 12:00 p.m., Mon, Jan 6

CLASSIFIED ADS DEADLINE:

Dec 19 issue: 7:00 p.m., Wed, Dec 11

Jan 16 issue: 7:00 p.m., Wed, Jan 8

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, January 28, 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.

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

Attend a GM and Receive Work Credit

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

Following is an outline of the program.

• Advance Sign-up required:

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

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

• Two GM attendance credits per year:

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

• 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.

park slope
FOOD COOP

calendar of events

dec 5
thu 7:30 pm



Food Class: Gluten-Free Holiday Baking

Give gifts from the heart with gluten-free treats this holiday season. We'll make three different baked gluten-free treats that you can serve, take to a holiday party, give away as thoughtful gifts or eat yourself at a family get-together. We'll use both nut flours and gluten-free flour to achieve the right texture and form. Esther Farkas loves to bake and has been baking with her mom since she was small, and with her three daughters since they were small. When she was diagnosed with a gluten allergy two years ago, she learned to adapt all her favorite recipes to be gluten-free and still just as tasty as the originals. *Menu includes: Peppermint Bark; Almond-Flour Brownie; Orange-Cranberry Pound Cake. This class is vegetarian, gluten-free, includes dairy and includes nuts.*

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/CCCChf1.

dec 6
fri 7 pm



Film Night: Hail Satan?

When media-savvy members of the Satanic Temple organize a series of public actions designed to advocate for religious freedom and challenge corrupt authority, they prove that with little more than a clever idea, a mischievous sense of humor, and a few rebellious friends, you can speak truth to power in some truly profound ways. As charming and funny as it is thought-provoking, *Hail Satan?* offers a timely look at a group of often misunderstood outsiders whose unwavering commitment to social and political justice has empowered thousands of people around the world. **Amy Foote** is a documentary editor based in Brooklyn. Some of her editing credits include *Hail Satan?* (Sundance 2019, Magnolia); *The Work* (Grierson Award for Best Single Documentary, Grand Jury Prize SXSW 2017); *Exit Music* (ITVS); Peabody Award-winning *Mavis!* (HBO); 1964 (PBS American Experience); the Emmy-nominated and James Beard Award-winning film, *A Matter of Taste: Serving Up Paul Liebrandt* (HBO, BBC); *For Once In My Life*, (PBS Independent Lens, SXSW Audience Award 2010, IDA Best Music Documentary); and the Emmy-nominated film *Finishing Heaven* (HBO). She is currently editing *The New York Times'* first feature documentary. **To book a Film Night, contact Gabriel Rhodes, gabrielrhodes@me.com.**

dec 7
sat 2 pm



Holiday Card-Making Party

Bring family and friends of all ages to a Holiday Card-Making Party in the Coop's Meeting Room. We'll supply glue, markers, and paper and some fun art-making tips. Bring any other special art materials you would like to use. Hot cocoa and chocolatey treats will be available to purchase.

dec 20
fri 8 pm



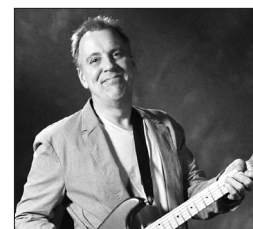
David Roche; Marta Sanchez

David Roche is a singer/songwriter from a family of singers and musicians, poets and songwriters. It's something he's been doing since he was a little kid. Now, his third studio album of original songs, *Griefcase*, is enjoying airplay around the world. Roche plays guitar and will

be joined by David Kumin on bass and George Vahamonde on drums. He's gratefully retiring in good standing from the Coop after this gig. Pianist **Marta Sanchez** will present the music of her new album *El Rayo de Luz* (2019, Fresh Sound). Her unique vision for her quintet—celebrated by *The New York Times* (10 best albums of 2015), NPR's *Fresh Air*, *DownBeat Magazine* and many others—is further developed and explored in her new music on *El Rayo de Luz*. Marta's highly evocative music is textural, visual, and constantly surprising with invention and wit.

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.



jan 3
fri 7 pm



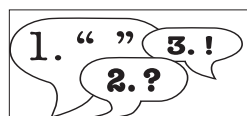
Film Night: Eating Animals

Eating Animals is the feature-length documentary adaptation of Jonathan Safran Foer's critically acclaimed book of the same name. The film reveals through intimate narratives what has happened to our country in the past 40 years as we have moved away from traditional farming communities to massive industrial farming complexes that produce a seemingly endless supply of so-called "cheap" meat, eggs, and dairy. What starts out as a simple question—"Where does our meat come from?"—quickly takes us down the rabbit hole of today's industrial animal agriculture and becomes an exploration of the ultimate stakes of eating animals, the destruction of farming, and the complete unwinding of the American mythos. **Geoffrey Richman** is the editor of *Murderball*, *Sicko*, and *The Cove*—the 2006, 2008, and 2010 Academy Award nominees for Best Feature Documentary—and *Time Freak*, the 2012 Academy Award nominee for Best Live-Action Short Film. *The Cove* went on to win the Oscar, and an ACE Eddie Award for editing. At the 2005 Sundance Film Festival, Richman was awarded the first-ever Special Jury Prize for Editing for his work on *Murderball*.

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

jan 7
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 January General Meeting will be held on Tuesday, January 28, 7 p.m., at John Jay Educational Campus, 227 Seventh Ave., between Fourth and Fifth Sts.

jan 10
fri 7 pm



Wordsprouts

Authors to be announced.

Bookings: Sarah Schenck, wordsproutspsc@gmail.com.

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.

dec 5 2019–jan 28 2020

jan 11
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 years 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 PSFC for as long. Shira's many passions include trees, singing, biking, travel, and Honey Mama's chocolate.

jan 11
sat 5 pm

Healing From Climate Grief

Unhealed grief, fear, and frustration about the climate emergency affects our initiative and hope for the future. Our unexpressed emotions interfere with our ability to bring our intelligence and energy to effectively respond to the climate crisis. The opportunity to openly express emotions about the damage to the earth and its inhabitants can release enormous thinking and action. This workshop will be an interactive event and all Coop members all welcome. It will be led by longtime Coop members **Azi Khalili** and **Adley Gartenstein**.

jan 14
tue 7 pm

Safe Food Committee Film Night: Symphony of the Soil



Drawing from ancient knowledge and science, *Symphony of the Soil* is an exploration of the miraculous substance soil. By understanding the elaborate relationships between soil, water, the atmosphere, plants and animals, we come to appreciate its complex and dynamic nature. The film

also examines our human relationship with soil, its use and misuse in agriculture, deforestation and development, and soil's key role in ameliorating environmental issues. Filmed on four continents, featuring esteemed scientists, farmers, and ranchers, *Symphony of the Soil* highlights the possibilities of healthy soil creating healthy plants creating healthy humans living on a healthy planet.

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.

jan 16
thu 7:30 pm

Food Class: Knife Skills



Knife skills are the foundation of any cooking project. Mastering the art of slicing and dicing will improve your speed and efficiency in the kitchen. In this hands-on knife skills class, you will learn: the anatomy of a knife;

how to sharpen and care for your knife; knife safety; classic French knife techniques, including dicing, julienne, brunoise, batonet. PLEASE BRING your own 6-8-inch knife (safely covered for travel please!), a cutting board, and containers or bags for all the perfectly cut vegetables you'll create. **Chef Dianne** is a graduate of the Natural Gourmet Institute and has worked in the food business for 13 years in restaurants, catering companies, culinary schools and cafes. She currently works as a private chef all around the city and regularly teaches cooking classes privately, at Haven's Kitchen in Chelsea, and at Cook Space Brooklyn in Prospect Heights. *We'll be chopping onions, carrots, peppers, garlic, and more. Please eat before class as a meal will not be provided.*

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/CCCChf1.

jan 17
fri 8 pm

The Sugar Ray Rodriguez Latin Soul Dance Party



From Prince, Miles Davis, Chucho Valdez, Celia Cruz, Marc Ribot, to Miley Cyrus, **Jay Rodriguez-Sierra** has brought his saxophone sound and musical experience to many



genres and generations. NYC-raised music veteran Jay Rodriguez-Sierra is one of its best-kept secrets! Jay will bring the ultimate culmination of his experiences for a not-to-be-missed performance of Soulful Descarga Dance Floor Music infused with jazz, Latin, funk and soul for the inimitable Food Coop Prospect Concert series in Brooklyn. The all-star ensemble will feature Coop member/artists: Jose Joaquin Garcia, Alexis Cuadrado, Sean Moran, Brian Drye, Aruan Ortiz, Ludovica Burtone, Urbano Sanchez, Marta Sanchez, Andrew Drury and many others, including a string section and special guests to be announced. Let's kick off the new year right on a positive light! Bring your dancing shoes! It's a dance party! Let us party like its 2020!

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.

jan 25
sat 11 am

Curious About Cohousing?

Want to raise your kids in a warm supportive community? Join us for the NYC premiere of a new, 30-minute documentary, *The Best of Both Worlds: The Promise of Cohousing*. Representatives from two cohousing communities forming in Massachusetts and Connecticut will be on hand to answer your questions. What is cohousing? Picture a group of people coming together to design their own community of private dwellings, each with its own kitchen and privacy for residents. Also on the property: a large "common house" serving everyone. Optional group meals are offered several nights a week, and residents take advantage of recreation or exercise rooms, a community garden, children's playrooms and other amenities. All this occurs within a framework of shared values and a deep concern for kindness, connectedness, and sensitivity toward the environment. The U.S. to date has 165 cohousing communities. *The Best of Both Worlds: The Promise of Cohousing*, which will premiere at the Wild and Scenic film festival in January, profiles four cohousing communities in California. **Joan Oleck**, a writer and editor and a Coop member since 1992, recently moved to (soon-to-be) 28-unit Village Hill Cohousing (www.villagehillcohousing.com) on 6.6 woodsy acres adjacent to downtown Northampton, Massachusetts. 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.

jan 26
sun 12 pm

Cultivating Emotional Resilience

We are all trying to find ways to be happier and every day there is a new method for us to increase our "positivity." What is it that really makes some people have a more positive outlook than others? What allows some people to bounce back from tragedy while others struggle to recover for years? What if some of our efforts to cultivate better thinking habits actually undermine our capacity for resilience? This workshop will illuminate the factors that contribute to genuine positivity and cover small steps anyone can take to build their own capacity for emotional resilience. Coop member Abra Havens is a clinical psychologist practicing in NYC. Abra specializes in the treatment of trauma, especially in survivors of childhood abuse and neglect.

still to come

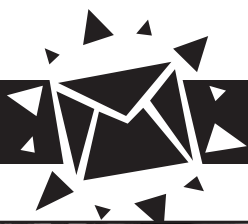
jan 28

Curbside Composting

jan 28

PSFC JANUARY General Meeting

LETTERS TO THE EDITOR



“GREEN NEW MEAL: THE FOOD-CLIMATE CONNECTION” AT GRAND ARMY PLAZA LIBRARY DECEMBER 11 AT 7 PM

TO THE EDITOR:

From almonds to avocados, from coffee to chocolate, climate change already affects our food supply. It's not a one-way street: farming activities give off 14 percent of the greenhouse gases that are heating up the earth.

How does climate change affect both the quality and the availability of food? What methods and policies can protect both the climate and the food supply? And who's farming in Brooklyn?

“Green New Meal: The Food-Climate Connection” will explore the challenges and offer solutions. Natural foods chef and radio chef Bhavani Jaroff will lead a talk with food and climate activist Nancy Romer and Farm School NYC director Onika Abraham. The forum, at the Central Library at 10 Grand Army Plaza at 7 p.m., is part of “Climate Wednesdays: Solutions for a Cooler Brooklyn,” a series presented by 350Brooklyn and the Brooklyn Public Library.

Many Coop members know Nancy Romer for her role as the founding leader of the Brooklyn Food Coalition (2008-2017), which grew out of the Coop's Safe Food Squad, and for her work on the Coop's Labor Committee, which tracks labor practices within the Coop's supply chain. She's also a coordinator of the People's Climate Movement-NY.

Onika Abraham has led Farm School NYC since 2014. A co-founder of Black Urban Growers, she has a longstand-

ing commitment to increasing the number of black farmers nationally. At Farm School NYC, students study botany, propagation, soils, irrigation, and crop management and also learn about food justice and the New York City ecosystem.

“Green New Meal” will examine why agriculture is a key component of climate change and will look at state and federal agricultural policies affecting the climate. Speakers will examine the potential of regenerative agriculture to capture carbon and improve the health of the soil.

As Coop members, we are woven into of the web of climate-friendly agriculture in our region. The challenge is to expand healthy agroecology practices further. Here in New York State, the recently passed Climate Leadership and Community Protection Act may offer farmers and climate activists some space to push for the goals of reducing emissions from farming, promoting practices that capture more carbon in the soil, and protect farmers and farmworkers from the havoc of a changing climate.

“Green New Meal” is the last of the fall Climate Wednesdays series. The series will resume in February with evenings devoted to health, transportation, green jobs, and the power of nature to heal the climate.

350Brooklyn works to counter climate change and to achieve climate justice through local action. We promote sustainable energy, oppose the fossil fuel industry, and educate and activate our community. 350Brooklyn is a local affiliate of 350.org, a global grassroots organization.

To learn more about the work of 350Brooklyn, go to

<https://350brooklyn.org/> or <https://www.facebook.com/350Brooklyn/>

For more information on the Climate Wednesdays series, go to <https://www.bklynlibrary.org/event-series/Climate-Wednesdays>

Mimi Bluestone

A POEM FOR THE LINEWAITERS' GAZETTE

TO THE LWG EDITORS,

The life changing magic of tidying up
kindness, and salt on vegetables
Feed the resistance the book of greens
raw and simple
Cook like a local
preserving the Japanese way,
the taste of Egypt,
Jerusalem, Dorie's cookies,
breakfast, lunch, dinner... life—
dinner at the long table,
juicing simple love & lemons,
everyday raw energy in a glass, naturally bug-free
Let's stay in—dinner for everyone, in my kitchen

Best,
Erik Schurink

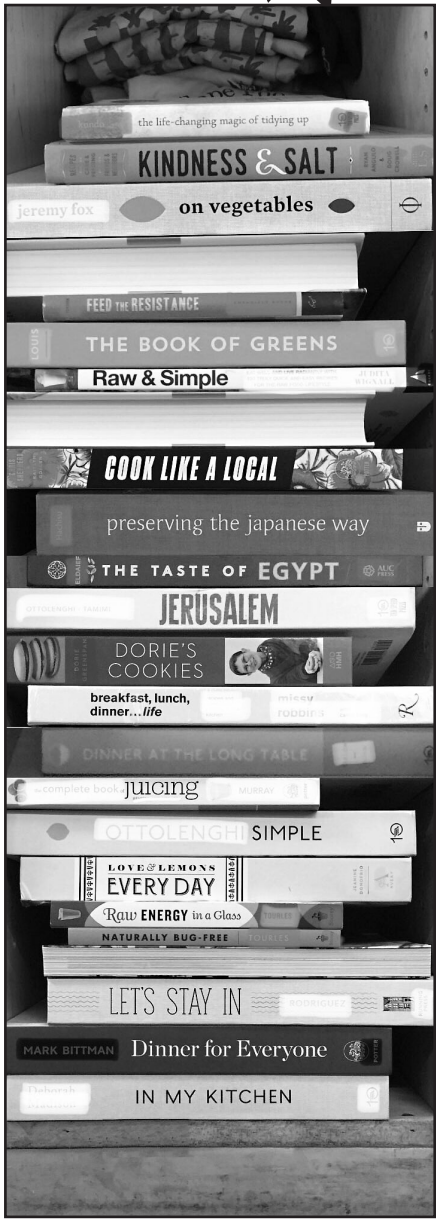


PHOTO BY ERIK SCHURINK

Where Have Our Neighbors Gone

The folks from Vermont who have sold Christmas trees next to the Coop for decades were no longer able to rent from the school this year.

Their new location is by the church on Sixth Avenue between Sterling Pl. and Park Pl.

We will miss having such great neighbors and wish them well in their new location.

THANK YOU!

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

Maria Alcon-Heraux	Elena E.	Nancy Henry	Stephanie Kauffman	Alexia Rasmussen	Jaclyn Sperber
Lily Antflick	Kana Ervin	Laura Hollander	Jackson Krule	Hillel Salem	Swergold
Eric Arzoian	Nora Feher	Catherine Humphreville	Beth Lawrence	Kayleigh Salstrand	Terry
Ash	Irene Feng	Mark Hurwitt	Sarah Lucie	Nicklas Sample	Frederic Troadec
Joel B.	Vivienne Fleischer	Lynn Husum	Rachel Mercier	Kirsten Saracini	Marisa Viola
Lucy Baumrind	Rebecca Forgac	Michele James	Kate Milkens	Gabriel Schuster	Rachel Weinberger
Jennifer Bombardier	Alex G.	Janice	Phil Miller	Amanda Schweer	Julia Werman
Mariel Boyarsky	Dahlia G.	Stephanie Jenkins	Gary Murphy	Amber Scorch	Sarah Wilda
Arielle Braude	Raul Gallego	Judith Jones	Kathryn Nock	Ryan Selzer	Carter Zumtobel
Lisa Cowan	Amy Gilstein	Lily Jordahl	Olivia	Dalit Shalom	
Dashan	Dahlia Green	Melissa K.	Malika Owusu-Hassan	Ashley Simcox	
Michael Devereux	Ashraya Gupta	Jason Karpman	Sarah P.	Vickie Steller	
Deborah E.	Caleb Hayes-Deats	Sylvia Kates	David Pearson	Ira Stup	

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.

FRI, DEC 6

7:30 p.m. Brooklyn Contra Dance. If swing and square dancing met in a bar, you'd get contra. Live music, bringing a partner is not necessary. A great way to meet new people! first and third Fridays at Camp Friendship, 339 Eighth St., Brooklyn. \$15 General / \$12 Student / Volunteer - Dance Free. brooklyncontra.org.

SAT, DEC 7

8 p.m. Charlie King & Annie Patterson at Peoples' Voice Cafe. 40 E 35th St., Manhattan. Suggested contribution: \$20/\$12 subscribers/sustainers, FMSNY members, youth, students.

CLASSIFIEDS

HOUSING AVAILABLE

COHOUSING AVAILABLE: Organic farm-centered neighborhood. We are an inclusive community: families, elders, all LGBTQ+ people and all abilities welcome. Only 7 homes left (1-, 2- and 3-bedroom homes). On 33 acres in Bethany, CT. For more info and to schedule a tour, go to rockycorner.org.

NEED A PLACE TO STAY? How does Bushwick sound? One bedroom of a 4-bedroom apartment is available for the discounted rent of \$650/mth for Nov-Jan. You have the option to renew the lease in Feb. If interested, text Laura at 347-645-4880.

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 HAIRCUTS. Color, low lights, 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.

MUSIC LESSONS from Broadway musician: piano, French horn, trumpet. Beginners and advanced students of all ages welcome. Rate for studio lessons: \$40 for 30 mins, \$70 for 1 hour. Home visits: \$50 for 30 mins, \$80 for 1 hour. Studio located in Gowanus/Park Slope. Email: meredithmoo25@gmail.com for more information.

ATTORNEY CAROL LIPTON has been practicing law for decades with former Coop member Barton L. Slavin. We represent accident victims in car accidents, slip and falls, and construction. We also handle co-op and condo transactions, estates and wills, guardianship, business litigation, and civil and family court appeals. We provide courteous, attentive service. Convenient midtown location. 718-436-5359 or 212-233-1010. nycattorneys.com.

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.

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.



To Submit Classified or Display Ads:

Ads may be placed on behalf of Coop members only. Classified ads are prepaid at \$15 per insertion, display ads at \$30. (Classified ads in the "Merchandise-Non-commercial" category are free.) All ads must be written on a submission form. Classified ads may be up to 315 characters and spaces. Display ads must be camera-ready and business card size (2" x 3.5" horizontal).

Submission forms are available in a wallpocket near the elevator in the entrance lobby.

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

triplemint.



MARINA SINEBOK

Licensed Real Estate Salesperson
marina@triplemint.com • 917.865.1785



FITTING TRIBUTE
FUNERAL SERVICES LLC

Thoughtful, Eco-Friendly
Funeral Services &
Advanced Planning

Amy Cunningham
Funeral Director
(718) 338-8080
Amy@FittingTributeFunerals.com

CHRONOS CONTRACTING

A Dedication to Detail and Excellence

"By far, the best contractor I've ever worked with."
-N. TISDALE

Gut Renovations to Small Repairs
Call us today for a FREE estimate!

917.917.1683

www.chronoscontracting.com

JOIN THE LABOR COMMITTEE

The Committee helps the Coop assist suppliers in improving working conditions and stopping workplace abuses.

Interested? Want to join - and get work credit?

Diverse applicants encouraged.

For information to apply, send an e-mail or text to
Eric Frumin: erfrumin@gmail.com or 917-209-3002.

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

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.

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.

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
Tuesday, 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.

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.

Office Data Entry
Wednesday, 4–6:45 p.m.

Are you a stickler for details and accurate on the computer? Do you like working independently? If this sounds like you, then Office Data Entry will be your perfect shift. Familiarity and comfort with computers needed. Must make a 6 month commitment to the workslot. Please contact Camillie Scuria at camille_scuria@psfc.coop to arrange training before your first shift.

Receiving Produce
Saturday, Sunday, 5:45–8:15 a.m.

Start your day with a workout and a sense of accomplishment! Work side-by-side with our paid staff to maintain the Produce Aisle on our busiest shopping days of the week. You will be stocking, consolidating, organizing, and cleaning in the produce aisle. In addition, you will be working in our cold basement coolers and moving carts of produce through the very busy produce aisle. Boxes weigh between 2–30 lbs, but can weigh up to 50 lbs. If you enjoy working at a fast pace, being busy, are able to pay close attention to detail and you are willing to get your hands a little dirty (and a little wet) then you'll fit right in. We promise your energy will be put to good use. Please, only sign up for this shift if you can LIFT.

PLASTIC PACKAGING RECYCLING**Wednesday, December 11, 3:45–6 p.m.****Saturday, December 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.comQuestions about items we accept should be e-mailed to ecokvetch@yahoo.com**Special Ordering**
Temporarily Suspended**We will not be taking**
special orders
11/11/19 through 2/3/20
(special orders resume 2/4/20)**Vitamins/Supplements special orders**
are suspended indefinitely and will not
resume on 2/4/20**No special orders on fresh baked goods****Orders for bulk or produce by the case**
must be placed directly with
a bulk or produce buyer