

Established
1973

LINEWAITERS'

GAZETTE

100%
SOY BASED
Ink System
Contains no solvents or

Volume 00, Number 3

February 13, 2020

Looking Back at the Coop's Early Days as a New Decade Begins

By Jess Powers

In the 46 years of the Coop's existence, perhaps it's not surprising that while many things have changed, much remains the same. Since we've just entered a new decade, it seems a worthwhile time to ask early Coop members about their experiences over the years.

In those pre-Internet days, people like Deb Chromow (who joined the Coop in 1978) and her husband, Robert Cooper, (who joined a year later)

had previously joined food coops in other cities or lived in communal households. Chromow and Cooper describe the details of the early days of the PSFC as a "little murky." Chromow believes she "got sucked in" by like-minded housemates. Cooper muses that it's "possible I wandered past it." The Coop became the place where they met (see January 21, 2016, "The Coop: A Love Story"), spent time together, adopted a kitty, announced their marriage and the birth of

their first son, and made life-long friends who were also raising families. They remain active members, even after a move to Montclair, New Jersey in 1999 (see May 27, 2004, "Long-Distance Yearning: Faraway Members Drawn to Coop").

As Park Slope gentrified and transitioned from a working-class neighborhood to a wealthier one, the Coop underwent significant administrative changes, in addition to growth and expansion: Shopping hours increased from a few hours on Saturdays to 100 hours a week. The Coop developed three systems for organizing member labor.

Initially, from February 1973 to the fall of 1973, there was a work chart at the top of the stairs, and members were asked to sign up for a shift in the coming week. That fall, the Coop began charging a small membership fee, and members were asked to work 3.5 hours a month on an honor system.

Finally, in the fall of 1974, members were required to join a squad, under the assumption that camaraderie and accountability might be more effective to ensure that people did their workshifts. If they didn't, a Records Committee wouldn't allow them to shop. The Records

CONTINUED ON PAGE 2

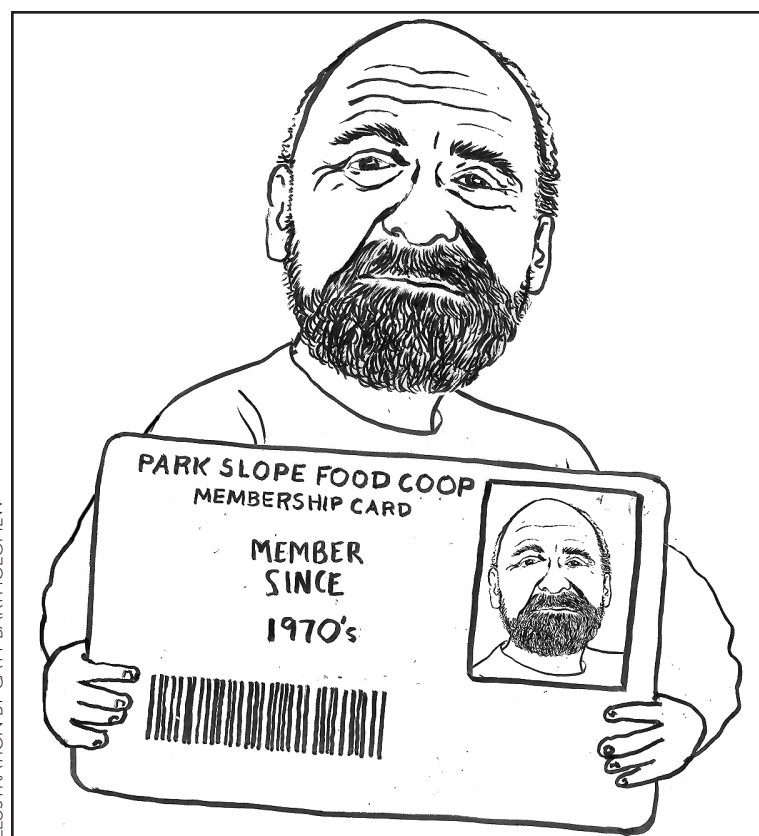


ILLUSTRATION BY CATY BARTHOLOMEW

Coop Event Highlights

Fri, Feb 28 • Wordsprouts:

Recent Trends in International Storytelling 7:00 p.m.

Thu, Mar 5 • Food Class: Persian New Year 7:30 p.m.

Fri, Mar 6 • Film Night: Decade of Fire 7:00 p.m.

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

The Story of Seeds 7:00 p.m.

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

Is a Robot Coming for Your Coop Shift?

By Rene Brinkley

Last month I went to a Stop & Shop supermarket in South Orange, New Jersey—not to shop, but to meet Marty. I entered the store excited. I immediately started searching for the 6-foot 3-inch, slender assistant from Kentucky with the googly eyes. Then I saw him going up aisle eight beeping all the way. Marty works seven days a week, doesn't get paid, and never complains. If Marty doesn't sound human that's because he's not—Marty is a robot. I was fascinated and started following Marty around the store. He traveled up and down the aisles, making his way past shoppers with ease. The most entertaining part of stalking Marty was watching people react to it. Kids were excited. Adults reacted with either total disregard, curiosity, or bewilderment.

Neil Bhawsar was shopping in aisle 10 when he saw Marty approaching. He stated, "I wasn't sure what it was going to do. Was it going to arrest me? Was it going to scan me? Was it cleaning the floor? I had no idea what it was doing." To try to get answers, Bhawsar read the sign posted on the

robot, which said Marty was monitoring for spills. Bhawsar was not impressed. He remarked, "That seems like a waste. There seems to be better uses for it, like I can ask it a question and it can give me an answer, or maybe it can shake my hand or tell me a joke."

Marty the Robot

In 2019, the Dutch grocery giant, Ahold Delhaize, rolled out 500 "robotic assistants" to its USA brands Giant/Martin's and Stop & Shop. According to the press release, the robot named Marty is there to "identify hazards, such as liquid, powder and bulk food-items spills and provide reporting that enables quick corrective action."

While it seems like a small job, it's an important one because of its role in preventing lawsuits. "Claims in the U.S. are expensive," stated David Hasler, VP of strategy at G4S Retail Solutions. He continued, "One claim could cost you \$50k to 75k in attorney fees." So Hasler argues that getting a bot to monitor the floors makes business sense. He commented, "You free up your staff and have a robot make

CONTINUED ON PAGE 10

Next General Meeting on February 25

The General Meeting of the Park Slope Food Coop is held on the last Tuesday of each month. The February General Meeting will be on Tuesday, February 25, 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 flier in the entryway of the Coop. For more information about the GM and about Coop governance, please see the center of this issue.

IN THIS ISSUE

Puzzle	3
Members Greenlight Home Delivery	4
Safe Food Committee Report	5
Welcome	7
Coop Calendar, Governance Information, Mission Statement	7
Calendar of Events	8
Community Calendar	11
Classifieds	11
Letters to the Editor	12
Exciting Workslot Opportunities	12

New Decade

CONTINUED FROM PAGE 1

Committee no longer exists, and the system was tweaked many times, but its core is essentially the same to this day. Another significant change was an overhaul of the retirement policy from member workshifts.

Interestingly, General Coordinator and long-time Coop member Joe Holtz points out that when the subject of members retiring first came up decades ago, members objected, declaring: “Don’t tell us when we’re going to be [made obsolete].”

Origins of the Park Slope Food Coop

The Coop started at the Mongoose Community Center in the section of the present building where the stairs lead to the meeting room (where the Coop holds orientations and events). Chromow and Cooper described the process for obtaining food in those days: There were bulk bins upstairs and people packed their own orders.

The line of people waiting to pick up their orders snaked down the stairs and outside along the sidewalk. The stairwell would be so crowded that people would help each other by passing or “chain-ing” boxes filled with groceries down the line. Purchases in those days were tabulated on adding machines, with a 10% markup (raised over time) calculated and added

to the total manually. It was a slow process, and it inspired the name of this publication.

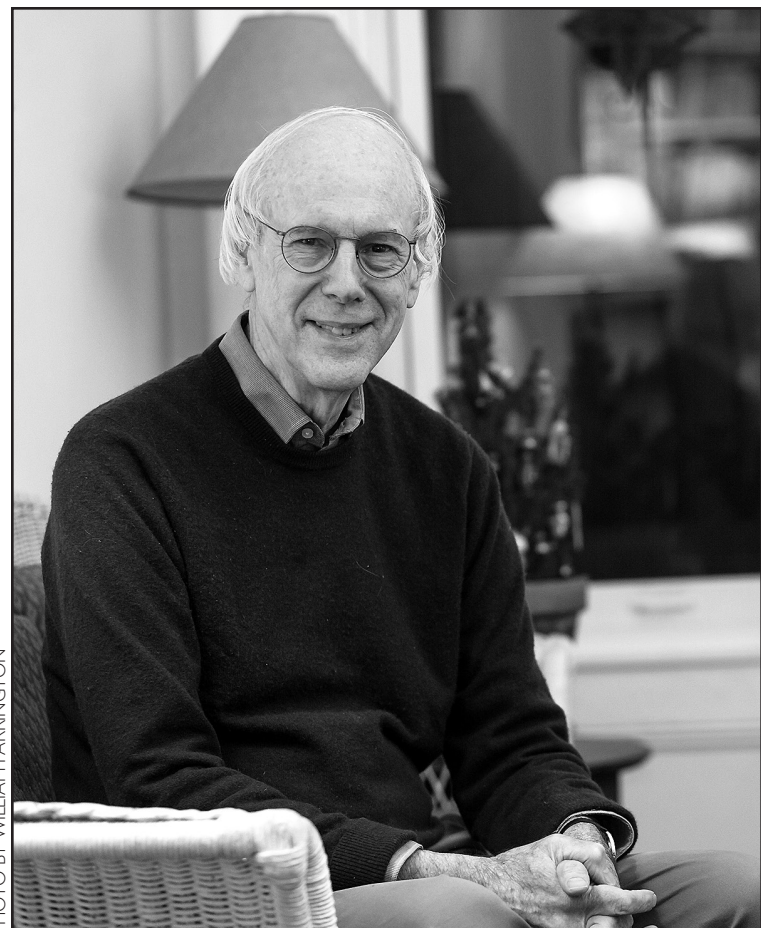
Holtz pointed out that the 2015 renovation of the checkout area has provided “the greatest challenge” to the “Linewaiters” name yet, with an increased number of checkouts and the lines moving faster than ever before.

The Coop now owns three separate buildings that were merged into one property-tax unit. The first building was leased with the option to buy in 1980, the second in 1988, and the third in 1999. The original building was in the middle, which is where the Coop gets its address: 782 Union Street. The left side of the building used to be Klein’s rug store.

Since we’ve just entered a new decade, it seems a worthwhile time to ask early Coop members about their experiences over the years.

Chromow and Cooper fondly recall a cheese counter located in the middle of the floor downstairs. In 1980, when they started dating, he would visit while she worked her shift there.

Ralph Engelman and his wife Synnove Trier have been Coop members since 1980. Engelman shared that members could even order a bagel or a bialy with cream cheese at the cheese counter and eat it while they worked.



Ralph Engelman, Park Slope Food Coop member #406, in his home.

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.

Coolers were located in the basement, and produce was brought upstairs, displayed in milk crates, and returned to the basement each day.

One significant change to democratic processes at the Coop, according to Holtz, is that in the early 1990s, the members at the GM stopped determining the agenda for General Meetings. Instead, the Coop formed an Agenda Committee. For the last 14 years, members can obtain workshift credit for attending two General Meetings per year, which increased the size of attendance. Because General Meetings are part of the board meetings, members give advice to the board directly.

Membership by the Numbers

All of the people interviewed for this story have member numbers in the triple digits. Holtz explains that those early numbers weren’t given according to the date the member joined. He clar-

ifies: “At some point in the 70s, the Coop was using a big IBM computer and someone gave everybody a number and didn’t tell us.” There was concern that people might react negatively to having a number. And they did react, with some members comparing having cards to the internal passports of South Africa under apartheid.

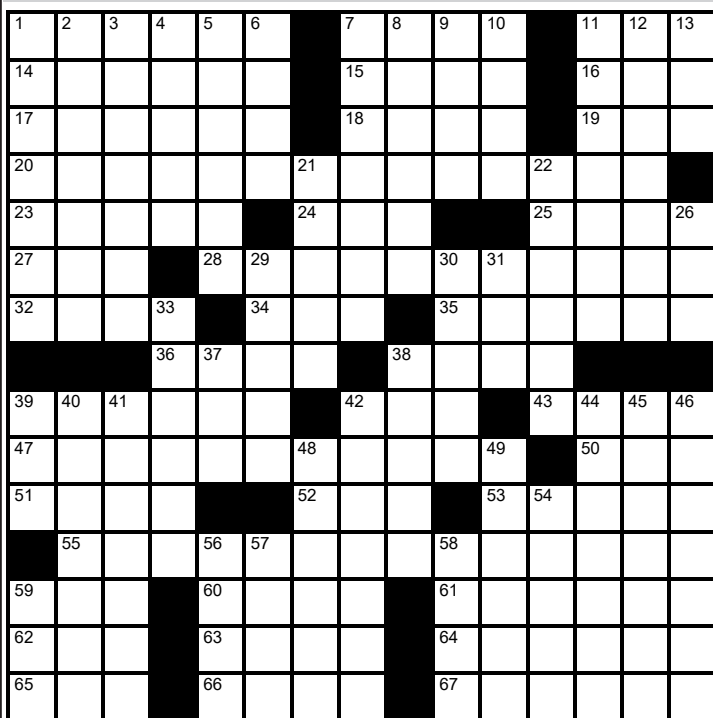
At first, anyone who signed up for a shift was considered a member. Some members were considered inactive because they didn’t pay a membership fee when that was put in place. Of the 2,800 people the Coop had a record of at that time, the 1,500 active members were assigned a number alphabetically, based on the member’s last name. The inactive members were given the next batch of numbers, those from 1,501 to 2,800, also in alphabetical order. After that point, when the next person joined, they were assigned the next available number. Member numbers are

chronological to this day. As of this interview, the most recent person to join the Coop has a member number of 85,677.

Holtz points out that there were always both new members and departures at the end of the last fiscal year, which ended January 31, 2020, 2,450 members departed. And the Coop is significantly bigger now, at about 17,000 members. Holtz adds that the rate of people who left was 14.5% last year and 14.1% the year before. With records going back to 1987 and a larger membership than ever, these are the two lowest years on record. He attributes this to more people putting down roots in Brooklyn.

Headlines last summer pointed out, however, that according to U.S. Census data, 277 people leave New York City every day—more than double the prior year—making it the metro area with the biggest net loss. That said, Brooklyn’s esti-

Crossword Puzzle



Across

1. Stems (from)
7. War vet's affliction, for short
11. Co. money manager
14. Close again
15. Biblical twin
16. Kylo ____ of "The Force Awakens"
17. Israeli tourist attraction on the Dead Sea
18. Outfit in Caesar's senate
19. #MeToo ____
20. Something a person might pick up at the airport
23. More grim
24. ____ in xylophone
25. Rat-____
27. Fresh ____ daisy
28. Bauxite, e.g.
32. Eurasian duck
34. Sierra Nevada, for one
35. Or so: Abbr.
36. No. 2
38. ____-dieu
39. Tritt who sang "T-R-O-U-B-L-E"
42. Crestfallen
43. ____ Nui (Easter Island)
47. Capital city about 50 miles south of Portland on the Willamette river
50. Cul-de-____
51. Symbol of life in ancient Egypt
52. Partner of shock
53. Up and about
55. Classic infomercial line ... or something said when looking closely at 20-, 28- or 47-Across
59. "Cool" amount of money
60. Clarinetist's need
61. Islamic law
62. 2001 Will Smith title role
63. Treat you might bite or lick
64. "The Imitation Game" subject
65. Mag. staffers
66. "Aw, hell!"
67. Mar

Down

1. Forces afloat
2. Winslow Homer's painting style
3. Emmy-nominated lead actress of HBO's "Insecure"
4. Finger wagger's cry
5. Pulitzer winner Welty
6. Symbol in the middle of a Scrabble board
7. Honeybunch or snookums, e.g.
8. Oscar-winning foreign film of 2005 set in South Africa
9. It's a long story
10. Like some people's citizenships
11. God, with "the"
12. Mondale's 1984 running mate
13. "____ scale from 1 to 10 ..."
21. Jump for joy
22. Tent tenant
26. ____-Mex
29. Rope in a Wild West show
30. "Taxi" character Elaine
31. Longtime inits. in newswires
33. Greet from afar
37. Dweller in a virtual "City"
38. One going off on somebody?
39. Org. that offers Precheck enrollment
40. Enjoyed unfettered freedom
41. High-pH substances
42. Attached, as a patch
44. Queens neighborhood in which "All in the Family" was set
45. Match-up
46. Land
48. Radio ____ ("Do the Right Thing" character)
49. New Hampshire city home to Daniel Webster College
54. Sycophant's quality
56. Walked (on)
57. Prefix with byte
58. Abbr. on many a cornerstone
59. Sallie ____ (student loan offerer)

Puzzle author: David Levinson-Wilk. For answers, see page 10.

mated population is 2.6 million, making it on par with the 1970s for the first time in four decades. The Coop's lower attrition rate may have to do with population growth, as well as improvements to the PSFC over the years. Holtz says proudly, "I believe the Coop is better than it was."

Is There More or Less of a Sense of Community at the Coop?

Cooper thinks that the Coop's increased size and efficiency reduced member-worker responsibilities. He laments that some people

work their shifts wearing headphones, not engaging with other people. He also notes that more people ask if "*they* have" a particular item rather than asking if "*we* carry" it.

Holtz disagrees. "There have always been members who completely get it and members who don't," he says. He speaks of having a culture that encourages people to find their own path towards feeling a sense of member ownership. "That's something members should be very proud of," he says, "keeping that spirit alive." For Engelman and Cooper, who

EFFORTS @ PLASTIC REDUCTION REPORT

Look for two alternative bags in the produce and bulk aisles soon! We will be trialing a compostable, plant-based bioplastic bag and a 100% post-consumer recycled plastic bag. The compostable bag can be placed in your home composting system or the City brown bins. We welcome your feedback on these bags and will post an email on the bag dispensers for you to contact the Coop.

A compostable, plant-based deli tub will be tried out in Food Processing for cream cheese. You will need to remove the label from the lid before composting in your home composting system or the City brown bins.

TIP OF THE MONTH:

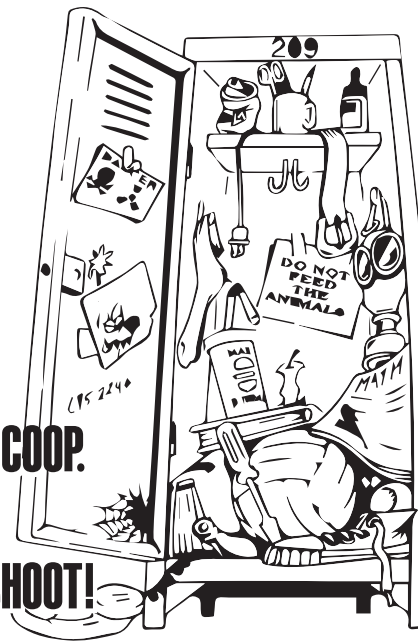
Ditch the ziplock plastic baggie habit by switching to eco-friendly alternatives. Options available for sale at the Coop are: BioBag compostable snack-size resealable bags (aisle 4), Lunchskins recyclable & sealable paper sandwich bags (aisle 4), Stasher plastic-free reusable storage bags (aisle 6) or (re)Zip reusable storage bags (front end cap).

Choosing these alternatives for your lunch, snacks, or leftovers is one step closer to a plastic-free life.

Ask a staff member if you can't find what you want.

REMEMBER TO REDUCE, REUSE, TERRACYCLE, AND RECYCLE

COMMON ERRORS WITH THE LOCKERS AT THE FRONT OF THE FOOD COOP. LET'S TROUBLESHOOT!



1. Be aware that the dashes between numbers represent odd numbers and should not be confused with the number 1.

2. While setting it to the locked position be sure not to move either the alpha or numeric dials as it will change your unique code.

3. When you're done using the locker, please leave the door unlocked and ajar for the next user.

4. Use your cell phone to notate your locker code, or try using the first letter of your name and the date of your birth so you don't forget it.

5. Double-check that your unique code is aligned with the red arrow before turning the knob to the locked position.

retired from their workshifts, there's a concern that the Coop lost a sense of intimacy over the years. But they add, it could also be that *they're* not as connected. Engelman explains that community and political meetings were once held at the Coop. "In general, it was more self-conscious of being an alternative institution," he remembers.

Engelman and the others mentioned articles in *The New York Times* that aim to be dismissive of the Coop. He muses that it reflects how successful the Coop has actually been. He adds that those same writers "don't go to the same lengths to ridicule commercial institutions." But as a long-time member, he feels a sense of affection for the Coop and a desire to protect it, not just to shop.

Cooper explains: "It is our community, our church, our synagogue. We grew up with it." Even now, living further away, he and his wife find that the quality of what they can buy and the quality of their interactions with their community make the trip worthwhile. ■

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.



Members Greenlight Home Delivery Pilot Program at January General Meeting

By Leila Darabi

The January 28 General Meeting (GM) featured debate around a pilot program to deliver groceries to Coop members with physical disabilities. Members also voted in four new Hearing Administration Committee members and approved a change to the General Meeting agenda format, allowing more time for review of monthly financial reports.

Members endured long security-check-in lines to enter the John Jay Educational Campus, which prevented the meeting from starting on time.

Home Delivery

As reported in the December 19, 2019 *Gazette*, members discussed a potential home-delivery pilot program at that month's GM. Following that discussion, the Home Delivery Study Committee submitted a proposal for a vote at the January meeting. Committee member Lenore Los Kamp, accompanied by several colleagues from the committee, presented the proposal, which outlined a three-month pilot period.

During this period, squads assembled to test the idea squad members would deliver groceries once per week to eight selected members who, for different reasons, are unable to shop for themselves. Los Kamp stressed that the Coop already has a designated-shopper

program—which allows members with physical disabilities to nominate non-members to enter the Coop and shop on their behalf using a special ID card. The home delivery pilot would test a model in which members could place orders by email or over the phone.

The committee stressed that the program aims to assist shoppers with specific needs and is not envisioned as a stepping stone to a general member grocery-delivery program. According to the General Coordinators, there are roughly 1,700 disabled members, or about 10 percent of total membership.

During the questioning period, several members asked for clarifications.

David Moss, a member of the chair committee, asked how many people it would take to staff the proposed pilot squads.

Los Kamp explained: "For eight people, it will take eight shopping and delivery people per week." She elaborated, "It will take one order person, and, if we set it up as a squad, it'll take a squad leader as well. Multiply that by four [for the four-week Coop work cycle] and you have 44 shifts per month to deliver food once per week to eight people."

Pilot deliveries would take place on the same day each week. Los Kamp added that if the pilot determined fewer people were needed, they could



ILLUSTRATION BY VALERIE TRUCCHIA

reduce the member shifts dedicated to the task. One potential way to do this is having walkers cross-function as delivery people, who otherwise continue on with their regular walker duties. The proposal also specifies that the eight test recipients must all live within walker range of the Coop and that all pilot deliveries will be made on foot.

Another member asked how the Coop would determine eligibility for the home-delivery program. Los Kamp responded that the process would mirror the current authorized-shopper program application, which asks members to provide information about their abilities and for the signature of a medical provider.

The January 28 General Meeting (GM) featured debate around a pilot program to deliver groceries to Coop members with physical disabilities.

Tony, a member who does FTOP, asked questions about liability and what responsibilities the Coop would take on and about scalability. "Currently," he noted of the proposed home-delivery program, "it's about five people per person served, 44 shifts for eight people in a month. Does that scale?"

General Coordinator Joe Holtz responded that Coop members are covered by the Coop's policies for any accidental injury or property damage, but that any intentional harm caused by a member would be considered criminal and would not be covered.

A board member who asked not to be named in the *Gazette* later got up to share that many liability plans ask up front whether a grocery store offers delivery and noted that adding this service might affect the Coop's status and fee structure with current insurers.

In response to the scalability question, committee member Stephen Husiak noted that the vote for the evening focused

on a pilot to test out the basic concept and processes. "So, we haven't really focused on efficiency, optimization, scale, scalability. That's sort of like the next level."

Josh, another committee member, noted that the study team has many ideas for improving the model once it has been tested, noting that Whole Foods increased delivery efficiency by 1,000 percent by deploying bicycles.

During the debate section of the evening, Moss returned to the microphone to voice his dissent. "This proposal makes me really sad," he said. He noted that even if the pilot reduced the needed shifts to 25 "that's still 25 people shopping for eight." He noted that newer and younger members who join the Coop could end up resenting older retirees and inefficient use of work shifts.

This argument met some resistance from a younger member. Hannah, a member who said she is 26 years old and joined the Coop when she was 24, said, "Speaking for myself and my friends who are members of the Coop, part of the reason we were drawn to the Coop is because of programs like this."

Members voted in favor of the proposal, which means the committee will launch their pilot in the coming months.

Committee Updates and Financial Report

The Liaison to the fire department noted that parking in front of the fire station next to the Coop has improved, but still happens. He noted that walkers are authorized to tell members not to park there or could go inside and ask a staff member to deliver the message to anyone blocking the way.

A representative from the International Trade Education Committee reviewed the revised NAFTA agreement signed by the US President and directed members to the committee's blog (<https://coopites.wordpress.com/>) for additional information.

Joe Holtz delivered the

monthly financial report, a 48-week statement for the period ending January 5, 2020. His overall analysis stated that this fiscal year is falling in line with the overall Coop strategy of running the Coop at break-even rates while maintaining healthy financial sustainability. The report stated that in the first 48 weeks of the current fiscal year, the Coop's gross margin increased to 17.52%, compared to 17.40% last year and expenses are 16.95% of sales, down from 17.32% last year.

Hearing Administration Committee

Mike Esterowitz of the Hearing Administration Committee asked for a vote on four new potential members to join him and his wife, Robin Germany, on the squad. The Hearing Administration Committee helps to organize dates, times and logistics around disciplinary hearings, but has no role in determining cases. Esterowitz stressed that the job requires attention to detail and an appreciation for confidentiality. Three potential members then introduced themselves, and Esterowitz read the bio of a fourth who was unable to attend.

By paper ballot, members voted in all four. They are April Agostino; Arian Halsey; Christopher Leydon; and Sean Hundtofte.

Amendment on General Meeting Agendas

A proposal from Holtz and the General Coordinators to amend the General Meeting agendas passed by an overwhelming majority. Under the new schedule, 7:30–7:40 has been designated for the treasurer's report, followed by a Q&A period before committee reports. The amendment aims to provide more time for members to review monthly financial reports and ask questions.

Five out of six board members were in attendance. At the end of the evening, they voted to take all member recommendations voted upon during the meeting. ■



Bird's-eye view of the audience and front panel where the presenters spoke.

SAFE FOOD COMMITTEE REPORT

Plow-to-Plate Movie Series Presents: *Wasted*

By Adam Rabiner,
Safe Food Committee

Wasted, which screened at the Coop on February 11 at 7:00 p.m., as part of the Plow-to-Plate movie series, opens and closes with the irrepressible and charismatic Anthony Bourdain. Asked his thoughts about the project, he momentarily hesitates then sighs:

"Ehhhh, I hated the whole idea of this movie (pause). So serious. I don't even know that we deserve to live. Honestly. You know, the super-radical environmentalists have figured, look, the sooner we choke ourselves out of existence, the sooner the human race has disappeared. All those furry, happy animals will generate so much more quickly."

A reluctant advocate, Bourdain came up in a system that abhorred waste as a

fundamental principle, so he agreed to bookend and narrate this film.

Wasted, though not pessimistic, highlights some gloomy facts and figures. **Wasted Facts:** "Globally we waste about 40% of our food, approximately 1.3 billion tons annually, valued at \$1 trillion. In the United States, a whopping 90% ends up in landfills, where it releases harmful methane gas and takes up to 25 years to break down." Waste exists at every link of the food system: farms, supermarkets, schools, restaurants, and people's homes. (**Wasted Fact:** "The average household throws out about \$1,500 worth of food a year")

There are many reasons for waste. One is aesthetic. A lot of produce is edible but does not meet consumer expectations—the so-called "ugly

fruit." (**Wasted Fact:** "Ten-million tons of produce each year goes unharvested." They go unharvested because they do not conform to industry standards of perfection.) Furthermore, due to subsidies, farms often produce too much of the wrong product. Further down the chain, supermarkets, the apex of power in the food system, dump massive amounts of food because it has passed its "sell by" date. But with a few exceptions for spoilable items, most of this jettisoned food will pass the "sniff test" and is still perfectly safe to eat. Even water and honey, which lasts forever, have "display codes," the main purpose of which is to indicate when to rotate products.

Food is also wasted for cultural reasons. In the film a Korean chef's dad visited him in the United States and devoured a cow tongue taco (he had requested beef) and found it delicious. That is, until his son fessed up, at which point his father became angry with him. This story illustrates that many "revolting" foods are delicious if we ignore our ingrained prejudices.

Chef Dan Barber of Blue Hill similarly informs us that bouillabaisse was originally a humble stew of rejected fish parts, Prosciutto di Parma is waste pork, and lobsters were once fed to criminals. Barber applies this nose-to-tail philosophy to his farm landscape, contemplating the flavor and uses of cauliflower leaves (which comprises 60% of the vegetable), stems of other vegetables, produce that won't reach maturity, preserved immature chicken eggs, and other overlooked items.

The EPA has created a Food Recovery Hierarchy, an inverted pyramid, with six steps from top (most preferred) to pointy bottom (least preferred) to help reduce waste. *Wasted* discusses each: Source Reduction, Feed Hungry People, Feed Animals, Industrial Uses (creating energy out of biofuel), Composting, and, as a last resort, Landfill/Incineration.

To illustrate "feeding people" (about one-fifth of children in the U.S. are hungry), *Wasted* profiles Daily Table in Dorchester, Massachusetts. Daily Table is a non-profit retail store that works with a "large network of growers, supermarkets, manufacturers, and other

suppliers who donate their excess, healthy food" in order to set affordable prices. Another example is Toast Ale, a craft beer that is made of day-old loaves and end crusts discarded by bakeries. Each can or bottle represents one slice of bread saved.

Similar upscaling can help in other industries, as well.

Wasted Facts:

"Trash fish" that get swept up in nets, along with the targeted tuna or other catch, can be re-labeled "U.S. Exotica" or even entirely renamed like Chilean Sea Bass, formerly toothfish, which is neither Chilean nor a bass, (though it is from the sea). The delicacy, Uni (the edible part of the Sea Urchin) used to be known as "whores' eggs."

On a recent trip to Lisbon and Porto I discovered this marketing phenomenon in a souvenir shop, The Fantastic World of Portuguese Sardines, that, according to its website, "showcases fancy tins of Portuguese sardines in a wacky, circus-like atmosphere."

The "Feed the Animals" section of the film profiles EcoFeed, a Japanese animal feed made from recycled food waste that is 50% less expensive than conventional feed. Like Daily Table and Toast Ale, Ecofeed uses raw, out-of-date food from supermarkets and convenience stores. These ingredients are heated, mixed with probiotics, and PH balanced to ensure safety. Pigs love it. Food connoisseurs, too, compliment the strong umami taste of the

pork resulting from this diet. In fact, pork from pigs whose diets consist of different food waste, for example pineapple, tuna parts, leftovers from the sake brewing process, etc., each has distinct flavor profiles, depending on what the animal was fed. It's like pork terroir.

The example of food waste for industrial use is a marvel nicely illustrated in the yogurt-manufacturing industry. Typically, one gallon of milk makes one gallon of yogurt. However, thicker, Greek-style yogurt has a three-to-one ratio. Yoplait has figured out a way to use the two cups of whey byproduct rather than dispose it. They built a high-tech facility that can convert the whey to methane, a biofuel which powers turbines that generate electricity, for a closed-loop system that has the additional benefit of lowering General Mills' utility bills by \$2.4 million a year.

Bourdain's observations in the closing credits are, in hindsight, revealing and sadly prophetic. "I would have made this movie a lot darker so people would feel horrified and guilty and want to hang themselves in the shower out of guilt." This noble final project and Bourdain's dark, but entertaining humor, reminds us that his untimely death was a real loss and waste itself. ■

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.

Board of Directors Election

The General Meeting & The Board of Directors

From our inception in 1973 to the present, the monthly General Meeting has been the decision-making body of the Coop. Since the Coop incorporated in 1977, we have been legally required to have a Board of Directors.

The Bylaws of the Park Slope Food Coop state: "The portion of the Board of Directors meeting that is devoted to receiving the advice of the members shall be known as the General Meeting.... The members who gather to give advice to the directors may choose to vote in order to express their support or opposition for any of the issues that have come before the meeting."

Duties of the Directors

The Board of Directors is comprised of five elected Coop members and the senior General Coordinator present. Members serve three-year terms. Members of the Board are expected to attend GMs monthly. They receive Coop work credit for their attendance.

The Board of Directors conducts votes at the end of every GM whether to accept the advice of the members that night. Members of the Board are required to act legally and responsibly.

Opening

CORRECTION: There is one opening on the Board. This position is for a term of three years.

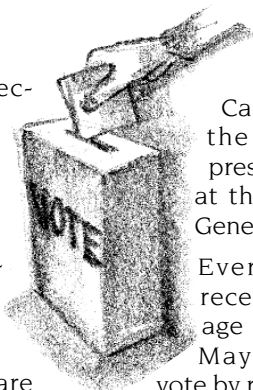
Candidate Deadline

If you wish to place your name into nomination, you must declare your candidacy by submitting a statement of up to 750 words to: gazettesubmissions@psfc.coop. Candidates may also opt to include a small photo for publication in the *Linewaiters' Gazette* and the member proxy mailing. **Deadline for candidacy submission is Sunday, March 1, 2020.**

Deciding And Voting

Candidates will have the opportunity to present their platform at the March 31, 2020, General Meeting.

Every member will receive a proxy package in the mail in late May. Members may vote by returning their ballot by mail or by bringing it to the Coop. Members may also vote at the Annual Meeting on June 30, 2020.



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, February 21, 8:00 p.m.

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



PROSPECT CONCERTS

Andreas Arnold and the Tomas Rodriguez Trio



Flamenco guitarist **Andreas Arnold** will take the audience on a musical journey to Andalusia. He will start his set with a collection of traditional flamenco guitar pieces that range from meditative to explosive. **Alexis Cuadrado** (double bass) and **Tripp Duddley** (Indian tablas) will join him for the second part where the three will explore original compositions and the fusion of flamenco with jazz and indian rhythms. As a walker, Andreas likes to invite Coop members to his upcoming shows before he returns their shopping carts. So if you haven't had the chance to be walked by him, you are cordially invited to this one.

The **Tomas Rodriguez Trio** is **Tomas Rodriguez** (guitar), **Barry Kornhauser** (cello), and **Urbano Sanchez** (percussion). They bring a unique and eclectic repertoire inspired by a wide variety of global influences, from the bagpipe music of Galicia, Spain, to the kora compositions of Malian virtuosos Toumani Diabaté, and Ali Farka Touré. The Trio's own compositions and arrangements—some featured on Rodriguez' most recent recording *Ruminations*—meld these diverse musical inspirations and influences into an enticing journey through a musical landscape that traverses both the new and old worlds.



"Tomas Rodriguez plays guitar with a passionate originality, with an individual touch, drawing from the musical heart of the Latin world. The folk and classical traditions of Spain and South America are richly evident in Rodriguez' playing, but he transmutes them into a sound clearly, fervently his own."—*Christian Science Monitor*

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): Petra Lewis

Reporters: Rene Brinkley

Leila Darabi

Jessica Powers

Art Director (development): Deborah Urra

Illustrators: Caty Bartholomew

Valerie Trucchia

Photographers: William Farrington

Caroline Mardok

Thumbnails: Mia Tran

Photoshop: Adam Segal-Isaacson

Art Director (production): David Mandl

Desktop Publishing: Dana Faconti

Erin Sparling

Matt Willey

Editor (production): Lynn Goodman

Final Proofreader: Lisa Schorr

Index: Len Neufeld

Advertisement: Eric Bishop

WELCOME!

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

Lukas Alarcon	Thomas Cusano	Mae Fatto	Thayer Hastings	Martina Kuhner	Sarah Merkel	David Rodriguez	John Soteri
Robert Aldana	Sophia Day	Adam Fleming	William Hennessy	Brooke LaGrand	Nelson Moneo	Moldes	Kirsten Stone
Bonnie Andrus	Beau Dealy	Katherine Fleming	Levon Henry	Joseph LaGrand	Guy Moskovich	Iulian Romanyshyn	Zachary Thompson
Daniel Aranda	Cecilia Depman	Yosefa Forma	John Hollywood	Wilhyn Elizanda	Alexander Mullen	Ellen Saltzman	Ella Tieze
Ian Douglas Archibald	Meghna Dholaki	Andrea Fritsch	Joshua Hurwitz	Larsen	Cynthia Nelson	Estela Sanchez	Dennis Van Laer
Alejandra Barciela	Chris DiGiamo	Nicole Galpern	Kiel Johnson	Andrew Lederer	Caitlin Newman	Gonzalez	Sarah Voyles
Garrett Benisch	John Dodig	Ellis Garey	Mojdeh Kamaly	Justin Levy	Christopher Nicolson	Elias Santana	Jennifer Wang
Ange Francois	Caitlin Donohue	Alex Ginsberg	Sheeni Kapoor	Michelle Licardo	Sharon Nieuwenhuis	Heather Santana	Thomas Watters
Bouraima	Nayereh Doosti	Stav Goldberg	Sophie Katz	Josie Maitlen	Fadi Odeh	Jacob Segal	Yates Webb
Elizabeth Bridges	Najwa Doughman	Suzanne Hope	Lora Kelley	Grace Markland	Rose Wharton Pember	Saul Shanabrook	Jenny Wechter
Gwendolyn Burke	Caroline Doyle	Goldberg	Andrew Kim	Jim McKay	Alice Pencavel	Min Joo Shin	Anna Wood
Jessica Call	Anastasia Ehrich	Ashley Gonzales	Aisha King	Faye Mckenna	Henry Perkins	Harleen Singh	Daniel Young
Laura Chen	Nils Ekstrom	Lauraly Grossman	Ahmet Kizilay	Rachel Medin	Pavan Reddy	Lira Skenderi	Shai Yuval
Gil Chen-Zion	Emily Elliot-Meisel	Max Hadler	Lucas Knipscher	Zachary Meger	Rachel Robinson	Laurie Smolenski	George Zabetakis
Sophie Cowen	Ayano Elson	Lisa Hartland	Johanna Kolodny	Grace Mendenhall	Seth Robinson	Katherine Sokol	Emily Zuch

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, FEBRUARY 25

GENERAL MEETING: 7:00 p.m.

TUE, MARCH 3

AGENDA SUBMISSIONS: 7:30 p.m.

Submissions will be considered for the March 31 General Meeting.

Gazette Deadlines

LETTERS & VOLUNTARY ARTICLES:

Feb 27 issue: 12:00 p.m., Mon, Feb 17
Mar 12 issue: 12:00 p.m., Mon, Mar 2

CLASSIFIED ADS DEADLINE:

Feb 27 issue: 7:00 p.m., Wed, Feb 19
Mar 12 issue: 7:00 p.m., Wed, Mar 4

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, February 25, 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

feb 21
fri 7 pm

Coop Singles Mixer

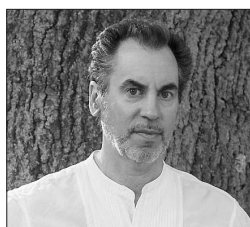
There will be cheese. Stop all the swiping and come to the Coop to meet some of the best-eating single people in Brooklyn! Ever sit on the bench outside of the Coop and have an amazing conversation with an interesting person and wish you could just keep talking but then your car comes, your frozen food is starting to defrost, your dog is hungry, it starts to rain, it's actually very cold out... Ever scan someone's groceries and have an exciting conversation about sauerkraut, pickles, and kimchi—you want to relish the moment forever. When they walk away you wish you could page out for their number... COME MEET SOME PEOPLE!! We'll play ice-breaker games, talk, mingle, eat, and laugh. **Mare** has been a Coop member for 14 years and is also a musician, improv comedian, teacher, food lover, and gardener.

feb 21
fri 8 pmAndreas Arnold;
The Tomas Rodriguez Trio

Flamenco guitarist **Andreas Arnold** will take the audience on a musical journey to Andalusia. He will start his set with a collection of traditional flamenco guitar

pieces that range from meditative to explosive. **Alexis Cuadrado** (double bass) and **Tripp Duddley** (Indian tablas) will join him for the second part where the three will explore original compositions and the fusion of flamenco with jazz and indian rhythms. **The Tomas Rodriguez Trio** is **Tomas Rodriguez** (guitar), **Barry Kornhauser** (cello), and **Urbano Sanchez** (percussion). They bring a unique and eclectic repertoire inspired by a wide variety of global influences, from the bagpipe music of Galicia, Spain, to the kora compositions of Malian virtuosos Toumani Diabaté, and Ali Farka Touré. The Trio's own compositions and arrangements—some featured on Rodriguez' most recent recording *Ruminations*—meld these diverse musical inspirations and influences into an enticing journey through a musical landscape that traverses both the new and old worlds.

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.**

feb 22
sat 12 pmDeclutter, Clear, Transform,
Make Room for Yourself

Sweet Relief Workshop. We have the potential to live fully in our homes and workspaces. We can be free of overwhelm, shame, self-criticism and anything else in our way. And we don't have to do it alone! **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 beloved PSFC for as long. Shira's many passions include trees, singing, travel, and Honey Mama's chocolate.

feb 23
sun 12 pm

Special Needs Planning

Do you or a loved one have disabilities or special needs? Do you have questions about how you can properly plan for the future? Planning ahead for disability and special needs can be confusing and overwhelming. This workshop will provide you with information about the issues that are important to think

about, the key documents for a proper special needs plan, and the process of applying for guardianship. **Lisett Ferreira**, Esq. is a Food Coop member and an experienced attorney whose practice focuses on elder and family law. She has helped many individuals and families develop the best estate plan for them and their loved ones.

feb 25
tue 7 pm

PSFC FEB General Meeting



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

between 7 and 7:15 p.m.

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

I. Member Arrival and Meeting Warm-Up

II. Open Forum

III. Treasurer's Report

IV. Coordinator Reports

V. Committee Reports

VI. Meeting Agenda

Item 1: Hearing Administration Committee Election (15 minutes)

Election: The HAC will present 1 member for election to fill a vacancy on the committee. HAC members work on an FTOP basis when needed and serve three-year terms.

—submitted by the Hearing Administration Committee

Item 2: Approval of New NCG Member Agreement (20 minutes)

Proposal: It is hereby resolved that the Park Slope Food Coop Inc. wishes to be and remain a full participating member of the National Cooperative Grocers Association (dba National Cooperative Grocers/NCG) and that the Board of Directors authorizes the Coop's Designated Representative to NCG and all Successor DRs to sign and abide by the NCG Member Agreement.

—submitted by the General Coordinators

Item 3: Proposal to Move Open Forum from the Beginning of the General Meeting Agenda to the End of the General Meeting (30 minutes)

Proposal: The purpose of the General Meeting (GM) is to deliberate upon and deliver advice for the Board of Directors to vote upon. Board members accept advice from membership at the Board meeting commencing directly at the end of the GM. Open forum items are brief items not discussed or voted upon by the membership, and by definition are ancillary to the advice delivered to the Board. The current position of Open Forum items at the start of GM shifts focus from the more important deliberative items. By moving Open Forum to end of GM, the structure of the meeting can better represent the purpose of the meeting to formulate advice for the Board and allows the meeting to run more efficiently by starting with deliberative items first.

—submitted by Sukey Tamarkin

Item 4: DEC Collection of Anonymous Demographic Information (25 minutes)

Discussion: The DEC will collect demographic membership data through an anonymous survey to be used in the aggregate to help accomplish its work of creating a more diverse and inclusive Coop.

—submitted by the Diversity and Equality Committee

VII. Board of Directors Meeting

VIII. 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.

feb 25
tue 7:30 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**.

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.

calendar of events

feb 28
fri 7 pm

Wordsprouts: Recent Trends in International Storytelling

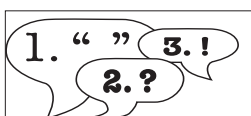


A conversation about recent trends in international storytelling through moving imagery (film, TV, web, other crazy new media). Our current era is witnessing the rise of reactionary demagogues around the world, is there some countervailing tendency we see in storytelling? Where do moving pictures fit into our chaotic cultural conversation? If you were a doctor prescribing a movie to cure our (American) cultural malaise, which one would it be and why? Featuring three celebrated critics: **James Poniewozik**, **Sonia Saraiya**, and **A.O. Scott**. Poniewozik has been the chief television critic of *The New York Times* since 2015. His reviews and essays focus on the intersection between the art of television and our changing society and politics. He wrote "Audience of One: Donald Trump, Television, and the Fracturing of America," which connects the rise of Trump as a public "character" with the fragmentation of the media since 1980. He was a TV and media critic for *Time* magazine and the media columnist for *Salon*. Saraiya is the television critic for *Vanity Fair*, where she reviews new and returning scripted series, interviews the stars of shows and creatives behind the camera, and weighs in on the intersection of culture, tech, and politics. Previously, she wrote for *Variety*, *Salon*, and the *A.V. Club*. She's on hiatus this spring from *VF*, working on a novel. Scott has been a film critic at *The New York Times* since 2000. He has also contributed essays and reviews to *The New York Review of Books*, *Esquire*, *Food and Wine* and other publications. He is the author of *BETTER LIVING THROUGH CRITICISM: HOW TO THINK ABOUT ART, PLEASURE, BEAUTY, AND TRUTH*, which was published in 2016, and *WHAT I THOUGHT I SAW: MOVIE WRITINGS* forthcoming in 2021. All are welcome, Coop members and aspirants alike.

Free for all Coop members & non-members. Refreshments will be served. Bookings: Sarah Schenck, wordsproutspfc@gmail.com.

mar 3
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 March General Meeting will be held on Tuesday, March 31, 7 p.m., at John Jay Educational Campus, 227 Seventh Ave., between Fourth and Fifth Sts.

mar 5
thu 7:30 pm

Food Class: Persian New Year



You'll be introduced to the vocabulary of Persian cuisine through the making of traditional dishes served during the Persian New Year's food which happens in Spring on the heels of the Spring Equinox. **Nina Fattahi** was born in the U.S. to Iranian parents and has learned about the culture and customs through the delicious and exotic foods. She fine-tuned her cooking and started a food blog while studying for her MBA in France. After returning home to NYC, she taught part-time cooking classes while seeking a permanent corporate job. She is currently a stay-at-home mom (and personal chef) for her two-year-old daughter, who has a very impressive palate with a deep love of sour foods—often found in Persian cuisine and treats. *Menu includes: Kuku Sabzi (Persian Herb Frittata); Mast-o Khar (Persian Cucumber & Herb Yogurt); Shole Zard (Persian Saffron Rice Pudding).* This class is vegetarian and gluten-free.

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.

mar 6
fri 7 pm

Film Night: Decade of Fire



Throughout the 1970s, fires consumed the South Bronx. Black and Puerto Rican residents were blamed for the devastation even as they battled daily to save their neighborhoods. In *Decade of Fire*, Bronx-born Vivian Vázquez Irizarry pursues the truth surrounding the fires—uncovering policies of racism and neglect that still shape our cities, and offering hope to communities on the brink today. Through a rich seam of archival and home movie footage, *Decade of Fire* confronts the racially charged stereotypes that dehumanized residents of the South Bronx in the 1970s, and rationalized their abandonment by city, state and federal governments. **Julia Steele Allen**, producer/impact producer. Steele Allen is an award-winning multi-disciplinary artist and a community organizer from New York City. She worked as an educational justice organizer in the South Bronx for many years (where she met Vivian!), and has worked on large-scale activist convenings such as the first Critical Resistance conference in 1998 and the first U.S. Social Forum in 2007. **Neyda Martinez**, producer. Martinez is the communications strategist for public television's documentary series, *America Reframed*. For seven years, Neyda worked at POV supporting campaigns of more than 65 acclaimed films. She earned an MPA from Columbia University in 2008. She was Director of National Engagement for PBS' documentary, *Latino Americans* and she produced the documentary film *Lucky*. **Fernando Ramirez**, legal counsel. The Law Office of Fernando Ramirez provides transaction legal services for clients in the music, film, television and book publishing industries. Ramirez represents numerous independent and major label artists and music industry professionals. In the film and television industry, he has served as legal counsel on more than 85 films, including projects acquired by domestic and international distributors, as well as various commercial, cable, streaming networks, and public television programs, in addition to having served as legal counsel to Oscar®- and Emmy®-nominated clients and awarding winning series.

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

mar 7
sat 5 pm

Coop Kids Variety Show



Event takes place at the Marlene Clary Performance Space, 152 Sterling Pl., between Seventh Ave. and Flatbush Ave. Performers in alphabetical order: Ava Chilenski, Bayan Clark, Layla Clark, Ybo Engelkes, Alex Erskine, Angelica Garson, Adam Gottesdiener, Hiyuli Gur, Ariana Gusman, Léo Robin-Hunter, Eli Jort, Madeleine Kaus, Leia Konigsberg, Ethan Kravet, Vivian Kravet, Sophia Kyriacou, Charles Mitkowski, Gaspard Moritz, Julian Raheb, Lola Sanchez, Elias S., Julia Segal, Aniya Sen, Avery Tsai, Jake Voytko, Gus Watkins. Types of acts include: singing, piano, dance, guitar, gymnastics, stand-up, violin, cello, rock 'n roll, math jokes and riddles and magic. Refreshments for sale. Nonmembers welcome.

Event takes place at the Marlene Clary Performance Space, 152 Sterling Pl., between Seventh Ave. and Flatbush Ave. Admission: \$15 adults; \$8 kids 8-16; \$8 seniors. Free kids under 8 (no one will be turned away).

mar 10
tue 7 pm

Safe Food Committee Film Night: The Story of Seeds



One of the world's most precious resources is at risk. This documentary illuminates what is at stake and what can be done to protect the source of nearly all our food, seeds. The basis for fabric, food, and fuels, seeds are as essential to life as air or water. Approximately 90 percent of the fruit and vegetable varieties that existed 100 years ago no longer exist. Heirloom seeds nurtured over decades or hundreds of years have been lost forever. Maintaining seed biodiversity allows us to breed new varieties that are resistant to pests and temperature extremes.

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.

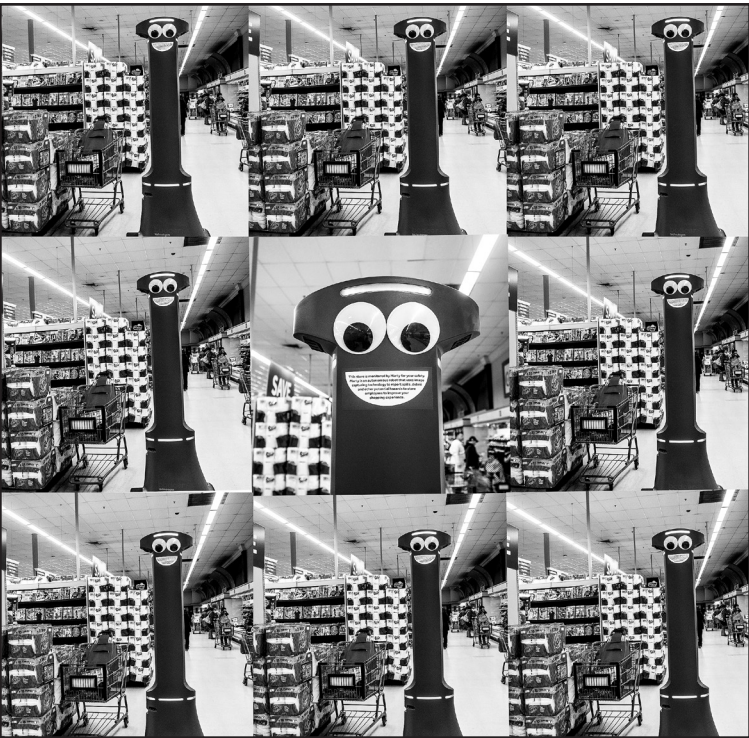


PHOTO BY CAROLINE MARDOK

Marty the Robot

Robots

CONTINUED FROM PAGE 1

that walk every day. It records a video and makes sure the shopping environment is safe for the customer and legally protects the retailer.”

But what else is Marty recording? Is he spying on customers? According to Marty’s website he is not recording customers. He is only taking images of the floors.

The widespread deployment of in-store robots is a big endorsement of the technology. Hasler, who is also a consultant for the company that created the robot, believes this is only the beginning. He co-authored the white paper “Robots in the Aisle,” which boldly states, “For now, it appears that in-store robots are going to be a permanent fixture of our retail experience.”

Mr. Robot

While the thought of seeing a robot in every supermarket aisle might seem a bit far-fetched and a little creepy, technology continues to make a significant impact on the food industry. A report by ING last year stated that technology helps food manufacturers to produce more efficiently for a growing world population. For example, farmers are using drones and satellites to improve crop yields. City farmers are using technology to grow greens indoors without sun and soil. Technology is being applied to packaging to reduce waste and improve the shelf life of products. Blockchain technology is being used to trace the origins of food. Every part of the food production process—from farm to plate—is being impacted by technology, and the use of robotics is on the rise.

There is a burger-flipping

robot in San Francisco. Robot baristas serving up coffee in Texas. A pizza-making robot debuted in Vegas last month and wowed the crowd. Sally, the fresh-food robot, is making salads for college kids at several universities around the country and Chef B, the smoothie-making robot, can make over 30 smoothies an hour. According to the International Federation of Robotics, robot sales to the food and beverage industry in the US increased by 72% in 2018. Factors driving these sales are rising labor costs, staff shortages, and strict food safety standards. But it’s not just business that benefits. According to the ING report, robots provide customers affordable products and society benefits from improved worker conditions.

Marty works seven days a week, doesn't get paid, and never complains.

Robophobia—Fear of Robots

Not everyone is a fan of robots. Some fear robots will eventually take over the world. They will become “super intelligent” and start controlling humans with disastrous results. This impression has been shaped in part by the media through films such as Terminator and Aliens. Experts say this fear is based on myths.

Another common fear is that robots will eliminate jobs. This fear is not completely unfounded. The Brookings Institute found that four out of the top-five job categories slated for automation are related to the food industry. These are jobs that have a high degree of routine

tasks, such as food preparation and food-processing work. Although automation will replace some jobs, it will create others. The Brookings Institute concluded that automation doesn’t reduce the number of jobs available, and in some cases can even add more jobs to the workforce.

The Coop Member Robot

Now that robots have started coming to large retail chains and supermarkets, will they soon start appearing at a coop near you? David Hasler of G4S Retail Solutions sure hopes so. Hasler is currently a member of a food coop in Kentucky, and he is team robot for the coop. He stated, “Food coops oftentimes don’t have planograms or formal systems for how they lay out shelves. That’s a service a robot can provide for them.” He said a robot could also monitor slips and falls, measure the rotting rate on produce, and monitor sensors on coolers. He remarked, “There are so many things that a robot can do for a coop. It’s a great place for a multipurpose bot.”

I was curious what Joe Holtz, General Manager of the Park Slope Food Coop, thought of all of this. So I asked him, “Will members soon see robots working shifts in the Coop?” Joe said no.

He stated, “Robots would cause a tripping hazard in the Coop. The store is too small and it would cause a safety problem.”

What about Marty the robot member who can report spills? Joe said no.

“We have members who page out and report hazardous conditions. We will detect spills faster than a robot because we have phones all over the Coop and members use them to page out.”

How about a robot to help with inventory management? Joe said no.

“We have a fantastic inventory management system. We have been ahead for years. We have very little food left over at the end of the week.”

I was starting to think Holtz might be suffering from robophobia. But he assured me he was not against robots. He just thinks there are better technology solutions for the Coop.

He explained, “We are thinking of ways to use technology to better serve our members but we never use the “r” word. There are people all over the country worrying about robots creating a more impersonal world, but I’m interested in having an open mind about this.” ■

PLASTIC PACKAGING RECYCLING

Saturday, February 22, 1:45-4 p.m.

Wednesday, March 11, 3:45-6 p.m.

For Coop members only

Please be prepared to show your Coop membership card.

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

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

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

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

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

For all community members:

Pre-sort and separate according to the categories below.



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



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

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

For more information about Terracycle, visit terracycle.com

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



Crossword Answers

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

COMMUNITY CALENDAR

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

SAT, FEB 15

8-10:30 p.m. Gary Allard & Friends; Bob Brashear. Peoples' Voice Cafe, 40 E. 35th St., Manhattan. \$20. No one turned away.

WED, FEB 19

7 p.m. Town Hall for a Green New Deal in New York State. St. Stephens Lutheran Church, 1806 Newkirk Ave. Learn about coalition goals, especially Assembly bills for clean public electricity. Speakers include: Robert Carroll,

Assembly member, Brad Lander, Council member.

THU, FEB 20

7 p.m. Town Hall for a Green New Deal in New York State. PS 130 Upper School Auditorium, 713 Caton Ave. (See above for program.)

SAT, FEB 22

9:30 a.m. to 5:30 p.m. Book sale at Park Slope United Methodist

Church, Sixth Ave. at Eighth St. Tens of thousands of new and used books, DVDs, CDs and records. Most items \$1 or \$2. Children's room! For info about Thursday and Friday preview sales and how to donate books, visit parkslopeumc.net.

SUN, FEB 23

12:30 to 5:30 p.m. Book sale at Park Slope United Methodist Church. (See above for description.)

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.

TECH HELP

Mac, Windows, phones, tablets and more....

www.tech11215.com

Call Dan: 347-954-9353 • info@tech11215.com

CLASSIFIEDS

PEOPLE MEETING

BUILD AN ECONOMY based on social and racial justice, ecological sustainability, cooperation, mutualisms and democracy. Each year, the Cooperative Economics Alliance of NYC (CEANYC) brings together ~15 donors to move money—each at least \$2,000, together over \$50K—to the solidarity economy. Email to join: organize@gocoopnyc.com.

SERVICES AVAILABLE

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.

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.

THE ARTFUL DODGER is a reasonable, clean, efficient artist-run com-

pany that has served NY for more than 35 yrs. Everything from the initial stages of wall prep to the final coat of paint are handled with the same level of expertise. Insured. Satisfaction guaranteed! Free estimates. 646-734-0899, eyegrease@earthlink.net.

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.



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.

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

REGISTER NOW FOR SPOKE THE HUB'S ARTS EXPLORERS DAY CAMPS!

Winter Break Camp: February 17-21

Spring Break Camp: April 13-17

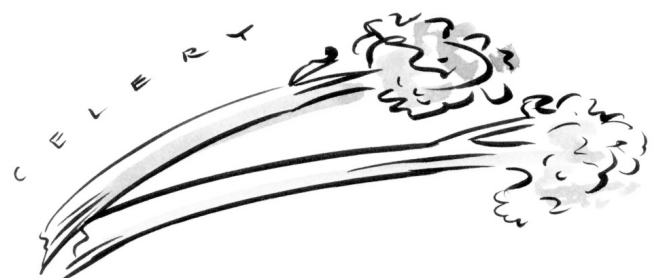
Summer Camp Gowane: July 6-August 28

For Info & To Register: 718.408-3234
www.spokethehub.org

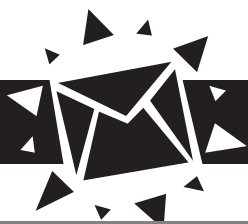
Edwardian to Flapper

Hand Finished
Art Prints & Originals
By Jane White

VintageFashionDrawings
 VintageFashionDrawings
hello@VintageFashionDrawings.com
VintageFashionDrawings.com



LETTERS TO THE EDITOR



PRICING CHANGES

DEAR EDITOR,

I have been shopping at the Coop for about 13 years, and this week I came across a quirk in the pricing policy that seems a bit strange.

On Friday 01/24/20 I went to checkout terminal #22 and my bill totaled \$97.40. As I had a store credit of \$9.99, I asked the checkout person to suspend the transaction. I then went to the cashier who took off the \$9.99 and my new total was \$88.09.

I didn't notice the difference until I got home. The total after the store credit should have been \$87.41, or a difference of \$0.68. The sales tax was the same on both receipts.

The two receipts, checkout and cashier showed that two prices changed in the 7 minutes I waited between the checkout and the cashier (3:38 p.m. to 3:45 p.m.).

An Office person told me that prices are changed on the fly during working hours. However why would a completed transaction at checkout that was simply suspended trig-

Item	Checkout \$	Cashier \$	Difference
Kumquats (cup organic)	\$4.37	\$4.99	\$0.62
Arugula (loose organic)	\$0.54	\$0.60	\$0.06
TOTAL	\$4.91	\$5.59	\$0.68

ger a bill re-calculation at the cashier? I am not concerned about the slight difference in my bill, though the office person sadly stated that no one complains if the price decreases. I raised the issue as I thought there was a systemic problem in our payment system. It seems like an odd practice to have the cashier station recalculate the checkout price item by item. I certainly had never heard of this. Any comment/clarification by a GC would be welcome.

Thank you.

*In Cooperation,
Stewart Pravda*

GENERAL COORDINATORS RESPOND

Thank you for your letter.

As you know, unlike most grocery stores, we change our prices on an ongoing basis—

depending on what the latest delivered price is for that day. We adhere strictly to the idea that prices change as delivered costs change. When our costs change, we change the prices based upon that new cost to the Coop. What happened was that during those seven minutes between the checkout and cashier, we did one of our daily price-change updates and even though the transaction was suspended, the prices can change until the items are paid for.

We acknowledge that it's imperfect that a suspended receipt would change between the suspension and final payment. That said, currently it's the way that our system is configured. Thank you for bringing this up. We have been aware of the issue and will continue to think about solutions.

*Thank you,
Joe Szladek and Joe Holtz*

The Linewriters' Gazette needs a proofreader.

You must be meticulous, able to pick up a copy of the galleys at the Coop on Monday, and return them proofed by Tuesday p.m. Work every four weeks.

Respond to annetteATpsfc.coop

A proofreader ensures content is free of typographical, grammatical, spelling, punctuation, syntax, formatting and other such errors.



☆ 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 the 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.

Bathroom Cleaning
Thursday, Friday, 12–2 p.m.

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

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

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

Office Data Entry
Tuesday, 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 six-month commitment to the workslot. No new members. Please contact Camillie Scuria at camille_scuria@psfc.coop to arrange training before your first shift.

Cashiers
Mon-Sun Daytime

Cashiers are especially trained to count money and accept EBT transactions, manufacturing coupons and store credits. You will work on the register for 2 hours, then reconcile the drawer against your filled-out cahier report with a co-counter, and go to the bank to make a deposit. This is NOT checkout.

Store Equipment Cleaning
Wednesday, Friday, 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.