

Established
1973

LINEWAITERS'

GAZETTE

100%
SOY BASED
Ink System
Contains no solvents or

Volume 00, Number 4

February 27, 2020

Tracking the Travels of PSFC Winter Blueberries



ILLUSTRATION BY DEBORAH TINT

By Christopher Cox

Blueberries are a summer fruit, though if you walked through the produce aisle of the Coop in deepest winter, you wouldn't know it. Like any number of fruits and vegetables that were once only available seasonally, fresh blueberries can now be consumed year round, thanks to the astonishing growth of imports from around the world.

From October through

April, you can get blueberries from Peru, Argentina or Chile—the last provides more than 50 percent of all blueberry imports to the United States. As the South American blueberries taper off, Mexican blueberries will take over for a while, before the first California and Georgia blueberries arrive in spring. Finally, summer arrives, and berry lovers can at last eat locally again.

It wasn't always this way. When the Coop was found-

ed, in 1973, 80 percent of all fresh fruit sold in the United States was domestic. Now, more than half of all fruit and 60 percent of all blueberries come from abroad. What are the consequences of that shift?

The first difference a berry eater might notice, according to Cecelia Rembert, a produce buyer for the Coop, is in the quality of fruit. Because Chilean berries arrive by boat, they aren't as fresh as the domestic crop. "They've been traveling for two weeks by the time you're taking them home," she said. "You can taste the difference."

The Coop also has far less control over which berries end up on shelves in the winter. Rembert chooses from a price list provided by four major distributors, and there are usually only two options: Driscoll or "second line." Driscoll is a California-based company that controls one-third of the \$6 billion berry business. They have operations in 21 countries. The second-line growers are everyone else.

Most of the berries in the Coop are second line, and though Rembert can specify whether she wants organic or not, the fruits themselves could come from any number of farms. Last year, the Coop was able to stock Fair Trade blueberries from Peru for a while; this year, the distributor

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The New Phone System Is Here! Coop Communications Enter the 21st Century

By Frank Haberle

On January 27, the Park Slope Food Coop switched out its practical but outdated phone lines in favor of a new, state of the art system that significantly improves the Coop's ability to communicate with members, staff and vendors. The new phone system is the latest in a series of infrastructure and technology upgrades that have streamlined members' shopping experiences, improved communications and made the staff's work a little less time-intensive without sacrificing the interpersonal connection that makes the Coop a unique place to shop and to work.

Although discussions concerning installing a new phone system to replace the old system (which was installed in the early 1990s) have been in the works for several years, the necessity for a more robust and durable system became more urgent last summer during the power blackouts that shut down the Coop. The phone lines that ran underneath Union Street were fried in the underground fires that led to the blackout. Even after repairs, the phones continued to fail intermittently for three and a half months following the fire. The need for a new, more modern IP phone system (one

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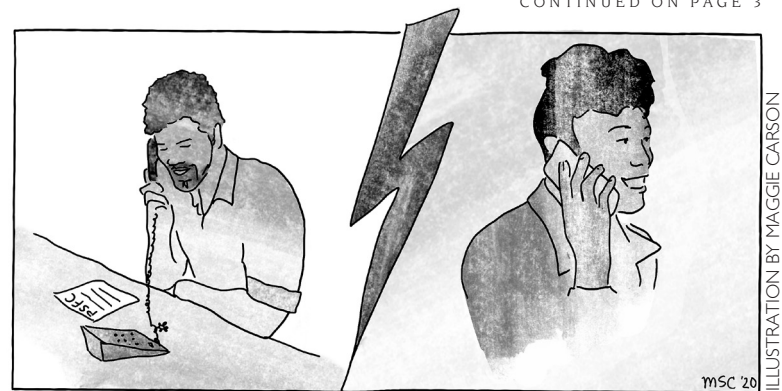


ILLUSTRATION BY MAGGIE CARSON

Next General Meeting on March 31

The General Meeting of the Park Slope Food Coop is held on the last Tuesday of each month. The March General Meeting will be on Tuesday, March 31, 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.

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.

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Blueberries

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stopped offering them. Selecting for environmental impact beyond choosing organic fruit is likewise out of reach.

In the summer, the story is different. “We work with local farms that are organic and that are good stewards of the land,” said Rembert. “We have a lot of blueberry options.” There are wild blueberries from Maine and the sought-after Little Bucks from New Jersey, Pennsylvania, New York state and Vermont. Little Bucks use “integrated pest management,” which minimizes pesticide use in favor of physical trapping and companion planting to drive off insects.

In February, members can

choose between the low-cost Mexican or high-cost South American berries, said Rembert.

Questions of taste and sustainability haven’t slowed demand. The Coop gets a new shipment of berries every day. “It’s coming in and going right back out,” said Rembert. “A perfect berry order would be that by the end of the day we had a couple of cases on the shopping floor ready for people to buy, but we didn’t have anything downstairs.” Most days, the Coop hits that target, until the next truckload arrives in the morning and the process starts all over again.

The Superfood Boom

Americans haven’t just been eating more blueberries from abroad. They’ve

been eating more blueberries full stop—more than 660 million pounds of them last year. Between 1999 and 2014, U.S. per capita consumption of blueberries grew 599 percent, more than any other fruit or vegetable.

The availability of winter berries made the rapid growth in consumption possible, but it wasn’t the primary driver of that increase. Rather, it was the blueberry’s designation as a so-called superfood that led to the dramatic jump in sales. According to Doug Bierend, who wrote about the blueberry boom for *Outside*, it all started in November 1996, when a researcher for the United States Department of Agriculture published an article with the title, “Plant Pigments Paint a Rainbow of Antioxidants.”

Antioxidants had been linked to lower rates of cancer, heart disease and stroke, thanks to their ability to neutralize free radicals in the body that could damage cells. And it turned out that blueberries had more antioxidants than any other fruit the USDA had studied. The language of the article was restrained—“Three and one-half ounces of blueberries...disarmed as many peroxy radicals as 1,773 International Units (IU) of vitamin E or 1,270 mg of vitamin C,” went a typical sentence—but that didn’t stop some clever marketers working at blueberry trade groups from seizing on their product’s newfound status as a miracle cure. Blueberries were soon rechristened a superfood.

The effect was almost immediate, and global. In Japan, consumers bought 50,000 pounds of fresh blueberries in 1995. By 2000, the figure was 3.1 million pounds, a 62-fold increase. The numbers have only grown since then.

On Carbon Footprints

Blueberries are one of the only two commercially cultivated fruits native to North America. (Cranberries are the other.) Now that this New England native is a world traveler, the impact on the climate must be considerable, right? The answer, however, is not so straightforward.

The first thing to understand is that no matter what food you’re consuming, most of the climate footprint comes from production rather than transportation. For example, a pound of blueberries generates 0.33 kilograms of carbon-dioxide equivalent (CO₂e)—if you consume that pound right where it’s grown. If you move that pound 10,000 kilometers on a container ship (the approximate distance from Chile to California), it only adds an additional 0.05 kg of CO₂e. Long-haul trucking has five times the carbon impact of sea freight, which means adding another 0.17 kg of CO₂e to our tally to get that pound of blueberries to the Coop, for a total of 0.55 kg of CO₂e. The transport from South America to the United States has a part to play in the carbon footprint, but it is a minor one.

The second thing to keep in mind when it comes to

blueberries in particular is their low carbon footprint relative to other foods. One study from the *International Journal of Life Cycle Assessment* estimated that some Chilean blueberry farms might actually have a net negative carbon impact if land-use change were included in the assessment. If a blueberry grower replaces, say, a cattle ranch or an intensively farmed annual crop like soybeans, the net effect will be to take greenhouse gases out of the air.

Even with no land-use changes to consider, blueberries are still a relatively green food to eat, especially when compared to meat and dairy. A pound of beef produces 8.0 kg of CO₂e: 24 times as much as a pound of blueberries. You’d have to send a carton of blueberries 1.5 million miles by boat (or around the world 38 times) to match the greenhouse gases produced by a single steak, and that’s only if the cow lived and died in your backyard.

Summer Berry (Winter Version)

So maybe you can eat your berries in peace, knowing that the trip from South America ranks pretty far down the list of climate worries. That still doesn’t solve the problem that Rembert raised: how to find a delicious blueberry in the middle of winter.

The good news is that Mexican blues should start arriving pretty soon, and Rembert promises they’ll be an upgrade from anything Chile or Peru has been loading onto a container ship. And then, before too long, summer will be here, and Coop members will be spoiled for choice when it comes to locally grown, organic blueberries.

Rembert already has her favorite picked out: “I’m crazy about the wild Maine blueberries. They’re \$7 a pint, but it’s like the best thing I’ve ever eaten. They’re so good.” She paused for a second, perhaps remembering a batch from last August: “They’re so, so good.” ■

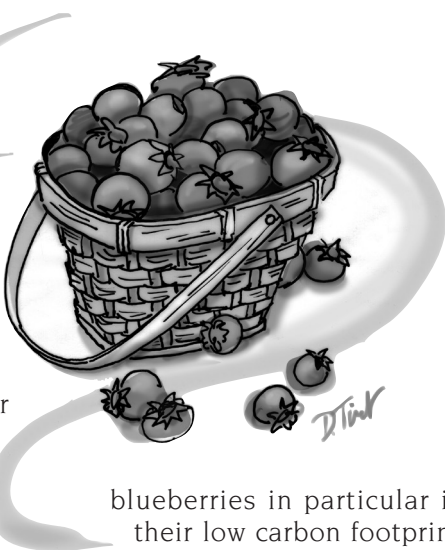


ILLUSTRATION BY DEBORAH TINT

Coop Job Opening: General Coordinator: Membership Office Operations

The Coop is seeking a candidate qualified to join the six-person General Coordinator (GC) team. The candidate will be responsible for the day-to-day management of the Coop’s membership and administrative operations and systems including the supervision of the 15+ Membership Coordinators. In addition, applicants will work collaboratively with cross-functional teams consisting of GCs, Area Coordinators and/or Coop members on larger projects within the Coop. In conjunction with the other General Coordinators, the Membership Office Operations GC is ultimately responsible for everything that happens within the four walls of the Coop – from providing a highly exemplary level of member service to seamless operations.

We are seeking candidates who value collaboration, possess skills to analyze situations, identify problems, contribute to creative problem-solving, see the big picture while also managing the details of the Coop’s membership office and systems, work well with diverse groups of people, and has impeccable communication skills.

Specific responsibilities (include but are not limited to):

- Manage the individual and shared work of the Membership Coordinator team including:
 - Assign and supervise staff workload and responsibilities
 - Oversee implementation of Coop membership policies and operational procedures
 - Plan and chair weekly Membership Coordinator meetings
 - Take a lead role in the hiring process for direct reports
- Plan staffing levels and maintain employee work schedules including assignments, paid time off, and cover for absences
- Supervise work performance and conduct of direct reports, including performance evaluations and provide feedback
- Create, manage and maintain document set for the Coop’s elaborate membership system, procedures, policies and operations
- Maintain and improve membership systems including administrative, back-office, and member-facing
- Formulate policies and training protocols to support membership systems

Shared responsibility with other members of the General Coordinator team:

- Write, edit, and coordinate Coop communications to member-owners and paid staff
- Collaborate on the development of web-based tools and services for member-owners
- Contribute to PSFC’s evolving proprietary IT systems
- Participate in strategic planning and goal setting
- Lead and coordinate projects to develop and improve Coop policies and systems

To be successful in this role you will need to be able to:

- Possess extensive experience managing and developing a team of staff
- Be an effective communicator and listener in a variety of verbal and written settings: one-on-one, small and large groups, including the Coop’s monthly General Meeting
- Skillfully manage multiple priorities and working in a hectic environment while being flexible and adaptable
- Apply analytical and systems-based thinking to creative problem solving and project planning
- Continually develop and motivate staff to meet the Coop’s high standards of member service
- Demonstrate leadership and team-building skills with the ability to give clear, constructive feedback
- Be willing to step outside of normal duties to help the GC team and staff efficiently and effectively operate and lead the Coop
- Follow through on commitments and ensure others do the same
- Possess the qualities that contribute to successful supervision of others: maturity, patience, trust in and a respect for the work of others, a willingness to digest, adhere to and fairly apply existing policies and guidelines
- Possess a high degree of proficiency with various software tools including MS office suite
- Support a culture consistent with the Coop’s values and mission

Work Schedule

45-50 hours, Sunday through Thursday, including flexibility for evening work as needed. As a retail business, our busiest times are during traditional holiday seasons and applicants must be willing to work during many of the holiday periods, particularly in the winter.

Work Environment

Candidates must be comfortable in noisy, hectic surroundings in close quarters with others.

Essential Physical Requirements

- Sit and view information on a computer screen or on paper for long periods of time
- Able to navigate the Coop’s three-floor work environment, including going up and down stairs
- Occasional lifting, kneeling and ladder use including reaching with hands and arms

Salary: \$95,329

Benefits

A generous package including but not limited to 5 weeks vacation, 11 Health/Personal days, health and dental insurance and a defined benefit pension plan. No payroll deductions for the above benefits.

FLSA Status: Exempt

Reports to: The General Manager

Deadline: April 30, 2020. Applications received after the deadline may not be considered.

How to Apply:

Applicants must be current Coop members with at least one year of Park Slope Food Coop membership immediately prior to application. Please send a cover letter, résumé, and three professional references to pc.psfc@gmail.com and go to <http://bit.ly/MemberGC> to complete a short questionnaire. No phone calls please. Applicants will receive an e-mail acknowledging receipt of their materials. Applications will be reviewed on a rolling basis and will continue until the position has been filled.

About the Coop

The Park Slope Food Coop is a 17,000+ working member-only cooperative started in 1973 with current annual sales of \$58 million. The General Coordinating (GC) team provides Park Slope Food Coop’s top level of management, with shared responsibility for the Coop’s daily operations, long-term operational and strategic planning, coordination of the member-labor system, supervision of the 70+ paid staff, and financial stewardship.

Phone System

CONTINUED FROM PAGE 1

that connects calls using the internet, rather than land lines) became a much more pressing issue, and the search was on.

The Search for a Solution

General Coordinator Jess Robinson explains how the new system was selected. "The General Coordinators worked with the IT department to make the decision and select a vendor. The IT department did the bulk of the work evaluating and analyzing bids, and then the two groups worked together to make a selection. The technology, voiceover IP, was agreed upon very early on. The vendors we talked to recommended the same phone hardware system, so the majority of the evaluation involved deciding what modules we wanted, how many phones to purchase, and which vendor to engage."

John McNally, IT Coordinator for the Coop, explained, "We ended up selecting two vendors to explore

the new system. A requirement for the projects was to leave the phone extension cabling we already had, but replace the land lines so calls would be routed over the Internet. An IP phone system with phones sharing the data network would have been too labor intensive."

The actual installation was a relatively smooth event, John said. "On January 27, three of us worked with the vendor to remove the old phones and install the new system. We shut down the old system at 8:00 that night, and we were done by one or two in the morning. We conducted a lot of pre-configuration and testing, which made the installation run a lot more smoothly. In addition to new handsets, the new system uses Session Initiation Protocol (SIP). This is the signaling protocol that manages voice and video calls over the Internet. Once the system was connected to the wall and in place we needed to make sure each phone set worked properly."

How the New System Works

With the old system, a member

calling the Coop at 718-622-0560 had their phone call picked up, most often by a Coop member working their shift in the second-floor office. If all of the lines were busy, the member received a busy signal. More frequently, the phone was picked up directly by a friendly voice, a member who worked to direct the call by paging them or taking a message.

"The actual installation was a relatively smooth event... We shut down the old system at 8:00 that night, and we were done by one or two in the morning."

—John McNally,
PSFC IT Coordinator

"The old system had very limited trunk lines, with only four for member calls. The fifth member caller received a busy signal," John said. "Additionally, there were five staff lines. The new system has 20 lines and no longer segments calls between member and staff."

If you are calling after hours, the new phone system begins with a welcoming message inviting the caller to dial the extension if they know it and then directing the caller to push a series of buttons: 1) if you are a Coop member; 2) if you are interested in joining the Coop; 3) if you are a vendor or service provider; and 4) other. If you dial 1 as a member, a second set of options asks: 1) if you want the hours/location, what shift week it is, or how to return a product; 2) if you want the Coop to carry a certain product; 3) if you have questions about existing products; 4) if you've received a communication from the Coop; 5) to cancel an FTOP shift; 6) if you are a cashier, childcare worker or squad leader with shift issues; or 7) if you are a vendor or service provider with urgent need to contact the staff.

If you are calling during office hours, you'll experience a similar phone tree, but more likely than not, you will end up on the line with a helpful member working their office shift. That member will be much better positioned to connect you to the information you need faster and more efficiently than was possible with the old system.

Vendors can connect directly with staff members much more easily with the new system, John added. "Previously, callers might be put on hold and go around and around while we tried to track down a staff member, who might be in a cooler or out working on a truck. Often the office took hand-written messages. Now callers can



ILLUSTRATION BY MAGGIE CARSON

leave a voice message and get a call back much more quickly. Staff members can also be reached directly at their extensions."

A Welcome Change

The new phone has been a welcome change for staff and for members. Jess said that "there was no resistance to the changes on the part of the staff. Given the problems we had with the old system since the power outages this past summer, the staff was very enthusiastic about moving towards a phone system that would be more reliable and allow us to use modern phone-answering technology."

"The old system had very limited trunk lines, with only four for member calls. The fifth member caller received a busy signal."

—John McNally,
PSFC IT Coordinator

"All reviews so far are very positive, from staff and members," Jess added. "I believe that the Coop is providing much better member service through the office to all callers now that we have the capacity to route calls directly to the intended person or department using the auto-attendant and phone tree. The phones are ringing less and calls are reaching their destination with fewer people needing to be involved."

For the staff, it's still a transition, John said. "One of the great benefits is that, in the past, phones were always ringing everywhere; with the new system the noise has been cut down considerably and the offices upstairs are much quieter. And for the members answering the phones, it gets better with each shift as they get used to the new system." ■

The Main Auto Attendant

For your convenience, the answers to many member questions can be found on FoodCoop.com.

Please select from the following options:

You may make your selection at any time.

For hours and location, to find out what week it is in the cycle or if you want to learn how to return a product press 1.

If there is a product you would like the Coop to carry press 2.

For questions or comments about existing products press 3.

If you are responding to a communication from the Coop press 4.

To speak to a human being in the Membership Office press 5.

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.

Look Who's Joining the Park Slope Food Coop

By Jiwon Choi

Who is joining the Coop today? Do they share any semblance to the original members whose main concern was access to fresh organic fruits and vegetables at a reasonable price? (Check out Taigi Smith's 2013 *Linewaiters' Gazette* article "Reflecting on 40 Years of Coop History" for a good historical perspective.)

The Coop has developed a reputation in the media and beyond for being wildly bureaucratic, full of draconian rules and run by socialists. So why would anyone want to join?

In this roundup of new and recent members, we get a strictly unscientific and purely anecdotal understanding of who is currently joining the PSFC and why.

Rachel and Jen: "We had never tried delicata squash before joining the Coop."

Rachel and Jen joined in August 2019. Recently married and living in South Slope, they are both teachers of young children, with Jen's school just blocks away from the Coop. Jen's parents were once members. "Becoming members of the Coop was something that Jen had wanted to do for a while. She has memories of going as a young child when her parents were members years ago," Rachel said.

Both were impressed with

the "low-maintenance" joining process and both chose to work the checkout shift.

Just as those 1973 founding members were concerned with access to inexpensive, organic food, so are Rachel and Jen four decades later. Both agree that shopping at the Coop has changed the quality of their eating and shopping habits: "We always say, if it's sold at the Coop, it's healthy! It's nice not having to read labels and question the quality of a product." Though they are quick to add that they still do occasionally read labels, finding it a "great comfort in being able to pronounce and recognize the majority of the ingredients."

They also like trying out new products and foodstuffs they have discovered from seeing what other members have put in their shopping carts as they check them out. Both Rachel and Jen had never tried delicata squash before joining the Coop. Some of their other favorite buys have been the frozen pupusa, herb goat cheese, rice crackers, rugelach and fresh herbs. And Jen gives a special shoutout to the butternut squash sandwich and pre-made sushi.

And as far as their checkout shift is concerned, both agree "...it is great for meeting new people, seeing new/popular products and getting recipe recommendations/recipe blogs." And both give a special

mention to the register stool: "One of the reasons we both chose this shift is because we are both on our feet all day teaching and liked being able to sit."

Though Rachel is mostly positive about the PSFC, if she had to list annoyances, they have to do with her work shift. She doesn't like the temperamental scales and the fact that because her shift landed on Christmas Day, when the Coop is closed, she still had to do a makeup."

Christina: "It is so much easier to find the kind of food I want to eat."

After thinking about joining for two years, Christina became a member in November 2019. So what was it that finally got her through Coop doors? "Spices!" Christina recalls. "One day a friend showed me the spices he got at the Coop. They were just the right portions, smelled so vibrant, and were only 25 or 30 cents" compared to the \$4 jars of stale spices she was buying elsewhere.

Christina described the joining process as "well organized and easy to do" though she was surprised at how quickly spots for orientation got filled up after registering. The actual event had an almost party atmosphere. "It started with some mingling, then a presentation about the Coop, including the history,

benefits, rules and tips for how to shop."

Then prospective members went on a tour of the Coop's basement and shopping floor. Office workers were available to help those who had decided to join to sign up, which Christina found to be efficient.

Christina said she carefully considered her shift before joining, wanting to pick a day when she was least likely to have conflicts. She's ended up on the maintenance shift, which entails sweeping the floors, wiping down shelves, cleaning fridge and freezer doors and cleaning bathrooms "The shifts are shorter so I get home sooner and I really like the people on my squad," Christina said.

One issue that could have been a barrier to joining were the horror stories she heard about crazy lines and crowded aisles. In fact, she was dreading that first shopping trip, especially since she usually shops on weekends. Much to her surprise, shopping has been fine, and because she organizes her list around the layout of the Coop, her shopping trips end up being more efficient than when she used to "meander aimlessly around other stores." And she's noticed that even when lines are long they move at a good clip.

For Christina, so far the Coop positives far outweigh the negatives: "It is so much easier to find the kind of food



PHOTO SOURCED BY JIWON CHOI

Christina Williams

I want to eat. We carry things that I haven't been able to find in any other stores in the neighborhood. Most importantly, I know that the animal products in the store come from humane conditions, and I'm glad to support farmers with those values."

Dave: "We shop in person at the Coop rather than online as we used to do."

Unlike Christina, Dave recalls the joining process as being a bit confusing. His wife had attended an orientation before him, so there was some question whether Dave had to pre-register for his orientation. "I also joined right before the holidays which meant no orientations were offered for some weeks, so I just went to an orientation and hoped for the best." It ultimately all worked out.

(Just to be clear, pre-registration is required for people who have never been members and for those who've attended an orientation more than two years prior. Otherwise if you were a past member or if you've moved in

MEMBER SUBMISSION

Food Pouches: A Squishy Recycling Scourge

By Virginia Casper,
Environmental Committee

Soft food plastic pouches have been around for about 10 years, and their use is rising at exponential rates. A wide range of foods are now sold in plastic pouches at the Coop and elsewhere, but the lion's share of the market is targeted to parents of very young children. Snack food pouches are often called "healthy snack plastic pouches" by the companies that produce them, but they have varying degrees of sugar. For environmentalists, naturally, the main concern about pouch-delivered food has to do with the difficulty of recycling pouches.

Environmental Concerns

As a parent, you might be concerned about your young child sucking on plastic. I was intrigued to find out, however, that most baby food pouches

are made from BPA-free plastic. What is of more concern is that pouches are not in any recyclable category. In fact, pouches and their caps are more difficult to recycle than glass or most plastic! Furthermore, as of April 2018 our TerraCycle no longer accepts baby food pouches and caps.

There are a few ways that you can recycle these pouches: GoGo Squeeze has partnered with TerraCycle to produce a rather complex process to recycle their squeeze pouches: 1) register online <https://www.gogosqueeze.com/doing-good/our-terracycle-program/> 2) collect, wash out and dry your GoGo Squeeze pouches; 3) print out a shipping label; and 4) ship your GoGo Squeeze packages to TerraCycle.

Also relevant is a company named Squiz <https://www.squiz.co/en/>. Squiz sells reusable

pouches, but they seem difficult to fill with yogurt or other squishy food and are advertised as only giving 50 uses before needing to be discarded.

Developmental and Nutritional Considerations

Aside from the environmental concerns, there are other aspects of food pouches that are now getting more attention from the American Academy of Pediatrics (AAP) and parenting websites such as the New York Times parenting site. Research shows that half of American children under the age of three now eat soft food from pouches, and close to 60% consume food from one or more pouches a day (NYT parenting site). Two issues that parents should consider have to do with the age at which young children

should begin to be offered food in pouches as well as how often children of any age should slurp from them (AAP). Like many real life experiences such as being outdoors and reading books, becoming acquainted with food is a crucial developmental and sensory experience (remember your favorite 8 month old giggling while smearing applesauce all over their face?). The American Academy of Pediatrics reminds us that once babies can eat solid food, it is important to introduce them to a wide variety of tastes, textures, colors and flavors, as most children's basic taste preferences tend to be set by around 9 months. Adults can forget that it actually takes time and practice to learn to eat, and pouches can "oversimplify" the eating process to simply sucking, while eat-

ing requires a complex mix of oral skills. At least one pediatric speech and language pathologist has noticed a lag in oral and fine motor development in toddlers as a result of an over-reliance on pouches for food (NYT). In addition, most pouch food has also been shown to have more sugar, on average, than other equivalent baby or toddler snack foods, although some brands tout their non-sugar ingredients.

The bottom line? Most experts advise that occasionally offering a food pouch to a child who already eats solid food will probably not cause either developmental or nutritional harm.

I timed washing and slicing an apple, putting the core and pits into the compost bin and then placing the slices in a reusable snack bag. It took less than 3 minutes. Something to chew on... ■

with an active member, you do not have to pre-register. Instead you can go in person to the membership office with proof of identity and address. Joining particulars and FAQ's can be found on the Coop website: <https://ort.foodcoop.com/join/register>

Dave and his wife joined the Coop in September 2019, shortly after moving to Park Slope from Jersey City. Dave said they have more fresh produce in their home and are eating better, as are their two kids, Owen, 3, and Ruby, 10 months: "We shop in-person now at the Coop rather than online using Amazon as we used to do. We have saved a great deal of money in the process!"

Dave's shift is also check-out, which he enjoys for some of the same reasons Rachel and Jen like it: "I learn all about the different things sold at the Coop and end up chatting with people often."

Harry: The Coop seems inefficient in a lot of ways, but that's not necessarily a bad thing.

Harry joined the PSFC with his girlfriend who spearheaded the decision. Now, however, he thinks he is the more enthusiastic member. They joined just before New Year's. He said they both love cooking and baking, and their old neighborhood, the Upper West Side, was a hotbed of great shopping with local markets, Trader Joe's and Whole Foods. But when they moved to Brooklyn they "were shocked by the lack of quality food, scarcity of grocery stores and the extremely high-prices at some."

The Coop has fostered some positive changes in the couple's shopping habits, including knowing more about the food they're bringing home, focusing on local



Rachel and Jen Baron

products and trying different ingredients that had steep price tags in other stores. Better prices means "it's less risky to give something new a try," Harry said.

Harry said he's not one to describe stores as a community but when he recently ran into friends on the Coop checkout line on two separate occasions, it made him rethink that a bit: "It was a surreal moment and we actually had time to catch up (due to the checkout line moving at "glacial" speeds). If I had the same encounter in another store, we probably would have only gotten a few words in and I would have forgotten about it by the end of the day."

Since joining the Coop, Harry has observed that it seems inefficient in a lot of ways—long lines, U-boats in the way, aisles crowded with shoppers and stockers. Yes, there are these inefficiencies and more. But Harry sees them in a different light, perhaps best understanding why there are over 17,000 Coop members: "We have a lot to gain in the Coop by all being a little nicer and more patient and I think it pays off, even if it is inefficient, or maybe sub-optimal is a kinder way to say it."

Harry's shift is receiving and stocking at 5:30 a.m. on Mondays. He says he likes the shift as "it feels good to do it well" and he gives "a shout out to



Harry Pearson

Cecelia who does a great job running the shift."

Matthew: "It makes me proud to be part of a community that provides quality food and great prices."

Like Harry, Matthew, who joined the Coop in the fall of 2018, admires the community spirit of the Coop. "I have really appreciated seeing and meeting the wide variety of folks who are members. It makes me proud to be part of a community that provides quality food and great prices, as well as a sense that we're all in this together. I think 99.9 percent of members feel that way, except maybe on a busy weekend afternoon."

Matthew joined the Coop because he moved in with his partner, who was already a member. He said it didn't take much convincing after learning about the prices and products. Before becoming a member, he used a Zip Car to shop at Fairway a few times a month with visits to Whole Foods or Union Market a few times a week for more perishable items.

He credits the Coop with helping him become a more organized shopper, now that he can get everything in one place. He makes "a pretty strict list" organized around the layout of the Coop. He visits the Coop twice a week, walking there and back, with his big backpack and a few reusable grocery bags (getting in a work



Dave Swartz

out at the same time).

Matthew has noticed, as did most of the new members interviewed here, that he buys a lot more fresh produce and in a wider variety since it's

much less expensive than in a "premium super market."

Matthew is also a big proponent of the TerraCycle program as it enables him to return much of the packaging from Coop goods. He said between TerraCycle and the city compost program he has noticed a decrease in their weekly trash "going to the landfill." Speaking of reducing trash, Matthew is on the compost shift, which he describes as, "kind of heavy, smelly work." Because he is also a community gardener and did a lot of construction work with his dad as a teenager, he doesn't mind the labor and likes being outside. ■

PHOTOS SOURCED BY JIWAN CHOI

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.



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

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

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, March 20, 8:00 p.m.

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



PROSPECT CONCERTS

Miwa Gemini; Ludovica Burtone & Sparks



It's hard to describe the music of **Miwa Gemini**. Much like the name suggests, the sound is mercurial, drawing influences that range from Erik Satie to Beyoncé. Their songs are soaked in an old whiskey barrel, dried off a balcony in Paris, then polished by the hustle and bustle of NYC. Their unique blend of watertight harmony is accompanied by a simple yet intricate instrumentation, and their infectious melodies will have you smiling in no time.

Ludovica Burtone & Sparks.

Versatile violinist, improviser, and composer, Ludovica Burtone returns to perform for the Prospect Concert series with her large ensemble,



Sparks. Sparks blends classical, jazz and world music, bringing together strings with a rhythm section, mixing classical with Brazilian tradition, enriching it with colors of jazz and improvisation.

The band performs a mix of originals and arrangements, for a musical journey around the world. Joining Ludovica will be some of NYC's finest musicians: **Olivia De Prato, Marta Sanchez, Leandro Pellegrino**, with additional special guests.

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:

Editors (development): Nancy Rosenberg

Frank Haberle

Reporters: Christopher Cox

Frank Haberle

Jiwon Choi

Art Director (development): Eva Schicker

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Art Director (production): Dilhan Kushan

Desktop Publishing: Helena Boskovic

David La Spina

Aron Westman

Editor (production): Esther Breger

Index: Len Neufeld

Advertising: 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.

Thomas Abraham	David Costello	Michele Gaidelis	Sabrina Katz	Caitlin O'Connell	Sophia Rhee	Tomo Suzuki
Ashwin Agarwal	Robert Cowan	Marie Garcon	Steven Klima	Sophia Openshaw	Marti Richenstein	Frederick Tang
Nora Alami	Megan Cross	Rochel Goldshtein	Joep knijn	Lee Oren	Franco Rinaldi	Chase Tarantino
Bryn Birkhahn	Jeffrey Czajkowski	Susana Gonzalez	Gregory Kremler	Emily Paine	Domingo Rodriguez	Dolina Toledo
Amy Bissada	Alana Dakin	Surya Gopalan	Lois Lee	Iele Paloumpis	Mendez	Anand Upender
Katja Boettcher	Marian Daniells	Benjamin Grossman	Kayla Levy	Alexa Peretz	Natasha Rodriguez	Nishant Upender
Cheyenne Bostock	Luis De Segovia	Phoebe Helander	Jerome Lissmann	Alexander Perez	Jessica Safirstein	Breeanna Verna
Nicole Brisker	Ziki Dekel	Christina Hilo	Rachel Luo	Paula Perrogon	Nara Sandberg	Kerstin vom Hagen
Richard Brostowicz	Greg Dekter	Shelby Hipol	Mallory Mahoney	Ojeda	Hugh Sansom	Omer Wetzter
Laura Brown	Lou Dekter	Atticus Hoffman	Siobhan McPherson	Ana Laura Perrogon	Carina Santos	Bonnie Whitehouse
Luz Brown	Meera Desai	Owen Holmes	Anna Meisel	Flore Pouquet	Taveras	Miden Wood
Ben Callicott	John Diefendorf	Jenny Hong	Ari Meisel	Eileen Quigley	Julia Saunders	Leor Yoffe
Kaila Campisi	Shanaz Diefendorf	Rosamund Hunter	Daphne Moked	Alexander Quinn	Sylvie Scowcroft	Wibke Zipp
Jenny Casas	Andrew Drummond	Emilia Hurd	Ronan Murphy	Eric Quinn	Jeff Smith	
Rebecca Chace	Maura Drury	Samantha Kaplan	Lela Nargi	Jonathan Rahmani	Julie Smith	
Lauren Chung	Catherine Firth	Deborah Karpel	Rachel Nevins	Tanvi Rajgaria	Melinda Spinella	
Simon Chung	Rosie Frascella	Googie Karrass	Kate Newman	Bridget Reilly	Peter Storey	

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, MARCH 3
AGENDA SUBMISSIONS: 7:30 p.m.
Submissions will be considered for the March 31 General Meeting.

TUE, MARCH 31
GENERAL MEETING: 7:00 p.m.

Gazette Deadlines

LETTERS & VOLUNTARY ARTICLES:
Mar 12 issue: 12:00 p.m., Mon, Mar 2
Mar 26 issue: 12:00 p.m., Mon, Mar 16

CLASSIFIED ADS DEADLINE:
Mar 12 issue: 7:00 p.m., Wed, Mar 4
Mar 26 issue: 7:00 p.m., Wed, Mar 18

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, March 31, 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 28
fri 7 pm

Wordsprouts: Recent Trends in International Storytelling

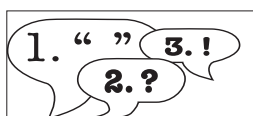


A conversation about recent trends in international storytelling through moving imagery (film, TV, web, other crazy new media). Our current era is witnessing the rise of reactionary demagogues around the world, is there some countervailing tendency we see in storytelling? Where do moving pictures fit 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

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.

feb 28–may 1 2020

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.

mar 20
fri 8 pm

Miwa Gemini; Ludovica Burtone & Sparks



It's hard to describe the music of **Miwa Gemini**. Much like the name suggests, the sound is mercurial, drawing influences that range from Erik Satie to Beyoncé.

Their songs are soaked in an old whiskey barrel, dried off a balcony in Paris, then polished by the hustle and bustle of NYC. Their unique blend of watertight harmony is accompanied by a simple yet intricate instrumentation, and their infectious melodies will have you smiling in no time. **Ludovica Burtone & Sparks**.

Versatile violinist, improviser, and composer, Ludovica Burtone returns to perform for the Prospect Concert series with her large ensemble, Sparks. Sparks blends

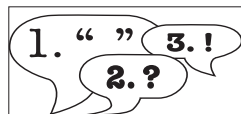
classical, jazz and world music, bringing together strings with a rhythm section, mixing classical with Brazilian tradition, enriching it with colors of jazz and improvisation. The band performs a mix of originals and arrangements, for a musical journey around the world. Joining Ludovica will be some of NYC's finest musicians: **Olivia De Prato, Marta Sanchez, Leandro Pellegrino**, with additional special guests.

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.



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

apr 14
tue 7 pm

Safe Food Committee Film Night



Film to be announced.

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

apr 15
wed 7 pm

Learn About Cheese at the Coop

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

apr 17
fri 8 pm

Prospect Concert



Performer to be announced.

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.

apr 18
sat 11 am

Medicare Made Clear

Confused by Medicare? What does Medicare cover? How much does Medicare cost? When can I change my coverage? These are a few of the questions we will answer in this educational workshop. Join us to learn all about your Medicare choices. We'll also share tools and resources to help you understand the coverage that may be right for you, including a free educational guide. Whether you're just getting started with Medicare or simply looking to learn more, we're here to help. Long-time Coop member **Mary Blanchett** is a Financial Services Professional who helps Medicare recipients understand their coverage and options.

mar 28-29
sat-sun 9 am–7 pm

Food Drive to Benefit CHiPS Soup Kitchen

CHiPS Soup Kitchen, located at Fourth Avenue and Sackett Street, is the recipient of much of our edible but unsaleable perishable food. They also need donations of nonperishable foods. This food will go to CHiPS to help them feed people in the neighborhood who are in need of a nutritious meal. Consider contributing nonperishable foods and commercially packaged foods; canned fish; canned fruits and vegetables; pasta sauce; pasta; pre-packaged rice; pre-packaged beans; canned beans; canned soups; Parmalat milk; dry milk; peanut butter; cooking oil; or boxed raisins. Give donations to the collection table outside the Coop.

mar 31
tue 7 pm

PSFC MAR General Meeting



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

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

still to come

apr 28

PSFC APR General Meeting

may 1

Film Night

LETTERS TO THE EDITOR



FOOD JUSTICE VERSUS GENERAL MILLS

MEMBERS:

What does food justice mean to you? Does it mean shopping your values? Locally sourced? Organic? Best price? Only BPA-free canned items? Vegan? Non-GMO? Vegetarian? Avoiding chicken cleaned with chlorine dioxide? Land, water and labor practices of companies?

Oxfam International, around 2014, rated top multinational food companies of the world including General Mills for their business practices. Oxfam International reported that companies, including General Mills, made new commitments to help

people and the planet. <https://www.behindthebrands.org/company-scorecard/>

New damaging data is now available on General Mills business practices. On February 12, 2020, United Nations High Commissioner for Human Rights released a report listing 112 companies doing business in the illegal Israeli settlements in the Occupied Palestine Territory (West Bank). General Mills Israel Ltd is listed and assigned the letter 'g' category for the business. 'G' covers use of natural resources: land and water. That is, business enterprises located physically on land in Occupied Palestinian Territory plus those benefiting commercially from the use of natural resources located in OPT.

<https://www.ohchr.org/EN/NewsEvents/Pages/DisplayNews.aspx?NewsID=25542&LangID=E>

On its website, General Mills self-describes: more than 100 brands, in more than 100 countries, on six continents. We now know that a portion of General Mills profits is derived from enterprises located on illegal land, using illegal natural resources in the Occupied Palestinian Territory (West Bank).

Some of General Mills brands include Haagen-Dazs, Yoplait, Cascadian Farm, Annie's, Chex, Cheerios, Gold Medal flour, Old El Paso and are all listed on <https://www.generalmills.com/en/Brands/Overview>

Mary Buchwald
PSFC Members For BDS
<https://psfcbds.wordpress.com>

GOODBYE TO A GREAT SHIFT

GAZETTE STAFF AND COOP MEMBERS

I want to inform you all that I am leaving the Coop at the end of February. I informed the office and want to make sure you all know as well. I have written my last Gazette article, "Is a Robot Coming for Your Shift," published February 13. While a robot is not kicking me off my shift, I have decided to move on to pursue other goals.

I am writing this note with sadness as I will miss the Coop and working with all of you. Writing for the Gazette has been the best shift ever. What I loved most was the opportunity to write stories about subjects I truly cared about including stories on food waste, 3d printed food, ancient

grains, refugee chefs and many others. Thanks to the Gazette I have eaten bugs in Brooklyn (and lived to write about it!) and dined in virtual reality. Through it all I have met some fascinating people and learned a lot.

To my editors Petra Lewis and Peter Grant, you both have been great to work with. Thanks for your patience, your ideas, your support, your advice and your role in helping me bring all those stories to life.

Finally to my fellow Coop members who took the time to read my articles, thank you so much! Thanks for reading, sharing, laughing, commenting. I hope you learned a little something along the way.

To the Coop, to great food and to all of you—all the best!

Rene Brinkley

SAFE FOOD COMMITTEE REPORT

Plow-to-Plate Movie Series Presents: *The Story of Seeds*

By Adam Rabiner,
Safe Food Committee

Note: Plow-to-Plate screened *Open Sesame* almost exactly five years ago, in February 2015. With global warming threatening the Svalbard Global Seed Vault, safeguarding the world's most important crops remain as important, if not more so, now.

Open Sesame is the title of Park Slope Food Coop member and Plow-to-Plate curator Sean Kaminsky's 2014 documentary about threats to seed diversity. It's the magical phrase that allowed Ali Baba to enter the thieves' den, and it's also a call to action in support of "open pollinated" seeds—those that can reproduce.

For thousands of years farmers saved the hardest open pollinated seeds for the following year's planting season. In the early part of the 20th century innovative hybrid seeds were introduced that promised to increase yields. However, hybrid seeds are unable to reproduce, so there's no point in saving them. Hybrid seeds happen in nature and are not the same as the genetically modified organisms that have been the focus of some films in the Plow-to-Plate series. But they became the introduction point for high intensity, industrial, monoculture agriculture that laid the groundwork for GMOs.

Seeds are a wonder not just to Ali Baba, but to all the farmers and activists interviewed

in this film. When asked what makes a seed grow, they pause in thought, their answers and facial expressions reflecting marvel and awe: the five elements coming together, sunshine, water, the desire to experience life, love, care, and, clearly, magic.

Some of these farmers are filing a class action suit against Monsanto. They are not seeking money; all they want is not to be sued for patent infringement if Monsanto's GMO crops cross-pollinate theirs. Others are operating seed schools, seed libraries and conservation and education organizations in Tucson, Arizona, and Accord, New York, dedicated to preserving biodiversity and local seeds. Because seeds, like animals and indigenous languages, are threatened with mass extinction, ninety percent of what grew 100 years ago is now gone. Of the 307 varieties of sweet corn we once had, we are now down to 12. These farmers choose to link to the past rather than break the link.

Open Sesame: The Story of Seeds is ultimately not about seeds, but about us. It is a very humane movie dealing with human beings, our passions, connections, dependencies and interdependencies. Seeds create the abundance upon which we rely and their extinction is potentially ours.

Despite its dire warnings, *Open Sesame* is not all doom and gloom. The plaintiffs

receive some measure of support in their risky "bet the farm" lawsuit against Monsanto. The judge ruled that if less than 1% of their crops were crosspollinated they could not be sued (but left open the possibility they could be if it were greater than 1%). And seed banks, organic farmers, consumer demand and the alternative food movement have brought back from near extinction several varieties of seeds. Open pollination is compared to the open source software operating system Linux: once derided and laughed at, but which proved ultimately successful.

Every seed tells a story. People mail their family's heirloom seeds to sanctuaries, accompanied by letters describing their origins. *Open Sesame's* story is distressing but hopeful. The thieves' den may seem formidably sealed, impossible to penetrate. But two magical words, "open sesame," allowed a poor woodcutter to step right in. ■

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.

Open Sesame: The Story of Seeds will be presented on Tuesday, March 10, 7 p.m., at the Park Slope Food Coop, 782 Union St., 2nd floor. Free and open to the public. Refreshments will be served.

PLASTIC PACKAGING RECYCLING

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

Saturday, March 28, 1:45-4 p.m.

For Coop members only

Please be prepared to show your Coop membership card.

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

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

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

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

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

For all community members:

Pre-sort and separate according to the categories below.



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



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

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

For more information about Terracycle, visit terracycle.com

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



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.

THU, MAR 5

6:30-8:30 p.m. 1-lb Compost Giveback at Grow art show. Join the "Make Compost, Not Trash" team as we distribute resources back to the community at an art show featuring works by local artist Megan Watters. Ground Floor Gallery, 343 Fifth St., Brooklyn, 11215.

FRI, MAR 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. www.brooklyncontra.org

SAT, MAR 7

8-10:30 p.m. Pat Lamanna; Shaheen Leahey; Lindsey Wilson; Carolann Solebello. Peoples' Voice Cafe, 40 E. 35th St., Manhattan. \$20. No one turned away.



CLASSIFIEDS

HOUSING WANTED

HOUSE EXCHANGE. A good friend of ours in Paris is looking for a house exchange between Paris and Brooklyn for April 20-29. They are looking for a 2-3-bedroom apartment in Brooklyn and are offering a beautiful 3-bedroom apartment in the middle of Paris. Please call Synnove 718-344-3751.

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 chil-

dren 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 company that has served NY for over 35 yrs. Everything from the initial stages of wall prep to the final coat of paint are handled

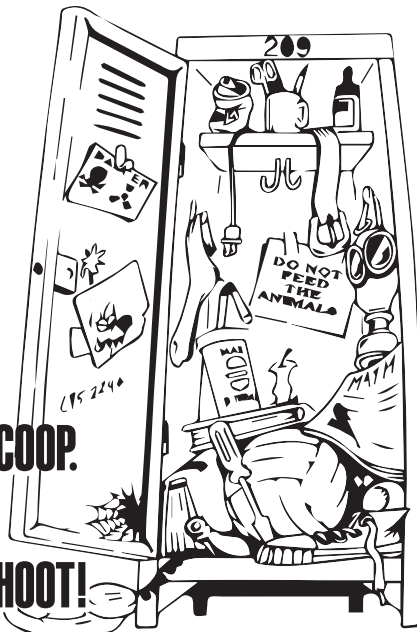
with the same level of expertise. Insured. Satisfaction guaranteed! Free estimates. 646-734-0899, eyegrease@earthlink.net.

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.



ILLUSTRATION BY ETHAN PETTIT

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.

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.

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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



ILLUSTRATION BY ETHAN PETTIT

Edite Eckroth

With great sadness, the Coop staff announce the death of our friend and former colleague Edite Eckroth. Edite retired in May of 2015 after 25 years as a Receiving Coordinator and buyer of various items, most notably the Coop's vitamins and supplements. Edite was always a friendly face on the shopping floor and often had members visiting her at her stand-up desk in the south office on the second floor. She was the first nights and weekends Coordinator and helped change the culture of those evening squads who were resistant to operating with paid staff oversight. We will remember her for her dedication and hard work, and for the many stories of the adventures she had while traveling as a young person. Edite used her green thumb to grace the Coop offices with beautiful plants, and she brought potted orchids and lilies to the south office for all to enjoy every spring. We owe her such a huge debt of gratitude and respect for helping the Coop, and its plants, grow. May she rest in peace. ■



Receiving Coordinators Ibou Diallo, Edite Eckroth, and Jessa Fisher.

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."

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.

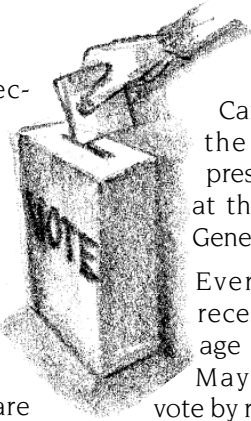
Candidate Deadline

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.**

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.

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.

THANK YOU!

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

- | | |
|-------------------------|------------------------|
| Ange | Junie Desire |
| Anja | Cecilia Depman |
| Anna | Emily Drum |
| Emily Ban | Nils Ekstrom |
| Mariam Bazeed | Michelle Exline |
| Paul Bedard | Sam Ferguson |
| Regina Beider | Wendy Fried |
| Christina Bertinelli | Icelini Garcia-Sosa |
| Christopher Bertinelli | Connor Gillis |
| Elodie Blanchard-Moritz | Natalie Rae Good |
| Isaac Blasenstein | Alexis Gordon |
| Mariel Boyarsky | Chloe Goshay |
| Kimberly Brandt | Bob Greenberg |
| Arielle Braude | Topher Gross |
| Ruth Byers | Jessica Harrison |
| Isabella C. | Billie Hirsch |
| Tom C. | Tonian Irving |
| Hannah Coleman | James |
| Sam Coleman | David Johnson |
| Leslie Cuyjet | Jackie L. |
| Samson Dealy | Alex K. |
| Jackson Delaney | Rachel Kauder Nalebuff |
| Demo | Rebecca Kaye |

- | |
|------------------|
| Annie Kopp |
| Helene Kreniske |
| Jackson Krule |
| Madeleine Levin |
| Kate Livo |
| Matthew Love |
| Deirdre Lovell |
| Leah M. |
| Una Mac Coille |
| Marta Maletz |
| Kate McCabe |
| Lesley McTague |
| Charlie Meredith |
| Kusi Merello |
| Scott Middleton |
| Miwa |
| Anna Murphy |
| Molly Nolan |
| Juliann Ofodile |
| Lydia Okrent |
| Paul Padovano |
| John Peck |
| Jeanette Pertz |

- | |
|--------------------------|
| Chloe Prasinos |
| Joseph Puglisi |
| Anthony Richter |
| Nathalie Roy |
| Sarah Selig |
| Ron Shalom |
| Hannah Sherman |
| Emily Sottile |
| Eva Stanton |
| Mollie Stein |
| Lou Svahn |
| Julia Elizabeth Sullivan |
| Annette Szlaski |
| Jonah T. |
| Free Alexander Tripp |
| Hanna Tulis |
| Kian Vesteinsson |
| Simone Wagner |
| Bassi Werde |
| Sam Withrow |
| Ben Zuckert |

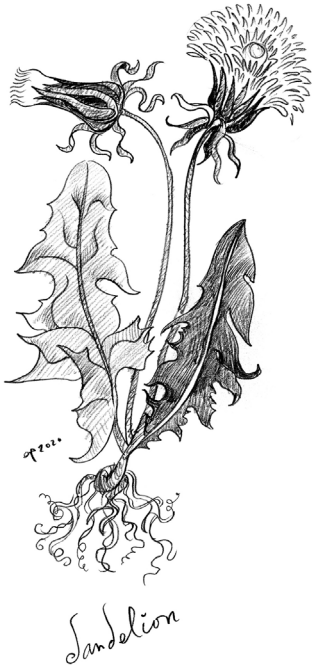


ILLUSTRATION BY ETHAN PETTIT