

LINEWAITERS' GAZETTE

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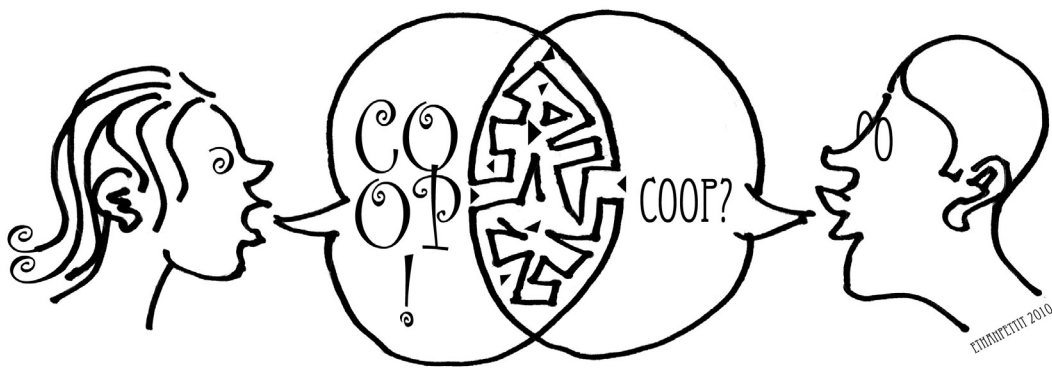
October 21, 2010

GENERAL MEETING REPORT

GM Baffled by Rules Riddle

By Ed Levy

ILLUSTRATION BY ETHAN PETTIT



The General Meeting struggled to untangle itself from a tricky parliamentary issue for most of the evening on September 28. Perhaps it was the tornado warning that afternoon that stirred up the usual order and whirled it into a baffling zen puzzle, a koan, from which the meeting emerged at the last moment. The koan? How do you undo something that never happened.

It began with agenda item #2 of the previous month (August), when General Coordinator Joe Holtz and member and attorney Mike Salgo presented an item for discussion about what action the Coop should take against Barneys Co-op—a clothing store scheduled to open in Brooklyn—for its use of the word “coop.” The high-end store is not a coop, and meets none of the strict requirements of New York State to be licensed as one.

At the August meeting, following a suggestion from Chair Committee member Dave Golland, it suspended the rule forbidding the GM from voting on an item on the agenda that was a discussion-only item.

At the September meeting, the Chair, the Agenda Com-

mittee and members of the Board all acknowledged that the vote was taken in error and had to be undone.

In brief, there were several compounded slip-ups: the first was to vote to suspend the rules. Although certain rules can be suspended, others, which uphold members’ rights, as this one did, cannot. The second error was to allow the question to be called for a vote.

A third error occurred when Elizabeth Tobier, the Board Secretary, who had tried unsuccessfully to warn the meeting that its action was not permitted, dealt with the impropriety by omitting mention of it from the August meeting minutes, which she routinely compiles. The minutes of the August meeting did refer to the Barneys Co-op dis-

cussion item, but not to the decision taken by the meeting.

And this resulted in the conundrum that the Board of Directors was unable to undo the action of the GM—to say nothing of its own action approving the GM’s decision—because officially in the minutes, at least, it did not occur.

While in practice, the Coop is run on democratic principles similar to those of a town meeting, the Board of Directors is recognized by the state of New York as the legal entity with policy-making power for the Coop. While it is the legal body, the Board has rarely gone against a GM vote, and in fact, the Board never actually meets on its own. Its members simply attend GMs and vote

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The Park Slope Food Coop: Emerging Business Model?

By Alison Rose Levy

Lo and behold, coops are now big business—and the leader is none other than the Park Slope Food Coop.

It all began thirty-seven years ago with one neighborhood’s preference for healthier food and committed members willing to pitch in to meet that need for themselves and their community. And with recent articles and blog posts covering the Park Slope Food Coop in *Fortune* and *New York* magazine, our community-centered venture is being put forth as a new business model in the booming \$228-billion global nutrition industry. “With sales increasing 12% year over year,” according to *Nutrition Business Journal* estimates, “the largest market for natural and organic foods is the United States, which owns 42% of the global market. Western Europe is in second place, making up 37% of the global total.”

The natural food sector has held its own even as other

industries have foundered in this troubled economy. “Natural and organic food sales have weathered the global recession relatively well across the globe—with all NBJ-tracked regions reporting positive expansion in 2008,” reports a November 2009 NBJ article, called ‘From Europe to the Middle East, Organic Is Growing.’ “[The organic food markets] have stood the test through the past year by showing their resilience to even financial crises and proving that people buy on value,” said Andrew Monk, director of the Biological Farmers of Australia (BFA).

The PSFC Is a Cost Effective Business

The *New York* magazine in a September 17, 2010 blog post noted that “the Park Slope Food Coop pulled in a whopping \$39.4 million in its last

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Next General Meeting on October 26

The General Meeting of the Park Slope Food Coop is held on the last Tuesday of each month.* The next General Meeting will be on Tuesday, October 26, at 7:00 p.m. at the Congregation Beth Elohim Temple House (Garfield Temple), 274 Garfield Place. The agenda is in this *Gazette* and is available as a flyer in the entryway of the Coop. For more information about the GM and about Coop governance, please see the center of this issue. * Exceptions for November and December will be posted.

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Coop Event Highlights

- Fri-Sat, Oct 22-23 •Blood Drive** 11:00 a.m.–6:00 p.m.
- Sat-Sun, Oct 23-24 •Food Drive** 9:00 a.m.–7:00 p.m.
- Thu, Oct 28 •Diversity Awareness Initiative Series** 7:00 p.m.
- Fri, Oct 29 •Film: The World According to Monsanto** 7:00 p.m.
- Thu, Nov 4 •Food Class: The Flavors of Mexico** 7:30 p.m.
- Fri, Nov 5 •Film: A Ring of Their Own** 7:30 p.m.

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

GM Baffled

CONTINUED FROM PAGE 1

publicly, with a show of hands, at the end of meetings to approve or disapprove the actions taken.

Nor could the September GM simply vote on the issue because once again the question had not been introduced to the meeting as a proposal, only as a discussion item.

Joe remarked that, whatever the parliamentary wrangle, he did not believe he needed to wait for GM approval to investigate what action the Coop should take against Barneys, that it was an appropriate part of his normal role to come up with a legal and public relations approach to the issue. And he felt, thus adding a truly Zen-like wrinkle to the situation, the fact that he had received improper permission from the GM did not mean he shouldn't do it.

In the end, the matter was settled when the Board refused by a unanimous vote of the five members present to reject the bowdlerized minutes of the August meeting.

The Agenda Committee indicated that they would be submitting an agenda item to reverse the August vote. Meanwhile, the General Coordinators will investigate on their own what remedies they feel are appropriate to take against Barneys.

Open Forum

During the open forum, Jayson Berkshire brought to the attention of the meeting that people are sitting and leaning on the memorial to the fallen 9/11 firemen outside the front door, and proposed that squad leaders be empowered to instruct walkers to remind people, out of respect, not to sit, lean, or put objects on the memorial.

Committee Reports

Susan Sternberg of the Agenda Committee said that the seven-member committee was down two members and was eagerly soliciting people to fill those slots. The Agenda Committee works as pipeline for topics members want to bring to the GM. The committee meets once per

month and members typically attend about half the General Meetings held each year. Susan described the workslot as "low exertion." Those interested should call the Membership Office and speak to Ann Herpel.

Second Agenda Item

Jesse Oldham and Patrick Kwan proposed that the Coop establish an Animal Welfare Committee, which could provide more education to members about animal welfare issues, such as testing on and cruel treatment of animals. The committee, which would model itself on the Environmental Committee, could alert the Coop to products it may wish to drop and could also help clarify ambiguity over the meaning of standards such as "sustainable," "free range," "grass fed," "green," and "organic" as they apply to meat and other animal-based products.

Financial Report

General Coordinator Mike Eakin presented the financial report. For the 32 weeks end-

ing September 12, 2010, the Coop's gross margin was almost 17 percent. Unlike other stores, Mike explained, which have a variable markup, the Coop has a single markup of 21 percent. After various forms of shrinkage, the 21 percent translates into to the Coop's keeping 17 cents of every dollar spent at the store to cover its expenses which include salaries, operating expenses, and equipment. The typical coop keeps roughly 38 cents per dollar, more than twice as much.

Cash assets are down by about \$170,000, to approximately \$1,317,000 due to the purchase of new equipment, including refrigeration, and to alterations to the basement coolers and especially due to the complete repayment of the Coop's mortgage last December.

Mike reported that the store's inventory currently turns over 65 times per year, more than once per week. This means very fresh food for members. A typical large coop turns its inventory over every three or four weeks.

Membership

Sales per week are up 6.5 percent, a much smaller increase than last year, attributable to efforts by the Coop to control membership. Membership was just 1.25 percent larger this year.

The current membership is about 15,400. General Coordinator Joe Holtz said that the policy of requiring people to sign up in advance for an orientation has helped to stem growth. Three months of cancelled orientations last spring also helped to keep growth down.

Currently, prospective members must go to the Coop website Tuesday or Thursday afternoons between three and four p.m. and sign up for an orientation there. The demand for these slots is such that it takes only a few minutes for all 35 slots to fill. One member asked if the online signup had an unintended class effect, that is, if they discriminated against people who don't have computers or access to them.

Joe said that the people who do not have computers could call the office for assistance. ■

A Farm Grows in Brooklyn

By Monique Peterson

When Park Slope Coop member and Hunter College urban studies professor Tom Angotti thought about how he could make a difference in his community, he decided to start with his overgrown corner plot. Little did he know he'd be at the helm of a volunteer movement that's working to make a difference in the way we think about food, community, and what it takes to democratically run a major project comprised of individuals holding various opinions on urban agriculture.

How can a seed of an idea that a rocky overgrown junk pile corner patch in Brooklyn transform into a viable Community Supported Agriculture farm take root? Perhaps it helps to be an experienced community planner like Tom.

It all started in March on the local Windsor Terrace/Kensington list-serve,

announcing that Tom and his wife Emma would like to invite the community to convert their plot of land into a community farm. Word reached as far as Manhattan, and a regular crop mob of more than a hundred people showed up from neighborhoods near and far.

Concerns about food safety and costs are not new, and the farm project has attracted numerous people who care about addressing these issues, including members of organizations such as the Park Slope Food Coop, Just Food, Brooklyn Botanic Garden, and New York University.

Since the inaugural groundbreaking, Prospect Farm has rooted into a community project, with a mission of producing local food as an alternative to industrial food. But even before future crop growers (and eaters) could think about what to grow and where and how, there was the issue of taking a hard look at all that land and cleaning up what had long been buried there.

The soil was tested and found to have high levels of lead and other heavy metals—typical of most Brooklyn soil near streets and highways. So improving the soil began. First, we dug out concrete rubble, floor tiles, furniture frames, and 1970s-era cans with peel-off pull tabs. Then we started to make new soil. From there, the community composting project got underway, collecting neighbors' food scraps to create enough compost to turn over into the soil, plot by plot. Volunteers carved out huge holes in the land, sifted the soil, and filled the cavities with

layers of food compost, horse manure from local stables, newspaper, brown compost (leaves), and sifted dirt.

Meanwhile planting plans continued. As some volunteers worked plots for planting in 2011, others prepared smaller plots for immediate planting for summer and fall harvest. Park Slope Coop member Peter Kelman, experienced urban gardener, guided the farm's plot managers in the square foot gardening method for maximizing production in limited urban spaces as well as best practices for plot management and planning. Results have been sent to a science lab at Brooklyn College to teach us more about the soil and what is making its way into what we grow in it.

Thus Prospect Farm is working to both remediate the soil and grow food; because this will take some time it will be "slow food" in more ways than one. The intent is to make Prospect Farm a living public model and teaching tool; to make public the Soup to Nuts of it all. This includes periodic testing of the soil—as well as what grows in it—and posting results; working with expert composters and involving the community in soil reclamation; reaching out to master gardeners and local scientists; connecting with local residents, businesses, schools, and organizations and other food sustainability and food justice initiatives.

Ultimately, as much as Prospect Farm can and does grow in Brooklyn, a farm needs hands—and regular care. As it grows, the farm faces the reality of labor needs, organization,

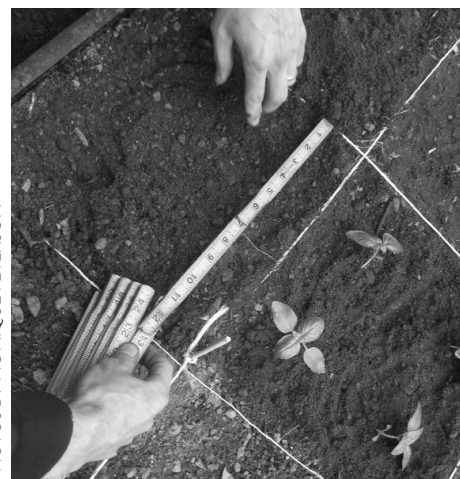
Member Contribution

outreach, plot maintenance, expenses, materials, and seeds. The hope is that by digging into the issues that we care about and getting our hands dirty, even if we don't solve all the food problems as we see them, at the very least we can change what we know and how we think about food.



Tending June plots after completing first trench composting.

Participation is open; all are welcome. Come see what's shaping up at the farm, located at 1194 Prospect Avenue, between Seeley and Vanderbilt Streets. You can find out more about the farm and how to get involved at www.prospectfarm.org. And save the date: October 30 beginning at 11 a.m. the farm is kicking off its first annual Harvest Fest and Soup Cook-Off, with games, music, and food-a-plenty. ■



First planting using square foot gardening method.

PHOTOS BY MONIQUE PETERSON

Business Model

CONTINUED FROM PAGE 1

fiscal year," as reported by a September 2010 article in *Fortune* magazine.

By the measures of both store profitability and income per square foot of store space, the Park Slope Food Coop bested Whole Foods, the two articles reported. With a trim size of 6,000 square feet, the Coop yields a yearly per-square-foot average of over \$6,500.

As for Whole Foods, "extrapolating from their second quarter 2010 numbers, the notoriously high-margin chain had a per-store average of just \$31.2 million—and a per-square-foot sales average just an eighth of PSFC's, at \$838," the New York based publication noted, admitting that, "As responsible amateur finance writers, we really should note that Whole Foods' 300 stores means that an average really is just an average, but *still*. We will smugly declare this a victory for the home team."

Another recent *Fortune* article on the food chain, Trader Joe's, detailed that the chain averages \$1,750 in sales per square foot, more than double the sales figures of Whole Foods.

How Does the Coop Do It?

How can the Coop out-perform these giants, yielding profit margins it wasn't even aiming to reach? According to *Fortune*, "The two biggest

expenses for a grocer are labor and the cost of goods. But PSFC's members provide about 75% of the store's work, which translates into big savings."

Along with 65 full-time employees, every month, each one of 15,500 members contributes 2.75 hours of labor. Receiving produce and groceries, packing bulk items, stocking shelves, checking out customers, serving as cashiers, supervising shifts, stacking boxes, answering phones, working in child-care, cleaning, carrying, writing and designing for the *Linewaiters' Gazette*, and website, accompanying fellow members, and bringing back shopping carts, and even cutting and wrapping cheese, which *Fortune* singles out as a "real money saver," the active working membership cuts costs and gets many Coop jobs done. "While some coops have tiered memberships—i.e., you pay more not to work," the *Fortune* writer points out that the Coop "only has one level of membership to keep it egalitarian."

Obviously, Coop members regard bartering labor for reduced food prices as worthwhile, especially in economic times like the present. "The PSFC estimates that shoppers spend 20% to 40% less on their grocery bills than they would at a traditional supermarket," *Fortune* reports.

Dave Gutknecht, the editor of *Cooperative Grocer*, points out that with a mark up of 21% over the cost of the goods

delivered, for a gross margin of 17%, the Coop "operates at a lower margin than any other conventional coop, which yields lower prices." He believes that "PSFC has been able to maintain its model partly because of the density of the local population."

Even though "other coops have abandoned their labor requirement to increase membership and up sales numbers, experts say, PSFC is now the only coop in the country of its size where all members are required to work and only members can shop. But that doesn't mean PSFC is exclusive. The only requirements for membership are a \$100 deposit, a \$25 processing fee, and attendance at an orientation session," *Fortune* reports.

Food Coops' Fringe Benefits

"Food coops are often a home base for core shoppers, people who are incubators of food trends and who have developed a holistic understanding of wellness," says Ellen Michel writing in a summer 2010 issue of *Cooperative Grocer*. "Mid-level consumers, while less focused on the broad connections between food choices and the public good, take smaller steps in the direction of local, organic, and sustainable products. Periphery consumers may discover the coop when they begin to search for fewer "bad" foods, reacting to an allergy or newly diagnosed medical condition," she notes, explaining why Coops are among those who are successfully weathering the current economic downturn.

In addition to reduced



ILLUSTRATION BY LYNN BERNSTEIN

food costs, other values predominate in both Coop members and employees. Coop employees have a higher level of job satisfaction, and those measures have been steadily increasing over the last decade or more, reports surveys published in *Cooperative Grocer*.

In addition, with its small store footprint of 6,000 square feet, the Coop also stocks a leaner selection of food items, "9,500, vs. about 50,000 in a typical supermarket," says the *Fortune* article. Rather than stocking a vast quantity of diverse products that manufacturers want to sell, the Coop can concentrate on what its members want to buy, producing a high turnover, which also helps to assure that food is fresh.

All of these factors and choices—store size, member work, focused inventory, high turnover, profit margins, and certain core values make the Coop a model. By emphasizing shared values—as a starting point, rather than making profits the overarching goal, the Coop is a living demonstration that cooperative val-

ues lead to economic viability and even sustainability.

"Food co-ops are well positioned to help build a more promising economy based on healthy food from healthy farms," says Dave Gutknecht of *Cooperative Grocer*. In *Slow Money*, a report by Robin Seydel of La Montanita Coop, "Food coops are going beyond procuring and promoting local foods...[to investing]...in farmland, forming or collaborating with agricultural land trusts, creating farm loan funds, doing microcredit loans and grants to small food enterprises, managing farms and supporting community gardens, providing venues for farmers markets and creating regional distribution networks."

In a *Cooperative Grocer* interview in 2006, Tim Wingate, Chief Financial Officer at Hunger Mountain Food Co-op in Vermont asks, "If we don't believe in building a cooperative economy with our shopping and savings dollars, who will? And if we don't act on our beliefs, how can we expect others to? Invest in cooperation today," he urges. ■

RETURN POLICY

Park Slope
FOOD COOP

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
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.

What Is That? How Do I Use It? Food Tours in the Coop

What you are
is a spike of energy driven into the earth
Everything you think, say and do sparks
energy
affecting all that lives around you

Be alert
to goodness
It is there for you
waiting, hand out-stretched
Reach out
Take it

With right thinking, right saying
and right doing
you facilitate the same in others
This goodness collects and never
dissipates
It is available to anyone at any time

The Park Slope Food Coop
Lending a Hand

by Myra Klockenbrink

Wrong thinking, saying and doing
works similarly
but I say: Focus on the Good
In every situation the good is present
waiting for you to acknowledge it
so it can come to you

Mondays **November 1 and**
November 15
noon to 1:00 p.m.
and **1:30 to 2:30 p.m.**

Once goodness is activated
evil is rendered powerless

You can join in any time during a tour.



The Coop Welcomes Four New Staff Members

By Frank Haberle

This Fall, especially during the late evening and weekend shifts, Coop members may notice four new Receiving Coordinators working hard to bring the best, freshest and healthiest produce and products available onto shelves. The Coop community welcomes the following four new staff to the Coop: Britt Henriksson, Tiffany Jackson, Matthew Marvel and Joseph Szladek.

So, What Exactly Does a Receiving Coordinator Do?

While all share the same title, their positions take on widely differing roles and responsibilities, as well as different shifts, for the Coop. Explaining her new position, Britt states, "as a Receiving Coordinator, we help shoppers get the items they want that might not be stocked on shelf yet or which they cannot locate. Receiving Coordinators help manage the receiving workers. We make sure that the items for the shelves get up from the basement to be stocked, whether they are frozen pizza snacks, salmon trim or vita coco. I am also there to help food processing. I work nights and weekends."

As Matthew describes it, "I make sure that the store is stocked and running smoothly. I work mainly afternoons, evenings and weekends."

Tiffany's take on the position is very similar: as a receiving coordinator, she says her job entails "keeping the store stocked. I close the Coop on evenings and weekends."

Also a moonlighter, Joseph elaborates, "You'll find me coordinating during evenings and weekends. I also moonlight as a buyer, ordering the fancy chocolate (Mast Brothers, Tumbador, raw chocolates), some fancy candles, and some not-so-fancy honey."

First Impressions

When asked about their first impressions of working at the Coop, and what made them want to work here, the new Coordinators offered a range of observations. "I love my co-workers," Tiffany states. "Hands down, they're the best. And the idea behind the Coop is so unique—I think that's why we all work here." Joseph adds, "It's an incredibly functional place. I like that. Forty million in sales with a tiny footprint and



Tiffany Jackson's big smile.



Britt Henriksson contemplating all the good Coop products.

the majority of the work done by members. Not bad... Plus, even though it's close to home, my work never comes home with me."

Explaining their first impressions, Britt and Matthew refer to prior experience in management, the food industry and Cooperatives. Britt states that "I like that every day is different even if it is the same. It seems to be a really good fit for me, I have done tons of managing and also went to cooking school for culinary arts."

"I like the pleasant working conditions and that the Coop is socially responsible," Matthew says. "I wanted to work here because it is the only job I am qualified for."

When all four were asked about their first impressions of the Coop membership as

a whole, they offered an assortment of tactfully worded observations and in some cases, carefully crafted answers. As Joseph says, "You mean my bosses? Um, they're great!"

Matthew adds, "For the most part the members are very willing to do whatever is required of them."

"It is impossible to make a generalization about the members," Britt says. "We are all different; individuals." Tiffany offers yet another perspective, stating her first impressions of the membership: "They're very fertile!"

An Array of Backgrounds and Skills

When asked what they were doing prior to working at the Coop, the new Receiving Coordinators cite an interesting array of experiences. Matthew says that, "Most of my work history has been in either collectively or cooperatively run businesses. However, before being hired by the Coop, I made a brief foray into the strange world of art-handling and was eliminated when the recession arrived. Luckily, the government was willing to support me until the Coop could make an offer." Britt reflects that, prior to the Coop, she was a "stay at home mom who has not been employed since my daughter was born six years ago." Tiffany was a freelance photographer. While holding out for a position at the Coop, Joseph held several positions. "Besides applying and re-applying for this job," he says, "I worked at Whole Foods, the New York Open Center, and a short stint at a strange banquet hall in Long Island."

As for where they are from and how long they've lived in Brooklyn, the four reflect a range of geographical backgrounds. Britt says that "I am originally from the suburbs of Detroit, Michigan. I have been



Joseph Szladek finds juggling opportunities everywhere.



Matthew Marvel sorts through the latest crop of pumpkins.

PHOTOS BY ROD MORRISON

in Brooklyn 19 years." Tiffany refers to her background as "Louisiana, originally; Virginia mostly. I have been in Brooklyn for two years." Matthew is "originally from Minneapolis, Minnesota, in the Midwest Coop Belt. I have lived in Brooklyn for four years." "I was born in Point Pleasant, New Jersey," Joseph offers, "which explains my demeanor. I've been in Brooklyn for 6 years, fortunately not long enough to have any Brooklyn 'cred.'"

What Do Receiving Coordinators...Eat?

Perhaps the most revealing and compelling question we can ask our new receiving coordinators as we get to know them, is the following:

what is your favorite Park Slope Food Coop product? As Matthew sees it, "my favorite product at the Coop is Edensoy Carob Soymilk because nobody else likes it." "Virgil's Cream Soda" is Tiffany's answer. "Snackimals," Joseph offers, then specifies: "Chocolate Chip."

"Mitica Tortas de Aceite Artesana con Almendra Marcona," Britt divulges, "which translates to Sweet Marcona Almond Flatbread. They are sweet and savory."

As the Coop continues to grow, these four new staff members will surely bring their enthusiasm and skills to build our community and keep our shelves brimming with great food.

Welcome! ■

Attention Park Slope Food Coop

You won't believe what this credit union has to offer!

Representatives from
People's Alliance Federal Credit Union
will be at the Park Slope Food Coop to
present information and to sign up members
in the second-floor meeting room.

**Tuesday,
October 26
6:00 – 8:00 p.m.**

**Saturday,
October 30
2:00 – 6:00 p.m.**



SHELF LABELING COMMITTEE REPORT

October Introduces the Non-GMO Project

By Julia Herd

Genetically modified salmon?! For all of you alarmed by the recent announcement that the U.S. Food and Drug Administration is seriously considering adding genetically engineered salmon to the growing list of genetically modified organisms (GMOs) approved for sale to consumers in the US (1- see end of article for references by number), there is some exciting news. October is the launch date of a new way to avoid GMOs in food. Introducing the Non-GMO Project, a non-profit group of U.S. manufacturers, retailers, processors, distributors, farmers, seed companies, and consumers whose goal is to provide consumers with new tools by which to eat healthily, and to promote non-GMO food.

It's Non-GMO Month! This October, across the country, nearly 600 retailers, including the Park Slope Food Coop (and also Whole Foods Market) join in the effort to give consumers more information and tools to help them make healthy food-buying choices. Members of the Coop's Non-GMO Shelf Labeling Committee are handing out information to shoppers and passersby about Non-GMO Month and how to avoid GMOs. In addition, on Friday, October 29, 2010, the Coop will host a special free screening of the film *The World According to Monsanto*, at 7:30 p.m.

This is a powerful exposé of the ways this American multinational corporation is sneaking GMOs into our food and attempting to monopolize nature.

What is Non-GMO Month? It's dedicated to begin the education of consumers about food safety and food labels. It's to provide more knowledge so that we can make more informed choices when seeking to eat healthy foods. It's a celebration of the work of the Non-GMO Project, and the introduction of the "Non-GMO Project Verified" seal on retail products, giving consumers more power to make informed decisions.

Today, it is estimated that nearly 80% of conventional processed foods in the United States contain GMOs (2, 3, 4, 5). Genetic modification is a laboratory process where DNA from different species is merged, creating mutant combinations of plant, animal, bacteria and viral genes that would never occur in nature or in traditional crossbreeding (3,4,5). GMOs are bred into plants—soy, corn, sugar beets, canola in particular—for non-consumer benefits (5). The plants are designed to withstand direct application of herbicides or to self-produce an insecticide to repel certain insects (3,4,5). The proposed engineering of salmon is designed to make the fish mature more quickly (1).

There is no evidence to show that foods containing

GMOs have greater nutritional value, or stay fresh longer, or taste better, or provide any other consumer benefit (3, 5). The primary beneficiaries are the companies that develop, patent, and market GMO seeds (3,5). Moreover, there is a growing number of studies showing a correlation between consumption of GMOs and an array of health risks (5). As a result, more and more consumers are seeking non-GMO choices. But here in the U.S., there is no legal requirement for producers to disclose whether their products contain GMOs (3,5). Compare this with most other developed nations, where there are restrictions or even bans on GMOs because they have not been proved safe (3,5). What this means is that U.S. consumers are denied the right to choose the quality and nature of the foods they want to eat.

The Non-GMO Project has adopted a standard method of testing to determine whether foods are GMO-free (5). It provides a uniform, independent standard of product verification (5). It is this nation's first third-party non-GMO verification program (5). The idea is to help consumers regain control of what they eat by providing information that allows them to choose whether to eat or avoid genetically modified products.

The Project's standard assures that a particular product is neither genetically modified nor contains genetically modified organisms (5). Foods that meet the Project's standards are allowed to show the Non-GMO Project Verified label on their products' packaging (5,6). This is the symbol that consumers should be on the lookout for, beginning this October. Nearly 900 products have been verified to date, with thousands more in the pipeline (5). New products join the program every day.

Manufacturers earn the seal through compliance with rigorous GMO avoidance standards established by the Non-GMO Project (5, 6). Ingredients are each tested (5,6). There is close monitoring of all steps in the production process, including tracing the tested ingredients to make sure they remain segregated so that there is no possibility of GMO ingredients getting mixed into the

final product (5,6).

While the seal doesn't guarantee a product is 100% GMO free, it guarantees that the product is certified to have less than 0.9% GMO content, which is the legal standard used by the European Union (6). It also guarantees that any product bearing the seal has undergone independent testing of all ingredients for which there is a GMO version grown in North America (6).

The Non-GMO Project is the only organization offering independent verification of testing and GMO controls for products in the U.S. and Canada (5). When consumers buy a product bearing the Non-GMO Project Verified label, they can feel comfort-

able knowing they are buying a healthful product, and also supporting the continuing availability of non-GMO choices in North America.

So when shopping, start looking for shelf tags near products that are verified by the Non-GMO Project. Visit the Non-GMO Project website at www.nongmoproject.org. To learn what to look for when buying animal and dairy products, visit www.gmodanger.wordpress.com. For questions, email the Coop's GMO Committee at sayno2GMO@gmail.com.

And come learn how Monsanto wants to control our foods, when we show *The World According to Monsanto* on Friday, October 29, at 7:30 p.m. on the Coop's 2nd floor. The movie is free, and there will be non-GMO baked goodies provided! See you then! ■

References by Notation Number:

1. Andrew Pollack, "Genetically Altered Salmon Get Closer to the Table," N.Y. Times 25 June 2010 (<http://nytimes.com/2010/06/26/business/23salmon.html>)
2. USDA Adoption of Genetically Engineered Crops in the U.S. (2009) (www.usda.gov/Data/BiotechCrops)
3. Non GMO Project (www.nongmoproject.org - "Consumers" - "About GMOs")
4. Martin Teitel and Kimberly Wilson, *Genetically Engineered Food Changing the Face of Nature*, Park Street Press, Vermont 2001
5. Institute for Responsible Technology (www.responsibletechnology.org/GMFree/AboutGMFoods/FAQS/Index.cfm)
6. Non GMO Project www.nongmoproject.org ("Consumers"-"Understanding Our Seal")

Puzzle Corner

Plus-Ones

Below is a list of 25 common words. Each word can be expanded by inserting a single additional letter somewhere within the word (not at the beginning or end), to form a new word. The original letters should not be rearranged in any way.

Each of the letters A through Z, excluding Q, is used exactly once to expand these words. Some words can be expanded in multiple ways, but only one combination of expansions will use up all the letters.

As an example, the first word in the list, "prelude," can be expanded by inserting a "C" to make the new word "preclude." Having used the "C" for this word, it will not be used for any further expansions.

prelude	sentient	car
grate	imperial	breath
garage	eternal	peasant
deer	reside	piggish
through	simulate	wrath
widow	deletion	thirty
deprecate	imperious	septic
ford	compete	
continent	sallow	

Puzzle author: Stuart Marquis. For answers, see page 10.

VALET BIKE PARKING IS HERE ON SUNDAYS!

Every Sunday through November 21, from 3:30 p.m. – 8:00 p.m., Coop members can leave their bikes with our valet parking service, which is like a coat check for bikes. Working members will check in and watch your bike for you.

Just drop off your bike, do your shopping or your shift, and hop back on. No locks, no worries, no theft. Service operates rain or shine. Look for us in front of the yellow wall. (Note: no bike check-in after 7:30 p.m.)

Valet bicycle parking at the Coop is brought to you by the PSFC Shop & Cycle Committee.



**PSFC
Shop & Cycle
Committee**

COOP HOURS**Office Hours:**

Monday through Thursday
8:00 a.m. to 8:30 p.m.
Friday & Saturday
8:00 a.m. to 5:00 p.m.

Shopping Hours:

Monday–Friday
8:00 a.m. to 10:00* p.m.
Saturday
6:00 a.m. to 10:00* p.m.
Sunday
6:00 a.m. to 7:30* p.m.

* Shoppers must be on a checkout line
15 minutes after closing time.

Childcare Hours:

Monday through Sunday
8:00 a.m. to 8:45 p.m.

Telephone:

718-622-0560

Web address:

www.foodcoop.com

LINEWAITERS' GAZETTE

The *Linewaiters' Gazette* is published biweekly by the Park Slope Food Coop, Inc., 782 Union Street, Brooklyn, New York 11215.

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

All submissions must include author's name and phone number and conform to the following guidelines. Editors will reject letters and articles that are illegible or too long. Submission deadlines appear in the Coop Calendar opposite.

Letters: Maximum 500 words. All letters will be printed if they conform to the guidelines above. The Anonymity and Fairness policies appear on the letters page in most issues.

Voluntary Articles: Maximum 750 words. Editors will reject articles that are essentially just advertisements for member businesses and services.

Committee Reports: Maximum 1,000 words.

Editor-Writer Guidelines: Except for letters to the editor, which are published without editing but are subject to the Gazette letters policy regarding length, anonymity, respect, and fairness, all submissions to the *Linewaiters' Gazette* will be reviewed and if necessary edited by the editor. In their review, editors are guided by the Gazette's Fairness and Anonymity policies as well as standard editorial practices of grammatical review, separation of fact from opinion, attribution of factual statements, and rudimentary fact checking. Writers are responsible for the factual content of their stories. Editors must make a reasonable effort to contact and communicate with writers regarding any proposed editorial changes. Writers must make a reasonable effort to respond to and be available to editors to confer about their articles. If there is no response after a reasonable effort to contact the writer, an editor, at her or his discretion, may make editorial changes to a submission without conferring with the writer.

Submissions on Paper: Typed or very legibly handwritten and placed in the wallpocket labeled "Editor" on the second floor at the base of the ramp.

Digital Submissions: We welcome digital submissions. Drop disks in the wallpocket described above. The email address for submissions is GazetteSubmissions@psfc.coop. Receipt of your submissions will be acknowledged on the deadline day.

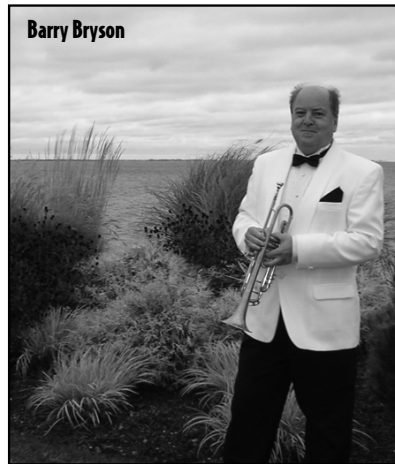
Classified & Display Ads: Ads may only be placed by and on behalf of Coop members. Classified ads are prepaid at \$15 per insertion, business card ads at \$30. (Ads in the "Merchandise–Non-commercial" category are free.) All ads must be written on a submission form (available in a wallpocket on the first floor near the elevator). Classified ads may be up to 315 characters and spaces. Display ads must be camera-ready and business card size (2"x3.5").

Printed by: New Media Printing, Bethpage, NY.

**Friday
Nov. 19****8:00 p.m.**

very
The Good Coffeehouse
COOP CONCERT SERIES

A monthly musical
fundraising partnership of
the Park Slope
Food Coop and
the Brooklyn Society
for Ethical Culture



Barry Bryson



**A Great
Big Band Sound from
a Great Small Band**

Come join **Barry Bryson**, bandleader and trumpeter of the Swing Street Orchestra, and fabulous Coop jazz musicians for a night of big-band swing-dance music.



Marje Wagner

Barry Bryson—Trumpet/Leader

Lee Hudson—Bass

David Phelps—Guitar

Lisa Parrott—Alto Saxophone/Clarinet

Jenny Hill—Tenor Saxophone/Clarinet

Marje Wagner—Vocals

Cynthia Hilts—Piano

Rob Garcia—Drums

Stephan Bauer—Vibraphone

Surprise Guest—Trombone

Liz Peterson will be there to give a brief swing lesson in the beginning and continue coaching people throughout

53 Prospect Park West [at 2nd Street] • **\$10** • **8:00 p.m.** [doors open at 7:45]

Performers are Park Slope Food Coop members and receive Coop workslot credit.

Booking: Bev Grant, 718-788-3741

Monthly on the...

**Last Sunday
OCTOBER 31
10:00 A.M.—2:00 P.M.**

**Second Saturday
NOVEMBER 13
10:00 A.M.—2:00 P.M.**

**Third Thursday
NOVEMBER 18
7:00 P.M.—9:00 P.M.**

On the sidewalk in front of the receiving area at the Coop.

PLASTICS

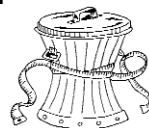
**What plastics do we accept?
Until further notice:**

- #1 and #6 type non-bottle shaped containers, transparent only, labels ok
- Plastic film and bubble wrap, transparent only, no colored or opaque, no labels
- #5 plastic cups, tubs, and specifically marked caps and lids, very clean and dry (discard any with paper labels, or cut off)

**NOTE: We are no longer accepting
#2 or #4 type plastics.**

PLASTIC MUST BE COMPLETELY CLEAN & DRY

We close up promptly.
Please arrive 15 minutes prior to the
collection end time to allow for inspection and
sorting of your plastic.

**R
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N
G****This Issue Prepared By:**

Coordinating Editors:	Stephanie Golden Erik Lewis
Editors (development):	Erik Lewis Joan Minieri
Reporters:	Frank Haberle Alison Rose Levy Ed Levy
Art Director (development):	Eva Schicker
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Traffic Manager:	Barbara Knight
Thumbnails:	Kristin Lilley
Preproduction:	Helena Boskovic
Photoshop:	Terrance Carney
Art Director (production):	Dilhan Kushan
Desktop Publishing:	Gabrielle Napolitano Lee Schere Oliver Yourke
Editor (production):	Tioma Allison
Puzzle Master:	Stuart Marquis
Final Proofreader:	Nancy Rosenberg
Index:	Len Neufeld

Office Set Up**Mondays or Tuesdays, 6:00 a.m. to 8:30 a.m.**

The Membership Office needs an early riser with lots of energy to do a variety of physical tasks, including setting up tables and chairs; buying food and supplies; labeling and putting away food and supplies; recycling; washing dishes; and making coffee. Sound like your dream come true? Please speak to Adriana in the Membership Office for more information.

Laundry and Toy Cleaning**Tuesdays, Thursdays or Saturdays, 8:30 p.m. to 10:30 p.m.**

This workslot has two responsibilities: You will load laundry into dryer, fold it and redistribute

it around the Coop. While the laundry is washing/drying, you will clean toys in the childcare room. You will be working with a partner on these tasks. Please contact the Membership Office if you're interested.

Store Equipment Cleaning**Mondays, 6:00 a.m. to 8:00 a.m.**

The Coop is looking for members to clean the checkout area of the store. It entails cleaning the scales at each checkout and vacuuming around the base of the checkout station as well as sweeping and occasionally mopping. You will work under the supervision of a staff person. Contact the Membership Office for more information.

**COOP CALENDAR****New Member Orientations**

Attending an Orientation is the first step toward Coop membership. Pre-registration is required for all of the four weekly New Member Orientations. To pre-register, visit www.foodcoop.com or contact the Membership Office. Visit in person or call 718-622-0560 during office hours.

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 Internetwww.foodcoop.com**The Coop on Cable TV***Inside the Park Slope Food Coop*

FRIDAYS 2:30 p.m. with a replay at 10:30 p.m.
Channels: 56 (TimeWarner), 69 (CableVision).

General Meeting Info**TUE, OCT 26**

GENERAL MEETING: 7:00 p.m.

TUE, NOV 2

AGENDA SUBMISSIONS: 8:00 p.m.

Submissions will be considered for the Nov 16 General Meeting.

Gazette Deadlines**LETTERS & VOLUNTARY ARTICLES:**

Nov 4 issue: 7:00 p.m., Mon, Oct 25

Nov 18 issue: 7:00 p.m., Mon, Nov 8

CLASSIFIED ADS DEADLINE:

Nov 4 issue: 7:00 p.m., Wed, Oct 27

Nov 18 issue: 7:00 p.m., Wed, Nov 10

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 at the Coop Community Corner and at every General Meeting.

Next Meeting: Tuesday, October 26, 7:00 p.m.

The General Meeting is held on the last Tuesday of each month.

Location

The Temple House of Congregation Beth Elohim (Garfield Temple), 274 Garfield Place.

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 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.) • Meet the Coordinators
• Enjoy some Coop snacks • 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 at the Coop Community Corner and may also appear elsewhere in this issue.

Wrap Up (9:30-9:45) (unless there is a vote to extend the meeting) • 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. For full details, see the instruction sheets by the sign-up board.

• Advance Sign-up required:

To be eligible for workslot credit, you must add your name to the sign-up sheet in the elevator lobby. The sign-up sheet is available all month long, except for the day of the meeting when you have until 5 p.m. to sign up. On the day of the meeting, the sign-up sheet is kept in the Membership Office.

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.

• Certain Squads not eligible:

Eligible: Shopping, Receiving/ Stocking, Food Processing, Office, Maintenance, Inventory, Construction, and FTOP committees. (Some Committees are omitted because covering absent members is too difficult.)

• Attend the entire GM:

In order to earn workslot credit you must be present for the entire meeting.

• Signing in at the Meeting:

1. After the meeting the Chair will provide the Workslot Credit Attendance Sheet.

2. Please also sign in the attendance book that is passed around during the meeting.

• Being Absent from the GM:

It is possible to cancel without penalty. We do ask that you remove your name if you know cannot attend. Please do not call the Membership Office with GM cancellations.

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.

park slope
FOOD COOP

calendar of events

oct 22-23
fri-sat 11 am-6 pm **Blood Drive**

Fact: Less than 3% of the population donates blood, and 90% will use blood some time in their life. Presented in cooperation with New York Methodist Hospital. For further information about blood donation, call 718-780-3644.

oct 23-24
sat-sun 9 am-7 pm **Food Drive to Benefit CHIPS Soup Kitchen**

CHIPS Soup Kitchen, located at 4th Avenue and Sackett Street, is the recipient of much of our edible but unsaleable perishable food. They also need donations of nonperishable foods. This food will go to CHIPS to help them feed people in the neighborhood who are in need of a nutritious meal. Consider contributing nonperishable foods and commercially packaged foods; canned fish; canned fruits and vegetables; pasta sauce; pasta; pre-packaged rice; pre-packaged beans; canned beans; canned soups; Parmalat milk; dry milk; peanut butter; cooking oil; or boxed raisins. Give donations to the collection table outside the Coop.

oct 24
sun 12 pm **Dream Workshop**

Would you like to have more tools to think about your dreams? This workshop will provide you with ideas to understand dreams and their guiding intention in a deeper way. Drawing from the analytical psychology of C.G. Jung, we will look at dreams both chosen by the presenter as well as dreams of participants, if wished. Coop member **Frauke Glaubitz**, MD, ADTR, is a Jungian analyst in private practice in Manhattan and Brooklyn. She also works with dreams in "Authentic Movement" using nonverbal, creative ways to connect to the unconscious partner within.

oct 26
tue 7 pm **PSFC OCT 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: Congregation Beth Elohim Social Hall (Garfield Temple), 274 Garfield Place at Eighth Avenue.

Item #1: Agenda Committee Election (20 minutes)

Election: "Four two-year terms are open on the committee. Two current Agenda Committee members whose terms have expired are seeking re-election. The committee will present additional candidates to fill openings on the committee."

—submitted by the Agenda Committee

Item #2: Amend Coop Retirement Policy (35 minutes)

Proposal: "To change the Coop retirement policy to Park Slope Food Coop members in good standing with 30 years of service and who are at least 60 years old may retire from the workslot requirement. The current requirement for retirement is 20 years of service and at least 65 years old."

—submitted by Tracy Fitz

Item #3: FTOP members and make-up shift slots (35 minutes)

Proposal: "Permitting FTOP workers to be able to do make-up shifts when space permits."

—submitted by Jeanne Solomon

Explanation: "In light of FTOP shifts being booked weeks in advance on an average day prohibiting easy scheduling of FTOP shifts, FTOP workers should be able to do make-up shifts so they don't get hopelessly behind."

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.

oct 28
thu 7 pm **Diversity Awareness Initiative Series: 'Who Are Those Subtitles For?'**

"We all speak Bengali, so who are those subtitles for?" A Dhaka audience member's irate question at a screening of the film *Muslims or Heretics* provides the context for thinking through the problems of projects with conflicting audiences. Coop member **Naeem Mohaiemen** will show excerpts from his film and talk about context. Mohaiemen's projects will show next at Frieze Art Fair 2010 and Sharjah Biennial 2011. The Diversity and Equality Committee (DEC) is moderating this event series to promote diversity awareness and education at the Coop. The series will include film screenings, moderated discussions, presentations and workshops. Events will address issues related to race, gender, sexual orientation, disability, age, culture, ethnicity and socio-economics.

Send event proposals to: psfc.diversity@gmail.com. PSFC members who present as part of the event series are eligible to receive work credit.

oct 29
fri 7 pm **The World According To Monsanto**

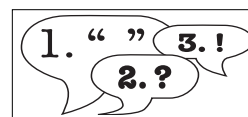
As part of Non-GMO Month, the GMO Shelf Labeling Committee is screening *The World According to Monsanto*. This film is an in-depth documentary that looks at the domination of the agricultural industry by one of the world's most insidious and powerful companies. The Non-GMO Project is a creation of the health food industry and funded by a consortium of producers, retailers and distributors. For the first time ever, this independent group is actually testing foods to determine if GMOs are present. Foods that pass the test are permitted to place the Non-GMO Project logo on their label.

oct 30
sat 11 am **Eldercare from A to Z**

Each panel member of this discussion is professionally committed to making life easier for New York City seniors and their families and caregivers. Panel member **Kathleen Higgins** Esq., partner, The Law Office of Weiserbs & Higgins, LLP, is an eldercare attorney who plans for present and future needs for seniors, wills, trusts, supplemental needs trusts, health care proxies, living wills and powers of attorney. **Katie Husted**, principal, Paper Moon Moves LLC, will address advance planning for a possible move into senior housing, assisted living or a relative's home; the downsizing and organizing challenges seniors face; and how to prepare for a senior move. **Skip Dailey** is a licensed funeral director and advance-planning coordinator for Dignity Memorial funeral providers. He assists with final expenses associated with trusts, estate and Medicaid planning.

oct 31
sun 12 pm **Candida Albicans Again?**

Yeast is a complex condition that needs to be attacked from different angles. It is the cause of many ailments. Find out how you can combat it once and for all. Why does it come back? What is the hidden cause that was never imagined before? Do only a few people know about the cause? Stop this beast that takes years away from your life. Instead, live a happy, joyful life in vibrant health. Presented by Coop member **Marija Santo**, CNHP and Geotran Practitioner.

nov 2
tue 8 pm **Agenda Committee Meeting**

The Committee reviews pending agenda items and creates the agenda for this month's General Meeting. Drop by and talk with committee members face-to-face between 8 and 8:15 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. **The next General Meeting will be held on Tuesday, November 30, 7 p.m., at Congregation Beth Elohim Social Hall (Garfield Temple), 274 Garfield Place at Eighth Avenue.**

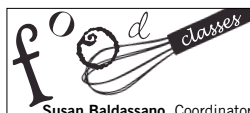
For more information on these and other events, visit the Coop's website: foodcoop.com

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.

oct 22–dec 4 2010

nov 4
thu 7:30 pm

Food Class: The Flavors of Mexico



Tricia Brown is a chef, culinary instructor and a food and wine blogger. She teaches Mexican and New Mexican cuisine at numerous schools. She also leads culinary tours to Santa Fe New Mexico. She is a graduate of the Natural Gourmet

Institute for Health and Culinary Arts and the International Wine Institute's Advanced program. She documents her adventures in eating and drinking on her blog, www.gourmetrix.com. Menu includes spice-marinated vegetarian mushroom tacos; quick and delicious black beans; and herb-infused quinoa. **Materials fee: \$4.**

nov 5
fri 7:30 pm

Film Night: A Ring of Their Own



A Ring of Their Own captures the drama of Ann-Marie Saccurato and Angel Bovee, female competitors in one of the most aggressive and male-identified sports on the planet — boxing. Two remarkable women push themselves to their absolute physical limits, then make a radically different choice than many professional gay athletes by living out and proud, becoming true pioneers in the ring. Director **Michael Penland** has produced documentaries independently, for public television and for network news divisions and cable outlets.

To book a Film Night, contact **Faye Lederman**, squeezestone@hotmail.com.

nov 6
sat 1–4 pm

The Day Before the NYC Marathon

Bring your own carbs and share with other runners, while enjoying highlights from various running events, such as the recent Berlin Marathon, and other marathons and running events. This is open to ALL (whether you are running a marathon or not). Runners and nonrunners (or as we say: "soon to be runners") are welcome. (Food Coop rules do not permit alcohol.)

nov 6
sat 5 pm

Forgiveness

Learn to forgive yourself and others, focus and use the power of unconditional love, align your head and your heart, use the power and energy of love to relieve stress, and participate in a group unconditional love meditation. Coop member **Moraima Suarez** has studied and practiced the healing arts for more than 20 years.

nov 7
sun 12 pm

Simple Solutions for Organizing Your Life

Learn how to prioritize, develop a task list, clear out clutter, manage time more efficiently and expand your living space. For the past ten years, Coop member **Susan Kranberg**, a professional organizer and experienced business consultant, has helped homeowners, apartment dwellers and professionals find relief from chronic clutter and disorganization. She frequently runs workshops on how to get organized and facilitates de-clutter support groups in NYC.

nov 9
tue 7 pm

Safe Food Committee Film Night: Native Harvest



A celebration of indigenous food, farming and culture. Film and host to be announced. Please see the bulletin board next to the elevator for updates.

nov 12
fri 7:30 pm

Defending and Enhancing Social Security

One of the nation's best anti-poverty programs is under attack by those who would make us work 'til we drop. We need to understand the fallacies in the opponents' arguments and work to build a movement to make Americans' retirements truly secure.

Brent Kramer has been a Coop member for more than 30 years. He teaches Economics at Borough of Manhattan Community College.

nov 13
sat 1–3 pm

Autumn Recipe Swap & Brunch

What sort of foods do you enjoy eating when Summer bows out and the brisk Fall weather returns? Do roasted squash and hearty soups replace your Summer diet of salads and BBQ? Swappers are invited to prepare a favorite Autumn dish and share it, with the recipe, with fellow cooks and eaters. Please prepare enough food to serve 10-12. Swappers are invited to prepare a favorite dish using Autumnal ingredients and bring the dish with the recipe to share with others. The event's presenter will photocopy all the recipes for everyone to take.

nov 13
sat 4 pm

Nutrition Response Testing

Stop guessing which supplements are best. Stop prescribing for yourself based on the latest magazine article or news report. Know exactly which whole foods are best for your body. Nutrition response testing can identify the underlying reason your body is creating symptoms. Then we can create a designed, clinical nutrition program just for you! Coop member **Diane Paxton**, MS, LAc, is the owner and principal of Inner Fire Integrative Health Services, with offices in Manhattan and Park Slope.

nov 19
fri 7 pm

Harmonize Your Body, Mind And Spirit with Jin Shin Jyutsu

Jin Shin Jyutsu[®] is an ancient Japanese practice that balances the body's energy by simply using hands/fingers to eliminate stress, create emotional equilibrium, relieve pain and alleviate acute or chronic conditions. In this workshop, you will learn to boost your immune system, help with fatigue, relieve aching backs, alleviate stomach issues and address attitudes like worry, anxiety, anger, sadness — and more. Coop member **Phil Vergés** is a certified Jin Shin Jyutsu[®] practitioner, self-help teacher and licensed massage therapist.

still to come

nov 19

**The Very Good Coffeehouse Coop Concert Series:
Swing Street Orchestra**

nov 28

Acupuncture for Anxiety and Depression

nov 30

Diversity Awareness Initiative Series

nov 30

PSFC NOVEMBER General Meeting

dec 2

Food Class

dec 3

Film Night

dec 4

Candida Albicans Again?

dec 4

Co-Counseling



CLASSIFIEDS

BED & BREAKFAST

The House on Third St. B+B-beautiful parlor floor thru apt. Queen bed, private bath, kitchen, deck, wi-fi, sleeps 4 or 5 in privacy and comfort. Located in the heart of the Slope. Call or visit us on the web. Jane White at 718-788-7171, houseon3st.com. Let us be your Brooklyn Hosts.

CLASSES/GROUPS

YOGA FOR BEGINNERS on Friday mornings. Beautiful, pristine studio one block from the Coop. Small classes, personal attention and a 10% discount on class cards for PSFC members! For details on this and other classes, visit Jenniferbrilliant.com.

TAI CHI PRIVATE CLASSES available in Boerum Hill area. \$60 per hour class. Contact Tom at tpjdaly@aol.com. Visit www.taichiclassesnyc.com..

COMMERCIAL SPACE

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PROFESSIONAL OFFICES AVAILABLE for Health Providers: Medical,

Doctor, Dentist, Psychotherapist, Podiatrist, Hypnotherapist, Shiatsu, Nutritionist, Reiki, Yoga, etc. Be part of the Soho Professional Health Center, a beautiful downtown facility promoting inter-office referrals. Non-medical offices also available. Reasonable rates. Please call: 212-505-5055.

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DOG BOARDING in my home. 40 yrs. experience w/all breeds. One dog at a time will be pampered and never alone. Very competitive rates! Let me keep your pup happy while you're at work or out of town. Call Jane at 347-860-2142 or e-mail petnanny01@yahoo.com. Your dog will thank you!

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TOP HAT MOVERS, INC., 145 Park Place, Bklyn. Licensed and Insured Moving Co. moves you stress-free. Full line of boxes & packing materials avail. Free estimates 718-965-0214. D.O.T. #T-12302. Reliable, courteous, excellent references & always on time. Credit cards accepted. Member Better Business Bureau.

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.

ATTORNEY—Experienced personal injury trial lawyer representing injured bicyclists and other accident victims. Limited caseload to ensure maximum compensation. Member of NYSTLA and ATLA. No recovery, no fee. Free consult. Manhattan office. Park Slope resident. Long time PSFC member. Adam D. White. 212-577-9710.

ATTORNEY—Personal Injury Emphasis—30 years experience in all aspects of injury law. Individual attention provided for entire case. Free phone or office consultation. Prompt, courteous communications. 20-year Park Slope Food Coop member; Park Slope resident; downtown Brooklyn office. Tom Guccione, 718-596-4184, also at www.tguccionelaw.com.

DO YOU or a senior you love need to downsize & move? Or just get organized? We are a senior move manager here to help: create a floor plan of your new home, sell & donate possessions, pack & unpack and manage the move.

Insured. 917-374-1525. Email: Katie@papermoonmoves.com or visit www.papermoonmoves.com.

MADISON AVENUE HAIRSTYLIST 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 \$60.00.

PAINTING & WALLPAPERING. 25 years experience restoring cracked walls & ceilings. Zero-VOC paints available. Call Fred Becker 718-853-0750.

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Do you HATE CLEANING but you love a clean house? Or, you just don't have time to clean? We can clean up that dilemma. Call Sarita or Nzingha at 917-349-4228.

SERVICES HEALTH

HOLISTIC OPTOMETRY: Most eye doctors treat patients symptomatically by prescribing ever-increasing prescriptions. We try to find the source of your vision problem. Some of the symptoms that can be treated include headaches, eye fatigue, computer discomfort, learning disabilities. Convenient Park Slope location. Dr. Jerry Wintrob, 718-789-2020. holisticeyecare.com.

HOLISTIC DOCTOR in Naturopathy stimulates body's natural ability to heal chronic conditions, allergy, skin, muscle, cancer support with homeopathy, physical & chelation therapies, bioenergetic acupuncture, lab tests, hair analysis & more. Research Director. 20 years exp. As featured in *Allure* magazine. Dr. Gilman 212-505-1010.

HOLISTIC DENTISTRY in Brooklyn & Manhattan (SOHO). Dr. Stephen R. Goldberg provides comprehensive family dental care using non-mercury fillings, crowns, dentures, thorough cleanings, non-surgical gum treatments with minimal X-rays. For a free initial exam in a nutrition-oriented practice and for

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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The Rising Star Health System transfers divine life energy to the part of your being that needs it most for healing & rebalancing. In Prema Birthing you can cancel old programs that may be limiting your life & awaken to higher consciousness. Appt: Becca Gee 347-633-2280. More resources/info: www.sq-wellness.com.

VACATIONS

HUDSON VALLEY VACATION COTTAGES. One- to three-bedroom cottages for sale in family-friendly, historic three-season community in Westchester County, NY. Pool, tennis, hiking, social activities. \$42k-112k, cash sales. Annual maintenance approx. \$4k. Sorry, no dogs. www.reynoldshills.org/bungalow-shop or 973-951-8378.

WEEKEND/SUMMER CATSKILLS MTN RETREAT two hours from Brooklyn! Buy (69k) or rent Apr-Oct (6k) double unit in premier cooperative bungalow colony. Fully equipped/furnished. Sleeps 5-10. Playground, pool & community garden on 8 acres. Nr hiking, biking, fishing, horseback riding and more! Contact sgcorners35@gmail.com.

Puzzle Answers

prelude + C = preclude
grate + Y = gyrate
garage + B = garbage
deer + F = defer
through + O = thorough
widow + N = window
deprecate + I = depreciate
ford + J = fjord
continent + G = contingent
sentient + M = sentient
imperial + A = imperial
eternal + X = external
reside + U = residue
simulate + T = stimulate
deletion + P = depletion
imperious + V = impervious
compete + L = complete
sallow + W = swallow
car + Z = czar
breath + D = breadth
peasant + H = pheasant
piggish + R = priggish
wrath + E = wreath
thirty + S = thirsty
septic + K = skeptic

Classified advertising in the *Linewaiters' Gazette* is available only to Coop members. Publication does not imply endorsement by the Coop.

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





A STUDY OF COOPERATION

DEAR MEMBERS,

The 5th International Principle of Cooperation states in part that cooperatives... "inform the general public—particularly young people and opinion leaders—about the nature of benefits of cooperation."

In keeping with this principle we have for many years now cooperated with both classes of students and individual students doing research or projects. Below is a note from a student who will be studying our coop and she would appreciate the opportunity to interview several long time members. If you can do this please contact her at the e-mail and/or mailing address she provides below.

In cooperation,
Joe Holtz
General Coordinator

**LOOKING FOR INTERVIEW PARTNERS****DEAR PARK SLOPE FOOD COOP MEMBERS,**

Any long-time members looking to reminisce? I'm a grad student at NYU working on a history of the PSFC's early days, and would love to hear your thoughts about being a member during the 1970s. Got insights into the Coop's initial goals and shared visions? Its group dynamics? Its politics? Its place in the neighbourhood? How would you describe the way it has changed over time? What aspects have you found fulfilling? What aspects frustrating? How and why did you come to get involved?

Please feel free to get in touch with me by email: lpovitz@gmail.com.

Or snail mail: Lana Povitz, NYU History Department, 53 Washington Square South, New York, NY 10012-1098.

You're welcome to write/type out your recollections or send me whatever fun paraphernalia you might have lying around. If you wanted to chat in person, email me. We'll meet up.

Hoping to hear from you soon,
Lana

PS: I want this project to be a resource for members and people who are curious about food coops generally. If you have ideas about how to make this history useful, please share. For example, are there aspects of the Coop's past you'd like to know more about? Is there a particular medium you think would work best (article/blog/zine/pamphlet/etc.)?

OF ROBERT'S AND OTHER RULES OF ORDER**DEAR COOP MEMBERS:**

This is a follow-up to my letter printed in the 9/23/10 *Linewaiters' Gazette*. That letter explained that because no advance notice was given to the entire membership that a proposal would be taken up and voted on during the August 2010 General Meeting, the vote that did take place during that meeting was improper and thus void.

The Coop's bylaws state in Article VI: "The membership shall be given notice of each such meeting prior to such meeting. The directors shall inform those members who shall be present of the nature of the business to come before the directors and receive the advice of the members on such matters."

and;
"Except as otherwise provided, all parliamentary matters shall be governed by *Robert's Rules of Order*."

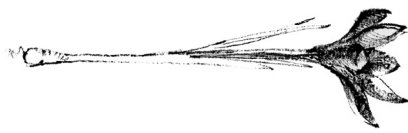
Robert's Rules of Order states in Section 39:

"Motions that conflict with the corporate charter, constitution or bylaws of a society, or with procedural rules prescribed by national, state or local laws, are out of order, and if any motion of this kind is adopted, it is null and void."

The minutes of the August 2010 General Meeting I prepared reflected the fact that what occurred during the meeting was discussion and amounted to nothing further. Improper motions and voting results that are null and void are not recorded in the General Meeting minutes.

For anyone who needs to contact me regarding this matter, my email address is elizabethobier@gmail.com.

Sincerely,
Elizabeth Tobier
Board member and secretary

**ON BARNEYS COOP****DEAR EDITOR,**

The fact that Barneys wants to call itself a coop in violation of NY business law is a matter for public officials to address. Why not write our local council or state assembly person(s) and get them to do their job? Addressing the violation is in the public interest. When the Park Slope Food Coop's value chain participants or its business model is threatened, then it is in its private (buying agent) interests to dedicate financial (and other) resources and pursue legal action. The General Coordinators are our equivalent of "executive management" and as such each one has a fiduciary duty to act in the Park Slope Food Coop's best interests. The membership has indicated its will.

Sincerely,
J. A. Tamarkin

DAY OF RECKONING**DEAR COOP,**

It wasn't as if I was prepared for it. For over a year whenever I met Michael in the park he talked about his proposal that people who have been members of the Coop for more than 20 years should be able to retire from their work shifts in the same way that teachers, cops or firemen retire. I would tell him it was difficult for me to do my shift when I was teaching and raising two kids but at this time in my life I was not looking to be relieved of my responsibility. Michael would point out that this would be voluntary retirement. I could still do my workslot if I chose. I would think about the sense of satisfaction I felt when my shift was finished. I didn't think I would feel like that if I didn't have to work.

I also talked to Jean while we bagged the fruit and nut mix. We were informed that the Coop retirement proposal had passed. I told her I might already have worked 20 years at the Coop. I joined in 1977 but I dropped out twice, once because I wasn't buying right. I was buying too many vegetables that rotted before I could eat them and another time I left because I was spending too much money on things that I didn't really need, like five dollar ergonomic toothbrushes. But the major reason I left was because I didn't want to work.

Jean said she would continue to work her shift even if she was eligible for Coop retirement. She said she enjoyed the camaraderie, especially our shift with our over the top super duper squad leader and co-workers who knew about the best Brooklyn restaurants beyond Smith Street, child care in Hungary, hip replacement surgery, best literary magazines, best places to visit in China and living in Macedonia.

I liked the talk on the shifts also. Nevertheless, I confirmed on the phone with Ellen that according to Coop records I had worked over 20 years. Records noted that I left twice but I was still eligible to retire. So I went to the office, showed my driver's license and was released from the work obligation.

But then came the last Thursday in September when was the day my squad met. I was all right until 3:30. I walked in the park with my friend. I practiced the piano. I met with someone who showed me a little of the Alexander technique. Then at 3:30, the starting time of my Food Processing squad I got confused. I couldn't make up my mind if I wanted to go to Manhattan or stay in the Slope. Outside garden work? Inside writing? Shopping? I did eventually get into the city to do yoga and try to calm down but I was on the phone all night with Apple technical support because I typed my password incorrectly so many times I couldn't get into my account. I went to bed exhausted from

my talk with the technical support person. It was only the next day I realized, *Ooooooooooooooh, the Coop. I'm used to doing my shift. I miss my squad.*

Gail Tuch

ELECTRONIC LINEWAITERS' GAZETTE**DEAR EDITOR,**

Recently I have downloaded a few issues of *Linewaiters' Gazette* and really enjoyed reading them on my PC. The quality was impressively good. This brought me to the memory of seeing large piles of printed *Gazette* in a few locations in the Coop and start to ponder the question: (Even though I don't know how we decide on how many copies need to be printed and how many of them have been discarded), for conservation, should we reduce the quantity of printed copies and instead add a subscription feature to the E-copy online, which many online newsletters are doing?

Thanks,
Chun Lu

FOOD COOP FOODIE

The foods I consume are organic And locally grown, all Atlantic; They keep me quite sane Also nourish the brain

Except when they render me manic.
Leon Freilich

BUY ISRAELI GOODS AND SEEK AN ISRAELI AND PALESTINIAN FRIEND**DEAR LINEWAITERS' GAZETTE,**

As a response to the Olympia Food Co-op boycott of Israeli goods discussed in the August 12, 2010 *Linewaiters'* by Mary P. Buchwald (who I have never met): Our Coop policy should be buy Israeli and Palestinian products, each member should seek a new Israeli (Jewish or Arab) friend as well as a Palestinian friend. Boycotting a democratic country is a foolish response equivalent to walking around with your eyelids shut.

I was 11 years a former resident of Israel with several months in the Palestinian territories. Noting that my former wife, mother of my daughter, is an Iranian-born Jew, I urge members to discuss the viewpoints of Israelis whose family members were forced out of Morocco, Iran, Egypt, Yemen, and Iraq. They comprise nearly half of Israeli Jews and have a mostly united opinion that must be heard.

Neil Blonstein



**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.

Kelly Arbor	Joana Costa Knufinke	Ryan Hale	Frank Lee	Hannah Morris	Tatyana Rosalie	Benjamin Siracusa
Itai Asseo	Alexander Cox	Amanda Harvey-	David Levine	Thomas Mouries	Sharon Rothenberg	Hillman
Jennifer Asseo	Kevin Custer	Schwartz	Weifeng Li	Tatiana Munoz	Heather Rowley	Dwight Smith
Frank Augugliuaro	Latoya Daley-Bennett	Steven Hassett	David HanZhang Liang	Phineas Newborn III	Collin Ruffino	Fallyn Smith
Joseph Baffuto	Alexandra Davidson	Cara Heerdt	Bill Lienhard	Boon Lin Ngeo	Nancy Saldivav	Emily Stallings
Emily Baiert	Ralph Diamond	Cameron Henley	Jessica Lin	Jeff Oakley	Alana Salguero	Katherine Stitham
Ryan Beckley	Tristan Duffus	Tyler Henry	Julie Lin	Samantha Oddi	Sidhartha Sanchez	Eli Szenes-Strauss
Christian Benes	Melissa Dyne	Michelle Hesse	Elizabeth Lindgren	Fabian Palencia	Georgia Sanford	Carolyn Vadino
Jackie Bernard	Alison Fichera	Dean Patrick Higgins	Yuval Lion	Keila Palencia	Anayah Sangodele-	Derek VanScoten
Gregory Bertleff	Norman Filzman	Nickerson Hill	Eric Lippe	Janet Pevsher	Ayoka	Nan Wakefield
Kristin Bohl	Molly Finnerty	Trevor Hipp	Larisa Litrinova	Amy Phillips	Maurice Sangodeled-	Elisabeth Watson
Elizabeth Borkin	Rhondell Flanders	David Hoffmann	Linda Louie	Jessica Phillips	Ayoka	Olivia Weisser
Jeffrey Borkin	Delphine Foo-Matkin	Sarah Hoida	Betty Luther Hillman	Ezra Pincus-Roth	Rick Schine	Audrey Welsh
Tamara Buran	Aimee Fournier	Mary Beth Holman	Shumin Ma	Andrew Pink	Melanie Schneider	Annelise Whitley
Caitlin Burke	Eglantine Fournier	Robert Honstein	Corey Maass	Gretchen Poole	Michael Schneider	Brandhi Williamson
Danielle Cacioppo	George Gardner III	Michael Howard	Robin Maltz	Alex Porras	Erich Schoen-Rene	William Wilson
Jean Campbell	Henry Giardina	Tamar Huberman	Julie Markes	Dimitry Portnov	Chris Schwartz	Andrew Winfrey
Dustin Carlson	Roger Gibian	Jill Hubley	Francesco Masci	Zoe Randell	Launa Schweizer	Claire Wood
Lin Chang	Jill (Jae) Gilbert	Earl Johnson III	Michael Matkin	Elizabeth Raysor	Erika Scott	Natan Yakobian
Marc Kipyung Choi	Justin Goldman	Sanam Jorjani	Paticia McDonald	Veronica Reboredo	Alexandra Shartle	Shahar Yannay
Jinju (Jay) Chung	Natalia Gontouar	Gina Josette	Chantel Mead	Rebon	Vladislav Shchogolev	Nancy Zan
Michael Clarfeld	Jose Gonzalez	Balem Kim	Katherine Metzroth	Patrick Reid	Steven Shin	Blaise Zandoli
Ilana Cohen	Laura Grey	Christopher Konecky	Jamie Miles	Caitlin Rideout	Nik-Magnus Shriner	Nicole Zandoli
Brad Cooke	Catherine (Katy)	Alana Krivo-Kaufman	Kathryn Mora	Rosaria Romano	Daniel Silber-Baker	Eric Zeiler
Margaret Cooke	Guimond	Ada Kupersh	Ricardo Mora	Michael Rosalie	Kristin Sinclair	Wei Zhang

THANK YOU!

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

Maris Abelson	Natalia Chefer	Kate Gage	Daniel Levin	Shaheen Nazerali	Julie Raskin	Ashley Swinnerton
Hagar Aviram	Jaime Coan	Ilana Garcia-Grossman	Liza Logounova	Judy Nelson	Shelly Reed	Petra Tanos
Nicole Balazs	Alexis Colantonio	Stacey Georg	Elizabeth London	<i>The New York Times</i>	Rachelle Rochelle	Ken Thomson
Charlene Bannon	Nathaniel Cunningham	Elizabeth Giddens	Matthew Lore	Edith Newman	James Rusk	Meggan Thompson
Alejandro Barragan	Jay Dea	Greg Glassman	Andrea Loukin	Sally Newman	Eduard Schulz	Christy Thornton
Talia Barrett	Cortney Denison	Grace Glenny	David Mancuso	Alisha Niehaus	Justin Seery	Eric Thornton
Rebecca Bateman	Heather Dickison	Renee Hall	Mikhaela Maricich	Jennie Page	Al Siedman	Eric Toole
David Bianciardi	Germaine Dona	Marcella Harb	Karen Marshall	Kavita Pawria	Renee Skuba	Amaku Ukpong
Alex Bodel	Christian Doten	Hannah Hirschland	Anna Miller	Toni Perrone	Ariella Slovin	Jill Ulicney
Monique Bowen	Tressa Eaton	Jihae Hong	Amanda Mitchell	Elizabeth Peters	Louise Spain	John Warren
Johanna Bronk	Daniel Fennessy	Najati Imam	Brett Moen	Olga Poddubnaya	Melvyn Spain	Keri Weaver
Beth Donnelly Caban	Wendy Fleischer	Natalie James	Kathleen R. Moore	Elizabeth Pongo	Eleanor Spottswood	Shelly Weiss
John Caban	Michael Frumin	Leah Koenig	Lisa Jean Moore	Rachel Porter	Samantha Storey	
Toni Ceaser	Stephen Fulgham	Kyla Krug-Meadows	Kathleen Mosher-Smith	Lynn Rakos	Jesse Sweet	

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. An asterisk (*) denotes a Coop member.

SAT, OCT 23

Tony Bird house concert in Brooklyn. 8:00 p.m. Call 917-592-7148 for reservations, location, information. Suggested contribution \$20. www.mangotime.net.

Peoples' Voice Cafe: Jack Hardy; Emma Graves. 8-10:30 p.m., Community Church of New York, 40 E. 35th St. (between Madison & Park). For info call 212-787-3903 or peoplesvoicecafe.org. Suggested donation: \$15 general/\$10 member/more if you choose, less if you can't/no one turned away.

NYC VegFest will celebrate our 2nd year w/an outdoor festival in Union Square Park-from 10am to 5pm. Admission is FREE! Join us for an exciting day of educational exhibits and events in Union Square Park. Pets on leashes are

welcome. The event will include healthy living and eco-friendly exhibitors, nationally-known and local speakers, non-profits, restaurant booths with delicious veg food, and live music and entertainment.

All-star Poetry Reading Against the War: Brooklyn poet laureate Tina Chang*, bestselling author Sapphire*, Vietnam Veteran and antiwar activist Dayl Wise & veteran poet Donald Lev! Proceeds benefit Brooklyn for Peace. 7 p.m. \$15 or sliding scale for students, seniors, unemployed. Park Slope United Methodist Church, 493 8th St. (6th Ave).

SUN, OCT 24

The Brooklyn Humanist Community, Inc. presents Vicki McFadyen, Chairperson, Military Families Speak Out Metro: "The

Collateral Pain of Military Families." 1 PM at the Brooklyn Public Library, Kings Highway Branch. 2115 Ocean Avenue, downstairs meeting room.

Brooklyn Public Library Chamber Players: Free Concert in the Dweck Center at the Central Library at Grand Army Plaza. The Apollo Trio with Maria Lambros, viola; Beethoven: Piano Trio IX, Dvorak: Dumky Trio, Brahms: C Minor Piano Quartet. www.brooklynpubliclibrary.org.

Brooklyn Acupuncture Project is proud to announce the Radiant Health NYC Support Network and 2010/2011 Lecture Series: "Food Choices for Healthy Hormones and Fertility." \$20 suggested donation. Brooklyn Acupuncture Project 530 3rd ave #4F (between 12th & 13th) in Park Slope. 7 p.m. www.brooklynacupuncturepro

ject.com. RSVP: 718-369-0123 or bapnyc@yahoo.com.

TUE, OCT 26

Join Sonia Pichardo, of GEO Collective, and representatives from Cooperative Home Care Associates, Beyond Care, and Si Se Puede to learn more about how a worker cooperative works and how to start one. 6:30-9:00 p.m. at the Commons, 388 Atlantic Avenue, Brooklyn. Info:solidaritynyc@gmail.com.

WED, OCT 27

Brooklyn Free Skill: K-8th Grade Open House. Tours: 5:30-6:30 p.m. Q & A with school director and staff: 6:30-7:30 p.m. Learn about this groundbreaking educational option and visit our fabulous new home at 372 Clinton Avenue, in Clinton Hill. Info: www.brooklynfreeschool.org;

718-499-2707.

SAT, OCT 30

Peoples' Voice Cafe: Joel Landy; Tom Neilson. 8-10:30 p.m., Community Church of New York, 40 E. 35th St. (between Madison & Park). For info call 212-787-3903 or peoplesvoicecafe.org. Suggested donation: \$15 general/\$10 member/more if you choose, less if you can't/no one turned away.

WED, NOV 3

FOLK OPEN SING: Come sing with us the first Wednesday of every month. Bring voice, instruments, friends. Children welcome. Cohosted by the Folk Society of NY, the Ethical Culture Society & the Good Coffeehouse. At the Ethical Culture Society, 53 Prospect Park West. 7:30-10:00 p.m. Info: 718-636-6341.

