

# LINEWAITERS' GAZETTE

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## Food Incubators Give Entrepreneurs a Shot at Success



Edie Feinstein, managing director of Foodworks.

By Rene Brinkley  
Wyndell Ryan is a barber by day and a food entrepreneur at night. His foray into the food business started with a desire to make his son happy. His son loved drinking sorrel, a plant based sweet drink popular in the Caribbean. However, Ryan had a problem with the quality of the drinks on the market. "They were heavy on the sugar," he noted. Ryan started experimenting with the product. He tested it on his barbershop clients. He recalls, "I wasn't expecting anyone to say it was great, but that is

what I got, and then the wheels started turning." Ryan began to dream of selling his creation. He approached two barbershop clients, Chris Stammel and Calvin Lyte, with the idea, and they became business partners. Soon thereafter the company Crown Jewel Beverages was born. Once the team was in place, it was time to get a professional kitchen space. Yet another barbershop connection showed him the way. "I have a client that is a real estate broker. He suggested I look into an incubator," Ryan stated.

**Food Incubators**  
Starting a food business can be a costly endeavor. When food products are sold to the public they must be produced in a commercial kitchen that meets City health-code requirements. Building such a facility can cost thousands of dollars, making it unrealistic for entrepreneurs just starting out. That's where food incubators, professional kitchens that rent out space to entrepreneurs, come in. Incubators dramatically lower the cost of

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## Meet the Producers

By Leila Darabi

Time green is the season's hottest color—at least in the produce aisle. Have you noticed people stocking fruits and vegetables sporting bright new aprons labeled "Produce"? These members make up a new work slot dedicated entirely to keeping the produce aisle clean and stocked.

They call themselves the Producers. While they may look like ordinary workers filling a Receiving shift, the shift they fill evolved out of careful research and planning on the part of Coop staff—all with the goal of improving your shopping experience.

We've all been there: trying desperately to navigate a shopping cart through a sea of shoppers vying for plastic bags and stretching to pluck an apple, a handful of green beans or a bunch of chard from the shelves. Further complicating matters are the rows of carts stacked with unstocked produce clogging the aisle.

Or worse yet, you finally maneuver to the correct case only to find the shelf empty, where you face a new dilemma: to page or not to page for the item in question?

Fear not, brave shopper. The Coop produce team is hard at work devising new systems to save you from such a fate.

### The Problem

General Coordinator Elinor Astrinsky explained that, traditionally, Receiving shifts began with a big send up of produce at the start of the shift to ensure members had something to do right away. "But of course, that doesn't work," she says.

The old system yielded a mess of U-boat carts full of boxes cramming the Coop's most popular aisle. "Most people are here for the produce. Let's be real," Astrinsky laughed.

To tackle this logistical challenge, Receiving Coordinator and Produce Buyer Ken Macdonald proposed a dedicated team that would stock only produce and would receive training on how to send up needed items from the basement

Macdonald estimates that over a week, the Coop stocks an average of one box per minute of produce to meet member needs.

"1.5 boxes a minute really isn't all that difficult a thing to imagine moving, that's not really all that fast. You pick up a box, move down and stock it in a minute, that's not all that terrible. The trick is to get that happening consistently over the whole course of the day."

The rate of boxes coming up from the basement wasn't the only problem; the order also

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### Next General Meeting on May 30

The General Meeting of the Park Slope Food Coop is held on the last Tuesday of each month. The May General Meeting will be on Tuesday, May 30, at 7:00 p.m. at **St. Francis Xavier School, 763 President St., between Sixth and Seventh Aves.**

The agenda is in this *Gazette*, on [www.foodcoop.com](http://www.foodcoop.com) and available as a flier in the entryway of the Coop. For more information about the GM and about Coop governance, please see the center of this issue.

### Coop Event Highlights

- Wed, May 24 • Learn About Cheese At the Coop**  
7:00 p.m.
- Thu, Jun 1 • Food Class: Traditional Plant-Based Dominican Cooking** 7:30 p.m.
- Fri, Jun 2 • Film Night** 7:00 p.m.
- Fri, Jun 9 • Wordsprouts** 7:00 p.m.

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

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# Food Incubators

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entry into the food business. A baker doesn't need a lease to start cooking, and a consumer packaged goods company can start making a product for a few hundred dollars a month.

Incubators not only provide kitchen space, they also offer training programs, networking opportunities, and additional resources to help entrepreneurs launch and grow their business. According to research conducted by EconSolutions, Inc. (ESI), there are currently over 200 kitchen incubators operating across 39 states. Over 52% of incubators are located in urban areas, and New York City has the greatest number of facilities.

in marketing, social media, finance, law, packaging design and food photography. They donate an hour every month to the program," recalled Edie Feinstein, managing director of Foodworks.

The company is trying to set itself apart from other incubators by offering what they describe as a "premium" experience, and offering support on all facets of the startup phase. Nick Devane, Foodworks CEO, says the company is on a mission to provide maximum value to its members. He states "If someone needs more baking clients or is trying to raise money or trying to secure space at a food event or needs a distribution truck or a good lawyer, we want to uncover the issue and then systematically try to provide value." The



ILLUSTRATION BY VALERIE TRUCCHIA

## A Caribbean Drink

Crown Jewel Beverages joined Brooklyn Foodworks in November 2016. The company's path to entrepreneurship is a familiar one for businesses in the incubator. Co-founder Wynnall Ryan was born in Trinidad and got his product inspiration from his cultural background.

The sorrel is popular in the Caribbean, but Ryan discovered that few people outside the community knew the drink. Ryan and his partners, Chris and Calvin, set out to widen the appeal of the product so they could introduce it to a wider audience.

*Incubators not only provide kitchen space, they also offer training programs, networking opportunities, and additional resources to help entrepreneurs launch and grow their business.*

The co-founders of Crown Jewel Beverages had most of the entrepreneurial building blocks needed for success—including passion. "We named our company Crown Jewel because sorrel is the crown jewel of the Caribbean. Everyone knows about it. It's a beautiful plant and a beautiful drink," remarked Lyte. They are deeply committed to making the best product. Ryan explains, "The brewing process we use is similar to how you brew beer, and the filtration system we use is the one used for wine. We combine those two systems to make the product."

Joining Brooklyn Foodworks provided critical components the team needed to move forward—access to a commercial kitchen and knowledge on how to run a food business. Chris stated, "We've learned a tremendous amount about how to operate a business in the short time we have been part of Brooklyn Foodworks. The

free seminars taught me about copyright and trademarking for your business." He added, "The staff is also extremely helpful."

The information and connections the team has made over the last several months have enabled the company to launch its product much sooner than they ever imagined. The product can be purchased online and at several cafes and grocers in Brooklyn, including Brooklyn Fare and The Green Grape.

## Coffee + Soda + Citrus

Thi Lam's road to entrepreneurship involved creating a new product from two seemingly unrelated items. What started out last year as lunchtime experiments with the office soda machine has become the basis for the company, Keepers Coffee Soda. Lam explains, "When you think coffee and citrus you don't really imagine those two things ever going together in a drink. We want to be a company that champions odd pairings and put two things that you wouldn't expect to go together and see what happens."

What happened was the birth of a new beverage product by two guys not in the food business.

Once Lam and his partner, Brent Lagerman, perfected their product they set out to legitimize the company so they could sell to the public. They joined Brooklyn Foodworks in the winter of 2016 and received the support and training needed to survive in the food business. Lam credits the mentorship program and exposure to food marketers, lawyers, distributors and producers as helping them to fast track their product launch. "We are just two middle-class, normal dudes who are not professional chefs," Lam explains. In less than a year, the company has a product—citrus-flavored-cof-

fee soda—on the market. The team had several conversations with Whole Foods, which found them on Instagram. Starting in June of this year, their product will be available at Whole Foods in both Gowanus and Williamsburg, Brooklyn. "We are super grateful for everything that happened to us. We work hard, but we received a lot of blessings through kindness," Lam states.

Lam believes their drink is perfectly situated to take advantage of the competitive beverage landscape and changing consumer tastes. He explains, "The soda market is

in total free fall, with consumption dropping every year. We wanted to put something in the middle between artisanal coffee and the soda world." Lam continues, "While soda seems to be dying, seltzer water has grown 200 [percent] in the last two years. So we are taking the best of these two worlds and putting them together."

## The Future

We are likely to see more food incubators in the future. ESI's research found there has been a 50% increase in facilities from 2013 to 2016, and they expect the upward trend to continue. Foodworks is also bullish on the business model, and looking to expand. "Food is changing around us," Devane, Foodworks CEO, explains. "We want nonindustrial food. We want food with character. We want a reduction in sugary drinks and less fast food." He continues, "More than ever, people are more concerned about what they are eating. It's sort of a macro trend that food incubators are part of." ■



PHOTO BY CAROLINE MARDOK

Wild flower NYC and food prep at Foodworks.

Last year Brooklyn Foodworks, a food incubator located in Bedford-Stuyvesant, opened for business. It features a 10,000 sq. foot kitchen and a host of amenities, including co-working space, test kitchens, workshops and a mentorship program. "We have 50 different mentors who are experts

incubator is home to over 100 businesses, including catering, meal delivery and packaged food companies. Entrepreneurs across every stage of the business lifecycle are represented, including people who have never sold anything, to those who have been in business for a few years.



PHOTO BY CAROLINE MARDOK

Thi Lam of Keepers Coffee Soda.

# Sudoku

Sudoku is a puzzle. You are presented with a 9x9 grid of squares, and that grid is divided into 3x3 zones.

You solve the puzzle by filling the empty squares with single-digit numbers so that every zone, column and row uses each of the numbers from 1 to 9.

1	7				5			
	4			8				
6	9				2		1	8
	2			7				
9		6					4	
			1		3	5	6	
		4	1		8		2	
			4	3				5

Puzzle author: Abdul Powell. For answers, see page 11.

## ProDucers

CONTINUED FROM PAGE 1

mattered. For most aisles, Coop staff walk the store with clipboards noting what's missing and needs to be restocked. They write down several items, then relay this information to the basement to have products sent up. For a rapidly depleted produce aisle, Macdonald points out, this method doesn't work very well.

"The first thing that you notice that you need on the shelf is the first thing that gets pulled. [However], it ends up on the bottom of the pile of stuff that's on the floor on the carts," he points out—therefore the thing that was needed first ends up being stocked last, because it ended up on the bottom of the Hollywood cart. "There were just a lot of ways that that wasn't very efficient."

### The Squad

In August of 2015, Macdonald helped to organize the first produce-specific Receiving teams to achieve the optimal flow of produce from basement to shelf. For more than a year the process remained ad hoc, selecting volunteers at the start of a Receiving shift. Starting out slowly helped him to think through what kind of extra training these members needed.

"All of a sudden it became important to label things in a way that we could say what zone, what area it was in the basement. So within a week or two, all of a sudden we had a system on the shelves on the ground floor so people could say, 'Find the broccoli in G-1.' In the past, we always put that on a staff person," said Macdonald.

Once the labels were in place, though, the training paid off. The dedicated produce receivers could keep the aisle stocked and clear of

carts, freeing up Coop staff to focus on overall work flow, and answering questions about where things go.

"It's been amazing," Macdonald says. "With very little supervision, these squads can keep up with the needs of the aisle pretty easily, which is just great for us." He adds, "It frees us up, and I think it makes the quality of the produce better—it keeps it fresher."

### Scaling Up

After a few weeks, the growing community of produce-focused Receiving shift members needed a name. A call went out, which led to a final round of names tossed into a hat and voted on. The ProDucers won in the end. Other suggestions included: The Fresh Squad, Reverse the Belt!, The Fruit Flies and Occupy Produce.

In the beginning, the ProDucers all came to the job via existing Receiving shifts, and simply volunteered for a more specialized task. The early shifts took place mainly on weekdays. The next logical step was the weekend rush when the most shopping happens over a condensed period of time.

On a recent Sunday, Sara Greenfield—who started a produce-focused team, separate from Macdonald's—oversaw the training of receivers who exclusively work with produce. Their shift takes place on Sundays. She recruited them directly from attendees of the new member orientation. To start, she will run two shifts every Sunday, in addition to the weekday slots coordinated by Macdonald.

To staff her squad, she attended several orientation sessions and pitched the crowd:

"Just how much fun it is to work in the produce aisle? It is really cool to see just how much volume of produce



ILLUSTRATION BY CATY BARTHOLÓMEW

we go through, just how fresh everything actually is. That we're selling thousands of pounds of potatoes and onions," she gushed. "You get to work with living, fresh, beautiful things—every month for your whole shift!"

That pitch worked on new member Kristen Lembo. "I eat a lot of vegetables, so I just figured it would be nice to know what was coming into the Coop. You know, what was arriving and what was in season, getting familiar with that," she said.

Mid-afternoon, seven ProDucers could be found stocking fruits and vegetables or transferring produce up from the basement.

Sunday Receiving Squad Leader Alan Mitchell has already seen a difference. "My back doesn't hurt so much," he jokes. "It makes it easier for us as squad leaders." He explains, "We can use our people to get things put on the shelves where they need to be, rather than have a lot

of people doing produce—because they generally send up a lot of produce at one time and it can get a little hectic."

### The Future

Coop staff envision the further growth and spread of ProDucer shifts. "It will be great to see how it spreads all throughout the Coop," says Head Produce Buyer Ana Gallo, who thinks other sections of the store could benefit from a similar approach to stocking.

Macdonald envisions a future that includes an iPad "with a live inventory of what we have in the basement, what they can expect to find." He adds, "Maybe a picture of what it looked like when it came in that day, and they would just click on the things they need from the basement."

To join the ProDucer squad during the week, or to join the Sunday produce-focused Receiving Squad, members should contact the Membership Office. ■

## April GM: International Trade Education Squad to Stay, Mike Eakin to Retire, Local Produce on Its Way

By Rachel Blatt

It was a packed house at the April 25 General Meeting, where a clear majority of members voted in favor of reauthorizing the International Trade Education Squad (ITES)—making the squad permanent. The meeting was largely devoted to the ITES proposal, which passed through general consensus, but evoked a mix of praise and concern from the Coop community.

"I really appreciate and I learn so much from this committee," said Imani O'ryn, a Chair Committee member who is also a member of the Coop Board of Directors. "They are trying to do what their name is, and that's educate us about how we can protect the right to have the kind of food we want."

General Coordinator Ann Herpel said she "applauded" the group for its hard work, but questioned whether it

was appropriate that their educational materials "can have a very definite political stance."

ITES has seven working members, along with its founder, Susan Metz, who is a member emeritus, so there are eight ITES members in total—all of whom were present at the meeting. Squad member Sarah Westlake walked meeting attendants through the squad's different kinds of work. They research and run a public blog, create original content, including monthly articles for the *Gazette*, and hold events with guest speakers like the Sierra Club and the Communication Workers' Union. Squad Co-leader Willie Naess added that they also meet with elected officials at the local, state and federal level to try and influence policy towards actions that are in line with Coop values.

ITES began informally about four years ago, as

a volunteer project led by Metz. "At first, we worked for two years voluntarily to sort through and explain to ourselves and to each other the complicated legal and political concepts," Metz told members at the meeting, "and all the blather and jargon, to evaluate how international trade agreements impact our everyday lives."

**General Coordinator Mike Eakin gave a sunny financial report. According to Eakin, the Coop's gross margin is "quite high," at 17.79%... Average sales per week are up about 4%. Sales per member are up 2.25%... [O]ur balance sheet is "quite strong," with \$3.66 million in cash assets.**

In September of 2014, Coop members voted to formalize the group's work,



PHOTO BY WILLIAM FARRINGTON

**General Coordinator Mike Eakin gave a sunny financial report. According to Eakin, the Coop's gross margin is "quite high" at 17.79%.**

granting provisional authorization for a seven member squad to get work slot credit to study and share what they have learned. "We were authorized for two years, and tonight we ask you please to give us a permanent status so we can continue our work," Metz said.

Discussion continued,

even after four rounds of questions from members, with suggestions that the squad narrow the scope of its research and better define its mission to "educate" members, as well as concerns over whether the nature of the squad is really aligned with the Coop's mission.

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## April GM

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"If we're going to talk about politics and hot-button issues, how is that actually helping us cooperate?" asked a member named Yuri. Member Glenn Moller, a college professor who said "[ITES] moved me" with their presentation, saw an obvious place for politics at the Coop. "For those who get up here and say 'Oh, do I really have to have politics with my food?,' it's like, did you just walk into the wrong building?"

At 9:00 p.m. Charlie Rogers of the Chair Committee moved the discussion to a vote. A show of hands from members in the audience made it clear the proposal had passed. ITES members shook hands and high-fived each other in celebration, and at the end of the meeting the Board of Directors voted 5 – 0 to accept the advice of the members.

The second item on the agenda came from Rosemary Calderon of the TerraCycle committee, who presented a proposal to have members vote this month on continuing the committee's collections, at the same annual budget of \$5,000. "We're done with our trial," Calderon said. "We know the program is successful, so we'd like to vote in an upcoming GM to make this a permanent work shift, and a permanent program of the Coop, until it's not needed anymore." She also announced that she will be moving soon, and that two new leaders, Jenn Shamro and Sarah Chandler, will be taking the TerraCycle helm.

Daniel Schorr had been expected to present an item

on shift makeup policy, but withdrew his submission.

In the open forum, member Brian Davis, who is working with a partner to develop an app to aid members in Coop-related activities like "swapping shifts, signing in, and perhaps voting," asked members to fill out a survey about how an app could improve their membership. Another member, Anthony David Adams, raised a question about the Coop's pension fund. "I'd like to get some closure on what the results were of the exit from the positions in the stocks that were sold," Adams asked. "What was the amount they sold for? And did we profit on those individual stocks?" Ann Herpel addressed his questions, saying that members can expect to read a full report on the pension at the Annual Meeting in June.

General Coordinator Mike Eakin gave a sunny financial report. According to Eakin, the Coop's gross margin is "quite high," at 17.79%, though he made it clear that these were preliminary figures, and that the auditors would present the official findings in June. Average sales per week are up about 4%. Sales per member are up 2.25%. According to Eakin, our balance sheet is "quite strong," with \$3.66 million in cash assets. Eakin also announced that he will retire in a year, to which meeting attendants responded with a resounding "Awww." A job has been posted for a General Coordinator: Finance, and those interested can find the post on the Coop's website, as well as in the April 27 issue of this paper.

General Coordinator Joe

Szladek presented the food report. With heavy rains in California, members may notice higher prices on broccoli, cauliflower, celery and lettuce. In the meantime, Szladek said "lots of local stuff is starting," including things like chard, dandelions, radishes, turnips, nettles, rhubarb, asparagus and leeks.

Berries have been an issue because of heavy rains, but the Coop is selling an "all-time high" of bananas.

May is also a special "members' month," which means the Coop is making an effort to stock items on the end cap across from the egg case that came from members' suggestions.

"Members seem to really like kombucha," Szladek told a giggling audience. In response, the Coop has started carrying larger, 48-oz, bottles of kombucha, along with large bottles of Harmless Harvest Coconut Water, another member favorite. Szladek also drew attention to members' penchant for dried mangos. "We sell about 700 pounds of dried mangoes a week," he said.

For the Coop's green thumbs, we're now stocking two different kinds of potting soil, one for container gardens and one for outdoor gardens, along with vegetable plant starters and flowers.

Chelsea Cipriano gave an update from the FUN Committee, which is hosting an Open Mic Night on May 12 at The Old Stone House from 7 – 9 p.m. Admission is \$5, and all members are welcome.

Finally, Nancy Romer gave an update from the Climate



For the Coop's green thumbs, we're now stocking two different kinds of potting soil, one for food grown in containers and another all-purpose organic soil, along with vegetable plant starters and flowers between aisles 4 and 5.

PHOTOS BY WILLIAM FARRINGTON



Locally grown organic radishes are now available.

March Committee, which was organizing to bring members to the April 29 march in Washington, D.C. At the last General Meeting members voted to award the committee \$10,000, some of which, Romer said, was put towards producing flyers for the event and hiring a press person who previously worked for a number

of unions. At the time of Tuesday's meeting, the committee had already sold out three buses, and was on its way to booking up a fourth. Romer said teams of members had met to make "gorgeous signs with images of fruits and vegetables on them." They were planning to "simulate a biodiverse farmer's field as we march." ■

Please protect your feet and toes while working your shift at the Coop by not wearing sandals or other open-toed footwear.

**Thanks for your cooperation,  
The Park Slope Food Coop**

## Record-breaking collection at the CHIPS FOOD DRIVE

held April 29-30 at the Park Slope Food Coop.

**We collected a total of 72 banana boxes  
FULL of food drive donations.  
PLUS we collected \$670 in cash donations.**

# Thank you to all participants.

## ENVIRONMENTAL COMMITTEE REPORT

## Vote Coming Up for Continuing the TerraCycle Fee-Based Plastic Film Collection

By Rosemary Calderon,  
TerraCycle Coordinator,  
Environmental Committee

The proposal for continuing the TerraCycle Fee-Based Zero Waste Plastic Film Collection was discussed at the April GM. There was nothing but love in the room for this plastic-film collection. Most of the people attending the GM knew about the collection, and a good number of members indicated dropping off their Coop-associated plastic-film waste.

Here is a short history of the collection: After approval from the Membership, we started in June 2015 with a work shift collection of six Free Brigades (Brita filters, food storage bags, including small bulk bags, cereal bag liners, energy wrappers, toothpaste tubes and brushes, and baby food pouches) at no cost to the Coop. Member participation was strong. Membership requested more collection options—particularly plastic film (e.g., plastic wrapping of fresh and frozen vegetables/fruit, plastic wrapping on cheese, wrapping on paper towels, tortilla bags, bread bags, roll bags, etc.) because it is not allowed/accepted in the NYC recycling stream and goes to landfill.

We proposed the initiative in March 2016, and received a vote approval in April 2016 to institute a Fee-Based Plastic Film Collection, with a budget of \$5,000 for a one-year trial (allowing for the purchase of two 15 x 15 x 42-inch bins per month, shipping included). We initiated the Plastic Film Collection in June 2016, along with the existing Free Brigades.

Membership participation has increased to a current count of 100 to 120 monthly deposits to the Plastic Film Collection.

### Lessons Learned Along the Way

1) It took us some time to figure out the best way to maximize the capacity of the bins, but we now have it down.

2) Not long into starting the Fee-Based Plastic Film Collection, TerraCycle closed our most popular and biggest free brigade collection—the food storage bag brigade, which accepted all those small bulk bags. TerraCycle lost manufacturer sponsorship. This meant that we had to divert all that plastic film to the Fee-Based bin, which, of course, led to filling up those bins more rapidly. Hopefully TerraCycle will be able to revive that Free Brigade, but for now we need to plan as if that will not happen.

### Positives of the TerraCycle Collection

In addition to the obvious positive benefits of reducing our carbon footprint, the TerraCycle Collection heightens awareness of recycling and provides us plentiful teachable moments with members. The Conference of the Mid Atlantic Food Coop Alliance (MAFCA) asked us to present on TerraCycle at their conference in March, as this program is unique to the Coop, and another example of the Park Slope Food Coop as a progressive thought leader. The Newark Natural Foods Coop, in Delaware, requested detailed information in order to set up a similar program.

We hope many others will do the same.

Both of the current two collection shifts are robustly staffed, and we are taking names and contact information of members interested in working a new collection time. Please contact the Membership Office for more information.

### Summary

Our trial year for the TerraCycle Fee-Based Zero Waste Plastic Film Collection is almost coming to an end. It's time to take stock soon, and vote on whether to continue this popular Plastic Film Collection on an ongoing basis, until New York City steps up and accepts plastic film waste in its recycling program.

### Vote Proposal

Given the success, popularity, and continued requests for the plastic film collection we are making the following VOTE PROPOSAL:

- Establish a baseline annual budget of \$5,000 to continue an ongoing TerraCycle Fee-Based Zero Waste Plastic Film Collection, with a caveat of up to an additional \$1,500 in bridge money, as approved by the General Coordinators, dependent on growth of the collection.

- Any permanent increase in the yearly budget will be taken up with the membership as needed given use, demand, and/or expansion of the Plastic Film Collection.

We would appreciate continued support with a VOTE OF APPROVAL for the ongoing budget when it comes up at the May 30 General Meeting.

### Shared Success

We want to thank the Coop, membership, and shift workers for the current success of this project. The enthusiasm, interest, support, participation and donations are deeply appreciated. Our hope is that New York City will soon accept plastic film in the City's recycling stream, and this collec-

tion will no longer be needed

Lastly, we encourage members not to use plastic bags or to significantly reduce their use, reuse as often as possible, and refuse to buy over-packaged produce or products—instead, buy loose or bulk items, and, as a last measure, recycle as much of the plastic as you can.

If you want this collection to keep going and growing, please make a donation—especially if you are dropping off a large amount of plastic film waste. ■

# HELP ADVANCE

a cooperative city by joining the Cooperative Economics Alliance of NYC FTOP squad!

We're seeking Coop members who reflect the diversity of the Coop and have the following skills: Wordpress and CiviCRM development, event production, film production, community organizing, nonprofit fundraising, and blogging.

Work with a committed team of PSFC members and support the growth of coops and social justice in the five boroughs. E-mail a short cover letter stating your interest, skills, and experience with FTOP, and a resume to

[organize@gocoopnyc.com](mailto:organize@gocoopnyc.com) by March 31.



## 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

### PLASTIC FILM COLLECTION GUIDELINES

Thank you for your support and participation in the TerraCycle Plastic Film Collection!

PLEASE NOTE: MAY SATURDAY COLLECTION IS ON MAY 20, CHANGED FROM MAY 27 DUE TO THE MEMORIAL DAY WEEKEND.

If you are making a deposit to the Plastic Film Collection, please be prepared to show your Coop membership card.

Please do not leave the collection until your entire deposit has been vetted, as we will return items to you that are not appropriate for the collection.

ALL PLASTIC FILM MUST COME FROM PURCHASES AT THE COOP.

All items should be clean/rinsed as needed, and free of any food.

Please sort out all the Free Brigade items from the rest of your plastic film deposit.

Please be aware that we DO NOT ACCEPT the following:

- \* Dry-cleaner bags
- \* Packing material of any kind
- \* Newspaper and magazine wrapping
- \* Packaging from products NOT PURCHASED at the Coop
- \* Branded packaging from any other store (e.g., Trader Joe's, 360 Whole Foods, etc.)
- \* Shopping bags of any kind
- \* Large quantities of cling wrap or shrink wrap—quantities must come from purchases at the Coop
- \* Roll bags from other stores
- \* Any other plastic not associated with Coop purchases
- \* Dirty, sticky plastic film or with food still on or in it

# 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](http://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 on paper, typed or very legibly handwritten, or via e-mail to [GazetteSubmissions@psfc.coop](mailto:GazetteSubmissions@psfc.coop) or on disk.

**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, May 19, 8:00 p.m.

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



**SAMBA!!** Groove to the music of women rockin' the house with the pulsing sounds of Carnival! Members of Paprika and Batala join forces to celebrate the lilting melodies of Bossa Nova, the heart-thumping rhythms of Samba and the dare-you-to-stay-seated sway of Samba Reggae. The space will be set up for dancing and grooving, to have everyone moving to the national rhythms of Brazil. Beckoned back for the fourth year, your power-bateria for the evening is: **Robin Burdulis, Terry Dame, Viva DeConcini, Dawn Drake, Deinya Phenix** (with special Batala guests), **Vanessa Roe, Rita Silva** and **Michelle Williams**.

[www.facebook.com/ProspectConcerts](http://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

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-  
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:

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**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.

Shukrallah (Jeff) Abdelrazer  
Ana Adlerstein  
Mari L Amini  
Eleanna Anagnos  
Sophie Arguillere  
Thibaut Arguillere  
Nicola Bailey  
Andrew Battaglia  
Jessica Benson  
Zack Biesanz  
Kerstin Bihlmaier  
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Rachael Brill  
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Gregory Campbell  
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Brian Geraghty  
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June Harvell

Tawana Jackson  
Melissa Jesski  
MJ Kaufman  
David Kay  
Lauren Keiling  
Paul Loebach  
Matthew Lurie  
Rachel Luscombe  
Marta MacRostie  
Jessica Massart  
Rory McCabe  
Christopher Miller  
Tomoaki Mizoguchi  
Dana Moore  
Mira Moore

Timothy Nottage  
Victoria Oeye  
Erin Osbourn  
Alexander Petry  
Ian Philp  
Nicholas Piltoff  
Katie Raitz  
Lori Ann Renner  
Benjamin Rowe  
David Rozan  
Jack Rybner  
Denelle Sachs  
Funda Saygin  
Alexandra Seeman  
Kate Shannon

Andrew Shillito  
Craig Simpson  
Amanda Smith  
Annette Szlaski  
Sydney Talcott  
Tor Tsuk  
Erica Turrett  
Carmen Vaught  
Raf Vertessen  
Diana Wayburn  
Michael Wheeler  
Ai Yamanaka  
Nouri Zander

**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](http://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](http://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](http://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](http://www.bricartsmedia.org/community-media/bcat-tv-network).

**General Meeting Info****TUE, MAY 30**

GENERAL MEETING: 7:00 p.m.

**TUE, JULY 11 (ONE WEEK LATER THAN USUAL)**

AGENDA SUBMISSIONS: 7:30 p.m.

Submissions will be considered for the July 25 General Meeting.

**Gazette Deadlines****LETTERS & VOLUNTARY ARTICLES:**

May 25 issue: 12:00 p.m., Mon, May 15

Jun 8 issue: 12:00 p.m., Mon, May 29

**CLASSIFIED ADS DEADLINE:**

May 25 issue: 7:00 p.m., Wed, May 17

Jun 8 issue: 7:00 p.m., Wed, May 31

**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](http://foodcoop.com) and at every General Meeting.

**Next Meeting: Tuesday, May 30, 7:00 p.m.**

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

**Location**

St. Francis Xavier School, 763 President Street, between Sixth and Seventh Aves.

**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.)** • 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](http://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. 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 or sign-up at [foodcoop.com](http://foodcoop.com). The sign-ups 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.

**• Squads eligible for credit:**

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:**

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

**• 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. We seek to maximize participation at every level, from policy making to running the store.

**We welcome all who respect these values.**

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FOOD COOP

## calendar of events

may 12  
fri 7–9 pm**FUN Committee:  
Open Mic Night**

Tragedy, comedy, music, poetry...and that's just the beginning! Come to an "Open Mic Night" at the Old Stone House, 336 Third St., Brooklyn, to listen, speak, sing and who knows what else?

Event takes place at the Old Stone House, 336 Third St., Brooklyn. Admission is \$5.

may 12  
fri 7 pm**Wordsprouts:  
A Podcasting Primer**

Larissa Anderson is an editor and senior audio producer at *The New York Times*. She came to the *Times* after working at Gimlet Media on the show "Undone." Prior to that, Larissa was in public radio for almost 11 years—executive producer of "The Dinner Party

Download," co-created "Wits," developed and launched "Marketplace Tech Report," worked on a bunch of other things. She also supported development of new on-demand programs. Julia Barton is the editor of Malcolm Gladwell's podcast "Revisionist History" from Panoply media and the Slate series "Placemakers." She's also been a broadcast editor for PRI's "The World" and American Public Media's "Weekend America." Her work has appeared on WNYC's Radiolab and Studio 360, as well as "99% Invisible," "Life of the Law," and other programs. Curtis Fox is a veteran podcast producer with deep roots in public radio. He has produced everything from radio drama and comedy to personal essays and documentaries. He originated four podcasts for *The New Yorker*, including "The New Yorker Fiction Podcast," and he hosts and produces "Poetry Off the Shelf" and "The Poetry Magazine" podcast. His current clients include the Poetry Foundation and *Esquire* magazine. Anne Pope is an audio engineer, sound editor, radio/podcast producer, and educator who has been making media in New York City for more than 20 years. Her work encompasses music engineering for artists ranging from Philip Glass to Queen Latifah; editing sound and music for numerous narrative films and documentaries (*The Big Lebowski*, *Born Into Brothels*); and mixing news features at New York Public Radio's WNYC.

Bookings: John Donohue, [wordspoutspfc@gmail.com](mailto:wordspoutspfc@gmail.com).

may 13  
sat 12–1 pm**Move Better, Feel Better,  
Live Better!**

Learn about the practical approach to eliminating pain and tension based on the Feldenkrais method of somatic education. Thanks to its non-corrective nature, this work is more gentle and more effective than massage or physical therapy in facilitating lasting improvements. In this workshop you will have an opportunity to experience the benefits of the method firsthand through group exercises and personalized hands-on mini-sessions. People of all levels of fitness and ability can benefit. Igor Shteynberg, Feldenkrais Practitioner and a Coop member, whose goal is to help people feel better naturally and enjoy their daily life without being distracted by pain and tension. His clients appreciate his ability to relate to their concerns, as well as his patience and care in helping them improve how they feel on a daily basis.

may 19  
fri 8 pm**Samba**

SAMBA!! Groove to the music of women rockin' the house with the pulsing sounds of Carnaval! Members of Paprika and Batala join forces to celebrate the lilting melodies of Bossa Nova, the heart-thumping rhythms of

Samba and the dare-you-to-stay-seated sway of Samba Reggae. The space will be set up for dancing and grooving, to have everyone moving to the national rhythms of Brazil. Beckoned back for the fourth year, your power-bateria for the evening is: Robin Burdulis, Terry Dame, Viva DeConcini, Dawn Drake, Deinya Phenix (with special Batala guests), Vanessa Roe, Rita Silva and Michelle Williams.

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.

may 21  
sun 12 pm**Don't Make Pain the Enemy**

Led by Coop member Dan Cayer, an Alexander Technique and meditation teacher, this workshop will teach you how true pain relief and sustainable posture are not the result of struggle and vigilance. In fact, our efforts to micromanage our pain and posture only make things worse. You will learn how to tap into your body's natural structure and wisdom through group exercises and individual hands-on adjustments. Creating an attitude of openness and curiosity paves the way for true healing. By learning to not micromanage our body, we discover our body's natural intelligence and posture. The Alexander Technique and mindfulness will be applied to help you directly contact innate healthiness and ease, without having to try to be "better." These are practices and an attitude shift that you can take with you long after the class. The goal is not to stay the same forever, rather that when we stop resisting the present moment, we truly begin to change.

may 24  
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. Join us as we taste through a different regional selection this month; learn about the history, geography and cheesemaking practices from around the world. Santogade will lead the tasting and offer guidelines for pairings and for designing cheese tastings of your own.

may 30  
tue 7 pm**PSFC MAY 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: St. Francis Xavier School, 763 President St., between Sixth and Seventh Aves.

- I. Member Arrival and Meeting Warm-Up
- II. Open Forum
- III. Coordinator and Committee Reports
- IV. Meeting Agenda

Item 1: Annual Revolving Loan Committee Election (25 minutes)

Election: Two current committee members will stand for re-election to three-year terms.

—submitted by Revolving Loan Committee

Item 2: Creation of PSFC Labor Committee (50 minutes)

Proposal: We propose to create a permanent PSFC Labor Committee.

—submitted by Richard Mandelbaum, Nancy Romer, Eric Frumin

For more information on these and other events, visit the Coop's website: [foodcoop.com](http://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.



# may 12–jun 27 2017

**Mission:** To systematize the way information on food workers' struggles is received and keep the GM and leadership abreast of these efforts and ways in which the Coop might engage with them. The PSFC has a unique role in the world of food justice advocates. As a large-scale purchaser of many food products, the Coop has clout and can support ongoing food worker organizing efforts where the Coop sees fit.

**Goals:**

We would

- Support established food worker organizations that organize food workers and document workers' rights efforts. We would not ourselves organize food workers.
- Keep in on-going communication with food worker organizing efforts and find out how and if we can be supportive.
- Prepare reports for the *Linewaiters' Gazette* and GMs on a regular basis, and at least annually.
- Follow existing Coop principles and practices.
- Consult with the buyers of specific categories of foods in order to keep informed and understand the Coop's relationship with various companies and providers.

**How The Committee Would Function:**

- Would set an upper limit of seven (7) members who would participate regularly as their work slot and on rare occasions, with the approval of the GC or GCs that serve as liaison to the committee, work credit may be available to other Coop members on a "member time" basis". We would work with non-Coop members as concerns arise requiring information and coordination.
- Voting and decision-making in the committee would be limited to the seven (7) regular members with consultation from the GCs and additional Labor Committee participants.
- The Committee will have a rotating Chair and rotating Secretary.
- We will use majority rule for decision-making with a quorum of 5.
- We will publish a notice in the *Gazette* asking interested members to apply to join the committee; we will accept up to 7 members with work slot credit. We will emphasize the importance of racial, ethnic and gender diversity.
- Similar *Gazette* notices will also be used to fill any subsequent vacancies.
- We will reach out to members who have already worked with food worker support who are on our existing outreach lists and invite them to apply.
- Members will be initially selected by the three founding members of the group, Richard Mandelbaum, Eric Frumin and Nancy Romer. Please note that Frumin and Romer, both retired from Coop work requirements, will sit on the committee without requiring workslot credit. Decisions about filling future vacancies will be made by a majority vote of the remaining Committee members.
- Committee meetings will take place at the Coop and announced in the *Gazette* and on the website if at all possible. Non-members of the committee will be welcome to attend.
- Minutes of all meetings will be kept via a rotating secretary and posted on the Coop.

**Item 3: Establish Baseline Annual Budget for TerraCycle Plastic Collection** (15 minutes)

**Proposal:** Establish a baseline annual budget of \$5000 to continue an ongoing TerraCycle Fee-Based, Zero Waste Plastic Film collection, with a caveat of up to an additional \$1500 in bridge money as approved by the General Coordinators dependent on growth of the collection. Any permanent increase in the yearly budget will be taken up with the membership.

—submitted by Jen Shamro

**V. Board of Directors Meeting**

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

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

may 30  
tue 7:30 pm

## Buddhism 101

This will be an overview of the essential teachings of Shakyamuni Buddha, shorn of the ritual and cultural accretions that arose when Buddhism migrated from India to Tibet, China, Japan and Southeast Asia. Arriving in the West in the late '60s–early '70s, it has now become a more-or-less familiar presence, particularly with respect to the "mindfulness" practices and the notion of karma (often misunderstood) that are part of its heritage. If Buddhism is indeed a "science of mind" rather than a religion, as some teachers assert, what makes it so? **Allan Novick** has practiced meditation since 1975. He is a meditation instructor at the New York Shambhala Center and Nalandabodhi New York and has taught meditation at corporate venues. He lives in Park Slope, has been a Coop member for many years, and is a retired school psychologist.

jun 1  
thu 7:30 pm

## Food Class: Traditional Plant-Based Dominican Cooking



Chef **Irbania Tavares** has dedicated the past few years to making Dominican meals that are more plant-based but still uphold their traditional roots, showing that the possibilities of a more plant-centric diet are endless. She will demonstrate how to make a simple yet delicious, three-course Caribbean meal ending with the ever-popular "Dulce de Leche" dessert. This class is vegetarian (not vegan) and will include foods that are available for purchase at the Park Slope Food Coop. Tavares was born in a small town in the Dominican Republic and moved to the United States in 1997. After completing her Chef Training Program at the Natural Gourmet Institute, she worked as a line cook at Jean George's (The) Mercer Kitchen. She currently works as a Wellness Chef at Wellness in the Schools, as well as Recipe Development Assistant to Ellie Krieger. Chef Irbania greatly enjoys teaching others about the connection between food and wellness. *Menu includes: moro de habichuelas negras (brown rice with black beans); berenjenas guisadas (eggplant stew); arañita de yuca (cassava fritters); cortadito de leche (curdled milk fudge).*

**ASL interpreter may be available upon advance request. If you would like to request an ASL interpreter, please contact Jason Weiner in the Membership Office by May 18.**

**Materials fee: \$4. Food classes are coordinated by Coop member Olivia Roszkowski. To inquire about leading a Food Class, contact Olivia Roszkowski at parkslopefoodclass@gmail.com.**

jun 2  
fri 7 pm

## Film Night



Film to be announced.

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

## still to come

jun 9 **Wordsprouts**

jun 24–25 **Food Drive to Benefit CHIPS Soup Kitchen**

jun 13 **Plow-to-Plate Film**

jun 27 **PSFC JUNE Annual & General Meeting**

LETTERS TO THE EDITOR



**COOPERS MARCH TOGETHER**

**DEAR COOP MEMBERS:**

A quick letter of thanks to all those whose efforts helped organize and turn out the PSFC members and friends who got on the bus for the People's Climate March as part of the Food and Farm Justice hub.

From the flawless sign-up process to the uplifting and informative e-mails and unbelievably organized and unflappable bus captains and co-captains, you all helped us pull together and march for the home we all share, Earth.

*Thank you,  
Diane Aronson*

**CONSIDER NEGATIVE ENVIRONMENTAL IMPACTS BEFORE BUYING PRODUCE IN HARD PLASTIC**

**MEMBERS,**

As longtime members of the Coop, we always watch the ever-changing produce selection with anticipation, and we're pleased to see the increased number of bulk green options coming from surrounding states. We've also noticed a growing number of greens grown within NYC packaged in hard plastic. The convenience is great, and supporting local agriculture feels like a good thing. However,

we remember that hard plastics have been connected to a number of health problems in humans and in animals, especially when used to package food. Plastic production and plastic recycling have concerning environmental impacts, and once created, plastic never degrades. Its persistence on an even microscopic level is implicated in disruptions of crucial life functions for numerous plants and animals. And we won't even start enumerating the impacts of plastic on things that live in the oceans, including the fish we eat. The short of it is that the first step in sustainability is reduce; we encourage our fellow-co-operators to consider the suite of negative environmental impacts before buying produce in hard plastic. We're also wondering if the Coop has reached out to these local companies to explore bulk bins (after all, these greens don't have far to go!) or other options free of hard plastic.

*Thank you,  
Amy Mahnick and Mical Moser*

Coop, perhaps none more so than those of us attending the monthly General Meeting. Yet the GM was the site of two sessions of countless mini-lectures on why this issue is of geo-political importance. But the waste of time is only a minor annoyance.

The real problem is that our Coop decides about how to make donations based on limited debate and analysis rather than in a systematic fashion that would truly reflect our interests and orientation. We are not a foundation and we make very rare charitable donations, so it seems to me, we should use our limited funds in a coherent way. Instead, the Coop has now made three donations totaling \$30,000 via one member's astute understanding of how to get donations.

Is there a reason that our Food Coop should be more focused on the climate than on other critical matters of social and political justice affecting the food chain? Personally, I am horrified at the assault on immigrants, as I'm sure many of us are. So why not donate to immigrant (read pickers') rights? Or for that matter, why not donate to Planned Parenthood, because people who cannot control their own fertility cannot be expected to hold down the jobs they have in the food industry and are more likely to be exploited (I bet a lot of the products that the Coop carries are made by women of childbearing age). Obviously the examples of worthy causes that relate to food distribution could go on and on. Even in regard to climate change, is supporting a march that will likely be ignored by Republicans really the best use of our donation?

Some people at the Coop think we should then not donate at all. I am not advocating that. But if we are going to donate, we should set about creating a structure to do so. That would involve a donation committee made up of people without a specific cause to support. This committee would recommend a percent of profits (or if we prefer, more radically, of sales) to be given away annually. And the committee would propose guidelines, a structure and specific causes and organizations, to whom we could donate. If we want to give away our profits (and what we really want is to not have much profit after mark-up) then let's do it sensibly, not via the whims and scattered attention of the GM.

*In Cooperation,  
Rachel Porter*

**IS THERE APARTHEID ON THE WEST BANK?**

**MEMBERS,**

A letter writer [in the last issue of the *Linewaiters' Gazette*] argues that there is no apartheid on the West Bank. The translation of the word apartheid is "houses apart." In South Africa, Blacks were forbidden from living in the areas reserved for Whites.

On the West Bank you have settlements that are reserved for Jews. Palestinians are not allowed to live in them. You also have segregated highways. South Africa didn't do that!

So, based on the literal meaning of the word apartheid, it accurately describes the housing situation on the West Bank.

*Don Wiss*

**LETTER ON CHARITABLE DONATIONS**

**MEMBERS,**

The vote at the March GM to approve a donation of \$10,000 for the Climate March points to the capricious way that the Coop decides to make charitable donations. (It also points to broader problems with the GM, but that is for another letter.)

Surely if there is a group of people in the United States who do not need to be convinced of the harmful effects of ignoring climate change, it is the members of the Park Slope Food



Instead of doing its usual Earth Day tabling, this year the Coop Environmental Committee invited Coop members to attend Manhattan's Earth Day Fight Climate Change Rally. Shown here from left are Coop member Patricia Mills, Coop and Environmental Committee member Sensho Wagg and Coop member Jing Li at the April 22 rally at Foley Square.

PHOTO BY REGINA WEISS

**PLASTIC PACKAGING COLLECTIONS**

**2nd Wednesday of every month 3:45-6 p.m.**

**4th Saturday of every month 1:45-4 p.m.**

**Expanded Plastic Collection for Coop members**

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.

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

**We continue to accept the following from all community members:**

Pre-sort and separate according to the categories below.

Toothbrushes and toothpaste tubes (any brand/size)

Baby food pouches and caps (any brand)

Energy bar wrappers (any brand)

Water filters (Brita and other brands) and other Brita branded filter products

Plastic re-sealable food storage bags, small Coop bulk bags, cling wrap

Cereal and cracker box liners (any brand)

Food residue and paper labels OK.  
No shopping bags.

**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, or in starting a third collection time as your workslot? Contact Cynthia Pennycooke in the Membership Office.

For more information about Terracycle, visit [terracycle.com](http://terracycle.com)

Questions about items we accept should be e-mailed to [ecokvetch@yahoo.com](mailto: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.

**SAT, MAY 13**

8 p.m. Skinner & Twitch and Vincent Cross at the Peoples' Voice Cafe. Community Church of New York Unitarian Universalist, 40 East 35th Street, NY. Wheelchair accessible, Sug. donation \$20/12 for subscribers. For info call 212-787-3903 or see peoplesvoicecafe.org.

**SAT, MAY 20**

8 p.m. Magpie, Ivy & Miranda and Jon Pickow at the Peoples' Voice Cafe. The music and causes of Jean Ritchie. Community Church of New York Unitarian Universalist, 40 East 35th Street, NY. Wheelchair accessible, Sug. donation \$20/12 for subscribers. For info call 212-787-3903 or see peoplesvoicecafe.org.

**SUN, MAY 21**

4 p.m. BPL Chamber Players: Solera Quartet at the Dr. S. Stevan Dweck Center for Contemporary Culture, Central Library, Grand Army Plaza Brooklyn. Admission free.

**CORRECTION**

The April 27, 2017, *Linewaiters' Gazette* neglected to credit illustrator Paul Buckley for this illustration.



ILLUSTRATION BY BANISH

**CLASSIFIEDS**

**BED & BREAKFAST**

LARGE, SUNNY ROOM, private bath, queen bed in spacious townhouse with old-style charm and modern amenities. WiFi, smoke-free, no pets. Close to Q, B and 2, 3 trains. Call Margaret 718-622-2897. Leave message.

BROWNSTONE BROOKLYN BED AND BREAKFAST serving the Coop community for 20 years. Victorian home on tree-lined Prospect Heights block has cable and free WiFi. Full breakfast provided in attractive smoke-free environment. Reasonable rates. Call David at 718-857-6066 or email david\_whitbeck@yahoo.com.

BED & BREAKFAST, THE HOUSE ON 3RD ST, serving Park Slope for over 20 yrs. Large floor-thru, located between 5th and 6th Ave. Parlor floor, sleeps 3-4, private bath, deck, AC, wifi, kitchenette, 12' ceilings! houseon3st.com, or call Jane, 718-788-7171. Grandparents are our specialty.

**HOUSING AVAILABLE**

SUMMER BUNGALOW for sale, 1 hour from NYC by car or train. 2BR

2BA, renov. kitchen, large deck, lake: swim, boat, fish, tennis, volleyball, basketball, social activities. Intergenerational comm. Child friendly. \$99,000 + maintenance. Contact:jacques62@gmail.com

**HOUSING SUBLETS**

Wonderful with lots of light Cobble Hill 4th floor July & part of August sublease. 2 bedroom reduced rent for cat sitting. Dishwasher, wifi, cable. Please email LWSHAPIRO@gmail.com. Easy walk to F, 5, 5, 2, 3, R trains.

**SERVICES AVAILABLE**

EXPRESS MOVES. One flat price for the entire move! No deceptive hourly estimates! Careful, experienced mover. Everything quilt padded. No extra charge for wardrobes and packing tape. Specialist in walkups. Thousands of satisfied customers. Great Coop references. 718-670-7071.

HAIRCUTS HAIRCUTS HAIRCUTS. Color, high lights, low lights, hot oil treatments in the convenience of your home or mine. Kids \$20-

25. Adults \$35-40. 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 for a decent price, please call Maggie at 718-783-2154 I charge \$60.00 Wed-through Sundays 9am-5pm.

CV MOVING. Professional and Experienced Mover. No job too big or too small. Providing a stress-free move based on Respect, Trust and Communication. YOUR MOVE IS OUR PURPOSE! NYS DOT# T-39866. As required in all advertisements from licensed movers. Contact 917-822-9590 or CVmoving.com so we can assist!

**SERVICES-HEALTH**

REIKI TREATMENT and Sound Healing. This enjoyable combination sound and energy healing treatment helps to alleviate stress, tension, anxiety, depression, fatigue and physical pain. Private individual or group. Gong Sound Baths also available. Call Rita at 917-440-8336 or email ritalondon@aol.com ritalondonnyc.com.

**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.



Organic Cold Pressed Juices  
Organic Superfood Smoothies  
Organic Wraps & Salads  
PS Coop members enjoy a 15% discount on all Bklyn Juice Label beverages (show your card)  
76A 5th Ave Brooklyn

**WORK&WELLNESS UNDER ONE ROOF**



www.thecompoundcowork.com



Center for wellness and Holistic Living

www.MINKAbrooklyn.com



**Multi-Arts Summer Programs**  
DANCE, FILM, FASHION, ART, THEATER & MORE!  
For Pre-K, ages 5-8 & 8-12 at our Park Slope and Gowanus Studios 718-408-3234

**REGISTER NOW www.spokethehub.org**

**Solution to this issue's sudoku puzzle**

1	7	8	9	6	5	4	2	3
3	4	2	7	8	1	5	6	9
6	9	5	4	3	2	7	1	8
5	2	3	6	7	4	9	8	1
9	1	6	3	5	8	2	4	7
4	8	7	2	1	9	3	5	6
7	5	4	1	9	6	8	3	2
8	3	1	5	2	7	6	9	4
2	6	9	8	4	3	1	7	5

## INTERNATIONAL TRADE EDUCATION SQUAD REPORT

## The International Trade Education Squad Made Permanent at April GM

By Christopher P. Marshall, ITES

The International Trade Education Squad (ITES) would like to express our sincere appreciation to the Coop's membership who voted at the April 25 GM to make our squad permanent. We were overjoyed to hear the overwhelming support we received from members who rose to express that our presentations and publications over the past two years have opened their eyes to substantial concerns with regard to international trade agreements, as they are currently being negotiated.

Since we were first authorized to start the squad two years ago, we have published 23 articles, all of which are cataloged and easily available on our blog (<https://coopites.wordpress.com/library-2/>), and held 13 Open Forums. We have participated in academic conventions and organized conference calls to educate

ourselves. We've coordinated with other groups that study and advocate on this issue, such as Food and Water Watch, Trade Justice Alliance, Public Citizen, and the Sierra Club, and held meetings with union representatives and elected officials at the city, state, and federal levels (both House and Senate), with impressive results.

In the run-up to a possible vote on the Trans-Pacific Partnership (TPP), through a combination of publications and presentations, the ITES educated the Coop's membership, our community, and our elected officials about concerns inherent to the secret negotiations conducted by the governments of the 12 participating Pacific Rim nations. Once the text of the agreement was released, it was clear that the provisions of the TPP, like previously negotiated international trade agree-

ments, overly favored corporate interests at the expense of the values formulated in our Coop mission statement, such as environmental protection, food safety, and fair labor practices.

The members of the ITES found the April GM to be particularly productive because of the constructive feedback the membership gave to us—for which we are equally grateful.

Going forward, we plan to take members' suggestions to heart, while we continue to pursue our mission of education and advocacy regarding international trade agreements. We will try to use less jargon, take a broader and more even-handed view, and rather than only oppose how agreements have been negotiated in the past, we will educate ourselves and the membership on how international trade agreements should, indeed, be negotiated to better

represent our values. We will educate ourselves, the Coop membership, and our community about "Fair Trade" principles and organizations that set and enforce environmental, social, and economic standards, in order to protect the environment, promote both food quality and safe, healthy working conditions, and to empower individuals and communities in countries we partner with to build businesses.

In order to achieve the ambi-

tious goals we have set for ourselves, the ITES will need to fill all seven work-credit slots provided to the ITES by the GM. Currently, we have one opening, and members who are interested in joining our squad should please email [spmetz@earthlink.net](mailto:spmetz@earthlink.net). Furthermore, we sincerely welcome input from all members of the Coop in any form, including conversations in person or at our Open Forums, and messages on our Facebook page—<https://www.facebook.com/Coopites/> ■

## Coop Job Opening: General Coordinator: Finance

The General Coordinating (GC) team is the Park Slope Food Coop's top level of management. The GC team has responsibility for all aspects of the organization including long-term planning, financial stewardship, management of Coop daily operations including the member-labor system, and supervision of paid staff.

We are seeking a qualified applicant with excellent communication and organizational skills to join the GC team with specific responsibility in the financial area. The ideal candidate is a self-starter and critical thinker who will provide leadership in financial planning, contribute to varied non-financial projects within the GC team, and be open to working in a cooperative, collaborative environment.

### Specific Responsibilities including, but not limited to:

- Financial reporting which includes statement preparation every four weeks for presentation to the general meeting and for internal purposes
- Ability to summarize, analyze, and communicate financial data in an organized, concise manner
- Oversee and manage the integrity and reconciliation of our accounting system, Acumatica, and involvement in any decisions regarding upgrades or replacement
- Shared oversight of the Coop's bookkeeping functions
- Financial analysis such as vendor purchases, department analysis, and other such needs
- Formalization and implementation of the Coop's internal financial controls and auditing
- Formal liaison to and responsibility for all financial accounts; includes interfacing with state and federal agencies and participation in yearly audits
- Financial liaison to and the provider of data required by our membership in the National Cooperative Grocers organization

### Required:

- At least 5 years work experience in business
- Comprehensive knowledge of Accounting principles
- Strong business & financial analysis skills; preparation/analysis of financial statements
- Facility with numbers and talent with advanced Excel techniques
- Experience managing multiple priorities, working under pressure, and meeting tight deadlines
- Strong interpersonal skills

### Desired Experience:

- Degree in Business
- Experience in the grocery or retail industry, and familiarity with trends
- Demonstrated leadership and supervisory skills
- Ability to utilize technology and systems in the workplace and be able to contribute suggestions for improvements
- Interest in and knowledge of the sustainability of our food production and environmental impact
- Experience in a cooperative or collective organization, including working collaboratively with others on group projects

### Work Schedule

Average workweek of 45-50 hours, including availability as needed for evening and weekend work and meetings

### Salary

The General Coordinator salary is \$91,988.

### Benefits

Generous benefits package including health, dental, and a defined benefit pension plan

### How to Apply

Please send a cover letter, résumé, and three professional references to: [pc.psfcc@gmail.com](mailto:pc.psfcc@gmail.com) and go to <http://bit.ly/FinanceGC> 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.

**The Park Slope Food Coop is an equal opportunity employer.**

## BIKE VALET SHIFTS NOW AVAILABLE

You must have at least six months of membership with excellent attendance to be eligible.

**Saturdays and  
Sundays**

**April 1 through  
November 19**

12:30 - 3:15 p.m.

3:00 - 5:45 p.m.

5:30 - 8:15 p.m.



Contact [debbie\\_parker@psfcdotcoop](mailto:debbie_parker@psfcdotcoop) to sign up.

## EXPERIENCED REPORTERS Please Apply



### Workslot Description

We have four distinct *Linewriters' Gazette* teams—each producing an issue every eight weeks. You will develop and produce an article about the Coop in cooperation with your team's editor every eight weeks.

### For More Information

If you would like to speak to an editor or another reporter to learn more about the job, please contact Annette Laskaris in the Membership Office or e-mail her at [annetteATpsfcdotcoop](mailto:annetteATpsfcdotcoop).

### To Apply

Please send a letter of application and two writing samples at least 800 words long (one sample must be a reported interview, *not* a Q&A) to [annetteATpsfcdotcoop](mailto:annetteATpsfcdotcoop). Your letter should state your qualifications, your Coop history, relevant experience and why you would like to report for the Coop. Your application will be acknowledged and forwarded to the coordinating editors, Joan Minieri and Erik Lewis.

### Seeking Diversity on the *Gazette* Staff

The *Gazette* is looking for qualified reporters. We are interested in using this opportunity to diversify our staff. We believe that we can enrich the quality of the *Gazette* and serve the membership better with a reporting and editing staff that more closely resembles the mix of Coop members.