

LINEWAITERS' GAZETTE

Established 1973



100% SOY BASED Ink System

Volume DD, Number 9

April 23, 2009

JUST SAY 200,000 Pounds of CHEESE!

By Carey Meyers



Under Yuri's cheese leadership, top sellers have become Coop regulars

PHOTO BY KEVIN RYAN

For those of us who believe that cheese is its own food group, the Park Slope Food Coop is an especially welcoming place. The standard selection has something

for everyone and the "cheeses of the week" selection offers tastes of artisanal products with an increasing focus on domestic cheese. All of this comes at a fraction of what you'd pay elsewhere.

Two years ago when the Coop's longtime cheese man, Marty Stiglich, relocated to Chicago, those of us responsible for more than our share of the \$30,000 in weekly cheese sales were a little concerned. If we'd had the equivalent of a Department of Homeland Security Advisory and Alert, it would have been code red.

Much like the DHS alerts, this one, happily, was false as well.

Marty's successor, long-time staff member Yuri Weber, took over in February

2007 after shadowing Marty for a month. Under his leadership our cheese program has flourished. "I had been here long enough to know the ins and outs of our somewhat complicated buying structure and Marty knew I liked



cheese. I apprenticed during his final weeks and learned two key lessons: Don't drop cheese on your foot and always have good music playing in food processing."

Weber says he has more or less left Marty's systems for

ordering, cutting, packaging and stocking cheese in place. "Nothing was broken, so there was nothing to fix. But over time I've moved some of the bestselling cheeses of the week into the regular cheese selection."

Yes, the cheeses of the week: That top shelf of bulk cheeses, where there is always something new to try. "Distributors come by with new cheeses, and the ones that are great will eventually find their way into the cheeses of the week mix. I'll start with 10-20 pounds—a small order—and if the response to it is positive, I'll order it again," says Weber, who reports that the Portuguese sheep's milk cheeses have been winning

CONTINUED ON PAGE 3

Coop Hosts Forum on Protecting New York City's Watershed

By Adriana Velez

On March 21, the Park Slope Food Coop hosted a forum, "Protecting New York City's Watershed." The forum was conducted by Carolyn Zolas, Watershed Coordinator of the Sierra Club, Atlantic Chapter, and

regulate or ban the drilling. Zolas began the forum with a short primer on New York City's source of water, a watershed located in Delaware County in the Catskills. The water there is so clean it does not require filtering. The watershed also happens to contain Marcellus shale,



PHOTO BY INGRID CUSSON

Waterfall in Prospect Park.

New York State Assemblyman James F. Brennan. The focus of the forum was the possibility of natural gas drilling in New York City's watershed and pending legislation to

which is believed to harbor a honeycomb of unconnected deposits of natural gas. Major multinational oil and energy

CONTINUED ON PAGE 4

Next General Meeting on April 28

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, April 28, at 7:00 p.m. at the Congregation Beth Elohim Temple House (Garfield Temple), 274 Garfield Place.

The agenda is in this Gazette and 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.

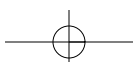
IN THIS ISSUE

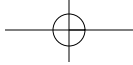
General Meeting Report	2
Coop Hours, Coffeehouse	8
Puzzle, Coop Calendar, Workslot Needs	
Governance Information, Mission Statement	9
GM Agenda	10
Interview with Anna Lappé	12
Letters to the Editor	13
Community Calendar	14
Landfills and Biodegradation	14
Classified Ads	15

Coop Event Highlights

- Fri, May 1** • **Film Night: Fresh** 7:00 p.m.
- Sat, May 2** • **BROOKLYN FOOD CONFERENCE:** www.brooklynfoodconference.org
- Thu, May 7** • **Food Class: Pai Kin Khao** 7:00 p.m.
- Fri, May 15** • **The Good Coffeehouse: Sapphire and Angela Lockhart** 8:00 p.m.

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





GENERAL MEETING REPORT

Growing Broccoli, Sustainable Food and New Coops All Discussed at the March GM

By Hayley Gorenberg



Broccoli crises, a huge local food conference, re-electing members of the disciplinary committee, and the vagaries of our debit card system were all jammed into the March 31, 2009 General Meeting.

An overflow crowd of nearly 200 attended the meeting to learn about, discuss, question, and sometimes vote on these issues. All chairs were filled, and members sprawled on gymnastics mats around the periphery of the ballroom at Beth Elohim, some munching fruit and chips provided as snacks from the Coop.

FTOP Frenzy

A member kicked off the

meeting's Open Forum with a diatribe about the vanishing availability of Future Time Off Program (FTOP) workslots. Anticipating the run on too few slots likely to occur this summer, when many FTOPers choose to work, she warned, "It's going to be crazy. It's going to be really crazy!" She described FTOP workers hovering like vultures, waiting for FTOP sign-up sheets to be posted in the office: "If you're not there that second, they're gone!"

General Coordinator Joe Holtz acknowledged the Coop has more people on FTOP than there are slots available: "I don't have immediate relief to tell you about. I

know it's a big problem, and we're working on it," he said, noting that the Coop is considering adding slots for duties such as parking members' bicycles.

Salmonella Scare

Holtz also detailed the Coop's response to recent news that pistachios were contaminated with salmonella.

"Our pistachios are not sourced from the company that has the problem," said Holtz. "All the bulk pistachios that we have...they're all fine. And then we started thinking, 'What else do we carry?'" The Coop called Cedars, the company that produces baklava sold from the Coop's refrigerator case. The company promptly responded that its pistachios were imported, not the Californian nuts that were the focus of the problem.

Holtz noted that the Coop typically receives 10 to 15 emails or other notices daily about recalls of some kind.

Food Conference

Committee updates included news about the huge Brooklyn Food Conference coming up on Saturday, May 2, in Park Slope's PS 321 and John Jay High School, with the alluring availability of hundreds of FTOP slots that day and beforehand.

The conference will include keynote speeches from Dan Barber, executive chef and owner of *Blue Hill Restaurant*, and a leader of fair trade development and healthy food; Anna Lappé, co-founder of the Small Planet Institute and the author of *Grub: Ideas for an Urban Organic Kitchen*; Raj Patel of the University of California, Berkeley, and the author of *Stuffed and Starved: The Hidden Battle for the World Food System*; as well as LaDonna Redmond, head of the Institute of Community Resource Development in Chicago.

Web coverage of the conference describes it as seek-

ing to "expand community awareness on the policies and issues impacting the way our food is grown, distributed and eaten. Topics will explore the politics behind farming and the food supply, as well as the effect of corporate and government policies on labor, nutrition, production, and programs such as school lunches.

"It also seeks to increase individual and family participation in our communities by proposing strategies and tactics for a local response to the important issues surrounding the food we eat. A Legislative Food Agenda will be proposed to help position Brooklyn as a stage for change in the global food movement and to advocate for food democracy."

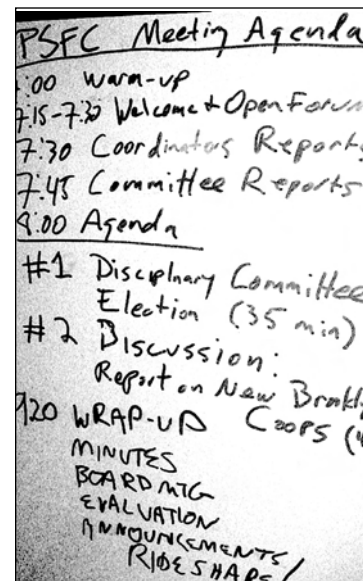
The conference will kick off with a parade of massive puppets saying something wild is happening in Park Slope, said Nancy Romer, the member who reported on the upcoming conference. The children's activities at PS 321 include myriad learning activities, though Romer conceded there had been one distinctive cut-back: "The cow was canceled. We were told we can't bring the cow. But we're going to have chickens and worms."

Newly appointed New York State Senator Kirsten Gillibrand is also slated to speak at the conference, and Borough President Marty Markowitz has pledged ten buses "to bring people in from other neighborhoods," contributing to an anticipated crowd of more than 2,000.

Online registration for the free festival is available at www.brooklynfoodconference.org as is registration for sustainable meals, including a dinner for 150 that will cost \$20 per person.

Dollar Signs

General Coordinator Mike Eakin delivered the most recent financial statement,



PHOTOS BY LISA COHEN

offering nuggets like his assertion that the Coop sold \$36 million of food last year that would have sold for \$48 million at a typical, very large food coop: "The difference of \$12 million is the savings off the top that you get from our method of operation," he said.

Other financial highlights:

- The Coop's pension fund is "down a lot" and will require about \$350,000 to bring it up to its target range. The auditor will clarify the amount of the charge and the tax consequences at the Annual Meeting in June, Eakin said.

- Sales figures are rising steeply: A year ago, sales were up about 8% over the previous year, but this year they are up an additional 21%. The growth is due to a mix of inflation and simple growth in the product we sell.

- Membership, which was up last year by more than 4% and was thought to have leveled off, instead has risen in fiscal year 2009 by more than 10%, to a total 15,365 members as of March 30. Said Eakin, "We seem to have a tendency to fill up to capacity whether there's a crisis or not—but probably the crisis is adding...."

- After paying \$174,000 on the Coop's mortgage last

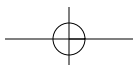
PARK SLOPE FOOD COOP

Product Return Policy

The Coop does not "exchange" items. You must return item and repurchase what you need. Returns of eligible items will be handled at the Second Floor Service Desk within 30 days of purchase only when accompanied by the PAID IN FULL receipt.

Please use the following guide to determine if an item is eligible for return:

Produce (fresh fruits & vegetables)	May not be returned with the exception of coconuts, pineapples and watermelon. Even if the claim is that the item is spoiled or that it was purchased by mistake, produce cannot be returned except for the three items listed above. The produce buyer may be contacted on weekdays by members to discuss any other claims for credit.
Books	May not be returned.
Juicers	May not be returned.
Bulk items & bulk items packaged by the Coop	May not be returned. Members may contact the bulk buyer to discuss any other claims for credit.
Refrigerated items Frozen items	May not be returned unless spoiled before the expiration date or within 30 days of purchase, whichever is sooner.
All Other Products (not covered above)	A. Other products may be returned if they are spoiled or defective and the category is not specified above B. Other products may be returned if they are unopened, undamaged and therefore can be sold again. C. Other products may not be returned if they are opened or unsellable, and were purchased by mistake or not needed.



GENERAL MEETING REPORT

year, the overall mortgage figure dipped below \$1 million for the first time ever.

Concluded Eakin, "Overall, I want to say it's a good year."

Talk of burgeoning membership led to a question about expansion, perhaps by buying the adjacent schoolyard, but Holtz noted there are barriers to expanding at the current location because the Coop has a "nonconforming use" zoning designation on its residential block. "So all the people who hate the tractor-trailers on their block would get a say. It's not that simple."

Debit Drama

On Friday the 13th in March, the Coop's debit card system failed, coming back online four days later. The trigger, Holtz explained was that the Coop's intermediary with its bank abruptly went out of business, resulting in a service cut-off. The company was subsequently purchased, but the Coop is seeking a replacement, he said. "They're functioning again. We don't trust it. We're going to find somebody else."

Broccoli Bonanza/Bust

General Coordinator Allen Zimmerman told the tale of

broccoli's "good cheap run for weeks" followed by a sudden disappearance. The Mexican growing season produced a bumper crop, driving prices down, but weather heated up and became "unsuitable" there, while in Arizona the crop suffered not only from heat, but also from insect infestation. Meanwhile, two prime regions of California are running colder than usual, "and broccoli doesn't want to grow," he said, concluding, "broccoli may not come back in any kind of supply for a few weeks."

Similarly, for the past month it has been almost impossible to get organic bunched spinach.

Zimmerman concluded with a plug for California Valencia oranges: "The skin's a little bit ugly, but I think it's the best-tasting orange I've ever had. I think a lot of people are going for the prettier things."

Disciplinary Duties

Disciplinary committee member Karen Kramer introduced four committee members running for reelection to the committee that enforces the Coop's rules and enables the membership to, as she

put it, "get through each day with 15,000 members in a modicum of peacefulness."

The meeting considered the candidacies of Cara Tuzolino, Curtis March, Andy Feldman, and Sherry Fitelson (the latter of whom the GM voted to allow to run in absentia).

Each committee member made a brief statement before the vote, including Feldman, who joined the Coop around 1980 and was one of the committee's original members. "It's very interesting work compared to stocking produce," he quipped, drawing a mix of laughter and hisses.

"I think our role is to help maintain a climate of civility in the Coop," March said.

"I like to think of us as the group that's got the Coop's back," Tuzolino said in her statement. "I'm very committed—my husband might say I'm a bit too committed—to the Coop."

The GM overwhelmingly voted to reelect all four committee members.

Cooperating Coops

The final item on the agenda was a discussion item concerning the advice the Coop gives budding stores

throughout the country and even as far abroad as Amsterdam and Copenhagen. Holtz generally responds to the requests for expertise, which is hard to come by because "most food coops are not based on our system. It's rare. They don't require work, and the prices are higher. If you want to do what we're doing there are very few people to learn it from other than us."

Recently a small clutch of coops in other parts of Brooklyn and one in the South Bronx have asked for his insight. Holtz proposed that rather than expansion or PSFC "branches," the Coop might offer additional assistance, in part based on a "selfish motive: The Coop's very crowded." If the Coop

helps other similar stores start, "maybe there will be a little less pressure on us."

Assistance has included not just sharing ideas, but sometimes attending organizational meetings and having our members work at other coops and receive PSFC credit. Currently more than 50 members a month get credit for working in other food coops in Brooklyn, said Holtz.

More discussion, Holtz said, would help decide "what kind of help we should give and whether we should be more intent on fostering these coops."

"The cooperation is the hardest thing, and not the food," commented Holtz. "But the food's important, so I don't ignore that question." ■



JUST SAY CHEESE

CONTINUED FROM PAGE 1

rave reviews.

But he also relies heavily on members for ideas, noting, "I totally and completely go by what people ask me for. If I get a request in the New Product Suggestion Book or in person—I also learned from Marty to always carry paper and a pen with me—I try to get that cheese in the following week. I take suggestions all the time, and I like to get in what people want. The only limits are space—right now we're at maximum capacity—and whether our current distributors can get the product we want."

To emphasize this point, Weber continued, "I'm not married to the ideals of my palate. To me, low fat cheese is kind of anathema. Cheese is fat and fat is delicious. So if you don't want fat, you shouldn't eat cheese. But some people want a low-fat sandwich cheese so we carry low-fat Jarlsberg. And I'm trying to find a suitable replacement for Lorraine, which our distributor stopped carrying."

Weber is also on the lookout for American small-batch cheese in general and regional cheese in particular.

Regional cheese is popular at the Coop, where the bestseller each week is white New York State Sharp Cheddar, at 320 pounds, followed by orange New York State Sharp Cheddar, of which we sell roughly 240 pounds. Parmigiano-Reggiano, the leader in dollar value, is the third best-seller: we go through 2 wheels, or just under 200 pounds, a week. In fourth place, it's back to the area with Vermont's Cabot

Extra-Sharp Cheddar, of which shoppers demand around 165 pounds weekly.

That sounds like a lot of cheese, and it is—more than



Ilse Mosselman wraps cheddar cheese.

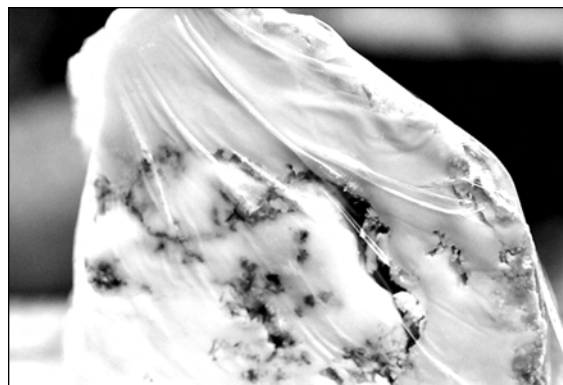
800 pounds of the top sellers alone. But that represents less than a quarter of the Coop's weekly bulk cheese sales, which average 3,432 pounds—or 180,000 pounds per year. (Prepackaged cheese accounts for 393 additional pounds—more than another 20,000 pounds annually. Yes, the Coop consumes about 200,000 pounds of cheese a year.) More impressive still is the turnover: no cheese sits on the shelf for more than a week.

Which makes it all the more surprising when members attempt to return cheese. "My biggest pet peeve is when people bring back cheese because it is moldy," Weber said. "It's totally natural and normal. Our cheese is

natural so it is going to grow mold if it sits at home in your refrigerator long enough. But there is nothing harmful about mold on your cheese: if you see mold, scrape it off and eat the rest. Really, you should be worried if you *don't* see mold on your cheese, because it suggests that it was dipped in the antifungal natamycin, a common dairy preservative."

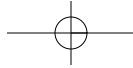
To help prevent members from buying more cheese than they can eat before it grows mold, the food processing squads are instructed to cut bulk cheese into portions that range in size—pieces that are appropriate for singles as well as some for large families. There is a comprehensive cheese instruction manual as well as a visual guide posted in the food processing area, which, Weber lamented, aren't often read.

Imagine, roughly 200,000 pounds and more than \$1.5 million worth of cheese a year. Weber himself said it best: "If I hadn't printed the numbers I'm not sure I would have believed them myself.... That's a lot of cheese!" ■



Is it blue—or is it the last straw? It's your choice at the Coop!

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



Coop Hosts Forum

CONTINUED FROM PAGE 2

companies like Haliburton and Exxon are eager to tap this natural resource using a new mining technology called hydrofracturing.

Hydrofracturing works this way: the oil company drills down a mile below the surface and then sends out several pipes horizontally in all directions like tentacles. Then, millions of gallons of water mixed with sand and chemicals are forced down the pipes, opening fissures in

When this mix of water, sand and toxic chemicals is flushed through the pipes, about 30% remains behind, where it can contaminate the groundwater. The 70% that is extracted sits in large, open, plastic-lined pits until it is trucked away. While waiting, the water evaporates, releasing nerve gases into the air. If it rains the water pits can overflow, contaminating the surrounding soil and vegetation.

er, gas companies have been drilling within the city of Fort Worth. The companies lured residents and city leaders through a mixture of misinformation and payment for mining rights, the latter providing revenue for the city. But the drilling has resulted in toxic pools of water, lowered home values, occasional evacuations, noise pollution, fumes, leaks and well explosions that compromise air quality. The companies have not taken responsibility for damage; taxpayers pay for the cleanup, so ultimately Fort Worth has lost in its Faustian

its scoping, but it refused to hold a hearing in New York City even though it found "unprecedented dangers" to the New York City water supply. This illustrates the tensions that exist between New York City interests and rural interests in the state. Many landowners in the Catskills resent the idea that they should forego financial gain in order to protect the water supply of New York City.

Yet the dangers to our water supply are great. The chemicals used in hydrofracturing can bond with water chemicals and treatment

The Catskills/Delaware Watershed is not the only target for drilling; gas deposits are believed to lie near the Great Lakes as well. The USGS map shows watersheds all over the state. In fact, Coop and North East Organic Farmers Association member Carl Arnold pointed out, "every place on earth is a watershed...we have to protect more than the watershed; we have to protect the entire state. Everything is connected and we're all in this together. Water is for everyone."

Other attendees of the dis-



Left to right: Carolyn Zolas, Watershed Coordinator of the Sierra Club, Atlantic Chapter; New York Assemblyman Jim Brennan; journalist Abrahm Lustgarten; gas drilling in New York.

the shale and thereby releasing gas, which is then carried out through the pipes.

There are a number of problems associated with this technique. First, the chemical composition of the water used for hydrofracturing is proprietary information. This means the oil companies do not have to disclose what chemicals they use and in what amounts. Supposedly the companies will allow information to be shared with a limited number of health professionals, but these people are not allowed to share the information with the public.

Dr. Theo Colborn, an expert on endocrine disruption, former advisor for environmental organizations, and recipient of numerous scientific awards, has identified some 275 chemicals in water used for hydrofracturing, including arsenic, mercury and benzene. Of these chemicals:

- 93% can lead to adverse health effects
- 63% are skin and sensory organ toxicants
- 58% are respiratory toxicants
- 50% are gastrointestinal and liver toxicants
- 34% are neurotoxicants

The cocktail is also toxic to kidneys, the cardiovascular system, and the immune system, and includes carcinogens, reproductive mutagens and endocrine disruptors.

Another problem is that we do not really know if fissures already exist or what may happen when fissures are created. We cannot predict explosions or the escape of gas into the watershed. When hydrofracturing has been done in Colorado and Nevada, contaminated water and natural gas have shown up in residents' well water.

Most disturbing of all, gas companies do not have to take responsibility for any of this. In 2002 the Bush administration created exemptions to EPA laws for the gas companies. Not only are these companies allowed to keep their chemicals a secret, they also elude the Toxic Release Inventory under the Emergency and Community Right to Know Act, the Safe Drinking Water Act, the Clean Water Act, the Clean Air Act, the Resource Conservation and Recovery Act, and the Comprehensive Environmental Responsibility, Compensation, and Liability act.

Gas companies that engage in hydrofracturing do not take responsibility for the environmental damage they create—and pinning the blame for dire consequences on them has been incredibly difficult.

Hydrofracturing began in vast, rural spaces in the west, which turned into industrial wastelands. Recently, howev-

bargain with hydrofracturing.

Here in New York State, we have the opportunity to write a different history with hydrofracturing. The usual suspects have begun their campaign among residents of the New York Watershed, offering much-needed money in exchange for mining rights. Initially, the New York State legislature was lulled by assurances that the drilling could be done safely and even made the process for applying for a permit easier for gas companies. But as activists have brought the true dangers of hydrofracturing to their attention, some politicians are stepping in to block or at least regulate drilling.

New York State Assemblyman James F. Brennan is the co-sponsor of legislation to halt drilling. He explained what has been done by the state legislature so far and what remains to be done to prevent drilling.

Brennan, who represents Park Slope, Windsor Terrace, and Flatbush, introduced a bill that would set a moratorium on gas permits. He and some of his colleagues also persuaded Governor Patterson to request the New York State Environmental Protection Agency to do an environmental impact study, which would lead to a new set of standards for drilling.

The agency has completed

plants cannot remove them. If drilling were allowed we would have to start filtering our water at a cost of \$3 billion. Water prices would spike—and they have already increased recently due to the construction of a third water tunnel.

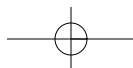
Meanwhile, emergency legislation prohibits drilling within a two-mile area of the watershed. Several city and state politicians are working to develop broader legislation and to educate the public about the dangers of hydrofracturing. Brennan says we also need "a citizen movement to educate the public and to push state legislation."

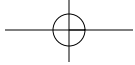
On the other side, the gas companies have not yet even applied for permits, though they are offering money to individual landowners in order to "bank" opportunities. They are also busy with their own public relations campaign. According to investigative journalist Abrahm Lustgarten, there is an estimated "400 trillion cubic feet of recoverable gas, equal to 20 years of the United States' current total production, and its development could be worth \$1 billion a year to New York State's economy" (ProPublica.com). But no one is exactly sure how much natural gas exists in the watershed.

cussion brought up the question of protecting all of New York State, not just the Catskills, from drilling. Concerned citizen Laura Sheinkopf asked if some efforts to prohibit drilling might allow for drilling elsewhere, insisting that it needs to be banned throughout New York State. Assemblyman Brennan assured Sheinkopf that his bill is state-wide, and that he is working on legislation protecting all drinking water statewide.

Another point of concern among environmental activists is whether to fight just for strict standards, or to ban drilling outright. Within groups such as the NRDC, Damascus Citizens, and the Sierra Club Atlantic, there are factions divided over the issue. Natural gas is considered a "transitional" fuel, more environmentally friendly than coal or oil. Supposedly, former New York City Commissioner of Environmental Protection Al Appleton's proposed legislation for drilling standards would be so strict, they would make drilling nearly impossible.

But many activists still say no drilling is safe drilling, and that we must enact a ban. According to activist Robert Emmerson, "Board members of the NRDC take their cues from what is expe-





dient and take on what their friends on 'The Hill' say they can do. But we need to shape our own policy and take the lead." Emerson says a new generation of environmental activists is saying no to compromises because they will have to live with the consequences.

Where can you learn more about hydrofracturing, and what other politicians are getting involved?

Currently Assemblyman Brennan is asking Bob Sweeney, Chair of the Assembly, to report Bill A1322 after the New York State budget is complete. This bill puts a moratorium on issuing permits until the Environmental Impact Statement and an approved mitigation plan are complete. Concerned citizens can contact Sweeney to urge him to support this bill.

State Senator Andrea Stewart Cousins has also introduced related legislation in the State Senate. And Coop member Ken Baer, environmental activist and currently running for the State Assembly in the 52nd District in Brooklyn, supports a state-wide ban on drilling and was in attendance at the forum.

New York State Department of Environmental Conservation Commissioner Pete Graniss is working with the NRDC and Al Appleton on material to develop broader legislation. Graniss has



expressed doubts that he has the power to ban drilling outright, but Assemblyman Brennan insists that the legislature needs to take that power. He and Zolas urged the forum attendees to write Graniss and ask him to support a state-wide ban on drilling.

New York City Council Member Jim Genaro has introduced Resolution 1850 in the City Council that called for a ban for drilling within our watershed. But members of Community Board 2 in Manhattan say this is not enough, and in March they unanimously passed a resolution banning drilling throughout New York State.

Several environmental groups are working to educate the public and promote legislation, though there are some divisions among the membership. These groups include Damascus Citizens, Green Brigade, Sierra Club Atlantic, Shaleshock Citizens Action Alliance in the Finger-

lakes region, NYH20 and New York Climate Action Group.

The Sierra Club is planning a meeting on Thursday, April 23 at 7:00 p.m. at the Citicenter Atrium at Lexington and 53rd Street. They are also planning an event in May.

There are several web resources where you can learn more about hydrofracturing and protecting New York State's water resources.

At Savethemountain.net, learn about both gas drilling and the fight to save the mountain from a huge development called Belleayre Resort.

Abraham Lustgarten has published several articles on the issue on ProPublica.org.

Lustig also collaborated with WYNC reporter Ilya Marritz on a story featured on the Brian Lehrer Show:

- www.wnyc.org/news/articles/104157
- www.wnyc.org/shows/bl/episodes/2008/07/22/segments/104175

Learn about the environmental damage drilling caused in Fort Worth at FWCanDo.org.

Read about Dr. Colborn's research on chemicals used in hydrofracturing at:

- www.endocrinedisruption.com/home.php ■



ILLUSTRATIONS BY CATHY WASSYLENKO

Help New Members Feel Like Royalty!



The **Orientation Committee** has no openings at the moment, but we need members who are trained and ready to step in when a vacancy occurs.

We are looking for energetic people with a teaching or training background who can work Sunday afternoons, Monday or Wednesday evenings, or Wednesday mornings. Orienters lead sessions every six weeks, and on the week midway between sessions you must be available as backup for emergency coverage. Only Coop members with at least two years of membership will be considered.

Workslot credit will be given for training sessions. An annual meeting of the Orientation Committee is part of the work requirement.

We are especially interested in members who speak fluent Spanish or Russian. For more information, contact the Membership Office or write to karen_mancuso@psfc.coop.

PHOTO: JOHN H. SHEALY / THE VIRGINIAN-PILOT (VIA GOOGLE)

Puzzle Corner

Can Can

You can-can do this new Japanese number game. The numbers 1, 2, 3 and 4 will appear once and only once in each row and each column (or 1-6 in the larger puzzle). Each connected set of boxes has an arithmetic clue with the number part of the clue equaling the result of applying the arithmetical operation to all the numbers in the boxes, in any order. For instance, both of these work:

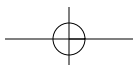
2-	2	4
----	---	---

2-	4	2
----	---	---

5+		2	7+
4x		12x	
	1-		
3		2÷	

2-	2÷	4	12+	20x	
				120x	
6x					
24x	8+			13+	
	3-				4x
12+			15x		

Puzzle Author: Matt Burkhard. For answers, see page 13.





NEEDS YOUR FINANCIAL HELP

Educating ourselves and our neighbors and working together to create a system that delivers healthy, sustainable food for all. Kids & teen programs, more than 60 workshops and presentations for adults, expos, food demos, films, lunch and dinner on sale.

We have been fundraising in order to make this event free and accessible to all. But in the current economic climate, our fundraising has been very difficult.

PLEASE go to our Web site and donate.
www.brooklynfoodconference.org

Find out about all of the amazing events, workshops, and activities being offered. **This is BIG.**
Hundreds of Coop members and volunteers have been working very hard to plan and organize this. But we need money. Any amount will help! Many small amounts will add up. Large amounts welcome, too, of course!

BANK FTOP HOURS!!!

Use your expertise to create one of the largest events in Coop history.
www.brooklynfoodconference.org

On **Saturday, May 2nd, 2009**, the PSFC, Caribbean Women's Health Association, Brooklyn Rescue Mission, World Hunger Year and Brooklyn's Bounty will co-sponsor an all-Brooklyn Food Conference: Local Action for Global Change. More than 150 organizations have signed on as partners to help us attract the 2,000+ people we expect to attend. We need hundreds of Coop members to help us with this huge event!

Do you have experience in:

COMMUNITY & VENDOR OUTREACH—interact with Brooklynites.

BUS COORDINATION—to work before and during May 2nd.

VOLUNTEER COORDINATION FOR MAY 2ND—lead a team of volunteers.

MEDIA CONTACTS—help connect us to people you know in the media—journalists, TV, radio, bloggers—all needed.

EVENT PLANNING—a parade, films, vendors, info tables, workshops and educational groups for May 2nd.

TRANSLATION—Spanish, Creole, Arabic, Cantonese, Mandarin, Russian and American Sign Language.

Or can you donate:

AIRMILES or money to help bring keynote speakers to the conference

Please send an email with your name, contact info and area of expertise to info@brooklynfoodconference.org.

As we intend to keep the conference free and open to the community, we are asking for donations.

FTOP!! FUN!! FOOD!! FTOP!! FUN!! FOOD!! FTOP!! FUN!!

FTOP AVAILABLE

Documentary producers working for Brooklyn Food Conference seeking talent for webisode series. Positions and FTOP credit available for admin assistants w/basic computer skills, camera people w/cameras, video editors, producers & coordinators and more. Most people can work from home. If interested, please send an email to bfc.creativemedia@gmail.com, put "new volunteer" in the subject line, and let us know what you do!



Professional Cooks and Waitstaff Needed for Brooklyn Food Conference

Chefs and cooks are needed to prep and cook lunch and dinner for the Brooklyn Food Conference, which takes place on May 2nd. Food preparation will begin on Wednesday, April 29th, and continue through Saturday, May 2nd. Members with professional culinary skills only.

Also needed are caterwaiters/waiters and servers to serve lunch and dinner. Shifts available all day Saturday, May 2nd.

Please contact Esther Bernstein at 917-513-0860 or oucater@yahoo.com for further information. You will receive FTOP credit for your work.



TAKE THE SURVEY BY April 30!

Help the Coop gather valuable information on your shopping experience and payment choice by taking our survey in conjunction with the Federal Reserve Bank of Boston. Your responses will help the Coop serve you better!

Take the survey now on www.foodcoop.com or pick up an information card from the entrance desk.



looking for something new?

check out the coop's products blog at www.psfc.blogspot.com

the place to go for the latest info on our current product inventory.



Coop Members on the Farm in France

By Brian Dentz

Ursula Choblet climbed down from her red tractor after tilling the soil on her organic French farm nestled a few miles from the Mediterranean Sea, overlooking the Pyrenees on the Spanish border. She sat down to eat lunch at an outside patio table under the shade of an overgrown palm tree and opened up the March/April issue of *Regal*, a French gourmet cooking magazine. In it was an eight page spread with color photos featuring the Park Slope Food Coop. Across the table from her in

cent, who is French, met on a boat while traveling from Bali to Java. At the time Ursula worked as a teacher, instructing her students in cooking and gardening in Switzerland. Vincent worked as a computer technician, while always playing music on the side.

After traveling around the world for 15 months together, they settled in Toulouse, France, where they started a family and lived and worked in their established fields for 10 years. Then, following their dreams, they gave up city life and bought the farmhouse with 1.5 hectares of land. Other farms and cultivated peach and cherry trees surround the homestead.

When the couple first bought the house, they were still looking for what to do with it, "I didn't realize I would be a farmer," Ursula said with a smile.

When they first arrived on the farm from the city many locals thought they wouldn't last more than two years. "The local farmers said, 'Organic? What is that?'" According to Ursula, they weren't sure about the idea of a woman in the field and the man playing music. She consulted with

other local farmers and found support in a French organic farmers' organization.

To be considered organic in France, Ursula explained, trees and earth which were not farmed organically take three years of organic treatment to be then certified organic.

Ursula sells 30 percent of her harvest at a stand on the farm and the rest is sold to an organic co-op. "It makes a profit, but not enough to support a family of four" Ursula said. Her husband Vincent's teaching and other music work is the other part of the family's income.

Ursula first learned about WWOOF at an organic food fair in 2004. Now it has become a regular part of her operation. Last year she had 19 WWOOFers work on her farm with her. "They are not all dedicated to organic farming," she said. "But's a good way for them to travel, to know a country." They are given many different kinds of work including planting potatoes, picking tomatoes, harvesting lettuce and fixing the heavy wire that holds up the green house. And, as no chemicals are used to kill the weeds, there is always weeding to be done by hand.

The WWOOFers vary in age



PHOTO COURTESY OF BRIAN DENTZ

Ursula Choblet and Georgina Aymerich plant seeds at Le Ferme Musicale (Musical Farm) in France.

Member Contribution

dirty jeans, farm boots and a t-shirt sat one of the Brooklyn Coop's members who had been working as a volunteer on her small family run organic farm for the last week. It is a small world.

Through an organization called WWOOF (world wide opportunities on organic farms, WWOOF.ORG) Ursula came into contact with over a dozen volunteers last year who worked with her from two to four weeks each in exchange for room and board.

The WWOOFers become part of the family for their stay. They eat all their meals with her family and sleep in an extra room in the family's house.

The list of countries with WWOOF affiliation is enormous. They include farms in the Ukraine, Tanzania, Sri Lanka and Brazil. The barn doors to these farms are open to volunteers to work about six hours a day and learn first hand about farming with organic methods. They also get to know the locals.

Le Ferme Musicale (Musical Farm) has been owned and operated by Ursula since 2000. She lives in the house next to the farm with her husband Vincent and two daughters, Delphine, 16 and Joanna, 11. As the name implies, music is part of the life of the farm. Vincent teaches drumming (mostly Afro-Caribbean) to children and adults who travel from towns and small cities in the region to attend his classes.

Ursula, who is originally from Switzerland, and Vin-

cent, who is French, met on a boat while traveling from Bali to Java. At the time Ursula worked as a teacher, instructing her students in cooking and gardening in Switzerland. Vincent worked as a computer technician, while always playing music on the side.

After traveling around the world for 15 months together, they settled in Toulouse, France, where they started a family and lived and worked in their established fields for 10 years. Then, following their dreams, they gave up city life and bought the farmhouse with 1.5 hectares of land. Other farms and cultivated peach and cherry trees surround the homestead.

When the couple first bought the house, they were still looking for what to do with it, "I didn't realize I would be a farmer," Ursula said with a smile.

When they first arrived on the farm from the city many locals thought they wouldn't last more than two years. "The local farmers said, 'Organic? What is that?'" According to Ursula, they weren't sure about the idea of a woman in the field and the man playing music. She consulted with

other local farmers and found support in a French organic farmers' organization.

To be considered organic in France, Ursula explained, trees and earth which were not farmed organically take three years of organic treatment to be then certified organic.

Ursula sells 30 percent of her harvest at a stand on the farm and the rest is sold to an organic co-op. "It makes a profit, but not enough to support a family of four" Ursula said. Her husband Vincent's teaching and other music work is the other part of the family's income.

The Environmental Committee has a blog!

Please visit often for timely news and information from the PSFC Environmental Committee.

We're blogging about our activities at the Coop, as well as environmental events of interest at the Coop and beyond.

Find us at:
<http://ecokvetch.blogspot.com/>

GREENE HILL FOOD CO-OP

CREATIVE? WRITER? TALKATIVE? LAWYER? SOCIAL-BUTTERFLY? WEB-DEVELOPER? HELP US GET STARTED AND MAKE YOUR OWN WORK SHIFT!

PSFC members will receive FTOP credit in exchange for their help. To receive credit, you should be a PSFC member for at least one year and have an excellent attendance record.

MORE INFO

www.GreeneHillFoodCoop.com
info@greenehillfoodcoop.com | 718-208-4778

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. Please note that member-submitted articles, unlike letters, can be edited for content and style by editors. Editors will reject articles that are essentially just advertisements for member businesses and services.

Committee Reports: Maximum 1,000 words. Like member-submitted articles, committee reports can be edited for content and style by editors.

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.

Submissions on Disk & by Email: 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
May 15
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

Sapphire

is the author of two books of poetry, *American Dreams*, cited by *Publisher's Weekly* as, "One of the strongest debut collections of the nineties", and *Black Wings & Blind Angels*. Her novel, *Push*, won The Book-of-the-Month Club Stephen Crane Award for First Fiction, among numerous other awards and was named by *The Village Voice* as one of the top twenty-five books of 1996. The film adaptation of *Push* won the Grand Jury Prize and the Audience Award for best U.S. drama at Sundance (2009).

**Angela Lockhart**

Poet, singer, playwright and Artistic Founding Director of Living Lessons Inc, a not for profit educational theatre company that toured the metropolitan New York-New Jersey area during the 1990's. Angela recently became the Artistic Director of the Brooklyn Women's Chorus where she continues to use her talents to raise social and political consciousness through spoken word, song and theatre. Angela has self published her poetry in a chapbook entitled, "What Is It You think You See" and was recently published in a women's political poetry anthology entitled "From the Web."

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
APRIL 26
10:00 A.M.–2:00 P.M.

Second Saturday
MAY 9
10:00 A.M.–2:00 P.M.

Third Thursday
MAY 21
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
E
C
Y
C
L
I
N
G

This Issue Prepared By:

Coordinating Editors: Stephanie Golden
Erik Lewis

Editor (development): Wally Konrad
Tom Moore

Reporters: Hayley Gorenberg
Carey Meyers
Adriana Velez

Art Director (development): Mike Miranda

Illustrators: Rod Morrison
Cathy Wassylenko

Photographers: Lisa Cohen
Ingrid Cusson
Kevin Ryan

Traffic Manager: Monona Yin

Text Converters: Joanne Guralnick
Andrew Rathbun

Proofreader: Susan Brodli

Thumbnails: Rose Unes

Photoshop: Adam Segal

Preproduction: Susan Louie

Art Director (production): Doug Popovich

Desktop Publishing: Lee Schere
Matthew Landfield
Maxwell Taylor

Editor (production): Nancy Rosenberg

Final Proofreader: Teresa Theophano

Index: Len Neufeld

Attendance Recorders**Tuesday or Thursday**

The Coop needs detail-oriented members to help maintain attendance records for Coop workers. You will need to work independently, be self-motivated and reliable. Good attendance is a requirement. Members will be trained for this position, and staff members are available for further assistance. Workslot requires a six-month commitment. Please speak to Lewanika in the Membership Office or contact him at lewanika_forde-senghor@psfc.coop if you are interested.

Check Office Supplies**Thursday, 8:30 to 11:00 p.m.**

This workslot is responsible for restocking sup-

plies at desks in all offices on the Coop's 2nd floor, at checkout lanes, entrance desks and the cashier stations. Some light maintenance, such as light cleaning of desktops and phones, is another task. This is a task- and detailed-oriented job, ideal for someone who likes working independently and is proactive. Please speak to Alex in the Membership Office or contact him at alex_marquez@psfc.coop if you are interested.

Laundry**Monday-Sunday****There are openings on two separate shifts.****6:30-8:30 p.m.**

You will collect and sort Coop laundry (aprons, bandanas, gloves, dishcloths, freezer coats, childcare sheets). You will load laundry into

washing machine and complete other maintenance tasks from a checklist while the clothes are washing.

8:30-10:30 p.m.

You will load laundry into dryer, fold it and redistribute around the Coop. While the laundry is washing/drying, you will clean toys in the childcare room. Please contact the Membership Office to sign up.

Bathroom Cleaning**Weekdays, 12:00 p.m.**

Work with a partner to deep clean the Coop's bathrooms. Tasks include: scrubbing floor tiles, cleaning toilets, mopping floors, resupplying the bathrooms. You will work with only natural

CONTINUED ON PAGE 16

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 Internet

www.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, APR 28**

GENERAL MEETING: 7:00 p.m.

TUE, MAY 5

AGENDA SUBMISSIONS: 8:00 p.m.

Submissions will be considered for the May 26 General Meeting.

Gazette Deadlines**LETTERS & VOLUNTARY ARTICLES:**

May 7 issue: 7:00 p.m., Mon, Apr 27
May 21 issue: 7:00 p.m., Mon, May 11

CLASSIFIED ADS DEADLINE:

May 7 issue: 7:00 p.m., Wed, Apr 29
May 21 issue: 7:00 p.m., Wed, May 13

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, April 28, 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 Ellen Weinstat in the office.

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.

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.

• Childcare can be provided at GMs:

Please notify an Office Coordinator in the Membership Office at least one week prior to the meeting date.

• Signing in at the Meeting:

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

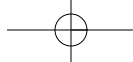
2. Please also sign in the attendance book that is passed around during the meeting.

• 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.



apr 24 friday 7 pm

Film: *Chimborazo Is Melting*

The metaphor for this documentary film about Chimborazo, the great snow-covered Ecuadorian volcano, is our last hielerero, or ice breaker, Don Baltasar. He climbs the mountain, twice a week, to extract the subterranean ice to sell it in the market. The market price for these natural gems of volcanic water has been devalued by the demand for industrial ice. Both man and mountain, and a tradition of more than 400 years, are coming to an end due to indifference or ignorance of this tragedy. This is the alarm that the presenters wish to spread, seeking to add new voices to shout their global plea. Presented by Coop member **Judy Canepa**, along with Ecuadorian native Montserrat Hernandez.

apr 25 saturday 12 pm

Remember Time Shared with your Mother, Father, Family or Friends...

Where are those images now? Bring photos, stories and a vision for what you want to create: album, shadowbox, scrapbook, collage and/or greeting cards, etc. Come to this workshop to learn why it's important to share your story; tips and techniques to make it simple; options and resources to support your story-telling journey! Help us plan by pre-registering @ 718-398-1519. Coop member **Martie McNabb** has been helping friends and family preserve and present the moments of their lives for more than 15 years.



apr 25 saturday 3 pm

Why Life Coaching Can Work for You

What is life coaching? How does it differ from counseling or psychotherapy? Why now...especially in a climate of economic turmoil? The workshop will be an interactive event, allowing participants to experience aspects of the coaching process: the setting of personal goals, assessing one's commitment to achieving such goals and the means by which those goals are reached. **Chuck Breen** has been a member of the Coop for four years. He is a Yale-trained psychiatrist who was in private practice for 30 years. He became a life coach in 2007.

apr 26 sunday 12 pm

The Emotional Side of Healthy Living

Unmanaged stress and toxic emotions are as destructive to our health as poor food choices and a polluted environment. Come join us and get a better understanding of how your emotions play an important role in your ability to heal and maintain good health; more easily identify how we get in the way of our own healing process; and take simple steps toward converting toxic thoughts and emotions into healthy attitudes. **Clarisse M. Domingo**, Coop member since 2004, is a colon-hydrotherapist, nutrition and lifestyle coach, licensed clinical social worker, and the owner of Prana Brooklyn Wellness in Kensington.



apr 28 tuesday 7 pm

Auricular Acu-Pressure

Relaxing and effective treatment without needles. Auricular therapy is used successfully by acupuncturists for stress reduction, smoking cessation, and weight loss. This simple therapy can alleviate pain or symptoms anywhere in the body. Come learn more about ear acu-pressure in this informative workshop. Coop member **Ann Reibel-Coyne** is a NYS-licensed acupuncturist with more than 15 years of experience in Chinese medicine. She has studied classical acupuncture from renowned Taoist priest and teacher Jeffrey Yuen.

apr 28 tuesday 7 pm

**PSFC APRIL General Meeting**

Items will be taken up in the order given.

Times in parentheses are suggestions. More information on each item may be available at 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: Board of Directors Candidate (20 minutes)

Discussion: "Presentation by candidate for the Board of Directors followed by questions for the candidate." —submitted by General Coordinators

Item #2: Park Slope Food Coop Brooklyn Food Coalition Committee (40 min.)

Proposal: "That the Park Slope Food Coop become one of the founding members of the Brooklyn Food Coalition, an entity that will be organized after the Brooklyn Food Conference on May 2nd for the purpose of promoting the values of food democracy through community outreach, network-building and educating for legislative change. Our participation would be stewarded by the Safe Food Squad, which is organizing the May 2nd conference. The name of that squad would be changed to the Park Slope Food Coop Brooklyn Food Coalition Committee, and in collaboration with the General Coordinators its numbers would be increased to accommodate its broader responsibilities." —submitted by Kathie Borowitz and Nancy Romer

Item #3: Cap on membership (30 minutes)

Discussion: "Cap membership at 12,000—let it go back to this number by attrition, institute a waiting list. The Coop is too crowded! Shopping has become impossible on weekends, holidays and frequently on weekdays. We are past the 'carrying capacity' of the Coop!" —submitted by Kayla Schwarz

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 and at all General Meetings.

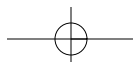
may 1 friday 7 pm

Fresh

This screening is a pre-event kickoff for the May 2 Brooklyn Food Conference. Come learn about global hunger and sustainable food systems. Co-sponsored by PSFC, Caribbean Women's Health Association, and Brooklyn's Bounty, among others.

Fresh celebrates the farmers, thinkers, and business people across America who are re-inventing our food system. Each has witnessed the rapid transformation of our agriculture into an industrial model, and confronted the consequences: food contamination, environmental pollution, depletion of natural resources, and morbid obesity. Forging healthier, sustainable alternatives, they offer a practical vision for the future of our food and our planet. **Fresh** is the second documentary from Ana Sofia Joanes.

To book a Film Night, contact Alexandra Berger, isisprods@yahoo.com.



apr 24 - may 8 2009

may 2 sat 9 am - 9 pm

Brooklyn Food Conference

A grassroots event, co-sponsored by the Coop, for a just, sustainable, healthy, and delicious food system. Kick off the day with a parade, then speakers, food demos, visit information tables, and be a part of 60+ workshops, to be held at **John Jay High School, 237 Seventh Ave.** Public hearings with elected officials will be held. Children's activities will take place at **P.S. 321, 180 Seventh Ave.** Visit brooklynfoodconference.org for details.

may 3 sunday 12 pm

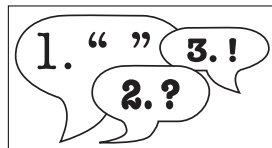
Japanese Workshop for Beginners II

This one-and-one-half hour workshop is academic and practical. It guides you to the outline of Japanese as a language, featuring grammatical structure, sound and pronunciation, reading, and writing. The goal is that every participant can greet and introduce themselves in Japanese and write their names in Japanese. **Asao Teshirogi** is a Brooklyn-based journalist, writer, certified Japanese teacher, and a Coop member.



may 5 tuesday 7 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, May 26, 7 p.m., at Congregation Beth Elohim Social Hall (Garfield Temple), 274 Garfield Place at Eighth Avenue.**

may 7 thursday 7:30 pm



Susan Baldassano, Coordinator

Food Class:

Pai kin khao!

"Pai kin khao" means "go eat rice" and is the standard call to join for a meal in

Thailand. Rice or noodles are the basis of many tasty dishes that are hard to find in nearby Thai restaurants. **Pirco Wolfram** will demonstrate a few everyday dishes that she encountered while living and working in Bangkok for one-and-one-half years. Note of caution: As fish sauce is a crucial component of Thai cuisine, some of the recipes will contain this ingredient. Menu includes nam prik (chili dip), khao yam (rice salad), nam takrai (lemongrass juice), and khai phalo (five-spice soup). **Materials fee: \$4.**

To book a Food Class, contact Susan Baldassano, sueb@naturalgourmetschool.com.

may 8 friday 7:30 pm

Past Life Regression Through Hypnosis

Have you ever had the feeling that you have lived before? Have you ever just met someone and felt like you have previously known them? Through hypnosis we can tap into the sub-conscious mind, as well as enter into a peaceful trance-like state to retrieve memories of our past lives. Gain realizations, a deeper understanding of who you are, pass beyond death and back again. Bring a blanket to lie down on or a comfortable lawn chair to relax into, a notebook to write down anything that comes up. Coop member **Jeffrey T. Carl** is a certified clinical hypnotherapist.

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. Views expressed by the presenter do not necessarily represent the Park Slope Food Coop.

What Is That? How Do I Use It?

Food Tours in the Coop

When we rush
we lose confidence
in right now—
the bowl of life
set before us—

How it brims!

Be satisfied
with this one breath
two or three cannot
come at once
We were not born to
serve time
time is our servant
it is our idea

This is a big lesson for us
school children
there is plenty of time
We stand upon the world
already
royalty in the presence of
all we'll ever have:

this one
precious breath

The Park Slope Food
Coop
Always on time

by Myra Klockenbrink

Mondays
April 27
1:45 p.m. to 4:30 p.m.

May 4
noon to 1:00 p.m. and
1:30 to 2:30 p.m.

Friday, May 15
10:00 a.m. to 2:00 p.m.

You can join in any time
during a tour.

The Fun Committee Needs You!

The Fun Committee is looking for an enthusiastic member who has experience and expertise in "alternate outreach"—

21st-century style—to inform our membership and community of our committee's upcoming events.

We want to increase attendance and participation at our events by creating an online presence on sites like Facebook.

Recent Fun Committee events include Poker Night, Game Night, Pub Night, Valentine Card-Making workshop, Adult Variety Show and the Food Conference.

All interested members, please e-mail Len Heisler at heislerlen@yahoo.com.



CONFERENCE PLANNING COMMITTEE REPORT

A Sneak Preview with Anna Lappé

By Faye Lederman, for the Conference Planning Committee

"Ideas have power, so we work to reframe ideas—of scarcity, power and democracy—to free citizens to create living democracies, turning our planet toward life." —From the Small Planet Institute website

Anna Lappé, author, public speaker and daughter of well-known food policy activist and writer Frances Moore Lappé, is one of the invited keynote speakers at the upcoming Brooklyn Food Conference, co-sponsored by the PSFC. Anna's career includes co-leading the Small Planet Institute, a collaborative network for research and popular education, and the Small Planet Fund, which has raised and given away nearly half a million dollars to democratic social movements worldwide since 2002.

Anna was a Food and Society Policy Fellow at the WK Kellogg Foundation and is currently writing her third book, which explores food policy and global warming. I sat down with her to talk about issues of food democracy, climate change and activism.

What's your connection to the Park Slope Food Coop and to the Brooklyn Food Conference happening May 2?

I was a member of the PSFC and I was part of the Food Safety squad that initially thought about creating the conference. I was there in some of the earliest conversations and I was so excited and wanted to help in any way. But I feel like I deserve no credit for the conference; I ended up traveling and moving out to Oakland for my work.

How do you see the work of the Food

Conference fitting into the context of national and global food democracy movements?

I have a pretty unique perspective from having had the opportunity to spend so much time on the road during the publicity tours after my other books, *Hope's Edge* and *Grub*. My goal had been to connect with local groups working on food issues, to find out what's happening on the ground and share our respective lessons. I lost count at visiting 85 cities. What's been so incredible is that every place I've visited, I've discovered amazing work going on as people try to really re-knit a sustainable food system.

To me the enthusiasm this conference is generating is representative of the fact that there's so much exciting work happening both in Brooklyn and across the country. The Brooklyn Food Conference is really an expression of one of the branches of this national and international movement.

Can you explain what has led you to your current work on climate change? Was it a natural progression or an "aha" moment that led you to this new chapter?

I think it was both. The "aha" moment was when I read the 2006 UN report called "Livestock's Long Shadow," about the long-term impact of both pastured and mismanaged livestock. It's safe to estimate that about 18% of global warming can be directly tied back to livestock production. To put it in perspective, that's more than all emissions from all transportation combined!

So my first "aha" moment was just thinking, here I've been learning about the

impact of our food system on health, communities, culture and the environment in terms of water and soil and air, but I hadn't really connected the dots to climate change.

As I started learning more and talking to people, I realized that, unlike some of the other sectors, with food systems and climate change we already have so many of the solutions up our sleeves. Evidence shows we can produce abundant food through sustainable methods. Sustainable methods sequester carbon in the soil, which then reduces it in the atmosphere.

Planting trees is part of the approach to sequestering carbon back into plants on earth. We know that soil is a vital place where carbon is stored. Organic soils can store more carbon and are generally more healthy and resilient to climate change.

You've moved through several phases in your career in terms of engaging people on issues of food security—from The Small Planet Institute's efforts globally, to your book *Grub* with Bryant Terry focusing on local, sustainable, community food, and now the new *Take a Bite out of Climate Change* project. In your experience, what are the most effective ways to move people to action on food issues?

It depends on the community and the person. People get inspired in so many ways. I've seen people respond when you start with the sensory experience of connecting with good food again, which sets them on a path to thinking beyond their own family and community to the world at large. But I've also seen people get active through anger and finding a sense of injustice around current food policy. That's the strength of the movement. Diversity makes for both a healthy food system and a

healthy food movement.

What do you think are the responsibilities of the new administration to improve food policy in the U.S.?

Michelle Obama has come out so clearly as a voice for healthy communities and healthy food for children. She provides a window to ask, "What would that look like, what could the USDA do, what kinds of policies are needed to promote those goals?" Making some significant changes to the school lunch program would be a great start.

Next, looking at climate change, in terms of the policies in the farm bill and the way they affect this area. There's incredible opportunity to incentivize the kind of sustainable, organic farming we want to see. And we can de-incentivize livestock and industrialized agriculture that are supported right now with subsidies.

With Michelle Obama being so vocal about her desire to improve access to healthy food for kids and with the nation really aware of the crisis around climate change, there's a chance for real change. ■

This article is part of a series by the Conference Planning Committee leading up to the Brooklyn Food Conference: Local Action for Global Change, happening May 2, 2009 in Park Slope. Come discover more about climate change and sustainable food systems. This event is co-sponsored by the Park Slope Food Coop, World Hunger Year, Caribbean Women's Health Association, Brooklyn Rescue Mission and Brooklyn's Bounty. To get involved, make a contribution, or learn more, visit our new website, www.brooklynfoodconference.org. Email us at info@brooklynfoodconference.org.

Interested in Engaging Coop Work? Disciplinary Committee Seeks NEW Members



If you are good at:

Communicating

Problem solving

Dealing with

difficult situations &

Investigating...

We need you!

We (the DC) are seeking new members to work with us on making the Coop the best place it can be for everyone.

Being a DC member offers the opportunity to be involved in **important, interesting and challenging work**. We contribute more time than regular monthly shift workers, though much of it is done from home via phone calls and e-mail. While there is this flexibility, we are seeking members prepared to make a **substantial and consistent commitment** to the Coop (you will get credit for overtime hours).

Some of our work includes:

- Investigating allegations of misbehavior by Coop members, such as failing to report for or to complete shifts, bringing in non-members to shop, shopping while suspended, stealing, using racist, sexist, homophobic or nasty language against other Coop members and staff, etc.
- Participating in disciplinary hearings, which are sometimes conducted after investigations are concluded
- Mediating disputes between Coop members
- Engaging in problem-solving
- Working on policy issues related to the DC's work

We recognize the importance of various points of view when considering cases brought to us.

WE ARE SEEKING A CANDIDATE POOL THAT REFLECTS THE DIVERSITY OF THE COOP'S MEMBERSHIP.

Requirements for Candidates:

- Coop members for at least a year
- have good attendance records
- attend an evening meeting approximately every six weeks.

Candidates with experience in **writing, investigation, conflict-resolution, or mental health professionals** encouraged to apply. Use of a **computer and email is essential**.

If you are interested and would like to join us please call **Jeff: 718-636-3880**



RESPONSES TO A PROPOSED ISRAELI PRODUCTS BOYCOTT

TO THE EDITOR:

I thought the proposal to boycott Israeli products was dropped before it became too divisive. As people keep discussing it, I want to share my perspective, using the words of my friend, Steve Ginsberg.

I am no knee-jerk supporter of whatever a current Israeli government does. I don't think that they handled Gaza correctly. I don't think they handle a lot of things correctly. I don't want to live there.

Nevertheless, singling out Israel in this manner does not pass the smell test for me. Aside from the fact that they did what the world wanted and pulled out of Gaza, only to be rewarded by missiles raining down on them, is this really the worst thing going on in the world today? Where is the boycott of Pakistan, which effectively ceded a piece of its territory to the Taliban and Al Qaeda, and abetted the massacre in Mumbai? Where is the boycott of Russia, which is turning back into a plutocratic dictatorship that blackmailed much of Europe during a bad winter by cutting off natural gas supplies arbitrarily? Where is the boycott of much of sub-Saharan Africa, which tolerates the genocide in Darfur, the calamitous situation in Zimbabwe and a horrible civil war in Congo? For that matter, where was the boycott of American products when the government felt free to invade and conquer country B after we were attacked by people in country A, engage in torture, conduct arbitrary secret arrests and imprisonments, unilaterally abrogate international treaties, ignore the Geneva Conventions, etc.?

Whatever one thinks of the Gaza situation, it always seems to me that singling out Israel like this is at its heart a denial of the country's right to exist and a declaration that the Israeli state is an illegitimate entity. At its heart, that attitude harks back to a much darker and much older prejudice.

Rosalie Friend

TO THE EDITOR:

Mohan Sikka's letter in support of boycotting Israeli goods accuses Israel of occupying Palestinian land and of using disproportionate force in its efforts to stop rocket attacks from neighboring territory. What the writer fails to acknowledge, however, is that Israel has been attacked from nearly every bit of territory from which it has withdrawn since the 1990s.

Israel withdrew its troops from cities and towns in the West Bank and handed authority of these towns over to the Palestinian Authority in the 1990s only to see these municipalities used as recruiting grounds for suicide bombers during the Second Intifada.

Israel withdrew from Lebanon in 2000 only to be attacked from this country by Hezbollah six years later.

And in 2005, Israel withdrew from the Gaza Strip only to see the rocket attacks against its citizens increase.

Israel is not a perfect nation, but it has made substantial and real efforts to promote the cause of peace only to see these efforts responded to with increased violence.

Any suggestion that Israel is a worthy target of a boycott in light of these realities is, quite simply, preposterous.

Rhudi Andreoli

A RECYCLING APOLOGY

TO THE EDITOR:

This is a public notice for Sara Bloomberg and the rest of the recycling squad workers who staffed the Saturday April 11, 2009 shift that ended at 2:00 p.m.—sharp! Please accept my apologies. I am sorry for arguing with all of you. But I was obviously extremely frustrated that your squad wouldn't accept our big bag of recyclables at 2:02 p.m. even though the door to the upstairs meeting room where you were working was still open. Marty, my 5-year-old, and I made the effort on a nasty, rainy day and from my perspective I thought you were being unnecessarily inflexible. I understand you've got rules and procedures and I respect those. I just think reasonable decisions need to be made to accommodate members who make a good-faith effort to do the right thing. Again, please accept my apologies. I look forward to a fuller discussion of the issue to see if there's a way we can improve the process.

Sincerely,
Steven Radwell

PARK SLOPE FOOD COOP ON WBAI

TO THE EDITOR:

I enjoyed hearing a feature about the Park Slope Food Coop on WBAI radio today.

It will be archived at WBAI.org for the next 90 days.

The program is called Sprouts and in true WBAI style is not listed in the archives as such.

To listen or download the feature, look for April 1st and Shared Timeslot Wed at 11 a.m. The Coop feature starts at 4 minutes and 30 seconds into this archive.

Frederick Hull

MORE COOP DREAMS

TO THE EDITOR:

Last night's General Meeting presented the membership with a supremely hopeful and promising possibility: That of making one percent loans to food coop startups in Brooklyn.

In this time of economic panic, possible disruption to the food supply (global climate change), gargantuan thievery and colossal mismanagement of the planet's resources (am I going over the top with the rhetoric?) it is simply wonderful that we, the members of the PSFC, might be able to make a huge change for the better. A change people in Brooklyn might benefit from decades from now. (For the sake of clarity, please note that this idea was floated, not voted upon.)

Yours in Cooperation,
Nikki Leger

CHANGES MADE BY CALLING ALL COINS

A decades-old, functioning phone booth has been discovered on the Brooklyn Heights promenade.

—news item

Goodbye, farewell, adieu,
Economic pickle;
At last a place where I
Can use my worthless nickel.
Or does this public phone
Emerge from a later time?
Groovy! Rad! Cool!
Now where's my rusty dime?

Leon Freilich

THE GAZETTE

TO THE EDITOR:

Thanks to David Barouh for his letter in the 4/9/09 issue of the *Gazette* describing in detail the ways in which his Environmental Committee Report in the January 29, 2009 issue was altered by editing and layout errors.

I hope that a letter of response from a member of the *Gazette* Committee regarding David's suggestions will be forthcoming.

Perhaps it is time for us to direct the *Gazette* Committee to publish articles and letter submissions as written. Certainly the implications of this can be discussed.

Anyone interested in exploring this idea will soon have the opportunity to do so. Last month I submitted the following agenda item to be scheduled for an upcoming General Meeting:

Discussion Item: That the *Linewriters' Gazette* print all articles and letters which follow the written guidelines printed in said newspaper as submitted, unless written permission to edit or alter an article or letter is obtained from the author.

If anyone wishes to contact me about this issue, my email address is elizabethtobier@gmail.com.

Thanks,
Elizabeth Tobier

NOTE FROM THE COORDINATING EDITORS

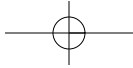
We'd like to respond to David Barouh's comments about editorial changes in his article about bottled water. We sympathize with his distress over the production errors that were also made, both in that article and in his letter about it, but we can't address those since we have no control or jurisdiction over the production side of the *Gazette*.

The editor of that article made an editorial decision, which Mr. Barouh disagreed with, to cut references to a Google search for instances of bottled water recalls. However, he had not actually done this research; in his article he was asking the reader to do it instead of reporting the facts himself. This meant he was presenting something as a fact without attribution or substantiation, and that was what the editor cut.

Unfortunately the editor was up against a deadline and did not have the time to contact him and discuss this change. The *Gazette* is like the rest of the Coop—we strive for professional standards within an editorial process based on workslots and a very tight production schedule. Our policy is that editors strive to consult with writers if time permits, but make editorial decisions if there is no time to reach the writer. That was what happened in this case. Mr. Barouh did write his letter, so the corrections to his article are part of the public record.

Stephanie Golden
Erik Lewis





ENVIRONMENTAL COMMITTEE REPORT

The Curse of the Mummy's Tomb Landfills and Biodegradation

By Carrie Laben, for the
Environmental Committee

Archeology and paleontology are not always glamorous fields. There's very little Indiana Jones, for instance, to excavating middens—ancient heaps of trash left behind by ancient peoples in ancient holes (or by ancient animals, such as packrats, in ancient holes). Yet, despite the fact that it's basically time-lapse dumpster-diving, you can find a lot of neat stuff in middens. Stone tools, metal artifacts and shards of pottery. Oyster shells and the preserved bones of, say, a Great Auk. And bits of plants.

Bits of plants? Yes. Because one of the many interesting facts that middens demonstrate is that biodegradation, although it seems like a powerful and immutable law of nature, is surprisingly easy to thwart. Lack of oxygen and sunlight, the wrong temperature, or the absence of suitable microbes can slow it to a crawl. Thus prehistoric packrats, who had never even heard of a time capsule or a paleontologist and probably wouldn't care if you told them about either, were able to preserve grains of pollen, leaves and stems in such conditions that they eventually fossilized rather than breaking down into the soil. They can be identified to the species level today.

Modern landfills have come a long way from the old principle of digging a hole and tipping the waste in. For

perfectly good reasons like keeping toxic sludge out of the surrounding air, water, and soil, today's landfills are sealed up far tighter than any packrat could ever dream of. In addition, they are compacted using heavy machinery, which results in still darker, drier, more anaerobic conditions on the inside.

The results are startling: University of Arizona researchers excavated landfills in three states, and discovered well-preserved 25-year-old hot dogs, half-eaten steaks and even grapes, as well as 40-year-old newspapers that could still be read; they estimated that food refuse in the landfills they excavated decomposed by only about 50% every twenty years. Meanwhile, that 50% that does decompose doesn't just disappear innocuously; it produces quantities of methane, which has been implicated in global warming, and liquids appetizingly known as leachate. Leachate can be contaminated with almost anything that the indiscriminant mingling of decades of household wastes might bring to the party—heavy metals, PCBs, dioxins and more.

While technologies to enhance biodegradability and capture methane in landfills have been developed, relatively few of them have come online; not only is cost a factor, but the best solutions require strict sorting protocols applied from the curb to the end of the line, in order to keep biodegradable

matter sequestered from household electronics, plastics, and the like.

This is important to keep in mind when evaluating our overall garbage habits—many of us, present author included, are occasionally prey to the sloppy thinking that assumes that a pesticide-free apple core somehow doesn't count as trash, even as food scraps account for an estimated 12% of the overall U.S. waste stream (a percentage that is even higher in urban areas like Brooklyn where sink disposals, let alone feeding your scraps to the chickens, are uncommon options.)

It is even more important to remember, though, as companies, eager to cash in on growing green awareness, try to lure customers by creating biodegradable substitutes for disposable plastic

goods. Sporks and shopping bags made of vegetable starch instead of petroleum encourage a carefree attitude toward disposability; the city of San Francisco, when it made its much-lauded move to ban the free distribution of plastic bags in large markets and pharmacies, made an exception for the biodegradable sort (as well as paper bags, which of course also stick around long past their welcome if they make their way to the landfill.) Problematically, many of these items are made from cornstarch—and as the ethanol controversy has shown, at present that means petroleum-intensive monocultural agriculture and heavy pesticide use.

There are certainly circumstances in which the biodegradable plastics can be useful. They can be disposed of in a well-maintained compost heap, if they are not used so often that they throw off the nitrogen-carbon balance; in the unfortunate event that they should end up in the ocean, they will break down quickly enough not to contribute to the growing Plastic Sargasso that threatens sea birds, cetaceans, fish

and turtles. But in a landfill, they are just another lump of waste that must be hauled, dumped, compacted, covered, and ultimately isolated from the rest of the world for more than a century to come. Therefore, using biodegradable plastic goods in an environmentally responsible way requires, at the end of the day, more rather than less knowledge of where your trash will end up. As always, the key to being really green is not buying a magic bullet product, but having a clear knowledge of your place in the waste chain and a determination to reduce first—then reuse, recycle, and biodegrade. ■

If you have any questions or comments about this article, email the Environmental Committee at Ecokvetch@yahoo.com. Please let us know if you'd like to be on our Friends of the Committee list and get very infrequent (really!) updates about new green products the Coop is carrying or issues on which the committee is working.

COMMUNITY CALENDAR

Community calendar listings are free. Please submit your listings in 50 words or less by mail, the mailslot in the entry vestibule, or 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.

FRI, MAY 1

PS.10 ROCKS! Instead of crying about impending budget cuts PS.10 has decided to sing about it by hosting a benefit concert. This performance, geared toward grown-ups, will be fun for all ages. 7 p.m. at P.S.10, 511 7th Ave. Advanced Tix: \$10 adults \$8 children (\$12 at the door).

SAT, MAY 2

BRING YOUR BIKE for a check up by the Times Up! Bike Coop master mechanics. We'll provide you with a diagnostic and what needs to be done; advice & new NYC Bike Maps, with bike shops we recommend. Find out about Times Up! and day and evening bike rides. Where: in front of the Coop, by the Mural. 3-5 p.m. This is a FREE event in celebration of Bike Month.

PEOPLES' VOICE CAFE: Bev Grant & Dissident Daughters; Friction Farm; Edgey & Delila. At the Community Church of New York Unitarian Universalist, 40 E 35th St. (Madison & Park); wheelchair-accessible. Info: 212-787-3903 or www.peoplesvoicecafe.org. Suggested donation: \$15 general/\$10 members/more if you choose, less

if you can't/no one turned away.

SUN, MAY 3

CHAMBER PLAYERS CONCERT at the Dweck Center for Contemporary Culture at the Brooklyn Public Library at Grand Army Plaza: Mozart: Trio in E Major, K.542; Schubert: Violin Sonata in A Major, D.574; Mendelssohn: Trio No. 2 in C Minor, Op. 66. Admission is free. 4 p.m.

TUE, MAY 5

JOHANNA REISS, author of the much loved "The Upstairs Room," discusses her new book—this one for adults—"A Hidden Life" at Barnes & Noble in Park Slope (267 7th Ave.). 7:30 p.m.

WED, MAY 6

FOLK OPEN SING: Come sing with us. Bring voice, instruments, friends. Children welcome. Cohosted by the Folk Music Society of N.Y., the Ethical Culture Society, & the Good Coffeehouse. At the Ethical Culture Society, 53 Prospect Park W. 7:30-10:00 p.m. Info: 718-636-6341 or www.folkmusicny.org.

AUTHOR NINA PLANCK shares insights from her new book "Real Food for Mother and Baby." Come learn about the best foods for fertility, pregnancy & baby's first foods. 6:30-8:30 p.m., Community Church of NY, 40 E 35th St., Manhattan. \$15-20. Ticket info: <http://www.brownpapertickets.com/event/60997>.

SAT, MAY 9

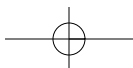
WORLD FAIR TRADE DAY: Come learn more about the powerful & positive impact fair trade is having across the world. The celebration includes fair-trade giveaways, a fairly traded goods market, films, children's activities & more. 11 a.m.-5 p.m. at the Action Center, 6 River Terrace, Battery Park City. Info: www.actioncenter.org/visit_us or www.fairtradenyc.org.

PEOPLES' VOICE CAFE: 2nd Annual Tribute to the Songs & Career of Dave Van Ronk. At the Community Church of New York Unitarian Universalist, 40 E 35th St. (Madison & Park); wheelchair-accessible. Info: 212-787-3903 or www.peoplesvoicecafe.org. Suggested donation: \$15 general/\$10 members/more if you choose, less if you can't/no one turned away.

Puzzle Answers

4	1	2	3
1	2	3	4
2	3	4	1
3	4	1	2

3	6	4	1	2	5
5	3	1	6	4	2
1	2	3	4	5	6
4	1	5	2	6	3
6	5	2	3	1	4
2	4	6	5	3	1



CLASSIFIEDS

BED & BREAKFAST

SOUTH SLOPE GREEN - new bed & breakfast. Full breakfast, organic, most diets accommodated. 2-room suite, private bath, families of 1-5. Reasonable rates, Coop members 10% discount. TV, Internet, mini fridge and microwave. Call Linda Wheeler at 347-721-6575 or email SouthSlopeGreen@gmail.com.

HOUSE ON 3rd St. B&B, beautiful parlor floor thru apt., double living room, bath, deck overlooking garden, wi-fi. Sleeps 4-5 in privacy and comfort. Perfect for families. Call Jane White at 718-788-7171 or visit us on the web at houseon3st.com.

CLASSES/GROUPS

LEARN TO DRAW AND PAINT! Improve your skills. Affordable art class that gives you confidence by teaching you the basics. Follow in the footsteps of the great masters in a nurturing, friendly class. All levels welcome from beginners to advanced. Park Slope Art School 718-499-0154. rfamandy@yahoo.com.

COMMERCIAL SPACE

PROFESSIONAL OFFICES AVAILABLE. Ideal for a colon therapist, psychotherapist, medical doctor, shiatsu, reiki, speech therapist, etc. Be part of a Holistic Center in the beautiful SOHO section of Manhattan. The doctor will introduce all patients to you. For further information, please call 212-505-5055.

EMPLOYMENT

PART-TIME WORK: Politically and environmentally conscious people wanted for community outreach. You may be able to work in your own Brooklyn neighborhood. \$12 to \$15 per hour. Full-time possible in future. Please call 718-638-3533.

MERCHANDISE NONCOMMERCIAL

2 (TWO) air conditioners free to a non-profit. One is approx. 13,000 BTU and is unique that it is designed to fit a window with bars. One is approx. 10,000 BTU designed to fit a narrow window. Best offer if from an individual. Call Dr. Gerald Wintrob at 718-789-2020.

METROCARD MONTHLY PASSES. Let's trade! 2 passes good until November. Will trade for similar value: classes, tickets for shows or games, certificates, etc. NO CASH ACCEPTED. Barter only. Act now as MTA will hit pockets again. Call Eduardo at 347-244-0106.

100% NATURAL ORGANIC latex king-size mattress for sale. In mint condition, made by Sleeptek, covered with organic wool & organic cotton. Comes with 2 heavy-duty bags for transporting. We paid

\$2,253 but are selling it for only \$1,240. An amazing price. Call Alan & Laura: 718-499-2789.

USED CRIB - good condition. Mattress needs cover. Have all parts. No charge. Pickup only - 7th Ave. 10th St. Call Peter: 718-369-3980.

SERVICES

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.

MADISON AVENUE Hair Stylist is right around the corner from the Food Coop—so if you would like a really good haircut at a decent price, please call Maggie at 718-783-2154. I charge \$60.00.

HAIRCUTS HAIRCUTS HAIRCUTS. Adults, Kids in the convenience of your home or mine. Also Color, Perms, Treatments. Adults, \$35.00, Kids \$15.00. Call Leonora, 718-857-2215.

Beautiful. Comfortable. Practical. Olive design for your home. Let me help you make smart, sensible and savvy choices to fit your budget. I'll show you how to blend what you have with the new items you need to get the home that you want. Paint colors, furniture, windows, lighting and more. 347-495-5188. www.olivedesignNY.com.

NO JOB TOO SMALL! Carpentry, tile installation and repair, painting, plastering, doors hung and repaired, shelves installed, bath regrouts, general handywork. Serving Park Slope area for 19 years. Free estimates. Call Rocco: 718-788-6317.

TURN YOUR YARD INTO A VICTORY GARDEN! Full-service installation plus maintenance and teaching by a Master Composter with a Certificate in Permaculture Design. Organic methods and materials only. 7+ years on farms/in gardens. Free site visit and estimate. Call Helen at 510-326-8503 or email lotstoat@gmail.com.

SERVICES-HEALTH

HOLISTIC DENTISTRY in Brooklyn (Midwood) & Manhattan (Soho). Dr. Stephen Goldberg provides comprehensive, family dental care using non-mercury fillings, crowns, dentures, thorough cleanings, minimal X-rays and non-surgical gum treatments. For a free initial exam and insurance information, call 212-505-5055.

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. holisticceyare.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.

HYPNOSIS SPELLS RELIEF: Do you have problems with self esteem & confidence? Do you suffer from stress or pain? Are you overweight or a compulsive smoker? Hypnosis can help with all of this and more. I am a certified hypnotherapist, practice in Park Slope & have flexible hours. Call me, Dr. Celene Krauss 718-857-1262.

YOU DESERVE TO FEEL BETTER. Licensed psychotherapist has weekday evening openings. Park Slope/Prospect Heights area. Adult individuals and couples. Call Maje Waldo LCSUR CASAC 718-683-4909.

VACATIONS

BUNGALOWS FOR RENT in charming cooperative summer community. Beautiful wooded grounds. Olympic pool, tennis, basketball, swim & boat in lake. Near Bethel Woods Performing Arts Center. Great family vacation. Reasonable prices. Contact Marlene Star, mstar18@optonline.net, 914-777-3088.

BERKSHIRES 4-Bedroom House on beautiful clean lake. Near cultural attractions. Large screened-in porch. Deck and dock. Rowboat, canoe and kayak. Well-equipped kitchen. \$975 per week. Call Marc at 917-848-3469.

3-SEASON VACATION COTTAGES for sale in our friendly, wooded northern Westchester community. Pool, tennis, biking, hiking; near Hudson River and Metro North (5-minute cab ride from train). \$79,000-\$99,000; annual maintenance approx. \$3,200. Cash sales only. No dogs. 212-242-0806 or junejacobson@earthlink.net.

Prompt & Courteous
Licensed & Insured
Free Estimates



Residential & Commercial
Packing & Supplies
Local & Long Distance



Top Hat Movers, Inc.

718.965.0214 ☎ 718.622.0377 ☎ 212.722.3390

718-693-6226
Call For Appointment

Open 6 Days Thur Closed
10:30AM - 7:30PM

New York Thai Aroma

Thai Traditional Back Rub • Hot Herbal Compress •
• Herbal Steam • Foot Reflexology
Hand & Foot SPA • Facial Treatment • Body Wrap • Detoxifying
732 Coney Island Ave
Between Cortelyou Rd. & Ave C
Gift Certificate Available

BFS is now enrolling students ages 5-14 for the 2009-10 school year.

BROOKLYN FREE SCHOOL IS THE ONLY SCHOOL IN NEW YORK CITY WHERE:

- students and staff can really be themselves
- students self-direct their own learning
- students and staff have real power to make decisions on how the school is run
- There is age mixing among all students

BROOKLYN FREE SCHOOL

718-499-2707 • www.brooklynfreeschool.org

"Arguably New York's most radical center for learning"—NYT 2005

Call or e-mail contact@brooklynfreeschool.org for an appointment.

Get Your Home Cleaned...

With a Clean Conscience

The We Can Do It! Women's Cooperative has eco-cleaned the homes of dozens of happy Food Coop members.

Our business is women-owned and operated and members earn 100% of the fee paid.

CALL TODAY! - 718-633-4823

www.wecandoit.coop



SOCIAL INK

: web design, graphic design, & media solutions
for non-profits and small businesses

www.social-ink.net

(917) 656 6143

We are a small team of Brooklyn designers, programmers, and media professionals with experience in the non-profit and small business world, dedicated to sustainable and progressive ideals.

By furthering the efforts of like-minded organizations, we can create a more livable and socially-just world.

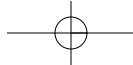
WHAT'S FOR FREE

FREE INITIAL ORAL EXAMINATION in a Holistic Family Dental office for all Coop members. Using a nutritional approach, Dr. Goldberg practices preventive dentistry, with non-mercury fillings, thorough cleanings and non-surgical gum treatments. For insurance information and an appointment, please call 212-505-5055.



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



**BROOKLYN
FOOD
CONFERENCE**

SATURDAY
MAY 2
9 AM—9 PM
IT'S FREE!

BE HEARD!
Join activists, celebrated speakers and the people of Brooklyn to learn about the critical food issues of our time and how we can address them.

COME TO
JOHN JAY HS
237 7th Ave
PS 321
180 7th Ave
PROGRAMS FOR KIDS, TEENS, AND ADULTS

REGISTER AT
brooklynfoodconference.org
REGISTRATION QUESTIONS 347-782-5987 GENERAL INFORMATION 347-524-0051

DESIGN: Rogers Eksterley Design (red.nyc.com)

Co-sponsored by the Park Slope Food Coop, World Hunger Year, Caribbean Women's Health Association, Brooklyn Rescue Mission, and Brooklyn's Bounty as well as over 100 partners.

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.

Hannah Abbott	Jenny Groza	Jose A. Perez
Matthew Abbott	Adele Grundies	Nicholas Petrizzo
Leslie Adato	Debbie Haber	Carrie Phillips
Kathryn Ansell	Casey Hargreaves	Saurabh Prasad
Shermaine Barlaan	Sarah Hart	Nadiva Ramdass
Marisa Baumgartner	Kelly Haviland	David Redekop
Katie Bender	Marissa Hiller	T. Woody Richman
Ryanne Bennett	Chris Housemate	Johanna Rippon
Sean Blakely	Elizabeth Insaurralde	Heather Ritchie
Natasha Blank	Albert Iturregui-Elias	Arianna Rogers
Erica Blitz	Heather Ivins	Dmitri Russell
Sinah Blohberger	Brad Jacobson	Laurie Sagalyn
Antonio Bonilla	Dennis James	Jennifer Schonborn
Scarlett Boulting	Kamara James	Alan Schwartzwald
Joelle Byrer	Shoka Javadiangilani	Brittany Schwartzwald
Cathleen Caron	Alexandra Joseph	Melissa Setubal
Deniz Cebenoyan	Karen Joseph	Mushkie Silberberg
Sonya Cheuse	Raghava Kalyanar-	Vivian Siu
Win Chia	man	Adam Sklaren
John Ciambriello	Kim Kelly	Nicholas Soviecke
Joanne Colan	Lisa Kelly	Netra Srikanth
Marie (Becroft)	Sant Mukh Khalsa	Adam Stein
Crawford	Gary Krane	Alex Sullivan
Kimberley Davis	Amy Lamont	Mutsuko Sullivan
Anna Dengler	Gretchen Lernihan	Ellen Sussman
Claire Dickinson	Ella Levitt	Ashley Taylor
Marissa Dobbins	Luca Loguercio	Fiore Tedesco
Richard Dobrotinic	Aaron Louis	Rikard Treiber
Ben Donaldson	Eric Lynch	Shannon Twomey
Mischa Edwards	Julia Malta-Weingard	Edith Villavicencio
Cecilia Figueroa	Yudelka Marin	Emily Wang
Christian Forero	Amy Marsh	Sharon Webb
Naima Fowler-Timir	Sharon McGauley	Robert Woertendyke
Kwesi Fraser	Chava Meed	Fred Wright
Jeremy Gauger	Daniel Miller	Amy Wyatt
Gregory Gilbert	Vanessa Milne	
Sophia Gilbert	Chelsea Myers	
Charlotte Glynn	Cindy Ormondroyd	
Devorah Greenspan	Susan Parkhill	
Barbara Grossman	Reshma Pattni	
Sadie Grossman	Wilfredo Perez Genao	



WORKSLOT NEEDS

CONTINUED FROM PAGE 9

cleaning products. This job is perfect for members who like to clean and will be conscientious about doing a thorough job.

Shopping Floor Set-up and Cleaning

Monday or Wednesday, 6:00 to 8:00 a.m.

Are you an early riser with a love of cleaning and organizing? Work under the supervision of a staff person to set up and clean the shopping floor checkout stations. Must like to clean, be meticulous, detail oriented and able to work independently. Great opportunity for someone who wants to work when the Coop is not crowded. Please contact Cynthia Pennycooke at cynthia_pennycooke@psfc.coop or through the Membership Office at 718-622-0560.

Plastic Recycling Drivers

Monday or Wednesday, Flexible time

The Plastics Recycling Squads are looking for drivers to transport plastic recycling collected at the Coop to the recycling plant in Brooklyn. Drivers are needed for shifts on Monday, Wednesday or Friday. The time for pick-up and drop-off of recycling is flexible. Drivers must have a large capacity van or truck for the volume of recycling collected. You need to be able to lift and work independently. Reliability a must as you are the only person coming to do this job on your day. Member will be reimbursed for mileage according to IRS reimbursement rates. If interested please contact Office Coordinator Cynthia Pennycooke at cynthia_pennycooke@psfc.coop or drop by the Membership Office to speak to her.

THANK YOU!

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

Clare Amory	Solomon Kleinman	The Hernandezes
Nancy Beiles	Ali Lecube	The Rosenblums
Joseph Bonacci	Katie Legare	Joel Tompkins
Dawn Brighid	Margie Lempert	Kimberly Trafton
Rebecca Brown	Adem McDaniel	David Tretout
Jenni Bryant	Megan McFarland	Frank Troy
Johanna Chambers	Petra Muller	Olivia Valentine
Beth Duerr	Taku Noguchi	Lawrence Whiteside
Daniel Fennessy	Miriam Perez	Benjamin Whitney
Noah Garabedian	Davide Pivi	Jocelyn Marie Yant
Lesley Garrison	Tamra Plotnick	
Ori Golad	Rachel	
Noah Goldstein	Michael Rafferty	
Timothy Hanna	Nancy Romer	
Kelly Harris	Julia Schreiner	
D. Tyler Huff	Fabiola G. Bergi	
Ilusha	Simpson	
Kate Jassin	Susan	
Jillian Johnson	Emily Taff	
Russel Kaplan	Naomi Tessler	

