REPORT FROM THE INTERNATIONAL TRADE EDUCATION SQUAD (ITES)

August 15, 2023



Remove Cuba from the U.S. List of State Supporters of Terrorism

By Susan Metz, for ITES

Terrorism provokes dread and horror by bullying and coercion—from threats to murder. No proof has been presented that could convince even one member of the New York City council who voted unanimously on June 22 to pass Resolution 0285-A. That resolution urges President Biden to sign one document that would remove Cuba from the U.S. list of State Supporters of Terrorism (SSOT).

During his last days in office, President Trump returned Cuba to the SSOT as another aspect among the numerous economic aggressions against our island neighbor supported by national administrations of both corporate political parties. President Biden would do well to follow in the footsteps of President Obama, who removed Cuba from SSOT and opened diplomatic relations. President Obama honestly won two terms. During his campaign Biden promised to remove Cuba from the list. He hasn’t. People

throughout the country are reminding him of the dire suffering sanctions and the blockade are causing the people and environment in Cuba.

Being on the list of SSOT imposes U.S. economic penalties on third countries and private enterprises who maintain commercial relations with the island. Sanctions foreclose financial and trade relations as well as development opportunities. Third countries and private enterprises are penalized for mutually beneficial relations with Cuba. As a result, Cubans experience widespread lack of medicines, food and gas/oil for transportation and electricity. As the economy is destroyed, many are forced to leave. This contributes to the immigration crisis here.

U.S. tax money is explicitly dedicated to causing suffering with the goal of provoking Cubans into rising up for regime change. Building respectful relations with our neighbors is the cause that has mobilized 57 peace, faith, labor, advocacy and youth groups and innumerable individuals. Ninety-three resolutions were passed by representative bodies in cities and unions, indicating the will of 54 million Americans. And the list is growing.

As well, calls to “Let Cuba Live” are international. All but three members of the UN General Assembly vote yearly, urging the U.S. to respect the international law prohibiting interference in the internal affairs of another sovereign nation.

Organized through the #OffTheList campaign of the National Network on Cuba (NNOC), on June 25 buses travelled to Washington DC to celebrate Cuban culture, science, independence, autonomy and self-government. Local actions happened too. The International Trade Education Squad of the Coop, Brooklyn For Peace, Cuba Si NY & NJ, Democratic Socialists of America and the Green Party of NJ co-sponsored an action in front of the central Brooklyn Public Library at Grand Army Plaza. We were there during a Festival of Caribbean Cultural. We spoke with many who know Cubans’ geniality and generosity well. Communications with all elected representatives can call also for an end to the economic blockade/embargo and for closing the military base/prison/torture site on occupied land in the eastern province of Guantanamo.

For documentation, information and news check National Network on Cuba, CODE-PINK, ACERE & #OffTheList.

Ninety-three resolutions from cities (large and medium) and unions (locals and national) representing 54 million.

Reject changing the SSOT list from administrative directive to law by communicating with congressional members to support a resounding NO vote on H314 and S583. - Don’t change an administrative directive into a law! President Biden can and should take Cuba off the list!

ANNOUNCING THE RESTART OF THE COOP’S COOKING CLASS

August 15, 2023



By Jeff Bonar, for the Cooking Class Squad

The Food Coop Cooking Class Squad is delighted to announce our post-Covid restart. Our virtual sessions are free and open to members and non-members alike.

The Coop Cooking Class squad first and foremost celebrates our community. Every time you visit the store, you are surrounded by brilliant professional chefs, innovative food entrepreneurs, home cooks representing every food tradition on the planet, and everyday chefs with a passion to prepare something special. We celebrate guest chefs of every category in our classes.

The Coop Cooking Class is also a celebration of the bounty inside the store. Many of us are delightfully engaged with the goods during each shop, trying to figure out what that new thing is, and how to best utilize it, and asking ourselves can I really carry one more thing home. Even for old favorites like summer squash, there are many new varieties and fresh and tasty examples. Who among us hasn't said "I wasn't planning

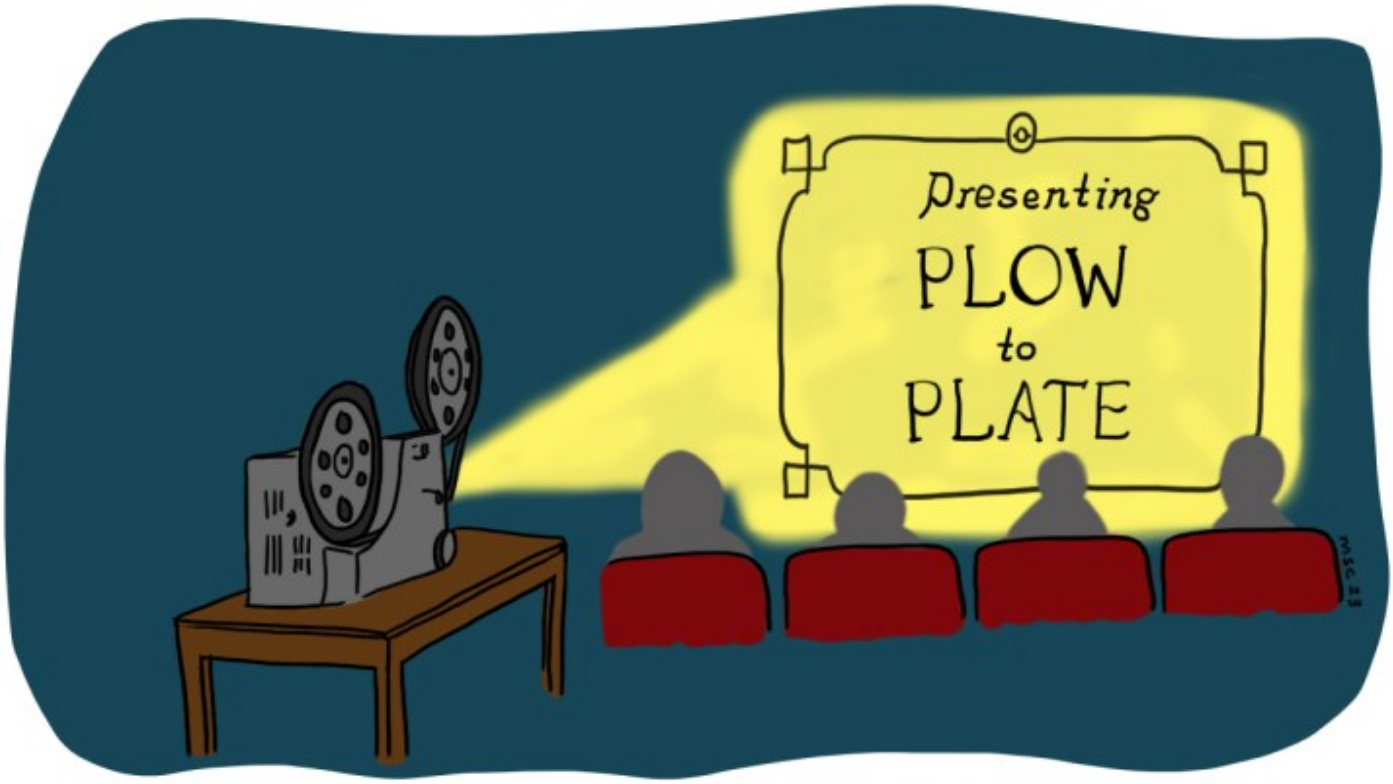
to buy more _____ , but that purple version looks so good…", or "I have no idea what to do with _____, but I love how it looks and smells…". If you can relate, then the Coop Cooking Classes are for you.

Come celebrate our bounty with us while leveling up your cooking skills.

You can follow us on Instagram at @foodcoopcooks and get more information at Food-CoopCooks.org.

PLOW TO PLATE FILM SERIES

August 15, 2023



AMERICAN MEAT

By Adam Rabiner

American Meat is a 2013 documentary focusing on pig, poultry and cattle farming in the United States past, present and possibly future. Hog farmer Chuck Wirtz from West Bend, Iowa is typical of the present-day farmers who prefer the industrialized model for its efficiency and productivity. Whereas earlier in the 20th century, swine, like many farm animals, were raised in open barns on larger areas of land. By mid--century, they were brought indoors and confined to smaller, temperature-controlled spaces. Now one of Chuck's pigs will spend its entire life confined to a ten by eighteen-foot space with 24 brethren.

Like many of the farmers interviewed in this film, farming is Chuck's family business, passed down from parents to children. Chuck did not go to college but started taking care of the pigs full-time right out of high school. When Chuck was a boy, he spent hours upon hours helping his parents by pitching manure while listening to a transistor radio. As an adult he spends a good portion of his day walking through the Concentrated Animal Feeding Operations (CAFO) looking for sick pigs, segregating those ill ones from the others and administering antibiotic shots. The work is less physical than it used to be. As a child he and his parents could spend all day caring for 500 animals. Today with the aid of machines to pump, haul and spread manure, he can take care of 10,000 in two hours.

Chuck finds that farming brings him closer to God and the wonder of his creations, whether through witnessing the birth of an animal or seeing a crop slowly grow from seed to harvest. His worldview is traditional and homocentric. God created his pigs for food to sustain humans.

Standing in stark contrast to this paradigm and representing the potential future of farming, Joel Salatin, owner of Polyface Farm in Swoope, Virginia, believes in letting his animals be their true selves. Unlike many conventional farmers who debeak their chickens to prevent cannibalistic behavior, Salatin observes natural patterns of animal behavior and uses them to his advantage. His birds are allowed to express their "chickenness."

Nicknamed the “Lunatic Farmer,” Joel has invented various contraptions such as The Egg Mobile and a composting barn known as The Pigaerator where cows spend the winter eating hay and creating manure. Corn is periodically added to the hay-manure mix and fermented over time. In the spring the cows are released into the fields to eat fresh grass and the pigs are brought into the barn where they smell the fermenting corn and dig deep to eat it. This mixes air into the manure-hay mixture which creates compost which is then spread on the fields in the fall and helps to create a new harvest of healthy, nutrient-rich grass for the cows the following spring. And the cycle continues.

> *AMERICAN MEAT* CONCLUDES THAT IT IS POSSIBLE TO TRANSITION TO A WORLD WHERE THE POLYFACE MODEL IS THE NORM IN THE UNITED STATES.

Many farmers have already begun to emulate Salatin’s low-tech, non-capital-intensive solutions requiring physical labor which the film holds up as an idealized vision for what farming can look like. Ironically, farmhands pulling “egg mobiles” across pastures call to mind the way families worked the land side by side in the past. Back to the Future.

Polyface Farm, for all its innovations that set it apart, shares industrial farming’s emphasis on efficiency. However, while industrial agriculture achieves this from scale, capital equipment, computers, modern machinery, chemical fertilizers and contemporary medicine, Polyface and its imitators have achieved impressive and similar results from the intelligent use of land and animals rotating across the same acreage.

American Meat concludes that it is possible to transition to a world where the Polyface model is the norm in the United States. To realize this vision would require hundreds of millions of acres, but there are currently a billion acres of pasture and crop land in the United States. Because it is much more labor-intensive than current methods, such a shift would require a new generation of young farmers—which is beginn-

ing to happen. Several other changes would be necessary including redirecting subsidies for manure pits and corn and soy production, as well as funding innovations in distribution and production, including farmers' markets, buying clubs and community supported agriculture (CSAs). More companies would have to source from these smaller, local farms, as Whole Foods and Chipotle have begun to do. Pollyannish or no?

American Meat, July 11, 2023 @ 7:00 p.m.

Screening link: http://www.plowtoplatefilms.com/events/

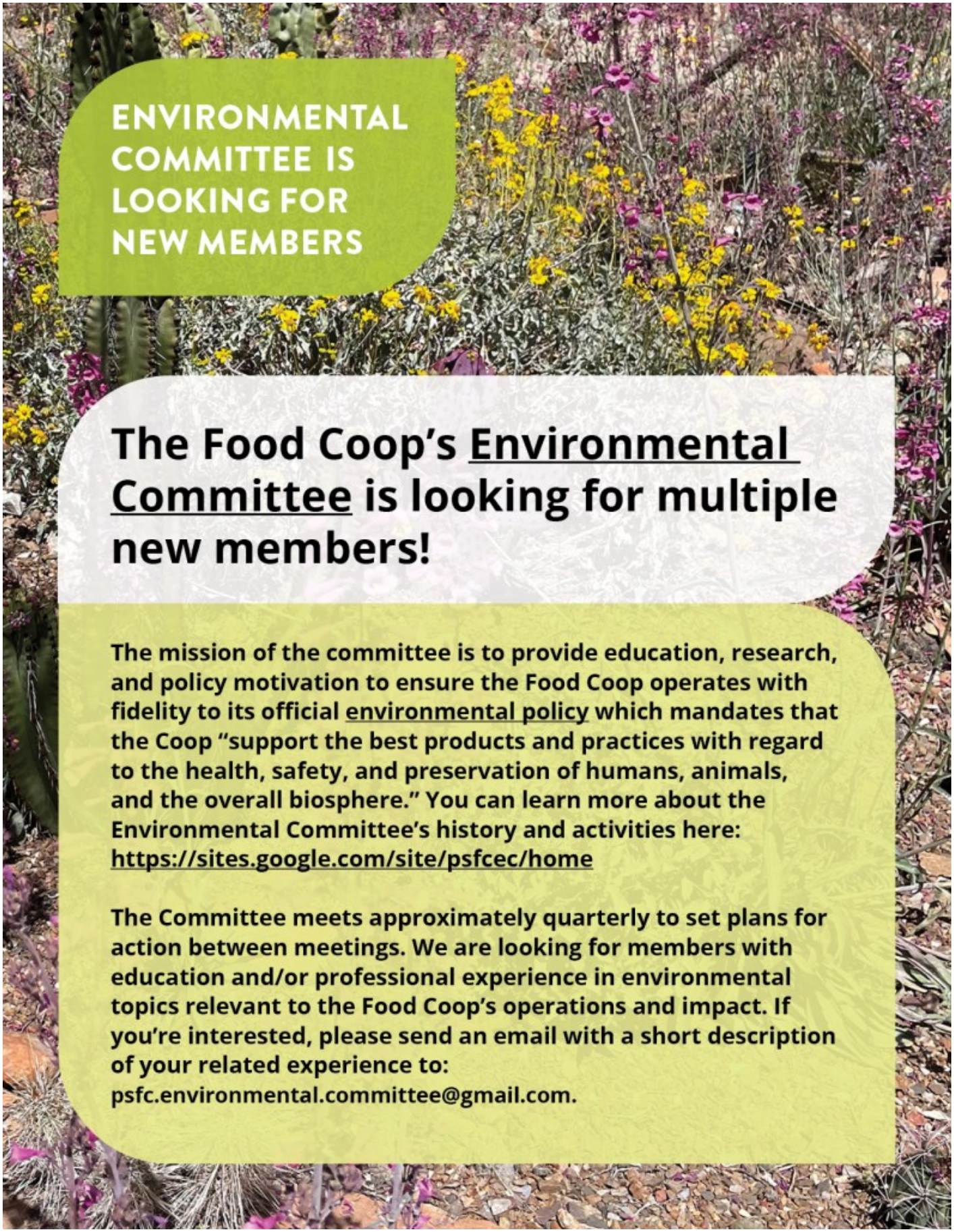
To be added to our mailing list for future screening announcements, please email a request to jsfaerber@yahoo.com.

Adam Rabiner lives in Ditmas Park with his wife Dina and two children, Elan and Ana.

ENVIRONMENTAL COMMITTEE SEEKS NEW MEMBERS

August 15, 2023


ENVIRONMENTAL
COMMITTEE IS
LOOKING FOR
NEW MEMBERS



ENVIRONMENTAL COMMITTEE IS LOOKING FOR NEW MEMBERS

The Food Coop's Environmental Committee is looking for multiple new members!

The mission of the committee is to provide education, research, and policy motivation to ensure the Food Coop operates with fidelity to its official environmental policy which mandates that the Coop "support the best products and practices with regard to the health, safety, and preservation of humans, animals, and the overall biosphere." You can learn more about the Environmental Committee's history and activities here: https://sites.google.com/site/psfcec/home

The Committee meets approximately quarterly to set plans for action between meetings. We are looking for members with education and/or professional experience in environmental topics relevant to the Food Coop's operations and impact. If you're interested, please send an email with a short description of your related experience to: psfc.environmental.committee@gmail.com.

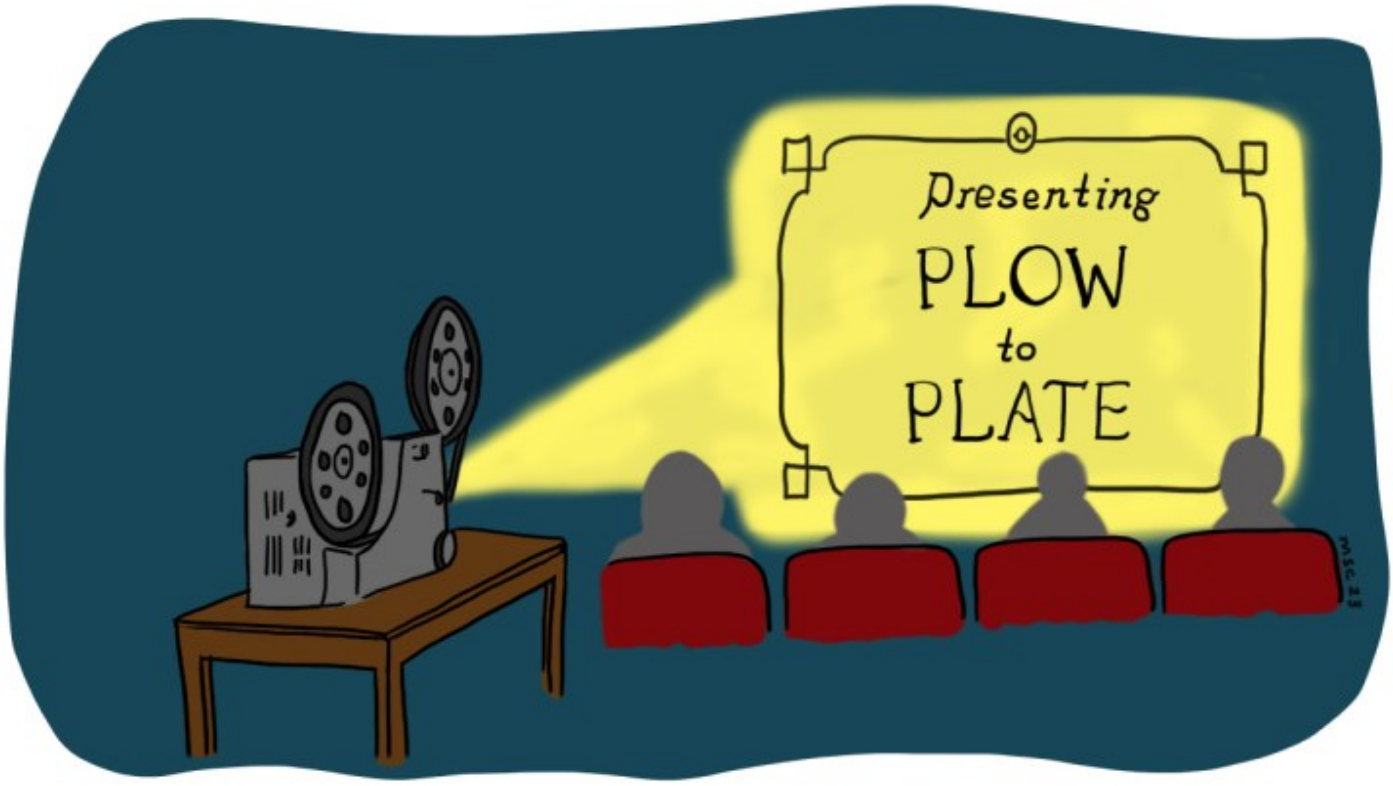
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PLOW TO PLATE FILM SERIES

August 15, 2023



More Than Honey

By Adam Rabiner

Having worked as a beekeeper in the Central African Republic right after college as a Peace Corps volunteer, I know a fair amount about bees, but I still learned a lot from the documentary *More Than Honey.* The filmmakers flew around the world four times and covered a lot of ground, literally and figuratively. Besides honey, topics include: modern Western beekeeping in the U.S. versus smaller-scale examples in Europe; queen breeding; swarming and colony splitting; the respective roles of male drones and female workers; modern scientific studies on the brain and mind of a bee, as well as the intelligence of an individual bee versus that of the collective hive; bee communication; bee diseases, including Colony Collapse Disorder; the role of bees (and humans in China) in pollination; and a lot more.

MODERN-DAY FILM CAMERAS CAPTURE BEES MAGNIFIED HUNDREDS OF TIMES SO THAT THEY APPEAR BIRDLIKE IN SIZE.

As much as the film is a veritable fount of entomological information, what I found most astonishing about the movie was the cinematography, especially when paired with its soundtrack, the combination of which is simply jaw-dropping. Modern-day film cameras capture bees magnified hundreds of times so that they appear birdlike in size. The cameras get inside the inner recesses of a bee's secret lair, showing her feeding a queen, molding a queen cell, emerging from one or performing a waggle dance to convey the direction and distance of pollinating plants.

Similarly, cameras capture a drone and queen in flight, mating in mid-air and the drone dropping to the ground dead from his sacrificial (and one would hope satisfying) act of procreation. The world is seen from the bee's point of view, as if a mini camera were mounted on her back. In one particularly poignant closeup, you see a bee, perched on an almond flower, being sprayed with fungicide. She clings to her branch, withstanding this chemical shower, but eventually succumbs and falls to the ground.

> IN AN EXTREMELY SAD AND MOVING SCENE, WE WATCH BEEKEEPER FRED JAGGI, WHO HAS JUST BEEN TOLD THAT HIS COLONY WAS INFECTED WITH FOUL BROOD, SET ABOUT GASSING HIS BEES.

Apart from this technical virtuosity, cinematographer Jörg Jeshel captures all the natural beauty of the Swiss Alps and Austria. Traditional beekeeper Fred Jaggi looks like he could be a character right out of *The Sound of Music*. A genial beekeeper, Jaggi did not want to follow in his father and grandfather's footsteps because he did not wish to get stung. He decided he was "no sissy" only when his father told him he would sell the hives if there was no one to take over the family business. In an extremely sad and moving scene, we watch Jaggi, who has just been told that his colony was infected with foul brood, set about gassing his bees. He then then sweeps their carcasses into a pit, along with frames and other equipment, and sets it all on fire—a devastating emotional and economic loss.

Jaggi's counterpart is John Miller, owner of Miller Honey Farms in Newcastle, California. He, too, comes from a long line of beekeepers. But while Jaggi has kept things more or less small-scale, Miller has followed the capitalist imperative to grow the family business so that everything is ten-fold the scale it was in prior generations: the costs, the power used, the inventory, the number of hives, trucks, distances travelled, output, etc. Miller still cares about the bees, but he admits that he probably does not have the same emotional connection to them that he once did or that earlier generations of Millers did. They are more of a commodity to him. And given the devastation wrought to his bees by Colony Collapse Disorder, it would be too painful to take their deaths too much to heart. When listening to the buzzing of bees, he hears "the sound of money."

Toward the end of the film, we are introduced to a third beekeeper, another American, Fred Terry. Unlike Miller, who is a stand-in for the straightlaced commercial beekeeper businessman, Terry seems like more of a laidback Arizonan ex-hippy. He talks about getting to know and gaining respect for the Africanized (killer) bees who escaped from a breeding experiment in Brazil many years ago and eventually arrived at our borders. Terry likens the fear of these bees to Americans' distrust and suspicion of "the other," namely undocumented migrants. He admires the ability of killer bees to survive and thrive under conditions that thwart the more mellow European bees he had been accustomed to working with, and he surmises that long after human beings are gone from this planet, "there will be bees."

More Than Honey, May 9, 2023 @ 7:00 p.m.

Screening link: https://plowtoplatefilms.weebly.com/upcoming-events.html

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HUDSON VALLEY FARM COOP COMMITTEE REPORT

August 15, 2023



By Jonathan Farber

The Park Slope Food Coop (PSFC) voted at the April 2021 General Meeting to become the original sponsor of a new and separate cooperative business, the Hudson Valley Farm Coop (HVFC). The website is under development at https://www.hvfarmcoop.-com/.

The Hudson Valley Farm Coop is a proposed enterprise that will acquire, improve, and operate fifteen farms in the Hudson Valley for the benefit of its shareholders and the wider community. The start-up budget for the project is $30 million. The HVFC will raise funds through a unique financial mechanism called a Direct Public Offering, and will provide its members the rare opportunity to own a stake in socially progressive and ecologically regenerative farms. Investments will help to recreate, sustain, and protect this wonderful corner of our threatened and critical agricultural region.

Since our last update, published in the July 2022 edition of the *Linewaiters' Gazette*, the Park Slope Food Coop Hudson Valley Farm Coop Committee (HVFCC) has reached

full operating capacity with nine active Coop members and General Manager Joe Holtz. We have formed three working groups focused on writing the business plan, preparing the financial model and developing an outreach and marketing strategy. The full committee meets monthly in-person and we anticipate opening a portion of our monthly meetings for PSFC members to attend when the Coop is able to provide in-store meeting space for larger groups.

The HVFCC is recruiting for pro bono legal assistance from one or more Coop members. The proposed HVFC will be a not-for-profit Cooperative Corporation licensed in New York and legal consultation provided may fulfill pro bono service requirements. This is an opportunity to work with a diverse team creating positive change in our food and farming systems.

The most immediate need is for attorneys to assist with filing a Certificate of Incorporation; preparing bylaws, structuring and administering a Direct Public Offering and promoting a farm worker, and more. Interested PSFC members may reach out to: info@hvfarmcoop.com.