

FILM NIGHT: CUBBY

March 3, 2026



**"THE LOVE CHILD OF
NAPOLEON DYNAMITE & LADY BIRD"**

Terry Messard, Fresh Tomato Review



**"DISARMINGLY
ENTERTAINING"**

Rich Cline, Fresh Tomato Review



a film by
Mark Blane



Cubby

2020 BURIED TREASURE AWARD
CHLOTRUDIS SOCIETY OF INDEPENDENT FILM



CUBBY (2019)

With a bold voice reminiscent of heyday 1990s independent cinema, *Cubby* gives a whole new meaning to “adventures in babysitting.” Written and directed by breakout star Mark Blane and shot in crisp 16mm, this quirky dark comedy tells the story of an anxious Midwestern twenty-something who moves to NYC in hopes of becoming an artist. We follow Mark as he navigates his new life in this overwhelming city and with chemically imbalanced flights of fancy, all while fostering a friendship with Milo, a precocious six-year-old he begins to babysit in Park Slope, Brooklyn. This simultaneously off-the-wall and oddly charming debut features a superhero named Leather-Man, a bizarre closet-dwelling roommate, psychedelics and a heartwarming performance by Emmy Award nominee Patricia Richardson (*Home Improvement*). *Cubby* is sure to make you reconnect with your inner child. (Credit: NewFest New York Film Festival)

Mark Blane is an actor, writer, and director living in Brooklyn, NY. His films include the feature *Cubby* (2019) and shorts *Ghost Bike* (2024), *American Assassin Amnesiac* (2024), and the forthcoming film adaptation of *Medea* titled *Needle Road* starring Sinéad Matthews, Heather Burns and Ajay Naidu. He co-wrote and produced the Netflix documentary *The Death and Life of Marsha P. Johnson* (2017). His work has been supported by Kodak, Brooklyn Arts Council, NYSCA, Sundance and Leslie Lohman Museum of Lesbian and Gay Art, among others. He can be seen on six episodes of the Apple TV show *Little Voice* as well as indie films including *The Apology* and *But I’m Your Brother* (Dir. Noah Morse). As an actor, he is repped by Tyler Kahl at Allegory Talent and Nelson Paredez and Garrett Lindsey at The ESI Network. www.markblane.com

This film will be screened by Zoom on **Thursday, March 12, at 7pm**. Writer and director Mark Blane will be present for a Q+A after the screening.

Join Zoom Meeting: <https://us02web.zoom.us/j/88425591770>

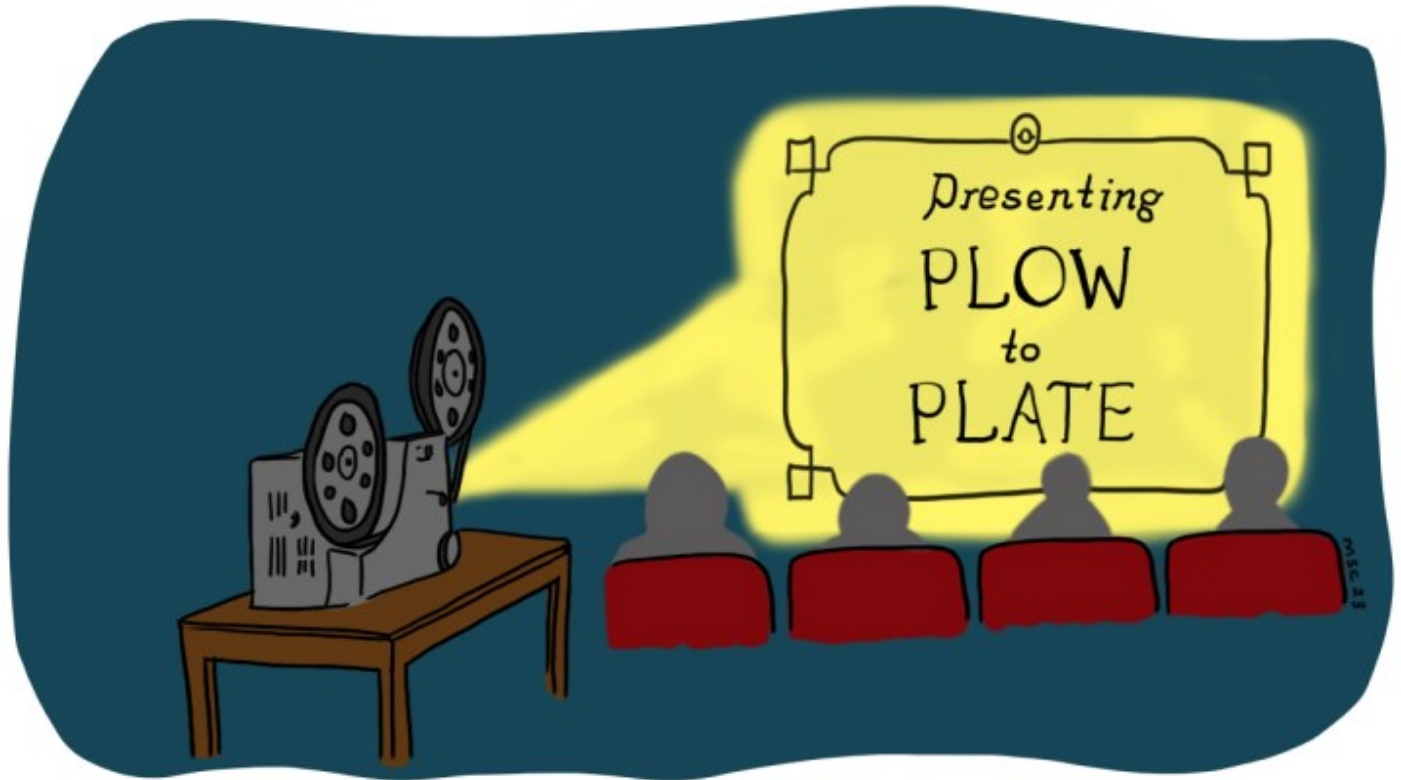
Meeting ID: 884 2559 1770

To be added to our email listserv for future screening announcements, please send a

request to jlymiller@me.com.

PLOW TO PLATE PRESENTS: FRUITS OF LABOR

March 3, 2026



March 3, 2026

By Adam Rabiner

A drone shot above a farm. Below, people are picking strawberries. It looks like California. A conventional tableau. Another film about the exploitation of migrant labor. Yet the 18-year-old narrator is one of the people in the field—Ashley Solis Pavont tells us that she was born in the United States to a family of Mexican healers. So were her three younger siblings, all of whose names, like hers, start with “Ash.” Their mother, Beatriz, told them it symbolizes a meadow of trees with roots that establish the family here in the U.S. After that initial scene, the rest of the movie takes place in their

crowded, rundown house shared with 12 other families; Watsonville High School, where Ashley is a senior; a shop where Ashley is trying to find the perfect graduation dress; a fruit processing plant where Ashley works the 10:00 p.m. to 6:00 a.m. shift; and other parts of town. This is not a film about migrants, but rather of a mixed-status family—an undocumented mother raising citizen children. Twenty-two years earlier, a deathly ill Beatriz was brought to the U.S. for urgent medical care and granted a temporary visa. In her fevered state, the nurses caring for her as she lay in her hospital bed appeared as angels.

Beatriz, a spiritual and religious woman, works seven days a week as a house cleaner. Since she is divorced and without financial support from her ex-husband, Ashley must also work to support the family. Ashley observes that her younger brother, 16-year-old Ashford, whose nickname is “Barron,” meanwhile, acts like a little kid, skateboarding, playing video games and hanging out with his girlfriend Ximena, who becomes pregnant by him. Ashley says that he lives in a fantasy world where all the burdens fall on women. While Beatriz encourages her eldest daughter to complete high school to get a better-paying job, she reinforces traditional patriarchal roles and expectations, magnifying Ashley’s challenges. Often too tired from her night shift to go to school, Ashley’s poor attendance jeopardizes her graduation.

Fruits of Labor takes place in 2018 in a more threatening America. There are no video news clips of I.C.E. raids, but Beatriz and Ashley nervously hover around an iPhone listening to reports of arrests, detentions and family separations. Fearing her deportation, Beatriz has Ashley designated as the legal guardian of her siblings. Despite this ominous backdrop, not every American institution is indifferent. Ashley’s high school teaches the history of the United Farm Workers Union and New Deal legislation that exempted domestic and agricultural labor from worker protections—a 12-year-old can legally work in the fields. Hanging from a wall are college and pre-college posters, and the school’s motto echoes Beatriz’s wishes, “Dream Big, Work Hard.” Teachers, guidance counselors and the principal are sympathetic and caring.

Ashley also has support from a girlfriend and a devoted boyfriend, Adrian, with whom

she takes long walks in the countryside or along the shore, discussing matters such as their spirit animals and reincarnation. Ashley is thoughtful, intelligent, curious, articulate, self-aware and yet uncertain and scared. She's a teenager who wishes her life could be more normal, like Ashford's, but who has been prematurely thrust into an adult life of burdens and responsibilities. Her chosen animal is a turtle who just wants to hide in its shell.

Like the family profiled, the film itself is steeped in spirituality. Time-lapse cinematography shows flowers blooming, and animations depict fruits ripening. Imagery of bees and Monarch butterflies suggests ancestral forces and cycles of nature (and perhaps the ties between the U.S. and Mexico, where the Monarchs make their arduous journeys). These forces also help to sustain.

Hanging in the Pavon home is a print of a red, white and blue American flag waving above the word "freedom." This is a family that loves America, even though some aspects of America do not appear, at this moment, to fully love them back. The country depicted in the film has two faces. One is foreboding, while the other is welcoming and encouraging. Like Beatriz long ago in her sickbed, this family chooses to see our better angels.

Fruits of Labor Tuesday, March 10th, 2026

Please join the *Plow to Plate* mailing list by emailing plowtoplate@gmail.com to receive a screening link.

From October 2025 through March 2026, *Plow to Plate* is exclusively featuring films distributed by *Grasshopper Film*. Reversa Films produced *Fruits of Labor*.

Adam Rabiner lives in Ditmas Park with his wife, Dina.

SAY CHEESE! ARTISANAL TASTING AND PAIRING AT THE COOP

March 3, 2026



The Park Slope Food Coop Cooking Squad Presents

SAY CHEESE!

Tastings and pairings from the Coop's own cheese buyer, Yuri Weber

Learn about cheese sourcing,
seasonality, and selection.



Yuri Weber has been the coop cheese, olive, bulk, and fine foods buyer for 16 years. He enjoys cooking and singing (not always at the same time).



TO REGISTER:

foodcoopcooks.org/rsvp

IG: foodcoopcooks



Note: In-person attendance
is limited to 30 seats.

Feb 18th

7:30 pm EDT

upstairs at the Park Slope Food Coop
\$10 cash fee for
the in person class
(online is free!)

Courtesy of venue

Ever wonder how the Coop selects cheeses? Or, wish you knew how to shop the case like a pro? Join the PSFC Cooking Squad for **a practical, approachable cheese class** with our very own cheese buyer, **Yuri Weber**, on **Wednesday, Feb. 18, at 7:30 p.m. EST** as part of the Coop's monthly cooking series. This Cheese 101-style session offers a behind-the-scenes look at sourcing, seasonality and selection, along with practical advice for choosing cheeses for different occasions and budgets.

The class will focus on artisanal regional cheeses with an emphasis on standout producers from Wisconsin and Vermont. From understanding flavor profiles to creating thoughtful pairings with what's currently available, Yuri will share tips for building a seasonal cheese board and delve into the many practical facets of cheese—like which ones melt best and how to avoid quesadillas that drip!

DID YOU KNOW THE COOP SELLS OVER 5,000 POUNDS OF CHEESE EVERY WEEK?

Join us for an hour filled with practical advice from someone who knows the cheese case inside and out. Class will be **in-person at the Coop** and streamed **online via Zoom**. For in-person attendees, there is a \$10 cash-only fee taken at the door to help cover the cost of ingredients. Attendees will get to ask questions, meet Yuri and eat cheese! This class is perfect for anyone looking to elevate everyday snacking or hosting without overcomplicating things.

ABOUT THE CHEF

Yuri Weber has been the Coop's cheese, olive, bulk and fine foods buyer for 16 years. He enjoys cooking and singing (but not always at the same time). Yuri is also full of useful and interesting tips and facts about cheese! ***Did you know the Coop sells over 5,000 pounds of cheese every week?***

RSVP, PARTICIPATE, AND FOLLOW

Sign up for classes, download recipes and find shopping lists to cook along from home at foodcoopcooks.org. As classes are added, they will show up on the Squad's home page. Check back regularly for updates! Follow the Cooking Squad on Instagram for more content, including shopping sessions with guest chefs!

TEACH A CLASS

Though cooperation is at the heart of the Coop's mission, so is food! The Cooking Committee is looking for guest chefs to share their food expertise, traditions, and special treats. Members receive FTOP credit for preparing and delivering classes. Tell us what you want to teach!

FILM NIGHT: "FLYING ON ONE ENGINE" (2008) AND "SUNSET AND THE MOCKINGBIRD" (2021)

March 3, 2026



Flying on One Engine is an incredible, fantastic, heartwarming, inspiring, and hilarious documentary. It features the infirm 77-year-old Dr. Sharadkumar Dicksheet, an eight-time Nobel Peace Prize nominee who spends half his year performing free corrective cleft palate surgeries in India. The other half is spent living alone in a tiny rodent-infested apartment in Brooklyn, surviving on leftover take-out fried rice and buying lottery tickets. He's a brilliant character, one you couldn't possibly dream up. He's funny and outrageous. His candor is priceless, while the work is dead serious. And that's only part of what makes this film so entertaining.

Joshua Z. Weinstein directed the feature film, *Menashe*, which was released by A24, and nominated for a Gotham Award for "Breakthrough Director" as well as an Independent Spirit Award for "Best First Feature." He has also directed the documentaries *Drivers Wanted*, *Flying On Engine* and *I Beat Mike Tyson*. As a cinematogra-

pher, he has lensed *Sell/Buy/Date*, *Elaine Stritch: Shoot Me* and *Bikini Moon*. Born in NYC, Joshua has been a Coop member on and off since 2008.

**Wheelchair-bound
Without a larynx**

**The fastest
plastic surgeon in
the world**

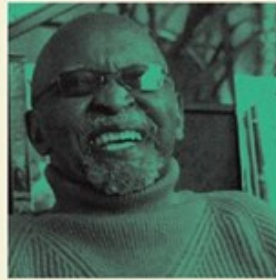
a film by Joshua Weinstein

FlyingOnOneEngine

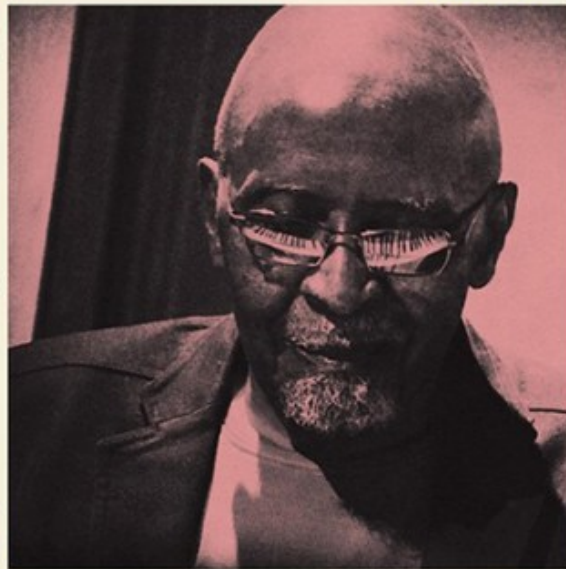
Graphics courtesy of venue.



*Junior
Mance*



*Gloria
Mance*



sunset and the **mockingbird**

memories fade. love is redefined. music endures.

FEATURING GLORIA MANCE JUNIOR MANCE EDITED BY NICO NØRGAARD STAFFOLANI
PRODUCED BY KALI HOLLOWAY ADAM KAHN DIRECTED AND PRODUCED BY JYLLIAN GUNTHER

SUNSETANDTHEMOCKINGBIRD.COM



Graphics courtesy of venue,

Sunset and the Mockingbird tells the moving love story of Gloria Clayborne and acclaimed jazz pianist Junior Mance, whose career spanned seven decades and featured collaborations with legends like Dizzy Gillespie and Dinah Washington. But Junior's most profound duet began in 1996, when he met Gloria. The two quickly married, and Gloria became his manager, companion and biggest fan. They traveled the globe together with music at the center of their bond.

In 2012, Junior suffered a stroke and developed dementia. Though his musical instincts remained intact, Gloria was confronted with questions of identity, legacy and the fragility of time. Filmed over 10 years, this deeply intimate documentary is told through Gloria's perspective, loosely structured around her personal journal entries. Like jazz, the film moves fluidly between past and present, combining verité footage with archival photos and performances. What emerges is a portrait of devotion, imperfection and enduring connection.

Jyllian Gunther is an Emmy Award-winning filmmaker and multimedia storyteller. Most recently, she co-directed and produced the HBO feature documentary *Bang My Box: The Robin Byrd Story* (2027). She served as writer-director for the HBO series *Swiping America* (2025). Her feature documentaries include *The New Public* (for PBS, distributed by Kino Lorber), and the critically acclaimed *Pull Out*. Other work includes: writer-director on NBC's Emmy award-winning *Who Do You Think You Are*, director on *Black Patriots: Heroes of the American Revolution* (History/A&E), director for the Amazon series *The New Yorker Presents*, producer for NPR's *This American Life* and more.

The films will be screened by Zoom on Thursday, February 19, at 7 p.m. (Meeting ID: 844 7273 8357). Directors Joshua Z. Weinstein and Jyllian Gunther will be present for a Q+A after the screening.

To be added to our email listserv for future screening announcements, please send a

request to jlymiller@me.com.

MARCH CONCERT

March 3, 2026

SEASON 2, 7TH CONCERT!!

Let's party!

A FAMILY CONCERT

& CREATIVE ACTIVITY DAY

MUSIC FEATURING:

- THE KUGEL CREW
- BRANDON LÓPEZ
- DEBBIE BRUKMAN & BENJAMIN HELLER

SUNDAY MARCH 15

**PRESENTED BY THE PSFC CONCERT SERIES
IN COLLABORATION WITH THE PSFC FUN COMMITTEE**

Get your tickets here!

ACTIVITIES START @1:30 PM

- SHOW @2 PM
- GROWN UPS: \$10
- 13-18YRS: \$5
- KIDS UNDER 12: FREE

SHAPESHIFTER LAB
837 UNION ST
BROOKLYN, NY 11215



March 15: The Park Slope Food Coop Concert Series—in collaboration with the PSFC Fun Committee—invites families, kids, and curious listeners of all ages to a joyful, community-powered concert made especially for young ears and playful hearts.

This joyful, community-powered event celebrates music as a shared language—one that brings generations together through rhythm, movement, imagination, and fun.

Live Music for All Ages (Curated by the Concert Series Committee)

An engaging, welcoming concert experience where children are free to listen, move, dance, and experience live music up close—right alongside parents and caregivers.

- **The Kugel crew**
- **Brandon López**
- **Debbie Brukman & Benjamin Heller**

Creative Activity Stations (Hosted by the Fun Committee)

Three hands-on stations will be set up throughout the space so families can create before, during, or after the music:

- **Face Painting & Fun Tattoos** (with stencils!)
- **Coloring & Card-Making Station**
- **Mask Decorating & Mask-Making**

Kids can rotate between stations, express themselves creatively, and take their creations home.

Members and Non-members are all welcome!

[Buy Tickets Here!](#)

FOOD CLASS: MUSHROOMS 101

March 3, 2026

The Park Slope Food Coop Cooking Squad Presents:

mushrooms 101

Kick off your culinary adventures in the new year with mushrooms! Guest chef and squad member William Doran will be joined by some of the Coop's mushroom suppliers to talk ***all things mushroom*** and share three different ways to prepare the humble fungi, including an *oyster mushroom ragout with polenta* and a *mushroom pâté*. Both recipes are vegan.



Wed., Jan 21, 2026 7:30 PM EST

Park Slope Food Coop – 2nd Floor Kitchen

\$10 cash fee for in-person attendees or join online for free!

Register:

foodcoopcooks.org/rsvp or scan the QR code.

Find us on Instagram [@foodcoopcooks](https://www.instagram.com/foodcoopcooks)



January 20, 2026

Kick off your culinary adventures in the new year with mushrooms! Join us with guest chef and squad member William Doran to talk all things mushroom on Wednesday, January 21, at 7:30 p.m. as part of the Coop's monthly cooking series. William will demonstrate three different ways to prepare mushrooms, including an oyster mushroom ragout with polenta and a mushroom pâté.

The class will be in-person at the Coop *and* streamed online via Zoom. For in-person attendees, there is a ten-dollar cash-only fee taken at the door to help cover the cost of ingredients. Attendees will get to interact with the chef and sample the recipes! (Both recipes mentioned above are vegan.)

ABOUT THE CHEF

William Doran is a licensed architect, educator and food writer based in Brooklyn, NY. He was born and raised in New Orleans and has spent most of his life stoking a passion for cooking and bringing people together through food. In 2021, he started publishing recipes and food stories at adventurouscooks.com and began hosting virtual and in-person cooking classes the following year. His passions for food and architecture brought him to New York City in 2022, when he also joined the Coop—and subsequently the Cooking Squad. William publishes a free quarterly newsletter and you can also find him on social media as [@adventurouscooks](https://www.instagram.com/adventurouscooks).

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TEACH A CLASS

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FEBRUARY CONCERT

March 3, 2026

SEASON 2, 6TH CONCERT!!

THE PSFC CONCERT SERIES



FEATURING FOUR ACTS

PORTERFIELD – FT. OR BAREKET AND INES VELASCO

THERESA ROSAS – ALAN GRUBNER – SAM WEBER TRIO

NOA FORT

ZOSHA WARPEHA & JONATHAN KAISER

**FRIDAY,
FEB 13, 2026
DOORS 6 PM
SHOW 6:30; \$10**

**SHAPESHIFTER LAB
837 UNION ST,
BROOKLYN, NY 11215**

**Get your
tickets here!**



Join us for the next Park Slope Food Coop Concert Series on Friday, February 13, at ShapeShifter Lab.

Buy Tickets Here!

Set 1: 6:30 PM - 6:50 PM

PORTERFIELD — FT. OR BAREKET AND INES VELASCO

Joined by Or Bareket and Ines Velasco, Jacob Aviner leads this trio in a new batch of never-before-heard songs, reimagining his band Porterfield. More info:

- Jacob Aviner — vocals, electric guitar
 - Or Bareket — upright bass
 - Ines Velasco — drumset
-

Set 2: 7:00 PM - 7:20 PM

THERESA ROSAS – ALAN GRUBNER – SAM WEBER TRIO

Trio project focused on songs, compositions, and improvisations.

- Theresa Rosas — piano, vocals
 - Alan Grubner — violin
 - Sam Weber — bass
-

Set 3: 7:30 PM - 7:50 PM

NOA FORT

Solo set featuring Noa Fort's original songs.

- Noa Fort — voice, piano

Set 4: 8:00 PM - 8:20 PM

ZOSHA WARPEHA & JONATHAN KAISER

New atmospheric duo exploring textural, drone-based, and improvised spaces for hardanger d'amore and cello.

- Zosha Warpeha — hardanger d'amore
- Jonathan Kaiser — cello

Buy Tickets Here!