

MEMBER-SUBMITTED ARTICLE: A NEW PARK SLOPE CAFE WITH FAMILIAR OWNERS

March 24, 2026



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By Roman Vandercruyssen

(Editors' note: Roman submitted this article with the following explanation:

"I'm 15 and I just joined the Coop. I'm not totally new to the Coop—I used to help my parents in the childcare room and recycling shifts when those shifts still existed.

I'm a food lover, explorer and aspiring critic.

This is my first article ever, and I especially wish to have it published in the Gazette, the Coop being my neighborhood anchor since I was born.

Anyway, this is my article, and I hope you'll like it.)

There's a new popular foodie spot in the neighborhood: Lincoln Station! If the name sounds familiar, you might think of the original one, which opened 13 years ago in Crown Heights.

The second location sits at 7th Ave and 1st Street, replacing the family-favorite spot Bareburger (RIP). Even though it's a big open room, it still feels cozy—a brick wall, lots of small tables, filled with colorful teapots—giving the friendly vibe we need in this freezing winter. Just a warning though: weekends from 11 a.m. to 1 p.m., the place can get crowded.

The menu is classic café stuff, but let's be real: for a teenager like me, price matters. That's why I immediately spotted the \$6.75 egg sandwich. Basic? Yes. But wow—worth it. “A must-have,” said Anna Klinger, the owner and chef of the place, whom I interviewed for this article. “For the first time, definitely take the egg sandwich. It's my personal favorite. It's made with two fried eggs, so when you bite into it, it's runny. The sandwich is topped off with salsa rosa and melted cheddar.”

To say it's great would be an understatement. The yolk spills out and adds to the sweet sauce, complementing the richness of the fried eggs and cheddar, all between a soft brioche bun. I added bacon for \$2, giving the sandwich the crispness and meaty flavor I always enjoy. Exactly what a specialty item should be. Don't get scared of getting messy savoring it!

If Klinger's name rings a bell, that's because she and her husband, Emiliano Coppa, are Park Slope residents who also own Al Di La, an iconic Northern Italian cuisine restaurant, which opened 28 years ago in our neighborhood. Al Di La is more of a fancy celebration spot, while Lincoln Station is casual and everyday. And if you're wondering, we're not related; this article isn't some disguised ad. Just my way of exploring and supporting our local food scene.



Lincoln Station

Other popular picks? “The avocado egg and the chicken sandwich,” Klinger said. “Those are the real crowd pleasers.” The avocado egg comes on a multigrain roll with jalapeño salsa, giving it a nice kick smoothed by the avocado. The chicken sandwich is next-level: real rotisserie chicken (generous pulled bites) on crunchy ciabatta, packed with fresh parsley and topped with caper mayo. It’s fresh, flavorful and quite filling. Bonus, you can actually take out the whole rotisserie chicken with sides for dinner at home.

For veggie lovers, the kale salad is another of my favorites—very garlicky, so maybe don’t eat it before a date. The tart dressing pairs well with the crispy croutons and flavorful Parmigiano. I personally balanced it with added avocado. There’s also the soup of the day that changes daily, plus baked goods at the counter that I *will* be trying

next time.

Overall, Lincoln Station already feels like it belongs in Park Slope, and it's exciting to see our local food community growing strong. Good food, fair prices, cozy vibes—what more do you want? Okay, maybe one thing: please add the famous Al Di La's "torta di pere" (pear cake) to the dessert menu.

I could eat that anytime.

MEMBER-SUBMITTED ARTICLE: WHAT THE LIDL REVIEW LEFT OUT—CONTEXT, CONFLICT AND COMMUNITY

March 24, 2026



March 3, 2026

By Luca Telesca

Anita Bushell's review of Lidl omits crucial context that Coop members deserve to know.

After Key Food closed in 2021, a coalition including the Fifth Avenue Committee, Park Slope Neighbors, Warren Houses Tenant Association and then-Council Member Brad Lander worked with developers to ensure an affordable grocery store would replace it. According to the *Brooklyn Paper*, they specifically banned “high-end” chains like Whole Foods and Eataly. The community asked for Lidl.

What the review doesn't mention: Bushell herself led a seven-year campaign to save Key Food, founding the “Save the Fifth Avenue Key Food” group (News12, 2021). This undisclosed conflict of interest matters when evaluating her criticism of Key Food's replacement.

LIDL'S LOW-OVERHEAD MODEL ENABLES THOSE 49-CENT CROISSANTS. EVERY DOLLAR SPENT ON DECORATIVE POSTERS IS A DOLLAR NOT PASSED TO CUSTOMERS AS SAVINGS.

On opening day, community leader Karen McCreary, who fought for affordable grocery access, was among the first customers. Park Slope resident Aretha Jones told the *Brooklyn Paper*: “I used to go to Whole Foods, but Lidl is my favorite. I have actually cut my grocery bills in half.”

The croissant comparison reveals deeper issues: Bushell compares Lidl's 49-cent croissants with the Coop's \$2.11 version, declaring the affordable option “technically edible.” That \$1.62 (331%) difference reflects different market segments, and for many shoppers that matters enormously. Calling affordable food “technically edible” is not food criticism—it reflects troubling class bias.

Bushell's aesthetic complaints about "gray tones" and "utilitarian" design miss the point: Lidl's low-overhead model enables those 49-cent croissants. Every dollar spent on decorative posters is a dollar not passed to customers as savings. Dismissing anti-theft infrastructure as creating "entrapment" ignores the reality of urban retail.

The "lack of community" criticism is particularly tone-deaf. The Coop's model works wonderfully for people with schedule flexibility to donate almost three hours every six weeks. It works less well for home health aides, restaurant workers and parents juggling childcare and multiple jobs. They also deserve affordable groceries without judgment about whether they're building "community" the right way.

When Jones rides her e-bike to Lidl and loads her basket with groceries that cost half what she paid before, that is community support. It's just not the kind visible to someone comparing croissant heights.

THE PARK SLOPE COMMUNITY INCLUDES PEOPLE ACROSS ALL INCOME LEVELS.
THIS COMMUNITY FOUGHT FOR AFFORDABILITY—AND SUCCEEDED.

The review also questions and omits Lidl's considerable success: voted number one grocery chain in *Newsweek's* 2025 Reader's Choice Awards and fastest-growing brick-and-mortar grocer in the UK for over two years. These aren't random achievements—they reflect a business model that serves real customer needs.

A fair review might have explored how Lidl serves different needs than the Coop, interviewed diverse customers, or examined which products Lidl excels at versus where it falls short. Instead, we got an article that mistakes personal preference for objective analysis.

The Park Slope community includes people across all income levels. This community fought for affordability—and succeeded. When we dismiss stores serving budget-cons-

cious shoppers as inferior, when we characterize affordable food as barely edible, we're saying some community members matter less than others.

That's not the cooperative spirit I think we value.

Luca Telesca is a Prospect Heights resident and the Director of the Materials Characterization Laboratory at Columbia University. He has been a Coop member for just a year; he likes running and working the receiving shifts (lifter).

MEMBER-SUBMITTED ARTICLE: HELP OUR SISTER COOP IN SAO PAULO!

March 24, 2026



November 18, 2025

By Joe Holtz

Through our practice of the International Cooperative principles, we have been giving advice to the group that has been trying to start the Gomo Coop in Sao Paolo, Brazil.

Over the last several years, we have Zoomed with them and answered many questions about what we do here and why we do what we do.

We have been impressed by their intent to practice participatory cooperation. Their commitment is strong. Successfully launching a new cooperative is financially difficult. Our dollars will go very far in Brazil, where the cost of living is much lower than here. Please seriously consider backing up the advice we have given by donating money to them through their online fundraising campaign.

Joe Holtz is one of the cofounders of the Coop and retired this year after 50 years of employment by the Coop. During that time he has emphasized our Coop's commitment to the International Principles of Cooperation.

Support Gomo Coop! Latin America's first participatory cooperative supermarket!

Inspired by **Park Slope Food Coop**, in the last 10 years, many food coops have been founded in Europe. And now it's Brazil's time.



First cooperative members
São Paulo, Brazil

For a big city like São Paulo, with its urban complexity, mobility challenges, and high levels of social inequality, a food coop is an especially important initiative. It offers a concrete alternative to address the common issues faced by large Brazilian cities: access to organic, healthy, and affordable foods; the valorization of local and sustainable production; and the reorganization of the distribution system, often dominated by large corporations and unsustainable supply chains. **Support our campaign today and help make this alternative a reality.**



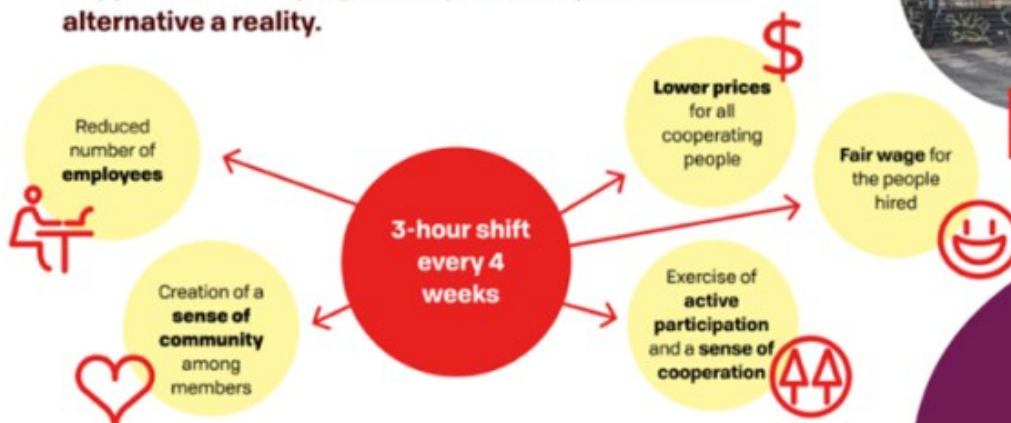
Help us to open our doors

With your support at **PayPal**, we'll stock our shelves with fresh, high-quality, organic, and essential products, sourced directly from the producers. This is the final step towards opening our doors.

sites.google.com/gomocoop/eng



Gomo Coop's future store
under construction



**GOMO
COOP**

Courtesy of Joe Holtz.

VOLUNTARY ARTICLE: PLASTICS IN TESTICLES? THAT'S RIGHT, GUYS!

March 24, 2026

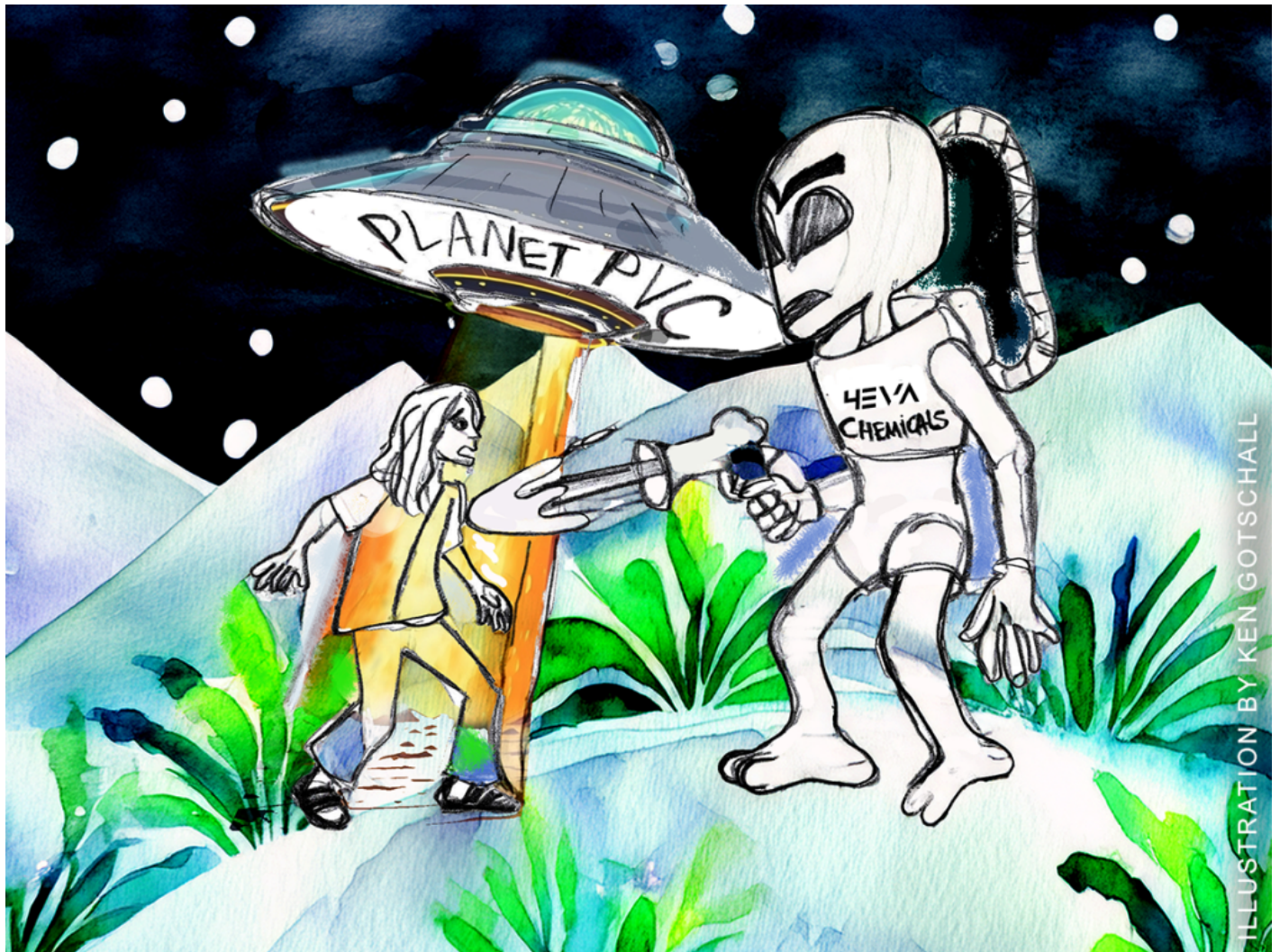


June 24, 2025

By Lesley Broder, Ricki Jaeckel, Zoë Kaplan-Lewis, Jessica Roff, Anne Schoeneborn, Abigail Shelton, Matthew Spencer and Lois Wilcken

Just one year ago, NPR and several other media sources reported on a study conducted at the University of New Mexico and published in the May 15 issue of the peer-reviewed *Toxicological Sciences*. A team of researchers studying microplastics in both human and canine testicles did not expect the quantity that they found in humans—actually three times higher than in dogs. The study followed a smaller one in Chi-

na, in 2023, that also found microplastics in testicles. The studies establish no firm causal connections with human health issues, such as the well-documented global decline in sperm count, but they make a powerful argument for further research, and a good dose of precaution.



You don't have testicles? That doesn't let you off the hook. In March 2024, *The New England Journal of Medicine* published the results of a three-year study that found a correlation between micro- and nanoplastics (MNPs) in heart tissues and heightened risk of disease. Just last month, *Nature Medicine* published yet another study on MNPs in decedent human brains, and the scientists found a possible correlation with dementia.

A MICROPLASTIC, BY THE WAY, IS A SHARD OF PLASTIC MEASURING NO MORE THAN FIVE MILLIMETERS IN LENGTH, AND A NANOPLASTIC IS ONE BILLIONTH THE SIZE OF A MICROPLASTIC.

Interested now? A microplastic, by the way, is a shard of plastic measuring no more than five millimeters in length, and a nanoplastic is one billionth the size of a microplastic. The latter is capable of passing through a cell wall. Besides the polymer at the base of plastic (a chain of molecules made from fossil carbons), the industry adds up to 16,000 chemicals to impart properties like durability, flexibility, texture and color. These include known toxins. The New Mexico study found an abundance of polyethylene (PE) and the carcinogenic polyvinyl chloride (PVC). Even a nanoplastic carries the chemicals. They never go away. And we would be remiss for not mentioning that *plastic particles like to migrate from packaging into food*.

We are members of the Coop who have been meeting regularly since July 2024 to form a Plastics Reduction Committee. At the January General Meeting (GM), we delivered a warmly received presentation of our reasons for wanting to work with the Coop community to reduce our use of plastics (especially single-use), provide alternatives for shoppers, and educate members about the crisis and what we can do. We were on the agenda for a vote to establish the committee at the May GM, but other pressing issues postponed the vote. We are not on the agenda for the June GM, but we are optimistic we will soon come up for a vote.

Meanwhile, we will continue meeting and learning. If you are interested in learning more, we can make the following recommendation (downloadable):

Landrigan et al. 2023. "The Mindaroo-Monaco Commission on Plastics and Human Health." *Annals of Global Health* 89(1): 23, 1-215. <https://annalsofglobalhealth.org/articles/10.5334/aogh.4056>.

Questions? You may reach us at reduceplasticpsfc@gmail.com