

GARLIC-MARINATED ZUCCHINI (CONCIA)

September 11, 2020

By Leah Koenig



Photograph by Valerie Trucchia

This dish hails from Rome's ancient Jewish community, which dates back 2,000 years. The recipe makes delicious use of summer's zucchini abundance and highlights a hall-

mark technique of Roman Jewish cooking: frying vegetables in oil. Although the zucchini is fried before it is marinated in a mix of chopped basil, parsley, garlic, and a glug of red wine vinegar, the final dish is complex and bright, rather than stodgy or heavy. I first tried *concia* at a restaurant in Rome's historic Jewish ghetto neighborhood over a decade ago, and haven't ever forgotten the experience.

PROPOSAL TO REINSTATE MEMBER LABOR WILL NOT GO TO A VOTE

September 11, 2020

DEAR COOP COMMUNITY,

At the August GM I tried to present a proposal to restore voluntary member labor for discussion. The response to my presentation was so overwhelmingly negative that I have decided not to request a vote. But I do want to address a few points as they bear on the state of our Coop.

First, although the General Coordinators knew about my proposal and I had written to them about the matter several times, and although I have had a cooperative relationship with them for many years, including as Committee Chair on the Loan Committee, they did not tell me that they intended to present the return to member labor as an apparent *fait accompli*, during their report at the beginning of the GM. I believe that there had been no earlier public proposal from the GCs to restore member labor. Had the GCs informed me of their intentions, I would have withdrawn my proposal.

Second, several comments suggested that my motives for wanting to restore member labor were political. One person explicitly said I was "screaming like Trump's girl-

friend.” Ouch. Without trotting out my progressive *bona fides*, I assert that people can legitimately disagree on which precautions are science-based and which are fear-based. Contrary to comments during the meeting, I had thought a lot about the issue, discussed it with other Coop stakeholders (staff and members), and spent considerable time reviewing health research and guidelines. I was motivated entirely by caring about the cooperative model and financial viability. I am concerned that liberals are becoming as reactionary as the right. I hope we are not going to meet disagreement with disparagement, either within our Coop or in the broader community. I tried to present as coherently as I could, within the limits of the Zoom meeting, a response to whatever concerns I could anticipate. I don’t think anyone should be dismissed or mocked for suggesting alternative approaches. That does not strengthen us, it weakens us.

Third, the Chair of the meeting said that the Chair committee members are not receiving work credit. He also noted that they are working more than average to make the GM happen. I think that the Coop should grant work credit to members who provide essential functions, such as running the GM and the *Linewaiters’ Gazette*. For essential functions we should not depend on members’ willingness to donate their time.

Finally, I had requested that my presentation be made available, but I don’t think that happened. Unfortunately, because my time was cut short and I had technical difficulties with my Zoom connection, the presentation was rushed, and I could not introduce myself, respond to questions, or provide clarifications. I am a public school special ed teacher; I used to be a social scientist; I have been a member of the Coop for about 25 years, and I was the chair of the Revolving Loan Committee. If anyone is interested, here is the link to the presentation:

https://docs.google.com/presentation/d/1UdZdpijqqvhxaK_06NjrTyqeOM8jAvnQSe-abaLbIKc/edit?usp=sharing

In Cooperation,
Rachel Porter

AN INVITATION

September 11, 2020

HELLO EVERYONE,

I am part of Rockycorner.org, a cohousing community in Connecticut, and a long-time PSFC member. Quite a few of us at Rocky Corner are also members of the PSFC, and we would like to invite the Coop community and their families to events that we are planning on our property and the surrounding area in rural Connecticut.

A Special Event for PSFC members & families: the Rocky Corner Cohousing community is planning some foraging and herb walks / hikes on some of the nice weather weekends we have left in this summer/early fall. We would like to extend a special invitation to the members of the Park Slope Food Coop and their families to come and spend a day in rural Connecticut with us.

Social distancing is easy at Rocky Corner; our property is situated on 33 acres of mostly farmland and is adjacent to a hiking trail that leads down to Lake Chamberlain, Connecticut's largest reservoir.

We have a few knowledgeable members ready to guide us as we forage and identify the herbs and edible wild plants that grow on our land.

We invite you to bring a picnic basket. There is plenty of space in our "outdoor living room" to organize some fun activities and games for all ages.

If you have a portable instrument, feel free to bring it along. The musically inclined among us are always ready for a jam session!

Since these events are very much weather-dependent and can not therefore be sched-

uled far in advance, we invite you to check our website regularly for updates:
www.rockycorner.org/events. We only ask that you dress appropriately for a walk/hike
(sturdy shoes and long pants!) and bring a smile to the event!

All of us at Rocky Corner Cohousing look forward to welcoming our friends at the PSFC
to these events and to celebrate outdoor living with all of you.

Be sure to RSVP for the event of your choice by emailing info@rockycorner.org a few
days before the event so we can plan appropriately for the ages and abilities of atten-
dees. Rocky Corner is a respectful and inclusive community and ALL ARE WELCOME!

Lori Schumann

AUGUST GENERAL MEETING APPROVES TEMPORARY MARKUP INCREASE

September 11, 2020

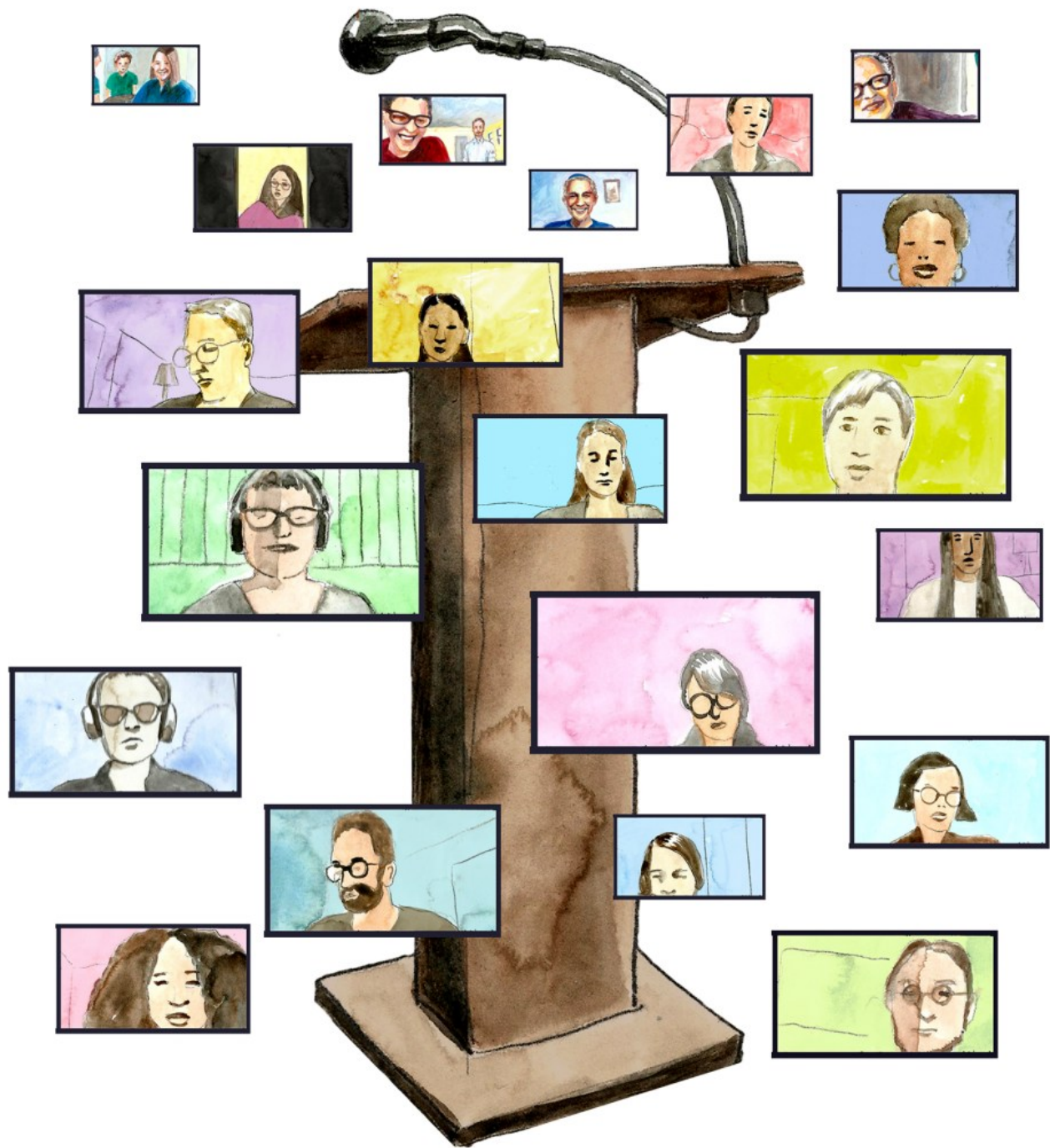


Illustration by Caty Bartholomew
By Christopher Cox

At the fourth General Meeting conducted via video, members voted in favor of a temporary increase in the standard markup applied to all products sold at the Coop, responding to the sharp drop in overall revenue during the pandemic. The meeting, held at 7:15 p.m. on August 25, was attended by 451 member-owners. They voted

368 to 63 to increase the markup from 21 to 25 percent, though individual members will be able to opt out of the price increase.



NEW DIRECTIONS FOR THE OLD STONE HOUSE

September 11, 2020




Photograph by Caroline Mardok

By Frank Haberle

Long before there was a Park Slope Food Coop (or a Park Slope neighborhood, or for

that matter, any “Slope” at all) there was the Old Stone House. In 1699, Dutch settlers built a little stone farmhouse by a marsh, on land that had been occupied and used by the Lenape tribe for thousands of years. In August 1776, during the Battle of Long Island, a key battle in the American Revolutionary War, this small building became the focal point of the battle, changing hands between the British and the Americans several times, as the Continental army slipped over the Gowanus. Later, the building became the clubhouse of the original Brooklyn Dodgers; was buried as part of the re-grading of the current neighborhood; and was then reconstructed, along with the surrounding Washington Park, as a WPA project during the 1930s.



COORDINATOR'S CORNER

September 11, 2020

Hi Everyone,

First, I want to thank everyone for being supportive, cooperative, and patient, regarding the changes in the bulk aisle.

As you may have seen, we installed new shelves in Aisle 2, instead of having only scoop bins.

Now that this phase is complete, and all bulk items except those in the silos are bagged, movement through the bulk aisle is quicker.

All bulk items that were temporarily moved to Aisle 3 are back in their original place.

Items will be organized alphabetically, as they were originally.

We have replaced items that we are unable to bag ourselves, such as flour and sugar, with a retail packaged equivalent of relatively similar price range.

Bread, pastry, spelt, rye, and AP flours, as well as cornmeal, are now available in two- or five-pound bags, from the same mills that provided us with those items in bulk.

Sugar is available from UNFI.

Tri-color pasta is now being offered for sale in Aisle 5. Wheat bran was discontinued, because it does not sell much. Salt in bulk was also discontinued, as salt at a similar price point is available among the baking goods in Aisle 2.

Food processing will bag nutritional yeast, in-shell peanuts, and sesame sticks.

The Bulk Coordinator