HEALTHY FINANCIALS REPORTED AT COOP ANNUAL MEETING

July 25, 2023



PHOTO BY CAROLINE MARDOK

By Leila Darabi

The Coop held its 2023 annual meeting and monthly General Meeting on June 27. There was a detailed presentation of the Coop's audited financial statement by external accountants; the voting in of a new member of the Coop's board of directors; and further discussion of succession planning for the eventual retirement of Joe Holtz, the Coop's cofounder, general manager, and treasurer. David Moss of the Chair Committee moderated both meetings, which took place via Zoom with all votes conducted using a digital platform called Simply Voting.

HEALTHY BALANCE SHEET

Salvatore Vicari, CPA, a partner at Cornick, Garber & Sandler, LLP, the Coop's outside auditing firm, walked meeting attendees through a detailed presentation of the

Coop’s audited annual financial statement (PDF), covering Jan. 30, 2022 through Jan. 29, 2023. “What’s special about tonight is we have outside experts… and you get to ask them directly questions about our financials and our financial report,” said Holtz as he introduced Vicari and Vicari’s colleague Zanna Masko.

NET INCOME FOR FY 2023 WAS $224,310, DOWN FROM $1,368,930 THE PREVIOUS FISCAL YEAR BECAUSE 2022 INCLUDED INCOME FROM ONE-TIME PAYCHECK PROTECTION PROGRAM (PPP) LOANS.

The report cites the Coop’s total assets at $12,566,999 at the end of fiscal year (FY) 2023, up from $11,633,699 at the end of FY 2022. Vicari noted that these assets include two new line items: “investment in debt securities current” and “investment in debt securities long-term,” which comprise about $2.8 million invested in US treasury bills. The Coop recorded annual net sales of $48,172,077 in FY 2023 up from $42,862,061 for FY 2022. Vicari also noted that operating costs fell to $9,335,157 in FY 2023 from $10,963,697 in FY 2022, noting that the reduction of temporary labor accounted for most of that $1.6 million savings. Net income for FY 2023 was $224,310, down from $1,368,930 the previous fiscal year because 2022 included income from one-time Paycheck Protection Program (PPP) loans. Similarly, prepaid expenses fell from $1,913,586 in FY 2022 to $245,793 in FY 2023, largely due to the receipt of the employee retention credit that the Coop filed for through its tax returns. The employee retention credit is a tax incentive designed to encourage businesses to keep employees on the payroll during economic downturns. Receipt of that cash was used to pay a portion of the Coop’s bills.

OVERALL, THE COOP REPORTED FISCAL YEAR-END CASH AS $3,870,715 IN JANUARY OF 2023, DOWN FROM $4,188,155 IN JANUARY OF 2022, BUT STILL WHAT VICARI AND HIS FIRM DEEMED A “HEALTHY BALANCE SHEET.”

In reporting on the cash flow section of the report, Vicari called it “my favorite page of the financial statement because it really shows what’s happening at the Coop.” Net cash provided by operating procedures came in at $2,392,905 for FY 2023, up from just $294,024 the previous fiscal year, with $1,652,291 of that difference coming from the employee retention credit. Overall, the Coop reported fiscal year-end cash as $3,870,715 in January of 2023, down from $4,188,155 in January of 2022, but still what Vicari and his firm deemed a “healthy balance sheet.”

During the question and answer period, member Stewart Pravda asked about a paragraph in the report’s footnotes stating that only 38% of members in 2023 and 35% in 2022 were eligible to shop. Joe Holtz fielded the question, explaining that—following the Coop’s bylaws—anyone who has contributed a member investment and not recouped it is considered a member/owner in the financial report, which includes more than 30,000 individuals. Holtz clarified that a far higher percentage of the Coop’s more than 15,000 active members are in good standing to shop.

Attendees voted to approve the audited annual financial report with 47 votes of “yes” and zero votes of “no.”

NEW BOARD MEMBER PUTS HAT IN RING FOR TREASURER

The annual meeting also included voting in a new board member and electing board officers.

With a vote of 329 “yes,” to 133 “no,” and 86 “abstain,” members elected Timothy Hospodar to fill the single open seat on the Coop’s board. Hospodar’s candidate statement, published in the *Gazette* in March, emphasized the importance of Coop members with school-aged children having a voice in decision making.

Later in the meeting, Hospodar put himself forward as a nominee for treasurer, causing a bit of a stir in a meeting otherwise free of conflict. The role of Coop treasurer has traditionally been held by a general coordinator, but it does not require nominees

to be full-time staff or members of the board. When given two minutes to give a statement, Hospodar suggested that an external point of view could complement staff perspectives when reviewing financial decisions. He also cited the eventual retirement of the current treasurer, Joe Holtz, stating that it would be beneficial to the Coop to have someone assume the role of treasurer while “Joe is still in the building as a full-time employee.”

Ann Herpel nominated Joe Holtz to remain treasurer. The latter thanked Hospodar for volunteering but questioned the efficiency of having someone from outside the staff approve and review the thousands of expenses and daily financial actions of the Coop. “Although I appreciate your willingness to get involved, I just don’t think this is the right avenue for that,” Holtz said.

> MEMBERS VOTED TO KEEP JOE HOLTZ AS TREASURER WITH FINAL TALLIES OF 43 VOTES OF “YES” AND 9 NOTES OF “NO” FOR HOLTZ AND 13 VOTES OF “YES” AND 34 VOTES OF “NO” FOR TIMOTHY HOSPODAR.

Two members asked Hospodar to describe his credentials ahead of the vote. In response, Hospodar shared that he has a background in mathematics and computer science and works for an auditing company. He noted that his expertise in data and analytics could potentially help the Coop automate some of the Coop’s financial reporting.

Following this discussion, members voted to keep Holtz as treasurer with final tallies of 43 votes of “yes” and 9 notes of “no” for Holtz and 13 votes of “yes” and 34 votes of “no” for Hospodar.

All other board officer roles held. Imani Qryn was nominated for and accepted the nomination of board president, winning the uncontested vote with 34 votes of “yes” and 3 votes of “no.” Shayna Moliver won the uncontested vote for vice president with

45 votes of “yes” and 1 vote of “no.” Finally, with a vote of 39 “yes” and 3 “no” Elizabeth Tobier retained the non-board role of secretary, which includes drafting and reviewing meeting minutes.

Members also voted to retain for another fiscal year the services of Garber & Sandler, LLP, as the Coop’s external auditors (42 “yes” to 2 “no”).

QUESTIONS ABOUT DELIVERY PROGRAM PILOT

In the open forum of the June General Meeting, Jan Rigsby suggested that taking paid staff time into account should be a requirement of proposals brought to general meetings. “I have increasingly been concerned about plans that could potentially suck up a lot of paid [Coop staff] time,” she shared, citing the Coop’s pilot program to allow shoppers to order online and have groceries delivered as something currently requiring staff attention.

> DELIVERY SERVICE COULD REDUCE THE NUMBER OF MEMBERS DRIVING TO THE COOP AND COULD INSPIRE MEMBERS TO DO LARGER, LESS FREQUENT SHOPS.

Stanley Greenberg asked for an update on the pilot program, citing concerns that the delivery program could increase truck traffic and that partnering with a third-party vendor like GrubHub would put the Coop in partnership with an anti-worker platform. Joe Holtz shared that the pilot would like to partner with a cooperative delivery company if one were to form and that they are still investigating options and noted that any expansion of the pilot would require discussion and voting at a future general meeting. General coordinator Joe Szladek noted that traffic is something the general coordinators have discussed and that the hope would be to reduce traffic, as a delivery service could reduce the number of members driving to the Coop and could inspire members to do larger, less frequent shops—which could potentially reduce car trips and traffic.

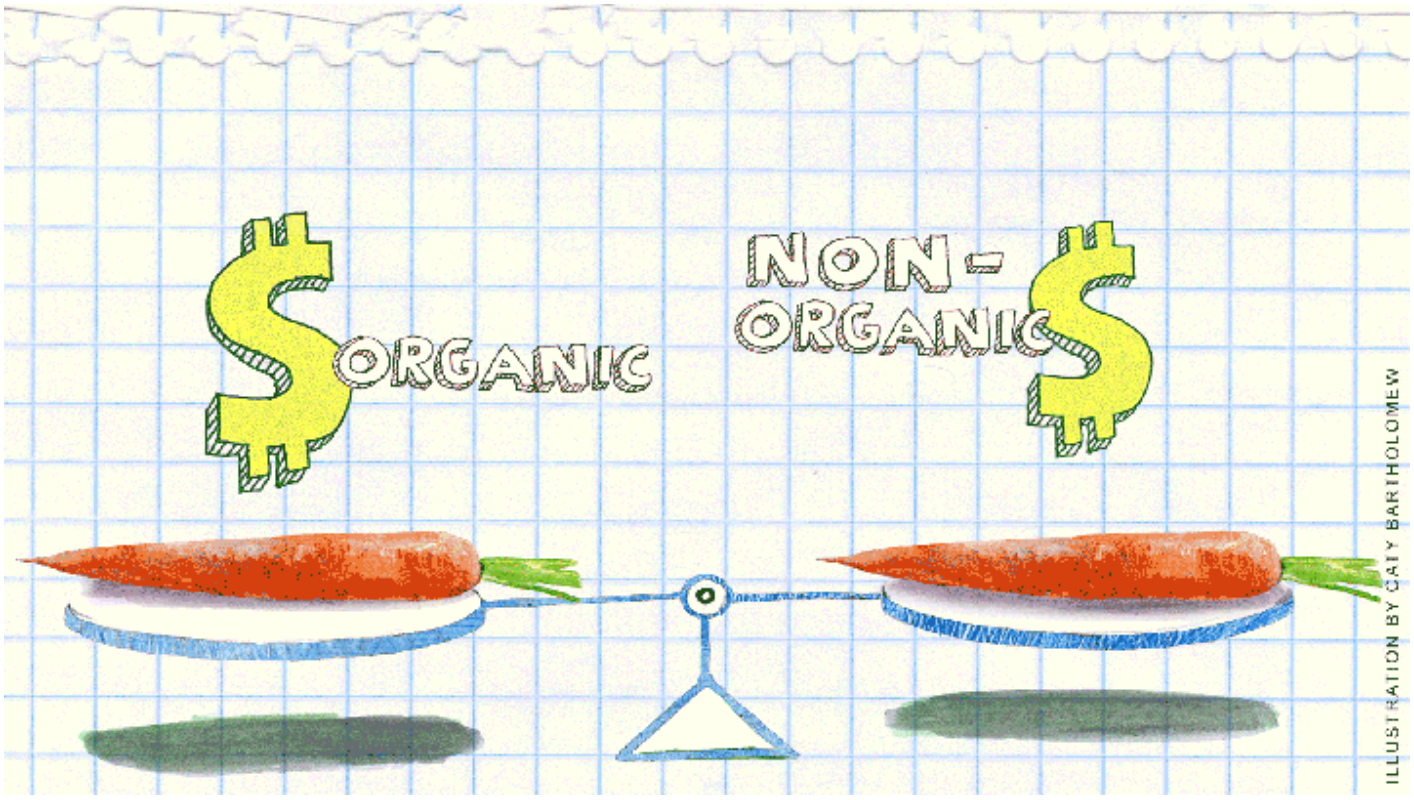
The meeting closed with the board voting unanimously to accept member recommendations on the board member and board officer votes, as well as the vote to retain the Coop's external auditors. The board also unanimously approved minutes from the May 2023 General Meeting with no changes.

No committees shared reports at this meeting.

Leila Darabi joined the Gazette *as a reporter in 2016. She is the cohost of the feminist TV podcast Cringewatchers and shares photos of the things she cooks with Coop ingredients via @persian_ish on Instagram.*

WHY ARE SOME ORGANIC PRODUCTS SO MUCH MORE EXPENSIVE?

July 25, 2023



By Walecia Konrad

A recent stroll through the Park Slope Food Coop's produce section showed the beginning of summer's bounty and the usual wide variety of organically grown items, including locally grown strawberries, rhubarbaand greens.

There's also the dizzying array of produce prices, posted each day on the shelf labels, often showing organic and conventionally grown produce side by side. Invariably, organic costs more than conventionally grown—sometimes a lot more.

> "I SHOP PRICE A LOT IN THE PRODUCE AISLE AND I OFTEN WONDER WHY THERE CAN BE SUCH A BIG DIFFERENCE IN ORGANIC AND REGULAR. IF IT'S SIGNIFICANT, I'LL BUY REGULAR OR SKIP IT ALL TOGETHER."
>
> *COOP MEMBER DEBORAH NOCELLA*

Coop members, of course, are accustomed to higher prices for organics. They're also appreciative of the fact that organic produce is almost always less expensive at the Coop than other grocery stores, thanks to the PSFC's low markup.

But the price differential does make one wonder why organically grown is more expensive than conventionally grown produce. Even more mysterious, why is there such a dramatic difference for some items? On a recent shopping day, for example, organic red peppers were selling for $4.73 a pound compared to $1.87 for non-organic. And organic fennel bulbs were selling for $4.30 each compared to $2.20 for non-organic.



PHOTO BY MICHAEL BERMAN

Organic red bell peppers at $4.73 per lb and non-organic at $1.87 per lb.

“I shop price a lot in the produce aisle,” said Coop member Deborah Nocella. “And I often wonder why there can be such a big difference in organic and regular. If it’s significant, I’ll buy regular or skip it all together.”

To get a better understanding of just how organic produce pricing works in general and at the Coop, the Gazette contacted PSFC’s produce-buying team, John Horsman and Cecelia Rembert. The pair are in charge of sourcing all of the Coop’s produce—organic and otherwise.



PHOTO BY MICHAEL BERMAN

Coop produce buyer Cecelia Rembert.

Pricing is a big part of their process. Prices for both organic and conventionally grown products can vary based on season, how far away the supplier is, the size of the supplier, the Coop's relationship with the supplier and growing conditions at each of the farms. The team strives to provide a huge variety of produce at as many price points as possible, to make sure high-quality fruits and vegetable are accessible to all members. Produce prices are a moving target, changing virtually daily.

WHY ARE SOME ITEMS SO MUCH MORE EXPENSIVE THAN THEIR CONVENTIONAL COUNTERPARTS? THE ANSWER IS SUPPLY, SAID COOP PRODUCE BUYER JOHN HORSMAN.

GROWING ORGANICS COSTS MORE

To understand produce pricing at the Coop, it’s important to start at the farm.

The reason organic produce costs more than conventionally grown boils down to one important factor: It costs farmers more to grow organic produce. Here’s why.

- **More labor.** Because organic farms don’t use pesticides or synthetic fertilizers, more labor is required to manage the more complicated and time-consuming organic farming practices, such as crop rotation, weeding, and alternate pest management techniques, explained Horsman.
- **Smaller scale**. In general, organic farms are small, making them naturally less cost efficient than the giant agricultural complexes that can focus acres and acres on one or two crops. “Small farms have to juggle the needs of harvesting many different crops, cooling and packing them and then shipping them in small quantities through regional distributors,” said Rembert. By contrast, conventional agriculture is often engineered extensively towards lowering costs and boosting profit margins.
- **Regulation**. Organic farms, both large and small, incur the extra costs associated with becoming certified organic by the U.S. Department of Agriculture and then maintaining that certification. To sport the certified-organic label, a product must meet USDA standards that maximize soil health, conserve water and reduce air pollution. Organic farms cannot use synthetic fertilizers, pesticides or hormones. Organic certification and compliance can add thousands of dollars to a farm’s overhead.

> “IF I KNOW I WILL BE EATING SOMETHING RAW OR BARELY COOKED—BERRIES, APPLES, PEACHES, PLUMS, BROCCOLI, CARROTS, CELERY, HERBS—I ALWAYS GO WITH ORGANIC, EVEN IF IT’S EXPENSIVE.”
>
> *COOP MEMBER LISA BRANCACCIO*

HOW SUPPLY AND DEMAND IMPACTS PRICING

All of this explains why organic produce is more expensive in general. But why are some items so much more expensive than their conventional counterparts?

“With organics, there is inherently less supply,” said Horsman. Organic farms account for less than 1% of the 911 million acres of total U.S. farmland, according to USDA statistics.

As mentioned, giant conventional farms have far higher crop yields, so they generate much more supply than smaller organic producers. They can often sell for far lower prices and still make a profit on the volume of sales.

That said, it’s not uncommon for organic farms to have bumper crops too— especially large operations in California, Arizona and Mexico. What’s more, smaller local farms can have a huge bounty in the heart of the growing season. That translates into prices that are closer to conventional. Zucchini in late summer is a good example. “Now is the best time to be a produce buyer,” said Horsman, who pointed out that he and Rembert strongly prefer sourcing from local suppliers whenever possible.

> SOMETIMES PRICES ARE SO CLOSE, IT DOESN’T MAKE SENSE TO STOCK BOTH. FOR EXAMPLE, AT ONE POINT ORGANIC GARLIC WAS SELLING FOR ONLY 2 CENTS MORE A POUND THAN CONVENTIONAL.

The buying team is constantly managing shifting supplies and prices with each produce order. In the winter, for example, the Coop buys organic broccoli from Four Seasons, a large organic producer in California, Horsman said. Because Four Seasons is big enough, it can focus a lot of acres on broccoli, so prices are usually relatively close to conventionally grown broccoli from California.

Sometimes prices are so close, it doesn't make sense to stock both types. For example, at one point organic garlic was selling for only 2 cents more a pound than conventional. So, the buyers decided to stop selling conventional and only stock organic until there was a bigger price differential.



PHOTO BY MICHAEL BERMAN

Scallions: red twisties or plu $.48bu; organic $1.57bu.

Sometimes the buyers encounter organic and conventional prices that are so high they decide not to stock the product at all. This doesn't happen often, Horsman said, but he does remember having trouble finding decently priced broccoli rabe this past winter.

Offering Integrated Pest Management (IPM) produce is another strategy that keeps some prices lower. IPM farmers do not use pesticides, though they may use other farming techniques that are not considered organic, Horsman explained. Prices are usually somewhere in between organic and conventionally grown.

The Coop often stocks IPM apples, pears, peaches, strawberries, cherries and blueberries. Pest conditions in the Northeast make it difficult to grow these fruits organically and not lose a lot of the crop, the team explained.



PHOTO BY MICHAEL BERMAN

Blueberries: pint little buck organic $4.85ea; pint $2.70ea.

GAUGING MEMBERS' PRICE TOLERANCE

Horsman and Rembert keep a close eye on what sells quickly and try to provide a variety of prices that will accommodate all shoppers' needs. The $9 per quart local IPM strawberries that were recently in the aisle "sold like hotcakes," said Horsman. "They do not last long." Even so, the team was sure to provide lower-priced California organic strawberries at the same time for people who want less expensive berries.

How much members will pay for organic sometimes depends on the type of fruit or vegetable.



PHOTO BY MICHAEL BERMAN

Carrots: bags regular $1.69ea; bags organic $1.24ea.

“If I know I will be eating something raw or barely cooked—berries, apples, peaches, plums, broccoli, carrots, celery, herbs—I always go with organic, even if it’s expensive,” said Coop member Lisa Brancaccio. “Although if it’s too expensive, I may not buy it that week,” she added.

> “I FIGURE THE COOP SOURCING TEAM IS THOROUGH ABOUT THE KINDS OF GROWERS WE BUY FROM, SO I TYPICALLY ASSUME THAT THE NON-ORGANIC PRODUCE MEETS MY STANDARDS”
>
> *COOP MEMBER JULIA KONRAD*

Coop member Susan Buchsbaum follows the same rule, adding that if organic isn’t

available or too expensive, she won't buy conventional on some foods she knows have higher pesticide loads, such as green beans and berries. "And I know non-organic produce with thick peels such as citrus, bananas or avocados tend to be safer for the consumer, although not better for earth health."



PHOTO BY MICHAEL BERMAN

Lemons: organic $2.31lb; 4958 or blank / #3 label $1.31lb.

Member Julia Konrad (no relation to this reporter) said she rarely buys organic produce when it's more expensive. "I figure the Coop sourcing team is thorough about the kinds of growers we buy from, so I typically assume that the non-organic produce meets my standards for quality well enough," she explains.

Horsman and Rembert know they have the luxury—and challenge—of buying for a well-educated and organic-hungry shopper. Members have a high tolerance for the constantly changing landscape in the produce aisle, they noted.

Horsman also pointed to another great part of his job: "One of the best perks of being

a produce buyer is sampling the amazing items that we purchase to insure we are buying the best produce for the members," said Horsman.

Walecia Konrad is a freelance writer, editor and content producer specializing in personal finance. She has been a PSFC member since 2001 and on-and-off contributor to the Gazette *for almost as long.*

IT'S A SIGN!

July 25, 2023



ILLUSTRATION BY VALERIA TRUCCHIA

Note: The photo reference numbers throughout this article correlate with the relevant image's position in the embedded slideshow.

By Dan Bergsagel

It's hard not to notice the abundance of signs when you enter the Coop. Like any grocery store, the Coop needs signs to function. Signs tell members what items cost, what they can find in an aisle, and where to stand on line.

Yet, as the Coop is run on member labor and structured around shared values, the signage at the Coop must share so much more information: There are greetings plastered on entranceways; strict access rules displayed overhead; stern warnings affixed to heavy machinery; and informative hints stuck next to self-serve devices. These signs can be brusque or decorative, scrawled or carefully designed. They accumulate in places expected and visible or unexpected and obscure. They convey vital instructions or indeed no instructions at all.

THERE'S SO MUCH SIGNAGE THAT INSTEAD OF MEMBERS BEING FULLY INFORMED, THERE'S A RISK THAT LITTLE OF THE INTENDED INFORMATION IS ABSORBED.

As a new member, I found this rich tapestry of signage fascinating. I wanted to know who makes the signs, who puts them up and who is allowed to take them down. Are all signs made equal? I also found the signs totally overwhelming. I couldn't tell which signs were meant for a member-shopper versus as a member-worker. I wondered whether faded, tatty signs were old and superseded by new information or still up-to--date. There's so much signage that instead of members being fully informed, there's a risk that little of the intended information is absorbed. I felt that we could use a taxonomy to help us parse signs at the Coop.

First, we need to understand some of the history of signage at the Coop. We can then categorize the signs by purpose and cross-reference that to their location and medium of manufacture. When combined, this can provide a framework for understanding which signs are most relevant to whom and at what time.

To understand all things signage, I spoke with Membership Coordinator Phi Lee Lam after I found her applying a new Opening Hours sticker on the main entrance doors one Saturday morning. Phi Lee inherited the Coop's signage liaison position after General Coordinator Jess Robinson retired in 2021. The Signage Committee organically disbanded during the pandemic, around that same time, due to a number of factors, including the retirement of some core members and the dwindling need in recent years to have a committee devoted to signs.

> WALKING THROUGH THE COOP, IT'S CLEAR THAT THE SIGNAGE COMMITTEE'S STYLE GUIDE HASN'T BEEN UNIVERSALLY FOLLOWED.

To standardize the Coop's signs, the Signage Committee had previously established a style guide setting out the colors and typeface that should be used for all permanent Coop signage. However, walking through the Coop, it's clear that the style guide hasn't been universally followed. Permanent signs tend to adhere to the style guide but hand-drawn illustrations and chalkboard signs tend to go off-piste. Ad hoc signs added by receiving coordinators or member-workers to help with specific tasks also demonstrate a live-and-let-live attitude to signage.

PURPOSES

The Coop uses signs to convey information for all sorts of purposes. There are regular signs that shoppers will be familiar with from other grocery stores, such as those to help member-shoppers navigate the building by displaying the contents of an aisle *(image 1/30)* or to direct member-shoppers to the appropriate cashier line *(image*

2/30).

But beyond this basic store signage are those specific to the Coop and its hyper-involved membership: signs that assume detailed knowledge of where items were previously located, such as a notice on the aisle and shelf reassignment of recently moved goods ranging from smoothies to water filters *(image 3/30*); signs that give detailed food information, such as an apple decoder describing the characteristics of the different varieties on sale *(image 4/30*); signs that provide technical explanations on how the food is grown and sourced, such as this one on the background of integrated pest-management for apples *(image 5/30*); and signs that tell shoppers how to operate machinery that isn't always accessible in other grocery stores, such as the step-by-step guide for using the Coop's coffee grinders *(image 6/30*).

IN ADDITION TO FUNCTIONAL SIGNS, THERE ARE ALSO SIGNS DEMONSTRATING MEMBERS' PASSIONS AND MOTIVATIONS.

In addition to signs catering to member-shoppers, there is a range of signage to assist with member-workers' tasks during shifts. These include signs for how to restock the paper in the Coop's orange pricing guns (*image 7/30*); signs explaining specific processes, like how to cut and rewrap cheese into smaller parcels depending on the shape of the original larger cheese (i*mage 8/30*); signs providing guidance on where to put things and how to navigate the warren of back-of-house areas, like this sign summarizing which items are stored in the backyard (*image 9/30*); and crucial safety information, like what not to do in the basement electrical cabinets *(image 10/30*). Perhaps similar signs exist in all grocery stores, but we usually don't see them as customers.

In addition to functional signs, there are also signs demonstrating members' passions and motivations. These are signs promoting causes that the membership believe in, such as Black Lives Matter or the Human Rights advocating Fair Food Label (*image*

11/30); signs bearing admonishments on environmental or physical behavior, such as requests to avoid using plastic bags when doing one's shopping (*image 12/30*); or, if one must use plastic bags, to avoid licking one's fingers when separating them from each other *(image 13/30)*; or comedic signs conveying helpful reminders about how to protect yourself against the coronavirus using acrostics based on Staten Island hip hop collectives (*image 14/30)*; or signs with little apparent meaning at all, but which bring unique character to the basement cooler rooms (*image 15/30)*; or those drawing parallels between the Coop's food-conveying infrastructure and the larger civil engineering infrastructure of the world *(image 16/30).* These are not signs you would expect to see at Whole Foods.

LOCATIONS

All these different types of signs—basic grocery store signage, Coop-specific food information, instructions for member-workers and passion projects—are visible on the shopping floor where member-shoppers, member-workers and Coop staff all interact. As you delve into the less accessible depths of the Coop, adherence to the *Coop Sign Style Guide* diminishes and informal signage reigns.

THE SECOND FLOOR, WHICH PRIMARILY HOUSES THE MEMBERSHIP AND STAFF OFFICES, ALSO FEATURES A UNIQUE SET OF SIGNS: THE SIGN ARCHIVES.

Entry to the basement is signaled by a series of strict, insistent and repetitive reminders at the top of the stairs imploring member-shoppers to stay out *(image 17/30*)! Equally repetitive signs can be found in the recycling zone next to the elevator doors on the second floor, where it is made very clear that one should only recycle soda cans (*image 18/30).*

The second floor, which primarily houses the membership and staff offices, also features a unique set of signs: the sign archives. This includes signs that have been key

to the Coop's visual identity, such as a former painted wooden storefront sign (*image 19/30)* and a 2001 edition of the iconic Coop carrot *(image 20/30)*. This floor also has a rare documented reminder of the Coop's early mission of "Good Food at Low Prices for Working Members through Cooperation since 1973" in a frame (*image 21/30*) and significant signs from recent pandemic history, such as one that announced the return of member labor after the forced COVID-19 hiatus (*image 22/30)*.

MEDIUM

Surprisingly, the level of attention that must be paid to a sign at the Coop seems to be both inversely proportional to how hard it was to make and install and its adherence to the *Coop Sign Style Guide.* For instance, the most permanent sign is the classic neon flag sign on Union Street *(image 23/30)*, closely followed by the permanent (and on-brand) Coop Mission Statement *(image 24/30)*. There are then long-term signs such as the stickers with reminders of rules about members-only access and dogs *(image 25/30)* and the food information on printed and laminated paper that is tacked on the sides of cabinets (*image 26/30)*. Nearly all of these permanent signs are more than likely ignored in the day-to-day hustle and bustle of the Coop.

> THE MOST CRUCIAL INFORMATION OF ALL IS TYPICALLY CONVEYED IN THE LEAST CONSIDERED AND LEAST PERMANENT WAY: BY SHARPIE.

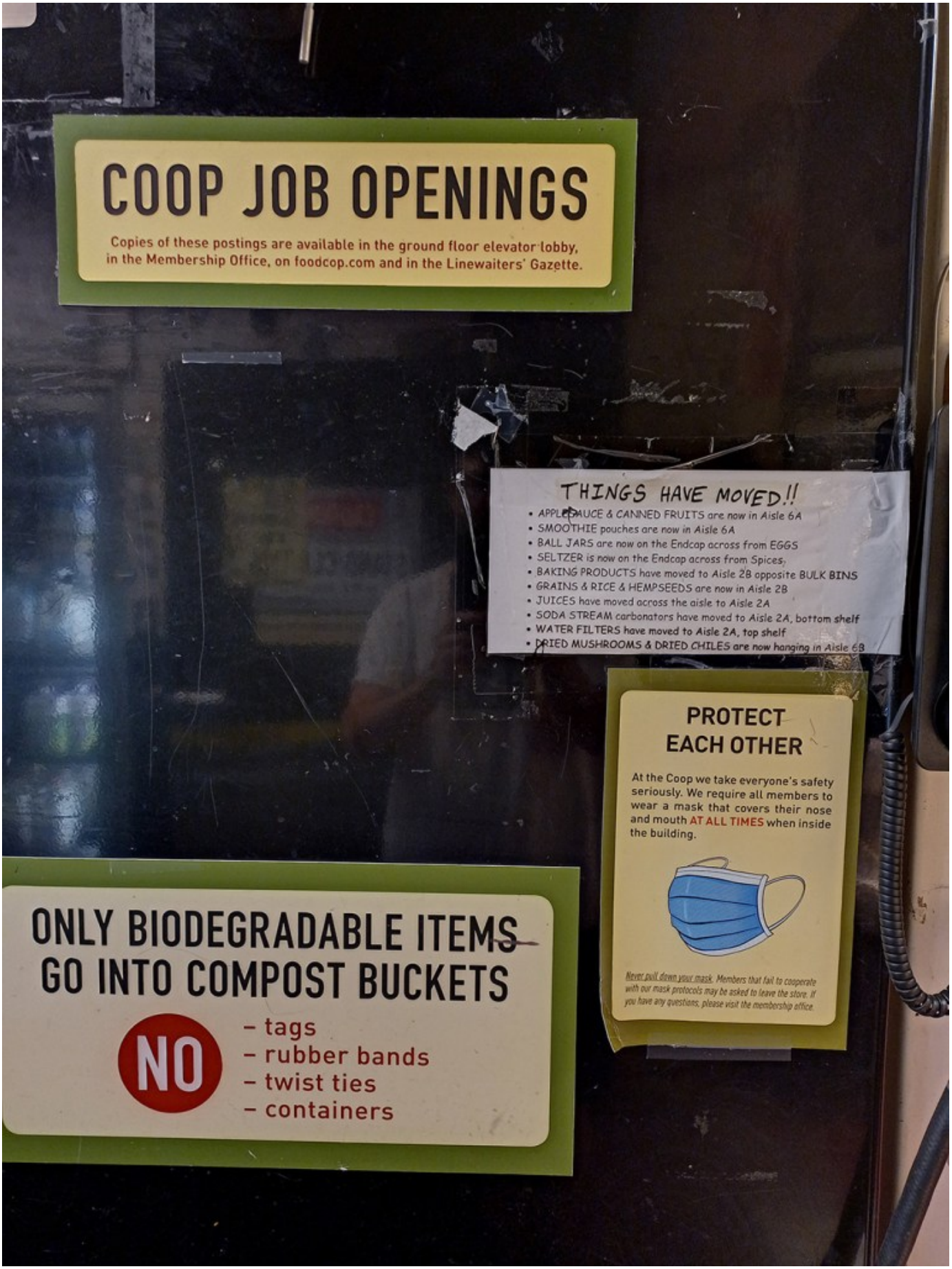
More transient and less on-brand signs, on the other hand, are ignored at your peril: hand-painted signs specify new product types and campaigns, such as the health and beauty department's plastic-free initiative *(image 27/30)* and intricate colorful chalkboards remind the membership about how to get involved with current affairs at the Coop *(image 28/30)*.

The most crucial information of all is typically conveyed in the least considered way: by Sharpie. Exciting food updates and special sales are scribbled with frantic excite-

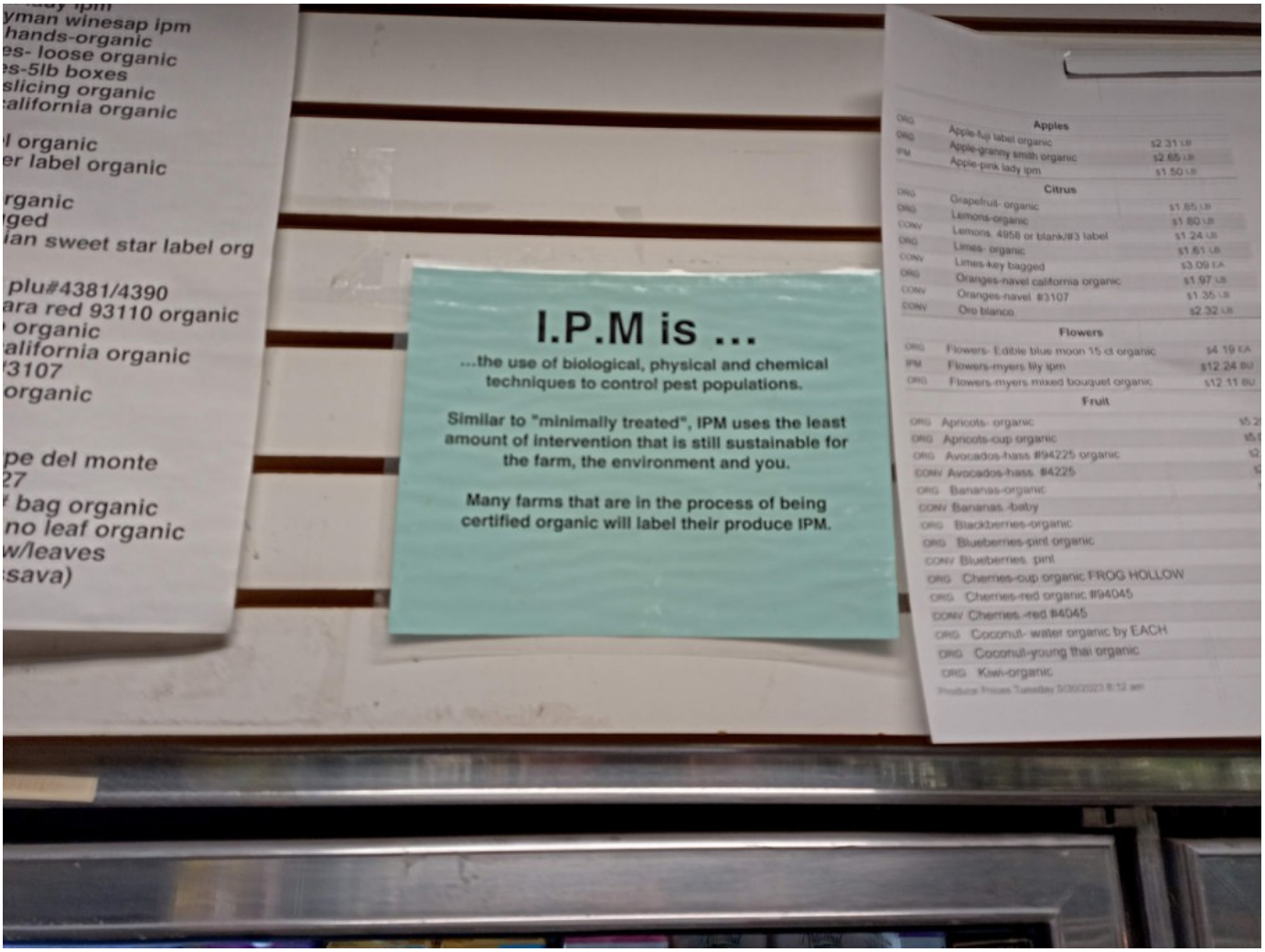
ment on cardboard, such as these childlike exclamations about beef suet *(image 29/30)* and essential machinery safety warnings, such as those reminding member--workers to turn off dangerous, fast-moving equipment before opening doors, are given the most temporary format of all: Sharpie on masking tape (*image 30/30)*.


1
Produce
Chips • Pretzels
Rice Cakes

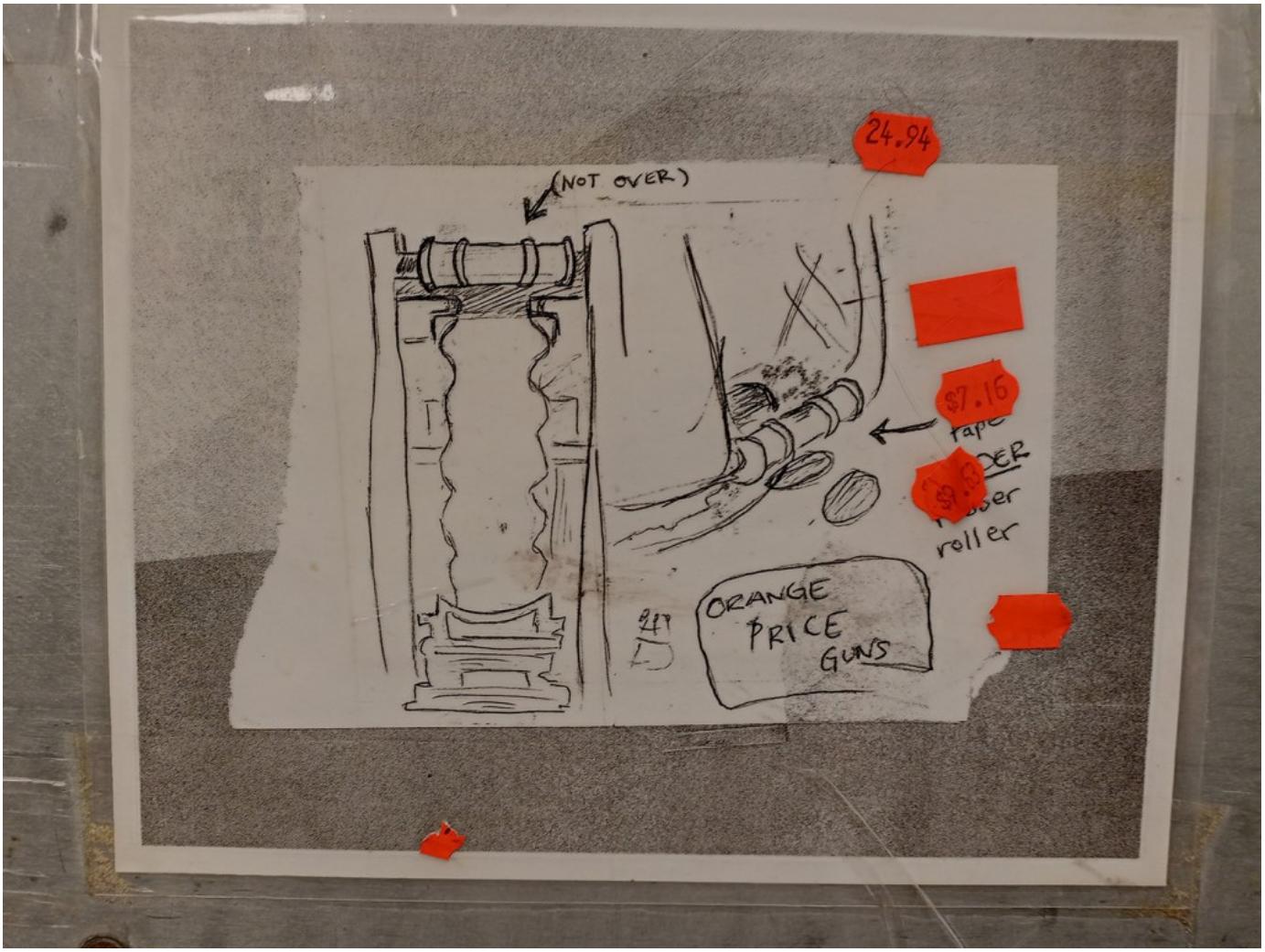

EXPRESS
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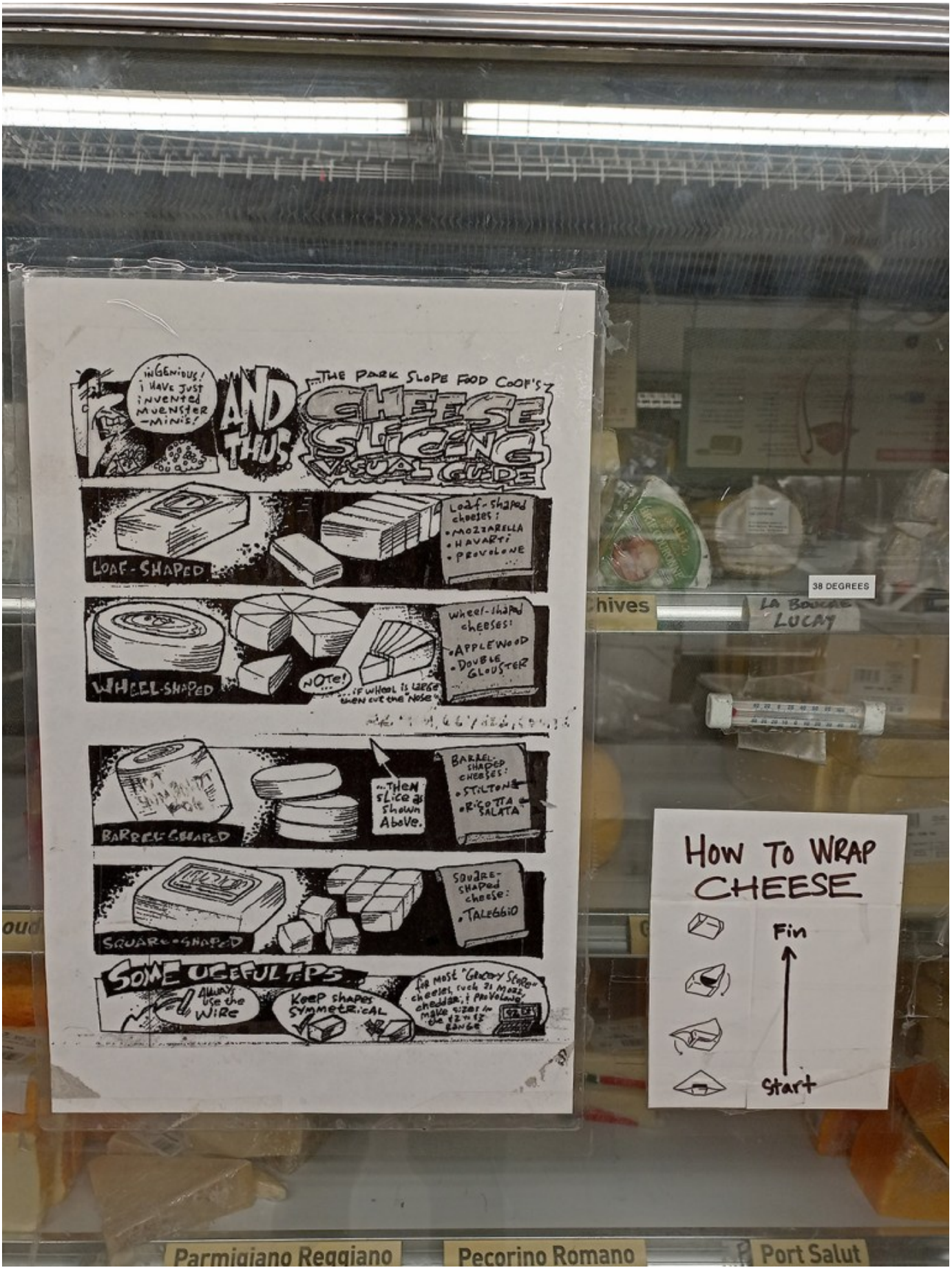

COOP JOB OPENINGS
Copies of these postings are available in the ground floor elevator lobby, in the Membership Office, on foodcop.com and in the Linewaiters' Gazette.
THINGS HAVE MOVED!!
• APPLESAUCE & CANNED FRUITS are now in Aisle 6A
• SMOOTHIE pouches are now in Aisle 6A
• BALL JARS are now on the Endcap across from EGGS
• SELTZER is now on the Endcap across from Spices.
• BAKING PRODUCTS have moved to Aisle 2B opposite BULK BINS
• GRAINS & RICE & HEMPSEEDS are now in Aisle 2B
• JUICES have moved across the aisle to Aisle 2A
• SODA STREAM carbonators have moved to Aisle 2A, bottom shelf
• WATER FILTERS have moved to Aisle 2A, top shelf
• DRIED MUSHROOMS & DRIED CHILES are now hanging in Aisle 6B
PROTECT EACH OTHER
At the Coop we take everyone's safety seriously. We require all members to wear a mask that covers their nose and mouth AT ALL TIMES when inside the building.
Never pull down your mask. Members that fail to cooperate with our mask protocols may be asked to leave the store. If you have any questions, please visit the membership office.
ONLY BIODEGRADABLE ITEMS GO INTO COMPOST BUCKETS
NO
– tags
– rubber bands
– twist ties
– containers


APPLE VARIE CHART
BRAEBURN
Robust spicy-sweet flavor with a hint of nutmeg & cinnamon.
FUJI
Crisp and very juicy with a sugary-sweet flavor that resembles that of freshly pressed apple juice.
GALA
Mildly sweet and vanilla-like with a floral aroma. This apple has thinner skin than most.
GOLDEN DELICIOUS
Thin skinned, consistently sweet and crisp with a silky texture.
GRANNY SMITH
Firm with strong tartness resembling a lemon.
HONEYCRISP
Juicy and refreshing like fresh apple cider. Crisp with a unique texture, excellent for snacking.
EMPIRE
With its sweet and spicy flesh, it is one of the very best for eating out of hand, in salads, and in fruit cups.
CORTLAND
A great apple for baking and cooking. White flesh resists browning more than most apples.
PINK LADY
Very firm and dense with a tart flavor and effervescent finish.
MACINTOSH
Crunchy with sweet
refreshing acidi
usually a hin
referred t
fresh snacks
auce.

- 
yman winesap ipm
hands-organic
es- loose organic
es-5lb boxes
slicing organic
alifornia organic
l organic
er label organic
rganic
ged
ian sweet star label org
plu#4381/4390
ara red 93110 organic
organic
alifornia organic
3107
organic
pe del monte
27
bag organic
no leaf organic
w/leaves
sava)
I.P.M is ...
...the use of biological, physical and chemical techniques to control pest populations.
Similar to "minimally treated", IPM uses the least amount of intervention that is still sustainable for the farm, the environment and you.
Many farms that are in the process of being certified organic will label their produce IPM.
Apples
ORG Apple-fuji label organic $2.31 LB
ORG Apple-granny smith organic $2.65 LB
IPM Apple-pink lady ipm $1.50 LB
Citrus
ORG Grapefruit- organic $1.85 LB
ORG Lemons-organic $1.80 LB
CONV Lemons 4958 or blank/#3 label $1.24 LB
ORG Limes- organic $1.61 LB
CONV Limes-key bagged $3.09 EA
ORG Oranges-navel california organic $1.97 LB
CONV Oranges-navel #3107 $1.35 LB
CONV Oro blanco $2.32 LB
Flowers
ORG Flowers- Edible blue moon 15 ct organic $4.19 EA
IPM Flowers-myers lily ipm $12.24 BU
ORG Flowers-myers mixed bouquet organic $12.11 BU
Fruit
ORG Apricots- organic
ORG Apricots-cup organic
ORG Avocados-hass #94225 organic
CONV Avocados-hass #4225
ORG Bananas-organic
CONV Bananas -baby
ORG Blackberries-organic
ORG Blueberries-pint organic
CONV Blueberries pint
ORG Cherries-cup organic FROG HOLLOW
ORG Cherries-red organic #94045
CONV Cherries -red #4045
ORG Coconut- water organic by EACH
ORG Coconut-young thai organic
ORG Kiwi-organic


FIRST
Look at grinder from the side.
Make sure this switch or trigger is depressed by your bag.
If you are trying to grind into a retail bag (a sm Pachamama, Irving, Grumpy, etc. vs. a plain, brown bag) you may need to slide your hand up behind the spout to activate the switch. If it still won't work..
Basing the machine gently. Sometimes beans get stuck depending on how oily they are
If that doesn't work use the brush hanging nearby to stir the beans a bit.
IF THAT DOESN'T WORK...
Press the White Reset Button
try grinding again
Still no luck grinding?
PAGE OUT. We'll help you
GRINDMASTER
FINE
ESPRESSO

- 
24.94
(NOT OVER)
$7.16
ORANGE
PRICE
GUNS


INGENIOUS! I HAVE JUST INVENTED MUENSTER-MINIS!
AND THUS...
...THE PARK SLOPE FOOD COOP'S
CHEESE SLICING VISUAL GUIDE
LOAF-SHAPED
Loaf-shaped cheeses:
• MOZZARELLA
• HAVARTI
• PROVOLONE
WHEEL-SHAPED
Wheel-shaped cheeses:
• APPLEWOOD
• DOUBLE GLOUSTER
NOTE!
...IF WHEEL IS LARGE WHEN CUT THE "NOSE"
BARREL-SHAPED
...THEN SLICE AS SHOWN ABOVE.
BARREL-SHAPED CHEESES:
• STILTON
• RICOTTA SALATA
SQUARE-SHAPED
SQUARE-SHAPED CHEESE:
• TALEGGIO
SOME USEFUL TIPS
ALWAYS USE THE WIRE
KEEP SHAPES SYMMETRICAL
FOR MOST "GROCERY STORE" CHEESES, SUCH AS MOZZ, CHEDDAR, & PROVOLONE, MAKE SIZES IN THE 1/2 OZ TO 5 OZ RANGE
HOW TO WRAP CHEESE
Fin
Start
38 DEGREES
LA BOUCHE LUCAY
Parmigiano Reggiano
Pecorino Romano
Port Salut

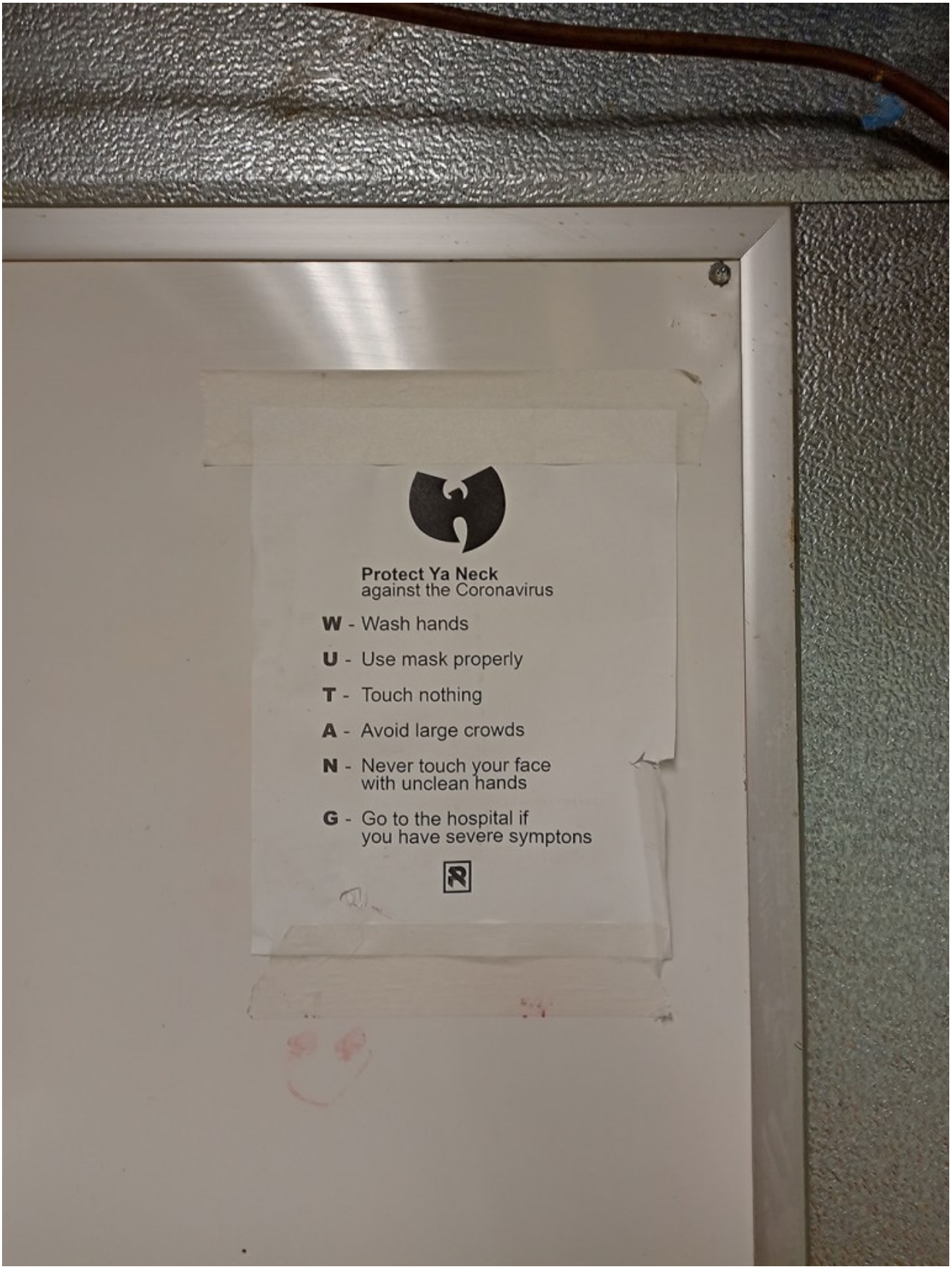

NOT AN EXIT
WHAT GOES IN THE BACKYARD
YES
Wooden Crates
Harvest Crates
Non-Yellow Square Crates
Compost Buckets
(do not overfill)
Recycling Bags
(clear plastic, metal cans, sorted bottles)
Short Scrub Brush
Cleaning Bucket
NO
Yellow Crates
(take to receiving room)
PRODUCE ONLY
Garbage
(take to dumpster out front)
WARNING
NOT A FIRE EXIT

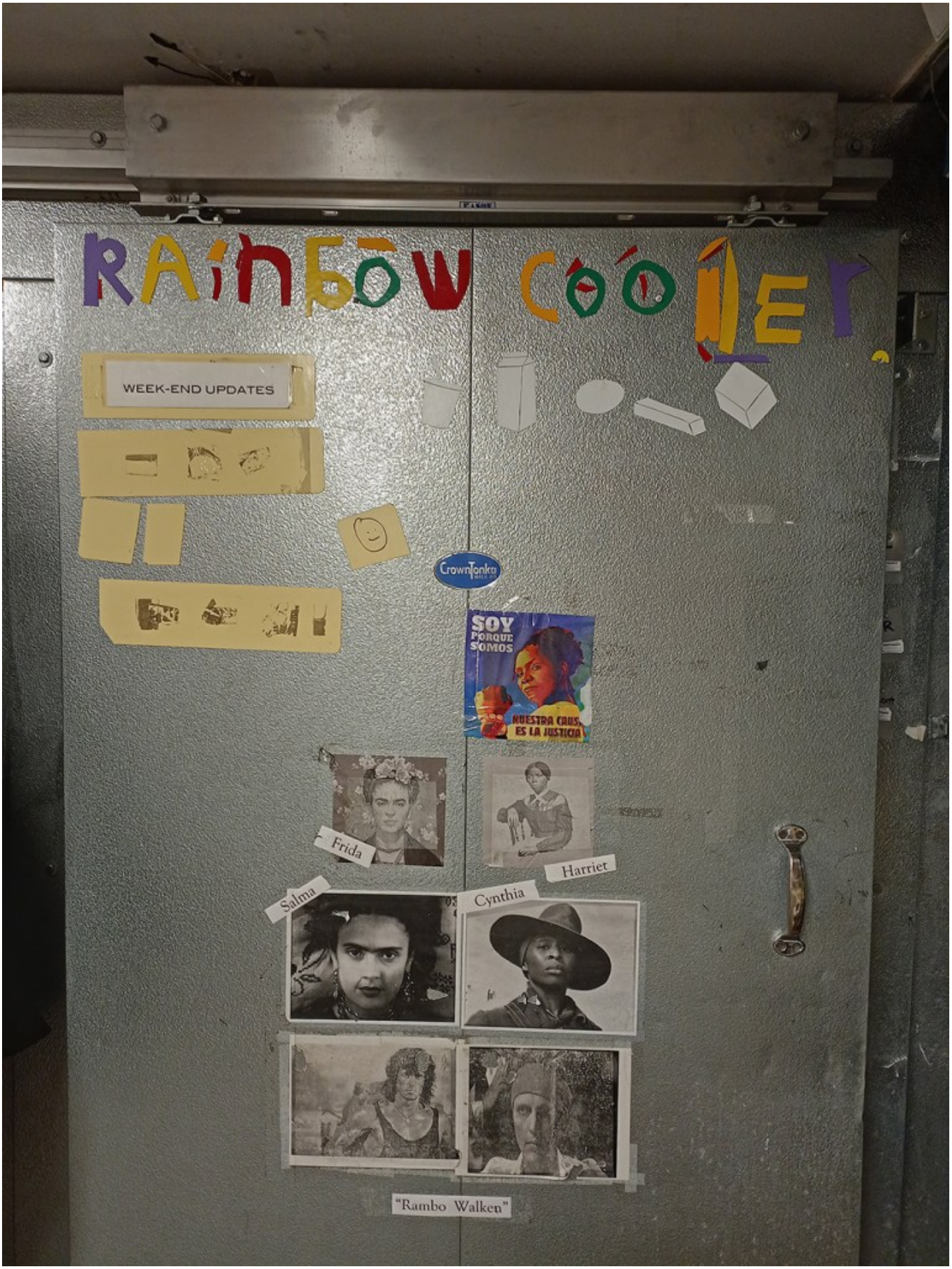
- 
FEYENOORD ROTTERDAM
ON
OFF
CAUTION
KEEP
ELECTRIC PANEL
AREA CLEAR
400A C.T.S
INSTALLED.
BOND. LOCKNUTS
THRU-OUT
PROPERTY OF EDISON.
(NON-DISTURBARE!)


TO ETHICAL PRODUCTION
THE FAIR FOOD LABEL GUARANTEES
FAIRFOOD
DIGNITY FOR WOMEN IN THE WORKPLACE
A REAL VOICE FOR WORKERS IN THE FIELDS
"THIS IS THE BEST WORK-PLACE MONITORING PROGRAM IN THE U.S."
- New York Times
"ONE OF THE GREAT HUMAN RIGHTS SUCCESS STORIES OF OUR DAY."
- Washington Post Op/Ed
CONSUMER POWERED
WORKER CERTIFIED
RESPECT FOR HUMAN RIGHTS
LEARN MORE: WWW.FAIRFOODPROGRAM.ORG


start
re-using
fabric bags
biodegradable, reusable.
ECO-CHOICE
$4.80
$6.38

- 
When opening bags, please refrain from licking your fingers.
Instead, use the provided hand sanitizer.
Reminder: We take safety seriously. This violates our safety protocols and also it's gross.
Tomato cherry sunset honey bomb
$5.32 ea
$5.32 ea
great taste...naturally
great taste...naturally
great taste...naturally
LIVE BETTER. EAT BOULDER.
LIVE BETTER. EAT BOULDER.


Protect Ya Neck
against the Coronavirus
W - Wash hands
U - Use mask properly
T - Touch nothing
A - Avoid large crowds
N - Never touch your face
with unclean hands
G - Go to the hospital if
you have severe symptons


RAINBOW COOLER
WEEK-END UPDATES
CrownTonka
SOY PORQUE SOMOS
NUESTRA CAUSA ES LA JUSTICIA
Frida
Harriet
Salma
Cynthia
"Rambo Walken"

Single Leaf Bascule Bridge
COOL!?

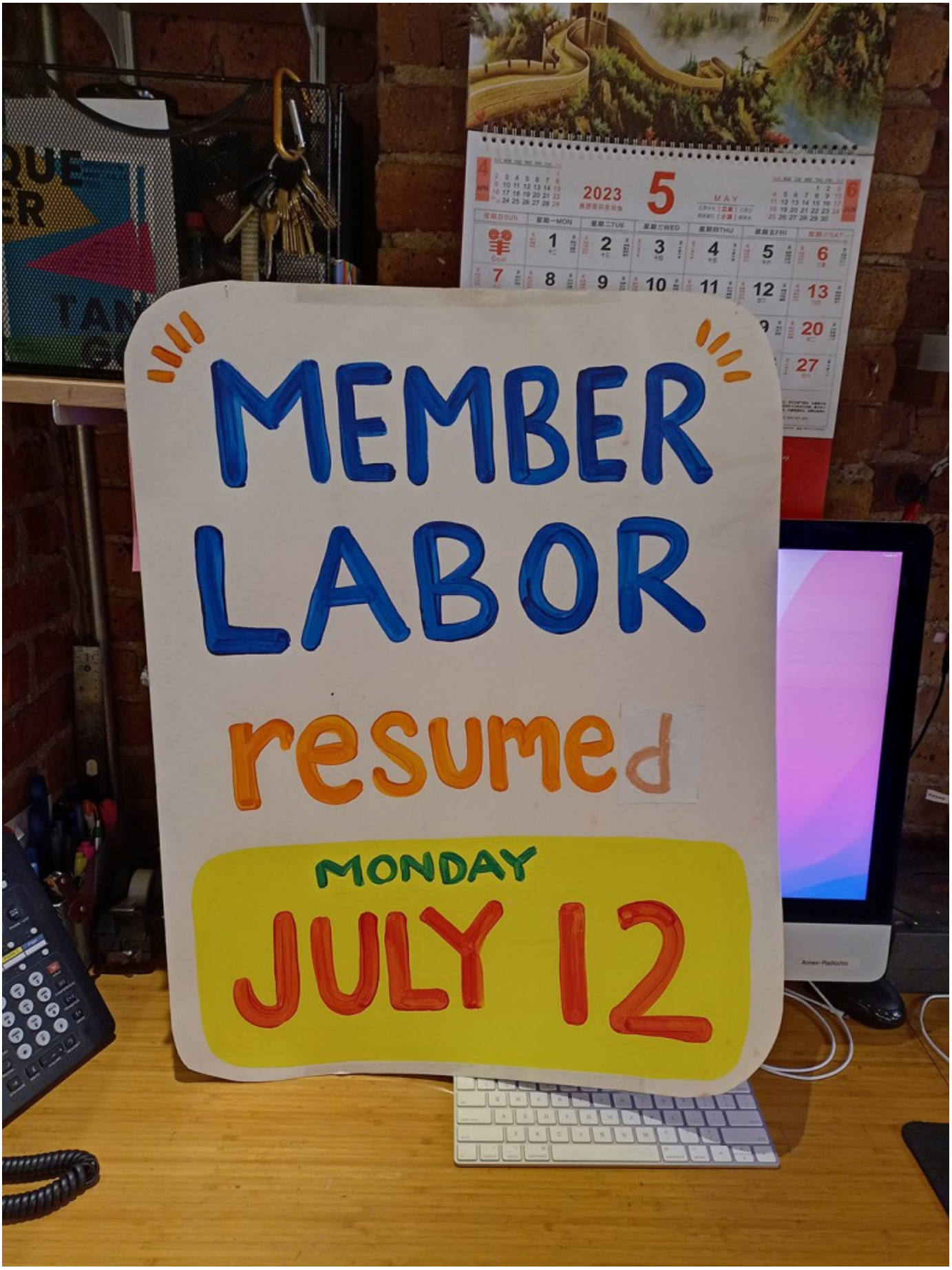
- 
RULE: No
ATTENTION!
STOP!
NO SHOPPERS
in BASEMENT
READ
THIS
NOW
PLEASE
WEAR CLOSED-TOE SHOES


Coachella, CA 92236
SODA CANS ONLY
NO BEER NO BEER NO BEER NO BEER NO BEER NO BEER NO BEER
SODA CANS ONLY
НЕТ ПИВА НЕТ ПИВА НЕТ ПИВА НЕТ ПИВА НЕТ ПИВА НЕТ ПИВА
SODA CANS ONLY
NO CERVEZA NO CERVEZA NO CERVEZA NO CERVEZA NO CERVEZA NO CERVEZA
SODA CANS ONLY
PAS DE BIÈRE PAS DE BIÈRE PAS DE BIÈRE PAS DE BIÈRE PAS DE BIÈRE PAS DE BIÈRE
SODA CANS ONLY
NIENTE BIRRA NIENTE BIRRA NIENTE BIRRA NIENTE BIRRA NIENTE BIRRA NIENTE BIRRA
SODA CANS ONLY
NO BEER!

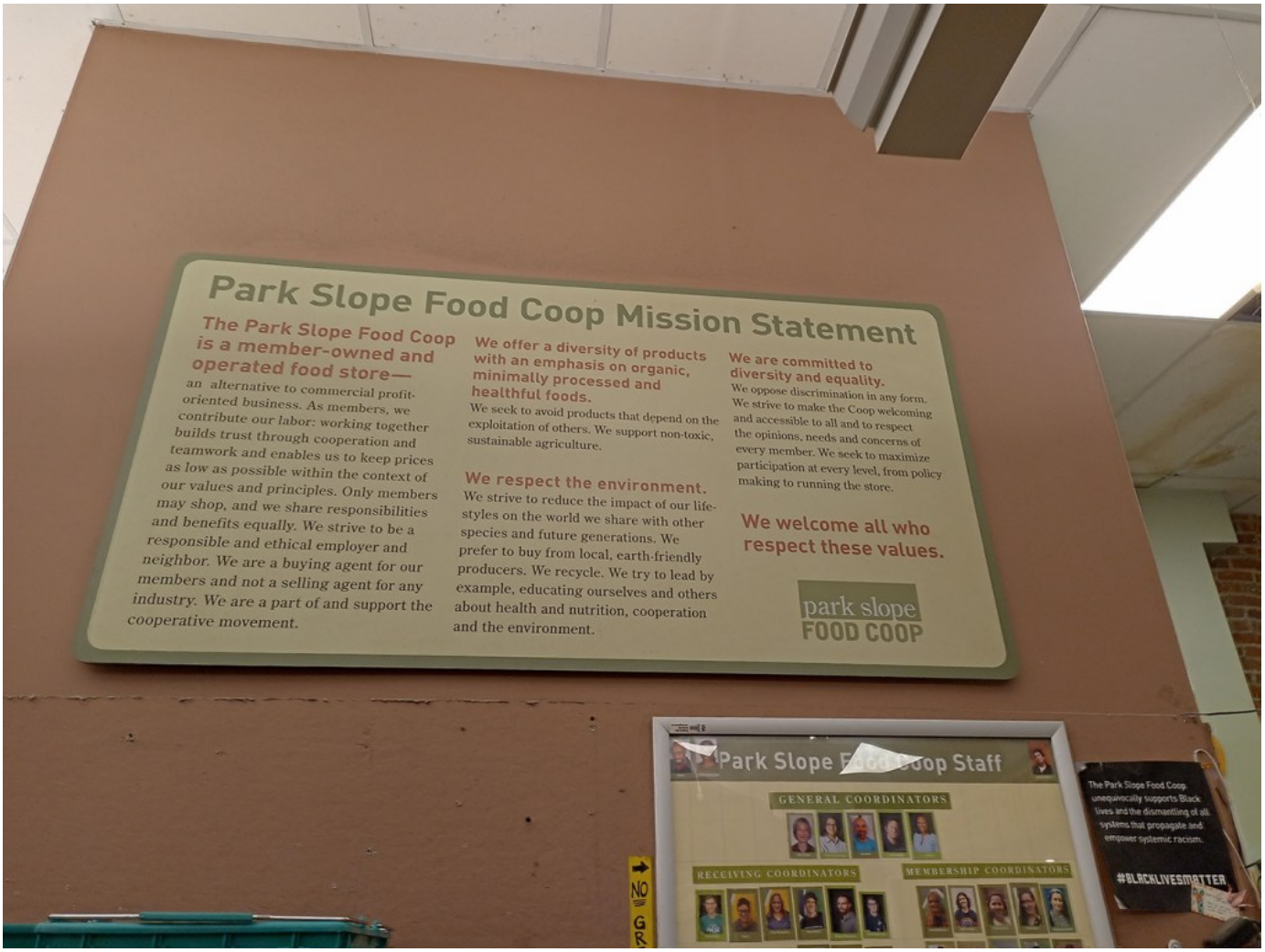
- 
PARK SLOPE FOOD COOP
Established 1973
782 Union Street
Food Processing Bags


THE New Park Slope Food Coop
2001
SAFER GRAND

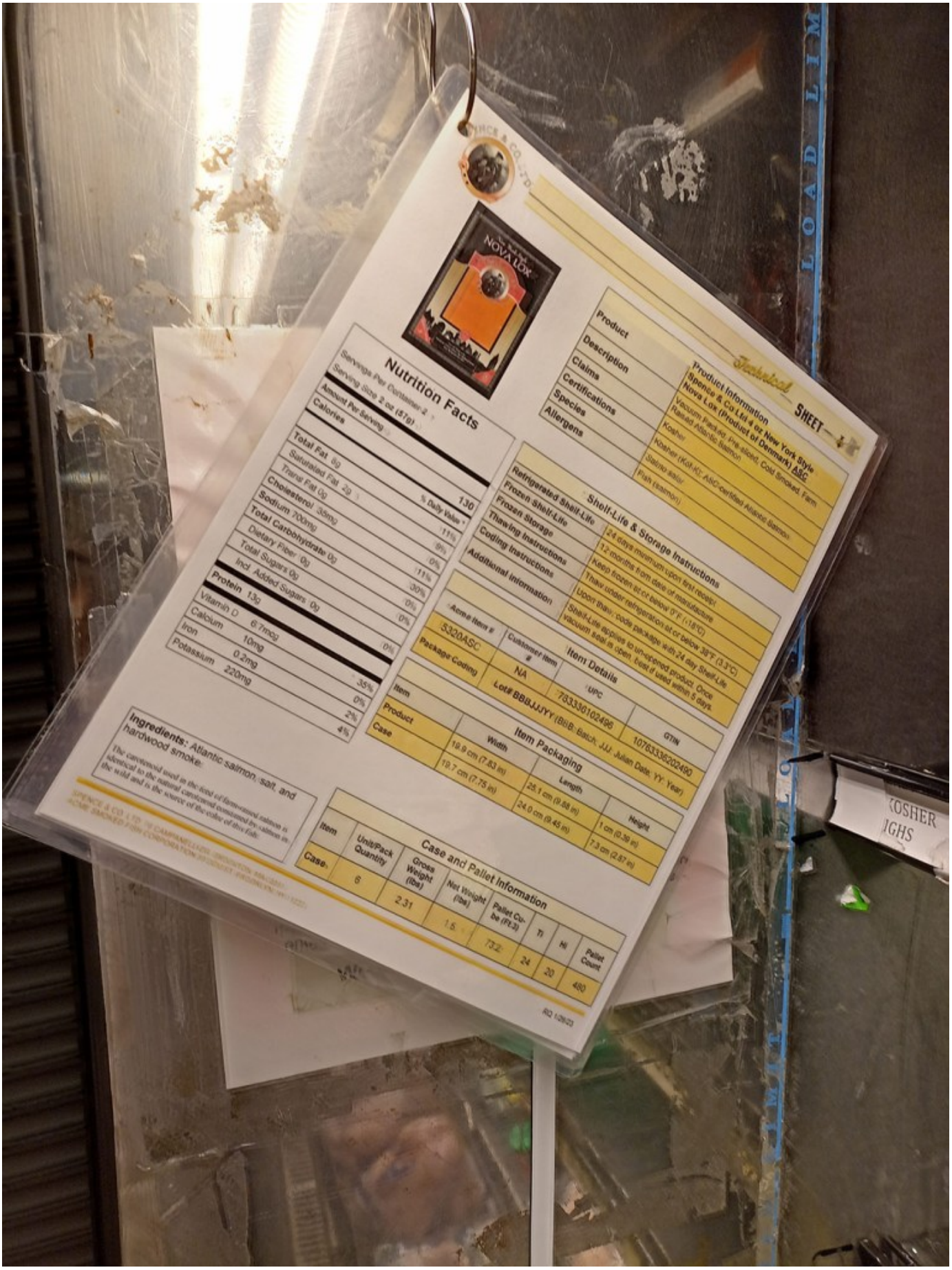
- 
Good Food
at
Low Prices
for
Working Members
through
Cooperation
since
1973
Early PSFC Mission Statement


MEMBER
LABOR
resumed
MONDAY
JULY 12

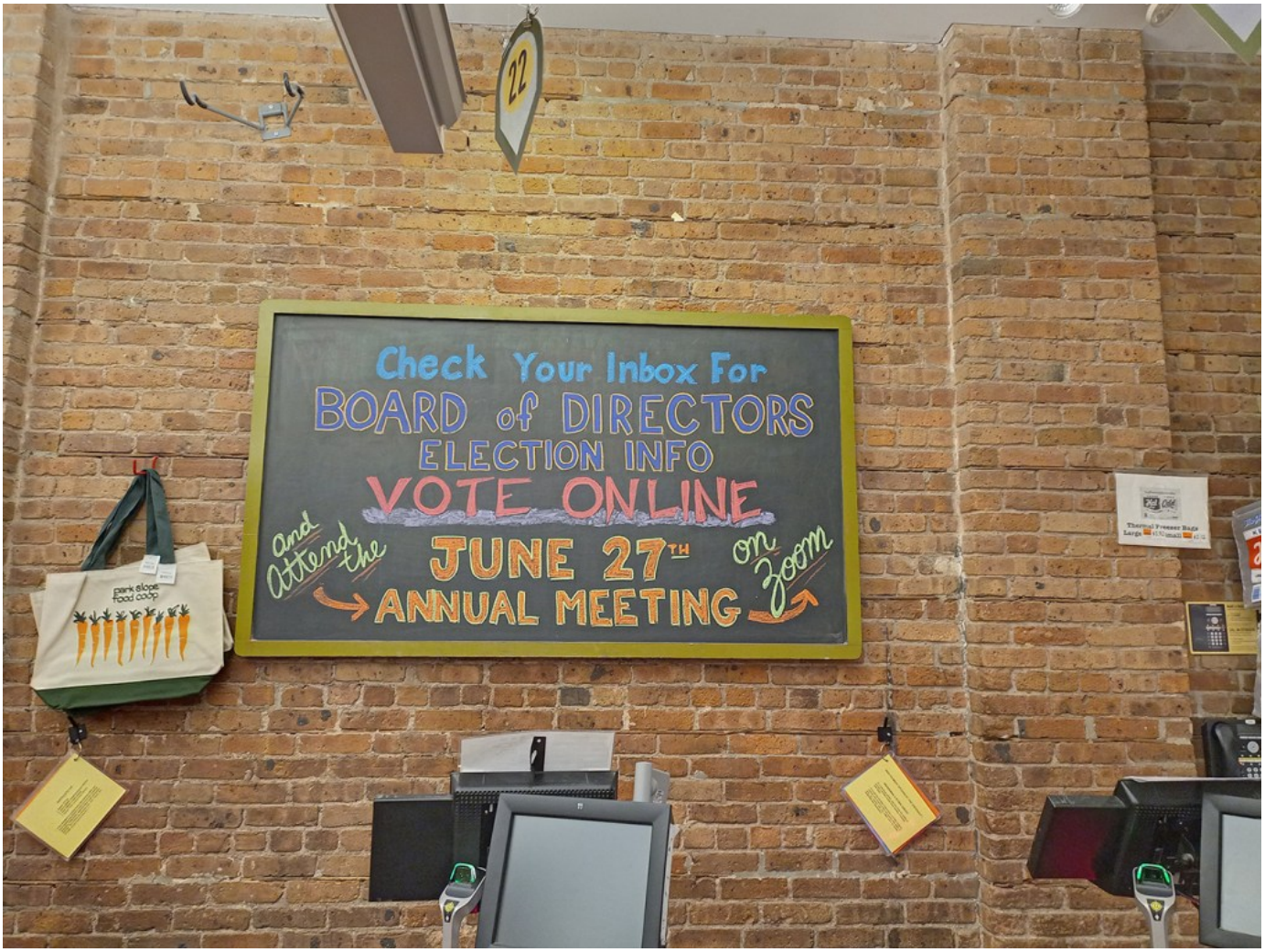

PARK SLOPE
FOOD COOP
EST. 1973

- 
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. We seek to maximize participation at every level, from policy making to running the store.
We welcome all who respect these values.
park slope FOOD COOP
Park Slope Food Coop Staff
GENERAL COORDINATORS
RECEIVING COORDINATORS
MEMBERSHIP COORDINATORS
The Park Slope Food Coop unequivocally supports Black lives and the dismantling of all systems that propagate and empower systemic racism.
#BLACKLIVESMATTER

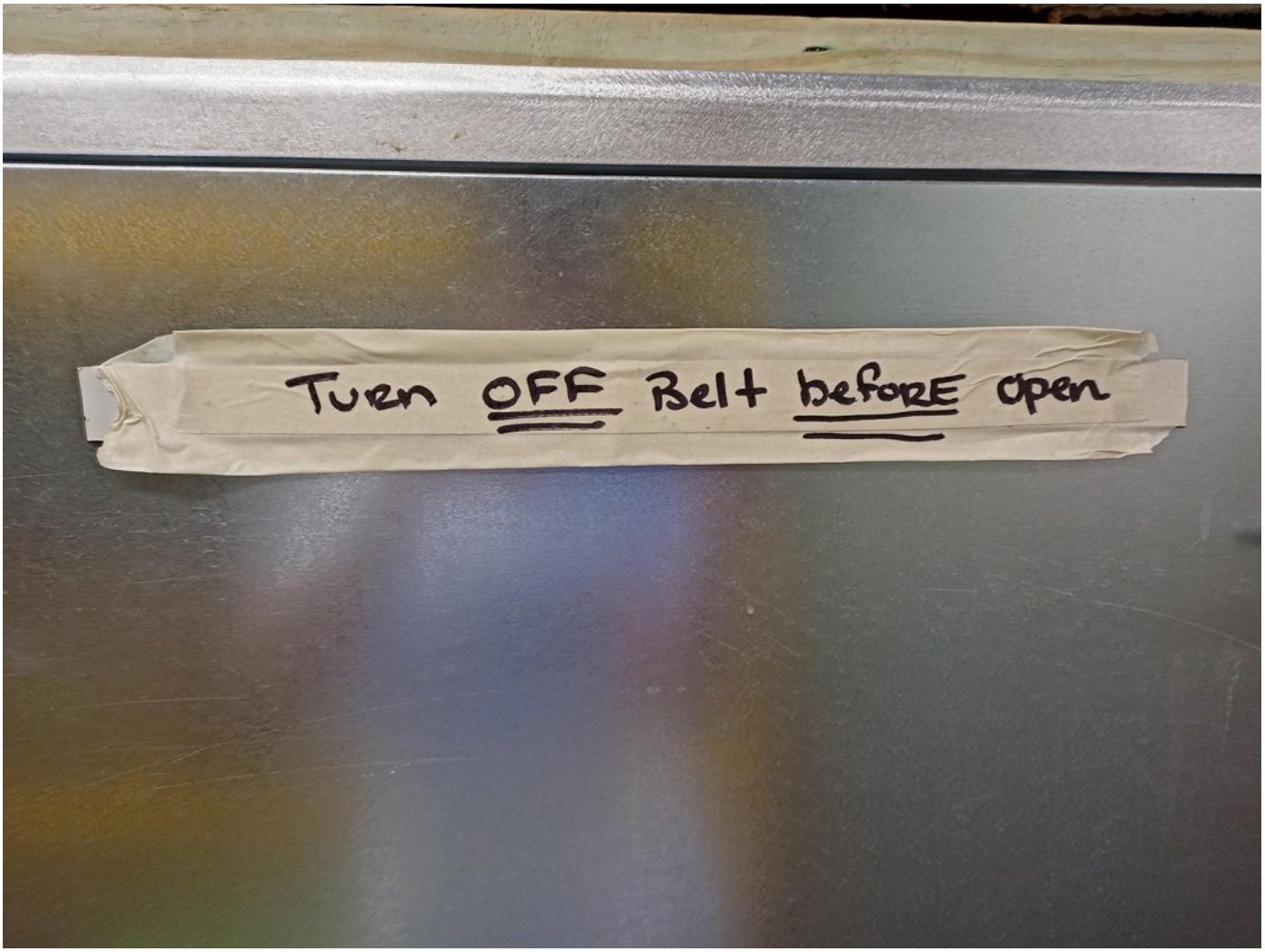
- 
DOGS OUTSIDE THE FOOD COOP
• Please be considerate when securing your dog. Be aware that some people are afraid of dogs, and we want to avoid blocking the bench and entry door.
• If any concerns are raised, you may be asked to move your pet.
DOG BARKING LAW
Members, please obey this law out of respect for our neighbors
Administrative Code, Section 24-235. The official law, part of the New York City's new noise code, signed into law in December 2005, states: "No person having charge, care, custody, or control of any animal shall cause or permit such animal to cause unreasonable noise including, but not limited to, any sound that is plainly audible at any location within any residential receiving property as set forth below: (a) At or after 7 a.m. and before 10 p.m., continuously for a period of 10 minutes or more; (b) At or after 10 p.m. and before 7 a.m., continuously for a period of 5 minutes or more."
TO REPORT A DOG THAT BARKS UNREASONABLY, DIAL 311


Product Information Sheet
Spence & Co Ltd 4 oz New York-Style Nova Lox (Product of Denmark) ASC
Product
Description
Claims
Certifications
Species
Allergens
Vacuum Packed, Pre-sliced, Cold Smoked, Farm Raised Atlantic Salmon
Kosher
Kosher (KM-R); ASC-certified Atlantic Salmon
Salmo salar
Fish (salmon)
Nutrition Facts
Servings Per Container 2
Serving Size 2 oz (57g)
Amount Per Serving
Calories 130
% Daily Value *
Total Fat 8g 11%
Saturated Fat 2g 9%
Trans Fat 0g
Cholesterol 35mg 11%
Sodium 700mg 30%
Total Carbohydrate 0g 0%
Dietary Fiber 0g 0%
Total Sugars 0g 0%
Incl. Added Sugars 0g 0%
Protein 13g
Vitamin D 6.7mcg 35%
Calcium 10mg 0%
Iron 0.2mg 2%
Potassium 220mg 4%
Ingredients: Atlantic salmon, salt, and hardwood smoke.
The carotenoid used in the feed of farm-raised salmon is identical to the natural carotenoid consumed by salmon in the wild and is the source of the color of this fish.
Shelf-Life & Storage Instructions
Refrigerated Shelf-Life 24 days minimum upon first receipt.
Frozen Shelf-Life 12 months from date of manufacture.
Frozen Storage Keep frozen at 0° or below 0°F (-18°C)
Thawing Instructions Thaw under refrigeration at 0° or below 38°F (3.3°C)
Cooling Instructions Upon thaw, cook package with 24 day Shelf-Life
Additional Information Shelf-Life applies to unopened product. Once vacuum seal is open, best if used within 5 days.
Item Details
Acme Item # S320ASC
Customer Item # NA
UPC 783336102496
GTIN 10783336202490
Package Coding Lot# BBB.JJJJYY (BBB: Batch, JJJ: Julian Date, YY: Year)
Item Packaging
Product Width 18.9 cm (7.83 in) Length 25.1 cm (9.88 in) Height 1 cm (0.39 in)
Case 19.7 cm (7.75 in) 24.0 cm (9.45 in) 7.3 cm (2.87 in)
Case and Pallet Information
Item Unit/Pack Quantity Gross Weight (lbs) Net Weight (lbs) Pallet Cube (Ft.3) TI HI Pallet Count
Case 6 2.31 1.5 73.2 24 20 480
RD 12823
LOAD LIM
KOSHER
IGHS

- 
THE PSFC
PLASTIC-FREE
CAMPAIGN!
A HEALTH+BEAUTY DEPT. INITIATIVE
mint
BODY LOTION
tag party candles
SUNBEAM CANDLES
100% PURE BEESWAX

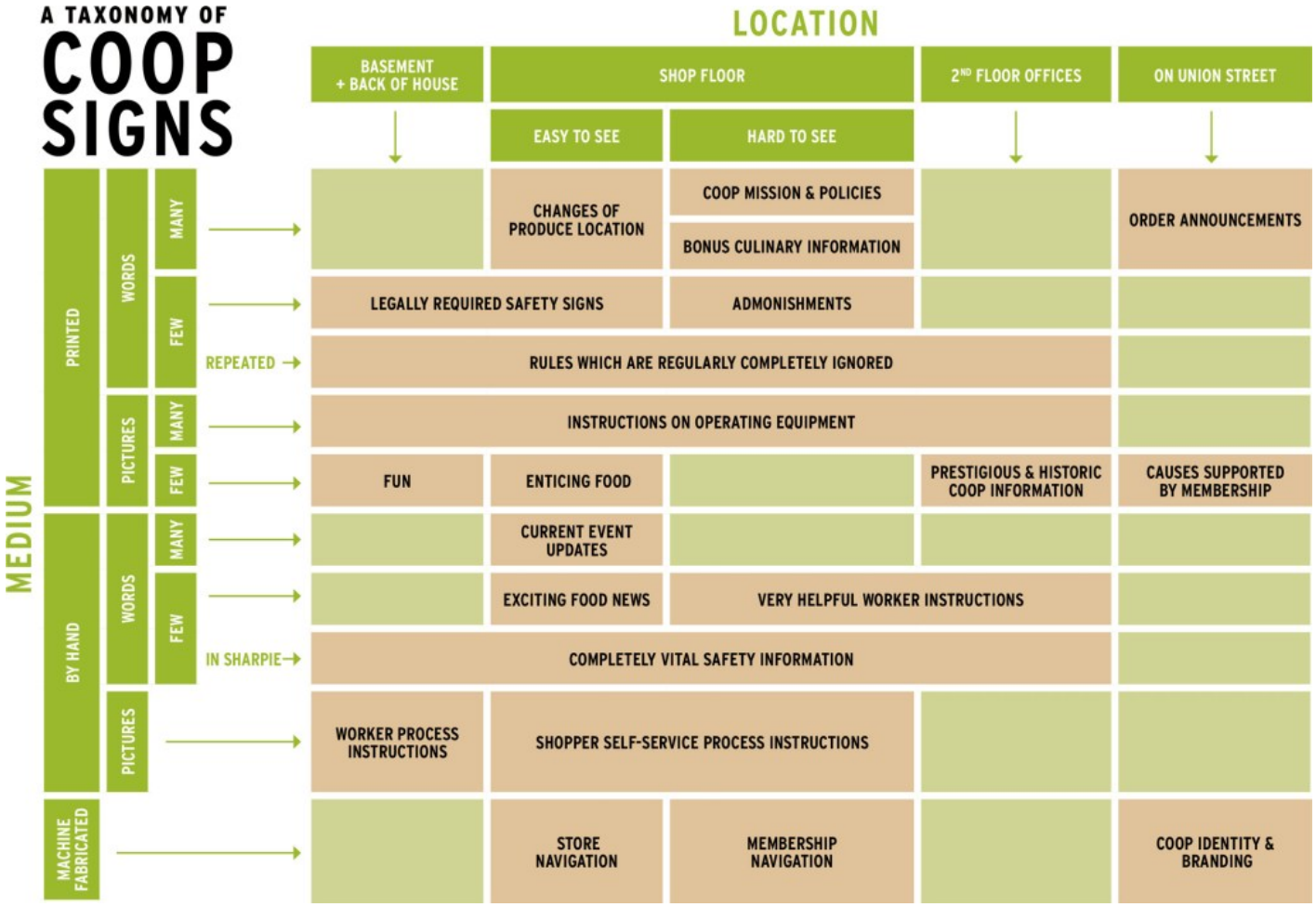
- 
22
Check Your Inbox For
BOARD of DIRECTORS
ELECTION INFO
VOTE ONLINE
and attend the
JUNE 27TH
on Zoom
ANNUAL MEETING
park slope
food coop


MEAT IN THIS FREEZER HAS
BEEN MARKED DOWN 20%
or sometimes even more!
PLEASE
ONLY STOCK ALREADY-FROZEN
MEAT IN THIS CASE!
PLEASE MAKE SELECTION
BEFORE
OPENING FREEZER DOOR.
Holding door ajar
damages the freezer.
SPECIAL
Special
SALE
MEAT!!
Stock up!
(except Bones)
Beef Suet!
RABBI
RESPONSIBLY SOURCED
$36.09
$36.09
$42.74
$57.94
$6.69
$6.69
$5.56

- 

A TAXONOMY

Can we combine information from a sign’s location and medium to better understand its purpose and target audience? Below is a proposed taxonomy to help confused Coop members. Yet, all good taxonomies should change and evolve as a field of study is explored. If you do not see your favorite type of sign, or disagree with the classification, please write to share your thoughts. If you are curious about what you see, then it’s a sign!



Dan Bergsagel is a structural engineer from London. He likes to talk about the unexpected things hiding in plain sight.

IN MEMORY OF DONALD THOMAS

July 25, 2023



PHOTO PROVIDED BY DONALD THOMAS PARTNER

By Thomas Rayfiel

Donald Thomas, who worked the Coop's Sunday night inventory shift for many years, died Aug. 18, 2022. He was 71. Donald joined the Coop in 1989.

"He was a quiet, kind, and reliable squad member," shift coworker Andrea Dobro recalls. "Always happy to train new squad members and to stay late to get the work done. Whenever I would run into him, either while shopping at the Coop or walking in the neighborhood, it was always nice to see him. He had a great smile and friendly demeanor."

> "DONALD WAS NOT ONLY A LOVING HUSBAND, BUT A CARING AND COMPASSIONATE FRIEND TO EVERYONE HE MET."
>
> *DONALD'S WIFE, EVELYN DAVIS-THOMAS*

Donald's wife, Evelyn Davis-Thomas, says on their first date he made her a Coop meal of salmon and jewel sweet potatoes.

"Donald was not only a loving husband, but a caring and compassionate friend to everyone he met. He was a master of conversation and always had some wisdom to impart to anyone who would listen. He had a sense of family and of friends, too, who were dear to his heart. There was nothing he would not do for either. He was cherished by everyone who had the privilege to know him."

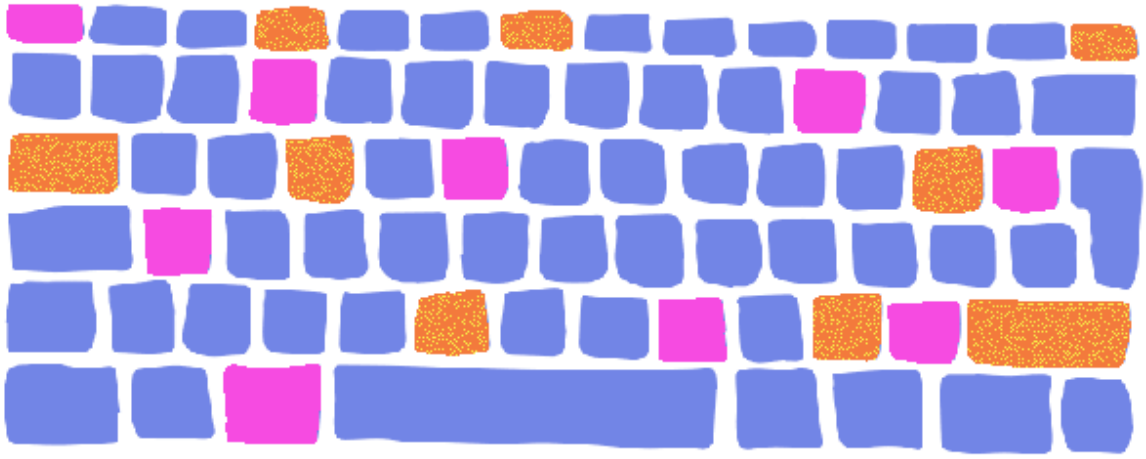
Donald was born and raised in Brooklyn and lived here all his life. He was employed as a postal worker and a computer repair technician. He also volunteered at the Boys' Club of New York as a mentor and helped many young people individually. "A father to the fatherless," his wife said. In addition to Evelyn, he is survived by his sister, Maxine Eula Thomas, and his goddaughters, Anissa Smith and Tracy Alexis Ma-

cHolmes.

LETTERS TO THE EDITOR

July 25, 2023

LETTERS TO THE EDITOR



A SECOND COOP LOCATION: YES!

Dear Coop,

The question of whether or not PSFC should open a new store in another neighborhood is too important to be decided by the tiny minority of members willing and able

to attend general meetings. Every member should have a vote, and I vote “YES!” because the reasons why so few members attend the GM are far too numerous to list. One important constraint for me is PSFC’s location. I envy members who own a car or live close enough to walk to PSFC or reach it by some convenient public transportation! My only choices have always been: expensive cab or Uber, or a hike to a subway followed by a change to a shuttle train followed by a long wait for a bus (which is no longer in service). So even though I adore shopping at PSFC and am exempt from the work requirement, I am seldom able to shop there. Online shopping would be wonderful but cannot compare to the joy and sensuality of choosing your own fresh food. And yes, perhaps some new store might not be any closer to my Brooklyn address. Nonetheless, just the possibility it might is exhilarating. And should it not benefit me, it will help others like me—living in a food desert, desperate for the privilege (dare I say the right?) to easier access to heathy affordable food!

Phelonise Willie

THIRD-PARTY DELIVERY SERVICES AT THE COOP?

To the Editor:

I am writing to raise serious issues with the Coop’s proposal to allow online ordering and delivery. The proposal, discussed as something of a done deal in Travis Hartman’s recent piece in the *Linewaiters’ Gazette* (“Online Shopping and Delivery: Plans Are Underway”), is flawed in one way that is not even touched on in the piece.

While it is clearly not good for the vitality and cohesiveness of our Coop that people would “shop” yet no longer interact with fellow members, the central problem with online delivery is captured as a mere aside in Hartman’s piece: “After the member picking the order has completed and packed the shop, they can just hit the delivery button in the app and a delivery service will come to the Coop, hopefully within the next

five or ten minutes, and pick up the groceries for delivery.”

A delivery service?

Therein lies the flaw: Third-party delivery services are inherently exploitive of their workforce, which consists entirely of independent contractors who do not receive minimum wage, have no health benefits, are forced to obtain and maintain mopeds or electric bikes at their own cost, and can’t set their hours. In effect, delivery workers are treated like disposable gig workers.

Many delivery workers have been killed rushing between jobs because the nature of the third-party apps is that these workers get paid by the delivery—often deliveries that are far-flung. Making those deliveries at a breakneck speed is the only way for a worker to make a living—a fact that leads to death and injuries at a rate that would shock Coop members.

Streetsblog has written extensively about this, and I urge Coop members to read up on this industry before inking any deal that would bind us to it.

Third-party delivery services are not in keeping with the Coop’s values of equity and fair pay. I urge you to reject this notion.

Gersh Kuntzman