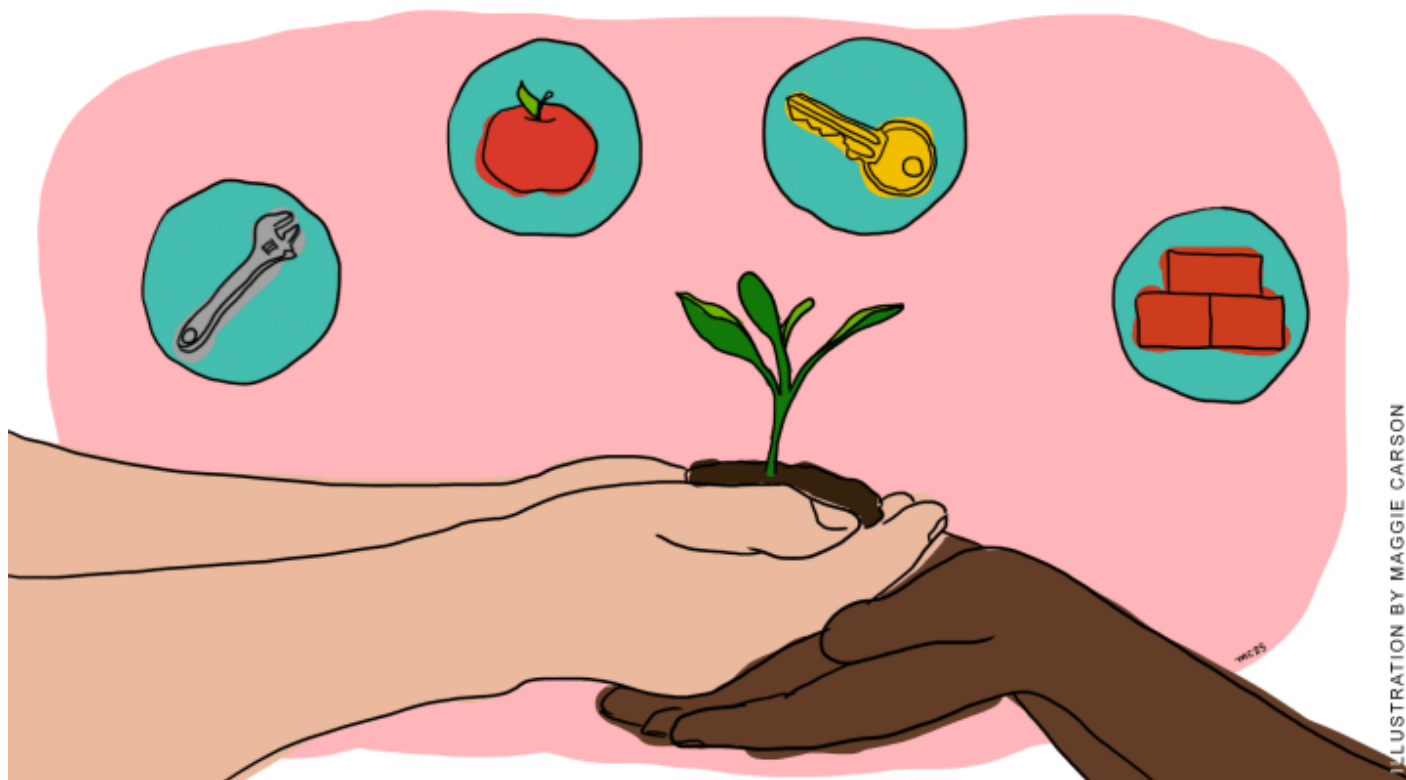


REVOLVING LOAN COMMITTEE REPORT

April 1, 2025



April 1, 2025

By Kathy Martino and Wendy Fleischer for the RLC

The Revolving Loan Committee manages the Fund for New Food Coops.

The Fund for New Food Coops supports start-up food coops that rely on member labor. Using donations from the Park Slope Food Coop, its members and other supporters, the Fund for New Food Coops offers low-cost loans to help new food coops pay for the critical items that enable them to grow and to generate income. Examples of appropriate uses for loan funds include rent deposits, refrigeration and other major equipment and physical upgrades to shopping or storage space.

The purpose of the Fund for New Food Coops is to expand the role of member-run cooperatives in bringing healthy food at low prices to residents across Brooklyn and beyond. New, strong food coops will ultimately help the Park Slope Food Coop better sat-

isfy its burgeoning membership and help meet the skyrocketing interest in food cooperatives. Providing favorable financing and, thereby, demonstrating the credit worthiness of new coops is one concrete way the Park Slope Food Coop supports nascent food coops and is aligned with the Cooperative Principles that encourage mutual support.

Currently there is more than \$60,000 available in the Fund.

The fund has made two loans to the Greene Hill Food Co-op, which serves Bedford-Stuyvesant, Clinton Hill, Fort Greene and surrounding areas. The PSFC loans have been a key support for the stability and growth of the member-run Co-op. While there has been little demand for loans by the Revolving Loan Committee of late, we expect interest in member-run coops to grow in the next period.

The Committee consists of two members, with Joe Holtz as the staff liaison. It continues to manage the loans to Greene Hill. The Committee will be asking the May 2025 General Meeting to re-elect one of its current members for a new three-year term and to elect Committee Co-Founder Joe Holtz to the Committee effective on June 28th, 2025, which is the day after he retires.

MEMBER SUBMISSION: BDS HAS NO PLACE IN THE PARK SLOPE FOOD COOP

April 1, 2025



April 1, 2025

By Barbara Mazor

Imagine a political movement that is hostile to your community or identity group. Now imagine that its supporters have engaged in violence against your community—assaults on individuals, gunfire, arson and the defacement of properties associated with your people. Imagine that these supporters justify their cause using false, misleading and incomplete information.

Now picture them refusing to engage with you in discussion. If you challenge their claims or point out the harm they cause, you're accused of acting in bad faith and vilified.

Finally, imagine that—even though this movement's goals have no direct relevance to the Park Slope Food Coop—its supporters are pushing the Coop to promote and en-

dorse it.

If you can imagine all that, then you understand the current reality faced by many of the Coop's Israeli and Jewish members. This is precisely the situation with the Members 4 Palestine (M4P) campaign to push the Coop into endorsing the BDS Movement.

What BDS Stands For

BDS is an integral part of the anti-Israel movement. If the Coop were to endorse BDS, we would be aligning ourselves with those who:

- Rip down posters of hostages.
- Deface public property and Jewish businesses and institutions with graffiti.
- Assault and harass Jews in the name of "Free Palestine."
- Chant, "We don't want two states, we want '48," openly rejecting coexistence.
- Call the October 7 massacre "heroic." This attack included 1,200 murders, mutilations, torture, rapes, burnings and kidnappings.
- Hold, abuse and starve kidnap victims.

Meanwhile, this movement ignores the atrocities of Hamas—including theft of aid, seizure of civilian infrastructure, intimidation and summary executions—against the very people of Gaza it claims to support.

BDS Is Not About Peace

BDS is not pro-peace. BDS is not pro-coexistence. Instead of endorsing BDS, we should be amplifying the voices of those who truly seek peace, such as:

- Bassem Eid
- Mohammed Dajani Daoudi and The Wasatia Movement
- Walid Salem
- The Palestinian Peace Coalition (Geneva Initiative)
- Roots/Shorashim/Judur
- The Parents Circle – Families Forum

M4P's Refusal to Engage

Perhaps M4P is unaware of all this. On multiple occasions, we have invited M4P to engage in dialogue. They have ignored our entreaties. The only response has been a *Gazette* letter stating, "Let's discuss it at the General Meeting."

A one-minute sound bite at a General Meeting is not sufficient. Nor is there any guarantee that truly informed voices will be given the opportunity to speak.

A Violation of Coop Values

BDS and the broader anti-Israel movement are fundamentally at odds with the values of the Park Slope Food Coop and the Cooperative Principles of the International Cooperative Alliance.

Its very consideration by the Agenda Committee (AC) for scheduling represents a failure of the AC to act responsibly.

April 1, 2025



April 1, 2025

By Oluwakemi Aladesuyi

Deciding which cookbooks populate the tall narrow bookcase that runs parallel to the cheeses is a fun blip in a busy week for General Coordinator Elinoar Astrinsky, who manages the weekend evening shifts and facilities.



Despite General Coordinator Elinoar Astrinsky's busy schedule, she finds time to select the books that the Coop sells.

"For years and years," she said, "I looked for a cookbook of Ethiopian recipes, mostly

because I just love Ethiopian food and I didn't know how to make it myself." When *Ethiopia: Recipes and Traditions From the Horn of Africa* was published in 2018, Astrinsky purchased some copies for the Coop. "Then it went out of stock, and now it's returned. It's not easy to keep that book in print."

The availability of cookbooks reflects the general nature of how the Coop is stocked: The cookbook shelves are fuller in November and December, for example, in preparation for end-of-the-year holidays. A hefty book with lush pictures can make a salivating gift. Throughout the year, however, shoppers can expect a variety of texts, such as the bold, vegetable-forward Ottolenghi cookbooks, whose ingredient-rich recipes shouldn't be too much of a challenge for the adventurous Coop shopper.



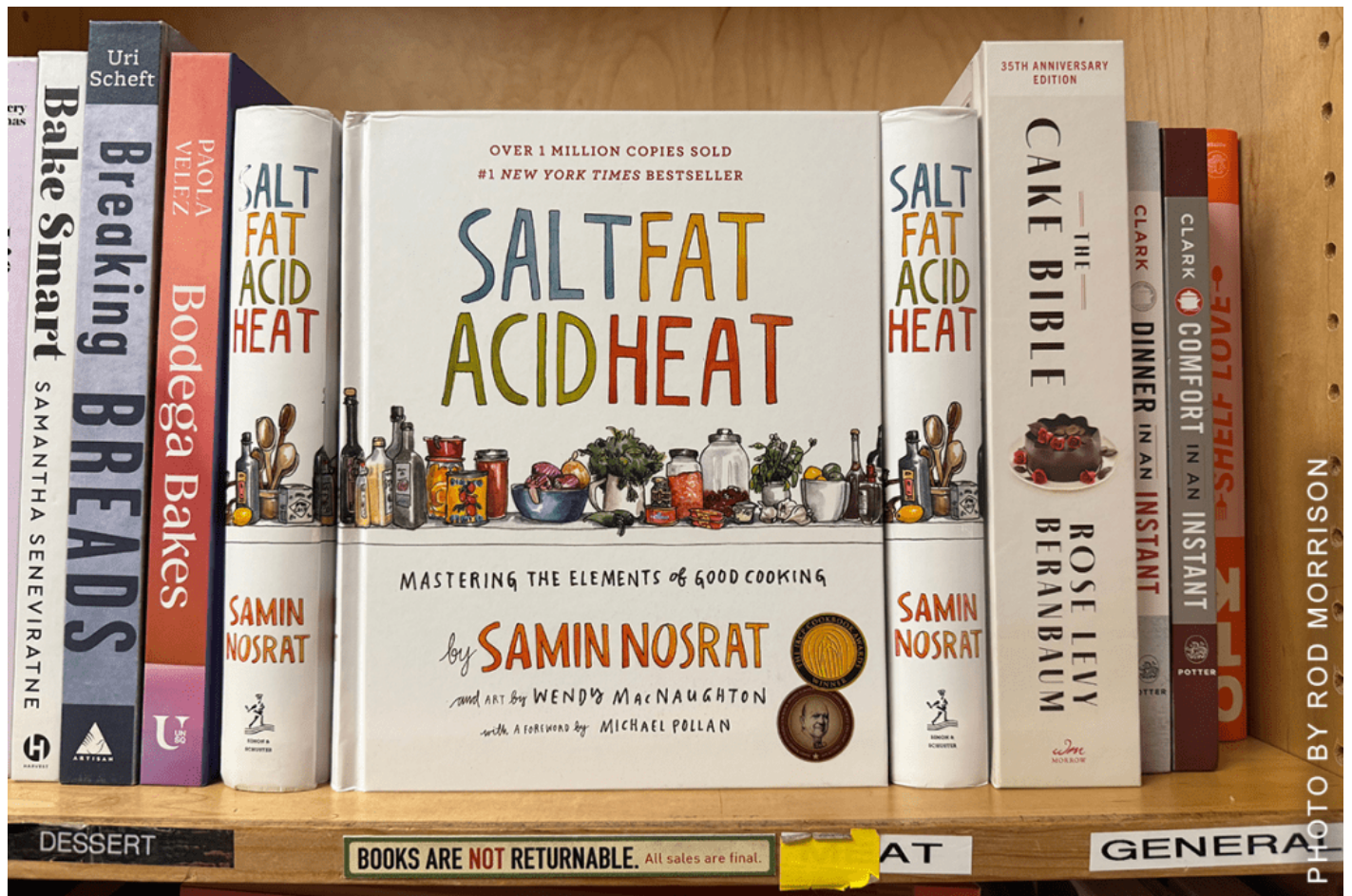
PHOTO BY ROD MORRISON

Currently in stock are five books by Yotam Ottolenghi, the Israeli-British chef and restaurateur.

"I try not to buy books that are around a single subject area, like those books about eggs," Astrinsky explained. "I think people are looking for a much wider range of recipes rather than a single topic."

The cookbook selection at the Coop aims to represent a wide swath of regions, and the books are loosely organized by continent. Astrinsky also brings a bit of seasonality to the shelves, hoping that titles like *First Generation: Recipes From My Taiwanese-American Home* and *Banchan: 60 Korean American Recipes for Delicious Shareable Sides* can inspire shoppers during new year celebrations.

Though thousands of cookbooks are published every year, distribution issues constrain what is and is not on the Coop shelves. Before the pandemic, the Coop worked with only two book distributors, allowing for a more boutique experience. "I was able to say...this book will sell really well at the Coop. Can you bring it in for me?" Astrinsky recalled. However, the smaller of the two distributors shut down during the pandemic, and the remaining distributor can bring in a new shipment of books in a day or two but also services many bookstores. "It's rare that I can say, 'Please bring this in.' I don't really have that influence anymore," Astrinsky noted.



Samin Nosrat's million-copy-selling book—and her social media presence—captivated a new generation of cooks.

The internet also influences what is on the shelves. Astrinsky pointed to the trend of food bloggers leveraging their social media followings into print-cookbook deals and hopefully sales. Samin Nosrat's *Salt, Fat, Acid, Heat*, for example, captured the attention of the multimedia ecosystem and has been foundational to a new generation of home cooks. "I think that that book was kind of a big change for lots of people learning how to cook different things and what makes something extra special," Astrinsky reflected.



As cooks know, cookbooks offer an opportunity to step outside of the status quo and the go-to utilitarian weeknight meal. And in an age where online recipes are ubiquitous and one might be tempted to scroll through different recipes, scan comment sections, and watch videos on technique before even deciding what to eat, the physicality of a cookbook offers something tangibly different.

“You just open the page,” said Asrinsky. “You can make adjustments, you figure out how you’re going to do it, and just write it down right into the cookbook.” Browsing without the intrusion of an algorithm might in fact be the true joy of Coop cookbooks.



So this spring, Coop cooks, keep an eye out for a few selections that celebrate seasonal vegetables, salads and vegan recipes, such as *Tarkari: Vegetarian and Vegan Indian Dishes With Heart* or *Vegan Pasta Night: A Modern Guide to Italian Style Cooking*. Enjoy!

Oluwakemi Aladesuyi is a journalist and creative strategist. Her favorite season is fig season.