

AUGUST GENERAL MEETING: NEW APPOINTMENTS AND DEBATE OVER HY-BRID MEETINGS

October 7, 2025

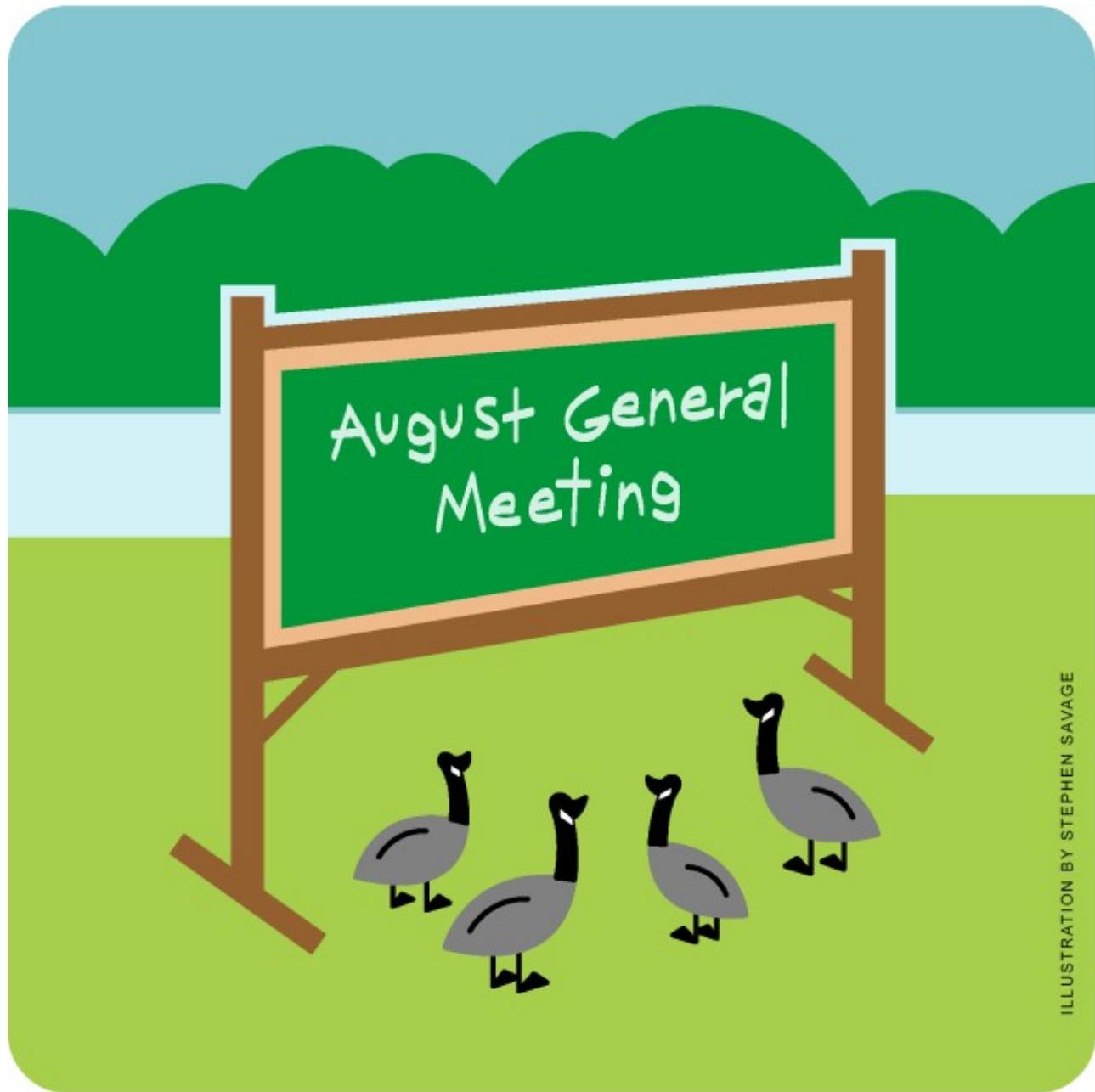


ILLUSTRATION BY STEPHEN SAVAGE

October 7, 2025

By Dan Bergsagel

With the end of summer on the horizon, more than 100 Coop members attended the August General Meeting at the Picnic House in Prospect Park, where they approved a slate of new appointments. The Coop's board also debated a contentious proposal about moving toward a hybrid meeting structure next year.

OPEN FORUM

The meeting started with Open Forum statements. Some were straightforward, such as member requests to make the cilantro and parsley less wet and reinstate work credit for attending General Meetings.

Others were written statements that called on the General Coordinators to share the legal opinion that upheld the Coop's Board of Directors actions in the April 2025 General Meeting, when they voted to approve a referendum on hybrid meetings.

One member, Pam Thomas, presented an idea for a new kind of boycott, against LesserEvil popcorn, whose CEO, Charles Coristine, is the father of a staffer of President Trump's DOGE initiative, Edward Coristine.

TREASURER'S REPORT

Joe Szladek, the Coop's new general manager, reported that the Coop's year-to-date sales through July 20 were up 9.3 percent over the previous year.

He attributed the increase to longer opening hours, growth in membership and inflation. The Coop's gross margin—the money left over after subtracting the cost of goods from sales—increased by about \$600,000. However, operating expenses have gone up a little more, by about \$700,000.

The increase in operating expenses is partly related to one-off expenditures, such as the roll out of the new electronic shelf price labels, which make it easier to update prices, for approximately \$50,000 and an increase in electronic payment service charges from our current provider of approximately \$40,000.

MEAT REPORT

Masha Bezlepkinsa, the Coop's meat and prepared food buyer, presented a summary of recent farm visits, which were an opportunity to review practices at our supplying farms.

Interestingly, she noted that she is a vegetarian.

"So I knew nothing about meat, but I can differentiate between steaks now," she joked. "These farm visits were very educational for me."

The Coop strives to source meat from small farms and small farm partnerships. Bezlepkinsa explained that "the idea is that when you support small family farms, you allow them to make more profit. If farmers are more profitable that means they will care about the soil, and that means the animals will be healthy and the meat that comes from these animals will be more nutritional."

Following a member vote in 2002, the Coop can sell only 100 percent grass-fed and grass-finished beef. Bezlepkinsa reported that this typically requires around one acre per animal in a herd. For example, Slope Farms—a longterm farm partner of the Coop—has a herd of 100 to 120 animals located on its 97 acre farm.

Bezlepkinsa said a new partner for the Coop, Hickory Nut Gap Farms, sources beef from farms in North Carolina, Georgia and a few other southern states, where they can graze the animals year-round by moving them between mountainous regions in the summer, and coastal regions in the winter.

The farm partnership is interested in better making the nutritional case for its 100 percent grassfed beef. "They talk a lot about nutrition," Bezlepkinsa said. "However, they are very interested in actually testing it. They submitted some of their meat samples to organizations for testing, and they would like to develop standard tests." These tests will aim to demonstrate the nutritional benefits of grassfed cattle.

Member Robbie Gottlieb asked about whether the Coop was also selecting farms based on how they treat workers. Bezlepkin stressed that the Coop sources meat from “super tiny” farms, often only run by one person, where “these farmers are fanatics. It is really hard, but they love their jobs.”

The least encouraging outcome from the educational visits was on the outlook for the price of beef. “Usually the markets go up and then they come down,” said Bezlepkin, “but this market is just going up and up.”

COMMITTEE REPORTS

International Trade Education Committee member Bart DeCoursy provided a brief narrative of what he believes are the negative impacts of the North American Free Trade Agreement (NAFTA) and its successor, the United States-Mexico-Canada Agreement (USMCA). He said the pacts have resulted in a “a dramatic increase in the agribusiness market share concentration and, as a result, small farmers were hit the hardest.”

NEW COORDINATING EDITORS FOR THE LINEWAITERS’ GAZETTE

The first agenda item was the election of Co-Coordinator Editors for the *Linewaiters’ Gazette*. Petra Lewis, an editor for the Gazette since 1999 and a member since 1994, explained the role. “Coordinating editors are responsible for overseeing the Gazette’s editors, writers, art directors, photographers, illustrators and production teams,” she said. “They play a crucial role in the quality, content and overall direction of the Gazette.”

Six candidates responded to a job posting in November, of which three were presented for election for the Co-Coordinator Editors roles: Eric Baldwin, Lily Rothman and Whitney Curry Wimbish. (Rothman is the managing editor of *Time* magazine.)

In response to questions about how the Co-Coordinator Editors would review guidelines for selecting submitted work for publication, Baldwin said they do not want to

“be the voice of the Gazette, but to guide that process. I believe that all of us are in agreement that that’s the role of an editor, to shepherd along your voices and make sure that this is a communal plural voice.”

All three candidates were elected.

ELIGIBILITY FOR POSITION OF TREASURER

Bookkeeping Coordinator Terry Meyers—along with Membership Coordinators Jana Cunningham and Yuwie Tantipech—led a presentation for the second agenda item: a vote to modify the language in the PSFC Guide to General and Annual Meetings to tighten the eligibility requirements to be elected as Treasurer of the Coop. The suggestion would specify that any candidate for the position “must, at the time of the election, be an upper-level management staff person who is chiefly responsible for the financial operations of the Coop.”

The item was presented as a common sense clarification of existing precedent: for the past 25 years of the Coop, the Treasurer has been an upper-level management staff person. Meyers said that “for the bookkeeping department in particular, having a member worker in the role of treasurer and thus not fully versed in all the financial aspects of the Co-op and only on site intermittently would be untenable. It would simply make the smooth functioning of the Coop impossible.”

Many members spoke in support of the motion from the floor; however, there were some comments with a note of caution. Adam Rosenberg was concerned that the candidate pool for treasurer would be overly restricted by the motion.

The proposed motion was voted by members to instead be considered an amendment to the Coop’s bylaws. It passed by a vote of 97 to 35, more than the threshold for a bylaw amendment, which requires a two-thirds majority.

HYBRID MEETINGS

Most of the drama occurred after the monthly meeting, during the board meeting that followed.

The procedural wrangling began with a complicated dispute between a Coop member and the Coop's corporate secretary about the previous monthly meeting's draft minutes, which led to those minutes not being approved.

The draft minutes will be amended and then presented again for a vote at the September meeting.

The discussion then turned to an issue that has roiled the Coop over the last year: whether to adopt a hybrid meeting format. Board President Brandon West took the stage.

"I know there's been a lot more conversation at the board meetings than usual, but I wanted to take this time to do this one more time and talk about something that's very pertinent and important to everyone at the Coop," he said.

West noted that a recent referendum about hybrid meetings reached a simple majority typically needed to pass motions, but fell short of the supermajority that would be needed to amend a bylaw.

West continued: "We need to be able to come to a decision about how we conduct a general meeting and it needs to not be weighed down by the conversation about BDS to the point that it shuts down our ability to function as a Coop."

BDS is the movement to boycott products from Israel, and questions have been raised at past general meetings about whether the hybrid meeting proposal is an effort to promote a BDS vote at the Coop.

West said that, after consulting with General Manager Szladek about the set of proposals, some Board members decided to make a motion to direct that general meetings be in hybrid format beginning in January 2026. West then explained a process for appointing a Hybrid Meeting Subcommittee to present the proposed details to the membership.

Szladek later clarified to the Gazette that his role was not in initiating or authorizing the decision, but in serving as a reference point for Board members on the governance lawyer's advice, as previously shared in an email to the membership sent on May 23 by Joe Holtz, Szladek's predecessor.

That email noted that such Board actions are legally allowable, though far outside the nearly 50 years of General Meeting precedent.

There was some confusion over the details for how this Subcommittee would be established, and concern about the limited consultation that the Chair Committee had in supporting this process. Members of the Chair Committee objected to the lack of consultation.

Fellow Board Members Tess Brown-Lavoie and Keyian Vafai, as well as Szladek, voiced support for the proposal, but collectively the Board agreed to continue discussion for another month and present the directive to a Board Vote at the next General Meeting, an approach suggested by Szladek.

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

THE COOP MEMBERS TRAVELING HOURS TO SHOP HERE

October 7, 2025



WHY SOME MEMBERS TREK FROM FAR OUTSIDE THE CITY TO BUY ORGANIC CUCUMBERS

October 7, 2025

By Kayla Levy

During each shift cycle, Kendal Bayer and her husband drive four hours round-trip, with their son in tow, to work and shop at the Coop. It's been like this since 2016, when the couple first moved to Long Island from Brooklyn.

"The Coop always factored into discussions about our move," Bayer said. "I didn't want to move somewhere it wasn't viable to stay members."

For a grocery store where some members balk at returning carts even a block beyond the half-mile return zone, it's hard to imagine many traveling here from outside the five boroughs.

The Membership Office doesn't keep a list of members who reside outside the city, but long-haul commuting happens often enough to be the stuff of anecdote. One member told me that someone on her cheese-processing shift came in for the day from Cold Spring, N.Y., about 60 miles to the north. Another said he worked checkout with a member who lives in New Rochelle, which borders the Bronx. Several mentioned rumors of members who live as far away as Vermont.

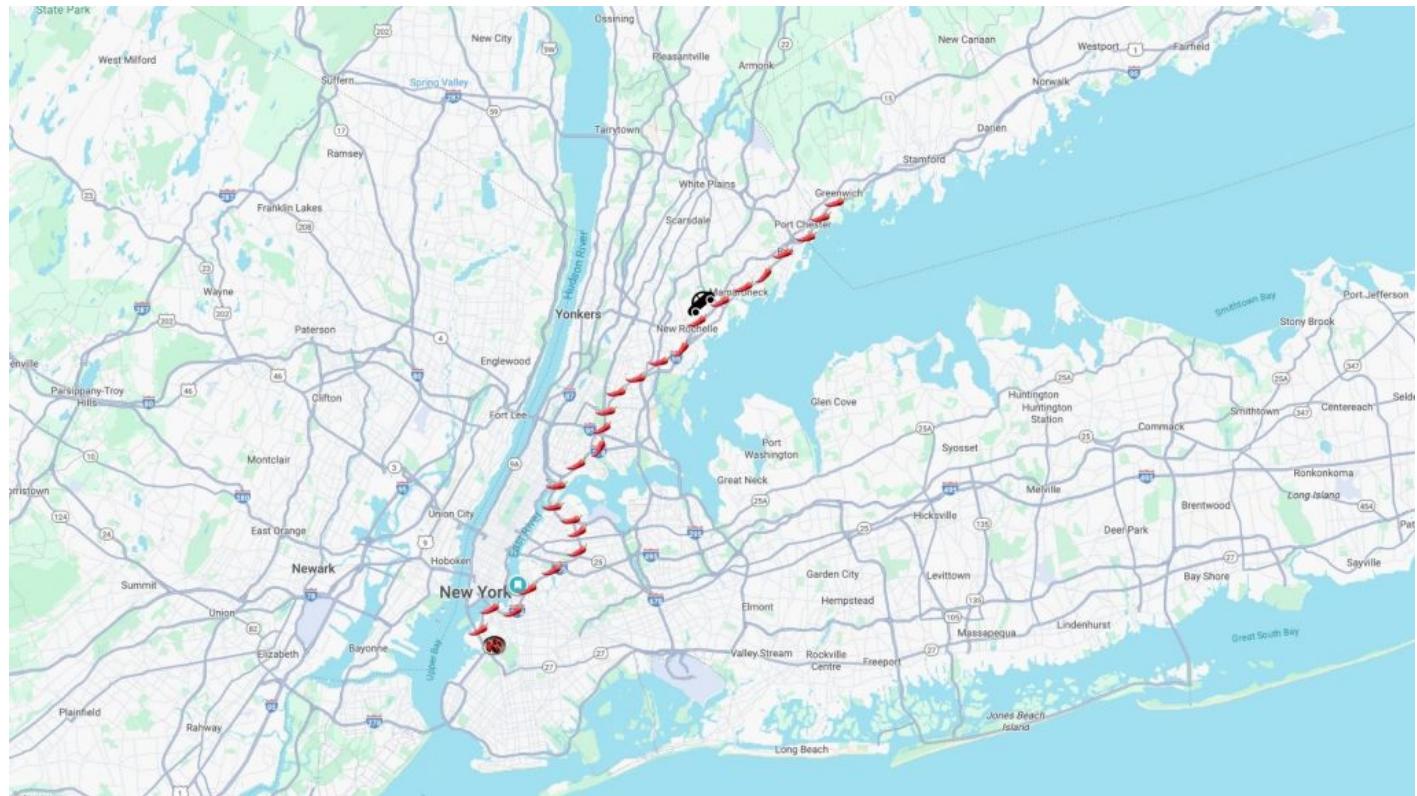
So we went and found some to learn why they continue to make the sometimes grueling trips to 782 Union Street.

These far-flung members didn't always live outside New York City. Everyone I spoke to joined while a city resident—most residing within walking distance in Brooklyn. Some moved a bit farther afield over the years, to South Brooklyn or Queens, but they were still close enough to keep up with weekly shops and consistent shifts without much trouble.

"When I lived in Bensonhurst, I biked to work in TriBeCa, so I'd just stop at the Coop on my way home," said Tracy Balzano, who became a member in 2001 while living in South Slope and has since moved to the Catskills.

Moving farther out certainly changes things. Members who live far away understandably tend to visit less regularly than they once did. Whereas the average American makes around six grocery trips per month, long-distance Coop members typically stop by only once a month.

Fela Cortes, who's lived in Westchester since 2021, tries to make the 45-minute drive every three weeks. "I do have to supplement some purchases in between, but the majority of our items come from the Coop," Cortes said.



Trips are even less frequent for Nepreil Foster, who until recently commuted nearly two hours from Norwalk, Conn. She just moved to Greenwich, about an hour's drive away, and now tries to make it in once per shift cycle. "When we looked for a new place, it had to be closer to the Coop to keep this up," she said.

Many long-haul members also have ongoing commitments in New York City that make regular visits—and continued membership—a little more practical.

Balzano, for example, still commutes from the Catskills to Manhattan Tuesday through Thursday for work, which allows her to shop or cover shifts in the evenings. Jessica Robinson, a former General Coordinator, moved to Western Massachusetts in 2021, but after decades in Brooklyn, she maintains strong ties to both the Coop and the borough. "I come down pretty regularly to see friends or family, and when I know I have a trip planned, I just go on the virtual office calendar and book a shift," she said.

These members say they continue to shop at the Coop for the same reasons many shoppers turn away from big supermarket chains: quality and price.

For Bayer, it comes down to organic cucumbers. Her son, Julian, eats one per day, but turnover in their Long Island store is so slow that cucumbers are often rotten and \$3.50 apiece. (They regularly go for \$1 at the Coop.) For Balzano, it's the Fresno chilies, which she goes through in droves and can get for \$2 a bag at the Coop—three times less than the 8-oz. container at her local store in the Catskills. The list goes on.

Even in areas where produce can sometimes be bountiful, the Coop maintains an edge. Robinson said the Coop's produce, bulk goods and items packaged onsite are all fresher and less expensive than what she can get at her local coop in Western Massachusetts (which follows a more typical retail model).

"Once you have to regularly shop elsewhere, you quickly realize how much fresher the food is at the Coop," she said. While there are plenty of supermarkets near Greenwich, Conn., Foster says she struggles to find produce that isn't wrapped in plastic.

Then there is the matter of time. While most Americans shop at two grocery stores per week to cover their needs, the Coop is a one-stop shop for many. Cortes said that the cost of tolls and gas required to get to Brooklyn from Westchester is worth the trade-off of only shopping at one store. "I know I won't have to go from place to place looking for products. The Coop will have everything, and the prices will be better," she said.

To be sure, there are undeniable impracticalities to driving hours for bulk beans or hauling pounds of chilis on a three-hour train ride home. But for many long-distance members, as for those who live closer, the Coop is more than a pragmatic choice.

"The things I buy at the Coop are politically important to me," said Balzano, who is shopping there less frequently these days but remains intentional about supporting ethical businesses.

**“WE CALL
THE COOP
MOTHER
COOP. IT’S
LIKE VISITING
FAMILY.”**

— NEPREIL FOSTER, **GREENWICH CT**

There's also the feeling of being at the Coop, which is not replicated in other markets—especially for lifelong members. “In my family we call the Coop ‘Mother Coop,’ because going there is almost like going to see a family member,” said Foster, whose own mother was among the early Coop members. “Everybody there is friendly, and we feel a sense of trust.”

For Bayer's family, the trek from Long Island has become something of a ritual. They always drive in early for lunch at Numero 28 Pizzeria, and Julian picks up a new book from Community Bookstore to read while his parents organize and scan invoices in the Membership Office.

After Bayer shops, the family grabs Mexican food for dinner before the two-hour drive home. “It's a long day, but my husband is on board because he knows it's something I enjoy so much,” Bayer said. “He complains, but I think he secretly enjoys it too.”

THE PREPARED FOOD SECTION IS EXPANDING (COULD ROTISSERIE CHICKEN BE NEXT?)

October 7, 2025



October 7, 2025

By Zach Schiffman

One of the most beloved cases at the Coop is growing: a second refrigerated section will join the current array of Court Street Grocers sandwiches, sushi, salads, and, most recently, King David Tacos. One of the Coop's coordinators, Yuri Weber, is the mastermind behind the expansion, and its maintenance is a constant negotiation of supply, price and demand.

PHOTO BY ZACHARY SCHULMAN



Coordinator Yuri Weber.

Court Street Grocers was the first outside vendor to say yes to the Coop about a decade ago. "I reached out to so many people about making food for us, and literally Court Street was the first place to do that," Weber said. "I reached out to caterers, I reached out to a lot of the restaurants, and no one seemed to have the capability to keep up. They were the first ones that said, 'Yeah, we can do that.'"

PHOTO BY ZACHARY SCHULMAN

Court Street makes slightly smaller sandwiches for the Coop than what it sells at their stores. "I don't think they're also as fully loaded as they are in their stores," Weber said. "Just to kind of keep their price point at a place where they're making money and we're selling them at a reasonable price," he said with air quotes. The prices of the sandwiches have been relatively stable, only going up once last March.



Sandwiches in the case.

Other prepared items have rotated in and out. "We had the onigiri for a while from different places, and those were popular, but they couldn't keep up. It wasn't financially viable for them to keep doing it for us," Weber said. The sushi also has been a mainstay for nearly a decade. "The sushi is also very reasonably priced, but you kind of also get what you pay for. It's not bad sushi, but it's not great."

King David tacos were added more recently. "Someone that works in the membership office, Jason Weiner, mentioned them a year ago," Weber said. "We didn't really have room to make that happen."



Tacos in the case.

But when the onigiri went away, an opportunity arose. Current space constraints have been an issue, however.

"The tacos really need the salsa. There was just no room. We tried so hard to jam them in there, and it was messy. That's top of my list to try to figure out," said Weber, referring to his priorities after the new fridge is installed.

Chez Chrystelle's salads joined the case a year and a half ago. "She just brought us samples, and we loved the salads," he said. "We thought they were dynamite. The quality and the quantity were both there right off the bat."

Although, Weber does miss the Court Street salads. "Those were so good. The ones with the soft-boiled eggs and the avocado were delicious." He says he is working with Court Street to bring some packaged salads—more along the lines of potato salad—back to the case.



PHOTO BY ZACHARY SCHULMAN

A working member passes a sandwich to a shopping member.

Asked about his philosophy, Weber said it comes down to two things: “A, can the suppliers meet our demand and B, meet a certain price point and value. You know, like, maybe they’re a little pricey, but it’s got a value to it.”

The grab-and-go case was designed to be low-maintenance.

“One of the requirements that we had was that we really can’t have overstock in the basement,” Weber said. “It was one of those things where it’s, like, someone needs to come in, put the things in there, and then we just, like, forget about it. Totally.”

Sandwiches and sushi have been successful in that model, but tacos and salads have required some adjustments. “There’s just not enough room to put the whole order on the shelf at once,” he said. “So now we’re storing the back stock in the basement, and it’s not being stocked as frequently.”



Members shop the case.

Managing expectations is part of the process. Most members expect that if they come to the Coop in the evening, the grab-and-go case will be mostly empty.

"I feel like I've got it pretty close and nothing's running out too early, but those things aren't great the next day," Weber said.

Sushi leftovers are picked up and credited, but Court Street sandwiches require constant calibration. "I'm constantly in the process of figuring out, like, 'When did the Veg-etalians sell out this week? Oh, they all sold out at 5 p.m., maybe I should get more vegetarian.' It's a balance of making sure there aren't too many leftover sandwiches the next day."

Weber distinguishes between the grab-and-go case and the prepared-foods fridge that includes the pastas and falafel across from the cheese. "Everything in grab-and-go you can eat on your way out of the Coop," he said. "That was our philosophy. This really is the grab-and-go, and then the other one is the prepared foods. These are ready-to-eat, and those are more like things you need to heat up."

The new fridge will go in the produce aisle, near where the onions and potatoes are.

"We're going to extend the refrigeration there, and then the onions and potatoes will probably end up in the middle of the aisle somewhere," Weber said. "Then, we'll have room for more stuff, and I've been talking with a lot of people about bringing in more meals."



PHOTO B

Sandwiches and salads in the case.

He is in conversation with restaurants, caterers and corporate-style meal providers offering nutrient-specific dishes. “Right now a lot of it is about the packaging,” said Weber. “I really like the way the Chrystelle salads are packaged. It has the compostable bottom and minimal plastic for what it is. If we could do something like that for the prepared meals, I would be happy.”

Rotisserie chicken has long been a dream item at the Coop, but the logistics are trickier than expected.

“Someone has to roast this off-site, and then they have to cool it, and they have to put it in a bag or someplace that we can then sell it from.”

Even so, Weber sounded optimistic about what’s next. “The next round of samples are probably going to come next week, and I’m super excited about this French chef that’s going to bring the rotisserie chicken and the sides. I think those are going to be dynamite.”

Zach Schiffman is a social editor and writer at New York magazine, comedian, and Park Slope local.

MEMBER WORKSLOT OPPORTUNITY AS THE COOP’S CORPORATE SECRETARY

October 7, 2025



October 7, 2025—updated on October 15

Are you passionate about Coop governance and eager to step into a key leadership role at the Coop? We're seeking an enthusiastic member to join us as the Corporate Secretary. The Coop's current Secretary resigned on September 30. **This role is a member workslot position.**

The Secretary is an officer of the Coop, but is not a member of the Board of Directors.

The Secretary is elected each year during the Annual Meeting and serves a one-year term. As this election is to fill a position created by a resignation, the current opening will serve until the June 2026 Annual Meeting.

What We're Looking For:

Candidates should have a strong understanding of Coop governance, excellent organi-

zational skills, and a commitment to transparency. If you want to support the Coop's Board, management, and the General Meeting, this workslot position may be perfect for you.

Key Responsibilities:

- Attend all 11 General Meetings and take minutes. If additional meetings are scheduled, the Secretary must also attend them.
- Issue draft minutes at least seven days before the next General Meeting.
- Present the draft minutes from the previous month at the monthly General Meeting and solicit corrections from those present.
- Send an electronic copy of the approved General Meeting minutes to the General Manager or another General Coordinator in their absence.
- Sign documents on behalf of the Park Slope Food Coop upon request from the General Manager or as required by law.

Essential skills include attention to detail, punctuality, strong writing abilities, and the capacity to remain impartial while taking minutes.

If you are interested:

- You must attend the October 28 General Meeting at the Prospect Park Picnic House.
- You can nominate yourself or another member can nominate you.
- Please be prepared to make a brief statement to the General Meeting.

JOIN THE LINEWAITERS' GAZETTE: REPORTER POSITIONS OPEN NOW

October 7, 2025



October 7, 2025

BRING THE STORIES OF THE COOP TO LIFE.

ILLUSTRATION BY EVA SCHICKER

Linewaiters Gazette



OFFICIAL NEWSLETTER
OF THE PARK SLOPE FOOD CO-OP, INC.

June 15, 1978



THE PARK SLOPE FOOD CO-OP, INC.

drawing by Irit Magnes

Gazette from 1978.

POSITION OVERVIEW

The *Linewaiters' Gazette* is produced by four rotating teams, each responsible for creating a new issue every three weeks. As a reporter, you'll contribute one article every 12 weeks in collaboration with your team's editor. Reporters earn two work credits per published article.

Occasional attendance at General Meetings—and writing about them—is also part of the role.

WHAT WE'RE LOOKING FOR

We're seeking experienced journalists who can craft clear, engaging and deadline--driven stories. Ideal candidates are curious, community-minded and genuinely interested in the Coop's members, operations, products and history.

REQUIREMENTS

- Professional journalism or writing experience
- Strong editing and research skills
- Ability to meet deadlines and work collaboratively
- Membership in the Coop for at least six months

HOW TO APPLY

Please email your cover letter, résumé, and writing samples to:

GazetteSubmissions@psfc.coop

OCTOBER CONCERT SERIES

October 7, 2025

SEASON 2 SECOND CONCERT!!

**THE PSFC
CONCERT
SERIES**

FEATURING

JAMEH DARAN ENSEMBLE
STODDARD BLACKALL
MAGGIE CARSON
PAULA T

FRIDAY,
OCTOBER 17
DOORS OPEN
@ 6PM; \$10

SHAPESHIFTER LAB
837 UNION ST, BROOKLYN, NY
11215

Get your
tickets here!



October 7, 2025

By Fortuna Sung

The Coop's October Concert Series is happening Friday, October 17, at Shapeshifter Lab, 837 Union Street. Doors are at 6 p.m., and you can buy tickets online.

JAMEH DARAN ENSEMBLE

Set 1 - 6:30 to 6:50 p.m.

Performing Artist / Band: Jameh Daran Ensemble

Personnel:

- Mahnaz Kalani (Santur)
- Kaveh Haghtalab (Kamancheh)
- Siavash Haghtalab (Tar)
- Nima Torabkhani (Tombak)

About: Jameh Daran is an Iranian classical ensemble led by brothers Kaveh Haghtalab and Siavash Haghtalab. For this program, they are honored to be joined on Santur by their mother, Mahnaz Kalani, whose musicality and presence have deeply shaped their artistic journey. Also joining them is guest percussionist Nima Torabkhani on Tombak. The group has appeared at the Rubin Museum of Art, Columbia University's WKCR and the Emrooz Music Festival, presenting nuanced performances alongside research-driven talks on the history of Persian classical and folk music.

STODDARD BLACKALL

Set 2 - 7 to 7:20 p.m.

Performing Artist / Band: Stoddard Blackall

Personnel:

- Stoddard Blackall (Piano, Vocals)

About: New York-based songwriter Stoddard Blackall, a proud Berklee and BMI Musical Theater Workshop alumnus, will grace the stage with an eclectic set of his original songs—many of which are available on Spotify, Apple Music, and Amazon Music—delivering a raw performance with his crooning voice and lightning-smooth touch on the baby grand.

MAGGIE CARSON

Set 3 - 7:30 to 7:50 p.m.

Performing Artist / Band: Maggie Carson

Personnel:

- Maggie Carson (Banjo, Guitar, Vocals)
- Or Zubalsky (Guitar, Keys)

About: A banjo-centric Americana set blending rootsy storytelling with warm, acoustic textures.

PAULA T

Set 4 - 8 to 8:20 p.m.

Performing Artist / Band: PAULA T

Personnel:

- Paula Tartell (Vocals, Synth)
- Benny Woodard (Drums)
- Leah Greene (Bass Guitar)
- Sean Saville (Electric Guitar)

About: "Get On My Lawn!" Join Brooklyn-based songwriter, producer and singer Paula Tartell and her powerhouse band (Sean Saville, Benny Woodard, Leah Greene) on PAULA'S LAWN—where feeling and expression are celebrated, and the music always hits hard.

FOOD CLASS: WINTER COMFORT FOOD FROM PAKISTAN

October 7, 2025



Home-style Haleem
3 kinds of lentils in this warming dish.
(not vegetarian)

Kashmiri Chai
Learn why this green tea turns pink!

Winter Comfort Food from Pakistan

with guest Chef Hamza Iqbal

WED. OCTOBER 22 / 7:30P

TO REGISTER:
foodcoopcooks.org/rsvp
IG: foodcoopcooks

park slope
FOOD COOP
COOKING SQUAD



October 7, 2025

By William Doran

Join us with Guest Chef **Hamza Iqbal** to make **Home-Style Haleem** and **Kashmiri Chai** on **Wednesday, Oct. 22, at 7:30 p.m. EDT** as part of the Coop's monthly cooking series. The class will be streamed online via Zoom. Haleem is a warming dish with three kinds of lentils and Kashmiri Chai is made with green tea. Hamza will teach us why it turns pink!



&



HOME-STYLE HALEEM

3 kinds of lentils in this warming dish.
(not vegetarian)

KASHMIRI CHAI

Learn why this green tea turns pink!

ABOUT THE CHEF

Hamza Iqbal is excited to share two favorite winter recipes from childhood in Pakistan. Both of them are reminiscent of foggy, misty winters in Lahore that are rather mild and allow for cozy community gatherings over food and drink.

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 at **instagram.com/foodcoopcooks** 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 at **foodcoopcooks.org/contact**.

WORDSPROUTS: PETER SCHNEIDER

October 7, 2025



October 7, 2025

By Susan Horwich

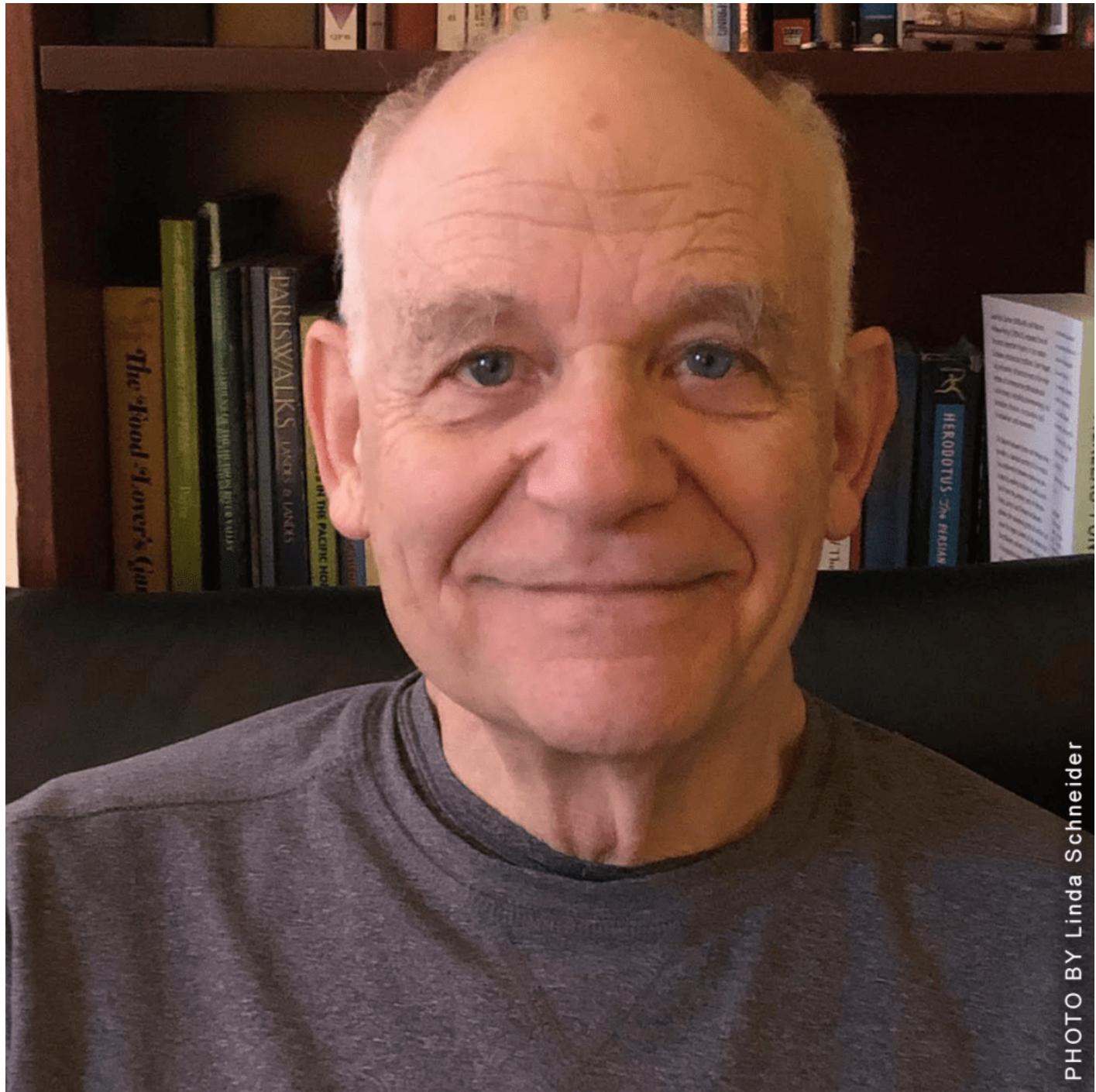
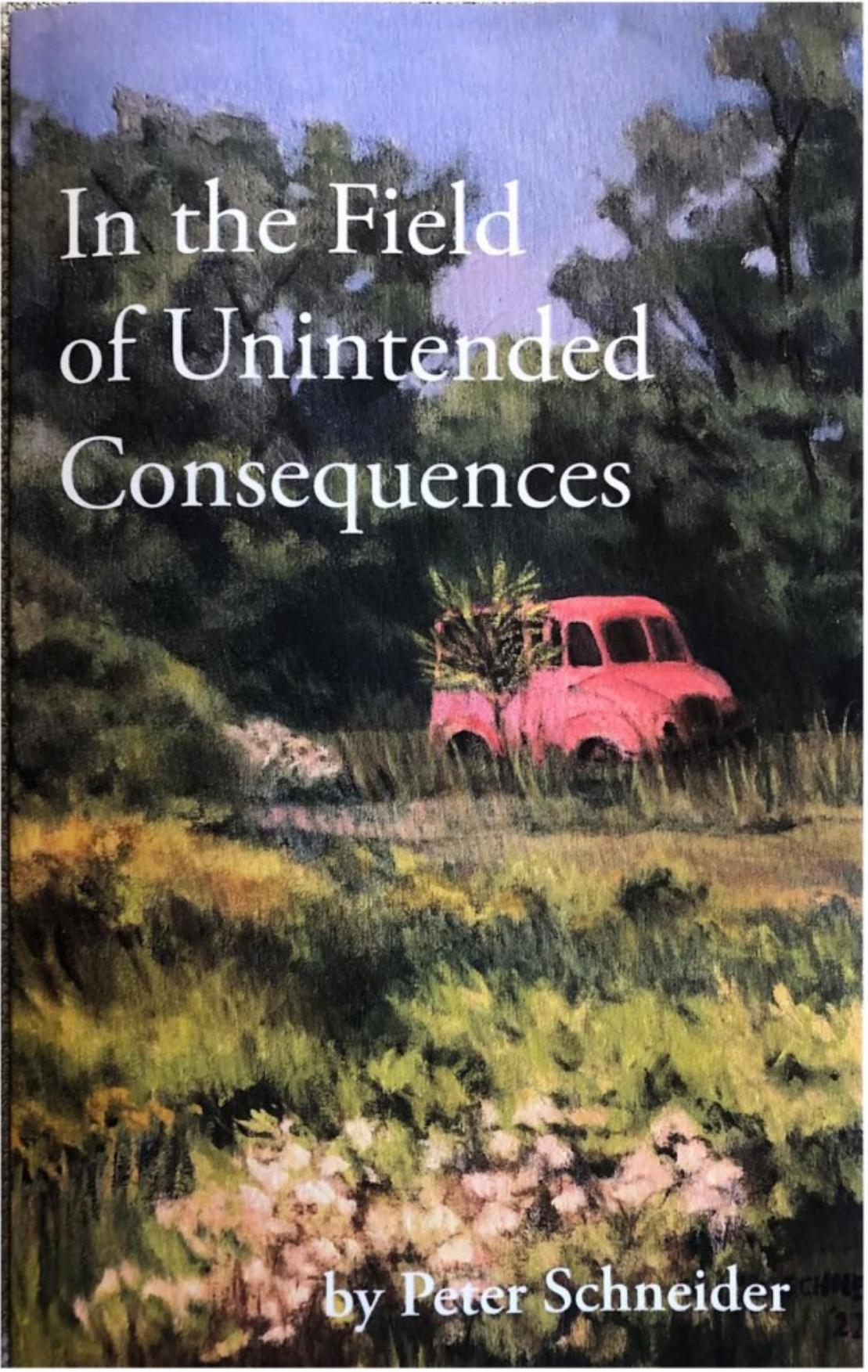


PHOTO BY Linda Schneider

Come join us for our next WordSprouts' event in partnership with the Old Stone House, featuring poet Peter Schneider.

Peter will read from his debut collection, *The Map is Not the Territory* (Anaphora Press, 2018), and his most recent publication, *In the Field of Unintended Consequences* (Pb&j Books, 2023). In addition, Peter will share new work.



In the Field of Unintended Consequences

by Peter Schneider

Anaphora Literary Press

WordSprouts is a long-running PSFC author series featuring Coop authors sharing their work and creative process.

Our next event:

Author: Peter Schneider (PSFC member)

Literary Genre: Poetry

When: Wednesday, October 29, 2025—doors open at 6:45 p.m., event begins at 7 p.m.

Where: Old Stone House, 336 3rd Street, Brooklyn, NY 11215

Format: In-person only (no recording)

RSVP:

<https://www.eventbrite.com/e/wordsprouts-the-park-slope-food-coop-reading-series-tickets-1413999042199?aff=oddtdtcreator>

The American poet, scholar and artist Maya Pindyck reviewed Peter's poetry for Anaphora Press, saying:

"The poems explore states of consciousness triggered by the author's connections to the land where he resides in Central Vermont and the cityscapes that he is intimate with in Brooklyn, New York. They are also informed by his long-time practices of zazen meditation and t'ai chi and his ongoing study of Western and Eastern philosophy and psychology."

"Awake and in love with the natural world, these poems merge psychological and spiritual landscapes with rivers, trees, and seasons in vital ways. Schneider's poems are rooted and moving, lingering in and traveling through American towns, flowers, hu-

man bodies, and philosophies. With exactitude and vastness, the poems speak to the beautiful strangeness of ordinary things while keeping a sly grin: 'Refuge is swaying / side to side leaning over / on one's black cushion / to cut a loud fart.' We need these grounded, funny, wise and open poems in the world. They show us the vibrancy of a 'gray winter morning' for the first time all over again."

Peter Schneider has been a Coop member since 2009. He is a poet, recovering philosopher and psychotherapist. Retired from his therapy practice, he splits his time between Brooklyn, NY, and Rochester, VT. His poems have appeared in a number of literary journals. His MFA is from Columbia University and his PhD is in clinical psychology from New York University. His favorite snack from the Coop is Humboldt Fog cheese. Now retired from the Coop, he misses the raucous camaraderie of the cheese squad in the basement.

Peter's presentation will be followed by questions from the audience and drinks and snacks (including Humboldt Fog cheese) courtesy of the Coop.

Peter will be available to sign copies of both *The Map is Not the Territory* (Anaphora Press, 2018), and *In the Field of Unintended Consequences* (Pb&j Books, 2023), and will have copies available to sell.

Both books can be ordered from several online booksellers, including [amazon.com](https://www.amazon.com) and [walmart.com](https://www.walmart.com).

To get updates about WordSprouts events, check the *Linewaiters' Gazette*, sign up for the mailing list at psfcwordsprouts@gmail.com and follow us on Instagram at @food-coopwordsprouts.

WordSprouts' committee includes committee leader Sarah Schenck and committee members Susan Horwich and Ruthy Nachmany.

CROSSWORD: LIE DOWN

October 7, 2025



OCTOBER 7, 2025

October 7, 2025

Letters to the Editor



HYBRID MEETINGS ARE COOPERATIVE JUSTICE

Dear Coop community,

As someone who works to make technology more accessible for people with disabilities—many of whom are too often excluded from participating fully in daily life—I've been heartened to see the Board move forward with establishing hybrid meetings.

The truth is, much of our world is designed with the assumption that everyone can participate in the same way. But we know that's not the case. Hybrid access gives us the chance, right here in our Coop, to help level that playing field. It's a concrete step toward inclusion, making sure that more members are able to join in one of the best parts of living in our great city: the democratic process of cooperative governance.

In a time when disability rights are being challenged across the country, it is especially meaningful to see our Coop taking a different path—one that centers equity, care, and community. Hybrid meetings are not just about technology; they're about affirming our cooperative values and ensuring that no one is left out.

I encourage the Board to continue leading in this direction. It's an opportunity to live out the spirit of cooperation we all value and to strengthen our community by making it more welcoming to everyone.

In solidarity,

Matthew Bambach

PEACHES

Dear Coop members:

In the Sept. 16, 2025, letters to the editor, there is a letter by a member who had peaches that "were not very good." I would like to reply that this season, I had amazing, delicious, juicy local IPM yellow peaches almost every time. I let the peaches sit out a day or two to soften and ripen. I was sorry when I shopped last week that there were no longer any local IPM yellow peaches. I look forward to them next season.

Sincerely,

Julie Gabriel

IN SUPPORT OF HYBRID MEETINGS

Dear Coop community:

I've heard that the Coop Board is considering hybrid meetings. I'm writing to fully support hybrid meetings so those members who wish to attend in person may do so, and those many more (busy parents, disabled, crowd-avoidant folks) who may wish to attend online may also do so.

Approving hybrid meetings and hybrid voting strikes me as a logical, rational move to include as many members as possible.

Kind regards,

Daniel Millman

Member since 2014

YES TO HYBRID MEETINGS

To the editor,

I have been a Coop member for the last 11 years, since moving back to New York City from California. As much as I would like to attend every meeting, it is just not possible for me. I am very interested in what happens at the Coop and am completely in favor of hybrid meetings. As the saying goes, no one is smarter than all of us—hybrid meetings give all members an opportunity to be part of the discussion and to vote on the

many important issues that are discussed. I urge the Board to approve hybrid meetings so we can move on and start working together for the benefit of all members.

In Cooperation,

Joy Millman

IN SUPPORT OF HYBRID MEETINGS

Dear Gazette:

I am writing to support the PSFC Board in implementing hybrid general membership meetings for our beloved Coop. Participating in our Coop's democracy should not be hindered by an inability to show up to a physical space (because of Covid concern, childcare needs, or myriad other reasons). The recent vote showed that a large majority of the members who voted support hybrid meetings. Thank you in advance, PSFC Board, for making this a reality.

Sincerely,

Steve Quester

BOARD VOTE TO ENACT HYBRID MEETINGS

To the editor,

I'm relieved to hear that the Coop board will likely hold a vote on hybrid meetings soon and that it is expected to pass. Those members who voted have already made it

clear that the majority prefers more accessibility to decision making. We want the wider membership to be able to participate fully, only fair given that we're all owners.

I'm confident that the Coop can (in this instance anyway) show the world what democracy, inclusiveness and tolerance look like in an intolerant time.

Best regards,

Sierra Smigelsky

PRESERVING A COOPERATIVE COMMUNITY

Dear Coop community:

Did a lack of decorum at August's Food Coop General Meeting signal tacit approval to blacklist members? A member was allowed to belittle and vilify fellow members who signed the petition opposing the Israeli government's escalating mistreatment of the Palestinian populations.

Singling out a member by name and publicly accusing them of being unfit for participation in Coop activities because they signed a petition smells a bit like McCarthyism, no?

What cold wind is blowing through what was formed as a socially democratic institution?

We, all members, are responsible for preserving this very special cooperative community.

Sincerely,

Pam Thomas

HYBRID MEETING FORMAT!

Hello Coop Members!

I am soooooo excited and in complete support of our Board for passing this crucial ability for all of us to be able to attend and make important decisions about our beloved Coop. Thank you to all who made this happen! It is so hard to attend monthly meetings and now we can all do this from the comfort and ease of our electronic devices from anywhere in the world! I am currently overseas tending to sick elderly parents and do not know when I'll be able to return. And being able to attend a meeting virtually is the only way I can be a vital part of our community. So another big thanks!

Sincerely,

Una Weiss

EVERYBODY GETS A VOTE!

Dear Coop members:

Having been away for some months, I am now gratified to learn that there will, in fact, be a way for ALL of us to vote on Coop matters after all! The Board will meet and discuss the matter of hybrid voting, that is to say, voting both in person and from home, in the near future. Moms and/or dads in need of child care or elder care, those

who are disabled and can't get to the park, those who are immunocompromised and risk illness and even death as did my own (and only) brother last June from exposure to Covid, those for whom a walk at night through a City park is a little too daunting... we ALL will get to vote on all Coop matters from the comfort of home or office if we prefer not going to meet in person. Our Board will take the information gained by previous discussions, forums and votes and will make it happen!! Finally!!

The crisis of governance with which we've been confronted will be resolved democratically, and by all Coop members, in the near future. What a relief! The Coop gets more democratic while the rest of the country gives in to bullies. That's why I love our Coop. We can undergo difficult change and the bullies don't win. This gives me hope for us all.

Sincerely,

Carol Wald