FEBRUARY GENERAL MEETING: FIRST VENTURE INTO HYBRID

March 24, 2026



ILLUSTRATION BY STEPHEN SAVAGE

March 24, 2026

By Zach Schiffman

The Coop held its first-ever hybrid general meeting on the evening of February 24,

drawing roughly 103 members to the Picnic House in Prospect Park and another 123 participants on Zoom. Chair Maribeth Batcha opened the meeting with a plea for patience and good humor, acknowledging the technical ambition of this new undertaking.

“We did test this out last week,” she said, “but this is the first time going live.” By the end of the evening, the hybrid format had largely delivered, though not without some early hiccups, including an open Zoom link that turned out to be shareable to anyone. (Luckily, no one sent it around.)




PHOTO BY AZIKIWE ABOAGYE

PHOTO BY AZIKIWE ABOAGYE



Clockwise from top left: Chair Maribeth Batcha opens the night's general meeting, members raise hands, members Jan and Leo join the meeting via zoom, members raise hands.

OPEN FORUM

A member named Gabriel started the Open Forum with a shout-out to the hybrid committee and mentioned a community art project, *Poppies for Palestine*. A written statement from member Noah Potter was read aloud by Chair Batcha, in which Potter objected to allowing members to vote remotely as a violation of the Coop's bylaws, which he argued had not been properly amended to permit it. Batcha noted there would be no votes at that evening's meeting.

Joe Holtz, the Coop's former general manager, raised a practical question about the new format: if a member logged on to the Zoom meeting just one minute before a vote, without having heard the preceding discussion, would they be permitted to

vote? The chair confirmed that they would, noting that the same rule applies to members who arrive late in person.

Member Yeija Chen raised several accessibility questions, including what accommodations the Coop would offer for members with access needs, whether the outdated guide to general meetings—last updated about a decade ago—might be revised, and whether members could present agenda items via prerecorded video. All three were answered affirmatively, with some details to be confirmed.

Members Lee Solomon and Sarede Switzer both flagged a security vulnerability in the Zoom link, noting it could be forwarded to nonmembers. Batcha acknowledged the error and said the Coop is working to require member number logins for future meetings and will audit ballots to prevent duplicate votes.

Member Jan Clausen asked over Zoom how many people were in the room versus on Zoom. The results were close: 123 on Zoom and 103 in person. There was no drop-off when the tally was checked again at the end of the meeting.

GENERAL COORDINATOR REPORTS



Joe Szladek going over January comparisons.

General Manager Joe Szladek opened his report by thanking staff and committee members for the enormous amount of work required to make the hybrid meeting happen. He then turned to a preview of the Coop's financial picture, noting that the full 52-week fiscal year statement would be presented at the March meeting.

Szladek shared a striking pre- versus post-pandemic comparison: across the January averages of 2018–2020 versus 2024–2026, the Coop's transaction volume is down 25.2 percent (from 75,357 to 56,371), even though membership has only declined 4.5 percent (from 16,985 to 16,216).

Units sold fell 16.7 percent and items purchased per member per month dropped from 97 to 85—a 12.4 percent decline. Sales dollars, meanwhile, are up 4.3 percent in nominal terms, from $5,050,784 to $5,266,857—a figure Szladek noted does not account for inflation.

Szladek attributed the drop primarily to the shift from a four-week to a six-week work-slot cycle.

“In a six-week cycle, you come to the Coop about 8.67 times a year,” he explained. “In a four-week cycle, you come 13 times.”

Members living further away—a consequence of rising costs in the neighborhood—are shopping elsewhere between their less-frequent visits. Inflation has further dampened discretionary purchases. He also noted that more committee meetings are now conducted over video. Committees including the *Linewaiters*‘ *Gazette*, the Agenda Committee, the Personnel Committee and newer groups like the Plastics Reduction Committee have all moved online—reducing foot traffic and incidental shopping.

To address the shortfall, Szladek outlined several new initiatives.

The Coop is close to joining Co-op Deals, a program through National Co+op Grocers (NCG) that would put roughly 100 items on sale every two weeks at 20–40 percent off. A new prepared-foods cooler has been ordered and will replace the seltzer end cap near the front of the store. Longer term, the Coop is exploring home delivery.



PHOTO BY AZIKIWE ABOAGYE


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Clockwise from top left: Tim Hospodor scenario planning, Board member Lynn Husum listens intently, Tim Hospodor asks us to use our imagination in regard to the banana markup, members sign out for the night, Elinoar Astrinsky presents the citrus selection.

On the expense side, the Coop has been managing staffing lean—avoiding new hires when possible as staff have departed—and has made adjustments to the staff health plan, with a new plan year beginning March 1. The dairy cooler on the shopping floor is also being expanded into the backyard area to ease refrigeration strain on busy Fridays and Saturdays.

Szladek also announced that a Financial Advisory Committee is now forming, as approved at the December 2025 general meeting. The committee will include members with financial expertise and work collaboratively with the Coop's financial team to review performance, advise on concerns and adopt clear financial benchmarks. Applications were published in the March 3rd *Gazette* and on the PSFC website. The commit-

tee is advisory only, reporting to the general manager, the GC of finance and/or the treasurer.

Member Alyse Barr asked Szladek to address a controversy that had been circulating among members: the temporary removal of two letters from the *Gazette* on February 13th.

After the February 10th issue of the *Gazette* was published, General Coordinator Ann Herpel and Szladek became aware that two different versions of the letters policy were in use.

In one version of the policy, members may name other members, but accusations are not permitted—letters or articles that target or attack specific members by name will be rejected, and writers are expected to address ideas rather than individuals.

In the other version, shared by editors with some members via email, members were told they could not name anyone at all.

Herpel and Szladek said they were concerned that there was a lack of clarity about the policy on names appearing in member submissions and that members had subsequently been asked to adhere to different standards. As a result, publication of two letters was temporarily paused while the policy was clarified.

“The publisher’s role is not editorial,” Szladek said. “We do not make content decisions, but we do take responsibility for institutional oversight, ensuring policies are applied consistently.” He said *Gazette* editors are now working to clarify and strengthen the letters policy and will share the updated version with the membership.

Herpel came to the podium to add that the removal was “procedural, not punitive,” and that assurances were given to affected members that the policy would be applied fairly to all.

General Coordinator Elinoar Astrinsky followed with the operations report, beginning with thanks to members who came out to shovel during recent snowstorms. She offered an enthusiastic tour of the Coop's current citrus selection (IRL examples included!)—pomelos, Minneola tangelos, Meyer lemons, Lisbon lemons and Sorrento lemons from the Amalfi Coast—and urged members to pick up morning produce shifts, which she said remain consistently hard to fill in winter.

COMMITTEE REPORTS





Amy Brinker & Rahima Nasa pitch their podcast committee.

Lois Wilcken, appearing via Zoom on behalf of the Plastics Reduction Committee, announced a new member survey on plastic use at the Coop. Members can access the survey via QR code or through a link that was published in the March 3rd *Gazette*. The survey will be open through mid-May.

Members Amy Brinker and Rahima Nasa presented a discussion item to form an official Podcast Committee. The duo—Brinker, a writer and editor with book-publishing audio experience, and Nasa, a journalist and producer with credits at NPR, WNYC, and Pushkin Industries—described a vision for a Coop oral history podcast that would capture members' personal recollections, illuminate the Coop's 50-year history, spotlight committees and squads and explore themes of food justice and community.

The pair played a short audio teaser recorded outside the Coop, featuring members sharing what they'd want the podcast to cover: romances in the cheese aisle, the mys-

tery of who organizes the basement, the evolution of Coop policy and one memorable suggestion—”I want to know if anybody ever died in the Coop. Has anyone gone into labor in the Coop?”

The proposal called for one work credit per 30-minute episode per person on a six-week release cadence, with a rough annual budget of $300 for RSS-feed and website hosting. The podcast would be publicly available. Brinker noted that the *Gazette* itself had recommended the project form as a separate committee, given the technical infrastructure and editorial expertise required.

Several members raised questions. Multiple speakers asked how the committee would maintain editorial independence from the general coordinators, particularly in light of the recent *Gazette* letter controversy. Brinker emphasized that the show would not function as journalism or cover breaking news and would focus on oral history and institutional memory rather than current controversies. Both presenters said they intended to follow the *Gazette*‘s existing editorial policy.

Other commenters noted the work-credit-to-hours ratio seemed low—roughly nine hours of work per 30-minute episode, split two ways—and suggested the committee coordinate closely with the Archives Committee and the Center for Brooklyn History, which has an existing relationship with the Coop. Other members asked to be involved in the committee, creating a learning opportunity for people without professional podcast experience. One veteran member, recalling that the Coop didn’t assign member numbers for its first few years and arriving late to collect hers, said she was “thrilled” at the prospect of a podcast. The item was a discussion only; no vote was taken.

Board member Tim Hospodar brought an ambitious and somewhat unconventional discussion item to the membership: a call to collectively reimagine the Coop’s markup structure. He began with an interactive quiz about the markup on bananas at the Coop, leading to a lengthy explanation about why the price is inconsistent at the Coop.

He also laid out scenarios for multiple types of Coop members, adding up how much the markup is costing different types of shoppers per year. Using an Airbnb-derived design exercise called the “11-Star Framework,” Hospodar invited members to think creatively about how the Coop closes the gap between its expenses and revenue.

He offered three categories for discussion: growing revenue; finding cost reductions; and, if the markup were made permanent and a surplus resulted, deciding how to return value to members—through something like a farm bus trip to visit a supplier, for example.

In response to some confusion about the current markup’s status, Szladek clarified that while the original 25 percent markup was approved in 2020 as a temporary measure during COVID-19—when member labor had largely ceased—a subsequent 2023 general meeting vote gave the GCs authority to set the markup anywhere between 21 percent and 25 percent, based on projected finances.

“It is not a temporary markup,” he said. The Coop has been operating between 24–25 percent since then, with an effective rate of about 26.5 percent when accounting for the roughly $900,000 in annual product loss that gets factored back in.

Discussion then ranged broadly. One member proposed satellite storefronts in neighborhoods like Bed-Stuy or Crown Heights as both an equity measure and a practical alternative to home delivery. Another suggested listing prepared foods on the Too Good To Go app to generate nightly revenue from surplus items.

Several members raised concerns about the Coop’s affordability and accessibility, noting that as shopping frequency declines, members may increasingly use the Coop for specialty items rather than staples. One member pointed out the difficulty of buying bulk staples like rice in large quantities.

Astrinsky offered context: most grocery stores mark up items at 50–100 percent, using loss-leader pricing on basics like milk and eggs to draw customers in. “The Coop

doesn’t do that,” she said. On the question of a second location—which came up in member comments—she noted that a previous committee estimated the cost of building out a new store at approximately $20 million, and that other Brooklyn co-op ventures have struggled in the current real estate environment.

BOARD OF DIRECTORS MEETING



Board of Directors vote to approve the last meeting’s minutes.

Board President Brandon West led the Board of Directors meeting. Directors Tim Hospodar and Lynn Husum were also present. The board voted to approve the minutes from the January 27, 2026 general meeting.

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

THE SECRETS BEHIND THE COOP’S BIGGEST PRODUCE PARTNER

March 24, 2026

LANCASTER FARM FRESH CO-OP.

March 24, 2026

By Dan Bergsagel

Supplier Spotlight aims to showcase where the Coop's food comes from: like-minded organizations that value workers' rights and sustainable, ethical practices, and produce healthy, delicious and fairly priced products.

Many members start their shop in the Coop's overflowing produce aisle—jammed with laden U-boats and members inspecting fruit and vegetables. In the local growing season an incredible third of what you see on the shelves comes from one very trusted supplier: Lancaster Farm Fresh Co-op (LFF Co-op).

WHY SO MUCH FROM LANCASTER FARM FRESH?



A member chooses carrots from Lancaster Farm Fresh

A third of produce at any one time is obviously a significant proportion to be sourced from one supplier. “They are very important,” said John Horsman, a produce buyer at the Coop. “They are very consistent, and the quality is just amazing.” Even outside of the local growing season, Lancaster provides 5–10% of the Coop’s fresh produce, mainly carrots and other root vegetables.

“The number one requirement for the Coop is quality. After quality, we will look at pricing. LFF has very good prices and has extremely good quality,” Horsman explained.

This crucial mix of quality and price reflects in part the values of the communities that comprise the majority of farmers in the LFF Co-op—Amish and Mennonite. Their traditional agricultural and labor practices eschew modern technology, farm equip-

ment and chemical treatment, and instead adopt organic principles that ensure quality products and healthy soil. This traditional practice goes beyond complying with the minimum requirements of the USDA Certified Organic system.

The produce from Lancaster is comparatively local—less than 200 miles from the Coop, although not quite as local as Gotham Greens—which means it is very fresh.

“Their shelf life is just amazing,” said Horsman.

The geographical advantage can best be understood when you consider the shipping challenges for a large-scale farm in the growing regions of California.

A head of lettuce in California will be harvested and the cases will be packed in the field. They will then be stacked on pallets and collected every two hours to be placed in chilled storage.

“It maybe gets out in two days, is driven across the country in four days, and by the time it’s on the shelf it’s maybe five to seven days old,” Horsman said.

Because LFF Co-op is so close, you can hold a head of lettuce in Brooklyn on a Monday and be confident that it was picked on Saturday, or “worst-case Friday,” Horsman said.

“We go through thousands of cases a week of produce, and we look through them all and return stuff if it is not top quality,” he said. “It is a very rare day that we return anything to LFF. I can’t say that about anybody else.”

Often this high-quality traditional farming practice is associated with small farms, and this comes at a financial cost as they compete with larger organizations. “The smaller the farm, the higher the price,” noted Horsman.

However, the growers of LFF Co-op have overcome many of these financial barriers

by realizing the benefits of operating as a cooperative.

AN UNLIKELY START



LFF growing fields

LFF Co-op's alignment with the Coop's tagline "Good Food at Low Prices" reflects the unlikely alliance between Amish and Mennonite farmers and a self-confessed "punk rock skateboarder," Casey Spacht, a founder and the executive director of Lancaster Farm Fresh Co-op.

Spacht has a do-it-yourself ethos and a background in eco-activism, natural food coops and nonprofits. Spacht spoke with the *Gazette* soon after returning from his annual ice fishing trip, on which he caught 15 fish. "I'm a big proponent of clean, healthy foods," he said. "I don't eat any meat except for the fish I catch myself from the clean pristine lakes I find in the north woods of Maine. That stocks my freezer and I'm good for the year."

The farmers and Spacht came together to fill a shared need in their communities: “The farmers were not being taken care of,” said Spacht.

There were several neighboring certified organic farmers growing high-quality vegetables and competing in the same markets.

“They would be delivering to the same restaurant in Philadelphia, and they would see their neighbor’s car there.”

There was a clear opportunity to coordinate to share in costs and avoid duplication. So Spacht said, “Let’s reduce the work for ourselves so we can stay on the farm more and do what we do best: stay with our families, take care of the land and soil and farm these valued products for our community.”

GROWING A FARMING COOPERATIVE



Golden beets from LFF

Spacht and six other farmers first met in 2005 by kerosene lamp-light, sitting on straw bales in the basement of one of their barns, and outlined their visions for a farming cooperative. While the shared need was already there, the shared trust had to be built. “The Amish and Mennonite cultures really keep to themselves, and like anyone would, I had to prove myself to them,” said Spacht.

Since then, LFF Co-op has seen significant growth. Today, it encompasses around 120 farmers spread over more than 1,000 acres—approaching double the area of Prospect Park.

COOPERATING ORGANICALLY, MORE THAN JUST SALAD



LFF lettuce in the produce aisle

In the early days, Spacht took on multiple roles at LFF Co-op, but now the Co-op services are provided by five staff teams: quality, sales, warehousing, transportation and finance.

Spacht oversees the staff teams and in turn reports to a seven-member Board of Directors made up of member-farmers, who are themselves elected by the LFF Co-op members. “We’re not experts in anything; we’re just ordinary farmers filling a niche for our community,” said Spacht.

The cooperative is a community. It has big meetings for all the farmers and gives out awards for things like best quality and best food safety.

“We’re always helping educate our farmers, but it’s not a one-way street. We’ll have a meeting about who will grow what each year, and sit down in a room all day and plan this out for each crop,” said Spacht. These meetings are opportunities for intergenerational discussion and learning, with the age of LFF Co-op farmers stretching from their late 60s to their early 20s.”

“We have a very diverse and cultured group of farmers,” explained Spacht. This farming group has moved beyond traditional Amish farm staples—potato, cabbage, carrots—to meet requests for vegetables and newer varieties that they may not have grown, like red leeks, fennel and Asian vegetables. And more is going on behind the scenes. The Coop may request ten cases of dinosaur kale from LFF Co-op, but this may well be fulfilled by three different farms.

LFF Co-op does more than just produce; some of the eggs, dairy, honey, medicinal herbs, flour and even grains (think the pivotal Harrison Ford scene in Peter Weir’s 1985 film “Witness”) on the Coop’s shelves come from their fields, barns and apiaries.

TRADITIONAL AND COOPERATIVE PRACTICE MEETS THE MOMENT


LANCASTER
farm fresh co-op
grown & packed by
LIBERTY ACRES
ORANGE CARROTS
(loose)
Sustainably Minded.
Product of U.S.A.
lancasterfarmfresh.com
PHOTO BY ZACHARY SCHULMANN

“One of the founding principles for cooperatives is: coops supporting coops,” said Spacht, “and when that is invoked that is a powerful thing.”

Park Slope Food Coop has been with Lancaster since the very beginning, in 2006, sharing the first ever shipments it delivered to Brooklyn with other early adopters like the restaurateur Andrew Tarlow (of Diner and Roman’s).

“Without Andrew and the Coop, we wouldn’t have what we have,” Spacht said. The relationship goes both ways—during the recent blizzard, Lancaster offered to push forward deliveries to the Coop to ensure that stock disruption was minimal.

Spacht wanted to leave the *Gazette* with a note for our current times, when regulations that limit the harm of conventional agricultural practices are under threat.

Lancaster Farm Fresh Co-op is “not just organic, it is beyond organic,” he said. “We are at the highest echelon—not just a certificate—we really take the highest care of the soil.”

Dan Bergsagel is often mistaken for someone else.

HOW THE COOP HANDLED THE BLIZZARD

March 24, 2026



March 24, 2026

By Kayla Levy

It’s not unusual for members to line up to enter the Coop to shop on weekends. There are often a few people waiting on Union Street with bags in hand. But during the weekend of Feb. 21 and 22, just before the city’s first blizzard in a decade, the lines were the worst many members had seen since the pandemic.

Janet Gottlieb, who arrived as doors opened on Sunday at 8 a.m., was surprised when a worker swiftly took her entry pass at checkout to ensure others could shop. “Sure enough, when I left, there was a queue almost to Seventh Avenue,” she said.

Members who shopped at the Coop in the days leading up to the blizzard mostly talked of lines and crowds—a phenomenon of panic shopping that, for reasons real or imagined, befalls grocery stores in some New York City neighborhoods whenever a major storm looms.

“Saturday was probably our busiest day in years,” said General Manager Joseph Szladek. Whereas a very busy weekend day typically yields $250,000 in sales, members spent $338,000 on Saturday, Feb. 21, he said.

Eggs, bread and milk were among the most popular items. “Apparently, everyone has to make French toast during a snowstorm,” Szladek said with a laugh.

PHOTO COURTESY OF PARK SLOPE FOOD COOP MEMBERS

Coop members and snow conditions during the blizzard weekend.
Despite the shopping frenzy, most members said their blizzard shopping experience was relatively smooth. After navigating a Saturday line that reminded her of early pandemic times, Jordan Lee found the Coop was crowded, but well-stocked enough to do a typical weekly shop.

“Honestly, I thought it was going to be worse,” she said. Several others agreed that crowds were big but typical for a weekend, with just a few items running out by Sunday afternoon. One shopper, for instance, couldn’t find cilantro.

Still, the lines were enough to deter some members entirely.

“I have a newborn, and with the rain and wait time, I decided to do all my shopping at Union Market,” said Cory Zapatka, who showed up at 9 a.m. Sunday in an attempt to beat the rush but was met with a line up the block. “Union Market was practically empty. I was in and out in 20 minutes.”

Other members reported skipping the Coop altogether after hearing word of the wait from friends, or opting to shop at the Associated Supermarket on Fifth Avenue.

To handle the crush of shoppers, Coop staff had to do intensive coordination, including hours of conference calls all weekend. “We’re communicating with staff, but we’re also emailing hundreds of members about their shifts and informing the entire membership about changes,” said Szladek.



Coop members shoveling duirng the blizzard weekend.

At first, the plan, detailed in a Coop-wide email sent Saturday night, was to open late on Monday and cancel some morning shifts. Then, on Sunday evening, after Mayor Zohran Mamdani issued a State of Emergency for the city and banned nonessential car travel through noon the following day, General Coordinator Ann Herpel sent another email pushing Monday's opening until 1 p.m. and cancelling all shifts before noon (for which people were told to arrive at 12:30). She also asked members to sign

up for emergency snow-clearing shifts on Monday morning. “Please come to work or shop only if you can travel safely,” she wrote.

Aside from changes to hours and shifts, the biggest challenge that the Coop faced was in handling the snow itself. That operation was overseen by David St. Germain, a Receiving Coordinator of 12 years who is responsible for getting deliveries off trucks and into the store—a task that requires a clear loading zone. In anticipation of the blizzard, the Coop used 250 pounds of snow melt on the sidewalk and loading zone, and most vendors delayed deliveries until Tuesday (though some came earlier in the weekend).

By 7 a.m. on Monday, when St. Germain got to work, he said Union Street was “completely inundated” with snow. He and a couple of other Coop staff spent the next three hours laying the groundwork for clearing the sidewalks and loading zone. At 10:30 a.m., they were joined by a team of eight members who answered the call for snow-clearing help. Together, St. Germain said the team repeatedly cleared an area of 3,500 square feet in a “Herculean” effort to get the store operational as soon as possible.

“A lot of trucks that came in on Tuesday were completely surprised that there wasn’t any snow,” he said.



Members who answered the call for shovelers

Joshua Paris, a 20-year Coop member who was among those on the snow-clearing shift, said the work was both fun and rewarding. “We were really pleased about finishing the task and getting the area clear so people could get what they needed at the Coop,” he said. Paris stuck around to shop for coffee and granola bars after the shift and found the store relatively calm.

“I think everyone was just happy the Coop was open,” he said. “You can close the city, but you can’t close the Coop.”

Kayla Levy is a freelance contributor covering housing and culture for New York Magazine*. She’s been a Coop member since 2019.*

ANIMAL WELFARE COMMITTEE REPORT

March 24, 2026



March 24, 2026

By Sarah Chandler, for the Animal Welfare Committee

The PSFC Animal Welfare Committee (AWC) is a small nine-member group committed to helping our membership access information about the animal welfare standards of the products carried at the Coop. For over a decade, we have been researching products for sale at the Coop and producing guides for the membership to aid in decision--making.

Our most recent one was the 2025 Turkey Guide—our annual guide to all of the turkeys for sale in the Coop during Thanksgiving, as well as all the alternatives available. This year we had 10 vendors selling turkeys to the Coop, plus five plant-based roast options available. We also include fun produce facts—my favorite is that the Coop sold 3,700 pounds of Brussels sprouts in the two weeks before Thanksgiving!

The Animal Welfare Committee also tries to keep the membership informed of any significant animal welfare news through our social media feeds. Recently, for example, we wrote about new regulations in Switzerland requiring labels that disclose whether practices like castration, dehorning, tail docking or teeth clipping were carried out without anesthesia. We also wrote about federal policy changes under the Trump administration that reduce industry oversight—allowing faster assembly line speeds in certain slaughterhouses and eliminating safety advisory panels—and potentially increase the risk that more animals will be processed while still alive.

Most recently, the committee has been looking at news about shrimp and prawns. As evidence that shrimp and prawns can feel pain increases, large grocery retailers in the UK are beginning to change their sourcing practices. Traditionally, shrimp and prawns are killed using an ice slurry—a mixture of ice and water that slows their movement but leaves them potentially conscious as they slowly freeze or asphyxiate. In response, some retailers now require suppliers to adopt electric stunning, a method designed to render shrimp and prawn unconscious before death. These commitments also include ending eyestalk ablation, a practice in which one eye of a breeding female shrimp is removed to increase egg production. In the US, there has not yet been retailer pressure to change these practices.

Our committee has guides to beef, chicken, dairy milk, plant-based milks, animal testing, eggs, egg alternatives, pork, butter and fish. We are working on guides for ice cream, pet food, cheese, yogurt, cheese alternatives, butter alternatives and more! If you have questions about the animal welfare of any product the Coop carries you might find your answer in these guides or we always welcome member questions and suggestions! Please contact the AWC by emailing psfcanimals@gmail.com. You can al-

so find the AWC on X and IG at @psfcanimals or Facebook at fb.me/psfcanimals. The AWC blog (the best place to view our guides) is psfcanimals.blogspot.com.

APRIL CONCERT

March 24, 2026



Join us on April 10 for a concert by and for the community, celebrating music and art produced by the Food Coop Concert Series Committee.

Set 1

Time: 6:30 – 6:50 p.m.
Artist: Mark Humburg

Lineup:
Mark Humburg — cello

About:
Classical cellist Mark Humburg performs the 6th Cello Suite by J.S. Bach. Originally written for a five-string instrument, the Suite is known for its transcendent harmonies and dazzling runs.

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Set 2

Time: 7 – 7:20 p.m.
Artist: Sonya Belaya & Stephen Boegehold

Lineup:
Sonya Belaya — piano
Stephen Boegehold — drums

About:
An improvised duo set.

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Set 3

Time: 7:30 – 7:50 p.m.
Artist: Oropendola

Lineup:
Joanna Schubert — vocals, keys
Gabby Sherba — vocals

Elizabeth LoPiccolo — vocals, flute

About:
Oropendola is the project of Brooklyn-based singer, pianist, composer and music educator Joanna Schubert. Her songs draw from keys-based art-pop and eclectic indie--folk traditions, moving between the whimsical and confessional while blending lyrical storytelling, playful dissonance and experimental harmony. This chamber trio performance features multipart vocals and flute. Schubert has released two LPs under Oropendola—*Swimming* (2025) and *Waiting for the Sky to Speak* (2023)—and is currently working on her third.

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Set 4

Time: 8 – 8:20 p.m.
Artist: Zack Wilks

Lineup:
Zack Wilks — classical guitar, electric guitar, vocals, laptop

About:
Zack Wilks creates maximalist bedroom pop and minimalist experimental rock. Their solo project is a seven-piece band called Wilks Group. Their new trio is called *was*.

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The Park Slope Food Coop Concert Series is one of the most exciting initiatives we undertake as a community. With so many gifted and talented members, creating this series was a natural decision and a no-brainer. The baton of music and performance curation was passed on to Ludovica Burtone and Alexis Cuadrado by Beverly Grant—a great artist and long-time member since the inception of the Food Coop. Beverly is an

artist, photographer, singer-songwriter, composer and activist who has greatly contributed to our community.

Jason Weiner and the membership staff have played a key role in bringing this event to life. We thank them for sharing the same joy and respect for the arts, which enriches all walks of life. Before the shutdown, this concert series was a crucial way of bringing us closer together as a community that truly cares about the world around us. Art, in every aspect of our human experience, is a life-healing force. Alexis and Ludovica are both professional musicians, composers, producers and educators. They have expanded the vision of the curation to create a platform for freedom of expression for all. ShapeShifter Lab visionaries Fortuna Sung and Matthew Garrison have also become vital to our mission, generously providing us with their performance space across the street from the Food Coop. Annie Keating does the magic with social media and Ave Carrillo is helping the group on the production side of things for the concert series.

FOOD CLASS: HOT SAUCE 101

March 24, 2026

THE PARK SLOPE FOOD COOP COOKING SQUAD PRESENTS

HOT SAUCE 101

Wednesday, April 15th

7:30 pm
In-person at the
Park Slope Food Coop
OR live online
$10 cash fee for
the in person class
(online is free!)

TO REGISTER:
foodcoopcooks.org/
rsvp
IG: foodcoopcooks

Learn how to blend, simmer, and bottle your own hot sauce from scratch.

YOUR SAUCEMASTERS
Jake Krassner
Max Green
Jocelyn Hung
Dahlia Coopersmith

Collectively, they have been growing their own peppers and experimenting with hot sauce for years.



Learn how to blend, simmer and bottle your own hot sauce from scratch! Join guest chefs **Jocelyn Hung**, **Dahlia Coopersmith**, **Jake Krassner** and **Max Green** on **Wednesday, April 15**, **at 7:30 p.m.** as part of the Coop's monthly cooking series.

The class will be **in-person at the Coop** *and* streamed **online via Zoom**. For in-person attendees, there is a $10, cash-only fee taken at the door to help cover the cost of ingredients. Attendees will get to interact with the chefs and sample the hot sauces!

ABOUT THE CHEFS

Our sauce masters—**Jocelyn Hung**, **Dahlia Coopersmith**, **Jake Krassner** and **Max Green**—have been collectively growing their own peppers and experimenting with hot sauce for years and will guide us through the process.

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**!