SEPTEMBER GENERAL MEETING REPORT

November 10, 2026



November 10, 2026

By Rosie Nisanyan



The September General Meeting was attended by 98 members at the Picnic House and by 170 members virtually. The meeting covered reports from the general coordinators and the International Trade Education Committee; a proposal for an online, asynchronous system for discussion and voting; and a proposal for a new version of the GM participation shift.



Ninety-eight members attended in-person at the Picnic House.

OPEN FORUM

Retired member Marita Downes and member Mina Jones (on Zoom) both expressed frustrations with the technical issues that occurred during the vote about boycotting Israeli goods at the May GM, which prevented some people from voting, and questioned the integrity and security of Zoom voting. Member Flavio Coppola (on Zoom) said that even if everyone online who wasn't able to vote had indeed voted against the boycott, it still would have passed, given the number who voted in favor of it. Additionally, a Point of Information was raised on Zoom stating that the Coop does have registration information for those who vote virtually (Matt Hoagland, General Coordinator of Membership Operations, expanded on this later during the general coordinators' report; see below).

On Zoom, members Barbara Mazor and Julie Kay each commented on the state of member participation during GMs. Mazor argued that hybrid meetings "cut out de-

bate, and democracy counts on debate," while Kay expressed support for expanding means of participation and said, "It's difficult to attend these meetings because of work and caregiving responsibilities."

Member Damien Neva (on Zoom) asked why unsweetened soy milk hasn't been stocked at the Coop in a while. General Coordinator Elinoar Astrinsky later responded that no distributors had it available for two weeks, but it was once again in stock as of that day.

GENERAL COORDINATORS' REPORT

Hoagland reported that General Manager Joe Szladek was not at the GM, as he was attending the National Cooperative Grocers (NCG) Conference. Szladek wanted Hoagland to share that the NCG allows co-ops to combine purchasing power "to get better pricing from distributors and manufacturers, developing shared deals programs, providing resources and support for things around operations, finance, technology, marketing, staff development." Due to Szladek's absence, there would be no financial report at this meeting (though it was emailed to the membership), but there will be one at the next meeting, on October 27.

Hoagland reminded members that the last GM of the year will be on December 1, the first Tuesday after Thanksgiving.

He also called attention to the new membership lottery system launched in August as a way to give more people a fair chance at getting into the Coop. Staff are keeping an eye on how it's going, as there have only been three new member orientations so far, but several more are scheduled through mid-October.

There are also new shift opportunities for experienced workers who want to take on more responsibility: Cashiers, who handle all forms of Coop payment (require checkout experience); Front End Operations, supporting the shopping floor (requires experience in checkout, cashier, flex work, entrance cart return, etc.); and Receiving Team

Leaders (requires experience with Receiving operations, how things move around on the floor, etc.).



Susan Bockenhauer asked if her husband needed experience to become a checkout person.

All three opportunities are “restricted” shifts, meaning that only members who have been trained can see them on the calendar. Members interested in pursuing the Cashier or Receiving Team Leader roles can reach out to the Membership Office for more information and to schedule training. Those interested in learning Front End Operations can email FrontEndSupport@PSFC.coop.

Hoagland also publicly responded to Yejia Chen’s question from last month’s GM about Zoom poll auditing and verification. He explained that although the Zoom poll is anonymous, attendees have to register ahead of time. In order to register, you have to be a member and can only register one way, either in-person or virtually. For virtual registration, the Member Services sign-up email address has to match the

Zoom account email address when logging in.

As Hoagland explained, “If we know who’s in the meeting and control who’s in the meeting, we can be confident that only members are voting in the meeting…and we can allow there to be some privacy in how people vote. To this point, including that massive May GM, we haven’t found any nonmembers logged in.”

INTERNATIONAL TRADE EDUCATION COMMITTEE REPORT



Coop members watch Bart DeCoursy on Zoom giving his report from the Trade Education Committee.

On Zoom, Bart DeCoursy of the International Trade Education Committee provided an update on President Trump’s ongoing feud with Canada, which now includes a 50% tariff on over $27 billion of Canadian goods. Canada vowed to retaliate dollar for dollar, but the impact on the U.S. economy is likely to be minimal, since the tariffs are only on a small percentage of total trade between the two countries. For the first time since 2015, President Xi of China recently visited the White House, where it was announced that most tariffs were eliminated, rare earths are now available for

purchase, and Chinese exports of toys would be back on track in time for the holidays.

Downes asked, “How does this affect Coop goods?” DeCoursy noted that the objective of the committee is to educate members on what’s happening in big trade deals and many of these things have a ripple effect that can impact the Coop.

Astrinsky added, “I’m in charge of the facilities of the Coop and everything that we’re buying from plywood to conduit to BX cable—anything that would help in improvement—those prices have pretty much doubled in every way.”

CHARLIE ROGERS TRIBUTE



Charlie Rogers, who is retiring, was praised for his many years of outstanding service as GM chair.

While the slides for the first agenda item were being set up, Charlie Rogers of the Chair Committee announced this would be his last time chairing a General Meeting, as he earned enough credits to retire.

Astrinsky commended Rogers, saying, “Charlie has been an unbelievable chair for so many years and so helpful and so giving…Charlie was our savior through the pandemic when we had to switch to Zoom right away…I just want to say thank you so much, really, from the bottom of our hearts. You’ve done a tremendous job.”

There was applause, to which Rogers smiled and responded, “Normally, I’d say, ‘No applause please.’ ”

ONLINE, ASYNCHRONOUS DISCUSSION AND VOTING PROPOSAL (VOTING ITEM)

On Zoom, members Yejia Chen, an accessibility engineer, and Tyler Yandrofski, a public health data analyst, presented a proposal to create an online forum to discuss GM agenda items and vote asynchronously. In addition to the forum, the proposal would also create a Forum Moderation Committee (of three to 12 members) and a temporary Asynchronous Alternatives Implementation Committee.

Members expressed gratitude at the level of detail included in the proposal and supported the idea of expanding ways to participate in the democratic process of the Coop. But members also expressed concern about the amount of work that would fall on Coop staff and the big responsibility of forum moderators. Some members suggested amending the proposal to include a trial period. One member asked, “How, in real-time, does moderation actually work to keep the forum a safe space?” Chen said that they would bring moderation up at a future GM so as to have more time to discuss how it would work. Viren Mehta (Zoom) added, “This is exactly what the Coop needs, but as many of the questions have pointed out, there are significant issues that need to be sorted out.”

After about an hour of presentation and discussion, there was a motion to postpone the vote on this proposal. The motion passed, 100 votes to 85 votes. Members can share proposal feedback or suggested amendments directly with the sponsors.

GM PARTICIPATION SHIFT PROPOSAL (DISCUSSION ITEM)



Sun Yu proposed replacing GM workslots with a yearly participation shift.

Member Sun Yu, author of *Park Slope Food Coop: 50 Years of Cooperation*, presented a proposal to replace the current GM workslot with a yearly participation shift. The proposal would make the GM participation shift a rolling one-year term, with ten members added to the shift each month, resulting in 120 members regularly attending GMs.

Members asked if the shift would require in-person attendance and expressed concern about the capacity of the Picnic House. Yu responded that in-person attendance would be mandatory. Members also questioned what the proposal would actually be

solving for and whether having the same people attend the GMs would decrease the diversity of attendees. Millard “Mitty” Owens (Zoom) asked, “Can you elaborate on the benefits of stability and continuity?” Yu said that continuity among GM attendees is a good thing. By having the same people attend the GM month after month, the Coop would avoid having the same discussions over and over again.



Elinoar Astrinsky stressed that Picnic House seating at 255 limits in-person attendance at GMs.

Astrinsky added that there was a time when one person from a squad would attend the meeting and then report back what happened. Pre-pandemic, members could sign up for credit twice per calendar year. However, when the Coop moved away from a squad system and to a six-week work cycle, credits for working in-store had to be re-balanced with credits for GM attendance, committees, etc.

There was no vote on this proposal, as it was only a discussion item.



Numerous Coop members came to the podium with questions and comments.

CLOSING

There were no minutes to be presented. The Board of Directors voted to accept the advice of the members in attendance.

Charlie Rogers banged the gavel—his first and last time doing so—and adjourned the meeting at 9:22 p.m.

Rosie Nisanyan has been a Coop member since 2024 and is the Arts & Culture Multi-media Correspondent for The Armenian Weekly*.*

“A PINCH-ME MOMENT”: THE COOP MEMBER BEHIND NORWEGIAN BAKED CRISPBREAD

November 10, 2026



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By Lora Kelley

The first time Hedvig Bourbon saw Norwegian Baked Crispbread on the shelves of the Coop was a “super proud, pinch-me moment,” she said. Looking at her own crackers in the aisle made Bourbon, a longtime Coop member and the founder of the Brooklyn-based snack brand, feel like “what I am crafting and doing is of this quality and standard.”



It took a few years after starting her business to see her products at the Coop—a distributor ended up helping to get her products on shelves just before the pandemic. But now, friends who are members tell her they unload boxes of her crackers during their stocking shifts, and her husband scans fellow members' packages of Norwegian Baked while working shifts at checkout.

Bourbon joined the Coop about 20 years ago, when her family moved to Brooklyn from the West Village. "It was natural to become a member of the Food Coop," she said.

And in the summer of 2014, Bourbon, then a stay-at-home mom interested in entrepreneurship, found herself enjoying her aunt's crispbread, also called Knekkebrød, while visiting Norway. She was inspired to make crispbread in New York. "I said one day, 'You know what? I think I'm going to do this,' " she recalled. "There's nothing as delicious as this."

AS A SPIRITED ENTREPRENEUR YOU GET UP AGAIN THE NEXT DAY AND YOU SAY: I CAN DO THIS.

HEDVIG BOURBON

When she returned home to Brooklyn, she started making her aunt's recipe and soon added in a new ingredient: extra virgin olive oil (she even inspired her aunt to start adding in olive oil). Bourbon looked into getting a home processing license, visited lots of stores to gather inspiration for packaging, and thought about a name. She considered calling the business "Nordic Crisp"—though she didn't want to limit herself to just making crispbread. A friend suggested "Norwegian Baked." That sounded great to her. In March 2016, Bourbon went to the courthouse in Brooklyn and "filed as Hedvig Bourbon doing business as Norwegian Baked," she recalled.



In the early days, Bourbon visited local businesses in person to offer samples and ask

if they might like to stock her products. She was so nervous that she turned red and stuttered, she recalled—but the pitch worked, and several Brooklyn stores were interested. “I just grew like that, like going from store to store and introducing myself,” she said. Running the business could be exhausting. “But as a spirited entrepreneur you get up again the next day and you say: I can do this,” Bourbon said.

Bourbon reached out early on to Alex Crosier, who was then running Granola Lab, which was also stocked at the Coop. “She was so generous with her story and resources,” Bourbon said of Crosier, who soon offered the rental of her kitchen facility a couple times a week and began helping out with Norwegian Baked. “That was a really, really fun start. There you are with your idea that you put to life, and you have your good friend who also comes and helps.” Before long, Bourbon hired more people and moved to a commercial kitchen space in the Brooklyn Army Terminal.

“It’s grown very organically with the help of friends being open-minded and encouraging and coming with suggestions,” Bourbon noted. “Today we are a team of five people who are baking and packing and everything, and we’ve scaled up,” she said. But, she added, “I am staying true to being handcrafted.”

She started out the business at home with one mixer and one oven. Lately, “we’re just more people, more bowls and more ovens, and we’re buying pallets of ingredients instead of bags of ingredients,” she said. “What’s really important is the intention and loving care that goes into the food.”



Hedvig at work.

Now, her products are in stores and farmers markets across the country. She credits the local business community with helping to make her growth possible. “Being an entrepreneur and having a small business in Brooklyn, there are so many great resources,” she said, noting that she became a member of the Brooklyn Chamber of Commerce and is involved with the Southwest Brooklyn Industrial Development Corporation. Of the latter, she said, “You have your cohort of people that you can ask for advice, beyond the food, about running a small business.” In the Brooklyn Army Terminal, fellow businesses include those making spaceship parts, working on embroidery and producing chocolate. One neighbor there, MOMO Dressing, is also stocked at the Coop—and, Bourbon notes, it is “amazing with crispbread.” She enjoys being part of the scene: “Although Brooklyn is big, it’s pretty close-knit. People know each other, people say hi to each other, people help each other.”

“It’s not only me,” Bourbon reflected, more than a decade after getting the idea to start her crispbread company. Her husband is “super supportive” and has helped out in the kitchen and with local deliveries on his way to and from work. “As soon as the kids turned 14 they would come after school and on Saturdays to work, weighing the

crispbread and packing," she said, noting that all three of her children have also helped out with duties like outreach, social media and farmers market shifts. "There are so many people in my community that have been part of the story," she said.

And so many Coop members who are its beneficiaries.

Lora Kelley is a journalist in Brooklyn.

LABOR OF LOVE AND ART: THE COOP'S FILM NIGHT SERIES

November 10, 2026



ILLUSTRATION BY MAGGIE CARSON

November 10, 2026

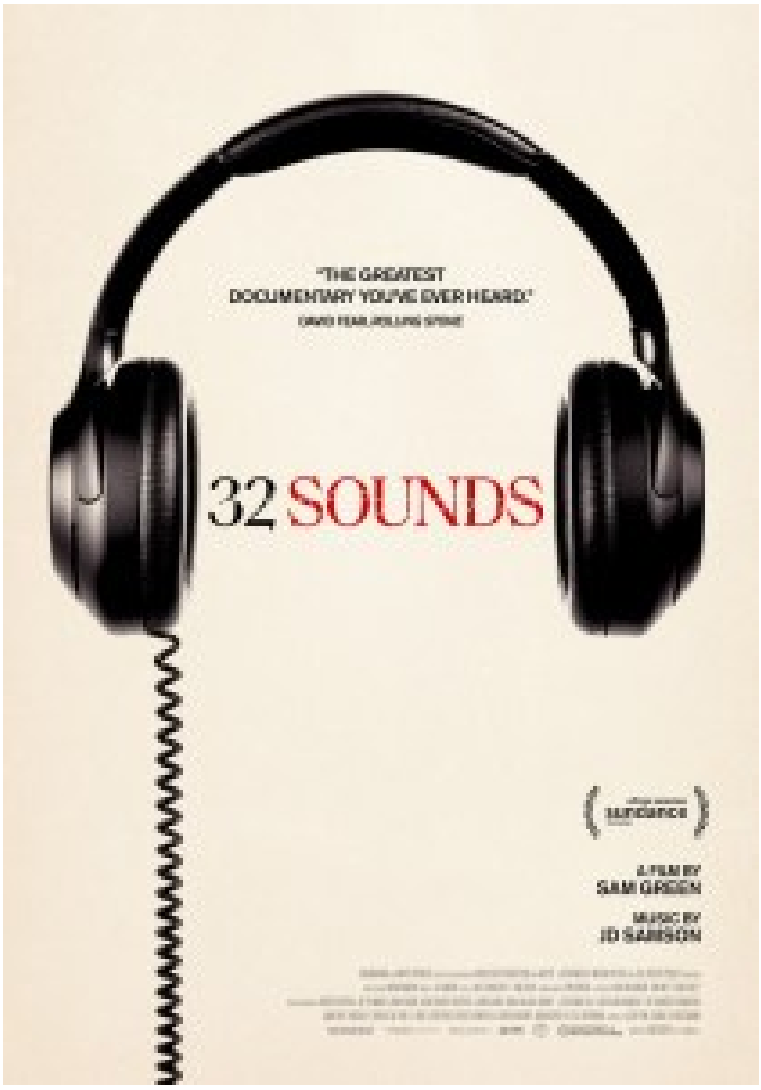
By Kim Velsey

Though mention of the Park Slope Food Coop brings to mind a number of defining features—including a fantastic cheese selection, local produce and bulk nuts—movies are not among them, at least for most people. But for the past 14 years, the Coop has hosted a film screening every month or so, showing films made or worked on by Coop members, followed by a Q&A with the filmmakers, some of whom are documentary di-

rectors or editors, and others cinematographers, producers or screenwriters.

“I’ve been working in the film industry for 30 years—mainly editing documentary features—and I’ve met so many other filmmakers through the Coop,” says Gabriel Rhodes, who alongside his wife Jennifer Miller, runs the Coop’s Film Night, which is held at 7 p.m., usually on a Thursday, approximately ten times a year.

Besides the Coop member connection, there are few other hard and fast requirements. Films have ranged from *Flood*, a documentary that Katy Scoggin made about her relationship with her estranged evangelical father, to *Listening to Kenny G.,* a movie about the saxophonist for which Naiti Gámez served as cinematographer. There was *32 Sounds*, an immersive film about sound co-produced by Nora Wilkinson. July’s film night featured a selection of films made by Hope Hall, who worked as the principal videographer in the Obama White House from 2011 to 2017 and also makes more experimental work. A Coop member since the early 2000s, Hall says that as a mentor and teacher, she most often shows her work to specific groups—social activists, undergraduates ans aspiring filmmakers—and chooses tightly focused programs for each group. For the Coop, she was able to pick a far more wide-ranging selection. “It was lovely and freeing to present for my Coop community. I didn’t feel like I had to think about programming in any sort of didactic way. Sort of like when you’re working at the Coop and you’re just a person on the planet. I felt like, ‘Wow, this is me.’ It was everything from extremely personal to 100 percent propaganda.”



Poster from 32 Sounds

Films come via member submissions, word of mouth and some sourcing on the couple's part, for example, by following up with filmmaker members about upcoming projects. They prefer films that are somewhat family friendly, but don't shy away from weighty subjects, either—screening, for example, *All the Beauty and the Bloodshed*, the Oscar-nominated documentary edited by member Amy Foote about photographer Nan Goldin and her fight to hold the Sackler family accountable for the opioid crisis. Every year, Rhodes and Miller also try to schedule a selection of shorts. "We get to show films that people don't usually see or weren't distributed," says Miller. "Films that were a labor of love. Niche-y in a good way."

Rhodes has been working the Film Night shift since 2012, when another member con-

vinced him to join the film committee she'd started. When she left a short time later, Rhodes took over the operation. Miller, a magazine photo director, joined a few years after that. "Before this, I'd done many different jobs: I did the laundry shift, I did nuts and cheese, I did walking, I did stocking, I did the 5 a.m. CHiPS shift," she says.

> "I WOULD GET ON THE LOUDSPEAKER AND SAY, 'TONIGHT WE'RE SCREENING A FILM. COME UPSTAIRS AND BRING YOUR DINNER. WE'LL HAVE A Q&A AFTER.' PEOPLE WOULD LEAVE THEIR CARTS DOWNSTAIRS AND COME UP."
>
> *GABRIEL RHODES*

For years, Film Night was held in the meeting room upstairs, where there was a projector. The setting gave the screenings an air of serendipity—you never knew who'd wander in. "I would get on the loudspeaker and say, 'Tonight we're screening a film. Come upstairs and bring your dinner. We'll have a Q&A after,'" says Rhodes. "People would leave their carts downstairs and come up."

During Covid, the screenings shifted to Zoom—Quicktime files are now shared with attendees and the Q&A is streamed over Zoom. While Rhodes and Miller both miss the sense of community and impromptu connection that the in-person gatherings fostered, Rhodes says it's nice that people can join from home now. Screening turnouts are attended by anywhere from eight to 30 people. "No matter how many people we have, the conversation is always amazing," he says. "Coop members are a really savvy audience and they love to ask questions. They ask the best questions, become really engaged, tell personal stories." It's also a unique opportunity for aspiring and up-and-coming filmmakers, Miller says: "You get to ask questions of professionals in an intimate setting."

The December 3rd screening will be *Food Coop*, a movie made a decade ago by Tom Boothe, who has since moved to Paris and opened a co-op modeled on Park Slope's.

“It will be a cool way to celebrate the Coop,” says Rhodes. “Where else are you going to see that movie? Especially with the filmmaker, who will be joining us from France.”

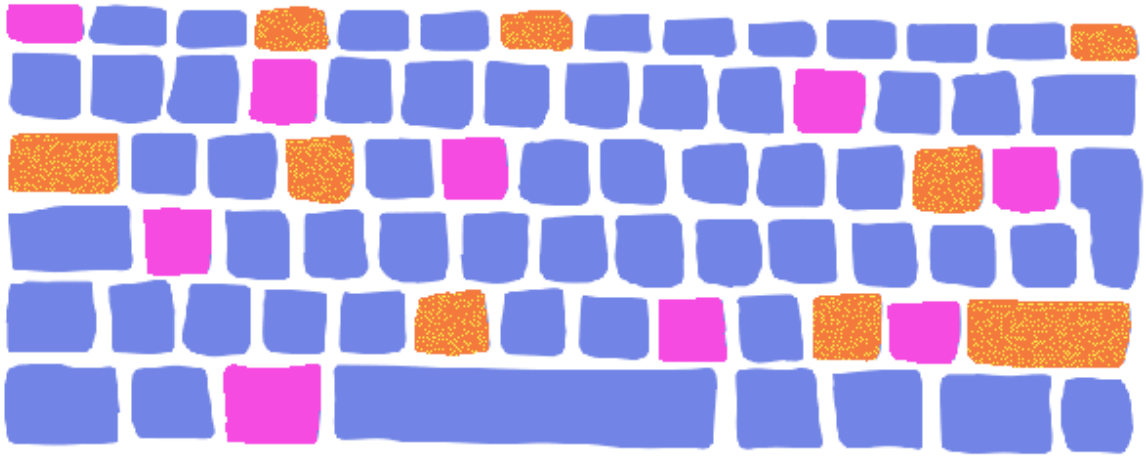
To learn about future screenings, email Jennifer Miller at jlymiller@me.com to sign up for the Film Night listserve. Screening dates are also listed in the *Linewaiters’ Gazette*’s calendar.

Kim Velsey has been a Coop member since 2020. When she’s not writing for the Gazette*, she’s a staff writer at* New York *magazine.*

NOVEMBER 10, 2026

November 10, 2026

LETTERS TO THE EDITOR



ONLINE ALTERNATIVE TO DECISION-MAKING

Dear Coop members,

Thanks to everyone who came to the September GM and shared their thoughts on the proposal to create an online, asynchronous alternative to decision-making. The item

was postponed, allowing us to further consider members' concerns around forum moderation, staff commitments and other topics.

I'm interested in getting more detailed thoughts from those who spoke (and everyone else!), in particular:

For those with concerns about moderation, what do you think of Discourse's base guidelines (and accompanying blog post with rationale for said guidelines)? What do you think is an acceptable response time by moderators? Do you think any of the following moderation features would be helpful or harmful?

- Limiting the number of consecutive replies by a single non-thread-owner member?
- Limiting the minimum and maximum number of characters in a reply?
- Requiring a certain period of time between replies to a thread by a single member?
- Temporarily closing a topic under certain conditions (e.g., if the mod queue reaches a certain length; if a thread has a certain percentage of flagged/hidden/removed replies; regularly overnight)?
- Limiting specific agenda items to GM only? By what process? One idea: If the sponsor requests it during agenda-item submission and the GM reaches a certain threshold of first-week GM signups after the item is scheduled.

- For those interested in a pilot program for the forum, what does that mean to you? What questions would you like the pilot to answer? Should all members get access, or only a select group?
- For those with suggested amendments, send them my way!

Please email me at psfc.async.prop@gmail.com to share your thoughts on these topics, or any other topic related to the proposal, thanks!

Sincerely,
Yejia Chen

FOOD BAGGING CONCERNS

To the Coop:

My grandson has severe food allergies that include tree nuts. His allergies are such that he even has a health para in school. I recently bought a small bag of peanuts packaged by members. Imagine how I felt when I emptied the bag into the food I was preparing for a holiday dinner and found a cashew in the middle of the peanuts. Thank goodness I saw it immediately, but I had to throw out the food.

Please, fellow members, take really good care when you are bagging food. There are people for whom one tree nut or two sesame seeds will spark an allergic reaction. Their well-being depends on you.

Thank you for your attention,
Judith Foster

SADDAM HUSSEIN ELECTIONS 1995 AND 2002

Dear Coop members,

People who were not adults in the 1990s may not be aware of these historic events. Iraq, under the dictatorship of Saddam Hussein, held two referendums. There was one open position and only one candidate on the ballot. The country declared Saddam Hussein won by over 99% of the vote.

Our GM on August 25 had an agenda item to elect members for the two open positions on the Personnel Committee. There were two candidates for the two open positions. The process where the interested members are vetted by committees before

they are put on the ballot was news to me. It did remind me of Saddam Hussein's practice of one position and one candidate—himself—and mandatory participation by the population.

The proposal to change the election practice was deferred to the next meeting. I do hope members read this before the next GM.

Sincerely,
Amol Kaikini

IDEAS FOR IMPROVEMENT

Dear Coop,

I wonder if we could bring back more cohesive and social work shifts. It's difficult to get any sort of momentum under the current system, with people coming and going from one shift to the next.

For a year or maybe more, SUVs and vans have been parking on the sidewalk in front of Scottadito restaurant next to the firehouse. I called the cops once, and they did nothing about it. Is the Coop community going to tolerate this on our block? We have a liaison to the firehouse—has this person reached out to Scottadito and the firehouse about the situation? The Coop does not exist in a vacuum: We are part of a community spanning our own block and Park Slope. If we do not protest this parking impunity, figuring this is none of our business, this will send a green light that we look the other way and do not care about lawlessness.

Is there an actual policy regarding filming or taking photos in the Coop? Who is allowed to pursue this, who gives permission at the Coop, and on what basis? Recently, an article came out in the *Forward* about the Coop, which had me in the frame while I

was waiting in line. No one asked my permission, and while I don't resent the situation, it made me wonder how these decisions get made.

Recently, Zohran Mamdani proposed a network of publicly owned food grocery stores to address affordability and food insecurity. While this is certainly understandable, given the affordability crisis, I am perplexed why food cooperatives have been left out of the picture. Why isn't Mamdani proposing food cooperatives, which are more sustainable and democratic than his current scheme? Has the Coop reached out to city government?

Sincerely,
Nikolas Kozloff

LOW PRICES: NO LONGER A COOP BIRTHRIGHT

Dear Coop members,

For the nearly 20 years that I have been a member of the Coop, I thought that the low-price/high-quality product value of the Coop made "putting up with" the unique challenges of the place worthwhile. The cramped, unpleasant experience of shopping at the Coop seemed justified by the price/value relationship.

Unfortunately, recent events have caused me to reevaluate the overall "Is it worth it?" question. I landed on the answer of "no." Surprisingly, in part because the Coop no longer provides a compelling value in the products it sells.

On a recent shopping trip, the prices of several items in my basket (fresh blueberries, frozen berries, and Borax soap powder) were at least one dollar higher than prevailing prices at other neighborhood grocers.

After Covid, when we all “pulled together” as a community in support of the Coop’s broader mission, we were also asked to put up with an increased markup. I justified continuing to shop at the Coop because I felt good about the values of the place and I enjoyed the social interaction (one recent letter writer called it their “third space”—I felt that way too).

After this spring’s contentious general meetings and generally hyperpolitical atmosphere, I decided enough was enough.

The store Syms used to have a slogan: “An educated consumer is our best customer.” You can no longer say that about the Coop. Coop prices are HIGH. This is also driven by a retail environment that has changed dramatically, with new physical entrants (Whole Foods, Trader Joe’s, Lidl, specialty stores) and endless online options.

For the Coop to thrive, it needs members to spend more money to drive volume (and reduce prices). Maybe all of the political agitators should have considered this as they foisted their agenda on the broader community.

Sincerely,
Jed Meyer

HELPING IN VENEZUELA

To the Editor,

Apropos of Sonia Alio’s fine August 18 article about contributing to organizations that are helping the victims of the earthquake in Venezuela, I add that the organization World Jewish Relief is also helping. Contributions can be made via the organization’s website:

https://www.worldjewishrelief.org/venezuela-earthquake/

Thank you,
Irvin Schonfeld

DINERS

Dear Coop members,

A wonderful article on Park Slope diners failed to mention that the original Purity was on Seventh Avenue and Union Street. Across Union was the Economy—where folks went when lines to Purity were too long. The writer also should have mentioned Terrace on Fifth Avenue and Garfield, the Seventh Avenue donut diner near Eighth Street, Little Purity on Seventh Avenue and 11th Street; and there is also the Fifth Avenue Diner near Ninth Street.

Sincerely,
Steve Viuker

BRING BACK THE BIKE VALET

To the Editor,

For a brief time, the PSFC offered a bike valet service. It was great. Shoppers on bikes did not need to bring locks (opening up weight and space for groceries); the area was covered in the event of rain; and, most importantly, there was plentiful room. The service ended for reasons I don’t know, and not reviving the program represents a

missed opportunity to embrace greener city living. Biking and other non-car movement is on the rise, and the PSFC is woefully short on bike racks. The three or so racks in front of the entry are always packed, making a hazard for walkers. Please bring the bike valet service back.

Sincerely,
Amelia Wilson

The General Coordinators Respond

Dear Amelia,

We appreciate your interest in making biking more accessible and convenient for Coop members. Unfortunately, we are no longer able to offer the bike valet service because we no longer have access to the space in front of the wall where it was previously located. We were able to use that space with the permission of the principal of St. Francis Xavier School on President Street. However, since the Department of Education took over the building, the space is no longer available for the Coop's use.

Additionally, our operations sometimes require the use of portions of the sidewalk, which must take priority over bike valet parking.

As an alternative, we encourage you to contact the NYC Department of Transportation to request the installation of additional city bike racks along Union Street.

In cooperation,
The General Coordinators

CROSSWORD: SEAT FILLER

November 10, 2026

