

IN MEMORY: TIM THOMAS

April 14, 2026



PHOTO COURTESY OF PARKER LUTZ

April 14, 2026

By Thomas Rayfiel

Tim Thomas, musician, former Development Director for Bang on a Can, devoted husband and father and longtime Coop member, died unexpectedly on January 24. He was 59 years old. Tim joined the Coop in 2004. For many years, he was co-Squad Leader on Wednesday mornings along with Grace Freedman, who recalls:

“Tim was the kind of guy where multiple people during the shift would yell out, ‘Tim!’ and get a bear hug or an enthusiastic high-five as a greeting. When it was slow, they would gather around the front desk to hear Tim’s funny stories about music, family, the neighborhood or NYC in the ’90s. Of course, he always had ‘aux’ and we would all enjoy the greatest tunes during the shift, wide-ranging fare from ska to jazz to old-time country. I miss him and remember and appreciate all the positive energy he brought to the Coop and to the world.”

Music was Tim’s life. He was a member of many musical groups, as well as a mainstay at Bang on a Can, which promotes innovative concerts, commissions original compositions and sponsors an annual summer festival. After 18 years as Development Director at Bang on a Can, for the past three years Tim served as the Executive Director of So Percussion, a leading percussion quartet and non profit music organization. With Tim, music was never an ivory-tower pursuit. Eddie Gormley, one of his bandmates, emphasizes:

“Tim was always interested in community involvement...primarily leading to some music project. The longest collaboration he had was with Rose Thomson, which evolved into Babe the Blue Ox, that included Hanna Fox, and then me. But Tim had so much musical energy that he created many other projects along the way involving his many other musical friends. He often created the events to showcase them, including the local Greenwood Baptist Church Soul Patrol, which performed at services. That community involvement energy extended to his blog ‘the Q at Parkside,’ participating with lo-

cal community boards, marching in art parades, participating in protest marches and being there for a lot of people who needed him.”

Mark Stewart, another frequent collaborator, says of Tim:

“He made every room warmer. He was masterful in the most generous way imaginable. You knew that you would accomplish whatever the challenge was, such was his smiling, confident creative leadership. Mirth was his constant companion and he shared it freely. Big, strong, gentle and a fantastic musician to boot.”

Tim is survived by his wife, Parker Lutz; his daughters, Wrenn and Poppy; his mother, Jean; his sister, Sarah; his bandmates, Hanna Fox, Eddie Gormley, and Rose Thomson; and, as his wife puts it, “the countless dear friends who kept him going all these years.” She continues, “He adored his daughters more than anything and he never once said no to his adoring wife when asked to stop by the Coop on the way home to pick up a few things.”

Thomas Rayfiel is the author of eight novels. He has also written “living obituaries” for VICE TV.

FUND FOR NEW FOOD COOP’S COMMITTEE REPORT

April 14, 2026



April 14, 2026

By Wendy Fleischer, for the Fund for New Food Coops

The Park Slope Food Coop's Fund for New Food Coops supports start-up food coops that rely on member labor. We applaud Mayor Mamdani's goal of making healthy, affordable food accessible to all New Yorkers and we believe that the Park Slope Food Coop offers a proven, homegrown model for how to achieve that goal. We have developed a concept proposal to share with the administration and are hoping they will help New Yorkers create more coops like ours. The proposal suggests that the city address the three main barriers to opening a new co-op: real estate, seed capital and financing for equipment and store outfitting.

For more information and for suggestions about how we might help this idea gain trac-

tion, please contact us at: loancommittee@psfc.coop.

WORDSPROUTS: LEN NEUFELD

April 14, 2026



By Susan Horwich

Come join us for our next WordSprouts event in partnership with the Old Stone House, featuring word artist Len Neufeld.

Len will present selections from his ongoing work *Off The Grid*, begun in 2022 and now encompassing hundreds of pieces that combine verbal and visual art.

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

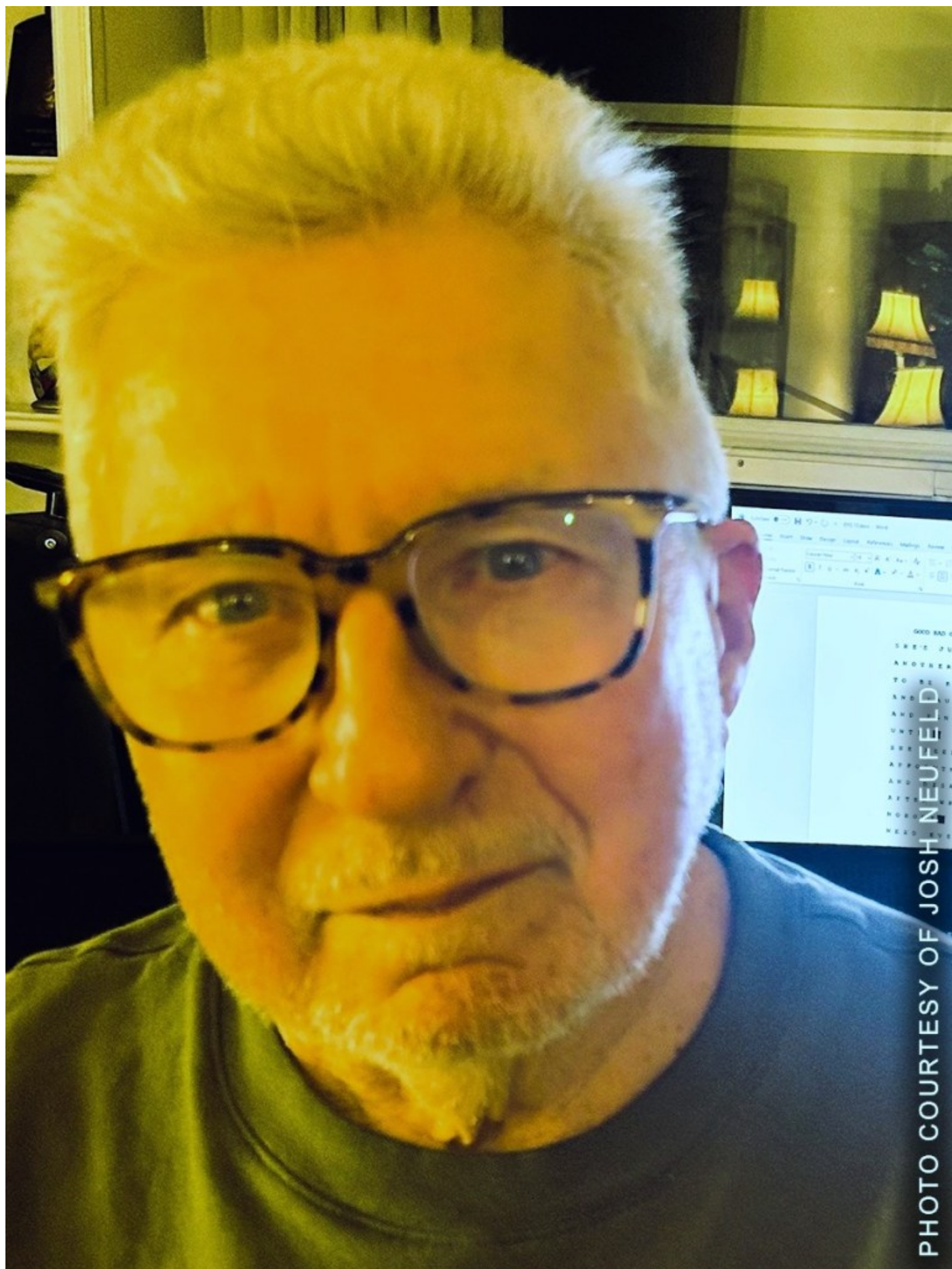


PHOTO COURTESY OF JOSH NEUFELD

OUR NEXT EVENT

Author: Len Neufeld (PSFC member)

Genre: Word art, or visual poetry

When: Wednesday April 29, 2026 (doors open at 6:45 p.m., the event begins at 7:00 p.m.)

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

Format: In-person only

RSVP:

<https://www.eventbrite.com/e/wordsprouts-the-park-slope-food-coop-reading-series-tickets-1739929298369>

Len will provide each member of the audience with a booklet containing all the pieces he'll be presenting at the event, so everyone can follow along (and can take the booklets home if desired). He'll read some of these pieces aloud; others can't be read aloud but only seen. Len will briefly describe the genesis and structure of each piece and will welcome any and all interruptions in the form of criticisms, questions and/or comments, in hopes of a lively discussion. These unusual works derive from Len's life-long interest in language and visual art.

In the 1970s, Len self-published four books of his poetry and prose writings. But he then left off creative writing until restarting in 2022 in this new form (each piece is composed in a grid of square cells—hence the title *Off The Grid*). He said, "The constraints and possibilities inherent in this form were important in freeing me to write creatively again."

Len joined the Coop in 1995, and is now retired from his work shift as indexer for the *Linewaiters' Gazette*.

Len's presentation will be followed by questions from the audience and drinks and snacks, courtesy of the Coop.

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](https://www.instagram.com/food-coopwordsprouts).

The WordSprouts committee includes committee leader Sarah Schenck and committee members Susan Horwich, Ruthie Nachmany and Tamar Nachmany.

CHEAP CROISSANTS BUT LIDL CHARM

April 14, 2026



ILLUSTRATION BY FRAN MENESES

GERMANY'S BARGAIN-BASEMENT GROCERY CHAIN LIDL COMES TO PARK SLOPE

January 20, 2026

By Anita Bushell

An outpost of the German discount grocery chain Lidl opened to great fanfare on 5th Avenue on December 10. Shoppers lined up at dawn, and raced home to post their reviews on Reddit: “I was surprised at how big the store was, and also how much space they dedicated to anti-theft at the entrance/exit, since that means less space for things to sell,” shared one early visitor. Another Redditor posted a nostalgic lament for the grocery store that had once occupied Lidl’s location: “That Key Food had the best music,” they recalled. “Well-curated, 50s and 60s classics and deeper cuts played just a little louder than it needed to be.”

In addition to basic goods at affordable prices (most famously, a \$.49 freshly-baked croissant) and hard to find European products, Lidl is known for its rotating stock of specialty goods that won’t break the bank—think of it as a Teutonic Trader Joe’s. Or, given its small footprint and sterile aesthetic, think of it as a downgrade from the beloved and spacious Key Food that was demolished in 2021 to make way for the 184-unit housing development that encompasses Lidl.

Lidl was born in 1973 in Ludwigshafen, Germany. The original store had three employees and some 500 products. By the 1990s, the shop had grown into an international brand, with outposts in France and the UK. 2015 saw the establishment of its U.S. headquarters in Arlington, Virginia. The chain now operates 190 stores on the east coast of the U.S.

Its arrival in Park Slope comes at a time when households are getting more budget-conscious, and on the lookout for deals such as “seasonal apples” (no name mentioned) at \$1.39/lb. or a package of Lidl Preferred Selection cooked shrimp for the low price of \$6.99. But the Park Slope newcomer is going to have to work harder if it wants to lure shoppers away from the Coop or fill the shoes of Key Food, whose vast parking lot attracted shoppers from other neighborhoods.

LIDL IS KNOWN FOR ITS ROTATING STOCK OF SPECIALTY GOODS THAT WON’T BREAK THE BANK—THINK OF IT AS A TEUTONIC TRADER JOE’S.

In addition to being accessible to car owners across the borough, Key Food was known for the classic soft rock that pumped through the loudspeakers and a marvelous management team. In the era before Fresh Direct, this reporter remembers entering the store after days home with a sick child. “Where’ve you been?” one of the managers asked. When he learned the answer, he responded, “What’s wrong with you? You could’ve picked up the phone and called. We deliver!”

Lidl, on the other hand, is comparatively small and utilitarian. With its gray tones, the street-level entrance has all the charm of a parking garage. The foyer is not warm or inviting, and there are no decorations or classic supermarket advertising posters. An escalator delivers a shopper from the lobby to the lower level, where she is greeted by a glass wall, adding to a sense of entrapment (one presumes the purpose of this barrier is to prevent shoplifting). After cashing out at a self-checkout station—no fun Coop conversations to be had here—said shopper exits through an opening in the aforementioned glass wall.

The store itself feels like a glorified mini-mart, with country music playing and offerings relying on marketing features such as “Monday Must-Haves,” “Wednesday Weekly Deals,” and “Weekend Super Sales.” A myLidl app offers even more exclusive deals.

Should the Coop be nervous about the new kid on the block? Not a bit. To begin with, Lidl has a narrow selection of basic products. It’s the kind of place where you might run in to get a carton of eggs or a container of milk, not whole cloves, which I tried and failed to find last week in the limited spice section. The Coop, of course, has an excellent spice section, with everything from Adobo to Zatar, and, all told, lower prices than I’ve seen anywhere in Brooklyn.

AN ESCALATOR DELIVERS A SHOPPER TO THE LOWER LEVEL, WHERE SHE IS GREETED BY A GLASS WALL, ADDING TO A SENSE OF ENTRAPMENT.

But there are bargains to be found at Lidl: a bag of mandarins costs \$2.78, less than half of the \$6.44 a similar bunch costs at the Coop. A loaf of Lidl multi-grain bread is priced at \$2.59, whereas a sliced loaf of Arnold's Multi-Grain bread costs \$5.03 at the Coop. Croissants are priced at \$.49. "Our famous 49-cent butter croissants are flown in from Europe and baked fresh daily in our stores," trumpets a company press release. "We dare you to find a flakier French pastry this side of the Atlantic!"

My family and I took them up on their challenge and embarked on a taste test, comparing the Coop's Colson bakery croissants available for \$2.11 with the version from Lidl. The Coop's treat won hands down, with a taller, flakier, and more subtle croissant. Lidl's iteration was smaller, heavier, and left a slightly fatty aftertaste.



PHOTO BY ANITA BUSHELL

A Colson Bakery croissant from the Coop, compared with Lidl's.

Depending on where you live, the newcomer is an okay option for last-minute dashes to grab basics. But if you're looking for a sense of community—or croissants that are better than technically edible—don't say I didn't warn you.

Anita Bushell is a freelance writer and native New Yorker. She is the author of One Way to Whitefish (2024), and Object Essays: A Collection (2022). Her work appears in multiple publications online.

IT'S HEARTS AFLUTTER BY THE ALMOND BUTTER

April 14, 2026



UP CLOSE AND PERSONAL WITH THREE COOP COUPLES

January 20, 2026

By Susannah Jacob

You don't have to be a Coop member for long to get the hang of how things go at 782 Union Street. Radicchio and romaine live in the produce aisle, raw cashews are over in the bulk bins, and romance is... everywhere around us. From the new lovebirds making goo goo eyes by the coffee grinders to the longtime marrieds who consider shopping a Friday night date tradition, there's a whole lot of love going on. In advance of Valentine's Day, we asked three Coop couples to spill their secrets and shopping strategies.

APRIL GREENE & ARTHUR MEACHAM

Time together: 14 years

How did you meet?

Arthur: At the end of 2013, I switched from a receiving shift to a Monday night cashier shift, and April was already there. I noticed her, of course, but the Coop is busy. Then, in January 2014, there was a blizzard, and we were the only two cashiers who showed up for the 9 p.m. shift. The store was completely quiet. We just sat together and talked and laughed so much that when it came time to balance our drawers, we had to do it three times because we kept miscounting.

April: It was pretty great. We also did the very romantic walk to the ATM together in a blizzard to dump our envelopes.

Arthur: I asked for her number, and she gave me her business card. I texted her. It bounced, because it was a landline. I emailed her instead. She wrote back saying

she'd had a great time but had a boyfriend, though "it's not going that well." A month later, at our next shift, she said, "I broke up with that guy." We went on our first date a few nights later.

April: I remember him walking off into the blizzard carrying two enormous shopping bags for his lentil soup and then realizing he was going the wrong way and turning around. It was very cute. I remember thinking: even if this doesn't progress, this guy is showing me that better people exist.

Do you work shifts together?

Arthur: Not anymore—we have a six-year-old, Ivy, so someone needs to be home. I work later evening shifts. I love repair shifts because you get to see hidden corners of the Coop, like the roof.

April: I miss our recurring cashier crew—people from that shift came to our wedding. I still love checkout because you get the best conversations. It's like waiting tables: brief but often meaningful exchanges.

"WE JUST SAT TOGETHER AND TALKED AND LAUGHED SO MUCH THAT WHEN IT CAME TIME TO BALANCE OUR DRAWERS, WE HAD TO DO IT THREE TIMES BECAUSE WE KEPT MISCOUNTING."

Do you shop together as a family?

Arthur: April meal-plans, and I shop every weekend by bike. Ivy comes sometimes now—she helps push the cart and pick things out.

April: It's important to her because the Coop is such a big part of our lives.

Favorite Coop taste sensations?

Arthur: The apples, especially Candy Crisp—I've never seen them in a regular super-

market.

April: We have an elaborate cereal setup at home: three cereals, berries and high-protein vegan yogurt.

Any foods you disagree about?

April: Arthur's vegan, so he's not thrilled about my smelly cheeses.

Arthur: And I'm morally opposed to Brussels sprouts.



THOMAS LEVINESS & MAURA LEVINESS

Time together: 13 years

How did you meet?

Thomas: We met in Mexico. We worked at the same university—we were both teachers.

Maura: I was an art teacher and Thomas was an English teacher. When we met, Thomas was actually thinking about coming back to the U.S.

Thomas: I'd already given my notice. Then we met, and I thought, well, I'm going to stay. The university was happy to let me rescind my resignation.

Maura: Then we went to Spain because Thomas did a master's degree. We weren't married then—we are now.

Thomas: We lived there for a year, then moved here for three years, then went back to Mexico, and then came back here again.

Who joined the Coop first?

Maura: We joined at the same time, because one of Thomas's friends was already a member.

Thomas: I'd actually been to the Coop once in the early '90s. A friend from Marine Park was a member, and it was very different then. But when we moved here, I remembered it and thought, we've got to join the Food Coop.

Maura: Where I'm from in Mexico, we don't really have places like this. We have the mercado, which is cheap and sort of organic, but this was my first co-op. At first, I thought it was kind of hippie—but I really liked it. Once you start doing shifts, you meet people, and I found everyone very interesting and open-minded.

Do you work shifts together?

Thomas: Yes, we have a recurring shift together—checkout at 10:30. They always put us together. People sometimes look confused when they see us talking so much, and then when they realize we're a couple, they're like, "Oh, isn't that nice?"

Maura: Checkout is my favorite. I like talking to people and seeing all the products come through. I always ask, "What is this, and how are you going to cook it?" People give you recipes.

Do you shop together?

Maura: Always after our shift. We live super close, so we go every couple of days. We try to make a list. We try.

Thomas: And then we buy more than what's on it.

Maura: Bread is our first stop.

Thomas: She follows the list. I wander off and get lost.

“THEY ALWAYS PUT US TOGETHER. PEOPLE SOMETIMES LOOK CONFUSED WHEN THEY SEE US TALKING SO MUCH, AND THEN WHEN THEY REALIZE WE'RE A COUPLE, THEY'RE LIKE, 'OH, ISN'T THAT NICE?'"

What are your favorite Coop taste sensations?

Thomas: Definitely the bread. Mixed berry scones, blueberry muffins, cinnamon amann, chocolate croissants. The sweet breads are our guilty pleasure. They used to have a cheese Danish that was incredible, but they stopped carrying it after Covid.

Is there a food that only one of you likes?

Thomas: I eat everything.

Maura: I'm allergic to a lot of things—it's not that I don't like them, I just can't eat them.

Thomas: She always wants yogurt. I keep trying all the non-dairy yogurts, and they just don't agree with me.



BRIANNA BLAGROVE & ROCCO PERSICO

Time together: Four years

How did you meet?

Rocco: We met at school. We were both at Stony Brook University.

Brianna: It was our last year—we graduated together. We actually met on Hinge.

Who joined The Coop first?

Brianna: I did. I grew up around here, and my sister and I used to go to Park Slope all the time because we thought it was so cool. Her dad's girlfriend was a member and always told me, "You see that grocery store? You need a membership to shop there." So when I moved back to Brooklyn, joining felt inevitable.

Rocco: I didn't even know what a food coop was. They're not really a thing where I grew up, in Smithtown on Long Island. But it sounded appealing—a place where everyone understands how it works, everyone's done shifts, and there's this shared responsibility. The atmosphere is just nicer.

What are your favorite shifts?

Brianna: We usually work the same shifts. Checkout is my favorite. I've also done bread really early in the morning, which I liked, but checkout and office are my go-tos.

Rocco: Same. Checkout and office. I've done bulk, too. I wanted to do cheese once, but they moved me because they didn't need it that day.

What's your shopping strategy?

Brianna: We almost always shop after our shift.

Rocco: Pretty much every time.

Brianna: I don't really make a grocery list. When I'm on checkout, I mentally track what other people are buying. If something looks good, I'll ask, "Where'd you get that?" and then I'll go find it after. My shopping list is basically other people's groceries.

What are your favorite Coop taste sensations?

Rocco: I love the marinated Greek lima beans from the fridge near the vegetables. I'm also a sucker for the chocolate bar aisle—especially when we do express checkout, because you're just staring at it. I almost always grab a chocolate bar.

Brianna: Bagels and cream cheese are staples. He likes everything bagels; I get plain whole wheat.

Is there a food one of you loves that the other can't stand?

Brianna: I'm the type who buys things just to try them, and then I usually don't like them—so he eats them.

Rocco: I love those chocolate-covered Greek yogurt bars.

Brianna: I can't stand them. I like Skyr. No Greek yogurt for me.

Susannah Jacob is a history PhD student and a proficient operator of the slotted, plastic bag-taper machine in the Coop's bulk department.

'LIVE SMALL, LOVE LIFE, AND KEEP GOOD COMPANY'

April 14, 2026



MEET JIM CHRISTENSEN, A RECEIVING COORDINATOR AS 'CAN-DO' AS THEY COME

January 20, 2026

By Liz Welch

Jim Christensen's eclectic resume includes being named a finalist for a Nicholl Fellowship from the Academy of Motion Picture Arts and Sciences for a screenplay. He was 39 and managing a 20-person staff in a large Minneapolis coffee shop and had written a blue-collar riff on *North by Northwest* that sent up gangster movies. Jim replaced Hitchcock's Madison Avenue executive (Cary Grant) scrambling on Mount Rushmore with a divorced Chicago mechanic rescuing his daughter in the lobby of the Smithsonian's National Air and Space Museum. "I went to LA and met a bunch of agents," he said. "It was heady stuff!"

Ever since then, he said, "It has always been about finding a good day job so I could continue to write."

The recently turned 70-year-old can now add "Receiving Coordinator" (R.C.) at the Park Slope Food Coop to a list of gigs that already includes high school English teacher and soccer coach, advertising researcher and strategist, and manager/trainer of testing and hiring teams that created the TSA in the wake of 9/11. A long-distance relationship lured him to New York where he consecutively managed for the 2010 U.S. Census, was a store manager for Sterling Place, and was a "deliverista" for a 7th Ave. sandwich shop before taking up again self-employment as a painter and handyman.

"I was a sole proprietor, made a business card, and biked my ladder and tool bag all over Brooklyn to do repairs," he said. "It was great! But a bit lonely."

JIM ENJOYED GETTING TO KNOW THE PEOPLE WHO GRAVITATED TO THE REPAIR SHIFT—PAINTERS AND PLAYWRIGHTS, ARCHITECTS, AND JOURNALISTS.

Jim first joined the Coop as a member in 2009 after that long-distance girlfriend made it a stipulation when he moved from Minneapolis to live with her on 7th Ave in Park Slope. While their relationship did not endure, Jim's appreciation of the Coop did.

“I did the late-night commando cleaning shifts,” he said of his early days earning work credits. “They were Sundays 8 p.m. to 2 a.m. but we’d meet just four times a year. I met the most interesting people.”



PHOTO BY JENNIFER MACFARLANE

Craving that kind of community in his paid work, he applied for a staff job several years ago, which he did not get. But in 2025, at the encouragement of friends, Jim reapplied—this time for membership coordinator and receiving coordinator positions—and was interviewed the same week for both. As it happens, the Coop's lead facilities coordinator had recently departed for the New York Aquarium, so management wasted no time in tapping Jim's handyman experience and skills to help fill the void. For 15 months he fixed many things personally, and organized tools and spaces. Primarily he fielded all repairs requests and evaluated maintenance needs to manage evening Repairs shifts during which members cooperated to cross-train skills and fix things. He transitioned to receiving coordinator in December 2025.

"I loved the Repairs shifts," he said. "We did all kinds of things, ranging from painting to improvement. A blower in the cooler might need unclogging or a dripping faucet might need to be fixed. People worked cooperatively, often above their skill set. Some even learned how to weld."

JIM WILL CONTINUE TO DO WHAT HE HAS ALWAYS DONE: "LIVE SMALL, LOVE LIFE, AND KEEP GOOD COMPANY."

He singled out a bathroom-soap situation as one of their more satisfying small triumphs. Constantly leaking dispensers were a perennial problem until a late-night repair team figured out how the Coop could reduce plastic waste and save money with replacement. "We cut four millimeters from a plastic stirrup-shaped component. This shortened the piston stroke inside the mechanism so it dispenses only as much soap as necessary, making them cost-effective," he explained. "The team both piloted the modification and also videoed it to share so the next shift could alter the remaining dispensers."

Jim especially enjoyed getting to know the people who gravitated to that shift—painters and playwrights, architects and journalists. He feels similarly about everyone on

staff.

“The variety of people who work here is astonishing,” he said. “Everyone is nice, professional, skilled and smart. The underlying vibe aligns with our mission statement. It’s not too over-the-top to say I love my colleagues—and I love my job.”

Another loveable facet of his new job: it allows him to read and write. In fact, he continues to write screenplays, including one he and his partner—a writer of short stories and fellow Coop member—have adapted from a memoir set in the Midwest.

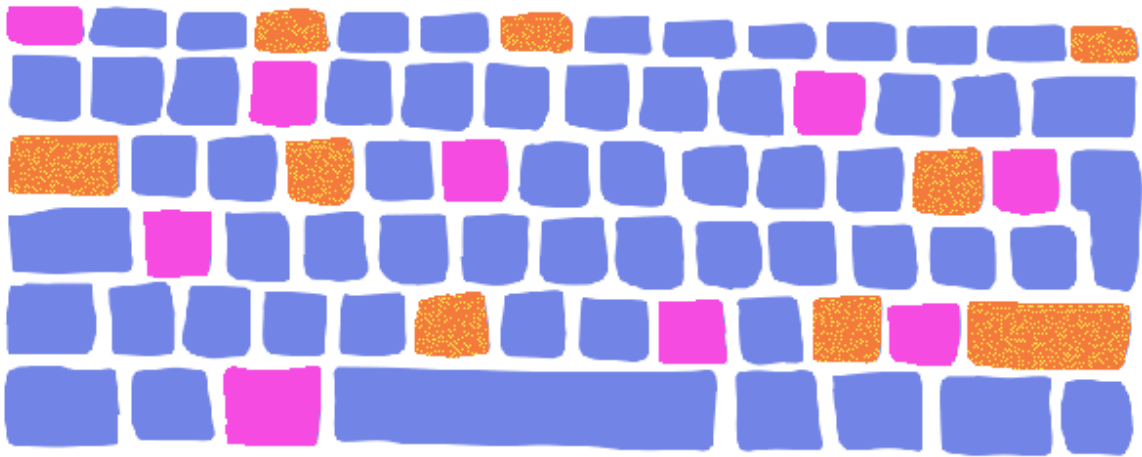
As the couple prepare to shop it around, Jim said he will continue to do what he has always done: “Live small, love life, and keep good company.”

Liz Welch is a journalist, memoirist and book collaborator.

JANUARY 20, 2026

April 14, 2026

LETTERS TO THE EDITOR



PSFC'S MISSION DEMANDS PROTECTIONS FOR ALL

Dear Coop members:

Coop leaders—most notably the directors—can look to the city for direction on combating harmful rhetoric to ensure that all members feel welcome at the Coop regard-

less of their political viewpoints.

Diversity of thought is foundational to the Coop. In Sun Yu's Book "Park Slope Food Coop 50 Years of Cooperation", Yu validates this notion by describing historical disputes within the Coop, which reaffirms that differing views are part of our DNA.

On December 30, NYC's Mayor's Office to Combat Antisemitism (MOCA) released its 2025 report on antisemitism. Some Coop members over the last 18 months—including some of the directors—have promoted messaging that paints alleged dysfunction at the Coop as a byproduct of members that are perceived to be Zionist.

We should all have critical thoughts on societal challenges, but not at the expense of dehumanizing a specific group of people. The MOCA report indicates that specific anti-Zionism rhetoric is detrimental to Jews. Specifically, "the practical consequence of anti-Zionist rhetoric is ... the dehumanization of all Jewish people ... when Zionism itself is characterized as racist or illegitimate, Jewish people become targets for hostility and violence."

Dehumanizing language leads to violence: In Crown Heights, two Jews have been stabbed.

Jews have been murdered in:

- Thousand Oaks
- Washington DC
- Boulder
- Manchester
- Sydney

Additionally there has been vandalism, arson, gun shots and car-rammings at syna-

gogues and Jewish institutions in North America and Europe, including shuls within a stone's throw of the Coop.

Coop Leadership needs to maximize safety within the Coop—including protection for all Jewish members regardless of their political viewpoints—as this duty is listed in our mission statement, which states “we strive to make the Coop welcoming and accessible to all and to respect the opinions, needs and concerns of every member.”

Sincerely,
Zack Zaban

THE BDS-BONDI CONNECTION

Dear Coop members:

Lethal narratives incite violence:

Emanuel African Methodist Episcopal (AME) Church, Charleston, South Carolina, June 17, 2015: Nine African Americans were murdered by a shooter radicalized by white supremacist, anti-Black rhetoric.

Tree of Life Synagogue, Pittsburgh, Pennsylvania, October 27, 2018: Eleven Jews at prayer were murdered by a shooter radicalized by white nationalist, anti-Semitic, anti-immigration rhetoric.

Chanukah celebration, Bondi Beach, Sydney, Australia, December 14, 2025: Fifteen Jews were murdered by two shooters radicalized by antizionist, anti-Semitic rhetoric.

Our Coop must never provide a platform for lethal narratives—rhetoric that casts en-

tire groups as inherently evil, assigns collective guilt and normalizes exclusion and violence. Yet, here we are. The same dehumanizing antizionist discourse that animated the Bondi shooters has been incessantly repeated by the Coop's BDS advocates in *Gazette* letters, pamphlets, Instagram posts and GM statements.

Their narrative relies on three core misrepresentations:

1. Israel's defensive war in Gaza, following the October 7, 2023 massacre of over 1,200 people and the kidnapping of 251, is labeled "genocide."
2. Israel's security measures in response to terrorist attacks on its population are labeled "apartheid."
3. Land purchases in the birthplace of Jewish civilization, and the Jewish quest for dignity and self-determination, are labeled "settler-colonialism."

These libels erase Palestinian responsibility and agency while portraying Israel as the sole aggressor. It ignores the long history of denied equality for Jews under Islamic rule as well as the opposition of Arab political leaders to Jewish equality and immigration.

Antizionism is implicated in countless attacks on Jews and Jewish institutions worldwide. The BDS proposal is an attempt to exploit our Coop to further amplify the antizionist lethal narrative. Our General Meeting exists to steward our \$60M/year business. Our Coop should not be used to legitimize language that endangers any group of people, including Jews.

Sincerely,

Barbara Mazor