

# MEMBER Appreciation Week

an extra 5% off JANUARY 16 - 22  
see article below for more details.



# The Shuttle

January 2011 Vol. 40 No. 1

A Cooperative Owned Grocer Serving the Northwest Community Since 1973

## Gluten-Free Day at Chestnut Hill

by Jonathan McGoran, Shuttle Editor

ON SATURDAY, Jan. 29, noon to 4, come to Weavers Way Chestnut Hill for a day of wheat-free and gluten-free foods, and information about Celiac Disease and Gluten sensitivity. Representatives from the National Foundation for Celiac Awareness (NFCA) will be on hand to answer questions and offer useful information. There will be plenty of free samples and representatives from local vendors like Amaranth Bakery from Lancaster, PA, as well as national manufacturers like Glutino, Nature's Path, Mary Gone Crackers, and Blue Diamond Crackers. There will also be a selection of wheat-free and gluten-free dips and spreads from Weavers Way's acclaimed Prepared Foods Department. The event will also feature a raffle of a basket of wheat-free and gluten-free items, with proceeds going to NFCA.

## Familiar Faces on New WW Farm Team

by Zach Subar

THE FIRST ever full-time Weavers Way Farm manager is headed north to start his own farming operation, but by all accounts, he's leaving the farm and its accompanying CSA in experienced, capable hands.

David Zelov, the manager of the farm at Awbury Arboretum, is leaving, destined for Sussex County in northwest New Jersey with his girlfriend to grow plants independently on land there that's owned by a farm. He'll establish a small garden and nursery on the land and will sell perennials and plants grown there. Zelov isn't being charged for the land he's using, but will partner with a retail operation on the farm where their land will be to help the farm sell its produce at farmers markets. He'll sell his own produce and flowers as well as part of what he says is a mutually

(continued on page 13)



photo by Sol Levy

Former co-managers of the Henry Got Crops CSA, Nicole Sugerman (r) will take over at Weavers Way's Farm at Awbury Arboretum, while Nina Berryman (l) will remain at Henry Got Crops as the sole manager

## Member Appreciation Days Give Extra 5% , January 16 thru 22

by Jonathan McGoran, Shuttle Editor

JANUARY 16 to 22, 2011 will be Weavers Way's first official "Member Appreciation Days," with an extra five percent discount on purchases for all members, at all three stores. That means nonworking members will get five percent off, and working members, who already get a five percent discount, will receive an extra five percent, for a ten percent total discount. This is one way the Co-op can say thank you to our members for their support, and add one more benefit to the many others that members receive.

Being a member means you are an owner, and it means you have a say in how your co-op is run. You can vote in elections and referenda, and serve on committees or run for the board. But in addition to the knowledge that you are part of an organization that invests in your community and actively supports the values you believe in, membership comes with many other benefits as well.

Members receive discounts on services like Notary Public, and access to other services, like home delivery and cash back on purchases. Members also receive discounts from many area businesses (go to [www.weaversway.coop](http://www.weaversway.coop) and click on "Community Discount Program" under "Member Area.") Other benefits include access to membership in the Police and Fire Federal Credit Union and participation in our member loan program and our "We Love You More" equity campaign.

And of course, if Weavers Way has a surplus at the end of the year, that profit is either reinvested in the Co-op or distributed back to the members in the form of patronage rebates. These Member Appreciation Days are one more benefit.

If you are not a member yet, but you are thinking about it, this is a perfect time to join. For more information, visit [www.weaversway.coop](http://www.weaversway.coop), or e-mail [member@weaversway.coop](mailto:member@weaversway.coop).

## Marketplace Spotlight: Lingelbach Elementary School



photo by Carly Chelder

Marketplace Team members (l to r) Zaria Robinson, Giselle Burrell, Hanif Islam and Jesus Canales, conducting a Marketplace sale at Lingelbach School. Read about what's happening at the Marketplace Program at Lingelbach School on page 7.

Weavers Way Cooperative Association  
559 Carpenter Lane, Philadelphia, PA 19119  
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# Editor's Note



by Jonathan McGoran,  
Shuttle Editor

ONE THING that strikes me when I look around Weavers Way these days is all the new faces. I'm not talking about people having "work done" (although come to think of it, there does seem to be a perpetually surprised look on Glenn Bergman's face...). No, I mean actual new faces, attached to actual new people.

New faces are nothing new here at Weavers Way; with a whole new store, we've added dozens of them. But the new faces I'm talking about are replacing old faces. Well, not old faces, but old people. Actually, not old people, but people who have been here for a while. What I'm trying to say is, we've had quite a few departures just lately. For the most part, it has been because people are moving on to bigger and better (or at least warmer) things, but it's still an adjustment.

Statistically speaking, we have a very low rate of turnover, but when you have over 130 employees, even a low rate of turnover means that a couple of people are leaving each month. In addition to the stress this places on the human resources and payroll departments, there are troubling health concerns as well. I mean, that's a *lot* of cake.

Even more troubling, statistically speaking, is that experts estimate as much as five percent of the population are psychopaths. With 130 employees, that means there are probably six or seven on staff right now. Yikes! Of course, we've had over 50 employees for some time now, so statistically speaking, we have probably had two or three psychos for some time. (Frankly, I've counted twice that many, not even including Norman Weiss.) And who knows, maybe those psychopaths are among the people leaving. More troubling still, though, is that with 4,500 member households, and probably 10,000 individuals, our co-op could include as many as 500 psychopaths. Think about *that* next time you're feeling pushy in line.

Fortunately, with only 13 board members, it is statistically unlikely that there is a psychopath among them. There is still cause for concern, however; if there is one, he's probably at-large.

**The Shuttle is published by Weavers Way Co-op. Deadlines for each issue are the first of the preceding month, e.g. December 1 for the January issue.**

**For information about advertising, contact advertising@weaversway.coop, or call 215-843-2350, ext. 135**

#### Statement of Policy

Articles should be under 500 words and can be submitted neatly typed, on disk, or by e-mail to editor@weaversway.coop.

Be sure to include your name, phone number, and membership number. Drop them off by the deadline to the Shuttle mailbox on the second floor of the Mt. Airy Co-op. The purpose of the Shuttle is to provide members with information as well as education about co-ops, health food practices, and other matters of interest to the members as consumers and citizens of the community.

Articles express only the views of the writers and not those of the Co-op or the board of directors, unless identified as such. Articles, letters, comments, criticisms, and suggestions are welcome and should be directed to the editor. Space limitations require that the editor have the right to edit all articles. Ad rates are available upon request, in the advertising mailbox on the second floor, or at www.weaversway.coop. All ads must be submitted electronically, or camera-ready with prior arrangement, and should be submitted with payment. Products or services advertised in this paper should not in any way be construed to be endorsed by Weavers Way Co-op.



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# Farm Educator Adam Forbes is Moving On

by Adam Forbes, WWCP Farm Educator

IT IS with great sadness that I announce I will be leaving my position as Farm Educator at Weavers Way Community Programs. I have had an incredible year as a part of the farm team and have contributed my heart and soul to the programming here. I have also learned a lot from the children, from my coworkers, and from the organization as a whole. The difficult decision to leave did not come lightly. However, I feel a deep need to pursue my personal passions.

I am leaving to work more with Philadelphia community gardens and start a community farm in South Philly with recently resettled refugees. The Nationalities Service Center is spearheading this exciting new project. The refugees from Bhutan and Burma have asked repeatedly for a space to get their hands back in the dirt. They come from agrarian villages and many have brought cultural seeds with them (sewed into pants or even hat brims). These farmers have an astounding knowledge of organic methods and vegetable varieties that I have never heard of or seen! Some of you may know that my real passion is cultural connections to heirloom seeds; I spent 15 months researching the of local seed varieties around the world.

As a part of this project, I will be recording the stories of these and other immigrants who have brought seeds with them to Philly and continue to save them

in urban gardens. The heirloom seeds are more than a protest against Monsanto, but a symbol of freedom, a carrier of values and traditions, a tool for ecological agriculture, and the basis for all life. Local seeds connect us with our history while also carrying hope for the future of humanity. They provide tasty, healthy crops that promote a different way of life.

I have seen that diversity survives much better than expected and many people around the world are fighting to keep, not just our distinct seeds, but our diverse cultures and ways of life. The free exchange of seeds among farmers and gardeners, based on cooperation and reciprocity, continues to maintain an astounding amount of agricultural diversity. I encourage you all to experiment with saving some seeds, attend a seed swap, or at least read up about the consolidation in the seed industry. As an example, 75% of the world's genetic diversity of crop plants has been lost since 1900 (UN FAO). The top ten seed corporations account for 62% of the commercial seed market worldwide. The world's largest seed company, Monsanto, accounts for over 20 percent of the world's seed market.



file photo

Outgoing Farm Educator Adam Forbes (r) talking to some young visitors to the Weavers Way Farm at Awbury Arboretum

We are interviewing some wonderful applicants and will have a new farm educator in place for the 2011 growing season. Even these last weeks of December we are busy baking pies with the kids at Stenton, harvesting the last of the frozen greens, presenting at Haverford College, and more. Thanks again for all your support over the past year. I look forward to speaking again soon. Don't hesitate to contact me with any questions or concerns

~forbesfarmer@yahoo.com

# Winter at the Farms

by Nicole Sugerman, Weavers Way Mort Brooks Farm Manager

THE WEAVERS Way Farms are pretty quiet around this time of year. Aside from perhaps shaking snow, if we have any, off the roofs of our four hoopouses, and an occasional harvest of hoopouse-grown winter greens, we do not visit the farms that much. However, that does not mean we are not busy. High on farmers' lists of frequently asked questions is the ever-popular "What do you do in the winter?" Well, we do many things. We drink hot chocolate. We make snowmen. We go sledding. And we do the majority of the behind-the-scenes planning work to help make our next season as smooth and well-organized as possible.

One urban farmer in Philadelphia has been quoted as saying she does not like her staff members to think during the summer at all. While I still do a little bit of thinking during the summer, I know what she means. Days during the summer are long; we work hard; and the heat leaves us a little sun-addled. When I come home, often I can barely prepare dinner for myself, let alone do any substantial amount of the planning or administrative work that is a part of a farmer's job. So, we do as much of the planning over the winter as we can. We make a list of all the crops we will grow the next year and calculate how much space each plant will need, how big each planting will be, how many plantings of each crop we will grow, and finally, how much space each crop will take for the entire season. Then, we make a map, or several maps, of the field, plotting where we will plant each crop so we can make sure we have enough space, and make sure our fields are laid out in a way that makes sense for efficient harvest. We also need to make sure we group our plant families together in the same section, so that we can maintain a crop rotation from

year to year. A crop rotation refers to the practice of placing each family of crops in different locations each year to lessen the effects of overwintering, insect pests, and soil-borne diseases.

Additionally, we use the winter to order all of our seeds for the next season. This is one of my favorite winter tasks. Won't be long now...

We look through several seed catalogues and evaluate which of our plant varieties we liked, and which crops we found disappointing. I will try a new variety if I was not happy the previous season with the vegetable's appearance, or its taste, or if it was very susceptible to disease or took long to grow. Sometimes, a vegetable will look so beautiful or unusual in a catalog that we have to try it. Every year we try at least one obscure crop, hoping that it will be the "next trend" in Philadelphians' vegetable tastes after Oprah mentions it on her talk show, perhaps, or that it will taste so exceptional that people will be lining up to buy it. We have tried growing agretti, Tokyo bekana, shungiku, edamame, scorzonera, and hon tsai tai. Out of all of these hopefuls, the only one I would grow again is hon tsai tai, a sprouting green that tastes a little bit like a better version of bok choy, in my opinion. The rest of them were either 'too weird,' too unremarkable, or too hard to grow to warrant another chance.



photo by Sol Levy

After this, we make a week by week plan of all of the seeding-in-the-greenhouse dates and planting-in-the-field dates for all of our crops for the entire season. When spring arrives, we ideally just look at this document and follow its instructions. We base our dates on past experience and experimentation. This year, for example, our last planting of carrots was planted too late to reach full size. Next season, we will plan to plant these carrots one week earlier.

Of course, we also take vacations in the winter, using the opportunity to catch up on sleep, visit our families, or visit far-away friends. And next season begins before we know it! Next month, it will already be time to start interviewing our apprentices for this coming season and start seeding our earliest plants in the greenhouse to later transplant into the field.

# Hooked 9: Winter Seafood Treats from the Northeast

by Noel Bielaczyc, Meat, Fish, and Poultry Department

THE SUMMER months are often associated with fresh, seasonal fish and shellfish, perhaps because the light, clean flavors and textures go so well with the heat. However, the bitter cold months of winter also bring us some of the most exciting and unusual seafood of the year. Now is the time to break out of the soup, stew, and chowder regimen, with some fun and flavorful dishes for the New Year. Grab a few lemons (or limes), some good olive oil, fresh herbs, and any other interesting ingredient you like, because it's time to vanquish the winter blues with some creative culinary therapy.

The biggest little thing to appear this time of year is the Maine shrimp, *Pandalus borealis*. Starting December 1, Maine fishermen hit the water in pursuit of these tiny pink shrimps. Their complex life cycle (involving bi-yearly sex changes) brings them south from arctic waters to spawn in the slightly less frigid estuaries of Maine during the winter months. Although Maine shrimp are petite (~50 per lb.), they pack an enormous amount of sweet and nutty flavor. And as a truly fresh shrimp, they can go places previously frozen shrimp

wouldn't dare, like raw on sushi or in a tangy ceviché. The versatility of Maine shrimp is unsurpassed; try them simply steamed or stir-fried, toss them in pasta, top a pizza or stuff an omelet, or even make bisque. This year's season will last only 136 days, so enjoy them while they are available.

The next delicacy to arrive from the Damariscotta estuary of Maine is the ocean smelt, *Osmereus mordax*. Another quintessential Northeastern (and Great Lakes) staple, smelt are eaten for breakfast as often as dinner. The title of a *New York Times* article declared smelt "The Ocean's Best Pan Fish." Of course this article was published February 11, 1894, but not much has changed since then! Second cousins to trout and



grayling, fresh Maine smelt have a notable clean smell reminiscent of melons or sliced cucumber. This is the result of their diet of shrimps and other marine invertebrates, which also gives them a delicate, mild flavor and subtle

sweetness. Seldom over eight inches long, they are usually cooked and eaten whole (head and all), though you can easily nibble around the backbone. Endearingly known as "fries with eyes," I find they're best served hot and crispy with

malt vinegar and washed down with lager. There's a lot of delicious potential for broiling, baking and grilling too.

Other less universal favorites available for pre-order this winter: Green sea urchins (*Strongylocentrotus drobachien-sis*) are diver harvested in Maine, and the

season is peaking now. These baseball-sized urchins contain an orange, five-lobed roe sack that's prized for its smooth, rich flavor and buttery mouthfeel. While clearly not for everyone, urchins can add depth and sophistication to special meals. Another excellent sushi item, Live Taylor Bay Scallops (*Argopecten irradians*) are aquacultured off Cape Cod in nets suspended in the ocean. These small native scallops come in stunning, multicolored shells and are free of sand and grit. Sweet as candy, they are best served raw or flash seared.

Keep your eye out for signup sheets in the seafood case of the Mt Airy store. We would be happy to clean/shuck/peel any of these specialty items, or teach you how to do it yourself. Saturday mornings, I'll be on duty for custom fishmonger services, tutorials, and consultations. Stop by the basement and visit us or e-mail with questions, comments, and feedback. Happy cooking!

~ [seafood@weaversway.coop](mailto:seafood@weaversway.coop)

## What's Going on Upstairs?

by Martha Fuller, Mt. Airy Wellness, Personal Care & General Merchandise Manager

HAPPY 2011 to you and yours. As we have say good-bye to 2010 and hello to 2011, let's remember some of the many products that met with success and that you loved, and some items that we are no longer able to carry. And we'll give you a preview of some cool upcoming happenings on the second floor of our Mt. Airy store.

**Clothing:** Maggie's Clothing has been rockin' with their new items including hoodies, leggings, socks, footless tights and light weight tights. Footprint, the local bamboo clothing company that our shoppers love, has new winners with their coconut fiber socks, snowboard socks, black boxers, and ski socks. Remember that if you are a Weavers Way member and a Bagellini fan, you can order any Bagellini item through Weavers Way. Their line continues to grow and change—check their web site for all their new products and then come see us for your order.



**Jewelry:** The new jewelry items and new jewelry artists in addition to our faves have brought smiles to your faces. Valentine's Day will soon be here. You will love the earrings from Kurt Meyers, our own Susan Mac, Spoil Yourself, and the Rainforest Collection, along with many others. The necklaces from the Rainforest Collection and Susan Mac are unique and beautiful.

**Housewares:** Strong glassware items for cooking and for storage continue to float our boats. One of the big winners in the Fall of 2010 came from Anchor Hocking - when you see the light lime green lids, you know you are seeing their True Seal line. The lid is a flexible, easy-open, BPA-free lid, which is helpful for those with

manual dexterity challenges and is made using True Seal technology (trade marked) preventing spills and leaks. The glass is oven- and microwave-safe and can be used to store food in the refrigerator and freezer. Many of our "take your lunch to work and school" items for adults and children scored well. The Fit & Fresh products are designed to make packing a healthy meal just a little easier. The New Wave Enviro Lunchapolis Lunch Bag, which contains a container set and drink bottle that fits them (which can be purchased separately) were great back-to-school purchases and folks have continued to buy them since, too!

**Wellness:** PlantFusion has been a consistently big seller for Weavers Way, and the new berry plant protein continues that trend. The fact that this product is free of soy, dairy, and animal products makes this multi-plant protein work very well and the concentration of 21 grams of non-GMO protein per 30-gram scoop is among the highest concentrations you will find. The other varieties—unflavored, chocolate and vanilla—are here too. The new products from Nordic Naturals continue to set the gold standard for fish oil products. You'll find new Nordic products in our joint health and inflammation area. The children's wellness area continues to expand, too.

**Health and Beauty Care Products:** One of our new faves came toward the end of 2010: Nubian Heritage. We carry many of the 13 scents available, and members can order any of their products, including soaps, body lotions (in the 8 or 13 oz. sizes), body washes, infused shea butters,

(continued on page 15)

## Hidden Treasure of the Month! Fresh Walnut Artisan Preserves

HELLO NEIGHBORS, friends, and fellow exotic food consumers. Are you looking for something new and unusual to wow your friends? I have just the suggestion for you:

Fresh Walnut Artisan Preserves by Harvest Song. Harvest Song is a company that specializes in artisanal preserves. They've built a strong reputation for creating delicious preserves harvested from the finest fruits available. Their latest concoction is the Fresh Walnut Preserves, which was nominated this past summer for NASFT's Gold Award in the category of "Outstanding Confection."

I will be the first to tell you why! This product is without a doubt a hidden treasure and a real treat.

The cute packaging lends a modest look to the surprising little gems within. Upon opening the jar, you will find snugly packed, bathed in syrup, glistening little ebony spheres that are actually whole walnuts, shell and all! At first glance, one may not be too eager to eat these "odd balls"—but being the food daredevil that I am, I dove right in and was astonished at the sweet decadence that followed. It was definitely love at first bite!

I am sure you are curious as to how one could possibly eat a whole walnut, shell and all, but these walnuts are picked before their outer shells harden! They're harvested when they are fresh, ripe, soft, and green. Then they're cured in pure cane sugar syrup, resulting in a uniquely delicious miniature delicacy. I can assure you that once you eat one, there's no turning back.

These sweet treats will make you conjure up all kinds of complimentary pairings and recipe substitutions, but here are a few suggestions. Fresh Walnut Preserves pair well with strong, full-bodied cheeses, such as Stilton or Moody Blue. They also make a great addition to your roasted duck, sweet baked yams, or apple pies. Last, but certainly not least, you can always keep it simple and just enjoy them as a garnish in your favorite drink.

Go ahead and let your inner daredevil run free!

Fresh Walnut Preserves are reasonably priced at just \$8 a jar in the deli at our Mt. Airy store. Be sure to ask your deli personnel to assist you in locating this fine product for curiosity's sake and your eating enjoyment!

Happy Hosting!

Jeanyne Hicks, Mt. Airy Deli Manager



# Managers Corner

by Glenn Bergman, Weavers Way General Manager

I RESOLVE not to make New Year resolutions. Well, maybe a few.

1. I promise that WW will not open another store in 2011.
2. I will work to be more organized, especially at meetings, and attempt, for the first time in my life, to give clear instructions.
3. I will not give away all of the profits to community organizations and people in need (not unless we have three percent net income...).
4. I will make sure that we pay down a good portion of the debt this year.
5. I will try and listen and take my time in all conversations (realize I am from New York City and this is very hard for me to accomplish).

## Weavers Way Ogontz

While at the Ogontz store in December, one of the shoppers, who happens to be a community leader for senior citizen programs in the area, said to me that she loves the store and that the Co-op needs to take the more positive position. I agreed. A number of members and staff (including me) have been concerned about the

income loss at the store for the last two years.

Recently, through the leadership of Jen Kulb, Rick Spalek, and the volunteers and staff who have been working at the store sales have been up 50% or more and the vibe in the store is much more alive than I have ever seen it in the two plus years since we opened. What do we do next to get the sales up so that it is financially viable? That is what we have to work on next.

## Membership in the Co-op

Ok, you're a new member of the Co-op and you say, "So what is the difference between a non-working member and a customer who is not a member?" If you are new to the Co-op or reading this and wondering what a retail co-op is all about today, let me list a couple of points that are very clear for me:

- It is not always about price even though I can point out a few products right off the top that are less expensive at the Co-op than at other stores (i.e. our orchard local apples, our conventional produce, our bulk items, seafood—of the same qual-

ity level, our cheeses, olives, fair trade coffees and tea, the Frontier herbs and spices, and many more. Even our Metropolitan bread is less expensive at the Co-op than at a Metropolitan store.

- Supporting a community store that spends plenty of labor time searching for local products and ethically produced products.
- Providing a living wage for full time staff and health and dental benefits. By supporting the Co-op you are supporting full and part time staff who are provided with a list of benefits that clearly are not provided at chain grocery stores. It is expensive to provide these benefits, but the members, a long time ago, told the board that they want the staff to be treated like human beings and members of the community and not like a commodity product. That is why we employ a full time human resources manager to help direct the Co-op in the right direction. Supporting the Co-op supports members of your community with good jobs that provide good benefits.
- Supporting the Co-op as a member means you have invested some equity into a store in your community. Even if you do not work, but you invest and shop the store you are investing in your community. Remember, when the Co-op makes a profit that is large enough for the board (that you elect) to declare a "patronage rebate" you get money back.

• As a member, you have a say in the business. You get to vote for a board member. You can run for the board and take an active role in the business and long term planning of the Co-op.

- Pre-ordering is an important part of the Co-op's service. As a member you get to pre-order products. In fact what you have are a group of buyers who work for you and with you to help source products. If it is made and sold in the U.S. or the world we can get it for you. Only if you are a member.
- Member specials each month are printed in *The Shuttle* and you get it mailed or delivered to your house with the monthly specials. (If you do not get *The Shuttle* write to editor@weaversway.coop.)
- Starting this month we are having member discount days. We hope as business stays strong to provide that more often.

I could go on and on, but I think you get the idea. If you work you get the benefit of a discount, the enjoyment of learning more about the Co-op and the product lines, and of course getting to work with the staff of your co-op. Always friendly, ready to help, and a great way to meet new people.

Have a great New Year and thank you for shopping the Co-op.

~ gbergman@weaversway.coop

**NOTICE of**

**Election for Board of Directors**

Elections will be held at the  
**Weavers Way Co-op Spring General Membership Meeting**  
**Sunday, May 15, 2011**

Board Positions to be filled:  
**4 At-Large Directors for 3-Year terms**

**Nomination Form**  
 For Candidates for Election to  
 The Weavers Way Co-op Board of Directors

All Nomination Forms must be submitted no later than 5 p.m., Wednesday, February 23, 2011. Please e-mail completed form with answers to the five questions (see below) and a photograph to Brian Maher, Leadership Committee Chair, brianmaher@gmail.com. If e-mail is unavailable, place in the Leadership Committee in-store mailbox or mail to: Leadership Committee, Weavers Way Co-op, 559 Carpenter Lane, Philadelphia, PA 19119

Please call Brian at 267-246-9187 to confirm that your nomination was received. A copy of this form is also available on our website, www.weaversway.coop.

Name: \_\_\_\_\_

Member #: \_\_\_\_\_ Phone: \_\_\_\_\_

E-mail Address: \_\_\_\_\_

Address: \_\_\_\_\_

Please answer the following five questions on a separate sheet of paper. Your entire response to all five questions MUST NOT EXCEED 250 WORDS.

1. Why is Weavers Way Co-op important to you?
2. How will your experience, skills, or unique perspectives strengthen the Co-op Board?
3. What is your vision for the future of the Weavers Way and how does it address the important short-term and long-term challenges facing the Co-op?
4. What volunteer experiences have you had with other cooperatives or organizations?
5. Is there any other personal information you would like to share, i.e. family, hobbies, work experience, special talents, etc.?



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# Illuminating Presentation on Electric Power Rates

by Larry Schofer, Education Committee Chair

IF THE crowd of 75 people that showed up at the Chestnut Hill library on December 6 to hear about the changes in electricity rates in Pennsylvania is any indication, people have a burning desire to know what is going on.

The program, sponsored jointly by the Weavers Way Education Committee and the Rotary Club Chestnut Hill, was intended to fill a need that people feel about the impending change in electricity rates in Pennsylvania.

Blaine Martin of the Energy Cooperative gave a very clear summary of the history of changes of regulation and deregulation in the electricity market in Pennsylvania. Until the 1990s, electricity was treated as a "natural monopoly" (one provider only), and all service in our area was run by PECO. In the 1990s, other suppliers entered the market under a kind of deregulation, but the rise in energy prices caused most of them soon to drop out. The Energy Cooperative, which was founded

on the initiative of some Weavers Way members, held on, though mainly as a fuel oil cooperative.

In 2011 the rate caps are coming off, and everyone has the right to choose his or her own supplier of electricity. For the past few years, PECO has been able to retain its near monopoly and to charge high rates to compensate it for its investment into certain projects that will not pay off for some time (e.g., nuclear power plants). That period is now over.

The bill for electrical power to consumers is divided into five parts, but the parts that are open to competition are those involving the generation of power and the distribution of power through heavy power lines. The actual delivery of power to individual consumers will continue to be provided by PECO. Members of the audience suggested that the generation and distribution part of current bills runs close to 60% of the current bill.

Effective January, 2011, consumers

will be able to choose their own provider. Currently, there are about ten providers offering the services. Blaine Martin of the Energy Cooperative provided information on the kinds of services that his group can provide, but he also gave a number of suggestions on how consumers should decide what to do.

The Energy Cooperative will offer two plans, EcoChoice 20, which will offer renewable energy for 20 percent of its electricity, and EcoChoice 100, which will offer 100 percent of its electricity from renewable sources. This compromise came about because the cooperative is attempting to fulfill two missions, one of service to the community but also of a focus on renewable energy. The 20 percent plan is about 14 percent cheaper than PECO, while the 100 percent plan will run slightly less than PECO. This provider also has a focus on local origins, and all its power is currently purchased in Pennsylvania. In case of extreme need, the co-op will turn to neighboring states for additional power. The detailed information on the exact rates with a comparison to PECO can be found on the website of the co-op, <http://www.theenergy.coop/Electricity/electricity.htm>.

Blaine pointed out that under certain situations, particularly for those people with heat pumps and heating by electricity, PECO will for some time remain much cheaper than anyone else.

He also gave several points to consider when choosing any provider. Some providers offer rates that are changeable quarterly, while others give a set rate for a year at a time. He feels that it is risky to accept the quarterly changes because current rates are set in the winter, when consumption is relatively low, and changes are due to come in the spring and summer, when air-conditioning sends consumption to a much higher level. He recommended that one choose a provider that quotes an annual rate.

Also, although one may change providers at any time, some providers may charge a cancellation fee. Consumers are advised to be careful about this cancellation fee.

The Energy Cooperative itself quotes an annual fee, and charges no cancellation fee. The only other fee is a \$15 annual membership, which is waived in cases of economic hardship.

What was remarkable about the presentation was Blaine Martin's ability to step out of his role as a spokesman for a particular provider and his attempts to give a fair picture of what consumers should look out for. All of the potential providers are listed on the website of the Pennsylvania Utility Commission, [papowerswitch.com](http://papowerswitch.com). Consumers are advised to look there for more information.

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# What Are Board Members Thinking? Ruminations... and Farewell

by Cat Niallon, Weavers Way Board member and staff person

In this column, Cat Niallon shares her individual thoughts and ideas and is not speaking on behalf of the Board.

I DON'T know how you feel about all of the changes that have occurred at Weavers Way in the last few years, but sometimes I feel like I'm back at Penn trying to write my thesis. Except that the world was changing too fast for me to keep up. I won't bore you with details, but the breaking up of the Soviet Union pretty much made my thesis defunct. Now, I do realize that many people had to deal with much more serious, life-altering, and difficult situations than the mere re-writing of a thesis but still, at the time, I found it pretty difficult to deal with. And it was one of the factors that contributed to my graduating from Penn in 2002 instead of 1988 (yeah, I took a looooooonnnng break).

And the dissolution of the USSR was just one of the more extreme and global changes of the '80s. What else happened during and since then? Well, I think we

went from: 1) eight-tracks to cassettes to CDs to iPods and streaming radio and *more* (ask a 12-year-old for the more); 2) computers that took up an entire room to ones small enough to fit in my pocket (my Droid is there right now); 3) Large cars to small cars to larger cars (Hummers) to almost matchbox-sized cars (SmartCars); 4) electric cars to hybrid cars; 5) pedal-powered bicycles to electric bikes (I'm still waiting on the hybrid); 6) healthcare being affordable and good for almost anyone with a decent job to almost no one, regardless of their job; and 7) \_\_\_\_\_ (fill in the blank, there's still plenty to choose from and I have to watch my word count).

Anyway, to bring this back to Weavers Way, sometimes I feel like we're in our own version of the '80s/post-'80s (without the wildly high paychecks, of course) since I'm a staffer as well as a Board member, I can easily attest to that. The upside is that I don't have to worry about getting used to a high-end lifestyle and then deal with a major depression and reworking of my life after everything goes

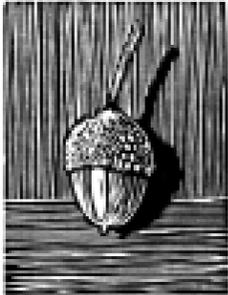
bust and I lose that ridiculously-high paycheck. So, what's happened at Weavers Way? Well, in the span of a few years we have: 1) opened two new stores, Ogontz and Chestnut Hill, 2) opened our stores to non-members, 3) opened our membership to non-working members, 4) experienced multiple staff turnovers at Ogontz, 5) said good-bye to some long-term and all much-loved Mt. Airy staffers, 6) upgraded (and are continuing to fix) system-wide softwares, and 7) \_\_\_\_\_ (fill in the blank, there's still plenty to choose from and I still have to watch my word count).

Anyway, my point, because I do have one, is that we, as a cooperative, have seen a lot of change over the past few years. Some of us have been an integral, active part of these changes. Others have been more on the outskirts, either by choice or by chance or by circumstance. But, still, the fact remains that there have been many, many changes, and most of them, at least in the "worldview" of the Co-op as our world, not small. And I don't know about you, but change for me can be really hard. Even changes that I agree with and/or know are for the best. And some of the changes we've made I haven't personally agreed with or believed were for the best. But, and this is a good *but*, we're a democratically-governed, member-owned

cooperative and I've learned to go along with—no, more than go along with—to support our group decisions. I believe it's my responsibility to voice my assent or dissent and, if dissenting, to voice alternative options if I have them. But then, at the end of the day, when all is said and done and decided, it's my responsibility to support the group's decision to the fullest and best of my ability. And, if I really can't support the group, then I know I need to leave it—in an appropriate timeline and on good terms, or course, whenever possible. And, of course, sometimes leaving a group or a relationship has very little to nothing to do with disagreement, but just with the need to make time and space for other things. After all, there are only 24 hours in any given day, and for eight or nine of them, I really do prefer to spend sleeping.

So, this leads me to a fond farewell, not to the Co-op as a whole at this point, but to my term on the Board. It has at times been frustrating, it has almost always been interesting, and it certainly has been a worthwhile experience. And, just as David Woo did previously, I encourage each and every one of you to run for the Board—the Co-op needs you.

Stay warm. Eat well. Be well. See you around the Co-op.



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**Marketplace Spotlight:**

**Lingelbach Elementary School**

by Carly Chelder, Marketplace Coordinator

LAST YEAR physical education teacher Emilia Rastrick reached out to us about a partnership between the Lingelbach Elementary School and Weavers Way Community Programs. With everything that the school had going on (dragon boat racing, ballroom dancing, recycling program, volleyball, plans for school garden, and much more!) I was a little concerned about finding enough support within the school to run Marketplace so it can succeed to its fullest and provide the best learning opportunities to team members and healthier snacks to the entire school community. Soon after meeting with Emilia, though, it became evident to me that the school was going to be an excellent partner. Three teacher advisors were matched up and I made a general presentation to approximately 120 students about this crazy thing called Marketplace, coming soon to your school!

We formed the student team at the beginning of this school year with select students from the advisors' classes. Then the lessons began. Due to the nature of the program and scheduling restrictions, it is virtually impossible for every team member to attend each lesson. Let's be honest; today's students are busy. They have a lot going on and so do their parents. Finding time during school or afterschool can be extremely challenging. But that's okay. Life is a learning experience and Marketplace is a voluntary program that is not designed to make students miss class or skip out on other activities. Having said that, it is important to remember that it takes a lot of effort to have a Marketplace, and the more committed the students and support staff are, the better the team is overall. Each student signed his/her commitment to their team to show their dedication.

Twenty-two students from Mr. Tolbert's fifth grade class, Mrs. Glowienka's, fourth grade class, and Mrs. Holmes's seventh grade classes came together to form the team. After school on the Monday be-

fore the Tuesday sale, the team meets to prepare: packing food, taking a complete inventory of all food product in stock, advertising, and anything else that needs to be done. It's a time for the team to come together and express any concerns that may have arisen since the last meeting and to think ahead to how the next sale will progress.

To this point, Lingelbach has had two sales—both successful. You may be thinking, how do we measure success? The easy answer is, success is present if there is student learning. I find different levels of success and learning take place at different times in Marketplace. For example, in the picture on this page, a student is tallying the customer's order in his head, while his three teammates maintain an organized display and answer customer inquiries. The success I found in this moment is visible through several lenses. First, I saw success when students of different ages worked together for a common goal. Next, the student cashier used his brain and not a calculator or cash register to do math functions, showing me success because he's not relying on machines for simple functions. Success found in the faces of happy customers coming back for another round of healthy snacks. Success created by cooperation and respect. Success measured in numbers; lots of customers, high sales, high profit, low discrepancy, and, of course, lots of smiles.

That's it for this edition's Marketplace Team Spotlight.

*It is with great sadness that we report that Carol Dorman, teacher of gifted students and former Marketplace advisor at Anna B. Day School passed away at the end of November. You will live on in our memories.*

~ marketplace@weaversway.coop

## Goodbye Carol, Hello Molly



photo by Jonathan McGoran

Carol Kraisler (l) is leaving Weavers Way and retiring to the warmer climes of the West Coast. She will be missed by her fellow staffers and members, especially our home delivery customers, who have enjoyed Carol's lovely personality and efficient, accurate and courteous service. Fortunately for them, stepping in to take her place in home delivery staffer Molly Ruddell (r), who is excited about taking on this important job. Best of luck to Carol and Molly!

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# Nuclear Energy Isn't Clean or Cheap

by Sandra Folzer, Environment Committee

SOME MEMBERS of Congress are pushing to authorize tens of billions of dollars for nuclear reactor loan guarantees. Most taxpayers don't know that the Department of Energy has \$18.5 billion for nuclear guarantees, \$8.3 billion already given for two reactors in Georgia. If they fail, we taxpayers lose. Nuclear energy only seems cheap since the federal government subsidizes it heavily. Even so, nuclear energy is not competitive, as costs for construction have increased 15% every year for the past 30 years, while other forms of alternative energy are becoming cheaper. At this time of deficits, it is absurd to put billions into an industry that relies on taxpayer subsidies.

Nuclear reactors provide barely three percent of the world's total energy consumption, possibly because they do not yield much energy in relation to their energy costs. Comparing Energy Returned on Energy Invested (EROEI), wind is the best at 18 units output per unit invested. Most predictions say nuclear energy cannot reach past four or five units. There are also many hidden costs, such as security and storage facilities for thousands of years, given the toxicity of radioactive waste.

The nuclear industry advertises its product so well that many believe it is a good alternative for clean energy. The World Nuclear Association claims there have only been two major reactor accidents in their history. They say the risks are minimal. I beg to differ.

## Danger of Accidents:

Since small problems can be catastrophic, vigilance is imperative but not welcome. Remember Karen Silkwood, who was murdered in 1974 after calling attention to the radioactivity at her plutonium plant. James Speegle, a former foreman and painter at Tennessee Valley Authority in Athens, AL complained about improperly applied paint, which could clog cooling pumps, making it impossible to shut down in emergency. Stone & Webster, a subsidiary of the Shaw Group, which held an \$800 million contract, was rushing to finish the job. When Speegle's supervisor took no action, he went to the NRC and filed a complaint and was fired. Luckily, the NRC ruled against The Shaw Group, a global company providing services to 30 nuclear plants across the US. Speegle said, "Chernobyl is a fine example—it overheated and they couldn't cool it down."

Utilities are reluctant to heed safety concerns of workers because they would have to shut down the reactor involved, causing a loss of hundreds of thousands or even millions of dollars in revenues. Stone and Webster has a history of violating whistleblowers' rights.

In Oak Harbor, Ohio last March investigators found cracks had developed in 16 of 69 control rod drive cylinders, and two of 16 defective nozzles had cracks large enough to allow radioactive coolant

to leak, a repeat of past problems.

In Georgia the Savannah River Site had seven incidents of contamination between Sept. 2009 and Feb. 2010, with radiation on clothing and throughout the facility.

## Danger of Water Pollution:

One third of U.S. reactors, are leaking cancer-causing tritium, a radioactive isotope of hydrogen. Tritium is a gas that can cross the placenta when dissolved in water, risking birth defects and cancer. There is no minimum threshold below which there is no risk. In 2009, a leak of 180,000 gallons of tritiated water contaminated the aquifer beneath Oyster Creek reactor near Lacy, N.J. Eighty million pounds of aquatic organisms have been killed during 40 years of producing power. DEP has asked Exelon, the giant Illinois corporation that runs the largest number of U.S. reactors, to stop using the ocean to cool water and use cooling loop towers instead. New Jersey took over the clean up in hopes of billing Exelon, which moved too slowly.

In Illinois, Exelon agreed to pay \$1 million in fines for tritium leaks that poisoned drinking water. According to Exelon, finding enough water for nuclear plants "is front and center of everything we will do in the future."

With water scarcity in the Sonora desert in Arizona, Palo Verde station with three reactors is buying recycled non-potable water as reactors need much water,

but Palo Verde is unique in the world for using gray water for cooling.

In California, the Diablo Canyon and San Onofre reactors draw in over 15 billion gallons of sea water for cooling every day. The water is returned to the sea 20 degrees hotter. This kills tens of thousands of fish and crabs and billions of fish larvae every day, and it warms the sea. CA's State Water Resources Control Board voted to require construction of cooling towers to minimize the environmental impact.

Andrew Cuomo, Attorney General in New York, called for an immediate shut down of Entergy's two reactors at Indian Point because of a history of unsafe operations, as well as its proximity to New York City, 42 miles south. These reactors suck up 2.5 billion gallons of water every day and then pour it back into the Hudson River, hot and untreated.

## Danger of Air Pollution:

A review of 103 studies of greenhouse gas-equivalent emissions found that nuclear reactors emitted far more CO2 than other forms of energy when reactor construction, operation, uranium mining, and reactor decommissioning are included. The estimated CO2 per kilowatt hour was high: 66 for nuclear, compared to a low of 9-10 for wind and 13 for solar thermal.

(continued on page 9)

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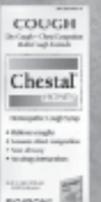
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## Nuclear Energy

(continued from page 8)

The KIKK Study in Germany showed that the risk of childhood cancer, specifically leukemia, was greater the closer one lived to a reactor. The Environmental Institute of Munich, Germany, showed higher levels of certain cancers among children living within a five kilometer vicinity of nuclear power plants.

### Danger of Uranium Mining:

Uranium is needed for nuclear reactors; yet the supply is limited, estimated to last only 70 years, even without new reactors. In the American Southwest, uranium mining has caused cancer among the Navajo Nation and elsewhere.

In Niger, the indigenous Touareg are being expelled from their land by French uranium-mining companies. These nomadic people have suffered destruction of their agricultural land, killing of livestock, and even executions. Uranium miners are developing lung cancer. "French energy companies promote nuclear as clean and sustainable, and the uninformed energy consumers are not aware of the destruction and abuse their electricity use causes in Africa," says Charlotte Mijeon of the French Network for Nuclear Phase Out.

In Meghalaya, India, where the Khasi indigenous people live, mining uranium has polluted their land and water. Bone, prostate and breast cancer have increased. Dr. Bremley Lyngdoh, founder of Meghalaya Action Network, is called a traitor for obstructing development of the country when he defends his people.

### Danger of Radioactive Waste:

No safe ways of storing or disposing of radioactive waste have yet been found.

This alone is good reason to avoid nuclear reactors. Presently Greenpeace is blocking French radioactive waste being transported to Russia. In Lewiston, NY, the federal government has still not cleaned up WWII era radioactive waste on

the shores of Lake Ontario. The Niagara Falls storage is a 191 acre parcel left from the Manhattan Project's work on the first atom bomb.

A study in Finland found that the world's reactors have produced between 250,000-300,000 tons of deadly and extremely long-lived waste fuel, while storage proposals remain experimental.

### Unforeseen Dangers:

In California, geologists published a seismic atlas of the state, including more than 50 new fault lines. Diablo Canyon reactor is three miles from an active fault line and San Onofre is 20 miles from another. Earthquakes have affected reactors in Japan, Taiwan, Bulgaria, Armenia, Turkey, Chile, and India.

The Department of Energy (DOE) in Harrisburg, PA removed a report describing areas of greatest damage to reactors and release of radiation if targeted by a terrorist plane.

Spreading nuclear technologies also increases access to nuclear weapons.

### Movements around the World

The "Don't Nuke the Climate!" campaign includes more than 350 organizations in 45 countries around the world. Member organizations are campaigning for a global nuclear phase-out and calling attention to the fact that nuclear power is not only far too dangerous and expensive, but also that new construction and development would be much too slow to address climate emergency.

In Germany, 100,000 joined hands recently in protest of their government's plan to repeal the 1999 phase-out of nuclear power.

We need more education concerning nuclear reactors. Obama favors constructing more reactors. Tell him and your Congressmen and women to stop further construction of nuclear reactors.

## Go Green and Save Green

by Tanya T. Morris, Energy Coordinating Agency

AS WINTER approaches and energy costs rise, saving energy takes on new urgency, especially with PECO's rate cap expiring on December 31, 2010. PGW rates increased on September 1 and the Philadelphia Water Department's rate increase went into effect on July 1. Consumers' best defense is to go green and save some green: energy and money that is!

Energy Works is a new initiative designed to help homeowners in Bucks, Chester, Delaware, Montgomery, and Philadelphia counties upgrade the energy efficiency of their homes by providing an unprecedented combination of rebates, tax credits, and low interest loans, together with highly trained and certified energy analysts and contractors. Homeowners will save money, increase comfort and eliminate health and safety issues in their homes. An energy assessment will determine how leaky your home is, and identify health and safety issues such as elevated carbon monoxide levels, gas leaks, and improper drafting of flue gases from combustion appliances. An Energy Works Building Analyst will also check for water in basements, poor drainage, roof leaks, and proper sealing of ductwork.

Energy Works is designed to help homeowners maximize their return by strategically investing in saving energy at home. While a Home Energy Assessment typically costs \$400, if you invest at least \$1,000 in energy efficiency improvements for your home, you will receive a \$300 rebate on the review.

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Once the work is complete, ECA will send a Building Performance Institute-certified inspector to verify the work is done properly before the contractor receives final payment. Energy Works is an initiative of the Metropolitan Caucus, a Partnership of the Council members and Commissioners of Bucks, Chester, Delaware and Montgomery Counties and the Mayor of Philadelphia. The residential program is administered by the Energy Coordinating Agency. ECA has been providing energy efficiency services for over twenty-five years. For more information on Energy Works visit [www.ecasavesenergy.org](http://www.ecasavesenergy.org) or call 215-609-1052. The commercial building program of Energy Works is administered by The Reinvestment Fund (TRF) and the Philadelphia Industrial Development Corporation (PIDC); see [www.trfund.com](http://www.trfund.com) for more details!

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# OARC's "How Green is Your Garden?" Workshop Series

by Naja Killebrew, Marketing and PR Manager, OARC

APPROXIMATELY 40 seniors from northwest Philadelphia attended an educational workshop for seniors about container gardening on November 30, 2010 and learned how to plant their own herb gardens. The workshop was part of the Ogontz Avenue Revitalization Corporation (OARC) Workshop Series "How Green is Your Garden?" and was co-sponsored by Carson Valley Children's Aid and the West Oak Lane Senior Center. The series will continue through 2011.



photo courtesy of OARC

A group of northwest Philadelphia residents plant individual herb gardens at the West Oak Lane Senior Center. Nearly 40 seniors participated in the program which is part of OARC's "How Green is Your Garden?" Workshop Series.

"Container gardening with seniors can be a fun, intergenerational activity that is therapeutic and an excellent alternative to traditional gardening," said John Ungar, senior director of sustainability and education for OARC. "It allows seniors to easily plant flowers or vegetables in one pot and is something they can do comfortably sitting at a table rather than having to move around in a garden which can be difficult for some people."

During the workshop, seniors planted

oregano, sweet basil, mint, parsley and other kinds of herbs and learned how to take care of the herbs at home. They were also able to sample a chicken cooked with fresh herbs and were given recipes for other dishes that could be enhanced with fresh, home-grown herbs. The seniors learned that cooking with fresh herbs offer a greater potency in taste and health benefits than dried or frozen herbs.

For more information about future workshops, please contact John Ungar at 215-548-5950.

# What's Coming from OARC in Sustainability

by Jack Kitchen, OARC President & CEO

AS WE head into 2011, residents and businesses in the Northwest can expect to see a number of exciting new projects from OARC to promote sustainability in the Northwest. To fully realize OARC's holistic approach to community revitalization, we have incorporated sustainability principles in all of our work. In total, these efforts form a comprehensive strategy to transform Northwest Philadelphia into a sustainable community and position OARC as a leader in the local green economy. By advancing sustainability in our community, we seek to balance the social, economic and environmental impacts of our revitalization efforts. This triple bottom line approach helps preserve resources and alleviate the burden on our region's aging infrastructure.

First, we are launching the Northwest Regional Composting Initiative in partnership with Awbury Arboretum and Weavers Way Co-op. This program will encourage residents and businesses to re-use and recycle organic waste such as food scraps and plant materials. Our goal is to use these resources more efficiently, keeping them out of landfills and developing a self-sustaining enterprise in the process. The composting initiative will encompass several components so we can reach the widest audience. We will create composting demonstration sites at Awbury Arboretum that will be available to school students and the community at large. We will also work with several schools in the community to set up small-scale composting sites as learning labs. These will provide hands-on opportunities for students to produce a variety of gardening products such as compost, mulch and "worm tea." All of these products will be sold locally to help sustain the composting program. Not only will students learn how to re-

sponsibly manage organic waste, but they will also develop business skills in the process. The program will also include composting workshops for residents and community groups, as well as training for large urban property managers to be good environmental stewards and efficiently manage their organic resources. Our goal is to demonstrate that not only is composting an environmentally responsible use of resources, but it also makes financial sense for businesses and property managers.

To further support sustainable living, OARC is developing new models for energy efficient residential development projects. First, OARC will start construction of an energy efficient twin home that will meet the LEED Gold standard. Some of the features that contribute to its sustainability are the use of natural light and ventilation, sufficient insulation, a high efficiency HVAC system, and including a vegetable garden. Once OARC has completed the first set of twins, we can build this model for interested buyers on other lots throughout the City. We are also developing a new "Urban Green Infill Model." This model is designed to deal with several problems created as properties were demolished in the middle of otherwise stable blocks. In most cases, vacant lots not only devalue an entire block, but usually are tax delinquent. First we will begin by constructing three energy efficient homes that will serve as sample units. These model units will also be LEED-certified and will be used to sell similar units on other vacant lots, throughout the Northwest. Through these projects and other sustainability initiatives, OARC is proud to play a role in creating healthy, sustainable communities in Northwest Philadelphia.

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Richard Rudin Director

# White Nose Syndrome in Bats Intensifies

by Brenda Malinics

BATS ARE more feared than appreciated, but they play a vital role as the cornerstone of a healthy environment. Unfortunately, White Nose Syndrome (WNS), a cold-loving fungus that has never before been cataloged by researchers in North America, has killed over a million bats along the East Coast since it was first identified in a cave near Albany, NY during the winter of 2006-2007. It continues to spread like wildfire through bat colonies, with 80 to 100 percent mortality.

International researchers and scientists have called WNS "the gravest threat to bats ever seen in recorded history." According to news recently shared in the Fall/Winter 2010 issue of *BatWorld*, a recent survey of the bat populations in New Jersey estimated that 90% of that state's bats have been killed off by the fungus, and little brown bats (*Myotis lucifugus*) are possibly extinct in Connecticut. "This is on a level unprecedented in mammals," says Rick Adams, a biology professor at the University of Northern Colorado and a renowned bat expert, calling it, "A mass extinction event, a thousand times higher than anything we've seen."

WNS has spread across fourteen states and two Canadian provinces in the last three years, moving at a rate of 450 to 800 miles per year. Mortality rates of affected bat colonies reach 100 percent. Scientists are now suspecting that there is a human connection to the spread of the

disease. WNS spores have been found on the clothing and gear of people exploring caves containing bat colonies, and the pattern of its spread is inconsistent with bat migration. The disease is expected to reach Texas this winter, and reach Wisconsin as early as January 2011.

There is no solution for WNS and many experts believe that several bat spe-



cies will soon disappear. This disappearance will likely bring profound long-term changes to North American agriculture as we know it. An average-sized colony of bats can consume as much as 100 metric tons of night-flying insects in a year. Having bats in agricultural areas creates less need for dangerous and expensive pesticides that are harmful to both the environment and to people. Bats in the U.S. are also the primary pollinators for three large cactus species that support much of our desert ecosystems.

WNS bats appear to starve to death and have almost no body fat. Some die

during hibernation and others leave the caves in the middle of winter while there is still snow and ice on the ground and obviously no bugs to eat. Emaciated bats have been seen flying erratically in freezing temperatures during the day and due to the weakened condition, are vulnerable to predators. Bats are landing on the outside of homes, are falling to the ground and are trying to find warmth inside homes. Scientists have said that it seems like the bats internal survival mechanism has been scrambled similarly to the Honey Bee Collapse Syndrome.

Humans have no need to fear bats found in their homes or on the ground. However, precautions should always be taken when handling bats, who like any mammal, including humans, can carry rabies. Grounded bats should never be handled without gloves. Bats in a home should never be chased down or hit with objects.

It is not uncommon to find a single healthy bat in one's attic during winter. Such a bat is usually a young bat that did not follow other bats to hibernating sites when the weather turned cold. If you leave the bat alone, it will leave in the spring, or you can call the numbers below for advice. It is more imperative than ever before that we save every bat we find so that

bats do not become extinct in our lifetime.

Check out the following web sites for more information about bats and about WNS. For bat facts and bat houses, go to: [www.BatWorldSanctuary.org](http://www.BatWorldSanctuary.org) and [www.BatCon.org](http://www.BatCon.org). For WNS: [www.fws.gov/northeast/whitenosemessage.html](http://www.fws.gov/northeast/whitenosemessage.html).

If you find an injured bat, you can call me at 215-482-4356 or 215-707-7652; the Schuylkill Wildlife Rehab Center (Roxborough) at 215-482-8217 or Diamond Rock Rehab (Malvern) 610-240-0883.

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## “In their own words”

Working members, 2010

I do my work in the store, the store, 'cause this is the place I adore—what's more, I owe a chunk of the walls, the floor, the food and ambience, for sure. I'm still a cooperator just like I was before, and although I can lounge and pay more, I do my work in the store. I work in the deli all day—I do it without any pay. My reward is belonging. Where people are thronging. I love it at my Weaver's Way.

**Jenny French**

Weaver's Way is the only grocery store where I've ever asked, "Do we stock...?" or "Where do we keep the...?" Working cooperator shifts makes the difference between "we" and "you." Being a working member also helps me to stay mindful of and grateful for the work the staff does.

**Kathleen Karhnak-Glasby**

We're working members because my fiancé and I enjoy working in bulk packing together. Two hours standing with my favorite person, doing something good for our co-op is great. It's meditative, and a nice way to push the reset button on our day.

**Kissá Roach & Todd Reckamp**

When you do co-op hours, you learn about the co-op, its staff, products and what it takes to keep food on the shelves and things running. Being a part of something from the inside out, helps you to have a sense of belonging and commitment to sustaining the co-op.

**Sheila Erlbaum**

This is MY co-op. It's not just a food store or a business transaction. The only thing better than shopping at a place where I get the benefit of staff who make my kind of decisions about the products, is working at the co-op and being part of the community!

**Max Rivers**

While working at the co-op (in my closed-toed shoes) I get to chat with staff people and hear their lefty views. It's very satisfying to see the lovely order I've created. The neat stacks of peppers, herbs, greens and tomatoes.

**Sheryl Neckritz**

...because I work with my brain all day long—I'm a writer and teacher—so there's something deeply gratifying about sweeping lentils from under the stainless-steel prep tables in the packing room. It's the grainy heart of the operation, with the giant cans of garbanzo beans and the pillow-sized sacks of rice, and I like imagining all the dinner tables where those beans and rice might land.

**Anndee Hochman**

The work is always beautifully organized. I work side by side with neighbors I may not know. An atmosphere of community and friendliness pervades. Most of all, my hours are an essential part of the "citizenship of the co-op" - the effort that is asked to keep the co-op alive.

**Jean Hunt**

I like being a working member because it reinforces my commitment to the co-op, improves my knowledge about their products and services, and helps me meet new friends. I especially enjoy working at the Saul Farm School, where I've learned a lot about the produce raised for the local community.

**Chris Lane**

Being a working member means that when I ask a staffer a question, I can comfortably say something like, "Do WE carry..." rather than "Do you carry..." It eliminates the supposed class distinction that some highfalutin members have. It means we're all in it together.

**Walter Naedele**

Things shouldn't be too easy. Often convenience and food are a contradiction in terms. Work shifts make it impossible to be oblivious to what it is like to work in a co-op, it is still a wonderful opportunity to de-alienate, to root oneself in real farm or store labor.

**Jesse Bacon**

In eighth grade I conducted interviews with long serving board members and staff members, read old news articles, and wrote a research paper on the co-op. The thesis stated that the co-op was thriving because unlike other food cooperatives, Weaver's Way members couldn't pay to be less involved.

**Nataya Friedan**

My husband, Ralph Allen, worked very hard on the Environment Committee for several years. When he died in 2005, the Co-op responded not only with sympathy but also with food for the gathering in the church after the funeral and by commissioning a special plaque to honor Ralph. This plaque stands over the green bike rack the Co-op installed on the Carpenter Lane side of the building. "In the Spirit of Ralph Allen" is a fitting acknowledgment not only of his service (and his insistence on riding his bike to work for 17 years), but also of the generosity of spirit of Weavers Way co-op. I am grateful to be a member of this caring community.

**Sara Allen**

As a boy, I always wanted to know what went on behind the counters at the great supermarket in my hometown, and I always wished that I could slide down the delivery chutes. I wrote an eighth grade paper about food markets! I finally have my wish, now that I have been a member of Weaver's Way since 2002. Although it's an effort to work my six hours into an already crowded schedule, I find that whether I am unloading a truck full of fresh fruit or dairy products and whether I am filling the drink case or cleaning the freezer case, it's exciting to work behind the scenes as a partner in the great effort to get good food from farms and distributors to our tables. Besides, on those hot summer days when I'm doing my hours, the Weaver's Way cold storage room is the most refreshing place to be!

**Judd Levingston**

# “ Why I am a Working Member ”

To me, working at the co-op, is a discipline and an act of gratitude. As a discipline, it is one way that I am held accountable for what I take from others. In doing my work with a cheerful spirit and a good effort, I connect myself with a community of people who share their labor to benefit the whole. The discipline of working at the co-op requires a commitment to step-up, plug in, and help out. Through labor I do my little part to help a community of people strive for something greater than themselves. I take so many things for granted—especially some of the basic requirements of life—like food. Working at the co-op is a tangible reminder of things important. I am so grateful to have the opportunity to help those who work so hard to make the co-op work.

**Daniel Rouse**

I have always (for the past 15 years anyway) worked with Dale in the fish and meat department. Mostly I do it because I love Dale and partly I do it because if you shop at a co-op you should work at a co-op—that's what "cooperative" means.

**Anne Kaplan**

I'm a new working member because it's fun to learn how a grocery store is run. I also don't see the point in belonging to a cooperative if you don't co-operate and help it function. Six hours a year is a piddling amount and I will likely volunteer more, if it's allowed. I was disappointed to find that working had become optional, but then I'm an old lefty.

**Julie Reich**

Why I work: I pack banana chips for the little guy upstairs in the mini-cart, shopping with his mom. I restock the shelves so no one goes away without their Ak Mak crackers. I mop the floor because it needs it, and after all, it's for all of us.

**Suzanne Brady**

Being a working member of WW gives me a great sense of pride through feeling that I'm helping support a grass roots mission to improve our world and therefore our own lives by being authentic and standing for values promoting community, inclusion, diversity and respect for all people.

**Dennis Campbell**

When I joined Weavers Way in 1998, I thought working was part of what made a co-op a co-op. Although that's no longer true, I still like to feel I am participating in a community enterprise. And, though I haven't much time for committees, I can give to the community by being a working member.

**Lorraine Appelbaum**

I am a working member because it is the heart of being part of a cooperative venture. I never considered becoming a nonworking member. 'cooperating' is how we participate in our business. When we put in our time (very minimal time, only 6 hours), we are learning how the co-op operates, and we are in a better position to make suggestions when the opportunity arises. We are keeping an eye on the business we own. Working also reminds me that I am part of a community, and I like that feeling. Right now, I feel proud of my community. While I am working, I learn new skills, meet wonderful new people, and even have fun. The new online calendar is very easy to use, and the selection of jobs is very diverse. Last year, I picked up some new planting and harvesting tips working at the Saul School garden and handed out flyers at the West Oak Lane Jazz Festival, which was awesome. This year, I helped with the #5 plastics recycling, learned how to fillet a fish (not that I want to take it up as a pastime) and saw how the prepared foods were made. All were very smooth operations. (There were some good stories told down in the prepared foods area too.) The co-op is highly organized now; there is a process for everything, down to how to twist the ties on the bags so they don't fall off. Instructions are clear, and there is always someone to help you if you need it. Many of the co-op staff are really funny people, so there is a lot of laughing involved with the working. On a rare occasion, you will get a slightly crabby shift boss; if that happens, just leave a little early, they will get the message. But overall, I much prefer being a working member, and I wouldn't want to join a co-op that didn't have a work option.

**Pamela Moore**

I love the change so that we all have options. But I did not understand the in's and out's of the store until I did work hours. I learned tons more about where things are and how things work and why. I felt more a part of the co-op after doing my hours. For all those reasons I think everyone should do them once—not because it is required, but because it helps you 'get it' all better!

**Jonna Naylor**



## New Farm Team

(continued from page 1)

beneficial relationship.

Zelov will, along with his girlfriend, also work to establish an orchard nearby on land his parents own.

The farm at Awbury will now be run by Nicole Sugerman, who joined Weavers Way as an apprentice in early 2008 and, along with Nina Berryman, co-managed the CSA at Saul High School until now. Berryman also started work at Weavers Way in 2008 and is now the sole manager of the CSA.

The two worked closely with Zelov while he was farm manager. They'll work together at both sites throughout the winter before splitting up in the spring and going to their designated farms—Sugerman to Awbury, Berryman to the CSA—when apprentices and interns start arriving.

For Sugerman, a few things will change. For starters, the farm at Awbury will have a separate farm educator, so she won't have to focus on that aspect of running the farm. Another big difference is that the Awbury farm has a significantly larger focus on sales than the CSA has, since the CSA is mostly supplying produce to its members, while the Awbury farm sells most of what it grows to customers at Weavers Way and at farmers markets.

"You just have to think a little bit more about presentation and about which items are most popular," she said. "Now I have to think more about high value crops, popular crops."

Berryman said that with Sugerman leaving, the CSA is looking to raise money to create a seasonal farm educator position. That person would largely take that portion of the job away from her and would work lots with the students at Saul High School. Berryman would then mostly focus on the business aspect of running the farm.

She's looking forward to the challenge.

"I'm really excited about developing the sense of community with the (CSA) shareholders," she said. "So as we are going into our third season, we have quite a few members who have been with us from the beginning and they're becoming more invested and more involved with the farm. Enhancing that membership and involvement with those members is something I'm really interested in."

For the most part, the two sites grow

fairly similar items, though Sugerman said the CSA focuses more on growing staple crops like cabbage and potatoes.

There are a few things, she said, that particularly excite her when it comes to running the farm at Awbury.

"It'll be kind of nice to revisit that site," she said. "It's very beautiful, and it'll be kind of nice to be branching out on my own, farming."

Zelov officially left Weavers Way in mid-December, after arriving there in January 2007. "It's sad to leave all the people, the community, a farm that I've put a lot of work into, but I'm really excited to start a new project with my girlfriend, and I feel like it was time to move on and to take on something new and start a new chapter in my life," he said. "So it's mixed emotions, I guess, as might be expected."

Zelov said he's confident Sugerman will do well in his former role. "If we had brought somebody in who was new, I think a lot of the training and transition to another person from my job would be having to get to know everybody at Weavers Way, getting to know how we do things as far as billing, and just getting to know how things work at the co-op, really," he said. "Nicole knows all of that, so in that sense, it's pretty easy."

The farm has come a long way after its fairly modest beginnings in 2000. It was originally a volunteer effort, and crops were grown on a quarter-acre. But it has expanded in size—it grew to one acre in 2007, when Zelov was hired—and has boasted three full-time staff members and an educator.

Zelov said he's especially proud of the CSA, "a cool project," he said, that has evolved over the past few years.

"The thing that has been most enjoyable to see, looking back, is just how the farm grew from a very small operation," he said.

A part of his heart will remain in Mt. Airy. "I'm also excited to see what happens with the farm at Weavers Way, or both farms at Weavers Way, not being a part of them, but just seeing how Nina and Nicole develop these farms—and I'm excited to come back and see what it looks like next year and to hear from them all of the things that are going on," he said.

Berryman and Sugerman said they're both sad to see Zelov go, but both said they were excited for him as he moves on

to start his own farm—which is, for some farmers, "the ultimate dream," as Sugerman put it.

"The idea of starting your own farm and making a go of it independently and on your own without a different organization—a sort of private example, as opposed to the sort of institutional example we have with Weavers Way—is an example of the sort of thing I think I'll be doing later in life," Berryman said.

Sugerman said she's often had questions for Zelov about various things happening on the farm throughout the years.

Next year, though, she acknowledged that he won't be right there to answer those inquiries.

"Now, when I have a problem, I can call him. (Next year), he'll definitely be a little bit further away, and I'll have to explore some of that stuff on my own, which is a little bit scary," she said. "But I'll be ready."

*Zach Subar is the editor of Mt. Airy Patch, a new online newspaper that covers Mt. Airy. The site, which is at <http://mtairy.patch.com>, contains a variety of Mt. Airy coverage and has even more articles about Weavers Way.*



## HELP WANTED

### Position: Henry Got Crops! CSA Farm Education Coordinator

Status: Part Time, hourly, seasonal, 16-20 hours per week

Weavers Way Farms, a small-scale, chemical-free, multi-site urban farming operation in Northwest Philadelphia, seeks a part-time education coordinator for its Community Supported Agriculture program. Henry Got Crops! CSA is a two and one half acre urban farm in the Roxborough neighborhood of Philadelphia. Situated on land owned by the city's Fairmount Park system, Henry Got Crops! is a partnership between Weavers Way Co-op and W.B. Saul Agricultural High School, an agricultural public school that is part of the Philadelphia School District. Henry Got Crops! CSA was founded in 2009 to be an educational opportunity for the students at Saul High School as well as an example of a self-sufficient urban agriculture business.

#### Responsibilities of the Education Coordinator will include:

- Coordinating with Saul teachers to schedule both weekly and one time visits for classes to the farm during the spring and fall.
- Leading educational activities with the students and teachers at the farm, including hands-on farm activities such as bed preparation, planting, weeding, and harvesting; and inquiry based learning like bug hunts, soil tests, and plant tastings.
- Ensuring that activities tie into the teacher's existing curriculum, are educational, hands-on, and provide a realistic experience of urban agriculture.
- Working with the incoming first-year students during the summer session to introduce them to small-scale vegetable farming.
- Working with the summer youth high school interns to develop an integrated experience that encompasses both food-systems education and work experience.
- Working with the after school Farm Club to mentor students who are passionate about food production, and providing them with greater ownership over the farm and additional opportunities to work with the CSA.
- Coordinating outside volunteers who want to come to the farm.

#### Candidates should:

- Have at least one full season's experience in vegetable farming
- Have experience working with and educating high school students in a diverse urban area.
- Be able to lift at least 40 pounds.
- Have a commitment to fostering youth empowerment and youth-led programming.
- Be committed to the mission and goals of Weavers Way Co-op and Weavers Way Community Programs.
- Candidates should also possess independence, a strong work ethic, flexibility, strong leadership and group management skills, a sense of humor, enthusiasm, and good communication skills. Coordinator will need to obtain PA Child Abuse and PA Criminal History clearances immediately upon hiring.

This position will start in April 2011, and end in November 2011. The coordinator will work approximately 16-20 hours a week at \$12 per hour, mainly between the hours of 8 am and 5 pm, Monday to Friday. The position has the potential to grow as education coordinator develops new programming and additional funding becomes available.

Deadline for applications: January 14th, 2011. Please indicate availability for interviews the week of January 23rd, 2011.

Submit cover letter and resume, supporting materials and inquiries to:  
henrygotcrops@weaversway.coop  
or 559 Carpenter Lane, Philadelphia, PA 19119  
Philadelphians and graduates of Saul High School are encouraged to apply.

#### Volunteer Grant Writer

Weavers Way Farms is looking for a volunteer grant writer! We are trying to raise money for our education programs and are looking for a volunteer to help look for and write grants with us. We will happily give co-op hours in exchange. If you are interested please contact Nina Berryman for more details: henrygotcrops@weaversway.coop or 802-274-4503.

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# The Great 2011 Clothing GiveAway: Swap Til You Drop

by Betsy Teutsch

IF YOUR closet is neat and orderly—no cascading piles of clothes, shoes, pocket-books, or jewelry to be seen—just skip this column. For the rest of us, ladies, it's time to get ready for the Sixth Annual Clothing GiveAway, on Sunday, February 6, from 11 a.m. to 3 p.m. at Germantown Jewish Center. It's our trifecta of virtue: cleaning your closets and donating your surplus, an eco-friendly shopping spree which gives gently used clothing a new life, and aiding Darfur, co-sponsored by Women's Club and the Social Action Committee.

The Clothing Swap has been renamed the **Women's Clothing GiveAway** to more accurately describe this beloved event. While we suggest a \$20 donation to Darfur Alert Coalition, we give everything we've collected away, so attendees can take home as much as they want. All for free! And we're adding Electronics Recycling on site, along with a kiosk to switch to 100% renewable energy.

How *do* the clothes, shoes, and accessories wind up at the GiveAway, you might wonder? Most of us wear about 20% of our wardrobe 80% of the time; consequently a large volume of our possessions sit there wasting space, making us feel bad. (In my case, I am proud to report that a good many items picked up at previous GiveAways have made it to my top 20%). Here are some typical back stories for items you might find neatly offered on our tables:

1. The item is now way too big, since its previous owner won the Battle of the Bulge.

2. The garment was just a *little* tight, since #1 did NOT happen.
3. It was a gift; she finally got up the courage to unload it.
4. She bought it online and *meant* to return it ... WHOOPS.
5. It was a *great deal*, except that it didn't fit or match anything else she owned ... WHOOPS again.
6. It was expensive but unflattering—so it hung there until she admitted this nasty combination of facts. Big WHOOPS.
7. It doesn't fit her present lifestyle—it's a business suit and now she works at home in sweats, or she moved from a different climate, or it's a skirt and now she only wears black pants, or it's silk and she's a nursing mother....
8. She liked it just fine until her mother-in-law (or fill-in-the-blank) showed up wearing the same thing.
9. Since her closet was crammed too tight to find anything, she lost track of it in and now any of #'s 1-8 have transpired!

Each of us could add our own specialized crazy reasons for keeping things we never wear, but the bottom line is, we derive no benefit from them, nor does anyone else, if they're just taking up space. Many of us feel vaguely guilty knowing they're hanging there; we avert our glance to avoid look at all these clothes we own and ought to like but really don't. Hence women come into our Clothing Giveaway with garbage bags full of clothes to donate, feeling much lighter and happier.

Their reward is to walk out with just a shopping bag or two full of items, all free.

Genie Bud Ravital, the Clothing Giveaway's intrepid organizer, has this event down to an art form, nimbly coordinating the many volunteers: sorting, displaying, and replenishing the banquet tables heaped with clothing. All leftover items are packed and donated to the Germantown Whosoever Gospel Mission. This year, we are encouraging more donations of jewelry and accessories—who doesn't enjoy a new scarf or a pair of earrings? And who doesn't have scarves and earrings they never wear?

We are continuing to use the funds raised to support Darfur Alert Coalition, a local organization of Darfuri activists and like-minded supporters. They have worked tirelessly to protect the Darfuri people, to publicize the atrocities and genocide that has been systematically perpetrated on this population in southern Sudan, and, at long last, to promote a peaceful resolution.

The more people who attend, the more funds we raise, and the less there is



photo by Margaret Shapiro

Swapper on the verge of dropping

to pack up at the end, so please come and bring anyone who enjoys free clothes, fun, and camaraderie. This year, we're adding live music and a café. You might mistake us for Nordstroms, except for the **everything-is-free** part!

To volunteer, contact Genie—geniebud@gmail.com. To donate clothing, bring it with you when you attend, or drop it off at GJC starting a week in advance. More information is available at our website, www.womensclothinggiveaway.com.

Betsy blogs at MoneyChangesThings.blogspot.com and teaches blogging at MALT.

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# Home Made Seltzer

by Glenn Bergman, General Manager

THE HOT product for the last six months of 2010 and I will venture to say for 2011, will be the home seltzer machines, which have come of age. It used to be if you wanted to make seltzer (water and CO<sub>2</sub> gas) you had to purchase one of those bar penguins and a box of metal cartridges. It made about a liter or so a cartridge so you always had to go out and get more of them. It was not cheap either. This year a larger cartridge model for the home was placed on the market. After testing it out at a friend's house, I was sold.

My kids and I like cans and liter bottles of seltzer (not club soda, which has sodium). Often we make spritzers or just put some lemon or lime into a glass—nothing is more refreshing. I found that I was purchasing a case of cans and liter bottles each week and lugging the contents up a flight of stairs to my home. Well, that has all changed at my house.

A few weeks ago I went up to Kitchen Kapers in Chestnut Hill and was just looking around when I came across the machine that has changed our home life. The machine is called a SodaStream and

sells for \$159, or up to \$249 for the most deluxe model. The basic model comes with two cartridges that can charge about 60 liters of seltzer each.

Once the cartridge is empty I return it to the store and get a new one for a reasonable price. I figured that once the machine is paid for, the cost of a liter of seltzer drops to about \$.50 a bottle. The product comes with two reusable bottles that are designed for the machine.

Now, just when I say dinner is on the table, my kids (young adults) come down and besides setting the table they make a new bottle of seltzer for the table, take out the McCutcheons grape juice or cranberry juice and make a few spritzers for dinner.

Since I purchased the machine for their 18<sup>th</sup> birthday present—they are twins—all I hear is that this is the best present I have ever given them. I smile and thank the salesperson at Kitchen Kapers in Chestnut Hill for turning me on to the product. My back thanks them, too.

~ gbergman@weaversway.coop



# Second Floor

(continued from page 3)

body mists, and hand creams. This line contains no parabens, phthalates, paraffin, formaldehyde, propylene glycol, mineral oil, synthetic fragrance, PABA, petrolatum, synthetic color, or DEA. They do not test on animals. Take a moment to look at their packages and we believe you will like what you see. Dr. Bronner's Magic All-One line now includes an organic lavender hand sanitizing spray, with over 500 sprays per bottle. And all Dr. Bronner's soaps are verified Fair Trade! Another new line for us is the Pure Life Soap Company, which makes fabulous facial scrubs, skin lotions, shampoos, and soaps. We have heard many favorable comments about them. We increased the offerings of the popular Kirk's Castile Soap line to include a liquid soap, body washes, a three pack castile soap (joining our single bar product), and an unscented castile soap.

The greeting card selection has also grown and prospered due to the choices that Cara and Chris have made—thanks to you both.

Good-bye, we miss you. If we had a dollar for every time we hear "Where is the Bon Ami? Oh no, it's not here!" from a shopper, we could buy each of you a cup of coffee. The one distributor who sold it to us no longer carries it. A number of our shoppers have shared that they have been unable to find it anywhere. As

we plan some display changes and new product offerings, we ran sales reports to determine what our shoppers bought and we reviewed our own suggestion book to determine what folks wanted to buy. You may have seen the "25% Off" stickers on a variety of items. Please check with a second floor staff member if you have any questions.



What will be new on the Second Floor in 2011? We will have new coffee displays that hold our bulk coffees. We will have some new types of bulk and pre-packaged (both beans and pre-ground) and along with that, we will discontinue some slow sellers. We are working with Frontier Natural Products for some new bulk teas and medicinal bulk herbs. We

are researching types of compostable dinnerware products and hope to have those lines in soon. We will be working with Tom Snyder, Merchandising Coordinator for the Eastern Corridor for the National Cooperative Grocers Association, to reset the middle display area. In other words, we've got a lot going on upstairs!

From your Mt. Airy second floor staff—Cara, Angela, Tulasi, Christine and myself, Martha—we wish you a 2011 filled with goodness, great health, peace, fun, and love. Come see us!

~ martha@weaversway.coop

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# Changing Face of Ned Wolf Park

by Ronda Throne-Murray

2010 HAS been quite a year at Ned Wolf Park. It started out with work to complete the initial transformation plan by installing a tool shed and the Ned Wolf sign. By year's end both of those should be on view as the gardens fade into winter.

I hope you would agree that since I started the park work with Syd Carpenter and Janet Novak in the fall of 2006, we have accomplished quite a lot. This year, the group was honored with a Pennsylvania Horticultural Society (PHS) First Place Prize for a Small Community Park. I was also thrilled to be honored by West Mt. Airy Neighbors as one of their 50 Good Neighbor honorees. Of course, I want to send many thanks to WMAN as it was their former executive director, Laura Siena, that got us headed in the right direction and supported the project. I know that the park now is being used and valued by neighbors, because so many have told me, and that is one of the best rewards of all.

People have called me "the park lady" and I have been the "face" of Ned Wolf Park. When we started the work, people often asked "who owns that property." After we installed a park-style sign on the corner, people then asked, "Who is Ned Wolf?" or "Why is the park named Ned Wolf?" I am glad to announce that the new "face" of Ned Wolf Park is going to be Ned. We are very proud of the sign soon to be (if not already) installed. Ned was a mid 20th century legal warrior who worked in the courts to transform our culture to make the promise of equal rights for all a reality. The sign memorializes the man and this racial cooperation that is part of the spirit of Mt. Airy.



photo courtesy of Ronda Throne-Murray

Ronda Throne-Murray

After the Ned Wolf sign goes in, I am signing off as the project leader of the Park. My husband, Bruce and I wrote a 17 point plan in 2006 for the renovation. More than \$30,000.00 of fund raising later, and with the help of hundreds of people, the transformation is complete. The future work will be a much lighter load. Bruce and I will serve as garden volunteers, perhaps like you, under the leadership of my original primary partners, Syd Carpenter and Janet Novak, who are organizing community events, including workdays of volunteers caring for the gardens and the popular Plant Sale fundraiser in spring.

Like many people in the last year or two, my career is "shifting." I am now helping people by running projects for them. I have been successful helping a few clients focus to identify some goals and then finding practical solutions to make their wishes come to fruition, as I did with the Ned Wolf Park Project for the community.

If you would like to volunteer to help keep Ned Wolf Park in good order, donate time or plants for the sale in spring, or want to have an event in the park, contact Janet Novak at [janet@indri.org](mailto:janet@indri.org). I'll see you in the park!

~ [rondazmail@verizon.net](mailto:rondazmail@verizon.net)

# Parks Department Supports Upper East Mt. Airy's First Public Park

by Antje Mattheus, Wissahickon East Project Board Member



photo by Antje Mattheus

Mike DiBerardinis, Commissioner of Parks and Recreation, voicing the department's commitment to accept six acres of Cresheim Creek land into Fairmount Park at a Nov. 18 public meeting.

WISSAHICKON EAST Project celebrated another milestone at the November 18, 2010 public meeting at Grace Epiphany Church in East Mt. Airy, which was attended by about 80 people. Parks and Recreation Commissioner Mike DiBerardinis and Fairmount Park Executive Director Mark Focht stated their commitment to accept six acres of Cresheim Creek land into Fairmount Park. This is a major victory for the community and Wissahickon East Project who have been organizing and lobbying for many years to first stop housing development on Cresheim Creek land, negotiate a no-building easement and finally find a home for the land.

"Our vision is to establish the best park and recreation facilities in the country," Mike DiBerardinis stated during his presentation. "We want to ensure that there is a green space and trail within ten minutes of every neighborhood." DiBerardinis explained that well-managed parks sustain communities and attract businesses to a city.

The department's goals fits right in with Wissahickon East Project's goals to establish the first park in upper East Mt. Airy, become connected to the Wissahickon Park system, and create a safe, environmentally and user friendly neighborhood park.

Mark Focht stated that he expects City Council to vote on accepting the new park land in May or June 2011 after nego-

tiations with the present owners, DeSousa Brown, and legal steps are completed. "I don't expect any problems since all parties, Fairmount Park, the owners, and the neighborhood, are in agreement." Mark Focht also encouraged meeting attendees to come to the City Council hearing and to start thinking about what kind of park the community wants to create.

Elizabeth Martens, co-chair of Wissahickon East project promised that "we will keep the community informed about the land transfer" and that further community meetings will be organized so neighbors can participate in planning and implementation projects.

Wissahickon East Project (WEP) is a non-profit volunteer group of community members whose goal was to save six acres of Cresheim Creek land from housing development. WEP's further goals are to support the land transfer from the developers to Fairmount Park and later help clean the land and develop a community park. Wissahickon East Project and the land preservation have been endorsed by many neighbors, local elected officials, community leaders, and other park support and conservation groups, including East Mt. Airy Neighbors, Friends of the Wissahickon, and Chestnut Hill Historical Society. For more information check: [WissahickonEast.org](http://WissahickonEast.org)

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Contact: [outreach@weaversway.coop](mailto:outreach@weaversway.coop)

# Feasting with Friends and Family

by Sarah Crofts, Wissahickon Volunteer

WHAT BETTER way to get ready for Thanksgiving than to begin feasting a bit early? Wissahickon Charter School's kindergarten classes have an annual tradition of a harvest celebration, which they enjoy with their families on the final afternoon before the Thanksgiving break. This event reflects the learning they have been doing together all fall.

Before the students arrived in the cafeteria, parents and other family members streamed in, carrying a plethora of delicious edibles. They brought macaroni and cheese, deviled eggs, cornbread muffins, mashed potatoes, rice, stuffing, pasta with vegetables, green beans, baked beans, meatballs, cranberry, cakes, brownies, and no less than seven pies (including pumpkin, sweet potato, and apple).

After the food was organized on the serving table, parents, grandparents, and siblings found seats at the tables and visited with other families as they all eagerly awaited the arrival of the kindergartners. A two-year old younger brother had the best seat to see out the door and when he saw his older sister coming towards the cafeteria, his whole face lit up with glee!

The kindergartners found their families and immediately began showing the original menus that they had created for the event, complete with a list of entrees and extras, and the school's address carefully written, as it was the "location" of the "restaurant." Parents served the students first and then all helped themselves to a full plate of delicious foods. As every-



photo courtesy of Wissahickon Charter School

Isa and Teora are too busy with dessert from their Harvest Feast to pause for the camera!

one was enjoying their meal, I circulated and spoke to the kindergartners. I asked them what their favorite food was from the feast and I got a variety of answers. One girl quietly pointed to the stuffing on her plate. Another girl said the pasta with vegetables. Two boys eating together said, "Cake!" enthusiastically. I was lucky enough to sample one of the sweet potato pies. Its bright orange filling was bursting with freshness. While they were eating, families were clearly having a wonderful time talking and getting to know their son's or daughter's classmates.

I spoke with Mary McComesky, one of the kindergarten teachers, and she ex-

plained all the ways the students had been learning about foods this fall. They visited the Solly Brothers Farm in Bucks County, which they will revisit twice more during the year to observe it in different seasons. They made applesauce from the apples they picked and they roasted pumpkin seeds after carving a pumpkin together.

In preparation for the holiday, teachers asked students what they were thankful for in their lives and wrote up each student's response together on a large sheet of paper. This sheet was hanging in the cafeteria during the feast and the responses show what is at the heart of a five-year-old.

I am thankful for...

- Friends.
- That I am me.
- Playing outside.
- My Mom.
- Playing in my friend's backyard.
- Ice Cream.

I'm not surprised to see the themes of friendship, family, and the natural environment reflected in this list, as they represent the core tenets of Wissahickon Charter School's mission. Having been an educator for the past 10 years, working in many different schools, it strikes me as pretty incredible that in just three months, these young students already reflect the school community they are a part of. That's a sign of a school doing something right!

*Wissahickon Charter School is a K-8 public charter school with a mission that focuses on the environment as an integrating theme for instruction, as well as parental involvement, service learning, and peace and conflict resolution. To find out more about enrollment or how you can get involved, contact Kristi Littell, Co-CEO, at 267-338-1020 or littell@wissahickoncharter.org.*



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Sunday Brunch: 11:00-2:30  
Sunday Dinner: 5:30-9:00

# Summit Children's Program Begins Gardening Education Enrichment Program with the Help from Weavers Way Farm

by Jennifer Aiello, Summit Parents

THIS PAST summer, the children and campers of Summit Children's Program, located in the Summit Presbyterian Church building in West Mt. Airy, began a gardening education enrichment program in conjunction with Weavers Way Farm. The program included two visits for the pre-K students and Summit campers to the Farm at Awbury Arboretum and three visits by the Farm educators to Summit Children's Program, where all of the students aged 18-months to 11-years participated.

On the first visit to Summit, Weavers Way Farm Educator Adam Forbes, along with interns Jen Cusick and Anna Menon, brought many different types of herbs and vegetables to share with the children. Summit's students and teachers were delighted with the different shapes, smells and tastes of the various produce, which included basil, sage, and thyme, as well as garlic, beans, potatoes, tomatoes, beets, eggplant, rainbow chard, okra, and zucchini.

"When I got home that day after the farm came to our program, I made spaghetti sauce," said Tina Harris, Director of Summit Camp and Summit After Care program. "The taste and smell of fresh garlic and tomatoes, oregano, parsley, basil and other herbs were so invigorating." Each student also potted up bean or salad mix seeds and had great results within a few days. Preschool teacher Stephanie Glover noted, "Planting a seed is the beginning cycle of something new, and with love and care it will grow, whatever the outcome." The new plants grew well and were transplanted to beds outside the program.

For the second visit, Adam and Jen brought more vegetables, dried birdhouse gourds, and jars of beautiful seeds. The children had countless questions for the educators as they discussed differences in the plant materials. Everyone was encour-

aged to shake, touch, taste, and discover. Following the discussion, the children used shovels and rakes to help prepare and loosen the soil for planting in a bed in front of the building. Everyone enjoyed searching for insects and worms, and then the pre-K students and Summit campers planted a crop of radish and salad mix seeds. Pre-K teacher Della McPherson enjoyed watching the children's excitement grow with each new offering and appreciated the many questions asked by the children.

Adam's final visit to Summit Children's Program focused on discovery. The children were treated to a search through a box of beautifully aged compost from the farm at Awbury Arboretum. With lots of oohs and ahhs, they found beetles, worms and a big fat grub. The magnifying glasses Adam brought helped everyone examine the insect treasures as well as many more vegetables, seeds and plants. Toddler-teacher Joanne Woodburn believes that gardening and working in the soil is a basic activity that requires only curiosity and a joy in using all of your senses. "The rewards are cumulative and will last a lifetime," said Joanne.

During visits to the Weavers Way Farm, the pre-K class and Summit campers toured the garden and learned about soaker hoses, row covers, raised beds, hoop houses, and compost piles. Everyone was encouraged to pick and sample blackberries, mint, lemon leaf, cucumbers, and tomatoes. The students were fascinated with the butterflies, stinkbugs and other insects, as well as a family of moles found among the garden rows. They had fun exploring the tepee made of climbing beans, the tunnel constructed of twigs and branches that was just the right size for small people, digging for worms and, on the final visit, digging for and discovering blue potatoes. All this while learning the

importance of air, sun, water and soil for the growth of seeds and plants as well as the value of beneficial insects in the garden.

The teachers, children and campers at Summit Children's Program continued the learning experience in and out of the classrooms. All children took class trips to Weavers Way Co-op to purchase vegetables for salads; prepared and eaten in the classroom. Pre-K students discussed the various growth habits of fruits and vegetables, made vegetable prints and maintained their raised flowerbeds. Inside the classroom, preschoolers learned about root development by planting carrot and onion seeds in their Root-Vue container and sweet potatoes in jars of water. Back outside, the toddlers searched the leaf litter for bugs and slugs and dug, counted and discussed the value of worms and their contribution to making healthy soil. The toddlers also participated in baking projects using seasonal and local fruits and vegetables. Everyone read garden related books and continued to nurture their beans, radishes, and salad greens.

With the onset of autumn, the students began preparing raised beds, planting cool season vegetables, and constructing a cold frame. The staff of Summit Children's Program is looking forward to continuing the relationship with Weavers Way Farm throughout the year. Said Tina Harris, "I commend Weavers Way Farm and staff for keeping a farmland in the city and pro-



photo courtesy of Summit Children's Program

Summit pre-K students planting radish seeds

viding a program that allows us to bring the farm to our center." Shelly Brick, Executive Director of Summit Children's Program echoed Tina's comments, "I'm so excited that we could partner with the Weavers Way Farm program and staff to plant the seeds of being stewards for our environment. I loved my morning at the Farm." The gardening education enrichment program is a wonderful opportunity to nurture the children and plant the seed that fosters a love and understanding of gardening and its benefits for a lifetime.

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# GFS Wins Philabundance Great Food Fight

by Meg Cohen Ragas, Germantown Friends School

ON WEDNESDAY, November 17, students from Germantown Friends School received the exciting news that they had won The Great Food Fight!, a competitive, inter-school, two-week canned food drive to benefit Philabundance, the region's largest hunger-relief organization. Eighteen schools competed for the grand prize of \$10,000, including Penn Charter, Central High School, Abraham Lincoln High School, and Plymouth-Whitmarsh; the winner was determined by the school that collected the most pounds of food per high school student. GFS, led by senior Community Action Committee members Madison Alig, of Chestnut Hill and Center City, Ashleigh Frank, of Blue Bell, and Ella Samuel, of Chestnut Hill and Mt. Airy, waltzed away with the \$10,000, collecting a total of 13,404 pounds of food—seven tons of food, or 38.7 pounds of food per Upper School student.

“Our drive really took off after we found out that the first district in Philadelphia is the second hungriest district in the United States,” Frank said at the winner's press conference at Philabundance headquarters, adding that the money will go to support the efforts of the school's Community Involvement program, and be returned to the Germantown neighborhood. “Our community was shocked. It forced us to band together, bring in food and do everything we could to help decrease that statistic and deal with poverty in our area.”

The CAC leaders motivated the GFS school community and raised its aware-



photo courtesy of Germantown Friends School

The GFS Tiger mascot escorts Senior Community Action Committee Leaders Ashleigh Frank (of Blue Bell), Madison Alig (of Chestnut Hill and Center City) and Ella Samuel (of Chestnut Hill and Mt. Airy) into a special, all-school assembly to announce The Great Food Fight! win.

ness about hunger by devising a variety of ways for students and their families to get involved. They sold Great Food Fight! t-shirts and wristbands (every \$.30 cents collected counted as one pound of food), made frequent postings on Facebook, and asked local businesses, such as Valley Green Bank and Baker Street Bread Company in Chestnut Hill, to make donations and display collection boxes in their stores or lobbies. The school-wide effort—from the first-grade Pinkus class handpainting a banner and leading the Lower School drive to an Upper School English teacher's impressive 230-can donation—was both community-building and inspiring.

“We are truly proud of the success of this effort because it was organized and led by students,” says GFS Head of School Richard L. Wade, who congratulated the entire student body at a surprise, all-school assembly on campus following the Philabundance press conference.

“Their creativity, energy and enthusiasm encouraged our entire community to participate. I am reminded again of the power of young people in promoting a better, more just world.”

The eighteen schools combined collected 65 tons of food, more than twice the 25-ton goal that Philabundance and Shire originally set.

“It was an incredible outpouring of effort,” said Bill Clark, president and executive director of Philabundance, which plans to make The Great Food Fight! an annual competition. “We all know how the recession is hurting the entire Delaware Valley. We're really having trouble gathering enough food to reach the tsunami of need. The results from this competition have been astonishing.”

A \$5,000, runner-up prize went to Penncrest High School in Media, which collected the most food overall—15 tons—but, when divided by the approximately 1,350 students, came to 17 pounds per student. But in the words of Shire Pharmaceuticals' Anne Judge: “The true winners are the families who will benefit from all the food that was collected.”

# Philomusica Chorale World Premiere by Local Composer

by Nancy Elfant

PHILOMUSICA CHORALE located here in the Northwest Philadelphia area announces the world concert premiere of “Sacred Service” by composer and chorale director, Gayle Wieand. Using sacred and secular texts from a wide variety of poets, Wieand, a Mt. Airy resident and Weaver's Way Co-op Member, composed this extended musical work for soloists, instrumentalists and chorus following a liturgical order, but with a universal spiritual appeal. For example, the opening number is a Navajo prayer sung by soprano and accompanied by flute (representing Wind), cello (Earth), rainstick (Water) and drum (Fire.). Several early Christian mystic poets are represented as well as Sufi poet Rumi, Lebanese American poet Khalil Gibran, and authors D.H. Lawrence, Emily Bronte, and Emily Dickinson.

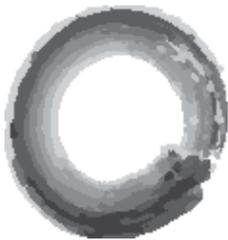
Concerts will be held on Saturday, January 29 at 8 p.m. and Sunday, January 30 at 4 p.m. at Christ's Lutheran Church, 700 Pennsylvania Ave in Oreland, PA. Tickets are \$20 for Adults, \$17 for Seniors, \$12 for students, \$25 at the door. For tickets call 215-247-1283.

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## OMC Serves a Wider Catholic Community

by Eric Fontenot

A DISTURBING trend started a few years back. First we heard of Catholic high schools starting to close including long-time stalwarts like Cardinal Dougherty and North Catholic. Then a wave of Catholic grade schools started to close. Most recently, St James (Elkins Park) and Holy Martyrs (Oreland) just shut their doors last year.

Meanwhile, U.S. Census data shows that there are approximately 29,000 Catholics living in Northwest Philadelphia (including Chestnut Hill, Mount Airy, Roxborough, and the surrounding areas) and that 14% of them (4,000) are children of grade school age.

That's a lot of Catholic kids with only a handful of Catholic parish schools around. There's Our Mother of Consolation (in Chestnut Hill), Holy Family (in Mount Airy), St Raymond (in West Oak Lane), Holy Child (in Lower Roxborough), Immaculate Heart of Mary (in Upper Roxborough), and St. Bridget (in East Falls).

It was against this backdrop that we initiated our search for a grade school three years ago. We looked at a wide range of schools, including the public elementary school and a number of private schools, both secular and parochial. Many of the schools we looked at offered the academic education we were looking for, but lacked a true sense of community for both our child and our family. Coming from a parish that doesn't have a school, we decided to look at Our Mother of Consolation. At OMC we found a small yet strong and thriving school that offers both a rigor-

ous academic curriculum and the sense of community and service that provides an education in becoming a person of character and morals.

We were also happy to find that (in addition to the families from OMC parish) there were many families that (like us) lived in nearby parishes that don't have a parish school. Here was a parish school embracing and serving a wider Catholic community... diverse, vibrant, and thriving.

In addition to a core curriculum of mathematics, integrated language arts, science, social studies and religion that would be expected at a parish school, OMC also offers music, art, Spanish, library and technology classes plus additional programs and clubs such as forensics, horticulture, science explorers, to name a few. We have delighted in watching our child become exposed and excited about so many new subjects.

Each student in the school is guided by a "Code of Courtesy." As with their schoolwork, the expectations of behavior addressed in the Code of Courtesy becomes more encompassing with each new grade. It is quite common to have doors held open for you, to hear "please" and "thank you" in the hallways, and see older children helping younger ones at OMC.

After three years at OMC, we couldn't be happier with the academic and personal preparation our child is receiving. OMC is "Our Parish School." If your parish doesn't have a school, visit OMC and you might find that it's "Your Parish School," too.

## NIM's 28th Annual MLK Service

by Eric Wilden, Assistant Director, Northwest Interfaith Movement

THE NEIGHBORHOOD Interfaith Movement (NIM), has announced plans for its 28th Annual Celebration in Honor of Rev. Dr. Martin Luther King, Jr., to be held on January 16, 2011, from 3-5 p.m. The location is to be announced, but details, as well as a list of sponsoring congregations and community partners, will be available at [www.nimphilly.org](http://www.nimphilly.org).

This year's program, "We'll Walk Hand in Hand," promises to be another exciting opportunity for the faith and social justice communities to come together in celebration and fellowship to honor the legacy of Martin Luther King. Keynote speaker for the event is Daisy Khan, co-founder of the Park51 Muslim Community Center in Lower Manhattan and founder and Executive Director of the American Society for Muslim Advancement. Ms. Khan is expected to reflect on the interfaith approach of Dr. King and her appearance will provide Philadelphia an opportunity to proclaim its support for people of all religious backgrounds who respect one another and the nation we live in.

The program will also include choirs from NIM member congregations, an appearance of the Greene Street Friends School A Cappella choir, and selections from the speeches of Martin Luther King, read by local youth who are participating in "Walking the Walk," a program of the Interfaith Center of Greater Philadelphia.

NIM, in its 42nd year, is the largest interfaith service and advocacy group in the region, having grown its services to reach citywide at the beginning of 2010. In addition to its programs of interfaith understanding and celebration, it is one of the city's most broad-reaching trainers of child care providers, improving the quality of early childhood education for thousands of children. NIM also works to support older adults (through its Resources for Older Adult Living program) and residents of half the city's nursing and long-term care facilities (through its Long-Term Care Ombudsman Program). For answers to questions about any of NIM's programs, you may call me at 215-843-5600, ext. 104.

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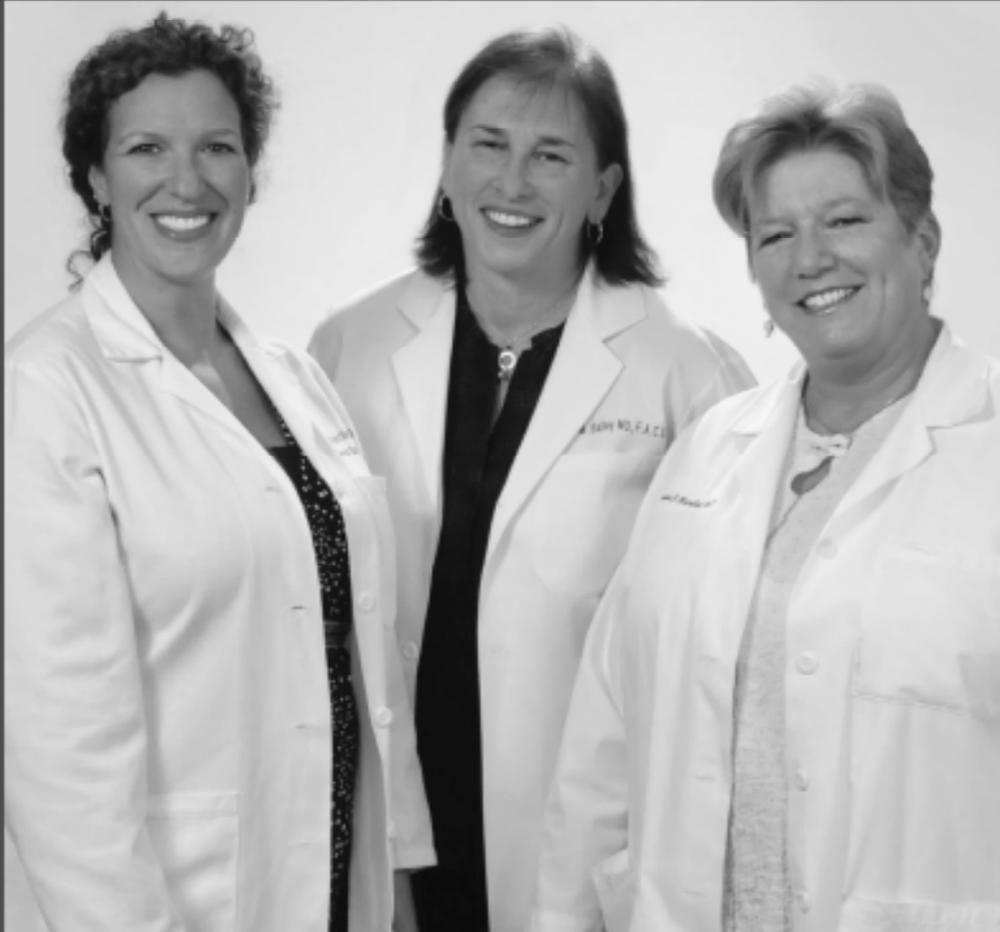
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# Winter Reading, Part I: Poetry

by Mark Goodman

JANUARY ALREADY? The heat is turned on, the snow shovel stands ready, the days are slowly getting longer but colder. What to do on these still-long and frigid nights? One option is reading poetry. Poetry can brighten the darkness and warm the inner person like emotional soup. So it's perfect for winter.

Let's start with Mary Oliver, a contemporary poet from New England who is popular these days. In her 2004 book, *Why I Wake Early: New Poems*, she writes about a lily: "...maybe, /it says nothing at all/ but just stands there/ with the patience of vegetables and saints...". It is her combination of simplicity, nature, and spirituality that has attracted many readers.

Another book that exhibits these elements is *The Penguin Book of Zen Poetry* (1977). Translated by U.S. poet Lucien Stryk and Japanese scholar Takashi Ike-moto, the book is divided into four sections: Chinese poems from the 11th, 12th, and 13th centuries; "Poems of the Japa-

nese Zen Masters" (from 1200-1800's); "Japanese Haiku," which includes the great haiku masters Basho, Buson, and Issa; and some works by Shinkichi Takahashi, a contemporary Japanese Zen master. From Basho: "Wintry day,/ on my horse/ a frozen shadow." And from Issa: "Under cherry trees/ there are/ no strangers."

If you like classical Chinese poetry, you'll enjoy *Li Po and Tu Fu*, selected and translated by Arthur Cooper, with Chinese calligraphy by Shui Chien-Tung. Li Po and Tu Fu, both of whom lived in the 8th century A.D., are considered by many scholars as the greatest poets in Chinese history. Along with the poems is an introduction by Cooper that provides excellent biographical, cultural, and poetic information.

A poem by Mexican American writer Luis Alberto Urrea, "Hymn to Vatos Who Will Never Be in a Poem," has been embellished with photographs by Jose Galvez

in the book *Vatos* (2000), from Cinco Puntos Press. In the poem, Urrea honors "all the vatos" [guys, dudes] "bent to pick tomatoes" and "brave in deadly classrooms," and "sacred as the Sun God," accompanied by poignant photos of Chicano men and boys.

Another Mexican American poet, Jose Montoya, wrote a book of poems, *In Formation*, in which he eases between English and Spanish, sometimes in the same poem. Politically active from the 1960's and 1970's, Montoya expresses the emerging Chicano consciousness of that era. The most famous poem in the book is "El Louie," a eulogy to a Korean War veteran, Louie Rodriguez, who fell on hard times after the war. The book includes many pen and ink drawings by Montoya, an accomplished artist.

Another poet who can dance between English and Spanish is the Puerto Rican Tato Laviera. His *La Carreta Made a U-turn* (1979) was the first book published by Arte Publico Press in Houston, Texas, the foremost publisher in the U.S. of Latino authors. His combination of street wisdom, bilingualism, and rhythmic phrases makes him a key figure in contemporary poetry. Laviera's March reading at the Taller Puertorriqueno in North

Philadelphia was a treat for aficionados of poetry and Puerto Rican culture. A more recent book of poems, *Mixturao* (2004), continues his urban insights in colorful language.

*The River Of Heaven* (1988) is a book of well-wrought poems by Garret Hongo. Born in Hawaii of Japanese heritage and educated in California, he writes gracefully and piercingly about his life in Hawaii and the U.S. west coast. His images are vivid, sensuous, humorous, and gutsy. He writes with equal facility about pineapple plantations, ethnic pride and shame, basketball games, and the urban underbelly.

For the kids, I keep coming back to *Piping Down the Valleys Wild*, an anthology edited by Nancy Larrick. From Shakespeare to Shel Silverstein, Emily Dickinson to Gwendolyn Brooks, Robert Louis Stevenson to Margaret Wise Brown - there are a feast of poems to read to and with children.

So on these cold January nights, when the chilly air and dark nights penetrate your innards, find comfort, stimulation, and enjoyment in the verbal music called poetry.

~ earthcraft@comcast.net

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# Park Slope Co-op to Bar Food From "Fracking" Areas

Reprinted from Sustainable Food News

PARK SLOPE Food Co-op Inc., in Brooklyn, N.Y., a retail food cooperative owned by 15,800 members, wrote to the state's top political figures late last week warning it will cease sourcing meats and produce from areas of New York where hydrofracking is taking place.

Hydrofracking is an underground drilling technique that involves high-pressure injection of millions of gallons of chemical-laced water into a well to crack rock and release natural gas.

Opponents fear it could not only endanger drinking water, but contaminate the soil above and the plants and animals it is supposed to nourish.

Park Slope said in its letter to members of the New York State Senate and Assembly, Gov. David Patterson and Governor-Elect Andrew Cuomo that it sources "millions of dollars" of New York-produced agricultural products.

"We are very responsive to the needs of our shoppers," said Park Slope General Manager Joe Holtz. "If hydrofracking is allowed to go forward, our shoppers are

certain to be asking us if the fruits, vegetables, dairy products, eggs, and meats from New York State are produced in areas where hydrofracking is taking place. It will not take many inquiries for us to start researching alternatives to NYS products."

Last year, Park Slope said it purchased over \$500,000 worth of chicken products and over \$400,000 worth of beef, lamb, and pork. Sales have grown 6 percent in 2010.

The food co-op also sourced more than \$1.5 million in New York-grown fruits and vegetables, Holtz wrote, adding it was "too difficult" to calculate the yogurt, cheese, eggs, cider, and milk purchases from produces throughout the state.

"As members of the Pride of New York program we have taken our responsibility to buy New York State produced food very seriously," Holtz wrote. "But no one thinking clearly would think for a minute that hydrofracking will not quickly destroy that commitment.

# Exhibit Features Local Views By Benton Spruance

by Carmen Vendelin, Interim Director & Assistant Curator of Art, La Salle University Art Museum

AN UPCOMING exhibition at the La Salle University Art Museum will feature Benton Spruance: City Views, from December 17, 2010 - March 4, 2011.

Benton Spruance lived and worked in Germantown from the 1930s to the 1960s. Spruance was an influential teacher and community activist whose legacy, amongst a whole host of great endeavors, includes the establishment of the "One Percent for Art" program in Philadelphia. This exhibition of his lithographs focuses on his views of Germantown and Philadelphia, primarily from the 1930s. The majority of these works are being loaned by the Print and Picture Collection, Free Library of Philadelphia.

There will be a public reception, January 27, 2011, from 5 to 7 p.m. Light refreshments will be served.

Other events surrounding this exhibit will include a Benton Spruance/German-



town Community Event to be held February 10, 2011, 4 p.m., and a lecture, "Spruance in Context," by Doug Paschall, March 3, 12:30 p.m. All programming is free and open to the public!

The La Salle University Art Museum is located on the lower level of Olney Hall on the La Salle campus at 1900 W. Olney Ave., Philadelphia, PA 19141.

For more information, please call 215-951-1221 or visit our webpage [www.lasalle.edu/museum](http://www.lasalle.edu/museum). 1900 W. Olney Ave.

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# Letters to Allens Lane Art Center 2.0 All Inclusive Exhibition Seeks Submissions/Donations

by Craig Stover, Allens Lane Art Center Executive Director

ALLENS LANE Art Center invites artists (students, amateurs or professionals of any age) to donate a single work of art on 8 1/2" x 11" paper (unframed and signed on the back) to be displayed in an exhibition Fundraiser for Allens Lane Art Center. The opening reception for the exhibit will take place Friday, March 4, 2011, from 6 to 9 p.m., and the exhibit will be in place from March 4 – 18, 2011. Both the reception and the exhibit are free and open to the public.

This is a great opportunity to get your artwork into a gallery exhibition and we

encourage everyone to participate. All donated works will be exhibited in the gallery and will be for sale for just \$50 each (on a first-come, first-serve basis). All works sold will go to directly benefit the programs and events at Allens Lane Art Center. All artists must sign their work on the back, so that during the exhibition, nobody will know who's work they are purchasing. All artists are encouraged to attend the opening night's reception. To donate your artwork, please either mail your work (large envelope with a cardboard insert to protect it is advised) to Allens Lane Art Center, ATTN: Letters

Fundraiser, 601 West Allens Lane, Philadelphia, PA 19119

Or you can drop off the work at our offices, weekdays from 10 a.m. to 5 p.m.. You can also drop the work off through our front-door mail slot during after hours. Work must be received no later than February 18, 2011. Please include on the back of the work your name, address, phone number, and e-mail address (if available). Allens Lane Art Center reserves the right not to display any work deemed offensive or dangerous to our gallery patrons.

## Events at Germantown Jewish Center

by Elana Shaw, Program Director, Germantown Jewish Centre

GERMANTOWN JEWISH Centre has a full month of great events this January. The Center is located at 400 W. Ellet Street, between McCallum and Lincoln Drive. For more information about any of these events, please contact Margie Sokoloff or Elana Shaw at [program@germantownjewishcentre.org](mailto:program@germantownjewishcentre.org) or 215-844-1507 Ext 19.

### Red Cross Blood Drive

January 2, 8:30 a.m.-2:30 p.m.

Start the new year by giving the gift of life. The Men's Club of Germantown Jewish Centre is sponsoring a Blood Drive on Sunday, January 2, from 8:30 a.m. to 2:30 p.m. on the premises of GJC. For more information, contact David Fish at 215-885-4229 or [david.fish@fcc.edu](mailto:david.fish@fcc.edu)

### Refuat HaNefesh:

Monthly Healing Service at Germantown Jewish Centre

Tues. January 4, 7-8 p.m.

A one-hour service of singing, meditation, sharing, learning, and prayer, open to anyone who feels in need, first Tuesday night of the month October through May. Led by Rabbi Adam Zeff, Student Rabbi Jill Levy, and Rabbi Melissa Klein. For more info contact [office@germantownjewishcentre.org](mailto:office@germantownjewishcentre.org) or 215-844-1507.

### Carlebach Shabbat

Fri. January 7, 6 p.m.

Join us at Germantown Jewish Centre for a spirit-filled service of Shlomo Carlebach tunes. For more info contact [program@germantownjewishcentre.org](mailto:program@germantownjewishcentre.org) or 215-844-1507.

### People of the Book

discusses *Rashi's Daughter: Miriam*

by Maggie Anton

Tues. January 11, 7:15 p.m.

Germantown Jewish Centre's book group is now meeting the 2nd Tuesday of the month in the Quitman Library at GJC. The group reads fiction and non-fiction books of Jewish interest written mostly, but not solely, by Jewish writers and chosen by the group. Volunteer group members lead the discussion. No charge for this monthly event. This month's book is *Rashi's Daughter: Miriam* by Maggie Anton. For more info contact [program@germantownjewishcentre.org](mailto:program@germantownjewishcentre.org) or 215-844-1507.

### Hazak Book Group

Discusses *Freedom* by Jonathan

Franzen

January 12, 10 a.m.

This month Germantown Jewish

Centre's Hazak Book Group will be discussing *Freedom* by Jonathan Franzen on January 12 at 10 a.m.. For more information, contact [program@germantownjewishcentre.org](mailto:program@germantownjewishcentre.org) or 215-844-1507.

### 27th Annual Ralph Granger Memorial Shabbat

January 15, 12:30 p.m.

Please join us on this shabbat as we remember Ralph Granger, a well-loved and respected former custodian at the Germantown Jewish Centre. To honor his memory, our community comes together for a light lunch and to hear representatives from WMAN and EMAN discuss "The Successes and Challenges of Racial Integration in Mt. Airy." For more information, contact Margie Sokoloff at 215-844-1507, Ex.19.

### Tot Shabbat & Tu B'Shevat

Friday, January 21, 6 p.m.

Join Rabbi Zeff and other families with young children as we welcome Shabbat with songs, puppet stories and other child-friendly activities. Join us at 6 p.m. for the service followed by a simple yet delicious catered dinner at 6:30 p.m. Cost is \$5 per person (adults and children). RSVP to Margie Sokoloff at [program@germantownjewishcentre.org](mailto:program@germantownjewishcentre.org) or 215-844-1507, Ext. 19



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### An Awakening the Dreamer, Changing the Dream Symposium

Sunday, January 23, 9:30 p.m.

Germantown Jewish Centre's Social Action Committee is sponsoring this interactive, multimedia workshop led by Lynne Iser and Mordechai Liebling aimed at bringing people together to learn, share ideas and make a commitment to creating an environmentally sustainable, spiritually fulfilling and socially just human presence on the planet. A \$10 donation is suggested, but no one will be turned away. Register online at <http://awakeningthedreamer.org/symposium/1982/> or call 215-844-1507, ext. 19 for more information.

### Kol Zimrah Service

Friday, January 28, 7:30 p.m.

Join us on the fourth Friday of the month for this new, joyful Kabbalat Shabbat service for all who are moved by music. Everyone is welcome. For more information contact 215-844-1507.

### Israeli Dancing

Sundays, 10 a.m.-12:30 p.m.

The Germantown Jewish Centre Israeli dance group meets virtually every Sunday morning from September through June. Our repertoire consists mainly of intermediate dances, though we always begin with easier, older dances. There is an emphasis on instruction and review in the earlier part of the session. We are an informal, friendly group, and always welcome new dancers! \$5 per session. For more info contact [program@germantownjewishcentre.org](mailto:program@germantownjewishcentre.org) or 215-844-1507 Ext 19.

~ [program@germantownjewishcentre.org](mailto:program@germantownjewishcentre.org)



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## Anti-War Teach-In Planned

PHILLY AGAINST War will hold a meeting to plan an anti-war teach-in in Philadelphia at 6:30 p.m. on Wednesday, January 5, at Friends Center, Room 22, 1501 Cherry Street in Center City, Philadelphia. More information from 267-994-9448 and [phillyagainstar@gmail.com](mailto:phillyagainstar@gmail.com).

# Suggestions

(continued from page 28)

- is more like sour cream than the zero percent.”
- r:** (MA Chris) Sorry, no room to add this item to our dairy case in Mt Airy at this time. Our CH store stocks this item.
- s:** “I was at a co-op store in New Jersey and they had items labeled around the store that were verified GMO-free. Could we do the same here?”
- r:** (Norman) We’re in the process of entering an agreement with a company called Scryve that researches and rates products based on a number of criteria including GMO, company ethics, environmental record, charitable giving, etc. We’re hoping to incorporate this info into our shelf labels, so it will be easier for shoppers to make purchasing choices in line with their values.
- s:** “Sweetwater bread—It’s wonderful, but bought it Thursday evening, moldy Friday night. Any way to extend its life?”
- r:** (MA Lindsey) If the bread molds that quickly again, come to the store for a refund and let me know so I can tell the vendor.
- s:** “Stonyfield makes Greek organic yogurt. Please get some.”
- r:** (MA Chris) No room to add this product to our yogurt line at this time, it is available as a full case preorder. Contact Chris or Norman for info.
- s:** “The Saturn Press letterpress cards are—gasp! gasp!—beautiful and perfect on the price. Thank you for carry-

- ing these. Please carry more, and you need to restock because I bought so many. XO
- r:** (MA Chris) Glad you like them! There will be some winter and Christmas cards by Saturn Press on the rack next month, and some more when we reorder in January. Cheers.
- s:** “Can we carry grape juice *not* from concentrate? Perhaps instead of the Santa Cruz. I know Lakewood makes one organic, not from concentrate. Thanks.”
- r:** (MA Chris) Lakewood grape juice is quite expensive, but we’ll look into carrying it if space opens up in the juice section. I wouldn’t use it to replace the Santa Cruz juice, due to the \$1.50 price difference.
- s:** “I love buying local produce, but the red and yellow bell peppers that are grown locally are always so tiny compared to the imports. They are annoying to cut up for salads & recipes. I know that peppers can be hard to grow, but why can’t we get the same hybrids or varieties as the imported peppers, which are huge and sweet and have thick skin. Surely our farmers can get access to these types...?”
- r:** (MA Jean) I order large peppers when they are a) available, and b) affordable. Otherwise we get the smaller ones. There are also locally-grown, pesticide-drenched, huge lovely peppers sometimes available, but since they tend to

- be more expensive than the non-local, pesticide-drenched, huge lovely peppers, I don’t buy them. I wish we could get bigger local chem-free peppers, too.
- s:** “Why do we have conventional bananas? They are \$.89/lb. versus \$.94/lb. for Fair Trade. Compromised morals for \$.05/lb.?”
- r:** (MA Jean) Wow. Compromised morals. We buy conventional bananas when Fair Trade bananas are not available, not available in enough quantity, or not available at a level of ripeness that would satisfy WW members. I’m glad you like the Fair Trade bananas—so do I, when I can get them. I only wish there were more Fair Trade produce available. (Norman) Incidentally, we’ve been told by our supplier that Weavers Way sells more Fair Trade bananas than any other retailer in our area. We decided to stock Fair Trade bananas as much as possible after we became aware of the story behind conventional bananas, which

- were full of all the ingredients most fair-minded people abhor: unfair labor practices, dangerous pesticides, political corruption (hence term “Banana Republic”), land-grabs by U.S. companies in the third world, etc. Unfortunately, as Jean mentions, the supply to us of Fair Trade bananas is not stable.
- s:** “Can we carry Bucheron (French Goat cheese in log form) here? It’s better than Cana did Cabra & you’re offering it at our CH store at a good price. (Cana is good too, but...) Thanks.
- r:** (MA Jeanyne) I will be bringing in Bucheron this month per your request.
- s:** “Please carry Bobbi’s White Bean Dip—we have a lot of others, but that’s the best!!”
- r:** (MA Jeanyne) We’ll bring it in. Should be in by time you read this.

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# FOW Announces Winners of 2010 Photo Contest

by Denise Larrabee, Friends of the Wissahickon

THE FRIENDS of the Wissahickon announced the winners of its 2010 Photo Contest, sponsored by Valley Green Bank, at a reception at The Cedars House on December 2, 2010. The contest was judged by Nick Kelsh, author/photographer of nine books including *Naked Babies* with Anna Quindlen, *How to Photograph Your Baby*, *How to Photograph Your Life*, and *The Sense of Wonder* by Rachel Carson. Special guest James Stewart, spoke at the reception. Stewart is a nature photographer, whose most recent work appears in *Wissahickon: Worth Preserving* (WVWA, 2007).

The winning photographs will be exhibited at The Cedars House until the end of the year. The Cedars House is a unique café and fitness spot situated on Forbidden Drive in Wissahickon Valley Park near Northwestern Avenue in Chestnut Hill.



photo courtesy of Friends of the Wissahickon

"Light Under Bridge" by John Swarts of Scranton, Grand Prize winner of the Friends of the Wissahickon 2010 Photo Contest

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For more information call 215-242-3121 or visit [www.thecedarshouse.com](http://www.thecedarshouse.com).

In January 2011, the exhibit will move to Valley Green Bank's Mt. Airy headquarters and the Grand Prize winning photograph will be on display at the bank's Chestnut Hill branch. Valley Green Bank, with its headquarters at 7226 Germantown Avenue in Mt. Airy, a branch at

The Friends of the Wissahickon, founded in 1924, is a non-profit organization dedicated to maintaining the Wissahickon Valley. FOW works in partnership with Philadelphia Parks and Recreation to restore historical structures throughout the park, eliminate invasive plant species, monitor watershed management issues, and restore trails throughout the park system with its Sustainable Trails Initiative. For more information, visit [www.fow.org](http://www.fow.org) or call 215-247-0417.

~ dlarrabee@verizon.net

## Winners of the Friends of the Wissahickon 2010 Photo Contest

### Grand Prize:

John Swarts of Scranton for "Light Under Bridge"

### First Prize Landscape:

Richard Bechtel of Germantown for an untitled Wissahickon landscape

### Second Prize Landscape:

Alexa Obolensky of Germantown for "Shadows on Sycamore"

### First Prize Structures:

John Swarts of Scranton for "Light Under Bridge"

### Second Prize Structures:

Thomas Doyle of Roxborough for "Lincoln Drive Afternoon"

and Barbara Knupp of Roslyn for "Reflection"

### First Prize Wildlife:

Alex Morgan of Mt. Airy for "The Spirit Appears"

### Second Prize Wildlife:

Richard Bechtel of Germantown for "Snake"

### First Prize People in the Park:

Janet Greenstein Potter of Chestnut Hill for "He Caught One"

### Second Prize People in the Park:

Merritt Rhoad of Glenside for "Generations"

### First Prize Junior Competition:

Amy Tassone Knupp of Roslyn for "Amy's Elbow"

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## A Gratifying Year For The Mt. Airy Art Garage (MAAG)

It's that time of year to jointly reflect on our humble beginnings, where we're at, and where we're going. It continues to be one "hell of a ride," and since we couldn't have done it without you, we thought we'd share our "musings" with you.

Mt. Airy Art Garage is an incubator for professional and emerging artists spreading the spirit of community to the Philadelphia art scene and empowering our members to share both eco-friendly and artistic sensitivity in Germantown, Mt. Airy, and Chestnut Hill.

Keep thinking about that as we share some stories:

- Who would have ever thought the Mt. Airy Art Garage would end up in a 5,000 sq. ft garage on Mt. Airy Ave. in the heart of the Mt. Airy business district? We call it kismet...fate...destiny. Remember our location—11 West Mt. Airy Ave.
- We're a nonprofit. Yes, you already knew that, but that's our way of saying that we wouldn't be where we are today if it wasn't for your support and donations. From artwork cascading into our hands for fundraisers to generous contributions from so many of you—we have been both astounded at your generosity and humbled by your support and commitment.
- Opening our doors? Early spring for Phase 1—our initial build-out will be in place to open with our member gallery and Fine Art and Handcraft Market. We thought we'd be open this December, but reality interceded. Let's just say we have a new-found appreciation for architects, contractors, permits and builders.
- Our team for the build-out is superb and growing. Our MAAG construction team is like everyone else that comes through our doors and joins us. They just "get it"—partnerships, community, artists, and art lovers.
- Special news bulletin! Did we tell you we hope to build out a no carbon footprint, sustainable space at our new location? We have just completed a partnership with Philadelphia University's MS in Sustainable Design Program. This has been an amazing experience with talented students and faculty alike. Grants and fundraising will make this happen!

Finally, our membership is growing. Before even opening our doors, we have volunteers who are stepping up to make our vision a reality (and we need more!). What truly touches us is the ongoing magic we make when our artists come together and collaborate. Artists are coming back to their work, creating more, selling more, inspired more. When it really works, there is nothing that can compare to the spirit that binds us all. MAAG, at the end of the day, is driven by artists for artists and art lovers. Like we have said all along "Without You There Is No Us."

MAAG is here to stay—an artistic force to be reckoned with. So, don't wait for our doors to open, join us now. Thank you one and all. Happy Holidays!

*Linda Slodki, President and Cofounder, Mt. Airy Art Garage*

# Newsworks Comes to NW Philly

by Jonathan McGoran, Shuttle Editor



photo courtesy of Newsworks.org

Celebrating the launch of WHYY's NewsWorks.org and its "hyperlocal" connection to the community with a ceremonial computer "plug-in" at the High Point Café on Cresheim Road are (l to r) Executive Vice President and COO Kyra McGrath, Mt. Airy and Chestnut Hill community NewsWorks editor Alan Tu, West Mt. Airy Neighbors Executive Director Lizabeth Macoretta, and John Kahler, Director of Communications for The Lutheran Theological Seminary.

ON DEC. 8, members of the community gathered at the High Point Café on Cresheim Road with representatives from WHYY-FM to launch NewsWorks.org. A new model in the changing media landscape, Newsworks.org is a Web service featuring "hyperlocal" news gathered by WHYY editors who have office hours in local coffee shops, including Mt. Airy's High Point Cafe. The "hyperlocal" effort is funded by the Corporation for Public Broadcasting as a national model for public media providers.

Newsworks joins two other hyperlocal sites in Northwest Philly: mt.airy.patch.com, which primarily covers Mt. Airy, and hillontheavenue, which primarily covers Chestnut Hill. Northwest Philadelphia neighborhoods covered by NewsWorks include Chestnut Hill, East Falls, Germantown, Manayunk, Mount Airy, Roxborough and West Oak Lane.

Official NewsWorks community correspondents, trained by WHYY and supervised by editors, file photos and stories focusing on their local neighborhoods. The correspondents received journalistic training at WHYY's Dorrance H. Hamilton Public Media Commons in Philadelphia. Local residents provide story suggestions to community editors during office hours at satellite offices throughout the neighborhoods.

Additionally, NewsWorks' team of contributors covers news and nurtures dialogue across the Delaware Valley, from Southeastern Pennsylvania to South Jersey and all of Delaware. It covers regional issues such as government and politics, health and science, arts and culture and business and education.

WHYY television and radio schedules, podcasts, live streaming audio and video and information about the public media company remain on WHYY.org.

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## Suggestions

by Norman Weiss  
Purchasing Manager

GREETINGS AND thanks for writing. As usual, suggestions and responses may have been edited for brevity, clarity, and or comedy. Since we now have shopper comments and suggestions and staff responses from three stores, I've started including the initials of the store of the staffer responding so readers know from which store the comment originated. If no store is listed, the response applies to all stores. FYI, our web site has a full listing of all our buyers and their e-mail addresses and phone extensions when applicable.

I saw a bit of news this month which was intriguing: a Canadian biotechnology company named Okanagan Specialty Fruits asked the U.S Department of Agriculture to approve a genetically modified apple that won't brown soon after slicing. To make its case, the company says that the type of genetic modification used on the apples doesn't introduce a new gene into the plant. Rather, scientists simply alter an existing apple gene to create the non-browning effect. I have to say I was relieved to read that the solution to the

serious problem of sliced apple browning is finally being addressed in a serious manner; humankind has struggled with this problem for too long. Okanagan has gotten some resistance from a company named Pyrambox which says putting cut apples in their pyramids also stops them from browning, and in fact cut apples in one of their pyramids will stay fresh for centuries with no genetic modification needed, or any new cosmic force, just focusing of existing cosmic force in pyramid fashion. I am advising all my investment clients to invest in Pyrambox.

The other thing that happened recently was the return of GTS Kombucha. Unpasteurized kombucha had been pulled of the market because of concerns it exceeded .5% alcohol content, which would be a violation of federal labeling law and alcohol laws in many states. The most interesting thing I found about GTS Kombucha is this quote from the founder: "We believe that, because Kombucha is a living culture, it can absorb the energy of the people who tend to it. That's why we take special care that the people mind-ing our Kombucha cultures are positive, healthful and respectful of the work. This may sound "new agey," but we sincerely believe it makes a difference in how our Kombucha tastes and how it makes people feel." So in addition to the enzymes and cultures floating around in a GTS Kombucha bottle, there is also people's positive energy. We thought this was such a good idea that our own Human Resources department is going to include screening people's energy for positiveness as part of the application process by including a check box to indicate whether your energy is positive or not.

### Suggestions & Responses:

s: "Fage Greek yogurt—we have fat-free; can we get 2%? It's really yummy! And

(continued on page 25)

## What is Weavers Way Co-op?



Weavers Way is a Food Co-op, a grocery store that is owned by its members—the people who shop here.

Because our owners are our shoppers, we don't try to make a profit selling unhealthy food at high prices. Instead, we sell the food our shoppers want us to sell—healthful, natural, and local foods, some grown and prepared right in our own neighborhoods. We buy local, we support fair trade, and we are committed to our community, because we are owned by our community. The dollars you spend here stay here, either invested in the co-op and the community, or distributed right back to the members who support us.

**Although we are owned by our members—and membership is important to what we do—we are very much open to the public: everyone is welcome to shop, and everyone is welcome to join.**

You can learn more about Weavers Way at [www.weaversway.coop](http://www.weaversway.coop), contact Membership Coordinator, Kirsten Bernal at [member@weaversway.coop](mailto:member@weaversway.coop), or better yet, stop in for a shop, or just to look around, at our stores in West Mt. Airy, West Oak Lane, and Chestnut Hill.



Equal Exchange Fair Trade

## January Coffees of the Month



Bulk Beans:

**Organic Midnight Sun**

reg. \$11.53 sale **\$8.99/lb.**

**Organic Rabble Rouser**

reg. \$11.53 sale **\$10.53/lb.**

Ground Coffee 12 oz package:

**Bright Day Brew** reg. \$8.03 sale **\$7.03**



# Wheat-Free & Gluten-Free Day

Saturday, January 29  
Noon to 4 p.m.

Please join us!

- Local Vendor - Amaranth Bakery in Lancaster, PA
- Manufacturers - Glutino, Nature's Path, Mary Gone Crackers Crackers, Blue Diamond Crackers
- Weavers Way dips & spreads
- The National Foundation for Celiac Awareness will be here to answer questions and give out information.

8424 Germantown Avenue • 215.843.2350 • [www.weaversway.coop](http://www.weaversway.coop)

### Mt. Airy

559 Carpenter Lane, 215-843-2350  
Open Every Day 9 - 8

### Ogontz

2129 72nd Ave., 215-276-0706  
Monday-Saturday 10 - 6

### Chestnut Hill

8424 Germantown Ave.,  
215-843-2350  
Monday-Saturday 7 - 8, Sunday 9 - 8

Follow us on Facebook  
and Twitter



We encourage all new or prospective members to attend an orientation meeting, where they can learn all about our co-op, our stores and our member work program. If you have not already joined, you can do so at the meeting, and you will also learn more about Weavers Way and all that your co-op has to offer, including member benefits and our Working Member program.

Orientation dates are listed below and are also posted on our website at [www.weaversway.coop](http://www.weaversway.coop). Please complete the form below and return it to any of our stores, so we will know which meeting you will attend. Meetings last approximately forty-five minutes to an hour and will include a brief store tour. We look forward to seeing you there!

#### Chestnut Hill Center for Enrichment/Chestnut Hill

8431 Germantown Ave. (parking entrance on E. Highland Ave.)

**Wednesday, Jan. 5 @ 6:45 p.m. • Wednesday, Feb. 16 @ 6:45 p.m.**

#### Weavers Way Ogontz Store/West Oak Lane

2129 72nd Ave. (intersection of Ogontz Ave., Walnut Lane & 72nd Ave.)

**Saturday, Jan. 22 @ 10:45 a.m. • Saturday, Feb. 19 @ 10:45 a.m.**

#### Weavers Way Co-op Offices/Mt. Airy

555 W. Carpenter Lane

**Wednesday, Jan. 14 @ 6:45 p.m. • Wednesday, Feb. 9 @ 6:45 p.m.**

PLEASE PRINT CLEARLY

Name \_\_\_\_\_ Orientation Date \_\_\_\_\_

Address: \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Phone number \_\_\_\_\_ E-mail \_\_\_\_\_

Please return this form to a cashier, mail to Weavers Way Co-op, Attn: Membership Department, 559 Carpenter Lane, Phila. PA, 19119 or fax to 215-843-6945, Attn: Membership Department. You can also call 215-843-2350, ext. 118 or e-mail [outreach@weaversway.coop](mailto:outreach@weaversway.coop).