

SAVE
THE
DATE

WEAVERS WAY FALL GENERAL MEMBERSHIP MEETING

SUNDAY, NOVEMBER 13, 5-8 p.m.
Waldorf School of Philadelphia, 6000 Wayne Ave.

Dinner, Co-op business and the return of Zero Waste — bring your table setting or be prepared to pay!
Street parking on Wayne, Harvey and Pulaski. Info: outreach@weaversway.coop

2016



The Shuttle

October 2016 Vol. 44 No. 10

Community-Owned, Open to Everyone

They Helped with Bagging

FIRST, WE TRADED OUR MEMBERS NEW SHOP THE CO-OP BAGS FOR OLD ONES THEY MIGHT have picked up at, ahem, other stores. Then, intrepid cooperators Josephine Leigh and Brooke Giles cut and tweaked and stitched the old bags into a beautiful, colorful 4-by-20-foot banner and a 10-by-12 stage backdrop. The repurposed bags made their debut at the Mt. Airy Village Fair on Sept. 11. (More Village Fair pictures, Page 23.)



WEAVERS WAY FARMS AND SAUL HIGH SCHOOL PRESENT

HARVEST ON HENRY

6th Annual Farm Festival

SATURDAY, OCTOBER 15 • NOON TO 4 PM

(Rain date: Sunday, Oct. 16)

Henry Got Crops CSA Farm - 7095 Henry Ave.
(At Saul High School)

FAMILY FUN

Pumpkin Painting 🍂 Kids Games
Face Painting 🍂 Apple Pressing
Cow-Plop Bingo 🍂 Petting Zoo 🍂 Hayrides

Live Music 🎸 Food
and more!

PIE BAKING CONTEST



TO REGISTER, VISIT:
weaversway.coop/pie

FREE ADMISSION

On-street parking. The Route 27 bus stops right at the gate.

Local Vendor Spotlight



We carry many varieties of Fruitwood Orchards honey.

The Buzz About Fruitwood Orchards Honey

by Laura Young, for the Shuttle

WITH AGRICULTURE DOMINATED BY MEGA-PRODUCERS, it's reassuring to find a favorite product packaged and distributed by a local family business. One example: Fruitwood Orchards in South Jersey, which provides honey, both bottled and bulk, to Weavers Way.

The story starts in 1951, when Gloria and Everett Wright planted 110 acres of fruit orchards in Gloucester County. To pollinate their crops, they made the then-nov-

el decision to set up beehives on their farm in addition to relying on wild bees. Other farmers, seeing their success, soon asked the Wrights to do the same for them.

In short order, the Wrights' pollination business overtook their fruit business. As a side benefit, they sold honey they extracted from their hives at a table by the side of the road.

Today, Fruitwood Orchards produces about 400,000 pounds of honey in a number of varieties ([www.fruit-](http://www.fruitwoodorchards.com)

(Continued on Next Page)

Weavers Way Cooperative Association
559 Carpenter Lane, Philadelphia, PA 19119
www.weaversway.coop
CHANGE SERVICE REQUESTED

WANT TO VOTE?

YOU HAVE TO BE REGISTERED!

The Weavers Way Education Committee reminds members that Election Day is Tuesday, Nov. 8, 2016. Here are two easy ways to register:

Register online. Go to www.pavoterservices.state.pa.us/pages/VoterRegistrationApplication.aspx. **You must be registered by Oct. 11, 2016, to be able to vote on Nov. 8.**

Fill out and mail a paper registration form. There are forms at the registers in the main stores — take one, fill it out and mail it, or give it to a cashier and we will mail it for you. Again, **you must be registered by Oct. 11, 2016, to be able to vote on Nov. 8**, so if you are mailing in the form, be sure to allow plenty of time.

The Buzz About Honey

Fruitwood Orchards

(Continued from Page 1)

woodorchardshoney.com). In both the Mt. Airy and Chestnut Hill stores, you can find Fruitwood Orchards' blueberry, orange blossom, wildflower, clover, raw clover and raw orange honey, with Chestnut Hill also carrying wild raspberry. In Mt. Airy, raw blueberry and raw orange honey are also sold in bulk.

It's still a family business; Dennis Wright, son of the original owners, manages the company along with his son, Kevin.

"Fruitwood Orchards honey is definitely the best-selling honey in the store," said Stephanie Kane, Weavers Way's local purchasing coordinator. "We chose it as our standard honey years ago."

To produce the orange-blossom honey, the bees commute. Each year, Fruitwood transports millions of them to Florida to pollinate orange groves.

How do you move millions of bees up and down the East Coast? As quickly as possible, and in one shot.

At night, when the bees are less active, employees load more than 4,300 colonies onto flatbed trucks and place netting over them. They begin their journey in the dark, but once day breaks, the bees naturally want to get to work. To inhibit their flying off to new pastures (literally), the trucks keep moving until they reach the bees' winter home in the Sunshine State.

The bees return between April and July to South Jersey, where they pollinate blueberries, cranberries and other crops. All the honey is extracted and bottled in New Jersey. The Wrights also still grow fruit, selling at the farm and several seasonal farmers' markets and running a U-pick operation. They also have a specialty crop — wine grapes for home and small commercial winemakers.

How is Fruitwood honey different

What's Up with Raw Honey?

Raw honey will separate in the jar. There will be "normal"-looking liquefied honey on top, and thicker, lighter, crystallized honey on the bottom. That's normal! Honey will crystallize from the bottom of the jar up. Also, if the bees visit different flowers and trees, different types of honey will crystallize at different rates. (According to Stockin's Apiary, honey from flowering trees often crystallizes less and more slowly than honey from field flowers.) If you want to reliquefy the honey, place the container in a bowl of warm (not boiling!) water, and stir. It may crystallize again, depending on how frequently you use it.



Fruitwood Orchards photo

Beehives on the move.

from commercial mega-brands? Fruitwood doesn't filter its honey, so it contains pollen, bits of beeswax, propolis, air bubbles and even the occasional bee wing. Nor is it pasteurized, as is often done to extend shelf life, but at the expense of enzymes, vitamins and other nutrients.

To process the honey, Fruitwood Orchards workers put frames of honeycomb into a centrifugal extractor, which spins the liquid honey to the outside edge of the collection container. It's piped off and stored in 55-gallon drums before being packaged for sale. Since honey crystallizes in the drums, it has to be heated gently

to get it to the bottling line — but never to a higher temperature than might occur naturally in the hive.

Fruitwood does have one thing in common with the big guys: They have been hit by colony collapse disorder, which has decimated honeybee populations nationwide for the last decade. Last year was the first time they had the problem, Dennis Wright said, but they lost 75-85 percent of their hives.

The consensus among scientists is that new pesticides that came on the market a decade ago probably play a role. In particular, they point to imidacloprid, the most widely used agricultural insecticide in the world, chemically related to nicotine. Even a sub-lethal amount in the hive makes bees more vulnerable to viruses and pests and, among other undesirable outcomes, adversely affects their memory, interfering with their natural homing abilities. In effect, they can't find their way back home.

Wright reports that, this season, they are back up to 95 percent of capacity, thanks to new hives they made from existing healthy ones. "Everything has looked as good as it ever has," he said.

While Fruitwood's honey is raw and unadulterated, it cannot strictly be called "organic." As Wright explains, use of pesticides and fertilizer on crops is so ubiquitous in the United States that it is difficult

to find any agricultural area that is totally pristine. Fruitwood tries to minimize the bees' exposure by moving them out of areas where sprays are being used. And the Wrights do treat their hives chemically to control mites, because there currently is no better alternative.

When you dip your spoon into that glowing amber ooze, you know you are in for a treat. But did you know that honey is also nutritious? Honey is quickly absorbed into the bloodstream, giving a quick energy boost, but raw honey also contains enzymes, pollen, minerals and vitamins. Honey has antibacterial properties and has been used in many medical applications over the years, such as storing skin grafts.

Honey is also known as a natural allergy remedy. You need to consume honey produced by a local beekeeper and work up to several teaspoons a day. First consult with your doctor. And never feed honey to babies under a year old. Their developing immune systems are not yet ready to handle a benign strain of honey botulism that doesn't bother adults.

Cooking with honey? Heating it to high temperatures, as occurs in baking and even hot tea, can destroy many of honey's benefits, according to honey aficionados. So stick to dipping and drizzling and you'll be fine.

Laura Young (lyoung@comcast.net) is a Weavers Way member.

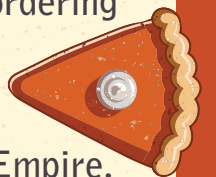
What's in Store at Weavers Way

DON'T WING IT



ORDER YOUR THANKSGIVING TURKEY FROM WEAVERS WAY

Halloween's not even here yet, and we're talking turkey? We just want to make sure everyone knows that ordering a fresh, never-frozen Thanksgiving turkey from Weavers Way is easy as pie.



We get our birds from Esbenshade's, Koch's and Empire.

YOU PICK UP NOV. 22-23.

Of course, we'll have pies, sides and all the ingredients you need to make your holiday table groan.



NEW THIS YEAR



Thanksgiving Dinner to Go from the Weavers Way Kitchen.

Roasted turkey breast & all the fixings, for 2 to 8 people. Vegan options too!



The Buzz About Honey

Honey + Cheese Is a Natural Combo

by Shawn O'Connell,
Weavers Way Mt. Airy Deli Manager

HONEY IS A NATURAL ACCOMPANIMENT FOR CHEESE—both are influenced by what's growing in the field or meadow where the bees buzz and the animals graze. The fun is in finding varieties that pair well with each other.

The depth of flavor varies in honey from light and floral to rich, dark and slightly bitter. Orange blossom and wildflower honeys are mild and versatile, but will cut through bitter or sharp notes in a cheese. Try them with a blue, like Gorgonzola or Stilton, or a chunk of Parmigiano Reggiano. A nutty cheese like Comte or Gruyere is bold enough for a stronger-flavored dark buckwheat or chestnut honey. Fresh cheeses such as chevre or ricotta are perfect for a drizzle of floral or eucalyptus honey, and could be exciting with the addition of a spicy element like chili oil, chili flakes or fresh hot peppers. Young pecorino like Santa Teresa or Rustico with black pepper is my favorite

pairing with lavender honey.

Then there's honeycomb: It's beautiful on top of Brie or a triple cream.

For vegans, Miyoko's Black Ash fermented nut cheese would be great with our Bee Free Honee made with apple juice.

Another delicious and easy way to use honey is to mix it with softened butter (again, Miyoko's makes a delicious vegan cultured butter) for pancakes, French toast, waffles or popcorn. Or spread honey and extra-virgin olive oil on a chewy slice of rustic bread and serve with some Castelvatrano green and black oil-cured olives and salty Marcona almonds. (What a great pizza that would make!)

Honey is as complex as cheese or olive oil; the sweetness can be surprising, disarming, enlightening or simply just the right balance.

soconnell@weaversway.coop



Honeycomb on Brie makes for a sweet presentation.

In Other Honey News at Weavers Way



Ben Brown honey is back! Chestnut Hill local Ben Brown has been keeping bees since he was a teenager. After taking a hiatus as an adult, he bought his wife a beehive as a birthday gift for the garden she designed for them. Like "giving a puppy to a couple of 9-year-olds," they fell in love with beekeeping again. And when Weavers Way Chestnut Hill opened, Ben got the idea to start selling his honey, produced just a couple of blocks away. With his small colony, he can only provide limited runs of honey. Get over to the Chestnut Hill store or the Farm Market at Henry Got Crops

Farm and get one of the 200 jars available! (And don't forget to bring back your jar! Ben sanitizes and reuses them to keep down costs and waste.)

No Saul Honey this year. We know everyone was excited to see the honey from the Saul High School beehives on the store shelves last fall. Beekeepers don't extract all the honey in the hive, leaving enough for the bees to feed off in the winter. Unfortunately, the bees at Saul had a rough summer, and beekeeper David Harrod felt it was best to leave all the honey to the bees to keep the colony safe and healthy. We'll try again next summer! — **Stephanie Kane**
Weavers Way Local Buyer



Also On the Shelves

Varieties and flavors may vary by store.

Local Brands

Bee Flower Natural Honeycomb* (MA)
Brown's (CH, Farm Market)
Fruitwood (MA, CH)
Instar Apiary* (MA, CH, Farm Market)
Subarashii Kudamono Asian Pear (MA)
WeBee Brothers* (MA, CH)
Stockin's Apiaries* (MA, CH)

**These brands source from their own hives and from neighboring farms, as well as internationally. Jars are marked with the source of the honey.*

National Brands

WeeBee Raw (MA, CH)
Medford Farms (CH)
Gunter (CH)
Glorybee Fair Trade raw (MA)
Wedderspoon Manuka (CH)
Field Day (MA, CH)
Wild Harvest (MA, CH)

What's in Store at Weavers Way

5 THINGS

Five Things is a service of Weavers Way.

For All the Houses at Hogwarts

Wizards of every stripe will descend on Chestnut Hill Oct. 21-22 for the Harry Potter Festival, turning it into a cross between Diagon Alley and Hogsmeade. Here's some of what the Co-op has in store for Potter Nation.



1 Reed's Flying Cauldron Butterscotch Beer— Every sip will make you a better wizard. Non-alcoholic and free of caffeine, gluten and GMO's.



2 Marich Green Beans Jelly Beans— In bulk in a rainbow of colors. Sorry, no vomit, earwax or tripe flavors. (Note: Sunny Harvest Jelly Beans also available in bulk in Mt. Airy.)



3 Chocolate— Any of your favorites will help in case of Dementor attack, but we hear fair-trade chocolate is an especially strong antidote.

4 Fire Whiskey, er, Fireside Tonic— Food & Ferments of Truxton, NY makes this version of the peppery potion cure-all. Suited to grownup tastes. Available Next Door and Across the Way.



5 Roling's Rock Cakes — a/k/a tea biscuits from Elkins Park. Kosher, handmade, preservative-free. You won't break your teeth on them — promise.





Five Years, Scores of Dinners, Lots of Good Works Funded

Our thriving Weavers Way Dining for Women organization celebrates five year this fall! We organized in response to Betsy Teutsch's pitch in the September 2011 Shuttle, and here we are now, three chapters strong, with a Monday, Tuesday, and Thursday group, each meeting for a monthly potluck dinner.

Our statistics are an impressive testament to the power of collective giving circles and social capital building!

- We've shared over 160 chapter dinners!
- We've donated food monthly to local food kitchens!
- We've all learned tons about women's challenges, and solutions, around the world!
- We've eaten a lot of great food, drunk many a bottle of wine and made umpteen new friends!
- We've raised over \$100,000, supporting 60 global grass-roots girls' and women's empowerment projects!

If you'd like to join a chapter, contact betsy@betsyteutsch.com.

★
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but just wait until you try our meat.* ★

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weavers way

Coffee OF THE Month

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Organic Cafe Peru Medium, Organic Bird of Paradise

Sale \$7.99 reg \$8.99

Organic Decaf Breakfast Blend Coffee

Sale \$10.99 reg \$11.49

Oct. 5 - Nov. 1

New items now available at everyday low prices.

Your dollars go even further with more than 300 items in the Co-op Basics Program.

What's in Store at Weavers Way

Check It Out!

by Karen Plourde, Weavers Way Communications Staff

All Wellness & Good

Head lice? Already?

We'd all be on board for someone waving a wand and making head lice disappear forever (Hello, Jon Dorenbos?). But until that happens, head to Next Door or Across the Way. Wellinhand Nit Kit, available Next Door, includes a nontoxic aromatherapy preparation, a fine-toothed comb, a shower cap and a 5x magnifier. It's vegan and cruelty free (except to lice, of course).



To help prevent further outbreaks, pick up a bottle of Babo Botanicals Lice Repel conditioning spray. It's a blend of rosemary extract, thyme and tea tree oils, and contains no parabens, sulfates or phthalates. Across the Way carries the Wildchild Quit Nits kit, which includes nontoxic treatment cream and preventive spray. No combing out of nits is required, they say. ATW also sells the spray separately.

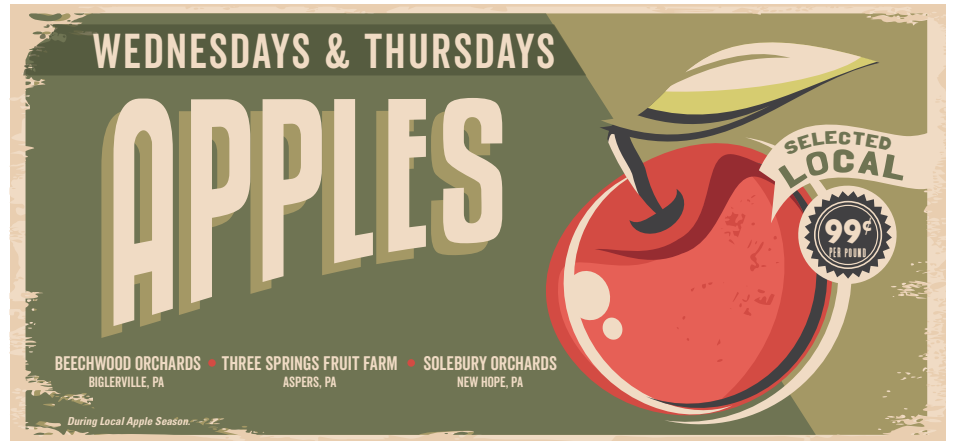
Goings On in Grocery

A bump-up in bulk spices in the Hill. And Urban Grain blends are on the shelf in Mt. Airy.

The Incredible Bulk in Mt. Airy is the place to go for all manner of spices and teas, but Chestnut Hill has upped its game recently, reconfiguring the bulk herb and tea section to accommodate 17 additions. You can now find such seasoning blends as berbere, five-spice powder, jerk and ras el hanout. New staples include bulk carob and cacao powders, cornstarch, chives and smoked paprika. And wellness herb fans can stock up on dandelion root, echinacea, milk thistle seed, citric acid and stinging nettle, among others. All the new stuff (as well as our stalwarts) is from Frontier.



Meanwhile, the grocery folk back at Greene and Carpenter added Urbane Grain quinoa blends from San Jose, CA, to their selection of side-dish mixes. Three flavors are available: three-cheese mushroom, roasted garlic and fines herbs, and miso edamame



The Deli Dispatch

Is there such a thing as too much charcuterie?

Not in Chestnut Hill, which has added shelf-stable cured deli meats from Daniele Inc. of Pascoag, RI, a family-owned company with a 60-plus year history of drying and curing meat. Selections include Genoa salame, Del Duca prosciutto and jamon Serrano, and sliced chorizo. And in cheese news, Cacio di Bosco aged sheep's milk cheese with truffle has found a home in the case.



Meat & Fish Market

All summer long, you've been avoiding your oven. But rub your hands together; it's roast time again.

Until Oct. 18, Aspen Ridge natural beef bottom round roasts from humanely raised cattle are \$1 off a pound. At that price, you can buy one for tonight and another to put in the freezer. Pass the carrots and potatoes, please.



kplourde@weaversway.coop

weavers way coop

HOMESTEADING WORKSHOPS & EVENTS AT THE FARMS

OCTOBER

SATURDAY, OCT. 1 **9AM-1PM**
Volunteer Day at Awbury*

SATURDAY, OCT. 15 **NOON-4PM**
Harvest on Henry Farm Festival**

For info on participating, contact Stephanie Kane at skane@weaversway.coop or 215-843-2350, ext. 122.

* Weavers Way Farm at Awbury Arboretum, 1011 E. Washington Lane
 ** Henry Got Crops Farm at Saul High School, 7095 Henry Ave.
 Visit www.weaversway.coop/homesteading for more info.

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Editor's Note

by Mary Sweeten, Editor,
Weavers Way Shuttle



LAST MONTH, THE SHUTTLE PUBLISHED a letter from a Co-op member lamenting that the Petapalooza festivities in Chestnut Hill this summer featured local pet rescue groups and barnyard animals and their guardians, but no representatives from farm animal sanctuaries.

This month, the Shuttle is publishing a letter from the Manatawna-Saul 4-H Club taking exception to that letter-writer's characterization of what they do and what 4-H is all about.

This is how letters work in the newspaper . . . except . . . the first letter was written by a Weavers Way staffer, identified as such (all our staffers are members), and the 4-H folks feel this implied she was speaking for the Co-op.

Now, newspapers — even this little “association newsletter,” which is the segment of the publishing business the Shuttle is in — often make distinctions that are kind of lost on readers. So even though it's perfectly clear to ME that a letter is just someone's opinion, I can see how others might mistake it for something more official.

Here's the thing, though: I feel strongly that NOT identifying the original letter-writer as a staffer — especially when she was writing about a Weavers Way event — might make it seem as if we're trying to hide something.

Sometimes readers (writers, too) don't understand why editors do the things they do. Often it's a judgment call. We make them all the time — whether to trim letters, fix mistakes (or let people have their erroneous say), run them at all. I know, it's really on me to make sure readers understand what we're doing, not your job to figure it out. Hey, the Shuttle does run a disclaimer that says content is the opinion of the writer, not necessarily that of the Co-op or its board. It's right there — in the teeny-tiny fine print.

So, sorry for the misunderstanding. There. That should clear things up.

msweeten@weaversway.coop

The Shuttle is published by Weavers Way Cooperative Association.

Statement of Policy

The purpose of the Shuttle is to provide information about co-ops, healthy food and other matters of interest to Weavers Way members as consumers and citizens.

Weavers Way members are welcome to submit articles (approximately 500 words) and letters to the editor (200 words) on subjects of interest to the Co-op community. Editorial copy is due the 10th of the month before publication, e.g. Dec. 10 for January.

No anonymous material will be published, and all submissions must include an email or phone number for verification. The Shuttle retains the right to edit or refuse any article or Letter to the Editor. Submit to editor@weaversway.coop.

Articles and letters express the views of the writers and not those of the Co-op or its Board, unless identified as such.

Advertising

Advertising for each issue is due the 1st of the preceding month, e.g. Dec. 1 for January. Ad rates are available at our stores, online at www.weaversway.coop/shuttle, via email at advertising@weaversway.coop or by calling 215-843-2350, ext. 314. Advertised products or services may not be construed as endorsed by Weavers Way Co-op.

The Shuttle is printed on 100% recycled paper.



L·E·T·T·E·R

No One Cares More About Animals Than Our 4-H Kids

(This is a response to a letter in last month's Shuttle. Read it at www.weaversway.coop/mcbride-letter.)

DEAR NELL,

Thank you for your concern about our 4-H animals of Manatawna-Saul 4-H Club who participated in last month's Petapalooza at the request of Weavers Way Co-op. As the current Sheep Leader at M-S 4-H, a longtime Weavers Way working member, and a vegetarian and animal lover, I'd like to clarify a few things.

First of all, you are correct in saying that, traditionally, 4-H (“Head, Heart, Hands & Health”) is an agriculturally focused organization. Pennsylvania is predominantly an agricultural state, and part of 4-H's role in our Commonwealth is to promote and support agriculture. But 4-H does not just grow future farmers. It also grows veterinarians, scientists, environmentalists, public leaders and, in the case of our 4-H club, even vegetarians, vegans, community activists, and animal advocates.

Yes, our sheep and other animals are

predominantly market animals, and our kids do learn how to care for their animals — how to give inoculations, and assess their health; how to feed, groom and medicate. They learn biology, anatomy and physiology. Perhaps more importantly, they learn about committing and working hard cooperatively. They also learn hard lessons about the life cycles of animals in the human (and pet) food chain through their firsthand experience with birth and death on the farm. They are confronted on a weekly basis with ethical questions about where their food comes from, and they learn to raise their market animals humanely and ethically.

Our animals are pasture-raised on our 76-acre farm in Upper Roxborough, and are very much loved and compassionately cared for by our families from the moment they are born, in early Spring, until they go to market in January. While I will agree that traveling to events such as Petapalooza can be stressful for our animals, our events are specifically limited in time and locale to ensure that morning and evening feedings are absolutely not affected, and that the stress of traveling and being out in unfamiliar surroundings is minimized. The reality is that these events are a necessary

part of being able to pay for the upkeep of our 4-H animals, which are well fed and receive top-quality veterinary care from Quakertown Veterinary Hospital. If you observed our animals at all during their time at Petapalooza, you would have seen that they were relaxed, well cared for and very comfortable hanging out with their child/owner, each of whom have known them since birth and spent the last six months lovingly hand-raising them.

So please understand that while we appreciate your concern about the animals, as it mirrors our own, your disparaging remarks about our 4-H club are misdirected and hurtful to the children (and their parents) who spend hours every week working tirelessly to care for our special flock, doing what most people cannot: putting a face to their food.

Yes, we teach our children how to raise farm animals, and these animals do go to slaughter, but we are also teaching them how to do so mindfully and with compassion, and in a way of which we are all extremely proud. For that, the kids of 4-H should not just be supported, they should be applauded.

*Su Kleger Murphy
for Manatawna-Saul 4-H Club*

SHUTTLE LETTERS POLICY

The Shuttle welcomes letters of interest to the Weavers Way community. Send to editor@weaversway.coop. The deadline is the 10th of the month prior to publication. Include a name and email address or phone number so we can contact you for verification; no anonymous letters will be published. Letters should be 200 words or less and may be edited. The Shuttle reserves the right to decline to run any letter.

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GM'S CORNER

Bring Philly's Factories Back to Life — Cooperatively

by Jon Roesser, Weavers Way General Manager

THERE'S A MAP OF OUR AREA ON THE wall in my office, pierced with pushpins showing the locations of our little Co-op Empire: the two stores, the two farms, the warehouse on Hunting Park Avenue.

Mariposa Food Co-op in West Philadelphia and Creekside Co-op in Elkins Park have pins too, as does the soon-to-be Kensington Food Co-op at Frankford and Lehigh and our own possible new store in Ambler.

The map is instructive in that you can trace on it the development of Philadelphia over the centuries. We are known most famously for our colonial era — Birthplace of the Nation and all that. That's what the tourists come to see.

But looking at the map, one comes to see how small colonial Philadelphia was compared to the city we know today. Today's Philadelphia is largely, in fact almost entirely, the product of the Industrial Revolution, built in the second half of the 19th century and first half of the 20th.

The bones of this great industrial city are all still here: the rail lines, the consolidation yards, the wharfs, and the hundreds of thousands of rowhouses, built to house workers' families close to the factories in which they toiled.

A lot of the factory buildings are still here too, some converted into lofts for tattooed hipsters, some repurposed as warehouses or churches or concert halls, a very small number still being used to make

things. Most are just abandoned.

Philadelphia is slowly reinventing itself, developing a service economy reliant on tourism, education, and healthcare ("eds and meds"). That's all good.

But looking at my map, I can't help but ask: How can our city get back to doing what it was built to do? How can Philadelphia start making things again?

A certain presidential candidate says the fix is easy. Negotiate better trade deals, tip the economics in favor of building things in the United States and presto, those abandoned workshops in North Philadelphia will start humming again.

One need not be an economist to see through this political bluster, intended to fool the ill-informed. There is no easy fix.

But that doesn't mean Philadelphia cannot get back some of its industrial past. The infrastructure is all there, as is easy access to consumers (highways, railways, and the port all make getting stuff in and out of here a breeze). There's also a huge underemployed labor force.

To the annoyance of many, my solution to almost everything is cooperation — in this case cooperation between city government, which wants the tax revenues generated by working factories, and city residents, who want the jobs generated by working factories.

With a concerted effort, over time Philadelphia could become the American equivalent of Mondragon, the region of Spain that's home to the Mondragon Cooperative Corp., responsible for nearly 4

percent of the region's GDP.

And now we have an opportunity to get things going.

Later this month, City Council is holding a hearing on cooperative development in Philadelphia. Councilman Derek Green, a member of Weavers Way, called the hearing, with the support of, among others, our district councilwoman, Cindy Bass. I've been asked to testify, as have other leaders of the cooperative economy in and around Philadelphia.

My goal will mostly be to get the word out about the cooperative model and the potential benefits to the city of growing the cooperative economy. They'll hear me talk about keeping profits local, reducing our reliance on fickle out-of-town corporations, the resiliency of cooperatives in the ebb and flow of the business cycle, and the elimination of worry that employers will relocate to greener pastures where the labor's cheaper and the taxes lower.

One potential outcome of the hearings could be the development of a fund to assist co-ops with their development, as some other cities, including New York, have done.

It could serve as a good first step in what would be a long but potentially very rewarding endeavor.

If you're interested, I urge you to attend the hearing on Monday, Oct. 24, from 1 to 3 p.m. in City Hall Room 400.

See you around the Co-op.

jroesser@weaversway.coop



Donations for Rico Stevenson's family

Weavers Way has set up an account to collect donations for the family of Chestnut Hill meat-cutter Rico Stevenson, who died in July, along with his wife, Tyronda. They leave four sons, MarQuel, Anrico, Dymere and Logan, ranging in age from 19 to 5.

Donate online at www.weaversway.coop/rico. You may also donate at the register or by mail to Stevenson Fund, Attn. Finance, Weavers Way Co-op, 559 Carpenter Lane, Philadelphia, PA 19119. Checks should be made out to Weavers Way, with the notation "Stevenson Fund" in the memo line. Contributions will be taken through Dec. 31, 2016, and one check will be sent to Rico's family at the end of the collection period.

Please note that donations to this fund are gifts, not charitable donations, and are not tax-deductible. Questions? Email editor@weaversway.coop.

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Ryan Horan, AuD, will lead the presentation. Dr. Horan is with Widex, one of the Top 6 hearing aid manufacturers in the world. He started wearing hearing aids at age 5 and has tinnitus as well. He is passionate about helping others suffering from hearing and tinnitus challenges.

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Be Seen & Heard At City Council Hearing on Co-ops

by Margaret Lenzi, for the Shuttle

JOIN US OCT. 24 FOR A LONG-AWAITED hearing on how the City of Philadelphia can support the growth of cooperative businesses.

From 1 to 3 p.m. at City Hall Room 400, Philadelphia City Council's Committee on Commerce and Economic Development will hold a public hearing on Resolution No. 160701 regarding the development of co-ops and initiatives to support their growth.

Spearheaded by the Philadelphia Area Cooperative Alliance, this hearing is an important first step to using public policy to boost the cooperative economy in Philadelphia. And it's about time! The city can find millions of dollars for tax abatements to condominium owners and real-estate developers downtown. What about investing some of our money in enterprises that are owned and controlled by the workers or by the people who use its services or buy its goods?

PACA's work on the resolution was inspired by cooperative business development initiatives in other cities, including New York and Madison, WI. In early 2016, PACA staff, board and allies started meeting with City Council members to explore how Philadelphia can support the development of cooperatives. In a city where one in four residents lives in poverty, the power of the cooperative model as a strategy to address inequality and build community wealth is gaining traction among councilmembers. Councilman Derek Green championed the co-

CITY COUNCIL HEARING ON CO-OP DEVELOPMENT (RESOLUTION 160701)

Monday, Oct. 24, 1-3 p.m. City Hall Room 400

Weavers Way General Manager Jon Roesser scheduled to testify.

More info: www.philadelphia.coop/hearing



operative resolution, with support from Councilwoman Cindy Bass, Councilwoman Helen Gym, and Councilman Mark Squilla.

Funding technical assistance, assisting in the conversion of existing businesses to worker cooperatives and developing a cooperative loan fund are just three ways that we could significantly boost the creation of cooperative businesses.

At the hearing, we will also hear from national and local experts on what is happening and from many cooperatives in our city that are starting up and growing.

For more information, visit www.philadelphia.coop/hearing or contact michaela@philadelphia.coop.

We need you to show up in force to show Council that we want their support to grow our diverse network of cooperatives in Philadelphia. See you at City Hall!

Margaret Lenzi (mlenzi@comcast.net) is secretary of the PACA Board and a former Weavers Way Board president.

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October Is Co-op Month

Co-ops around the world share a set of guiding principles with Weavers Way, including “cooperation among cooperatives,” and “concern for community.” When you purchase delicious, healthy food at the co-op, you’re supporting a business that cares about people and contributes to a livable, sustainable community. And when you choose products from co-op farmers and vendors, that impact grows and grows!

In October, we’re proud to join with nearly 150 food co-ops around the country to celebrate the many stories of how cooperative companies, suppliers, manufacturers and farmers are growing strong, healthy communities around the world. Together with our co-op shoppers, we can make a difference!

The participating companies, **Alaffia, Alter Eco, Divine Chocolate, Dr. Bronner’s, Equal Exchange, Guayaki, Maggie’s Organics, Organic Valley, Shady Maple Farms** and **Theo Chocolate**, work with cooperative suppliers and manufacturers or are cooperatives themselves, and work to build strong bonds between the people who purchase their products and the people who supply them.

These companies along with National Co+op Grocers are aiming to raise \$80,000 for the La Riojana Co-op, an Argentinian producer of wine and olive oil. Through their cooperative business model, La Riojana has been able to significantly improve the well-being of their member communities. With the funds raised, La Riojana Co-op can obtain organic certification for 80-95 growers.

To learn more about how these companies are helping communities to grow around the world, visit www.strongertogether.coop — and look for more information in the October Co+op Deals flyer. Happy Co-op Month!



co-ops grow communities

By choosing products from these companies, you’re supporting businesses that care about people and contribute to livable, sustainable communities around the world. Read their stories at www.strongertogether.coop.



International Co-op Principles

- 1 Voluntary and Open Membership
- 2 Democratic Member-Owner Control
- 3 Member-Owner Economic Participation
- 4 Autonomy and Independence
- 5 Education, Training and Information
- 6 Cooperation Among Cooperatives
- 7 Concern for Community

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FOOD MOXIE

We dig what we eat.

Help Us Help Kids Have a Happy Halloween!

by Melissa Powell, Food Moxie Garden Educator

WE HAD SO MUCH FUN IN GARDEN CLUB LAST HALLOWEEN — we're hoping Co-op members can help make this year even better! For those who don't know, Garden Club is our farm- and nutrition-education program for young people at Stenton Family Manor in Germantown, Philadelphia's second-largest emergency family housing facility. During the school year, Garden Club meets twice a week to dig into nature, crafts and more, spending time outside exploring Hope Garden (the ½-acre farmette we cultivate behind Stenton) as long as the weather permits.

Part of what made last year's Garden Club Halloween celebration so much fun was that we popped—and ate!—popcorn the kids helped grow in Hope Garden. The other thing that made the afternoon so special was making costumes. The kids had a blast converting T-shirts into superhero costumes — and their parents were grateful to have costumes taken care of! This is where you come in: We're putting out a call for costume supplies for this year's Halloween party. In particular, we'd love to receive donations of the following:

- Bright colored new T-shirts (all sizes needed!)
- Pipe cleaners
- Glitter glue
- Scissors
- Feathers
- Fabric markers

To coordinate your donation, email Program Director Jackie Schrauger at jackie@foodmoxie.org.

Thank you so much for helping make this year's Halloween celebration at Stenton extra special!

melissa@foodmoxie.org



Some of last year's Garden Club trick-or-treaters show off their creative (and scary!) Halloween designs.

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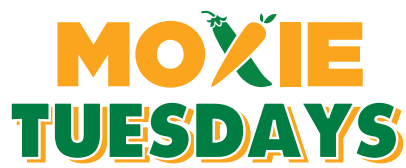
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Weavers Way & Food Moxie Are Teaming Up

by Crystal Pang, Weavers Way Marketing, and Rachel Reynolds, Food Moxie Development & Communications



FOOD MOXIE AND WEAVERS WAY are teaming up for a weekly series about all things food!

Join us every Tuesday through the end of the year for Moxie Tuesdays. From 7 to 8:30 p.m. at the Garage, 542 Carpenter Lane (across the street from the Mt. Airy store), we'll present workshops, movies, cooking demos and more — if it has to do with food, it's on the table. The series runs through Dec. 27, and no matter the topic, the sessions are al-

ways free for all members!

Mercelyne Latortue, Food Moxie Nutrition Education Associate and Hope Kitchen instructor, and Wendy Romig, clinical nutritionist/herbalist from Sage Integrative Health, will lead several sessions; Weavers Way Co-op staff and community members will also contribute.

The series satisfies two key goals: Food Moxie's interest in getting to know Co-op members and shoppers better by

sharing some of their services, and the Co-op's commitment to providing quality programming to bring the community together. The result? A dynamic and engaging series of food-related evenings on topics ranging from creative lunch packing to shopping the Weavers Way bulk section on a budget. We'll also hold thought-provoking movie screenings featuring speakers and discussions. There's something for everyone, whether you're curious about mindful eating or what exactly gluten is. Come for one session or participate in the whole series!

Check the Events Calendar at www.weaversway.coop/events for details and updates.



We dig what we eat.

An offshoot of Weavers Way Co-op

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FOOD MOXIE

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Philadelphia Brewing in Kensington, left and right, was the starting point, with Equal Exchange supplying the cold-brew coffee; center, a farmer describes the Sunday Breakfast Farm in Center City.

In Second Decade, Philadelphia Urban Farm Bike Ride Unearths . . .

by Chris Hill, for the Shuttle

WEAVERS WAY CO-OP HAS BEEN sponsoring the Philadelphia Urban Farm Bike Ride for 11 years now — for the last five years in close partnership with our affiliated nonprofit, Food Moxie. The latest ride was held Sept. 10. Around 100 riders visited nine different farms, starting and ending at the Philadelphia Brewing Company in Kensington. Despite the 95-degree heat this year, everybody who participated loved the ride, as they always do.

This year, in celebration of the many joyful rides we've had over the years (with not a single rainout!), I'd like to try to capture why the ride has been such a long-standing success, and what its value is.

Every year on the ride is different — different farms, different players. But it's also always the same in the passion, intensity, commitment and creativity farmers and community members bring to their farms, which are often in cast-off corners of Philadelphia — the corners most in need of green space and healthy food.

Also the same and ever-changing are the neighborhoods where we ride. This year we pedaled through Kensington, Fishtown, Newbold, Passyunk East, Northern Liberties, Queen Village, Fitler Square and Art Museum — all neighbor-

hoods either doing well or gentrifying.

But we were mostly passing through those areas on the way to the farms, where most of our trip was spent — in far south South Philadelphia, Point Breeze, Brewerytown and Strawberry Mansion, and across the breadth of North Philadelphia. These neighborhoods have stayed the same in their intractable poverty — a poverty that astonishes and shames every time you see it.

This year we were riding across the breadth of North Philadelphia on Dia-

mond Street, and I thought of Russell Conwell's famous "Acres of Diamonds" speech, delivered thousands of times during his long tenure as president of Temple University. Here's the essence of what he said about the University's mission:

He who can give to this people better streets, better homes, better schools, better churches, more religion, more of happiness, more of God, he that can be a blessing to the community in which he lives tonight will be great anywhere, but he who cannot be a blessing where he now lives will never be great anywhere

on the face of God's earth. "We live in deeds, not years, in feeling, not in figures on a dial; in thoughts, not breaths; we should count time by heart throbs, in the cause of right."

It was a noble aspiration — to turn out students ready to give back to their community and sow it with acres of diamonds. Unfortunately, all we see now across this broad stretch of Philadelphia are acres of broken glass.

So what does this have to do with the Urban Farm Bike Ride? One of its primary values is the opportunity it gives us to see our city slowly and up close — and to remind us of the work that needs to be done, which the farmers and gardens on our tour are part of. Here are some highlights.

Many of the farms we visit from year to year have been around for over a decade now, testifying to their resilience and value. But every year there are many new farms taking the plunge.

This year seemed to be the year of South Asia. Many Bhutanese and Burmese refugees live in far South Philadelphia, around 8th and Snyder. They appear to have an insatiable hunger to grow their native foods and to assert some control over their destiny, and this has transformed the urban farm movement in Philadelphia. Two of the farms on the tour



EPRA Farm is across from Strawberry Mansion High school.

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Top left, Glenwood Green Acres, and center and right, Philly Urban Creators' Life Do Grow Farm, both in North Philadelphia; left and below, sunflowers flourish at Sunday Breakfast Farm.

... City's Cycles of Revitalization and Poverty

this year grew to meet the demand for farm and garden space from these refugee populations.

Growing Together, at 25th and Reed, is a 4-acre farm and community garden that opened late last year in response to a 300-plus waiting list. The farm has 250 active garden plots this year, maintained by Bhutanese and Burmese families, but also by Congolese refugees and African-American neighbors. Five different languages are spoken. In addition there's a commercial farm run by refugees as a business that has another several hundred raised-bed plots. (As with many farms in Philadelphia, it's an old commercial site, covered in concrete and rebar.)

One force that links most of the farms on our tours: They are supported by the Pennsylvania Horticultural Society's City Harvest Program, which supplies wood for building beds, topsoil and compost, seeds and seedlings, training and much more. PHS received a grant from the U.S. Department of Agriculture to make starting this farm possible.

The expense is great, and the need is great. As an example, one truckload of compost/soil mix costs around \$750, and dozens of such truckloads are needed for a farm this size. The installation of a water line cost \$40,000.

Growing Together is a partnership of PHS and the Nationalities Service Center (www.nscphila.org), which works to find homes and jobs for new immigrants.

The farm at the end of the world. If you drive past Citizens Bank Park to the old food distribution center, you'll run into a fence, beyond which is I-95. That's where Grow Philly (www.growphilly.org) is located, on the grounds of Novick Brothers food-service company. A few years back, the property was mainly hard-packed clay removed during the construction of I-95. Today it's full of 100-yard rows of Asian peppers and eggplants, and hundreds of lush roselle bushes, which provide a sour leaf plant used in South Asian cooking. The farm serves the same South Asian populations as Growing Together. Novick partner Gary Novick started the farm several years ago. He found he loved urban farming so much that he quit his job and now works full-time on the farm. He partnered this year with the two farmers at Grow Philly, who'd been working with the South Asian refugees. Resources from PHS also heavily support this farm.

The farm the NFL helped build. Connor Barwin bikes to the Eagles training facility in South Philadelphia via 19th Street. He saw a broken-down basketball court near 20th and Tasker and decided to get involved in renovating it, and



in building a community garden on the site of a rundown pocket park. His foundation, Make the World Better, partnered with Urban Roots and the Mural Arts Program to create Ralph Brooks Jr. Community Garden, named after a neighborhood boy who was paralyzed by a stray bullet in 1988. The garden features lots of messages, including a mural memorializing the many victims of gun violence in the neighborhood.

EPRF Farm in Strawberry Mansion. Across the street from Strawberry Mansion High School, close to the intersec-

Photos by Robert Leslie Smith and Anna Danusiar

tion of 33rd Street and Ridge Avenue, is the farm and community garden of the East Park Revitalization Alliance (www.epralliance.org). The EPRF farm has a beautiful new open shelter topped with solar panels. It will soon have a greenhouse and hoop house, with a passive heating system developed by PHS that uses solar-heated water running through pipes buried under the greenhouse.

The EPRF farm was jump-started by the same USDA grant that kicked off the growth of Growing Together, and PHS heavily supports the farm. In fact, half of the new greenhouse will be used by PHS — complementing its four other greenhouses around the city, which grow seedlings for hundreds of farms and gardens. (PHS is also hoping to build a greenhouse near Growing Together.)

EPRF works with students in the culinary program at Strawberry Mansion High School, teaching them about soil fertility, helping them raise crops and then working with them to prepare foods using the vegetables they've grown.

Come on next year's ride and learn more. It will all be different — and the same.

Chris Hill is president of the Weavers Way Board of Directors. Reach him at tchrisill@gmail.com.

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Erosion and Dumping? Enter FOW Volunteers

by Erin Mooney, for the Shuttle

WHEN WISSAHICKON INTERESTED CITIZENS Association contacted Friends of the Wissahickon about erosion issues at an entry into the Wissahickon Valley Park, FOW staff visited the site to see the damage firsthand.

The entrance, on Sumac and Vicaris streets, links to a connecting trail near where the Wissahickon's Yellow Trail ends.



"It was really eroded, and stormwater had funneled through the path, making for a rocky, steep and slippery entrance," said John Holback, FOW Volunteer Coordinator. Making things worse,

nearby residents had also dumped grass clippings, tree limbs and other yard waste there.

Stormwater erosion is a continuing problem throughout the park — there are many sites like this one that need repairs from water that regularly drains through steep trails.

Working with the Philadelphia Water Department, FOW has developed a plan to better manage stormwater at Sumac and Vicaris, improve the trail's condition and make it more appealing overall. In August, FOW staff and volunteers built terraces with locust logs to provide better footholds, but that's not a permanent solution. "Without redirecting the stormwater, that work will just float away," Holback said.

So FOW, the Water Department and WICA will spend two Saturdays in October working on the site to finish the work they began this summer. Several ditches will be dug to collect water that will then be



FOW photo

Volunteers shore up trail at Sumac and Vicaris in August.

dispersed in the forest area, Holback said, and native plants will be installed to help slow down and absorb the water.

Want to help? Volunteers are needed on Oct. 15 and 29. On the 15th, the focus will be on general clean-up, as well as chipping of the trees and other waste that has been dumped. Volunteers will also be working to educate neighbors about the improvements. On the 29th, volunteers will assist in digging ditches, moving dirt and completing the project.

Contact volunteer coordinator John Holback at holback@fow.org to sign up, or for more information on this or other projects.

Erin Mooney (erinrosemooney@gmail.com) is the publicist for Friends of the Wissahickon.

Mt. Airy Coalition Awards \$14,000 to 6 Area Schools

THE MT. AIRY SCHOOLS COALITION HAS AWARDED \$14,000 to six local public elementary schools. A.B. Day, Emlen, Lingelbach, Henry, Houston, and Jenks will receive the grants, which will go toward funding STEM (Science, Technology, Engineering and Math) programs, programs for gifted students and technology advancements that allow for blended learning in literacy and math.

"We are proud to be able to give back to the students in our communities," said Kim Massare, director of development and community programs at Mt. Airy USA. "These grants will go directly to classrooms throughout northwest Philadelphia and students will directly benefit from this program."

The Mt. Airy Schools Coalition is made up of three community organizations — West Mt. Airy Neighbors, East Mt. Airy Neighbors and Mt. Airy USA — and works to facilitate strategic investment of the community's human capital and financial resources to support public schools. A mixer for current and prospective public school parents and community supporters is planned for October.

It is the third year the coalition has worked with business owners to direct their state tax dollars to area schools through Pennsylvania's Educational Improvement Tax Credit program. EITC, available through the state since 2001, allows local businesses to contribute to a designated nonprofit organization and receive a tax credit. The money can go to private or public schools in the community. Since 2013, the Mt. Airy Schools Coalition has awarded over \$30,000 in grants to the six local elementary schools.

"We're thrilled to be able to use this grant to provide fourth- and fifth-graders at Emlen with the opportunity to learn more about the environment," said Emlen Principal Tammy Thomans. "Children in our After School Gifted Program will have the opportunity to visit area environmental areas and become lifelong explorers."

For more information about the Mt. Airy Schools Coalition, visit mtairyusa.org/our-services/mtairyschools.

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For Philly Schoolyards, Going Green Isn't As Hard as It Looks

by Rachael Griffith, for the Shuttle

WHAT DO EMLÉN SCHOOL IN EAST MT. AIRY AND KELLY School in Germantown have in common? They both have master plans for amazing schoolyard redevelopment projects that are not yet funded.

In the past several years, school communities have recognized the immense benefits of transitioning from the asphalt deserts that currently define most schoolyards to vibrant landscapes that encourage creativity, exploration, physical activity, healthy lifestyles and connection to nature. Such greenspaces become an amenity not just for the school, but for the surrounding community, improving a school's "curb appeal" and public perceptions of the school.

However, these improvement projects come with hefty price tags: A complete school redevelopment project, such as at Lea in West Philadelphia or William Dick in Strawberry Mansion, have construction costs of over \$500,000, and sometimes exceed the \$1 million mark. The School District of Philadelphia has committed to funding as many of these projects as it can, but at most that might be a handful per year. With about 300 schools in the District, including charters, it may be a long time until every school with a vision sees any change, and many schools will have to take fundraising upon themselves, a mammoth task for already under-resourced operations.

LandHealth Institute, a Philadelphia-based nonprofit whose mission is to "Put Nature Back" and "Restore Connections," believes the children of Philadelphia should not have to wait for a check to fall from the sky to have a schoolyard with access to nature and safe opportunities for outdoor play. "There are plenty of low-cost solutions that can have big impacts on the visual appearance of the school, create ties to curriculum and provide benefit to the environment," said Sarah Endriss, Director of Development and Partnerships at LandHealth Institute. "You'd be amazed what is possible with a little bit of money and a lot of organizing."

Kelly School, 5116 Pulaski Ave., has been working toward greening its schoolyard for more than four years with the strong leadership of the Kelly Green Project, an initiative of neighboring nonprofit Hansberry Garden and Nature Center. In June, LandHealth Institute worked with Kelly Green and Kelly School officials to coordinate the transformation of a weedy patch of grass in front



Top left, volunteers work on the urban meadow at Kelly School in Germantown; below, the schoolyard before, during and after the installation of a greener playscape under the sweetgum tree at Emlen School in E. Mt. Airy.

LandHealth Institute photos



of the school into an urban meadow planted by students and community members. The meadow features both native and "cosmopolitan" species and will serve as an educational resource for Kelly teachers and neighbors alike,

as well as growing into a habitat and food source for birds and pollinators. This project attracted the support of the Friends of the Wissahickon, the Tookany/Tacony-Frankford Watershed Partnership and Audubon Pennsylvania. Audubon has since created a partnership with Kelly School and will be delivering lessons there using the meadow as its classroom.

LandHealth Institute has been working with Emlen School, 6501 Chew Ave., for nearly two years to bring green improvements to the schoolyard which currently consists of a shadeless expanse of asphalt and a basketball court. Last spring, Emlen received a grant of \$5,000 from software company Maintenance Connection to build an improvement on the schoolyard that could be used for play or outdoor learning. LandHealth Institute designed and coordinated the installation (done almost entirely by volunteers) of a natural playscape and outdoor classroom area under the only tree in Emlen's schoolyard – a beautiful mature sweet gum. This new amenity provides shady seating and three spaces for outdoor gathering and instruction, and can be used as an obstacle course and creative playscape. All materials for the project — including logs, stumps, wood chips and use of tools — were donated. (Thanks, Awbury Arboretum!)

These two projects, each costing \$10,000 or less, exemplify what can be done with volunteer labor and a relatively small amount of money to quickly provide an amenity to students and communities. Creating real physical improvements can then generate momentum in the community for the bigger vision for the schoolyard. And replacing asphalt with native plants and natural surfaces benefits our urban environment, too.

If you'd like more information on how you or your business can support schoolyard transformation initiatives such as these, contact Sarah Endriss at LandHealth Institute at sarah@landhealthinstitute.org. All donations are tax-deductible.

Rachael Griffith (rachael@landhealthinstitute.org) is LandHealth Institute's community programs manager.

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Co-op Co-Sponsors Forum On End-of-Life Issues

THE PUBLIC IS INVITED TO JOIN WEAVERS WAY, NORTHWEST Village Network, Ralston My Way, Mt. Airy USA and East Falls Village for a free forum on end-of-life issues on Sunday, Oct. 23, from 3 to 5 p.m.

Titled “Whose Life (and Death) Is It?” the forum, part of a continuing series dealing with issues of aging, takes place at First United Methodist Church of Germantown (FUMCOG), 6001 Germantown Ave.

End-of-life issues can be hard to face and difficult to discuss with families. Expressing one’s wishes requires a thoughtful approach and clear communication. Too often, families lack detailed direction. And final wishes can be countermanded or ignored by the attitudes and practices of medical institutions or local laws.

At this forum, two seasoned experts will explore how we can gain control over end-of-life issues.

- Mt. Airy attorney Dan Ross has worked with individuals and couples on such legal matters for many years. “Mortality is a fact of life,” he says. “We can’t deny it or predict when the end will come so it is far better to be prepared. That takes a lot of stress off both our loved ones and us.” Ross adds that if you wait too long, you risk forcing others to make difficult decisions that may end up being contrary to your wishes.
- Linda Good, a local family physician with 45 years of experience, will speak from a doctor’s point of view about advance planning for managing end-of-life issues. She brings both professional and personal perspectives on these issues, having been an advocate for her aging parents. She will share experiences and examples of how to best work with physicians and your family so plans and directives can be carried out in a way that’s consistent with your wishes. It’s your life — be in charge of it!

Following the presentations, the audience will have time to continue the discussion with the speakers, and local resources will provide additional information. Plenty of free parking is available and FUMCOG is easily accessible by public transportation.



Harvest Kitchen Tours, Take 5

THE CHESTNUT HILL CENTER FOR Enrichment invites the community to celebrate a milestone for its signature fall holiday event: 2016 is the fifth anniversary of CHCE’s Harvest Kitchen Tours.

On Saturday, Nov. 5, the kitchens of six homes in greater Chestnut Hill will be open to visitors interested in meeting six of our area’s notable chefs, caterers and purveyors of fine food, and sampling some of their delectable edibles. Visitors decide what route to take and how long to stay at each stop. On the menu this year are tastings from Chestnut Grill & Sidewalk Café, Chestnut Hill Cheese Shop, Paris Bistro, Trade Winds Catering, Trattoria Moma and Trolley Car Diner, in homes decorated by favorite area florists.

Proceeds go to help the Center for Enrichment maintain a community center where programs and resources are available to enhance the health, security, education and enjoyment of older adults living in our neighborhoods.

Tickets are \$45 (\$40 in advance, group discounts available. Info: www.chestnut-hillenrichment.org or 215-248-0180.

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Why Did the Coyote Cross Bells Mill Road? He Probably Lives On the Other Side

by Brenda Malinics, for the Shuttle

COYOTES RESIDE IN EVERY COUNTY IN PENNSYLVANIA, including Philadelphia. I have seen them on several occasions in areas around my house in Andorra. Coyotes live at the Jersey shore and even in Manhattan. But like wolves, coyotes get a lot of bad publicity.

Despite there being a year-round, 365-day bounty on coyotes, with no daily limit as to how many a hunter can kill, coyotes have managed to stay alive and to even expand their population. (Bounties have never been effective, but they still exist and hunters love them.) Coyotes are elusive and avoid people at all costs. Removal of wolves and mountain lions cleared the way for coyotes and with development and habitat loss, the coyote has had little choice but to adapt to urban and suburban areas.

The Eastern coyote is a seldom-seen canine. It rarely howls, unlike its Western cousin, who is noted for its bone-chilling songs. Coyotes also do a lot of “yipping” when communicating with each other. Eastern coyotes are much larger than their Western cousins, running 35-55 pounds, compared to 25-35 pounds for the Western coyote. Studies of DNA from Pennsylvania and New York animals show that the Eastern coyotes gained their superior size by interbreeding with wolves as they expanded their range around the Great Lakes. Their fur can be tan, red, blond or dark brown.

Coyotes are often mistaken for dogs or foxes. They are much larger than foxes but can look similar to dogs. The easiest way to make a quick determination is to look for the cylindrical, low-hanging tail that is tucked between



Coyote pup shares a crate with stuffed friend while waiting for a rehabber to pick him up in Chester County

the legs when running. Coyotes also have black lines running down the front leg, and their eyes are yellow.

Although they are listed as the state’s second-largest predatory animal (black bears being No. 1), coyotes are not a threat to people unless threatened or if defending their pups. They are rarely aggressive. They do prowl at night in search of food, and are opportunistic — one of the best eliminators of road kill available. Their favorite foods are mice, rabbits, squirrels, ducks and skunks. They can kill small dogs and cats (another reason to keep your pets inside). Coyotes seldom kill live deer, but may take fawns if food is scarce. Deer counts in Pennsylvania have not changed appreciably due to the increase and expansion of coyotes throughout the state. Unlike wolves, they do not hunt in packs, but will often be seen in pairs or family units.

I once had multiple coyotes howling outside the house where I was staying in West Cape May. They must have smelled the litter of kittens I had in the bed-

room and who had been in the screened porch during the day. I’m not sure who was more scared, the kittens or me! The sound of those howls provoked a primordial response of fear the likes of which I had never experienced before. I knew it was irrational and that they were not going to hurt me, but I was spooked by their presence under my first-floor window.

A wildlife rehabber friend from Chester County told me about receiving a “puppy” that had been brought into the SPCA. Within a few days, it began to howl and alerted its caregivers that it was no dog. However, this coyote pup was otherwise little different from any other puppy. (It was legally transferred to a coyote rescue in New York so it would not lose its fear of humans.)

It may be their yellow eyes or the sound of their howls that have stoked the fear and hatred of coyotes that has existed throughout time. But coyotes are beautiful, intelligent, social creatures that do not enjoy death by bullets or crossbows or leghold traps. They are valuable even in the suburban ecosystem and do not deserve to be the targets of our blood sports. Tolerance and knowledge are the keys to living in harmony with coyotes, other wild animals and each other.

Brenda Malinics is a wildlife rehabilitator who runs Brenda’s Cat Rescue (brendascatreue.com). Contact her at bmalinics@gmail.com.

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Suggestions

by Norman Weiss, Weavers Way Purchasing Manager

GREETINGS AND THANKS FOR WRITING. As usual, suggestions and responses may have been edited for brevity, clarity and/or comedy. In addition, no idea, concept, issue, remark, phrase, description of event, word or word string should be taken seriously. This also applies to the previous sentence.



In food news this month is the Bayer-Monsanto merger agreement — what is commonly referred to as a “mega-merger,” where one giant multinational company merges or takes over another giant multinational company, for the mutual benefit of their stockholders. Bayer is a German company that started out making aspirin around 1899 and has since grown into a giant pharmaceutical and chemical company with over 110,000 employees. Bayer makes many agricultural chemicals, including some pretty toxic ones like neonicotinoids, suspected of being behind honeybee colony collapse disorder and having negative health effects on humans. Monsanto is a U.S. company most publicly known for the GMO seeds it created to work with its herbicide Roundup (glyphosate). It appears the idea is that with a combined GMO seed and chemical company, farmers will buy more seed-pesticide-herbicide systems and from a single source.

The Bayer-Monsanto deal would be the largest corporate cash buyout in history. It would also create the world’s largest agribusiness. Some people are concerned that as the industry consolidates, farmers and consumers will have less

choice and ultimately food prices could increase, plus large corporations could have more influence on governments worldwide. Personally, I believe bigger is better, so I’m hoping once the deal is done, the resulting company can merge with the other current mega-mergers: Dow-Dupont and Syngenta-ChemChina, and we can have a supergiant global corporation controlling most of the world’s food supply, which should help simplify the market and make it easier for the likes of Walmart to arrange to get food grown with its trademark imprinted on every grain, nut, fruit, vegetable, bean, meat cut and dairy molecule so consumers have confidence in what they are purchasing.

Never heard of ChemChina? China National Chemical Corporation is the largest chemical company in China. State-owned, they make tires, operate oil refineries, own the Malan Noodle fast-food chain and manufacture pesticides. Why would they want agribusiness Syngenta? Maybe because it’s one way to get GMO seed into China, which has resisted GMOs so far. As Chinese people eat more meat, they need to import more livestock feed; maybe with GMO seed, they think they can produce

(Continued on Next Page)

Make your home feel more like a vacation getaway with some new renovating ideas this Fall!

- *Meals are an important part of any home. Having upgraded cabinetry in the kitchen or something as basic as a hanging rack for pots can change the look and feel of a kitchen.*
- *Families spend much time eating together. Creating a new dining area such as a breakfast nook is a wonderful renovation project. If looking to add space to the home, this could be done through a bumped-out room in the house with large bay windows. This will surely add character to the home.*



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GLENSIDE

(Continued from Preceding Page)

more feed themselves, reducing dependence on imports. (Be interesting to see if they pursue GMO MSG.)

Since Weavers Way is a citizen of the global marketplace, we have to stay aware of all of these events. In fact, our farms are getting ready to export baby bok choy to Greenland to help improve the Co-op's trade imbalance. Right now, Weavers Way exports virtually nothing to other countries, and much of the food we sell is imported, so we're a little out of balance. Greenland presents an opportunity to rebalance the Northwest Philly world trade imbalance. We can begin with both crop exports and knowledge exports. With global warming progressing, more of Greenland is warm enough to grow fresh vegetables, which our farmers are expert at, so they'll be training southern Greenland residents in the ins and outs of crop planning, seed purchase, planting, fertilizing, weeding, pest control, harvesting and marketing, so Greenlanders can have homegrown veggies. Ironic that global warming will end up as a positive for our local economy. As global warming progresses and impacts Philadelphia more directly, our urban farmers will be able to grow tropical fruits like bananas. That should save on transportation of our No. 1-selling item (by weight), helping to make us a little more sustainable.

suggestions and responses:

s: "Thank you to Erik in Produce, who is unfailingly pleasant, approachable, intelligent."

r: (Jean MA) Thanks! We like him too!

s: "Is it possible for us (Mt. Airy) to get the small baguettes? As a single person — hard to eat a whole one before it goes stale. I saw them in Chestnut Hill when I

worked there. Thanks."

r: (Matt MA) We carried small baguettes from Philly Bread for a little while but they didn't sell very well here. I'm always willing to do special orders! Email me at matt@weaversway.coop.

s: "Can we get back the Gardein Mandarin Orange Crispy Chick'n? It is the best tasting of the Gardein products (in my opinion)."

r: (Kathryn MA) Thanks for the suggestion! We discontinued the orange crispy chicken because it was one of the slowest-selling frozen items. We needed to make space for other entrees that would be enjoyed by more members. Sorry to disappoint you! If you ever want to pre-order them, a case of eight would be \$26.57. Email mapreorder@weaversway.coop (for Chestnut Hill, chpreorder@weaversway.coop).

s: "What happened to the Martinelli's apple juice (the individual ones in the fridge by the cereal)? Last time I was in, their shelf space had been replaced with another item and none were available. Have you ever had a Martinelli's apple juice? They're the best."

r: (Kathryn MA) The Martinelli's apple juice is my favorite drink in the store! It's been out of stock at our supplier. We will have them back in the moment they are available to us; we order them three times every week.

s: "Rumor has it that valuable historical documents were discovered at one of the Ambler sites the Co-op has been looking at. As a member, and an archivist, I'd like to know more."

r: (Norman) It turns out one of the sites under consideration was a recently built conventional grocery store. Modern grocery stores have lots of refrigeration.

The Bayer-Monsanto deal would create the world's largest agribusiness. Some people are concerned that as the industry consolidates, farmers and consumers will have less choice and food prices could increase. Personally, I believe bigger is better, so I'm hoping the resulting company will merge with the other current mega-merges and we can have a supergiant global corporation controlling most of the world's food.

Both our Mt. Airy and Chestnut Hill store have refrigeration "rack systems," basically a series of compressors mounted on a rack on the roof, which provides the cooling power for most of our refrigeration. In larger grocery stores, it's common to put the rack in its own little room, often located on the roof, sometimes referred to as a "penthouse." In addition to housing the compressors, some penthouses also house the main connection point for electric service to the building, plus internet and phone service, and the alarm system. In a sense, it's the energy and systems center of the building. During a recent inspection of the one property, in the penthouse Steve H. discovered scroll of architectural and engineering documents that were used to build the building. It was about 50 drawings, rolled up

in a plastic tube that was mounted on the wall. This was a valuable discovery, assuming we go through with this project, as having these scrolls makes planning and constructing this building much easier, faster and cheaper. Hmm, scrolls of vital documents housed in a little building with limited access. Reminded me of synagogues where scrolls of important words are housed in a little cabinet. Add to this that some of the lease language for this building has the word "covenant" in it. So, as part of Weavers Way expansion efforts to Ambler, Steve discovered holy scrolls in the ark of the covenant. By the way, the type of compressors that were in the penthouse? Scroll compressors. Funny how the words play into it . . .

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Environment Committee

eco tip

**Skip a Shower, Forget to Flush?
Don't Say 'Ew' — Say 'Good for You!'**

by Marcia Lowe, Weavers Way Environment Committee

Things have been mighty dry around here, and even with a bit of needed rain, it's a good time for a reminder of some of the ways we can conserve water in the home.

One place to cut back is in the kitchen: Instead of just running the tap to rinse your fruits and vegetables, wash them in a pan of water, then use it to water your plants. If you drop an ice cube or two on the floor while preparing a cold drink, drop them in a house plant instead of throwing them in the sink. If you steam vegetables, let the water cool down and give it to your plants (provided you didn't salt it). Or drink it yourself — it's very nutritious!

Another place to practice water conservation is the bathroom. Don't let the water run while you're brushing your teeth. Install a low-flow toilet. And there's no need to flush after every tinkle!

Here's another one: Do you really need to shower every day? When we bathe too often, it removes protective oils from our skin and alters the balance of the skin's bacterial flora. Consider cutting back to once every other day, or even once every three days, depending on your activity level. And when you do shower, try turning off the water when soaping up or lathering your hair.

Finally, consider cutting back on how often you wash your clothes. Not only will you save a lot of water, but you'll also extend the life of your favorite duds.

Morris Presents 'Connections Beyond Our Gardens' Series

BACK BY POPULAR DEMAND FOR ITS SEVENTH YEAR, THIS FIRST WEDNESDAY series features three lectures by speakers who draw the fascinating connections between people to our natural world. All sessions are at 2 p.m.

Wednesday, Oct. 5: Artist Diane Burko, "The Intersection of Art & the Environment." For 40 years, Burko has been painting and photographing dramatic landscapes from the ground and from the air, including the Grand Canyon, volcanoes, the Wissahickon and now glaciers. Her current work reflects expeditions to the three largest ice fields in the world, in Greenland, Antarctica and Patagonia. (More info: www.dianeburko.com.)

Wednesday, Nov. 9, author Andrea Wulf, "The Invention of Nature: Alexander von Humboldt's New World." In her award-winning 2015 book of the same title, Wulf reintroduced us to a lost hero of science and the forgotten father of environmentalism who, in 1800, recognized the impact of human induced climate change. Wulf explores Humboldt's ideas and how they went on to revolutionize science, conservation and preservation, nature writing, politics, art and the theory of evolution. (More info: www.andreawulf.com.)

Wednesday, Dec. 7. Franklin Institute Chief Astronomer Derrick Pitts, "The Greening of Space: Trees on Other Planets?" Pitts tackles what we really know about the universe, what we think we know and what questions astronomers most want to answer. He also explores whether there's actually a chance that after hundreds of light years of travel in the most spartan of accommodations, we could arrive at a very familiar place — trees, grass, lakes, streams and oxygen! (More info: www.fi.edu/scientists/derrick-pitts-hond.)

The October and December lectures are held at the Widener Visitor Center at the Arboretum, 100 E. Northwestern Ave. in Chestnut Hill; November's lecture is presented in partnership with the Ambler Theater and will be held at the theater at 108 East Butler Ave.

A reception with refreshments will follow each talk. The cost for each lecture is \$15 for Arboretum members and \$20 for non-members. To register: 215-247-5777, ext. 125. or education@morrisarboretum.org.

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The Passionate Gardener

Time to Get Raking, Snipping, Trashing — & Ogling the Colors

by Ron Kushner, for the Shuttle

FALL CLEANUP SHOULD INCLUDE REMOVING ALL dropped leaves and stems from around garden plants. This debris could harbor fungal species that may cause powdery mildew or other diseases come next season. It is best not to compost this debris, as most compost piles will not reach a high enough temperature to kill the pathogens on any infected tissue. Should any plants appear to have diseased stems or leaves, cut them off and discard them in trash bags for removal from the property.

Under normal circumstances, most plants are not prone to disease, especially non-woody varieties. However, should any pruning be required for infected branches or stems, cuts should be made in dry weather at least a foot below tissue showing symptoms. Clean all pruning tools between cuts to prevent spreading any pathogens. Wipe blades with a 5 percent bleach solution, an alcohol spray or Lysol disinfectant. Disinfecting your tools is a good idea anytime, but especially at the very end of the season. I buy a box of individual alcohol wipes from the local pharmacy and keep them on hand with my tools for use throughout the year.

As the month of October passes, the change in colors of foliage becomes more and more apparent. With many of the larger oaks and maples, these colors can be most dramatic, especially here in the Northeast. Down below in our gardens, the change in leaf color is a bit more subtle but still lovely.

These color changes result from changes in leaf pig-



The variety of autumn leaf colors can be stunning. The science behind it is pretty interesting too.

ments, natural substances produced by the leaf cells that promote the process of photosynthesis. The most common pigment is chlorophyll, which absorbs red and blue light, reflecting other colors and making leaves look green. Another pigment in the leaves of most plants is carotene. Carotene absorbs blue-green and blue light and reflects yellow. During the growing season, chlorophyll covers the carotene so summer leaves appear green, not yellow or orange.

Another group of pigments occurring in leaves of some plants are anthocyanins. These compounds are only produced in the fall. Anthocyanins absorb blue, blue-green and green light so the light reflected by the leaves appears red. Anthocyanins exist in cell sap and are sensitive to the sap's pH: bright red for acidic and purple for less acidic. They are formed by a reaction with sugars and certain proteins in the sap along with sunlight.

As the days become shorter, sunlight diminishes and the temperature slowly drops. Plants respond to the decreasing sunlight by producing less chlorophyll.

Once the chlorophyll is no longer produced, the carotene that is also in the leaves shows through.

Low temperatures also promote the formation of anthocyanins. These anthocyanins are enhanced by bright sunshine and dry weather. Thus, bright reds are produced in dry, sunny days followed by cool, dry nights. Not all plants can make anthocyanins. In those that don't, the yellow and brown of carotene remains the dominant color.

Note that red leaves occurring early in the season could be a sign of stress on the plant rather than a normal fall response.

The amount of rainfall during the year will also affect the autumn leaf coloring. A dry summer can delay autumn colors and a wet fall will lower their intensity. The best combination for bright autumn colors is a warm, wet spring; a summer that's not too hot or dry; and a warm, sunny fall with cool (not freezing) nights.

For questions or comments: ron@primexgardencenter.com.



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MEMBERSHIP
CORNER

Join the Committee, Be a Member Ambassador

by Kirsten Bernal, Weavers
Way Membership Manager

THIS MONTH, WE ARE RENEWING our commitment to an active and engaged Membership Committee. We want to develop a task-oriented structure that will allow committee members to focus, very specifically, on three aspects of membership that will promote member education and retention.

- Members of the committee will be responsible for reaching out to new members to welcome them and ensure that their initial Co-op experiences are positive ones.
- The Committee will also be tasked with increasing attendance at the New Member Welcome Meetings. As you may know, attending a Welcome Meeting is no longer required to become a member of the Co-op. While this change lowered barriers to becoming a member, it also left many new members with a limited picture of what a co-op is, what Weavers Way Co-op is and what we have to offer.
- Beyond that, we will focus on recruiting working members. Again,

working Co-op hours is no longer required for membership. But I encounter many members, new and old, who want more opportunities to be involved in what we do and aren't sure how to get started. So our rejuvenated membership committee will walk new members through the working membership process, including assisting with signing up for shifts when necessary.

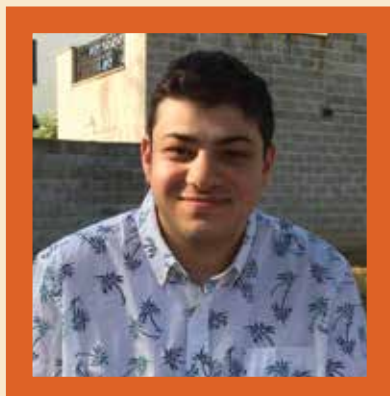
We hope to recruit enough members for the committee that we can assign a small group to each area of focus.

Working on the Membership Committee will allow you to support and grow your Co-op while you make connections with other members. It's also an interesting, engaging and efficient way to fulfill your household's working member hours. It is a plus if you are familiar with the Co-op, but that is not a deal-breaker — if you are a new member, we'd love to have you.

We have eight to 12 spots on the committee. If you are interested or have any questions, please contact me at 215-843-2350, ext. 119, or kirsten@weaversway.coop.

COOPERATOR OF THE MONTH

Ezra Sacks



Joined Weavers Way: He grew up in the Co-op. His mom, Amy Gross, has been a member for over 30 years, and his dad, Bruce Sacks, for 15-20 years.

Lives in: North Wales.

Co-operation history: Various jobs at both stores. The summer between his junior and senior year at Hilltop Preparatory School in Rosemont, he worked on the farm two days a week

as part of a school project on locally grown food.

Outside pursuits: He just took the exam to get his Pennsylvania real-estate license. He also drives for Uber and Lyft, and does pet-sitting and house-sitting.

Favorite Co-op products: Make-your-own sandwiches, tacos, sushi, local produce. His family also gets cleaning products here.

Why he's a working member: "I think my family enjoys it because of the discount. But I think it is a good way to feel more involved in the Co-op community. You get to know people, and you get to know the stores better."

A little Co-op love: "I have been involved with Weavers Way as long as I can remember, and I like the community feel of it. I like how connected everybody is. It's not a small community, but it feels small."

MOXIE WORKSHOP TUESDAYS THURSDAYS

Join us at **The Garage**, 542 Carpenter Lane (across the street from the Mt. Airy store) for Moxie Tuesdays and Workshop Thursdays. Some Thursday workshops take place at other locations, including the **Community Room**, 555 Carpenter (next door to Mt. Airy), **Big Blue Marble Books**, 551 Carpenter, and **Healing Arts Studio**, 15 W. Highland Ave.

RSVP on Eventbrite

It's easy — find the event on the Online Events Calendar (www.weaversway.coop/events) and click the link. Or do it the old-fashioned way: outreach@weaversway.coop or 215-843-2350, ext. 118.

Give a Workshop Yourself!

Weavers Way members who lead workshops receive three hours of household credit. For more info or to propose a topic: outreach@weaversway.coop or 215-843-2350, ext. 118.

COMING UP IN OCTOBER

SUGARS & SWEETENERS

Tuesday, Oct. 4, 7-9 p.m., The Garage

Join nutritionist Wendy Romig of Sage Integrative Health center for an in-depth look at various sugars, sweeteners and sugar substitutes. Find out why you may want to be cautious about sugar consumption, get informed about the dangers of artificial sweeteners and learn more about alternatives like honey and maple syrup.

PACKING LUNCH

Tuesday, Oct. 11, 7-8:30 p.m., The Garage

When you're packing lunches every day, it's all too easy to run out of inspiration. But that noontime pause is an important opportunity to nourish and revitalize. Food Moxie nutrition educator Mercelyne LaTortue can help you jump-start your lunch game. Find out how to plan and prep healthy and delicious lunches your whole family can enjoy at home, on the go, at school or at work.

DOCUMENTARY: "The Invisible Patients"

Thursday, Oct. 13, 6:30-9:30 p.m., The Garage

"The Invisible Patients" (invisiblepatients.com) tells the story of Jessica Macleod, a nurse practitioner, and four patients she cares for in their homes in Evansville, IN. They put a human face on some of the most urgent health-care issues facing our nation, from the living conditions of the elderly poor and end-of-life care, to soaring costs, complexity of insurance and over-prescription of opiates. This screening is supported by the Northwest Village Network, Ralston My Way and Weavers Way's Health & Wellness Committee. There will be refreshments and discussion. Doors open at 6:30, film rolls at 7.

DOCUMENTARY: "Food Stamped"

Tuesday, Oct. 18, 6:30-9:30 p.m., The Garage

"Food Stamped" (www.foodstamped.com) follows nutritionist Shira Potash and her documentary filmmaker husband, Yoav, as they try to eat a healthy, well-balanced diet on a food-stamp budget. Along the way, they consult with members of Congress, food-justice advocates, nutrition experts and people living on food stamps. Never losing their sense of humor, they take a deep look at America's broken food system. Presented by Food Moxie, Weavers Way's Food Justice Committee and Weavers Way. Suggested donation \$5; proceeds support Food Moxie's nutrition and farming education programs for underserved children and adults. Refreshments and discussion. Doors open at 6:30, film rolls at 7.

BATCH COOKING

Tuesday, Oct. 25, 7-8:30 p.m., The Garage

Tired of cooking dinner every night? Welcome to the wonderful world of batch cooking. Join Food Moxie nutrition educator Mercelyne LaTortue to explore the benefits and learn best practices of cooking in quantity, and go home with a few good recipes!

ALL THE DETAILS: www.weaversway.coop/event



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Mt. Airy Village Fair 2016 Memories

Photos by Ellie Seif, Robert Leslie Smith and Brian Rudnick

What's What & Who's Who at Weavers Way

Weavers Way Board

The Weavers Way Board of Directors represents member-owners' interests in the operation of the stores and the broader vision of the Co-op.

The Board meets at 7 p.m. on the first Tuesday of the month. October's meeting is Tuesday, Oct. 4. November's meeting is scheduled for Nov. 1.

For more information about board governance and policies, visit www.weaversway.coop/board. Board members' email addresses are at www.weaversway.coop/board-directors, or contact the Board administrator at boardadmin@weaversway.coop or 215-843-2350, ext. 118.

2015-2016 Weavers Way Board
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Treasurer: Emmalee MacDonald
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contact@weaversway.coop

Chestnut Hill main number: 215-866-9150

Mt. Airy

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Chestnut Hill

Monday-Saturday
 7 a.m.-9 p.m.
 Sunday, 8 a.m.-9 p.m.
 8424 Germantown Ave.

Across the Way

8 a.m.-8 p.m.
 610 Carpenter Lane
 215-843-2350, ext. 276

Next Door

9 a.m.-8 p.m.
 8426 Germantown Ave.
 215-866-9150, ext. 221/222

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Weavers Way Welcome Meetings

We encourage new members to attend one orientation meeting. Learn all about our cooperative market, the benefits of buying in, the resources that become available to you and how co-ops contribute to local communities around the world. Meet staff and other member-owners and share in some refreshments and conversation. Bring your questions, your curiosity or your experience with other co-ops. Working members will receive two hours of credit for attending. We look forward to meeting you!

Attend a Weavers Way Welcome Meeting, Get Two Hours Work Credit!

Meetings start at 6:30 p.m., in Mt. Airy or Chestnut Hill.
 RSVP to:

outreach@weaversway.coop or
 215-843-2350, ext. 118.

NEXT MEETING: Wednesday, Oct. 12
Community Room, 555 Carpenter Lane
 (adjacent to the Mt. Airy store)

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