

WEAVERS WAY FALL GENERAL MEMBERSHIP MEETING

2016

SUNDAY, NOVEMBER 13, 4-7 p.m.

Waldorf School of Philadelphia, 6000 Wayne Ave.

Buffet dinner, the Return of Zero Waste (bring your table setting or pay \$1), conversation and a chance to gape at the spectacular renovation of the old St. Peter's Church into a modern school.

Co-op Business Starting at 4:30 p.m.

- President's Welcome and Report
- General Manager's Report and Q&A
- Member Loan Campaign Update
- Reports from Food Moxie and the Farms

More info and to RSVP:

www.weaversway.coop/Fall-2016-GMM



The Shuttle

November 2016 Vol. 44 No. 11

Community-Owned, Open to Everyone

Ambler Site Chosen for 3rd Weavers Way



The former Bottom Dollar store at 217 E. Butler Ave. has been vacant since 2014.



A letter from by Jon Roesser, Weavers Way General Manager, and Chris Hill, Weavers Way Board President

Dear fellow Co-op members:
After over a year of evaluating various locations for a store in Ambler, PA, we have finally zeroed in on what we believe to be the best possible site.

Located at 217 E. Butler Ave., a few blocks east of the historic Ambler Theater, the building is a former Bottom Dollar Food grocery store that is available for long-term lease.

Built less than four years ago and designed from the ground up for a grocery operation, the building has all the features we've been looking for. There's a loading dock, ample back-stock space and a parking lot — with 85 spaces!

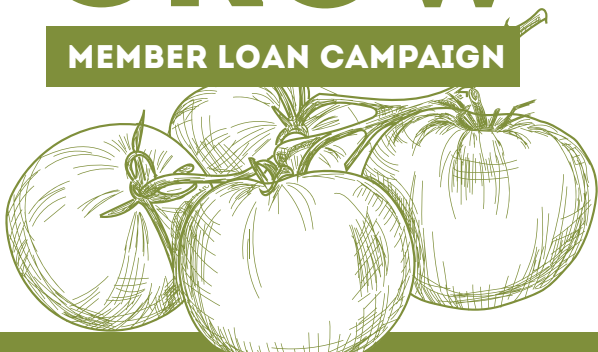
At 17,000 square feet, it's significantly larger than our two current stores put together, though still small by modern grocery-store standards. By comparison, the Fresh Market in Chestnut Hill, itself relatively small for a grocery store, is about 28,000 square feet.

(Continued on Page 7)



**TOGETHER
— WE —
GROW**

MEMBER LOAN CAMPAIGN



by Laura Morris Siena and Kathleen Casey, Co-Chairs, Member Loan Campaign

Does supporting your local economy appeal to you? What about supporting your own food co-op with a member loan? How much more local can you get than that? Your dollars stay in the local community: providing jobs; strengthening our local food system, including our regional farmers; and making Weavers Way a more resilient organization today and in the future.

As part of financing our expansion to Ambler, we are reaching out to our own members for loans in support of site preparation and construction. Loans from members will constitute an essential piece of the overall funding of the project.

(Continued on Page 8)

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

EVERYTHING FOR THANKSGIVING



FRESH TURKEYS
to complete dinners

SEE PAGE 2

>>>>>>>>>>>><<<<<<<<<<<<<<

WE'RE CLOSED

Thursday, Nov. 24

ENJOY YOUR HOLIDAY



THANKSGIVING

COMPLETE DINNERS

FROM THE KITCHEN IN CHESTNUT HILL

The following packages are available for pre-order only and require one week's notice. No substitutions, please.

For 2 People

- Herb Roasted Turkey Breast 12 oz.
- Turkey Gravy 16 oz.
- Mashed Potatoes 16 oz.
- Apple Sage Stuffing 16 oz.
- Roasted Brussels Sprouts 16 oz.
- Cranberry Pear Relish 8 oz.

\$49.99

For 4 People

- Herb Roasted Turkey Breast 24 oz.
- Turkey Gravy 32 oz.
- Mashed Potatoes 32 oz.
- Apple Sage Stuffing 32 oz.
- Roasted Brussels Sprouts 32 oz.
- Cranberry Pear Relish 16 oz.

\$99.99

For 8 People

- Herb Roasted Turkey Breast 48 oz.
- Turkey Gravy 64 oz.
- Mashed Potatoes 64 oz.
- Apple Sage Stuffing 64 oz.
- Roasted Brussels Sprouts 64 oz.
- Cranberry Pear Relish 32 oz.

\$199.99

Vegan for 4-6 People

- Whole Tofurkey
- Vegan Mushroom Gravy 32 oz.
- Olive Oil Mashed Potatoes 32 oz.
- Wild Rice with Butternut Squash 32 oz.
- Roasted Brussels Sprouts 32 oz.
- Cranberry Pear Relish 16 oz.

\$69.99



ORDER ONLINE:

www.weaversway.coop/thanksgiving

OR CALL:

Weavers Way Chestnut Hill
215-866-9150, ext. 209

All packages include a **25% off coupon** for My House Pies.



SIDES-N-STUFF

Available in the refrigerated cases in both stores.
Or order online (minimum online order: 3 pounds).

Mashed Potatoes	\$7.99/lb.
Mashed Sweet Potatoes	\$7.99/lb.
Green Beans Almondine	\$12.99/lb.
Roasted Brussels Sprouts	\$10.99/lb.
Fresh Cranberry and Pear Relish	\$10.99/lb.
Gingered Pumpkin Soup	\$8.99/qt.
Turkey Gravy	\$8.99/qt.
Apple Sage Stuffing	\$10.99/lb.
Herb Roasted Boneless Turkey Breast — Fully Cooked and Seasoned (Minimum Order: Whole Turkey Breast)	\$14.99/lb.*

*Available made to order only.

MY HOUSE PIES



- Pumpkin | Sweet Potato
 - Apple: Double Crust | Crumb | Pear Cranberry
 - Mixed Berry | Peanut Butter | Coconut
 - Pecan | Chocolate Pecan
- \$7.99 6-inch \$15.99 10-inch

Please order online. A limited number of pies will also be available in both the Mt. Airy and Chestnut Hill stores;
10% discount on pre-orders of 4 or more pies.

My House order DEADLINE: Sunday, Nov. 13.



Fresh Turkeys

Once again, we're offering fresh turkeys from Esbshade's, Heirloom Bronze turkeys from Koch's and Empire Kosher turkeys.

SIZE RANGES ARE APPROXIMATE

Esbshade \$2.69/lb.

Size ranges in lbs.:

10-12, 12-14, 14-16, 16-18, 18-20, 20-22, 22-24, 24-26

Koch's Heirloom Bronze (14-16 lbs.) \$3.99/lb.

Empire Kosher (10-14 lbs.) \$4.70/lb.

Working Members get **5% discount**.

Choose Chestnut Hill or Mt. Airy pickup and the size and type of turkey you want. Quantities are limited; the website will be updated as sizes run out. If you don't have access to a computer, come on in and we'll be glad to help you!

For boneless, all-natural local turkey breasts (5-7 lbs.) and spiral-cut hams, contact the Meat Department.

ORDER ONLINE: www.weaversway.coop/thanksgiving

Weavers Way Chestnut Hill 215-866-9150, ext. 209 Weavers Way Mt. Airy 215-843-2350, ext. 102

WE GATHER TOGETHER

Partner with Co-op, Food Moxie, Philabundance to Fight Hunger

by Eric Borgstrom,
Weavers Way Mt. Airy Staff

ONE IN SEVEN INDIVIDUALS IN THE United States is “food insecure,” lacking regular access to nutritious food. In the Philadelphia area, the incidence is nearly double that — one in four individuals or approximately 750,000 people in the Delaware Valley.

To address this crisis, Weavers Way staff, Philabundance, Food Moxie and the Co-op’s Food Justice Committee are partnering to host a food drive this Thanksgiving season, collecting money and non-perishable food items Nov. 18-27 at the Mt. Airy and Chestnut Hill stores.

Since 2005, Philabundance has been the region’s largest hunger-relief organization, serving 350 member agencies — food cupboards, shelters, residential programs, social service agencies, emergency kitchens and neighborhood/church distribution programs — in southeastern Pennsylvania and South Jersey. In 2015, Philabundance distributed 30 mil-

lion pounds of food. Executive Director Glenn Bergman was Weavers Way’s general manager from 2004 to 2015 and says, “Not a day goes by that I don’t miss Weavers Way and the community in the Northwest, but I have enjoyed learning more about the issues facing so many in our region and the great work that Philabundance and many other organizations are doing to help people in need.”

In 2013, Weavers Way members Nthea Lee and Sue Wasserkrug, along with Outreach Coordinator Bettina de Caumette, organized the Co-op’s Food Justice Committee. A member-driven group working to alleviate hunger in the region and advocating for equity in the production and distribution of healthy food, the committee meets the first Wednesday of every month. Members and non-members alike are welcome at FJC meetings and programs.

Food Moxie, the nonprofit “offshoot” of the Co-op formerly known as Weavers Way Community Programs, offers farm, nutrition and culinary education programs for children and adults at



Stenton Family Manor, a city-run shelter in Germantown, and Martin Luther King and Saul high schools. Food Moxie (www.foodmoxie.org) has also built raised planting beds at a community training kitchen at a shelter in North Philadelphia run by Philabundance.

Food donated in the Weavers Way drive will go to two local food cupboards — the Food Pantry at Church of the Annunciation, Carpenter Lane and Lincoln Drive, and Germantown Avenue Crisis Ministry, based at 35 W. Cheltenham Ave. (www.crisisministry.org). All monetary donations will go to Philabundance (philabundance.org), whose purchasing power enables it to provide two meals for every donated dollar. “If co-op principles can be added to fighting food insecurity, and I think they can, why not try and

Not sure what to bring? Here’s our
MOST WANTED LIST

Canned Tuna	Rice
Jelly	Peanut Butter
Breakfast Cereal	Shelf-Stable
Milk	
Pasta	Pasta sauce
Unsweetened Applesauce	
Canned vegetables & fruit	
Canned Meat Stew (low sodium)	
Canned chili (low sodium)	

make the system better. I love the idea of working in collaboration with every person and nonprofit institution working to end hunger,” Bergman said.

Collection sites will be staffed during store hours. Working members may sign up for shifts at the collection sites — check the Online Work Calendar in the Member Center at members.weaversway.coop (login required) or contact me at eborgstrom@hotmail.com or 610-999-5428 or Bettina at outreach@weaversway.coop or 215-843-2350, ext. 118.

With a successful food drive this November, the partners hope to host a perishable food drive next summer that would accept fresh food, including fruits, vegetables, dairy and meat.

eborgstrom@hotmail.com

It’s Really All About the Veggies

by Jean MacKenzie, Weavers Way Mt. Airy Produce Manager

THANKSGIVING IS THE BIGGEST FOOD HOLIDAY OF THE YEAR: ALMOST EVERYONE in America celebrates Thanksgiving with a nearly identical special meal featuring a few very specific foods. Shoppers buy about 30 percent more food than usual, and apparently consume most of it.

And after the turkey, it’s all about the produce. For weeks I’ve been scanning weather patterns and market reports to see if we’re going to encounter any shortages this year. Not having enough Brussels sprouts or as great a variety of sweet potatoes as usual is sure to make my holiday less jolly.

It being harvest time and all, vegans and vegetarians can overeat to absurd extremes on Thanksgiving Day as easily as carnivores. However, since they’re not consuming all that tryptophan and animal fat, they’re a lot less likely to fall asleep in front of the football game, and more likely to be awake and available for post-meal clean-up. For this reason, I strongly recommend inviting a few vegans and vegetarians even if — especially if — you’re not one yourself. Just a suggestion.

What to serve them? Personally, I could make a meal out of mashed Yukon Gold potatoes or sweet potatoes. But for vegetable entrees, you probably want to concentrate on recipes that include winter squash, chopped walnuts and mushrooms. Side dishes can be easily adapted to be vegan with the substitution of almond milk for dairy milk or cream. A friend made an awesome hash from Brussels sprouts, sweet potatoes, and red onions, roasted with olive oil, which I plan to replicate at this year’s meal. I also usually make twice-baked Delicata squash boats using Yukons mashed with a touch of maple syrup and cumin, and topped with caramelized walnuts. Who needs butter?

mackenzie@weaversway.coop

Red Kuri Squash Risotto

The hardest part of this recipe is cutting the squash, which has a very tough and thick skin.

- 1 red kuri squash
- 1/4 cup olive oil
- 2 cups arborio rice
- 4 cups vegetable stock
- 1/2 cup grated Parmesan (optional for vegans)
- 1 onion, chopped
- 1/2 cup white wine
- 1/2 stick unsalted butter (or Earth Balance)
- Chopped parsley
- Salt and pepper



Peel and cut up the squash and drizzle olive oil, salt and pepper on it. Roast at 350 degrees F. for about an hour. Meanwhile, oil a pan and cook the chopped onion and rice over medium heat, stirring, until the rice is toasty and the onion is opaque. Heat the stock to boiling and add stock and wine slowly, letting the rice absorb the liquid, for about 15 minutes. Stir in butter and cheese and squash last. Add parsley and salt and pepper to taste.

5 THINGS

Five Things is a service of Weavers Way.

To Quaff on Turkey Day

We can’t help you with adult beverages. But we’ve got plenty of choices, including mixers, for washing down the big meal.



1

Bulk Kombucha — Take your pick from three brewers: Aqua ViTea (Chestnut Hill) or Inspired Brews or Food & Ferments (Mt. Airy). They’ll give your digestion a nudge.



2

Apple cider — Sparkling and otherwise. The fresh-this-season non-sparkling stuff comes from Weaver’s Orchard in Morgantown and Solebury Orchards in New Hope.



3

Tait Farm Shrub — A bewitching base of fruit, vinegar and cane sugar that’ll brighten up your fizzy water or take you down a new cocktail path. Need inspiration? Check out the recipes tab at taitfarmfoods.com.



4

Cold Brew Coffee — Need to stay awake for the big sales? Amp up on Backyard Beans’ Punch in the Face (in bulk and cans in Mt. Airy) or similar canned and bottled varieties from Stumptown, La Columbe and Chameleon.



5

Dairy-Free Coffee Creamers — And not the powdered stuff! Coconut and/or almond versions from So Delicious, Califia Farms (Chestnut Hill) and Silk. Might as well start cutting calories now.

Paul Mendoza

GOING AROUND PHILADELPHIA and taking the time to visit some neighborhoods will shock many people. Vacant lots where houses used to stand and other buildings that are abandoned are taking up space in almost every neighborhood. That doesn't sound right, does it? Well, how about having to watch those vacant lots go to waste? How about having to avoid those vacant lots at night due to the events that take place there? How about allowing children to walk past those lots and seeing them waste away as time goes on? What if there was a way to change all of that?

At the age of 6, I watched my grandmother tend a tiny garden in her backyard; due to the space, only peas grew there. My grandmother was at her happiest when she brought in buckets full of peas to use whenever she wanted. I had no idea why she was so fascinated with the vacant lot next door when she was happy enough with what she had. Yes, another house once stood there, but at the age of 6 I didn't really see the big deal. Today I realize that my grandmother wanted to put that lot to good use.

Attending W.B. Saul High School has opened up my eyes to so many different aspects of life that I never even knew were important, urban agriculture being one of them. Imagine walking any neighborhood in Philadelphia and having to constantly cross to the other side of the street because a sketchy vacant lot is active. Imagine a healthy, green, flourishing garden in its place. Imagine walking that neighborhood and seeing a bunch of people tending to a garden in place of what was once there.

"The children are the future and they are going to grow up and improve this world." That is something that I have heard since I was a child. If that's the case, then why are we constantly allowing children to grow up in a world that is waiting for them to do something to fix it? Why are we allowing children to have that pressure when we can fix things today? Instead of having children and teenagers running around in the

Student Spotlight

On Wednesday, Sept. 21, Philadelphia City Council held a hearing on urban agriculture, with the goal of gathering information to assess the need for supportive legislation. Food Moxie accompanied Saul High School teacher Jess McAtamney and her senior Environmental Science class when they went before Council to testify. Paul Mendoza, Jake Smith and Karyn Hopkins all did excellent jobs presenting their testimony, and it was our privilege to witness these young people stepping into leadership positions in our city. We're proud to share testimony from Paul and Jake.



Food Moxie photo by Anna Danusiar

They witnessed at City Hall: From left, Maurice Carter of Norris Square Neighborhood Project, Bartram's Garden farm manager Chris Bolden-Newsome, Karyn Hopkins from Saul, City Councilwoman Blondell Reynolds Brown, Paul Mendoza and Jake Smith from Saul and Ngan Tran from the VietLEAD community organization.

streets acting as if they're doing good, we should change all of that and have them do something that's better.

Taking kids off of the streets and having them work in a garden that they will be proud of is priceless. Children will have the chance to finally feel safe in their neighborhood, they can get their hands dirty in a positive way and they will begin to have pride for living in a neighborhood in Philadelphia.

Allowing urban agriculture to be a real thing within the neighborhoods of Philadelphia will benefit so many people who don't realize they need this yet. Enhancing the image of neighborhoods in the city, eliminating negative threats in neighborhoods, and giving people a reason to feel proud about the positives that will come from their neighborhood is a win for the city of brotherly love.

Jake Smith

ASK IN PHILLY? REALLY? WELL, JUST ask me about it. Four years ago, I might have had something different to say about it, but now that I am an urban gardener, I am a bit more versed.

Urban gardening should be a priority in Philadelphia. Greening should be explored because it is a proactive way of using vacant lots, which are often used to throw trash and are used by drug dealers. Growing on these lots would give kids of all ages knowledge of the positive effect of growing their own food. It would give them a sense of pride in their own community.

I know this would help, because in my neighborhood, kids my age get into fights and use drugs. It would give them something positive to do. Not everyone plays ball or goes to the rec center. One summer, my mom, my neighbor and I set out to build a small garden in an alley next to our home. We had a plan but didn't have enough hands. I asked friends of mine to help, they asked friends of theirs, and we all helped build a workable garden. At the end of that season, all of our families had fresh produce to eat. This is an example of the positive effect of urban agriculture.

As a student with ADHD, it really helps me to do hands-on work. Before I came to Saul, I didn't do very well with paying attention, but now that I've found a school that has an agriculture class, I recognize that I am quite suitable and that I thrive in this environment. I do well, am liked by teachers and have a niche that makes me a better kid. I am proud to get my hands dirty, and I went from being a goof-off to a leader. I recycle, I fish and I help grow things I once never heard of.

When you give students, kids, teens and other young people an outlet like gardening, we are happier and more engaged. We can get in trouble, but why bother when we have something positive to do? Greening and gardening is an undeveloped pathway for kids like me to do well and succeed. We are out there — city kids who know a thing or two about gardening. You might have to call us out or spot our Future Farmers of America shirts, but we are here and we are waiting to apply our knowledge.

Now give us the chance.



Santa Claus
is Coming to
Mt. Airy!

All are invited to visit
with Santa at
Rothe Florists
on **Friday December 9th**,
from 6 ~ 8:00pm

Rothe Florists
Est. 1908

Providing Holiday decorations for Generations!

7148 Germantown Ave.,
Mt. Airy • (next to FitLife)
215-247-0833

www.rotheflorists.com

*When you need flowers,
think Rothe's!*



ZINA'S
HAIR STUDIO

7014 McCallum St

215-848-9088

Men, Women, & Children

Grand Opening Special

November & December

20% off haircut

when you mention this ad!

An offshoot of Weavers Way Co-op

FOOD MOXIE



Why We Give *MOORE BROTHERS WINE COMPANY*

The Cope House at Awbury Arboretum is illuminated for the Farm to Table Dinner, above left, and the salad plates are dressed; below, Moore Brothers' Susan Crawshaw tends bar.

John Barone photos

by Susan Crawshaw,
Moore Brothers Wine Company

We dig what we eat.

An offshoot of Weavers Way Co-op

608 Carpenter Lane
215-843-8289
foodmoxie.org

WHY DO WE SUPPORT FOOD MOXIE? THAT'S EASY: Moore Brothers and Weavers Way have a lot in common, so it only makes sense we come together to support the Co-op's affiliated nonprofit, and the annual Farm to Table Dinner.

We count many Co-op members among our regular shoppers, but Moore Brothers and Weavers Way share more than a customer base. We share values, and these values drive our mutual support of Food Moxie and their farm, nutrition and culinary education programs.

We share a commitment to naturally grown, naturally made products. We share respect for the land and for the people who farm it. And we share a dedication to community — the personal relationships with our farmers and our customers, as well as the local traditions and culture that make sharing a meal the best way we know to connect with each other.

In short, we believe growing real food, like growing real wine, is real good work. We're proud to help Food Moxie make the fruits of that work accessible to an even wider community. Cheers to all involved.



Moore Brothers Wine Company is just over the Benjamin Franklin Bridge in Pennsauken, NJ, as well as in Wilmington, DE, and (coming soon) Brooklyn, NY. For more info, visit the stores or www.moorebrothers.com.

Many thanks!

To our sponsors and all who joined us for our fifth annual Farm-to-Table Dinner at Awbury Arboretum on Sept. 29.

moore brothers
WINE COMPANY



The woods are calling

The Miquon School

miquon.org/visit

Fall *in love* with Abington Friends School

AFS | **OPEN HOUSE**
Abington Friends School

Tuesday, November 8. Tours between 8:30 a.m. and 2 p.m.

Register at abingtonfriends.net/VisitAFS
BUS SERVICE FROM NORTHWEST PHILADELPHIA

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

Can a 3-Store Co-op Still Be a Community?

WEAVERS WAY HAS BEEN HOLDING A series of member-information meetings about plans for a third store in Ambler, PA. By the time this is published, the exact location of the store likely will have been chosen, and management will have begun to round up over \$3 million necessary for preparing the space for the store — purchasing a building is not on the current agenda.

Aside from the existence of an enthusiastic core of nearly 400 supporters in the Ambler area, professional market studies indicate high chances of success for a store that would do over \$8 million a year in sales after the “running-in” period and would probably employ about 45 people. For comparison, Chestnut Hill had about \$11 million in sales last year.

The major arguments for engaging in this enterprise seem to be economic: 1) The three stores should be able to deal better with suppliers because of ordering more product. 2) There are economies of scale in administration — the third store would not require anything like a one-third increase in administrative staff.

I personally remember the run-up to the planned expansion into 610 Carpenter Lane in the late 1990s that was terminated because of our financial crisis. Everything seemed just guesswork back then — the architecture, the projected sales, the shape of the stores. Listening to General Manager Jon Roesser this time around, I was really impressed at the professionalism of the planning.

Like all predictions, the ones about volume of sales, improved purchasing power and small administrative increase contain a lot of hope. People who open stores are always gambling that things will work out. Till now, Weavers Way has a pretty good track record.

Even if we assume that the economics will work out, I still worry about the social implications of this expansion. Weavers Way has become a stalwart of the community in Mt. Airy, and it has become important in Chestnut Hill. Still, there was a lot of change when we abolished the work requirement in order to make the Chestnut Hill store work. Shoppers are no longer naturally allied in some way by common membership in a community institution. Our extra programming weakened, and then became strong again, but even now it is mainly organized by staff rather than by Co-op members. The Environment Committee has continued to be home to enthusiastic volunteers, but with store growth many of the other committees — including the Education Committee, which I chair — have a much lower profile.

So where does Ambler fit in? Despite a number of naysayers, Mt. Airy and Chestnut Hill seem to me to be continuous neighborhoods, but Ambler really is in a different world. When I asked Jon about the best route to get there, he noted that there is even disagreement on the way to go. You can get from Carpenter Lane to the Germantown Avenue store in a few minutes (parking may extend your trip), but Ambler is really

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.

not next door. Jon noted that of the 10 census tracts supplying the largest number of customers to each of the current stores, nine were identical for the two existing stores. It doesn't take a management consultant to know that Ambler will be different.

The danger, as I see it, is that Weavers Way will be just another grocery store — a reliable and trustworthy one, to be sure — but not a community institution in the same way. Even now, we have something of a conflict now between Co-op old-timers, who want to keep prices down, and another generation of members, focusing on local crops, fair trade and organic products.

Weavers Way certainly keeps trying to be more than just another store — the farms, the farm education programming, the community fairs, the new Backyard at Chestnut Hill. Will these be relevant to Ambler? We will have to wait and see.

— Larry Schofer

EXCITING VISITING SHOW! Our 20th
 8335 Germantown Ave. ANNUAL HOLIDAY SALE
 (the old O'Doodles Toys) of Unique Indonesian
 CHESTNUT HILL HANDCRAFTS & GIFTS
 610.529.2083

FROM BALI TO BALA

Take a cultural journey to Indonesia without leaving home. Enjoy an authentic shopping experience enriched by interesting and affordable gifts while supporting local nonprofits through your purchase, all in one convenient location! Our 20th Anniversary Show!

November 4th - December 24th
 Tuesday - Saturday 11 am - 6 pm
 Sunday & Monday 12 pm - 5 pm

Special events throughout the show!
WWW.FROMBALITOBALA.COM
 VISIT us on Facebook

OPENING NIGHT PARTY Saturday, Nov. 5th 7 - 9 pm
 Featuring Indonesian performances by Modero Dance Company

Election Eve Community Prayer

Join with neighbors to pray for our city, our nation and the world.

Summit Presbyterian Church
 6757 Greene Street at Westview, Mt. Airy
 215-438-2825 • www.summitpres.net

MONDAY NOVEMBER 7th 7:00-7:30 PM

Brian J. Foley, Attorney at Law

Helping Fellow Weavers Way Members
 Conquer Employment Law Issues
 (including a special focus on academia).

6701 Germantown Ave., Ste 200
 267-930-4425
BrianJFoleyLaw.com



Missing Something?

Every time we send out an email, we get bounces from folks we KNOW are active members. Do we have your correct email? Do we have your email at all? If not, you're missing out on important information and valuable offers and even, in the case of patronage rebates, actual money.

You can update your preferred email yourself by logging into the online member center at member.weaversway.coop. Or just check in directly with Membership Manager Kirsten Bernal at member@weaversway.coop or 215-843-2350, ext. 119, and get yourself right with the Co-op!

- eNews
- eShopper
- Coupons
- Patronage rebates
- Co-op info

Ambler Site Chosen For 3rd Weavers Way

(Continued from Page 1)

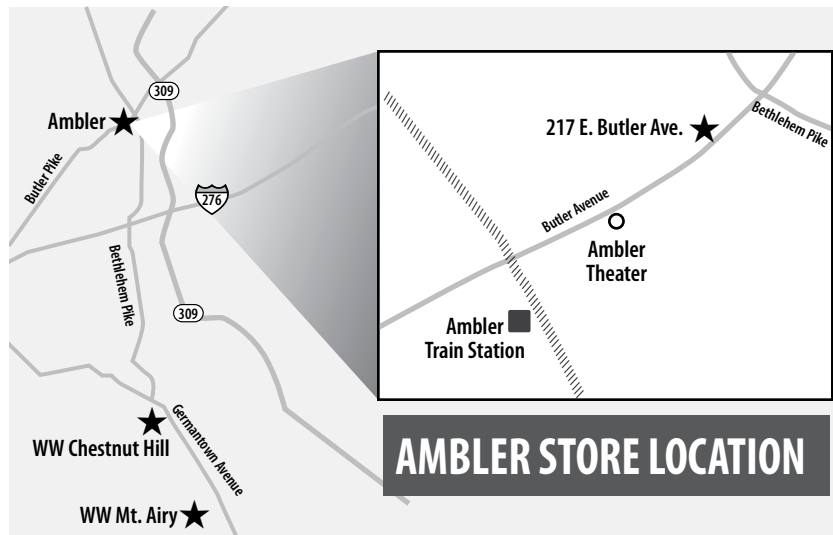
After factoring out space needed for back stock and a kitchen operation, plus bathrooms and offices, the store would wind up at about 10,000 square feet of retail space. That's around double our retail square footage in Chestnut Hill and nearly triple what we have in Mt. Airy.

This is not a done deal.

- As the Shuttle goes to print, we're still negotiating lease terms with Aldi Corp., which owns the building. (Aldi, the German-based discount grocer that runs Trader Joe's and Aldi stores, bought the real estate of the Bottom Dollar chain a couple of years ago. Many of the former Bottom Dollar buildings remain vacant).
- We're also still lining up the financing needed for construction and equipment. Preliminary meetings with potential lenders have been extremely favorable. We've presented very conservative sales projections and shown them our market study, which indicates that Ambler is a "highly desirable" marketplace for our business model.

Part of our financing plan includes our Member Loan Campaign, launched on Oct. 14 and running through Dec. 9. (See the accompanying article by Laura Morris Siena and Kathleen Casey.) Member loans will be as integral to making the store in Ambler a reality as they were to opening our Chestnut Hill store back in 2010.

Throughout this process we've collaborated with the Ambler Food Co-op. Now at over 400 members, AFC has been working for the last few years to bring a natural-foods store to Ambler, a town without a grocery store of any kind within borough limits. These folks



AMBLER STORE LOCATION

have embraced the cooperative model as the best way of achieving their goal.

One of the next steps will be the "joining" of the two co-ops, to happen shortly after Weavers Way signs the lease on the building. At the AFC General Membership Meeting on Oct. 9, members voted unanimously to authorize their board to take whatever steps were needed to become part of Weavers Way. We're delighted to welcome them!

In short, things are progressing nicely. We're proceeding with design work assuming the lease will soon be signed and financing will soon be secured. This way, we'll be ready to commence construction this winter. As the building is relatively new, in good structural shape and built to be a grocery store, this is a relatively easy construction project, so we're told!

If things go according to plan — as if things ever go according to plan — we could open the doors to our new Ambler store in Spring 2017.

We recognize the risks an undertaking like this present to Weavers Way. Both of us have spent more than a few sleepless nights considering the pros and cons. The risks of growth must be weighed against the

risks of not growing, and in the final analysis, we believe that growth is necessary.

The natural-foods industry and local-foods movement are growing. The Co-op is strong but our for-profit competitors aren't sitting still, as the recently opened, 60,000-square-foot Whole Foods store near the Art Museum demonstrates.

This new Weavers Way in Ambler gives us an opportunity to meaningfully grow the cooperative economy in our region. All of us — members, employees, vendors and our community partners — stand to benefit from this growth.

We'll continue to keep you posted as things progress. We have member forums on the Ambler project scheduled for Wednesday, Nov. 30, and Wednesday, Dec. 21, with more to come. (Check the Online Event Calendar.) We'll also give an update at the Fall General Membership Meeting on Sunday, Nov. 13. (For info and to RSVP to the GMM, visit www.weaversway.coop/Fall-2016-GMM.)

*jroesser@weaversway.coop
tchrishill@gmail.com*

THE MILL ARTISTS' STUDIOS

24th Annual
OPEN STUDIOS

**Saturday & Sunday
November 5th & 6th, 2016
Noon to 5 p.m.**

MANAYUNK
123 Leverington Ave.
Philadelphia, PA
www.millstudios.org

2016-2017 CONCERT SERIES

Rediscovered masterworks and baroque favorites, including Vivaldi's iconic *The Four Seasons*

Concerts in Chestnut Hill and Center City

15th ANNIVERSARY
TEMPESTA di MARE
PHILADELPHIA BAROQUE ORCHESTRA
Gwyn Roberts & Richard Stone, Directors • Emlyn Ngai, Concertmaster



“Tempesta di Mare is the model of a top-notch period orchestra, presenting unusual repertoire in first rate performances.”
— *Miami Herald*

DEC 9 & 10 WINTER: A COZY NOEL
CHAMBER PLAYERS

Winter from *The Four Seasons* plus Guido, Simpson, Corrette, Corelli (*Christmas Concerto*) & Janitsch

JAN 21 & 22 SARA & HER SISTERS
CHAMBER PLAYERS

Music by Mozart and the Bachs from the collections of three Jewish patronesses from 18th-century Berlin and Vienna.

MAR 11 SPRING: REVIVAL & REDISCOVERY
THE ORCHESTRA'S 15TH ANNIVERSARY BASH
NANCY AND DICK EALES SERIES AT THE KIMMEL CENTER
Spring from *The Four Seasons* plus Rameau, Kusser & Fasch

MAY 20 & 21 SUMMER: A BOHEMIAN RHAPSODY
CHAMBER PLAYERS

Summer from *The Four Seasons* plus Zelenka, Stamitz & other Czech composers

PLUS 3-CONCERT ARTIST RECITAL SERIES



PAUL M. ANGELL
FAMILY FOUNDATION



THE PRESSER FOUNDATION
Over 75 Years of Music Philanthropy



Avenue Art & Framing

Your neighborhood shop for quality custom framing



Open Tuesday through Friday 10 to 5:30
and Saturday from 10 to 4.

6837 Germantown Ave.
Philadelphia, PA, 19119
215.848.4420

Editor's Note

by Mary Sweeten, Editor,
Weavers Way Shuttle



THOSE OF YOU WHO READ MY DEATH-less prose (I know you're out there) may recall that I promised a few months ago that the Weavers Way Ambler store would NOT, no, no, never be in the building on Butler Avenue formerly known as Bottom Dollar.

Is my face red. Let me explain.

Nearly as long as Weavers Way has been thinking about opening an Ambler store, the old Bottom Dollar at 217 E. Butler Ave. has been owned by Aldi Corp., they of Aldi's and Trader Joe's. Aldi bought a bunch of Bottom Dollars when the company that ran them, Delhaize America, shut down the chain in 2014. They turned some of them into Aldi's. Not the one at Chew and Washington in East Mt. Airy, and not the one in Ambler, either.

We did inquire. Silence. Eventually we were told that Aldi would only rent to a non-grocery operation, and was talking to RiteAid.

We scouted other locations nearby. The old Catholic school (then-marketing director Rebecca Torpie thought she smelled chalk). The old borough hall (which used to house the Police Department and still had several lockups in the basement — much hilarity about what we could do with those). And the partly empty building across the street from the Ambler Theater, the one with the yoga studio upstairs and the pizza restaurant next door. That building? Ambler's original Acme. It had a reasonable amount of space, some parking, better access for trucks than either of our current stores and a landlord who was willing to work with us. Oh, and a creek called Tannery Run in the basement, but what can you do. Former Mt. Airy grocery manager Heather Carb started working on plans and logistics and we signed a contingency lease.

Now, I'm not drawing any conclusions about the timing, and Aldi doesn't talk about things like that, but right after we signed the contingency lease, Aldi decided that maybe Weavers Way Ambler might be a tenant worth negotiating with after all.

So all summer, Jon Roesser weighed these two competing alternatives. One an OK location with a willing landlord, the other a better site, from a grocery-store point of view, with a landlord of excruciating slowness. But another issue kept creeping in: If we didn't move into the old Bottom Dollar, who would? What if one of the fancy new small-format organic 'n' natural chains, like Sprouts, or Mom's, or Everything Fresh?

So ultimately, the scale tipped toward 217 E. Butler. It will be a challenge — it's bigger than our two current stores combined — but in staff meetings, employees who handle deliveries were positively giddy at the prospect of a real loading dock.

So keep that in mind until, God willing and Tannery Run don't rise, we open our glorious new third store in the spring.

msweeten@weaversway.coop



TOGETHER WE GROW

MEMBER LOAN CAMPAIGN

(Continued from Page 1)

We will be offering two options on loans, with a minimum of \$1,000 (no maximum!):

- 2.5% interest (per annum) for 4 years**
- 4% interest (per annum) for 6 years**

The simple (not compounded) interest is to be paid at the end of the loan period.

Payment can be made by check, or by direct bank transfer or credit card on the Weavers Way website. Lenders must be Weavers Way members and Pennsylvania residents.

We kicked off the campaign in October, so look for emails and store promotions for signs of our progress! To learn more and find out how to participate:

- Visit www.weaversway.coop/member-loans.
- Ask a cashier at any Weavers Way store.

MEMBER LOAN INFO PARTY

Tuesday, Nov. 15
5:30-7:30 p.m.

Ambler Theater, 108 E. Butler Ave.

- Attend one of our Member Loan Information parties. (There's one scheduled for Nov. 15.)

This offer is available through Dec. 9, 2016. If you have questions, contact Laura Morris Siena or Kathleen Casey, Member Loan Committee co-chairs, at memberloan@weaversway.coop or 215-206-2110, or Weavers Way Membership Manager Kirsten Bernal at member@weaversway.coop or 215-843-2350, ext. 119.



Ambler Partners Are Eager to Get to Work!

by Kirsten Bernal,
Weavers Way
Membership Manager

THIS MONTH BRINGS US EVER closer to some exciting developments for Membership. Our partnership with the Ambler Food Co-op represents the best cooperation has to offer. AFC consists of nearly 400 committed members who are ready and eager for Co-operation in their neighborhood, and Weavers Way is a strong enough co-op to make that a reality. This is the coming together of the best of both worlds — a co-op in its infancy, full of commitment and exuberance, ready to get to work, and a well-established, mature co-op that's been around the block a few times.

Together, Ambler Food Co-op and

Weavers Way Co-op will build a co-op where the need is greatest.

In October, AFC hosted 175 members at their membership meeting. This is a tremendous turnout. Those members voted, overwhelmingly, to partner with Weavers Way. This is incredibly encouraging from a membership perspective. It means that we hit the ground running when we expand to Ambler! AFC has spent years doing the hard work of educating and cultivating within their community. Not only is Ambler ready for a cooperative, they are prepared to roll up their sleeves and get to work.

This bodes well for one of the more interesting, to me, aspects of this merger, which is Ambler's desire for and commitment to a Working Member program. Ambler members want to be a part of

their store. This offers an invaluable advantage for the new store. Working members are engaged members. These working members will be a part of operations, influencing and shaping the culture of their store, from Day One. I look forward to working and collaborating with these new members and, especially, to the day when we will all call each other Weavers Way members.

Cooperatives grow out of a mutually held need. The citizens of Ambler have needed a grocery store for a very long time. Fortunately for them, a core group of dedicated and determined individuals recognized that need and began to organize around it. Their efforts have paid off. Thanks to all of their hard work, Weavers Way is coming to Ambler!

kirsten@weaversway.coop

Dental Arts of Chestnut Hill, LLC

8625 Germantown Ave.
Philadelphia, PA 19118

Tel. 215-242-6630
Fax 215-242-6633

Axel Ramke, D.M.D., D.D.S., Ph.D.
General Dentistry

www.DentalArtsOfChestnutHill.com

Alternative Healthcare for Women



Holistic Gynecology
Natural Menopause Counseling
Fertility/Pregnancy Consultations



Energy/Sound Healing Arts
Therapeutic Touch
Tibetan Bowls
Shamanic Drums and Journeying

Iris S. Wolfson, CNM, CRNP
133 W. Phil-Ellena Street
Philadelphia, PA 19119
(215) 842-1657
iriswolfson.com



CHESTNUT HILL

Computer Spa

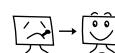
PC & Mac Repair,
iPhone Screen Replacement!

Joanne Davis
215-939-2534

COMPLETE COMPUTER SERVICES AND TRAINING

215-939-2534

CHComputerSpa@gmail.com



AMBLER CELEBRITY SPOTLIGHT

Kathleen Casey



Title: Ambler Food Co-op Board President

Title II: Part-time deputy project manager at Weavers Way, acting as a liaison between the Ambler Food Co-op and Weavers Way and working on the development of the new store.

Some Background: Has her Ph.D. in Communication and Science Studies from the University of California, San Diego. Organized

12,000 graduate employees there, and went on to help organize 5,000 graduate employees at the California State University system.

How she got here: She and her husband joined Weavers Way after moving to Germantown in 2006. They moved to Fort Washington in 2010, but continued to try to shop at the Co-op with their young children. (She still shops at the Mt. Airy store, and is a big fan of The Incredible Bulk.) When she found out about the effort to bring a food co-op to Ambler, she volunteered to be on one of the original committees.

Why she (and others) want a co-op in Ambler: "At the most basic level, it'll provide food to people who currently don't have access. This is a town that is built around a walking culture... and they deserve to have groceries that they can get on foot if need be. In addition, folks used to say more politics took place in the aisles of the Acme than anywhere else. Everybody would see their neighbor and talk about the town. And right now, that space doesn't exist."

Family matters: Husband Mark Warshaw, son Thomas (9), daughter Rosa (6) and several chickens.

What she likes about the Weavers Way gig: "Progress is always exciting, and we've never gone through a period of not making progress — so there's always momentum, and it's hard to walk away from anything when you see that momentum."

Challenges: "There's so many people who haven't joined, and have said very explicitly, 'When Ambler Food Co-op has a store, that's when I'll join.' And I understand that sentiment"

Why she does what she does: "I get really excited about helping people organize their community, because I've done it before. The people who have started this, the vast majority are still involved in the project, which is remarkable. ... We have this core group of people that are just absolutely so dedicated. It's great to work with all of them."

— Karen Plourde



Mark Warshaw photo

At this Oct. 9 meeting, Ambler Food Co-op members voted unanimously to partner with Weavers Way.

Thank You, Weavers Way, For All the Support!

by Kathleen Casey, Board President, Ambler Food Co-op

AT A HEARING BEFORE THE AMBLER BOROUGH Council in September, Ambler Food Co-op members converged to put their support for Weavers Way on the record.

But the first to speak during the hearing — the purpose of which was to permit Weavers Way to "use" the former Bottom Dollar building as a grocery store with a kitchen — was Borough Councilman and Ambler Food Co-op member Frank DeRuosi. "I have no questions," he said, "but I would like to say 'thank you' to Weavers Way for considering coming to Ambler and to Ambler Food Co-op for its perseverance in getting us here today."

Audience members then chimed in: "Weavers Way has great food and I cannot wait to have it in Ambler." "No other organization will turn a building that is subject to blight into a business that is good for our community." And "I have lived in Ambler for 40 years, first because I could afford it and now, after Ambler's renaissance, because I want to live here, but we need a grocery store."

When put together, the members who spoke that night painted a clear picture of what we have before us: Incredible excitement about a part-

nership that will have tremendous impact on our community.

The goal from the start of Ambler Food Co-op was to establish a grocery store that people could call their own, not one owned by a far-away corporation that might decide to shut the doors with a moment's notice. For those wondering why grocers leave a "Main Street town" like Ambler, just check out the trends toward bigger buildings. For companies like Bottom Dollar, which closed after being open only a little over a year, Ambler is a mere dot on a map. In a co-op, we are the foundation.

It is on this foundation that Ambler Food Co-op members are eager to work in partnership with Weavers Way Co-op with its decades of experience. Our organization — built by endless hours of volunteer time and members who have signed up because they supported a concept — is committed to do right by Ambler and its residents, providing much-needed access to healthy food, leveraging the local economy and local food system, and providing a hub for community engagement so that we, too, can say "see you at the Co-op." Thank you, Weavers Way, for joining us in this commitment.

president@amblerfoodcoop.org



Mt. Airy Psychotherapy & Wellness

BRINGING HOLISTIC HEALTH TO THE NORTHWEST COMMUNITY

Psychotherapy

Genie Ravital, LCSW
Lauren Kahn, LSW, LMFT
Lenore Jefford, LPC
Eda Kauffman, LSW
Althea Stinson, MSW
Willie Knight, MA
Jennifer Ellis, MEd, LPC

Homeopathy

Ameet Ravital, PhD, DiHom

Massage & Yoga

Lisa Kaye, LMT

Acupuncture

Anna Beale, LAC

7127 Germantown Ave • Philadelphia, PA 19119

215-242-5004

www.MtAiryPsychotherapy.org

for health, balance, manifestation

LEO MCELROY

215-843-9718

Shiatsu Bodywork

Shamanic Healing Practices

Cresheim Healing Arts 138-A West Gorgas Lane

www.ShiatsuLight.com

"it takes courage to grow up and turn out to be who you really are."

Coop Member Discount
215-843-8258

www.mollykellogg.com



Molly Kellogg, RD, LCSW
Psychotherapist and Nutritionist



100 East Sedgwick St.
Mt. Airy

135 South 19th Street
Center City

What's in Store at Weavers Way

WEAVERS WAY
MERCANTILE

ANNOUNCING A WEAVERS WAY HOLIDAY POP-UP SHOP
NOVEMBER 15 - DECEMBER 31  **THE GARAGE, 542 CARPENTER LANE**

FOR SIX WEEKS (AND SIX WEEKS ONLY), 542 Carpenter Lane will house **WEAVERS WAY MERCANTILE**, a convivial holiday outpost for the eco-conscious nester!

This seasonal pop-up marketplace will offer housekeeping accessories, kitchen tools, urban homesteading supplies, great gifts and tons of DIY inspiration for sustainable living.

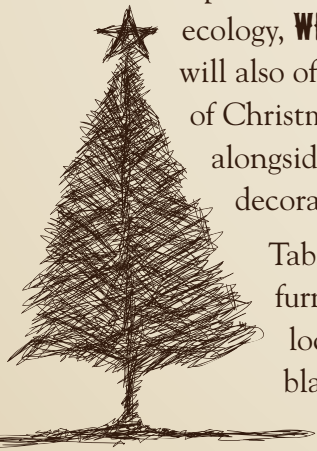
In partnership with **LandHealth Institute**, a nonprofit dedicated to restoring our native ecology, **WEAVERS WAY MERCANTILE** will also offer an expanded selection of Christmas trees and holiday greens alongside LHI's unique native-plant decorations and garden gear.

Tableware, hardware and small furnishings hand-crafted by local woodworkers, potters and blacksmiths are in the mix, as

well as vintage housewares, artwork and other objects intended to be both functional and just plain fun.

Visit us to browse the goods and enjoy special happenings, workshops and discussions on topics such as Backyard Beekeeping and Gardening for Biodiversity. Check out the Co-op's Event Calendar for details:

www.weaversway.coop/events



WEDNESDAYS & THURSDAYS **APPLES**



When you need a little help at home...

RALSTON MY WAY

A Nonprofit Licensed Homecare Agency

Home care and a whole lot more for people 55+

- Affordable home care, transportation, repairs, snow removal and more – ask us
- A place to call when you are not sure who can provide the help you need
- Employees are background checked, supervised and evaluated by our members

For services, call us today at 215-525-5470
info@ralstonmyway.org | 7051 Germantown Avenue, Philadelphia, PA 19119



What's in Store at Weavers Way

Local Vendor Spotlight

Getting Pickled Is Serious Business at Brine Street

by Jacqueline Boulden, for the Shuttle

BREAKING INTO THE BOOMING specialty food area isn't easy, and it takes much more than having something good to eat.

"First, we came up with a great name," said Kristen McManus, one of the co-founders of Brine Street Picklery. "And we knew with the red color on our labels inspired by our Thai chilis, combined with the hand-done type of our name, our product would really stand out."

The product is pickles, as in pickled green beans, for starters. PJ Hopkins was at a jazz club in New Orleans several years ago. His bloody Mary had a pickled green bean in it, and that bean packed a lot of heat. Hopkins liked it so much he asked the bartender for the ingredients. When he got back home, he started making his own, calling them "Zing Beans."

"I began making them and giving them to friends at holiday parties," he said. "Then a group of my friends and I decided we should see if we could sell them. We did a few events like farmers markets, to find out if people would buy these if they didn't know us."

And buy they did! At the first event, the jars of pickles almost sold out. So these five friends used their different

skills — in sales, marketing and website design — to get serious about creating a business. They also had to make more beans and pickles, so they moved their operations to the Greensgrow Community Kitchen, a commercially licensed commissary in Kensington.

Hopkins says he has received great support from other local specialty vendors and farmers in the Philadelphia area — people willing to answer his questions and help him succeed. He believes it's very important to let people know how local Brine Street Picklery is.

"We try to use local as much as we can," Hopkins said. "In the summer, 90 percent of our produce comes from New Jersey and Pennsylvania." Brine Street gets its vinegar from the South Philly produce market, and even the jars are local — well, close. Hopkins buys them in Lancaster County.

Brine Street Picklery's line also includes Dem Spicy Spears, Hellish Hoagie Relish, Straight up Spears (for those whose palates are not so chili-friendly), and a pickle of the month, like beets or carrots or Kennett Square mushrooms.

If you suspect all this attention to local could increase the price of the product, you would be correct. Hopkins acknowledges their pickles cost more than conventional pickles.

"People are more inclined to pay a



Above, from left, the Brine Street crew: Bill Donahue, PJ Hopkins, Valentina Nourse, Kristen McManus, Eli Sachs. At left, Zing Beans in a bloody Mary, the application that launched a business.

couple extra bucks for something that's made locally, rather than just another item on the grocery store shelf," he said.

The next challenge for this specialty food-maker is twofold, according to McManus: "We are looking at online sales and how to do that, and we're exploring ways to use social media to reach more potential buyers."

During the upcoming holiday season, the Picklery team will be back at places where they first began selling their product and know they have loyal customers,

such as the Franklin Flea at Reading Terminal Market.

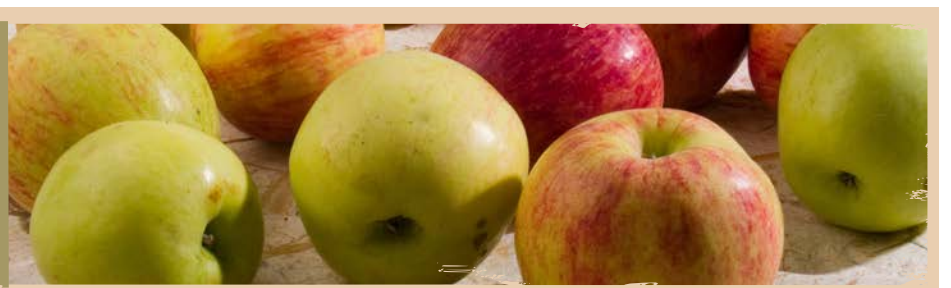
Brine Street Picklery products can be found at about 30 retailers in the region, including, of course, Weavers Way. Look for the bright red labels in the condiments section at both Mt. Airy and Chestnut Hill.

Jacqueline Boulden is a freelance writer and Weavers Way member. Reach her at jb@bouldenmultimedia.com. For more info about Brine Street Picklery, visit their website at brinestreetpicklery.com.

SELECTED LOCAL

99¢
PER POUND

- BEECHWOOD ORCHARDS
BIGLERVILLE, PA
- THREE SPRINGS FRUIT FARM
ASPERS, PA
- SOLEBURY ORCHARDS
NEW HOPE, PA



weavers way

Coffee OF THE Month

BULK BEANS ORGANIC

Breakfast Blend | Breakfast Blend Dark | French Roast
Guatemalan Medium | Guatemalan French | Espresso Blend
Mexican Vienna Roast Coffee | Cafe Peru French | Love Buzz
Colombian | Ethiopian | Black Silk Espresso | Rabble Rouser
P6 May Day Blend | P6 San Fernando Medium

Sale \$9.99

reg \$11.99

Nov. 2 - 29, 2016

We're famous for our buns,
but just wait until you try our meat.

NOW OFFERING CATERING BY CHEF CARL DRAKE!

Thanksgiving
order deadline
Sun. Nov. 20th!

Our divine baked goods & delectable catering: one-stop shopping for your next event.
7725 Germantown Ave ★ 215.248.9235 ★ NightKitchenBakery.com

AMAZING SELECTION - FRIENDLY SERVICE - GREAT PRICES

Free Beer Tastings
Every Sat 3-5 PM

Craft Beers
Belgians
Imports
Ciders
Lambics
Organics
Sorghums
Gluten-Frees

**BREWERS
OUTLET**
CHESTNUT HILL
MT. AIRY

One-Stop Shopping For All
Your Beverage Needs

Sport Drinks
Seltzers
Juices
Teas
Water
Sodas
Organics
Ginger Beers

Over 8,000 sq ft
of Liquid Pleasure!

Best of Northwest
Philadelphia '08!

Cases - Kegs - Ice - Snacks - Cigars - PA Lottery - Open 7 Days - Free Parking - We Deliver
7401 Germantown Ave, Phila, PA 19119, 215.242.3110, www.mybrewersoutlet.com

Indego on Pace To Provide A Million Rides

by Alison Cohen, for the Shuttle

INDEGO, PHILADELPHIA'S BIKE-SHARE system, is slated to reach 1 million rides in mid-November! The system has been a strong success by just about every measure since it was launched in April 2015, and in just a year and a half, the blue bikes — there currently are over 1,000 bikes and 100 stations — have become a familiar part of the Philadelphia landscape.

Some highlights from the past year:

The papal visit: One year ago, when Pope Francis visited and cars were banned in Center City, Indego remained open to give people a taste of living in Philadelphia with completely walkable and bikeable streets. In 2015, a strong day garnered 2,000 rides; on Pope weekend, Indego provided 5,000 rides per day to locals and visitors alike. That meant each bike was ridden seven times per day!

The white stuff: Just like the rest of the city, Indego got whopped with Winter Storm Jonas. The Indego operations team, based in Kensington, had street crews shoveling out bike stations to get the system operating four days after the blizzard.

More stations, more riders: Spring saw an almost 50 percent expansion of Indego to new parts of the city, including Brewerytown, Strawberry Mansion and Parkside, thanks to a grant from the William Penn Foundation. Stations were



Indego photo

Another satisfied bike-share customer.

added to various locations in Fairmount Park, including Philadelphia Zoo.

Accessibility: One of the major goals of Indego was to provide equitable and accessible bike sharing. This year, we focused on new forms of media to spread the word, with partnerships with WDAS, Fox 27 news, the Robin Hood Dell and dozens of community organizations. In addition, Indego introduced the Access Pass, \$5 monthly pass for Philadelphians who use the PA Access card.

Although Indego has not made it to Mt. Airy and Chestnut Hill, it has a significant Mt. Airy presence with its leadership. Kristin Gavin, former Executive Director of the non-profit Gearing Up, is General Manager of Indego; and Jake Siemarowski, born and raised in East Mt. Airy, is the lead bike mechanic for all 1,000 bikes.

Weavers Way member Alison Cohen is CEO of Bicycle Transit Systems (www.bicycletransit.com), which operates Indego. Reach her amcohen@gmail.com.

Honor for Educator-Environmentalist

by Mike Weilbacher, for the Shuttle

ON NOV. 17, THE SCHUYLKILL Center will present the 11th annual Meigs Award for Environmental Leadership to Carole Williams-Green, the dynamic founder of the Cobbs Creek Community Environmental Education Center in West Philadelphia.

A panel discussion and town meeting on the critically important topic of environmental education and underserved audiences will follow. The public is invited to this free event, starting at 7:30 p.m. at the Schuylkill Center, 8400 Hagys Mill Road. For more info, visit schuylkillcenter.org.

In addition to Williams-Green, the panel will include Jerome Shabazz, founder of the Overbrook Environmental Center; Tasha Scovens, co-founder of Let's Go Outdoors; and Lamar Gore, manager of the John Heinz National Wildlife Refuge. Karen Young, executive director of the Fairmount Water Works, will moderate the discussion.

A former Philadelphia public school teacher and administrator, Williams-Green led a decades-long effort to establish the Cobbs Creek Community Environmental Education Center, which opened in 2001.

"I used to go up to Pennypack in Fairmount Park, where they have a wonderful

environmental center, and I saw how children loved to be engaged in outdoor activities," Williams-Green said. "It always bothered me that children from West Philadelphia had to travel so far to get these kinds of experiences."

At the time, she and then-Schuylkill Center Director Dick James served together on a group that was developing energy education curricula. "He said there's no reason there shouldn't be an education center in West Philadelphia. I got my inspiration to start Cobbs Creek from the Schuylkill Center."



Carole Williams-Green: Cobbs creek Community Environmental Center founder.

When Williams-Green retired after 31 years in the School District, she focused her attention on Cobbs Creek, helping to raise \$2.7 million to refurbish a historic stable. "Back

then," she noted, "people were scared to come here." Today, the Cobbs Creek center has a Junior Docent training program, classrooms and labs, urban demonstration gardens, an amphitheater and restored meadow and wetland habitats. The creek itself flows just steps from the front door.

The Meigs Award, named in memory of Schuylkill Center founder Henry Meigs, is given annually to someone whose "guidance towards a sustainable future" reflects Henry's vision.

Mike Weilbacher (mike@schuylkillcenter.org) directs the Schuylkill Center for Environmental Education in Roxborough.

Experience the Simple Joys of the Holiday Season

HOLIDAY FAIR & CRAFT BAZAAR

Unique children's activities, one-of-a-kind crafts, and a gourmet cafe and bakery create a magical experience for all ages.

FRIDAY, NOVEMBER 18 6PM-10PM
Adults only, FREE admission

SATURDAY, NOVEMBER 19 10AM-5PM
Adults \$5, children under 14 Free

AWBURY ARBORETUM

Holiday Greens Sale & Open House

SATURDAY, DEC. 3RD
1:00PM - 4:00PM

THE FRANCIS COPE HOUSE
ONE AWBURY ROAD • PHILADELPHIA, PA 19138

Enjoy free:

- Light Refreshments •
- Holiday Music •
- Kids' Crafts •

As you shop for...

**Trees • Wreaths • Greens
Garlands • Firewood**

Pre-order available online.
visit www.awbury.org for more information

PROCEEDS BENEFIT AWBURY ARBORETUM

6000 Wayne Avenue
Rain or shine



Committee Funds Germantown Tree-Planting

THANKS TO A GRANT FROM THE Weavers Way Environment Committee, the newly formed Tree Tenders group of Pennsylvania Interfaith Power and Light will be planting six trees in Germantown, including in front of neighborhood eateries The Nile Café, at 6008 Germantown Ave., and All the Way Live, at 6108 Germantown.

Join the PaIPL Tree Tenders at noon on Saturday, Nov. 19, for a brief blessing of the newly planted trees led by local clergy. We'll begin at First United Methodist Church of Germantown, 6001 Germantown Ave. All are welcome!

PaIPL is a community of congregations and individuals of faith responding to climate disruption as an urgent moral issue. The Philadelphia chapter is committed to working with urban communities who will be most affected by climate change, including our own Germantown neighborhood.

Why trees? They mitigate climate change directly by removing carbon dioxide from the atmosphere. They exhale oxygen and improve water quality. Their shade helps reduce energy use. Trees have also been shown to reduce crime and increase community pride. The Tree Tenders program of the Pennsylvania Horticultural Society provides training, material and trees for local Tree Tender groups.

Contact Mark Smith, mfsmith4@gmail.com, for more information.



W. Mt. Airy tree planters dig it rain or shine.

Plant One in Mt. Airy, Too

WEST MT. AIRY NEIGHBORS Streetscapes Committee is looking for volunteers to help plant approximately 25 new street trees on Saturday, Nov. 19. No experience is necessary! Tools are provided and refreshments are served.

Volunteers should meet at 9 a.m. at the Allen Lane Art Center, 601 W. Allens Lane, for coffee and assignments. They will be paired with trained Tree Tenders and landscape professionals before heading out to plant bare-root street trees provided by the Pennsylvania Horticultural Society and the Plant a Million initiative. This will be the Committee's 20th planting, bringing the total number of trees to more than 550!

To sign up or for more info, email WMAN Streetscapes Committee member Vivian Rowe at vivierowe@gmail.com or call Doris Kessler at 215-242-0651.

eco tip

Pre-Cycle Cards & Paper

by Marsha Low,
Weavers Way Environment Committee



It's that time of year again, when you find yourself inundated with unsolicited holiday cards, wrapping paper and calendars that arrive in the mail from various nonprofit organizations. You could always recycle those you can't put to good use, but here's a better solution: Take them to Stenton Family Manor in Germantown, a city emergency shelter for families, located at 1300 E. Tulpehocken St. Or contact a nursing home to see if they could put them to good use. Greeting cards can be costly, and calendars often have great pictures of animals and scenes of nature that both children and the elderly can enjoy.

Letter: Another Awesome e-Cycling Day

On Saturday, Sept. 25, community members and businesses once again came to Norwood-Fontbonne Academy to recycle electronic waste. We collected 20,236 pounds of computers, TVs, small appliances, peripherals and other electronics that will be responsibly recycled instead of ending up in a landfill or being sent to a developing nation. Since 2009, we have collected almost 100 tons of electronic waste!

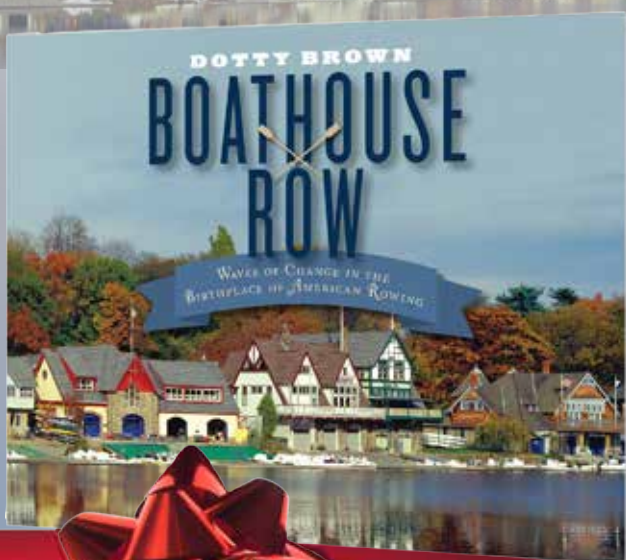
We would like to thank the following people who helped make this event, organized by Green in Chestnut Hill (GRinCH) and the Weavers Way Environment Committee, such an amazing success:

- Norwood-Fontbonne for donating the use of their driveway.
- eforce Compliance of Southwest Philadelphia (eforcecompliance.com) for their responsible recycling services.
- Our volunteers.
- All of the community members and businesses who came to recycle their electronic waste. (We especially appreciate everyone's patience as they waited in line, and we're working on ways to reduce waiting times.)

Many people also made donations to support community environmental projects. Thank you!

Amy Edelman, President, Green in Chestnut Hill (GRinCH)
Sandy Folzer & Marsha Low, Co-Chairs, Weavers Way Environment Committee

The perfect keepsake — the magisterial history of Philadelphia's iconic Boathouse Row



For other holiday gift ideas visit: temple.edu/tempress

TEMPLE
UNIVERSITY PRESS

Awaken Your Senses at Morris Arboretum

New Mobile Tours Now Available!



View, listen, and delight in our new "Awakening The Senses" tours

Scroll while you stroll with your mobile device

Tours highlight architecture, gardens, great trees, native trees, sculptures, and history

Visit morrisarboretum.org for more information.



Supported by:

100 E NORTHWESTERN AVE, PHILADELPHIA 19118 • (215) 247-5777




Support East Mt. Airy Neighbors With 'A Toast to Mt. Airy'

CELEBRATE EAST MT. AIRY NEIGHBORS' WORK TO "MAKE A GOOD COMMUNITY Better" — plus EMAN's 50th anniversary! — with cuisines from around the world, an open bar (wine and beer), live music and dancing, Saturday, Nov. 5, 7-10 p.m., at the Brossman Center, Lutheran Theological Seminary, 7301 Germantown Ave.

For info and to reserve your tickets, visit www.atoasttomountairy.com.

Proceeds benefit East Mt. Airy Neighbors. Founded in 1966 as a response to changing population patterns in Northwest Philadelphia, EMAN has been steadfastly committed to "Making a Good Community Better."





Walk, Trot or Run For Henry School & W. Mt. Airy Neighbors

WEST MT. AIRY NEIGHBORS IS DELIGHTED TO BE JOINING WITH THE Henry School PTA to sponsor the 5K Turkey Trot on Saturday, Nov. 12.

For the fourth year, Henry PTA invites the neighborhood, as well as Henry alumni, families and retired teachers, to participate in this enjoyable community event, a 5K run and 1K walk through West Mt. Airy, starting at 8:30 a.m. at Henry School, Greene and Carpenter. Proceeds go toward technology additions at Henry and to support Henry PTA. Funds raised will also go toward WMAN's efforts to enhance and maintain the quality of life in West Mt. Airy.

This event is rain or shine. We hope to see you there! Register for the race at www.runtheday.com. For more info, email jevangelou@philasd.org.

by **Juliet Shen, for the Shuttle**

Free Workshop on Lead & Poverty

Thursday, Nov. 17, 7-8:30 p.m., The Garage, 542 Carpenter Lane
RSVP at [Eventbrite](https://www.eventbrite.com).
Info: outreach@weaversway.coop or 215-843-2350, ext. 118.

PLUMBUM IS THE LATIN WORD FOR lead and the origin of the word "plumbing." Humans have mined and utilized lead for millennia. And for millennia, the ill effects of lead on the human brain have been known. As the ancient Greek physician Pedanius Dioscorides wrote in the 2nd century BCE, "Lead makes the mind give way."

But despite everything we know about lead, we are still dealing with this public-health menace today. Since lead is a heavy metal, lead particles don't dissipate in the environment, or in the human body. Lead must be physically removed,

or abated, to eliminate it. In fact, lead in the environment can become more available as time passes, such as in the case of crumbling and chipping lead paint turning into pervasive lead paint dust.

So how does this tie into poverty? To begin with, low-income populations have a greater chance of lead exposure due to housing disparity, inability to afford the cost of moving to better housing and lack of abatement options. Homes

in inner cities are more likely to be contaminated due to age and proximity to historical lead hazards, such as smelters.

There is an abundance of well-known research on the detrimental effects of lead on a child's developmental and educational outcome. But there is a lesser known, yet very compelling, body of research that links lead exposure to violent behavior and increased rates of incarceration. These findings present addi-

tional issues of environmental injustice, but also highlight an opportunity for the government to save money in the long run by funding robust lead-poisoning prevention programs. The good news is, there is plenty that can be done to rectify the problem!

In this workshop, we will explore the research, as well as the state of lead prevention today (scope, communication, funding), and discuss what can be done to have a clean and happy lead-free future for all.

Weavers Way member Juliet Shen is a Philadelphia-based film and media producer and environmental communication specialist.

SEDGWICK GARDENS

APARTMENTS

440 W. Sedgwick Street
(1 1/2 Blocks From Weavers Way Co-op)
844-831-0598

THE TOWERS

AT WYNCOTE

8440 Limekiln Pike
Wyncote, PA 19095
844-343-0369

- Central Heating & Air
- Solar-Powered Hot Water
- Fitness Center
- Hardwood Floors
- Pet Friendly
- Stainless Steel Appliances
- Close To Septa Bus & Regional Rail

- Onsite Grocery Store & Movie Theater
 - 24-Hour Concierge Service
 - Daily Courtesy Shuttle
 - Private Garage Parking
 - Fully Equipped Playground
 - Charging Station For Electric Cars
- 

*All New Residents to Sedgwick Gardens
Receive a 1 Year Membership to
Weaver's Way Co-op!*

Business Association of Mt. Airy Retools, Relaunches This Month

by Brad Maule, for the Shuttle

AFTER A SUCCESSFUL DEBUT OF SUPPER SESSIONS on the Avenue, Mt. Airy USA has a new outlook on a favorite tradition — and a new look for the Business Association of Mt. Airy. Originally launched in 2012, BAM provides tiered levels of services designed to help grow and promote local businesses. Any business can join BAM, from established brick-and-mortar storefronts to home-based telecommuters and mobile contractors. If your business operates in the neighborhood, we welcome you to join the retooled BAM.

Our official relaunch party is Nov. 18, but even before that, we urge you to join us for a workshop focused on important changes to federal overtime payroll law (details below).

When Mt. Airy USA swapped out one blowout night of Street Fare in favor of four easier-going evenings in Supper Sessions on the Avenue, it had everything to do with local business. Feedback from Mt. Airy business owners led us to reconsider bringing in 50 food trucks to set up in front of our restaurants and retailers. With Supper Sessions, local establishments became the main event. And with each week, we saw an increase in attendance — and an increase in business on what's a typically slow night. That was the goal of Supper Sessions, and that's the goal of BAM — to shine a spotlight on our local businesses and give them the support they need to grow.

A trio of benefits highlight BAM's new features, which range from à la carte services to all-inclusive packages:

Networking: Physical events like member mixers and happy hours, along with membership in an online networking platform, will grow member-to-member communication.

Technical assistance: Back-office support — accounting, payroll, bookkeeping, HR — is often the most valu-



Mt. Airy USA photo

Supper Sessions lit up Germantown Avenue in September.

able benefit BAM can provide to new members, and our social media strategies will help you plan for a broad reach across changing platforms.

Business design and development: Businesses need strategies for growing and developing in an innovative and competitive way. One-on-one consultations with Mt. Airy USA's Business Services team are available under this benefit, and we're also happy to create a custom package of services for BAM members.

As part of the BAM offering, Mt. Airy USA also hosts a series of workshops, such as certification of women- and minority-owned businesses, and we've got a big one scheduled this month:

On Dec. 1, updates to the Department of Labor's overtime rules take effect regarding "white collar" overtime exemptions. The new rules, which raise the salary threshold indicating eligibility from \$455 per week to \$913, are likely to affect many small businesses. The revisions also create new penalties and fines that can add up quickly if left unchecked. Mt. Airy USA's CFO Aliyah Bonaparte will lead the workshop to ensure that businesses properly classify their employees, maintain immaculate employee files and otherwise avoid waving

red flags that would draw the attention of the IRS or Department of Labor. This important 90-minute workshop is free to BAM members, with two dates to choose from: Friday, Nov. 11, at 8 a.m., and Tuesday, Nov. 15, at 6 p.m. Both workshops are at the Work Mt. Airy coworking space, 6700 Germantown Ave., lower level. Sign up at bit.ly/payroll2016.

Finally, all BAM members will be included in an updated business directory, which will be featured on a retooled Go Mt. Airy website coming late this year.


The revamped Business Association of Mt. Airy will be managed by Nikia Hill, Mt. Airy USA's business design strategist. Nikia has an MBA in strategic design from Philadelphia University and joined Mt. Airy USA staff over the summer after facilitating business-model canvassing sessions for the Philadelphia Immigrant Innovation Hub last spring. Nikia designs services, systems and strategies to help businesses thrive, and has over 20 years of experience leading, creating and executing strategic business initiatives for entrepreneurs, businesses and non-government organizations.

For more information on levels of membership and how to join BAM, contact Nikia at nhill@mtairyusa.org, or 215-844-6021, ext. 227.

And plan to join us at Cresheim Valley Grain Exchange from 5-7 p.m. Friday, Nov. 18, for a BAM members happy hour and relaunch party. Meet the friendly new faces behind the Business Association of Mt. Airy and find out more about a holiday incentive program we're cooking up.

Weavers Way member Brad Maule is Mt. Airy USA's communications specialist. Send him your thoughts on Supper Sessions on the Avenue — what you liked, what you thought could be better; other suggestions — at bmaule@mtairyusa.org.

For more info about MAUSA programs, visit gomtairy.com and mtairyusa.org.



Janet Ames
FIVE STAR REAL ESTATE AGENT
2016
2013 • 2014 • 2015 • 2016


Janet Ames of RE/MAX Executive Realty wins 2016 Five Star Real Estate award!
realtorjanetames@gmail.com • 610-520-0402

Member of **RE/MAX EXECUTIVE REALTY'S Green Group**

As seen in Philadelphia Magazine
Five Star Professional surveyed Philadelphia area residents who purchased a home priced at more than \$150,000 within an 8-month period. The final list of 2016 Five Star Real Estate Agents is a select group, representing less than 7% of real estate agents in the area.

**215 W. Tulpehocken St.
Philadelphia 19144**

5 BD / 2 BA — MLS # 6866867
SOLD for **102%** of asking IN 4 DAYS
with MULTIPLE offers.
Let me achieve great results for you too!
Call me at **610-308-0802**.
Put my skills and experience to work for you.



610 Old Lancaster Rd.
Bryn Mawr, PA 19010
realtorjanetames@gmail.com
www.realtorjanetames.com

Also visit me at:
www.facebook.com/realtorjanetames
www.linkedin.com/in/realtorjanetames

Your Neighbor and Your Neighborhood Realtor!



Whether you are looking to buy or sell, I can offer the highest levels in real estate expertise and professionalism. Don't hesitate to contact me and allow me to help guide you through that process.

Lisa Mowafi
REALTOR® CELL: 215-796-1495

lisa.mowafi@foxroach.com www.lisamowafi.foxroach.com
8400 Germantown Ave. Philadelphia, PA 19118 215-247-3750

Customer Service isn't what I DO, it's who I AM!



the Westview

6656 GERMANTOWN AVE







**MOVE-IN SPECIALS: FIRST MONTH FREE
NO PREPAID LAST MONTH**

1 Bedrooms starting at \$1,095
2 Bedrooms starting at \$1,400

Private balconies
Center islands
Quartz countertops
Dishwashers
Garage parking
Bike parking
Open floor plans
Ensuite laundry

Introducing The Westview, a new luxury apartment community in Mount Airy featuring a range of apartment styles. Now offering fall move-in specials. Call to schedule a tour.



**ELFANT PONTZ
PROPERTIES**

www.elfantpontz.com
rentals@elfantpontz.com
215 844 1200 ext. 128

HARVEST ON HENRY



Photos this page: Pumpkin painting requires concentration, top; live music included Drew Calvin; Kate Testa and Ali Dworsack demonstrate the possibilities of the Little Workshop; Saul ninth-grader Cedrianna Zellars tries some finger weaving.



Photos by Linette Kielinski and Varsha Mathrani

Our Communities Come Together ...

by Nina Berryman, Weavers Way Farm Manager

A BIG THANK YOU TO EVERYONE WHO HELPED MAKE HARVEST ON HENRY 2016 such a big success! This year was our largest turnout yet, with more than 1,200 people counted at the main entrance. The music was great, the weather was perfect, the food was better than ever with Weavers Way at the grill.

We are particularly proud of how involved Saul High School students are in pulling off this event, and this year they really rose to the occasion, running all the activities and making and selling the majority of the desserts.

Harvest on Henry is about bringing our farm communities together; it is also a fundraiser to support our farm operations, which not only grow healthy food for the community, but also enable people to have fun and learn from one another. During Harvest on Henry, Saul freshmen sit next to longtime Co-op members on the hayride and CSA volunteers paint the faces of Weavers Way staffers' and

(Continued on Next Page)

SPRINGSIDE
CHESTNUT HILL
ACADEMY

BE JOYFUL

Visit us to learn more about our passion-based Pre-K-12 curriculum. Contact our Admissions Office at 215-247-7007 or SCH.ORG/Admissions.

We've gone GREEN...
Now using environmentally-friendly Waterborne paint!

MACLENS

Collision Repair Professionals Since 1945
Family Owned & Operated

20 W. Allens Lane
Philadelphia, PA 19119
Tel (215) 247-3906
Fax (215) 247-9506

Join The Kitchen Garden Series to support urban growers by becoming a shareholder in our Community Supported Artisans project.

25% of proceeds are donated to local urban farms.
Details at www.thekitchengardenseries.com

HARVEST ON HENRY



... at the Fall Farm Festival

(Continued from Preceding Page)

Board members' kids. Saul teachers generously open up their campus and volunteer their time so neighbors can explore the Saul farming operation.

Here are a few numbers to give you an idea of the day's success:

- **Crowd count:** 1,240 people walked through the gates; many more of you sneaked in the other way!
- **Weavers Way cooperators and volunteers:** 80
- **Saul students and teachers participating:** 85
- **Weavers Way and Food Moxie staff participating:** 30
- **Money raised for farm programs:** \$9,554.

And now, what you've all been waiting for: The winners!

Pie Contest, Fruit

- 1st Place: Tie! Alicia Rink/Saul Student Ashley Mitchell
- 2nd Place: Emma Dosch

Pie Contest, Other

- 1st Place: Kim Bell
- 2nd Place: Georgia Kirkpatrick
- 3rd Place: Ann Nozica-Cashman

Cow Plop Bingo: Scott Blunk

nberryman@weaversway.coop

Photos this page, clockwise from top left: A Saul dairy cow gets her moment of celebrity; Ezra gets a bee's-eye view of the hives; how gorgeous was the weather? Turns out sheep are very fond of ice cream cones.

GFS GERMANTOWN FRIENDS SCHOOL

K
through
LIFE

**OPEN HOUSE
NOVEMBER 11**

31 WEST COULTER STREET, PHILADELPHIA, PA 19144
215.951.2345 GERMANTOWNFRIENDS.ORG

Working Together to Raise Curious Lifelong Learners

Open House

Nov. 12th
10:30 am

Call 215-438-3623 to
RSVP or Schedule
a Tour!

Ask about Sliding Scale Tuition!

PROJECT LEARN SCHOOL

A Cooperative School Community

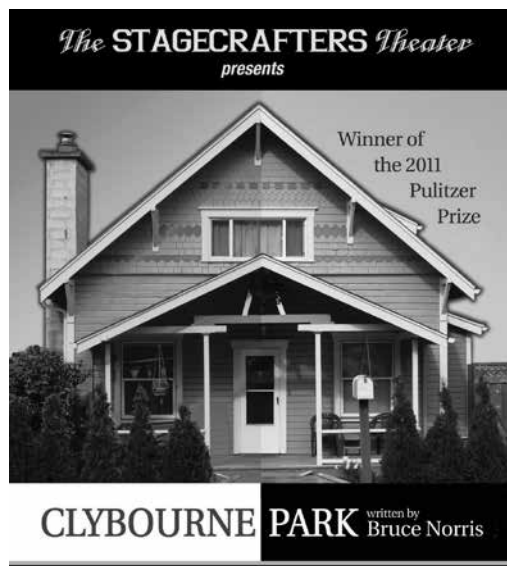
'Clybourne Park' At Stagecrafters

RACE, CLASS AND REAL ESTATE ARE THE focus of "Clybourne Park," a satirical comedy opening at The Stagecrafters Theater on Friday, Nov. 25.

Bruce Norris's answer to Lorraine Hansberry's ground-breaking "A Raisin in the Sun" is clever, darkly funny and insightful. In 1959, an all-white community tries unsuccessfully to head off the sale of a house to an African-American family. What happens when, 50 years later, the same house, now in an all-black community, is being sold to a white family?

"Clybourne Park" enjoyed popular and critical success on both sides of the Atlantic, winning the theatrical "triple crown" — the 2011 Pulitzer Prize for Drama, the 2011 Olivier Award for Best New Play (London, 2011), and the 2012 Tony Award for Best Play. Norris (b. 1960), actor and author of some dozen plays, is associated with the Steppenwolf Theatre Company in Chicago.

Performances are Nov. 25 through Dec.



11, Thursdays, Fridays and Saturdays at 8 p.m., with Sunday matinees at 2 p.m. A "Meet the Cast and Director" Q&A session will be held following the performance on Friday, Dec. 2. Tickets are \$21 online, \$25 at the door, with discounts for groups, students and seniors. Visit www.thestagecrafters.org for more info and to order tickets, or call 215-247-8881.

The theater is located in the heart of Chestnut Hill at 8130 Germantown Ave.

'The Fourth Wall' at Old Academy

PEGGY HAS BECOME OBSESSED WITH THE IDEA THAT HER LIFE IS a play, and has redecorated the living room with one wall completely blank, the "fourth wall," representing the "audience." Her delusion is compounded when people entering the room behave as if they were acting in a play, even belting out Cole Porter songs! With age comes wisdom, but with age can also come irrelevance. What playwright A.R. Gurney demonstrates in "The Fourth Wall" is that you can find both wisdom and up-to-the-minute relevance — with a good measure of hilarity as well. Theatergoers are guaranteed to be smiling and humming some of Porter's unforgettable tunes after this stellar night of theater.

Show dates are Fridays and Saturdays at 8 p.m. Nov. 4 through Nov. 19, with 2 p.m. Sunday matinees on Nov. 13 and 20. Tickets are \$15, with discounts for groups. For information and reservations, call 215-843-1109 or visit the website, www.oldacademyplayers.org.

Continuing a tradition begun in 2011, Old Academy Players will collect non-perishable food items in November for FISH (Friends In Supplying Help) Community Food Cupboard at North Light Community Center in Manayunk. Please bring your donation when you come to see the show.

Old Academy Players, a member of the Greater Philadelphia Cultural Alliance, is a nonprofit community theater located at 3544 Indian Queen Lane in East Falls.



2017-2018 Open House
 Saturday, November 19, 2016
 Kindergarten Session: 9:00 a.m.
 Session for Grades 1 through 6: 11:00 a.m.



Applications: accepted online from November 14, 2016, through January 15, 2017. Visit www.greenwoodscharter.org for more information.

Public Lottery: Wednesday, January 25, 2017, 6:00 p.m. in the school cafeteria at 468 Domino Lane, Philadelphia, PA 19128

Questions? Please contact the Registrar at (215) 482-6337 or registrar@greenwoodscharter.org.



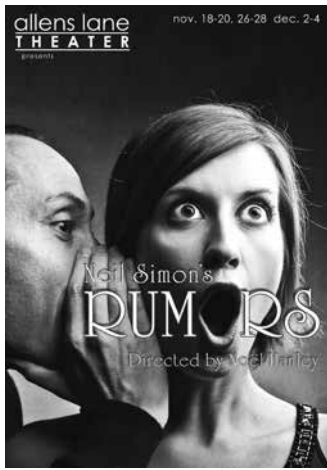
Pre-Ordering

AT WEAVERS WAY

If our suppliers have it, we can get it for you.

Visit www.weaversway.coop/pre-orders or talk to a shift manager for info.

Neil Simon 'Rumors' At Allens Lane



THE SCENE IS A VICTORIAN MANSION in the Palisades. The deputy mayor of New York City has just been shot in the head, while his wife is nowhere to be found. When the first of four couples arrives to celebrate the couple's 10th anniversary, they discover the staff gone, nothing prepared and their dazed and only slightly wounded host alone and bleeding upstairs. What do they do? How will they explain what's happened? As the other couples arrive, the rumors start to fly and the story devolves into classic Neil Simon farce.

Opening night is Friday, Nov. 18. Shows are Friday and Saturday at 8 p.m., Sunday at 2 p.m., through Dec. 4. Tickets: \$20 with online reservations (www.allenslane.org) or \$25 at the door. Discounts are available for seniors and students.

Patrons are encouraged to bring a picnic dinner and BYOB. Opening night patrons are invited to a free special reception after the show to meet the cast and crew.

Allens Lane Theater is at the Allens Lane Art Center, 601 W. Allens Lane.

Celebrate the Dance & Art of Indonesia

by Laura Cohn, for the Shuttle

FROM THE BEGINNING, WHEN I CARRIED boxes of handcrafts on return flights from Indonesia, From Bali to Bala has worked to bring Indonesian culture to an American audience in the Philadelphia area.

This year, we celebrate two milestones in the Philadelphia Indonesian community: From Bali to Bala turns 20, and Modero Dance Company is celebrating its fifth anniversary.

Please join us for a joint Pesta Kebayah Bash Saturday, Nov. 26 at 7:30 p.m., with a delicious and festive Indonesian buffet dinner, dance performance by Modero, photos of you in our own antique Indonesian becak (pedicab), screening of the 1935 film from Bali, "Legong — Dance of the Virgins," and great company and socializing with fans of ours from all around. Wear your finest Indonesian or traditional attire: It's a Pesta Kebayah!

Modero Dance Company combines traditional Indonesian and modern dance disciplines, offering a fusion that brings the best of

both worlds. Founder Sinta Penyami is a vibrant dancer, teacher and performer. Our missions complement each other with our shared desire to expose others to the richness of Indonesia through dance and the arts.

The celebration takes place at From Bali to Bala, 8335 Germantown Ave., in the old O'Doodles store. Advance tickets (\$20) required. For more info the event or to purchase tickets, email Laura@FromBalitoBala.com or info@moderodance.com.

For two decades, From Bali to Bala's annual show, whether in my living room, at locations in Old City or Manayunk or in its home for the past seven years in Chestnut Hill, has continued to build a deep connection to the distant, exotic land of Indonesia. The show features hand-selected crafts and treasures for sale, my own batik paintings and evocative elements of Indonesian culture in film, dance, foods, sights and smells.

We look forward to celebrating with you!

Laura@FromBalitoBala.com

HOUSE AT POOH CORNER
where learning comes naturally
 Teri DiCesare, M.Ed.
 INFANTS • TODDLERS • PRE-K
 Over 30 years of quality care
 215-843-0815
 Visit our website www.houseatpoohcornerdaycare.com

OMC *Our Mother of Consolation Parish School*
 Pre-Kindergarten through Eighth Grade
2015 National Blue Ribbon School of Excellence

Catholic Values and Academic Excellence Since 1862
 Call to RSVP for an upcoming Observation Morning
 10AM Tues Nov 22 • 10 AM Fri Dec 16
 10 AM Fri Jan 13 • 10 AM Fri Feb 24
 17 East Chestnut Hill Avenue
 215-247-1060 • school.omcparish.com
 Facebook: OMCParishSchool • Twitter: @OMCParishSchool

COMPUTER HELP!!
 Having trouble getting your computer, printer, scanner, CD/DVD/Blu-Ray, digital camera, or system software working properly?
 Would you like to set up a home wired or wireless network to share your files, multiplayer games, and Internet access between all of your computers?
 Need help removing **VIRUSES**, **SPYWARE**, or other malware which may have invaded your system?
 Need help finding, designing, repairing, or upgrading a PC and setting up software which best meets **YOUR** needs?
 For expert, reasonably-priced **service**, **instruction**, and **assistance** in your own home or office...
 call
Lauren Royce Emery
 Phone: (215) 844-5570
 E-mail: LREmery@fast.net
 24 hours, 7 days

Computer Service and Repair
 Call Ed "The Tech Guy"
 FOR ALL WINDOWS
 PC COMPUTER SERVICES
 IN-HOME OR REMOTE ASSISTANCE
 LOW RATES
 cell 719-964-9538
www.edttg.com

MEMBER BENEFIT

EASYPAY PAYS YOU
 DEPOSIT \$100 OR MORE IN CASH OR CHECK
 GET 2% MORE TO SPEND AT THE CO-OP!
www.weaversway.coop/easypay

THE WEAVERS WAY MT. AIRY
Bulk Department
 HAS EVERYTHING...
FROM SOAP TO NUTS.
 AND KEGS OF KOMBUCHA TOO!

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.



Our Ambler expansion appears to be proceeding nicely, with the scrolls providing valuable insight into the inner workings of the building. We're looking forward to our own occupy movement — the occupation of a building originally built with the intent of profiting from selling what was mostly questionably healthful, factory-farmed food at low cost to people who either couldn't afford better and/or weren't educated and/or motivated to make healthier choices.

It's interesting how this has played out. I think we looked at four buildings in Ambler over the last couple years. One was a school building, one was the old borough hall, which included a police station (complete with a few jail cells in the basement), one was a nice old brick building with great windows and large basement, which, for a while, was my favorite. It was so our cup of tea — old, multiple floors, limited parking, limited access for trucks, not really big enough — similar to the limitations we have in Mt. Airy and Chestnut Hill. Our comfort zone.

We were all in for a while. We hired a project manager and an architect and had contractors walk through to get renovation and fit-out costs. Store planners started drawing possible layouts. Then the Bottom Dollar building, owned by Aldi, went from being unavailable to possibly available — a building built to be a grocery store with parking, a loading dock, a one-level flat floor, utilities and systems installed to suit a grocery store, and 17,000 square feet to play with. (Our

Chestnut Hill store is about 6,000.)

We had to look. Initially I was horrified and wanted it to just disappear so we could concentrate on the nice brick building. The Bottom Dollar building has no character or charm of its own, and nothing of architectural interest. To me, it's a monument to a toxic food system to which we're trying to be an alternative. Painted on the walls were slogans like "Shop like there's low tomorrow" and "Food prices that kick bottom." Yuck. However, it's a grocery store building just sitting there, vacant, contributing to blight on one of Ambler's main streets. It has 83 parking spaces. Lots of room. Loading dock. Affordable rent. Then there was the concern that if we took the nice brick building, a competitor would go into the Bottom Dollar building.

We looked. We calculated. We contemplated. We listened to Ambler folks who were happy when Bottom Dollar opened on what was a vacant lot, finally giving them a place to buy food again other than the CVS. We analyzed pages of complex sublease documents (in which I was first hoping to find a deal-breaker). Crazy as it sounded, this was starting to look doable, and when we added in the fact that we'd have room for a cafe, a commissary kitchen to serve all three stores, a parking lot we could make appealing with sustainable landscaping that could host events, it started to become more desirable. Finally it dawned on me. Who better to take a toxic food system building and turn it around into a



Norman sees the light at the former Ambler Bottom Dollar. (Please note that no idea, concept, issue, remark, phrase, description of event, word or word string should be taken seriously. This also applies to this photo illustration.)

community asset providing healthy food for the surrounding area than us?

I sold myself on the place and now we're all in on 217 E. Butler Ave., figuring out the best design and moving forward with what will likely be Weavers Way's third store, our first in a "normal" grocery store building.

Speaking of factory-farmed food sold at the likes of Bottom Dollar, in recent food news, poultry giant Tyson Foods acquired 5 percent of a vegan "meat analogue" startup company called Beyond Meat. "It meets our desire to offer consumers choices and to consider how we can serve an ever-growing and diverse

global population, while remaining focused on our core prepared foods and animal protein businesses," said a Tyson spokesperson. Beyond Meat states: "Our mission is to create mass-market solutions that perfectly replace animal protein with plant protein. We are dedicated to improving human health, positively impacting climate change, conserving natural resources and respecting animal welfare."

A few things come to mind here. One is the Beyond Meat view that the way to improve human health involves "mass-market solutions." I see this a lot. Many

(Continued on Next Page)

We Love Our Advertisers

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.

MACINTOSH CONSTRUCTION CO.
A Complete Restoration Company

www.MacIntoshConstruction.com

215-843-2090
MacintoshConstruction@verizon.net

Fully Insured
PA License # PA018646

Kitchens – Bathrooms – Decks – Windows - Additions - and more

New Windows? Time to think about more efficient, less drafty models that will increase your level of comfort while decreasing your heating bills.

Proudly serving Chestnut Hill, Mt. Airy, and Germantown areas

H
HANSON SERVICES
Small Projects for the Home

Interior/Exterior Carpentry
Custom Cabinetry
Door & Window Installation/Repair
Structural Work, Roofing
Porch Repair, Deck Construction
Hardwood Flooring
Energy Efficiency Consultation
Drywall/Plaster Work
Painting, Masonry & Stucco
Fire Protection
Electrical & Plumbing

214 KALOS STREET, PHILADELPHIA
Tel 215 483 # 8338 ~ HGCINC.BIZ

Co-op basics

Good Deals Every Day.

Co-op Basics provides everyday low prices on the things you buy most frequently.

Pick up the flyer in the stores, and look for the purple tags on more than 100 items across departments.

Check back for even more items as we grow the program!

weavers way COOP

Look for the tag!

(Continued from Preceding Page)

large food companies, including our main natural foods supplier, UNFI, talk about being sustainable. They install solar panels on their warehouses, fund and promote organic food production, green their buildings, recycle and compost waste, work to make their vehicle fleets efficient and then tout their activities. I question this concept of sustainability. I wonder if any company serving the “mass market” can be sustainable. UNFI, operates a thousand trucks delivering 2 million cases a day from 33 distribution centers stocked with 40,000 items made of ingredients from all over the world. Their business model is so grossly out of scale from a community-based, democratically run food system I don’t see how it could be made sustainable. It’s a “more is better, bigger is better” model. Grow grow grow, until you either topple or are too big to fail. What a great system.

suggestions and responses:

s: “What has happened to the Italian table cheese that we always used to have? It may have another name, but I don’t see anything like it. Please let me know. P.S. Also what about that soft orange cheese with chives in it?”

r: (Shawn MA) We have both cheeses. Fontinella is the Italian table cheese. If you don’t see it on the shelf, ask someone at the deli if we have it ready to cut. Cotswold, the one with the chives, is almost always out on the shelves.

s: “(1) Can we get back Amy’s Vegetable Pot Pies (not the vegan kind)? 2) Can we get back Green & Black Espresso bars?”

r: (Nell MA) Sorry, we stopped selling Amy’s Veggie pot pies. Unfortunately, they just weren’t selling very well and with such limited space here, we had to let them go so we could make room for new items that are in greater demand. Remember we’re always happy to pre-order you a case of anything you like, and you’ll receive the 10 percent case discount if you do. The pot pies come in a case of 12 and with the discount you

would pay \$40.93. Just let us know. Regarding the Green and Black Espresso bar, our vendor has stopped carrying it so we have no way of bringing it in. We’re pretty bummed about it too!

s: “Please bring back the Smoked Almond Nut Thin crackers. They are way better than other flavors. Also, shirataki-bean noodles (not soy). CH has the soy shirataki-just bean, please.”

r: (Nell MA) We’re sorry we don’t carry the smoked almond thin crackers anymore. Unfortunately, they just weren’t selling very well. We can pre-order you a case, and you’ll get the 10 percent case discount. Thanks for the shirataki bean noodle suggestion, we’ll look into it and see if we can bring it in.

s: “Hi, I noticed you switched to Field Day refried beans. While it doesn’t say it anywhere on the label, unless you read the ingredients, these contain jalapeno. This sort of makes them spicy. Actually, quite spicy. Which is fine with me, but a terrific surprise and shock to the rest of my family. You still carry Amy’s, but only their refried beans with peppers (which is basically the same as Field Day except Amy’s explicitly declares Whoa Ho Spicy Beans Inside). Would it be possible to carry at least one can of plain, straight refried beans again instead of three varieties also containing jalapenos? Thanks.”

r: (Kathryn MA) The one completely plain flavor stopped selling once we brought in Field Day. But you are right, there should be a non-spicy option. I’ll find one and bring it in soon. Thanks.

s: “Please look into carrying So Delicious non-dairy, non-soy ice cream pints — especially mint chip, vanilla & chocolate. One gram of sugar makes it much healthier than all the other ice cream around.”

r: (Kathryn MA) We have vanilla So Delicious in pints now, and I’ll add these other flavors to our wish list. We have such limited freezer space, and so many requests for new frozen items, that it’s unlikely we’ll bring these in anytime soon. Sorry to disappoint!



Finally it dawned on me. Who better to take a toxic food system building and turn it around into a community asset providing healthy food for the surrounding area than us?



s: “Product suggestions: 1) Three Baker’s gluten free bread (best-tasting out there). 2) Any vegan and gluten-free mac-n-cheese. 3) Organic, low-sodium vegetable broth. Thanks.”

r: (Kathryn MA) Thanks for suggestions! I brought in Pacific Low Sodium Vegetable Broth this month. The other two I will add to our wish list, but it’s unlikely I’ll bring them in soon due to limited space.

s: “More options for dairy lovers who are lactose intolerant. This is a new issue for me and the only lactose-free dairy product here, and in most grocery stores, is low-fat milk. I’ve found a whole line of lactose free organic whole-milk products (Green Valley) only at Whole Foods — a long drive, but I make every few weeks to

stock up on their kefir. They also have yogurt and sour cream.”

r: (Kathryn MA) We carried the Green Valley line for about six months, but it sold very slowly. We ended up throwing away a bunch. There’s just not enough of a market for them in Mt. Airy. We do have other non-dairy yogurts — So Delicious and Silk. Lactose-free kefir is an interesting thought. I’ll look out for non-dairy kefir to appeal to vegans and lactose-free folks.

s: “I attended the Harvest on Henry festival and it was good time. I got to wondering where the name “Henry” in Henry Avenue came from, any idea?”

r: (Norman) It’s named after Alexander Henry, mayor of Philadelphia from 1858 to 1865. Interestingly, he was a champion of the small farmer and public transportation. He was part of the People’s Party, which was a party of small farmers formed as a reaction to people thinking the Democrats and Republicans were dominated by bankers, landowners and elites. The platform included proposals like abolishing national banks, a graduated income tax, direct election of senators, civil-service reform, an eight-hour working day and government control of all railroads, telegraphs and telephones. Coincidentally, in 1892 they ran a presidential candidate that won four states. The name of that candidate was James B. Weaver.

s: “With all this talk of home delivery services like Amazon Fresh and Instacart, I find I only need home delivery when it’s 2 a.m. and I can’t sleep so am watching documentaries and would like someone to bring me ice cream in bed. Can this be incorporated into our home-delivery service?”

r: (Norman) Yes, once our service is up and running, just check the box for “in-bed delivery” and email us a photo of your house key. Our driver will print a key on our 3-D printer and use an infrared targeting system to find you in your bed. We just out-Amazoned Amazon. Go Co-op!

normanb@weaversway.coop



Please Patronize *Our* Advertisers

COMPLETE MASONRY SERVICE

Flagstone, Brick & Stone Pointing

JAMES G. CARDAMONE

- Concrete Work
- Chimney Repairs
- Stucco
- Basement Wall
- Walkways & Patios
- Glass Block Windows
- Plastering & Waterproofing
- Retaining Walls
- Ceramic Tile

jamescardamonemasonry.com

Over 25 Years Experience • Clean Work Area • Fully Insured & Free Estimates

PA# 060401

All Calls Returned

215-887-9323

GLENSIDE



Proudly serving Germantown, Chestnut Hill, Mt. Airy, and surrounding areas since 1987

www.AppleRoofingCo.com

It’s Fall!

Time to get your gutters cleaned!

If you have clean gutters at the beginning of fall, the leaves will still be dry and easier to remove. When precipitation occurs, the water will flow freely through the gutter and into the downspout ensuring little or no damage to the gutter. And, because there is no debris to be washed into the down spout, this will not become clogged, making it easier to clean it out.

Time to fix that roof leak!

The cold of winter can aggravate a small roof leak. Any leaks in a home’s roof should be fixed in advance of the first snowfall.

Please call us for your **FREE** Roof Inspection

Call 215-843-1970

Email: AppleRoofing@verizon.net

Complete Roofing Services - - Residential & Commercial
Prompt, Reliable, Quality Work

BASEMENT PLUS CO.

...Plus We Waterproof

- ☐ Get your basement dry and odor-free.
- ☐ Repair old crumbling walls
- ☐ Sump pumps & French drains
- ☐ New windows, doors & locks
- ☐ Clean, paint & seal pipes and flooring



As Seen on DIY TV

...Plus We Renovate

- ☐ Redesign your basement
- ☐ Drywall, drop ceilings, closets
- ☐ New bathroom, shower, toilet & sink in one week
- ☐ We handle all plumbing & electrical in basement

www.basementplus.com

Insured & Licensed

215.233.4598

Free Estimates

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

CSA Supports Artisans & Weavers Way Farms, Too

by Heidi Barr, for the Shuttle

SHORTLY AFTER I MOVED INTO MY HOME IN WISSAHICKON six years ago, I was excited to discover the Henry Got Crops CSA Farm nearby. I was even more excited to learn I could spend time in the fields by becoming a working shareholder. I wasn't even out of the wash station at my first shift when I declared, "I love it here!" That feeling has only grown stronger since.

The other thing that's grown out of my time at Henry Got Crops is my business, the Kitchen Garden Series. When I became a CSA shareholder, I was a costume designer looking for more meaning in my work. I love the community-building aspect of urban farming and the environmental and health benefits of sustainable agriculture. I recognize that small urban farms aren't subsidized the way large agri-businesses are, so there are financial needs that go unmet. I wanted to find a way to support it through textile design, so I developed the Kitchen Garden Series as a line of kitchen textiles made with reclaimed materials, and sold to support urban agriculture.

Currently, 25 percent of my proceeds are shared between Weavers Way Farms and the East Park Revitalization Alliance, which has garden plots on vacant lots in the Strawberry Mansion neighborhood.

Now, the Kitchen Garden Series is my primary work, and I'm offering a CSA of my own.

The CSArtisan initiative creates a relationship of mutual support involving you, the artisans and the growers we give to.



Henry Got Crops CSA was Heidi Barr's inspiration for the Kitchen Garden Series of reclaimed linens.

Just as in community-supported agriculture, shareholders pay at the beginning of the season, giving artisans the security of working capital. Shares are distributed on the solstices and equinoxes, and there are different sizes available for different price points. A limited offering of shares, featuring textiles, works in wood or clay, and a local food item, along with recipes and surprises, are available through mid-November.

This marks the second year of the CSArtisan initiative, and I am honored to be joined by Nick of **Wissahickon Pottery** (a fellow Weavers Way member and CSA shareholder), Gregg and Jackie of **Heirloom Home & Studios**, Margaux and Walter of **Peg & Awl**, Sheila of **Small Batch Kitchen**, Bethany of **Sawdust Siren** and woodworkers Alex Worcester and Brooke Wade. I hope you'll join us.

Everyone involved supports urban growers through a 25-percent donation of the proceeds. If we sell every available share, we will be able to donate \$5,000 to each of the organizations we're supporting! Find out more and become a shareholder at www.thekitchengardenseries.com.

Start your day with *Morning Edition*, the most widely heard radio news program in the U.S.



WHYY FM 90.9
morning edition
 Weekdays from 6 - 9 a.m.

Chris Hill Media

www.chrishillmedia.com
chris@chrishillmedia.com
 215-843-5704

- ▣ vibrant wordpress sites
- ▣ Web solutions for all needs and budgets
- ▣ websites optimized for desktop, tablet AND phone
- ▣ sites you manage yourself
- ▣ inexpensive, easy-to-manage online stores
- ▣ Great low-cost online tools
 dynamic calendars, galleries, slideshows, searchable databases, blogs, social media integration, easy-to-use e-newsletter management tools, member-driven content, great SEO tools ... and more

web and print services for businesses and organizations driven by sustainable values

DON'T MISS OUT ON BREAKING NEWS!  **eNews**
 SIGN UP: WWW.WEAVERSWAY.COOP

Don't miss a thing! All the deals every week.  **eShopper**
 SIGN UP: WWW.WEAVERSWAY.COOP

Botanical Names: It's Worth It to Get Them Right

by Ron Kushner, for the Shuttle

ANYONE WHO GARDENS SHOULD ATTEMPT to learn the scientific, or botanical, names of their plants (genus and species), along with their classification, families, origin, name meanings and perhaps any unique characteristics.

Common names of plants leave much to be desired. They vary geographically — the same plant can go by many different names throughout the United States. Common names in other countries, and other languages, may or may not match what we use in the United States.

The process of learning scientific names can be a slow one, but it is well worth the effort. Some record-keeping strategies would help. A simple notebook is a good place to start — any size, any shape, any style that can be kept handy. A loose-leaf notebook can be started with an alphabetical listing of your own plants. This is a bit more work but over time, you can add photos, update information and ultimately create a nice horticultural journal tailor-made to your garden.

Another method is to keep an A-to-Z list of genus names along with the ap-

propriate plant family. Then, another list with each plant family in alphabetical order, each listing the appropriate genus. This “two-list” system is cumbersome by hand but easily done with a computer.

Regardless of how long you have been gardening, a starting point can be made at any time. Knowing the two-part genus and species name will assist you in catalog purchases, internet confirmation and shopping in local nurseries.

Every plant has this two-part name. The genus name comes first and is always capitalized. The species name is next and never capitalized. Both names are usually written in italics.

The genus *Sedum* is a good example. The entire *Sedum* genus is in the Crassulaceae family, which also contains jade plants and hen-and-chicks. Sedums come in many sizes and shapes — there are over 600 species, many of them referred to by their common name, stonecrops.

Using the botanical name can eliminate confusion among the many species. For example, “English stonecrop” is actually *Sedum anglicum* (with white flowers), “yellow stonecrop” is *Sedum reflexum* (golden yellow flowers) and

“shortleaf stonecrop” is *Sedum caucicola* (bright pink flowers).

But another plant also commonly called “shortleaf stonecrop” is actually *Sedum brevifolium*. It has white flowers.

Botanical names, generally derived from Latin or Greek, may also give a clue to the characteristics of a particular plant. *Lavandula* (lavender) is from the Latin *lavare*, “to wash,” from the ancient tradition of adding lavender to bath water. *Achillea* (yarrow) is named for Achilles, who used the plant to heal wounds. *Salvia* (sage) is from the Latin *salvio*, “I save,” referring to its various medical uses. *Thymus* (thyme) is from the Greek word for “fumigate.”

Each plant within the species basically looks the same. Some may be bigger, younger, have more or less flowers, better or worse growing conditions. Sometimes in nature, a variation can occur that is consistent within a species. These consistent variations are called “varieties” or “subspecies” and are written with non-italics “var” between the species name and the variety name. For example, *Amaranthus tricolor* var. *salicifolius* is a variety of amaranth with variegated leaves that are shaped like willow



Which one's the shortleaf stonecrop? Both: pink *Sedum caucicola*, top; white *Sedum brevifolium*, below.

leaves — “salicifolius” is from “Salix,” the willow genus.

Once plants are being cultivated, they are no longer subject to “nature” per se and can be propagated so that a wide variety can be created within a species. Flower color, a dwarf growing habit, an amazing fragrance are examples of variations within the species. If these differences are continued and passed along by re-seeding or asexual propagation, the plant is called a “cultivar,” short for “cultivated variety.” Cultivar names follow the species name, always start with capital letters, are never italicized and contain single quotation marks, as in: *Aconitum* ‘Blue Lagoon,’ *Aquilegia caerulea* ‘Red Hobbit’ and *Penstemon* ‘Mystica.’

And now some November chores

This is really a pleasant time to work in the garden. The days are mild, although there might be frost at daybreak. There is still plenty of work to do: weeding, mulching, turning compost piles, harvesting late vegetables, cutting back asparagus stalks and raspberry canes, cleaning up potager beds and adding compost for spring planting. There are still the last fallen leaves to be raked and shredded. All the while, each plant is preparing for winter dormancy.

For questions or comments:
ron@primexgardencenter.com.



Wissahickon
Tree & Landscape
Services, LLC

Brian Ames
Certified Arborist

CUSTOM PRUNING
DESIGN & INSTALLATION
ORGANIC & NON-CHEMICAL
SOLUTIONS
GARDEN STRUCTURES

215-681-2436
www.wissatree.com



ORGANIC GARDENING SUPPLIES • VEGETABLES • FRUITS • HERBS • TREES • SHRUBS • PERENNIALS
COMPOST • HEIRLOOM & ORGANIC SEEDS & KITS • GROW LIGHTS • SOIL AMENDMENTS MULCH
& SOIL DELIVERIES • BACKYARD CHICKEN SUPPLIES • TERRARIUMS • GIFTS & MORE



THE GARDENERS RESOURCE SINCE 1943

435 W. GLENSIDE AVE • Glenside, PA 19038

PRIMEXGARDENCENTER.COM • 215-887-7500

WEAVER'S WAY MEMBERS RECEIVE 5% OFF!

*MUST PRESENT CARD (SOME EXCLUSIONS APPLY)

Grant Fox
Contracting



Custom Renovations • Fine Cabinetry
Old House Renovations and Repairs
Kitchens • Baths • Additions
Over 25 Years of Experience
Co-op Member

Grant@GrantFox.biz

215-771-2713

K.K. Lawn Service

Free Estimates

Kevin Kitt

President & C.E.O.

Grass Grooming
Hedge Trimming
Planting Flowers & Hedges

(215) 432-4069

beareu72@yahoo.com

Advertise
in the
Shuttle

- Targeted readership
- Extended Internet presence
- Affordable and effective

✉ advertising@weaversway.coop

John Sutton
Masonry

- Chimney Repair
- Brick and Stone Repointed & Repaired
- Concrete Sidewalks
- Basement Walls
- Stucco
- Flagstone

Contact John for a free estimate:
masonrytradesman@gmail.com

215.510.6724

License #39705

Hansell Contractors, Inc.

Builders - Historical Restoration - Fine Carpentry
Energy Conservation - Architectural Design Services

HansellContractors.com

Office: 215-277-1540 Fax: 215-277-1390

Lic.# PA022176

EPA Lead Certified

COOPERATOR OF THE MONTH

Kay MacDonald



Joined Weavers Way: 1996.

Lives in: Mt. Airy with her partner, Sue Coulter.

Current job: She's a registered investment advisor for RBC U.S. Wealth Management.

Why they're members: "It's a massively convenient spot, and very congenial. It's always been very congenial."

Co-op job history: Three-plus years ago, she was asked by then-General Manager Glenn Bergman to sit on a committee that was looking into changing the 401(k) plan for Co-op employees. That morphed

into periodic seminars she leads that explain the plan and encourage employees to save for retirement. She also consults with the Co-op on issues related to the plan.

Why that's important: "We have a retirement crisis, and I'm of retirement age. . . . People need to save, and they need to understand more about their taxes. . . . There's no formal financial hygiene. We don't teach people about money."

Favorite Co-op products: Metropolitan olive bread. They're also fans of all the gelatos.

A little Co-op love: "It is a living, breathing, vital community concern and service. It is regarded as a warm, welcome, safe, tolerant place in the community. And that starts at the top, and it should go right down."

— Karen Plourde

WEAVERS WAY WORKSHOPS



Workshops are held in **The Garage, 542 Carpenter Lane** (across the street from the Mt. Airy store) or at other locations as noted.

RSVP on Eventbrite

It's easy — find the item at 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 can earn three work hours. Propose a topic by contacting Bettina at **outreach@weaversway.coop**.

COMING UP IN NOVEMBER

Cooking with Beans

Tuesday, Nov. 1, 7-8:30 p.m., The Garage

Adding beans to your diet can make a huge difference to your health and well-being. Nutritionist Wendy Romig of Sage Integrative Health Center (www.sageintegrativehealth.com) will share ways to easily integrate beans into your life.

Intro to Bees and Beekeeping

Wednesday, Nov. 2, 7-8:30 p.m., The Garage

Did you know you can enjoy honey, beeswax, pollen and the miracle of bees right in your backyard? Local beekeeper Stephanie Bruneau, owner of The Benevolent Bee, will talk about where to get bees and how to set up and maintain a hive. We'll also taste local honey!

Bulk on a Budget

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

Mt. Airy's Incredible Bulk can be intimidating — there's so much up there! But bulk food purchasing can be a great way to feed your family well on a budget. Let Food Moxie Nutrition Education Associate Mercelyne Latortue take you on a tour. Bring a favorite recipe that you think might lend itself to bulk shopping.

Applying Aldo Leopold's Land Ethic in Northwest Philadelphia

Wednesday, Nov. 9, 7-8:30 p.m., The Garage

In the eloquent story "A Sand County Almanac," Aldo Leopold described "land ethic," the responsibility of humans to care for people and the land. How do we apply this concept in an urban environment? This workshop is facilitated by Scott Quitel, founder of the LandHealth Institute (www.landhealthinstitute.org).

Roots & Root Cellars

Tuesday, Nov. 15, 7-8:30 p.m., The Garage

It's time to shift our attention to carrots, beets, parsnips and other root vegetables that have absorbed the earth's goodness. Food Moxie Nutrition Education Associate Mercelyne Latortue will talk about cooking with root vegetables as well as their amazing nutritional benefits. She'll also discuss root cellars, one of the oldest methods of vegetable storage.

What's So Great About Native Plants? Creating Backyard Biodiversity

Wednesday, Nov. 16, 7-8:30 p.m., The Garage

After an overview of the importance of native plants, workshop leader Scott Quitel, founder of the LandHealth Institute (www.landhealthinstitute.org), will continue with a discussion and Q&A.

Lead Poisoning and Poverty in America

Thursday, Nov. 17, 7-8:30 p.m., The Garage

Join Weavers Way Co-op member and University of Pennsylvania graduate student Juliet Shen for a discussion of the connection between lead poisoning and poverty in urban America.

Grains & Gluten

Tuesday, Nov. 22, 7-8:30 p.m., The Garage

What is gluten? What is "whole" grain? Food Moxie Nutrition Education Associate Mercelyne Latortue will answer these questions and more. Learn methods of soaking and cooking grains for digestibility, discuss wheat sensitivity and find out about other grains.

Transforming Vacant Lots into Native Plant Nurseries

Wednesday, Nov. 30, 7-8:30 p.m., The Garage

The LandHealth Institute (www.landhealthinstitute.org) is embarking on an ambitious project to transform vacant lots into native plant nurseries and provide city residents and urban parks with a local source for native plants. LHI founder Scott Quitel will describe the initiative.

ALL THE DETAILS: www.weaversway.coop/events

MEMBERSHIP CORNER

Help Is Just Around the Corner

While the main office remains in Mt. Airy, Membership Manager Kirsten Bernal has planted the Membership flag in Chestnut Hill, with 10 a.m.-4 p.m. hours on alternating Tuesdays and Wednesdays. And yes, she has her notary seal! Contact her at 215-843-2350, ext. 119, or member@weaversway.coop to check before you make the trip!



BOARD ELECTIONS 2017

It's not too early to think about running for the Weavers Way Board of Directors. Voting isn't until next spring, but you can attend a first-Tuesday Board meeting any time to see if it interests you. Dates, times and locations are on the home page of the Weavers Way website. We'll have more details next month on how to run.

Cooperate. Participate. **RUN.**





Steve Hebden photos



Finally, Alternate Current For Chestnut Hill

Tired of power outages at the Chestnut Hill store? So were we — and oh, the dry-ice bill! So last month, we installed a natural-gas-powered emergency backup generator. (We're getting one in Mt. Airy in December.)

The backup will kick on automatically in the event of a power failure, and can supply all the store's electricity needs.

Over the summer, we also replaced the transformer that connects the Chestnut Hill refrigeration system to the power grid. The new one has surge protection!

So let there be light . . . and cold . . . and cash registers!

Above, contractors maneuver the backup generator onto the roof of the Chestnut Hill store Oct. 19. Far right, we replaced the in-store transformer in July.

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. November's meeting is Tuesday, Nov. 1. The next meeting is Tuesday, Dec. 6.

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
President: Chris Hill
Vice President: Joshua Bloom
Treasurer: Emmalee MacDonald
Secretary: Lisa Hogan
At-Large: Megan Seitz Clinton, Larry Daniels, Joyce Miller, Joan Patton, Linda Shein, Laura Morris Siena, David Woo.

The Shuttle

Editor
 Mary Sweeten, 215-843-2350, ext. 135
editor@weaversway.coop

Art Director
 Annette Aloe, 215-843-2350, ext. 130
annette@weaversway.coop

Advertising Coordinator
 Karen Plourde, 215-843-2350, ext. 314
advertising@weaversway.coop

Proofreaders this issue: Ken Ford, Jenny French, Michelle Quirk.

Contributors this issue: Claudia Apfelbaum, Eric Bergstrom, Kirsten Bernal, Nina Berryman, Jacqueline Boulden, Kathleen Casey, Alison Cohen, Steve Hebden, Chris Hill, Linette Kielinski, Ron Kushner, Marsha Low, Jean Mackenzie, Karen Plourde, Jon Roesser, Laura Morris Siena, Betsy Teutsch, Norman Weiss.

OPEN EVERY DAY

www.weaversway.coop
Mt. Airy main number: 215-843-2350

contact@weaversway.coop
Chestnut Hill main number: 215-866-9150

Mt. Airy

8 a.m.-8 p.m.
 559 Carpenter Lane

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

HOW TO REACH US

General Manager
 Jon Roesser, ext. 131
jroesser@weaversway.coop
Controller
 Nancy Pontone, ext. 116
npontone@weaversway.coop
Purchasing Manager
 Norman Weiss, ext. 133
normanb@weaversway.coop

Marketing Director
 Crystal Pang, ext. 121
cpang@weaversway.coop

HR Coordinator
 Danielle Swain, ext. 132
hr@weaversway.coop

Facilities Manager
 Steve Hebden, ext. 128
steve@weaversway.coop

Membership Manager
 Kirsten Bernal, ext. 119
member@weaversway.coop

Outreach Coordinator
 Bettina de Caumette, ext. 118
outreach@weaversway.coop

Mt. Airy Store Manager
 Rick Spalek, ext. 101
rick@weaversway.coop

Chestnut Hill Store Manager
 Dean Stefano, ext. 212
dstefano@weaversway.coop

Executive Chef
 Bonnie Shuman, ext. 218
bonnie@weaversway.coop

Farm Manager
 Nina Berryman, ext. 325
nberryman@weaversway.coop

Next Door Manager
 Amira Shell, ext. 220
ashell@weaversway.coop

Mt. Airy Wellness Manager
 Lisa Whitlock, ext. 114
lwhitlock@weaversway.coop

Pet Department Manager
 Anton Goldschneider, ext. 276
petstore@weaversway.coop

Grocery
(MA) Kathryn Worley, ext. 140
worley@weaversway.coop
(CH) James Mitchell, ext. 217
jmitchell@weaversway.coop

Prepared Food
(MA) Dave Ballentine, ext. 102
dballentine@weaversway.coop

Deli
(MA) Shawn O'Connell, ext. 109
soconnell@weaversway.coop
(CH) Matt Budenstein, ext. 209
mbudenstein@weaversway.coop

Meat, Poultry & Seafood
(MA) Dale Kinley, ext. 104
dale@weaversway.coop
(CH) Ron Moore, ext. 205
rmoore@weaversway.coop

Produce
(MA) Jean MacKenzie, ext. 107
mackenzie@weaversway.coop
(CH) Mike Herbst, ext. 211
mherbst@weaversway.coop

Floral Buyer
 Ginger Arthur, ext. 317
floral@weaversway.coop

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, Nov. 9
Community Room, 555 Carpenter Lane
 (adjacent to the Mt. Airy store)

weavers way coop



Connect to the network WW_PUBLIC
 Use the password weaversway

Follow us!   






Advertise in the Shuttle
advertising@weaversway.coop

215-753-2000

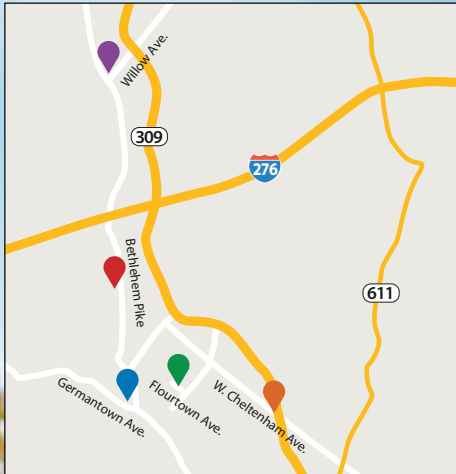
One number. Five primary care offices.

If you're looking for convenient, accessible healthcare for your whole family, you'll find it with us. With same- and next-day appointments often available, there's no long wait to see a doctor. Also, ask about preventive care services your health insurance may cover at no cost to you, including flu shots, immunizations, annual checkups, and colon and breast cancer screenings.

5 convenient locations. 1 phone number.

-  **Ambler Medical Associates**
500 Willow Avenue, Ambler
-  **Chestnut Hill Family Practice**
8815 Germantown Avenue, Philadelphia
-  **Chestnut Hill Family Care Associates - Wyncote**
2827 W. Cheltenham Avenue, Wyncote
-  **Springfield Medical Associates**
Flourtown Commons, 1811 Bethlehem Pike, Flourtown
-  **Northwest Internal Medicine**
8200 Flourtown Avenue, Suite 2, Wyndmoor

Visit MyChestnutHillDoc.com for more information.



November Member Specials

Valid from November 2 - 29

For more member savings, visit www.weaversway.coop




IMAGINE
ORGANIC ROASTED TURKEY GRAVY
13.5 OZ
\$1.99 REG \$2.45




EDWARD & SONS
ORGANIC PANKO
10.5 OZ
\$4.39 REG \$5.15



ANNIE'S ORGANIC
ORGANIC HALLOWEEN BUNNY GRAHAMS
8.9 OZ
\$4.99 REG \$5.75



SIMPLY ORGANIC
ORGANIC VANILLA EXTRACT 2 OZ
\$4.99 REG \$5.69



HEALTH VALLEY
CREAM OF MUSHROOM SOUP 14.5 OZ
\$2.69 REG \$3.35



CHAMELEON COLD BREW
PINE TAR SOAP 3.25 OZ
\$2.99 REG \$3.69



SUNSPIRE
UNSWEETENED CAROB CHIPS 10 OZ
\$4.99 REG \$5.69



MISO MASTER
BARLEY MISO 8 OZ
\$4.69 REG \$6.09



ACURE ORGANICS
MINT BODY WASH 8 FL OZ
\$6.99 REG \$9.49