

# Run **4** the Board

## Would You Like to Become a Weavers Way Board Member? Here's What You Need to Know

by Hilary Baum, Chair, Weavers Way Leadership Committee

**T**HIS MONTH MARKS THE KICK-OFF OF THE 2021 ELECTION SEASON FOR THE Weavers Way Board of Directors. Voting begins in April and is completed at the Spring General Membership Meeting in early May, resulting in four cooperators joining, or in some cases re-joining, our 11-member board.

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# The Shuttle

DECEMBER 2020

Since 1973 | The Newspaper of Weavers Way Co-op

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## A 'Hurricane of Positivity'

Olga Corrias Hancock  
1977-2020

by Josh Bloom and Lisa Hogan,  
for the Shuttle



**W**EAVERS WAY BOARD MEMBER Olga Corrias Hancock lost her two-year battle with breast cancer, one she fought with grace and determination, on Nov. 12. She died at home in Chestnut Hill, surrounded by her husband, Matt, and their children, Emilia, 4, and Bruce, 2. She was 43.

Olga joined the board in June 2018 and, though she was diagnosed only a month or two later, quickly took on multiple roles. A friend described her as "a hurricane of positivity." She served on the Leadership Committee and then as board treasurer in 2019, while also chairing the Audit and Finance committees. She also served on the Co-op's Plastic Reduction Task Force. She had been planning to run for president of the board when her illness took a turn.

She was a huge advocate for the Co-op and the first to volunteer for almost anything that needed a champion — or even projects that just needed an administrator.

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## Staff and Speakers Discuss Pandemic, Diversity and Inclusion at Virtual Fall GMM

by Wendy Greenberg, for the Shuttle

**W**EAVERS WAY'S first-ever virtual general membership meeting offered an update on finances during a challenging year and insights on how to instill justice, equity, diversity, and inclusion in the co-op culture.

The Nov. 12 meeting featured keynote speaker Jamila Medley, Executive Director of Philadelphia Area Cooperative Alliance, an organization that since 2011 has worked to grow the local cooperative economy. Medley, a Weavers Way member, has spent more than 20 years serving mission-based organizations and co-ops.

The "urgency is upon us" to put into practice the principles of justice, equity, diversity, and inclusion, Medley said.

"We here in Philadelphia need to leverage this moment," she said, referring to community care and racial justice awareness, "by continuing to invest in the growing opportunities for community control, and ownership of assets and wealth, generating opportunities for folks in our communities."

PACA brings the area's food co-ops together to learn from one another. "We learned, and we were not surprised to find, that our food co-ops exist in multi-racial and multiclass neighborhoods, but the leadership in our co-ops do not reflect that diversity in its makeup," Medley said. "This idea of coming together and grappling with race and class in our



GMM sign language interpreter Julie Gould Marothy (left), and PACA Executive Director Jamila Medley.

food co-ops is actually happening across the country."

She found there were instances where "it was clear that white folks had an established set of ideals, values, and beliefs and other non-white people, poor people, would be welcome if we were willing to get with the program that they had created for themselves."

One solution lies in the principle that requires co-ops to accept responsibility and tackle poverty and wealth inequality. "There are some tangible things our food co-op leaders in particular can do," Medley said, including addressing why limited numbers of Black, indigenous, and other people of color are participating on co-op boards and management teams. "We need to make anti-oppression training mandatory and ongoing for co-op leaders in particular."

The single most important thing to start with, she said, answering an attendee's question, is "leaning into transparency.

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## South Philly Co-op Looks to Open This Month



**D**ESPITE COVID-RELATED DELAYS and re-imposed restrictions in Philadelphia through the new year, South Philly Food Co-op is still looking to open later this month, according to recent communications from Lori Burge, SPFC's general manager.

"I am proud to announce that our opening is finally within sight after 10 years of hard work and dedication," Burge wrote in a Nov. 23 email. "Having an incredible community of friends, board members, partners, staff and members who have helped us every step of the way makes opening a grocery co-op during a global pandemic easier and so much more rewarding."

In a Nov. 19 press release, Burge said that while the city's Safer at Home mandate, which went into effect on Nov. 20, didn't directly affect grocery stores, it would slow the final stages of renova-

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## Editor's Note

by Karen Plourde, Editor,  
Weavers Way Shuttle



THE ORIGINAL, LESS SUNNY, VERSION of "Have Yourself a Merry Little Christmas" has been running through my head lately. In particular, I've been thinking about the line "Until then, we'll have to muddle through somehow," which was changed to "Hang a shining star upon the highest bow" because Frank Sinatra wanted a jollier line to sing.

Muddling through is mostly we've been doing since March. Plenty of us have had enough of the muddling and hoped that we'd be done with it by the holidays. That would make a fine Hallmark Channel ending to the pandemic, wouldn't it?

Instead, we got what infectious disease experts feared was going to happen for months — an almost-nationwide sustained spike in cases and hospitalizations as people spent more time congregating indoors, resulting in re-imposed restrictions for restaurants, gyms and even private gatherings at the time of the year for gathering. Merry? Happy? Not so much.

So we're back to muddling through. Most of us likely celebrated scaled-back Thanksgivings and will do the same over the December holidays and into the new year. We will make do and maybe even pay more intention than usual to the quieter, yet meaningful, parts of the season and look to better, less restrictive days in 2021.

Until then, despite everything, let your hearts be light.

Early on in the pandemic, we started getting requests for recipes from members who were probably looking for more inspiration for the increased meal prep they were doing in lockdown. We added a recipe section to our website, started featuring recipes in the Shuttle more often and shifted the sourcing of our recipes in our eShopper.

As you may have noticed, those contributions have largely come from working members and staff, who take extra time to get them together, and often photograph their finished creations. A big thanks to them for their extra work. It's a small, but valued contribution to helping people weather this year, and we'll keep churning them out as long as folks find them valuable.

The Shuttle is published by  
Weavers Way Cooperative  
Association.

### Statement of Policy

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

Weavers Way members are welcome to submit articles (about 500 words) and letters to the editor (200 words) on subjects of interest to the Co-op community.

No anonymous material will be published; all submissions must include an email or phone number for verification. The Shuttle retains the right to edit or refuse any article or letter. Submit to [editor@weaversway.coop](mailto:editor@weaversway.coop). Articles and letters express the views of the writers and not those of the Shuttle, 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 online at [www.weaversway.coop/shuttle](http://www.weaversway.coop/shuttle), or call 215-843-2350, ext. 314, or email [advertising@weaversway.coop](mailto:advertising@weaversway.coop). Advertised products or services may not be construed as endorsed by Weavers Way Co-op.

## What's in Store at Weavers Way



### Napa Cabbage with Warmed Bacon Dressing

Recipe by Bonnie Bissonette, Produce Buyer, Weavers Way Mt. Airy

#### Ingredients

- 1 Napa cabbage, halved lengthwise and thinly sliced (you'll need 6 to 8 cups)
- 8 thick slices bacon, cut into small strips
- 1 Tbs. flour
- 2 Tbs. red wine or cider vinegar
- 1/2 cup plus 2 Tbs. water
- 3/4 tsp. salt
- 1 egg, lightly beaten

#### Directions

Place the cabbage in a large mixing bowl. Add bacon to a medium sauté pan and brown over medium heat, adjusting the heat as needed. Remove the bacon with a slotted spoon to a plate lined with a paper towel, then pour off all but two tablespoons bacon fat (approximately) from the pan. Set the extra fat aside.

Set the pan over medium low heat; add the flour and stir until smooth. Cook for one minute. Stir in the vinegar and water and bring to a boil. Season with salt. Gradually whisk the egg into the mixture.

Sprinkle the bacon on the cabbage, then pour 3/4 of the dressing over the cabbage and toss to mix. Add reserved bacon fat and more dressing as desired. Serve with roasted potatoes, a protein of choice, and perhaps a beer.



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*The Co-op's Favorite Things*

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- ★ Fireside Tonic

Dec. 1 - 31, 2020

## What's in Store at Weavers Way



# This Season, Give (or Keep) the Gift of Homemade Ghee

by Dianne Dillman, for the Shuttle

**G**HEE HAS BECOME A HOT NEW CULINARY INGREDIENT, but it's ancient. It was developed in India over 4,000 years ago to preserve butter in that hot, hot climate.

Ghee is butter that is heated and cooked for an extended period of time so that the water evaporates and the milk solids caramelize and sink to the bottom. It is then strained into jars for storage. What's left is a delicious, nutty-tasting, spreadable butterfat that can sit on your table indefinitely; it will keep at least a year at room temperature. It is definitely not clarified butter, which is a quicker process that lacks the full flavor and keeping qualities of ghee. Don't be fooled by labels that say otherwise.

Ghee has numerous health benefits and is virtually dairy free and paleo friendly. It contains a megadose of antioxidants, heart-healthy omega 3s, and, if you start with butter from grass-fed cows, cancer-fighting conjugated linoleic acids. It reduces inflammation in the body and helps to heal frayed gut linings. It's loaded with Vitamins A, D, K, and E. At high heat it will not break down into free radicals; it can even be used as a natural moisturizer for hair and skin.

Ghee can be found ready-made in jars on the Coop's shelves or at Indian markets. I'm seeing it pop up everywhere, but it's easy enough to make on your own and I highly recommend it. I use the method I first learned as a teen, before I started my culinary training.

Start with a pound of salted or unsalted butter, preferably from grass-fed cows. I'm partial to salted butter, because I believe the resulting ghee has more flavor. Place the butter in a heavy-bottomed pot; it should not be too full. There should be ample head space because the butter may foam up initially. Cast iron is too dark, you will not be able to judge the degree of caramelization.

On a back burner, melt the butter over medium heat, then turn the heat down to the lowest setting; do not stir the butter at any time. Let it cook slowly for about 3 1/2 hours or until the butter is clear and the



milk solids are well browned and have mostly settled on the bottom. Some people prefer to do this in a low oven for six hours instead of on the stovetop; I'd probably forget about it.

You can turn the heat up a little if the milk solids are not browning, but be sure to watch it more carefully. You can let the milk solids brown deeply, enhancing the nutty caramel flavors, but it is possible to go too far and burn them.

Turn off the heat and let the butter cool about five minutes, then strain it through a mesh strainer lined with unbleached paper towel into a quart-sized glass measuring cup. Pour the clear butterfat into seriously – clean canning or salvaged jars; it should yield around 13 ounces.

If the ghee has cooled so much that you can't strain it, gently reheat it. Let it cool to room temperature before putting on the lids. It will semi-solidify and turn yellow. Different brands of butter will yield different shades of yellow.

You can eat the delicious caramelized bits at the bottom if you don't mind the dairy. Their flavor is intense spooned onto cooked rice or in baking. My gut prefers to stay dairy free, so I reluctantly discard them.



Use your ghee as you would regular butter. Spread it on toast, rice, or a baked potato. With a high smoking point of 500°, it is excellent for sautéing vegetables, chicken, or anything. It's easy to mix into your pancake batter.

When chilled, ghee can be used in biscuits or pie crust, or slightly chilled for cakes and cookies. Standard butter is roughly 20% water, salt and milk solids and 80% fat, but ghee is 100% fat. Ghee will function in baking more like shortening, which is also 100% fat. Substituting ghee for butter may require some adjustment for the reduction in liquid; you may have to reduce the fat a bit and increase the liquids. It's an experiment every time.

Ghee can be flavored either by slow-cooking it with toasted spices like cardamom, mustard seeds, cumin seeds, chili peppers, or raw garlic cloves, or by mixing in flavorings after it has cooled and solidified. Honey ghee, made with equal quantities of raw creamed honey and ghee with a pinch of sea salt, is delightful on cornbread or pancakes. Raw flavorings like fresh garlic and herbs will not keep safely at room temperature, so mix only what you will use up. Have fun experimenting!

*Dianne Dillman is a food writer, professional chef, and Weavers Way working member.*



The kitchen staff in Ambler is giving thanks for Maureen Gregory. We are so grateful for all her help in pulling off an unprecedented Thanksgiving 2020.

We couldn't have done it without you, Mu. Thank you for all your hard work, and a big thanks to all the kitchens.

*Bonnie Shuman, Executive Chef*



by Kieran McCourt, Weavers Way Ambler

- It's a traditional Japanese paste made from cooked soybeans, sake and grains.
- It's known for its earthy, salty, and varying levels of fermented funky flavor, from the sweeter and mild white and yellow varieties to the richer red types. While it's the obvious ingredient in miso soup, a tub of miso in the fridge can be used in so many other ways.

**Dressings:** Miso can do wonders for a creamy dressing or a more acidic vinaigrette. It can sometimes be hard to mix with oil, so either loosen it up with rice vinegar or bring out the blender. It's a great substitute for anchovies in a vegan Caesar dressing. Remember to season to taste after adding miso; it can be quite salty on its own.

**Sauces:** Bump up your stir-fry game by mixing miso into whatever sauce you use to finish off your entree. It would also make a great add-in to a vegan gravy. Even pesto and other herby sauces wouldn't mind its earthy kick.

**Marinades:** Mix into liquid marinades for any protein of your choice, whether animal or plant-based; miso will bump up the flavor. Blend with butter before applying to a piece of fish or chicken.



**Spreads and schmears:** Amp up your sandwich game by mixing miso into mayo, butter, cream cheese, or tahini. Spread on fresh-cooked corn, steamed veggies or the ol' leftover turkey sandwich.

**Soup:** Don't limit yourself to the traditional application of dashi stock and miso. Toward the end of cooking, stir it into a stew or broth-y soup for a bit more nuance.

If you're just starting out, go with a white or yellow miso. Be mindful that a little goes a long way, especially for anyone watching their salt intake.



An offshoot of Weavers Way Co-op

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**FOOD MOXIE** We dig what we eat.

## With Your Help, We Can Do More in 2021

by Lisa Mosca, Food Moxie Executive Director

**F**OOD MOXIE'S MISSION IS TO EDUCATE AND INSPIRE PEOPLE to grow, cook, and eat healthy foods. Our goal each year is to provide at least 400 program participants with six cooking, tasting, and/or gardening experiences.

This has been a year like no other in our efforts to reach this goal. We have pivoted our programs to run with pandemic safety measures in place for both our staff and our participants. Our programs are focusing on the immediate food insecurity needs of our students and emergency housing residents, while continuing our educational focus on tasting, cooking, and growing unfamiliar and seasonal nutrient-dense fruits and vegetables.

**Since March, Food Moxie has met our mission with the following outcomes:**

- Home deliveries of fresh produce and activity kits to students since the pandemic started in March: **1,610**
- Root pouches shared with students and the community in support of ongoing growing activities: **over 1,000**
- Seedlings and seed packets distributed to students: **2,000**
- New videos produced and shared for education at our new You Tube channel: **over 35**  
(see [www.youtube.com/channel/UCmGWdbxOwaCw9J\\_h0OM0yw/videos](http://www.youtube.com/channel/UCmGWdbxOwaCw9J_h0OM0yw/videos))
- Pounds of local fruits and vegetables purchased to support local farmers and to share with community members in need: **150,000**
- Pounds of nutrient-dense produce grown at Food Moxie sites and shared with the community: **5,000**

- Number of pounds of clean compost purchased and shared with community gardeners, students, and other community members to support local urban agriculture projects: **350,000**
- Number of seedlings distributed to community members to grow their own produce: **over 5,000**

We could not do this work without the support of the Co-op. This year, over 100 working members have helped us deliver produce and activity kits to our students, prepared our root pouches for students and community members, and supported us in myriad other ways.

Please consider a gift to support our work in the new year by becoming a sustainer, joining our High Five campaign, donating at the Co-op register on Giving Tuesday or going to our website and clicking the DONATE button at [www.foodmoxie.org/waystogive/](http://www.foodmoxie.org/waystogive/). Your support will help us continue to have positive impacts in 2021.



One of the November FM student activity kits - DIY first aid salve.

**GIVING TWOSDAY**

Drop \$2 (or more!) at any register to benefit Food Moxie programs

**EASYPAY**

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Add money online to your EasyPay account before your shop at [members.weaversway.coop](http://members.weaversway.coop)

**AND WHAT A DEAL:**  
Get \$102 when you deposit \$100 (cash or check only)

**Please Keep to Small Shopping Crews in Mt. Airy**

With the customer cap in our Mt. Airy store limited to 12 at a time, letting in a family to shop means others have to wait longer to get inside. If possible, please consider limiting your shopping contingent to one or two people.

Thank you.

Morris Arboretum Wishes You a Safe and Happy Holiday

Holiday Garden Railway is back November 27–December 31!  
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# An offshoot of Weavers Way Co-op

# FOOD MOXIE



Fall harvest at Hope Garden



Root roast tasting at Saul High



Greens tasting at Saul for crop planning



Locally-purchased produce for community foodshare at Martin Luther King High



Food Moxie staff and children during Garden Club.

## THANKS TO...

- Nararo Foundation
- Nourishing Traditions
- Penn Charter's Alyson Goodner, the Center for Public Purpose and all the families and students who have been packing pantry bags
- Powercorps PHL especially Carla and Shaniya
- Todd Wolfe and Jean Carne-Wolfe
- Windmill Foundation
- All our recent individual donors, sustainers, High Five members and volunteers
- All our partners, their staff and teachers
- The Food Moxie board and staff
- Weavers Way Co-op staff and members
- All the Co-op members who have been helping with our work days and deliveries



**For Their Support!**




## AWBURY ARBORETUM

Awbury Arboretum's grounds are free and open from dawn until dusk daily. We invite you to get some fresh air, exercise, and enjoy the natural beauty of your neighborhood arboretum.

You can add to a century of community science by signing up for a count near you. Audubon's 121st Christmas Bird Count will be conducted between the dates of **Monday, December 14, 2020 through Tuesday, January 5, 2021**. Many species of birds are seen at Awbury - check our eBird profile for a full list.



Visit [www.awbury.org](http://www.awbury.org) for more information

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## L·E·T·T·E·R·S

**Rename Henry Got Crops**

EVERYTHING ABOUT WEAVERS Way is delicious, thoughtful and community oriented, with the singular exception of the name Henry Got Crops. When my family was discussing this year's Urban Farm Bike Ride and the name once more emerged, I knew it was time to write.

Written in the style of Black English, the name combines cultural appropriation with the ugly imagery of the plantation. (For a fine history of Black English, see John McWhorter's 2016 book "Talking Back, Talking Black: Truths About America's Lingua Franca.") To honor Black Lives Matter, I suggest a subtle name change: Henry's Crops.

I do not know the origin of the name, and I am sure it was started with good intentions. These times demand that we pay attention to what we harvest.

*Anna Beresin*

**Response from Nina Berryman, Weavers Way farm manager**

ANNA, THANK YOU SO MUCH FOR bringing this concern to our attention. As you inferred, it is true the name "Henry Got Crops" was selected with the best intentions.

Saul students always have been the central focus of the farm, and when we were first doing the planning with students and teachers at Saul, a teacher asked her class one day what they thought the name of the farm should be. One student suggested "Henry Got Crops," everyone in the class agreed and the name stuck. I wasn't there at the time, but the teacher informed me the students were so enthusiastic about the name that there was no going back.

I cannot vouch for the color of the skin of the student who suggested the name. I hope that sheds some light on the issue.

*Nina Berryman*

**Don't Promote Invasives**

FURTHER DISCUSSION REGARDING invasive plants is needed in response to the letter from Amy Steffen ("Invasive Plants Have Benefits") in the November 2020 Shuttle. Invasive species (plants and animals) cause considerable economic and ecological damage to ecosystems, agriculture, forestry and other industries in the United States. We should not be promoting invasive plants (e.g., Bishops weed) as having benefits unless they provide a real value to society (such as being a major food crop) that clearly outweighs the cost of their ecological damage.

Also, sometimes application of herbicides is required for successful eradication of large colonies of invasive plants (e.g., Japanese knotweed). Of course, herbicides should be used sparingly, and spot sprayer technology has advanced to make it easier to target only invasive plants. This technique has been used successfully around the country to restore native ecosystems.

In addition, Amy's letter references a book ("Beyond the War on Invasive Species" by Tao Orion) which states that invasive plants get established on disturbed land where conditions no longer support native plants. In fact, many native plant species are specialists at colonizing disturbed sites. A disturbed site may become dominated by invasive plants if native seeds have not been introduced or had an opportunity to colonize the site.

Homeowners should be able to find a native plant species that will grow on any site condition in their yard. To learn more about the importance of native plants, their adaptability, and the harm of invasive plants, Doug Tallamy, a key proponent of the modern native plant movement, has authored several books ("Bringing Nature Home," "The Living Landscape" and "Nature's Best Hope"), all of which I highly recommend.

*Anna Beresin*

**Don't Move Mt. Airy**

IN HIS COLUMN IN OCTOBER'S SHUTTLE ("It's Time to Start Talking About the Future of Our Flagship Store"), General Manager Jon Roesser spends almost half a page critiquing everything that he perceives as wrong with the Mt. Airy store before concluding, not particularly credibly, "I am not — repeat not! — advocating moving our Mt. Airy store to a new location." But as Jon notes, the problems with the store — crowded aisles, lack of off-street parking, limited selection with fewer sizes and brands, no room for a salad bar or rotisserie chickens, dumpsters next to the sidewalk, etc., etc. — don't keep us from shopping there. His complaints remind us of the Yogi Berra saying, "Nobody goes there anymore. It's too crowded."

Apparently, many Co-op members prefer walkability to easy parking, don't need the plethora of choices available at the Acme or Whole Foods, don't mind crossing the street for pet or beauty supplies, enjoy running into friends and neighbors in the tight aisles (COVID aside), and like to patronize the nearby shops for which the Co-op is the anchor. And for members who don't like the Carpenter Lane experience, there are different experiences available at Chestnut Hill and Ambler.

We are sure there are ways to improve the Mt. Airy store. But any thought of moving it should be nipped in the bud.

*Peter Schneider  
Susan DeJarnatt*

**Correction**

In the November issue of the Shuttle, the title of John Kromer's new book was misidentified in a book review by Janis Risch. The correct title is "Philadelphia Battlefields: Disruptive Campaigns and Upset Elections in a Changing City." The Shuttle regrets the error.

**Sandra's Columns Rock**

FOR ME, SANDRA FOLZER AND HER Shuttle columns for the Weavers Way Environment Committee have always represented the best of the Co-op. She is engaged and engaging, smart, committed, passionate about the environment and thoughtful. Plus, she's an excellent writer!

Over the years, I have learned so much from her and I'm grateful for the education. Her column is the first article I look for in every issue.

Thank you, Sandra, for all you do for all of us and the environment. Your columns make a difference, and you support all of us so we can make a difference for our environment.

*Martha Fuller*

**SHUTTLE LETTERS POLICY**

The Shuttle welcomes letters of interest to the Weavers Way community. Send to [editor@weaversway.coop](mailto:editor@weaversway.coop). The deadline is the 10th of the month prior to publication. Include a name and email address or phone number for verification; no anonymous letters will be published. Letters should be 200 words or fewer and may be edited. The Shuttle reserves the right to decline to publish any letter.

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GM'S  
CORNER

# Planning for Continued Home Delivery Growth After the Pandemic

by Jon Roesser, Weavers Way General Manager

*“Plans are of little importance,  
but planning is essential.”*

— Winston Churchill

CHURCHILL DIDN'T HAVE TO DEAL WITH THE coronavirus pandemic, but we don't have to deal with the Luftwaffe, so perhaps it's a wash.

As we all prepare to say goodbye (or is it good riddance?) to 2020, here at Weavers Way, we're planning for 2021 and doing our best to anticipate what the New Year will bring. Long-term planning is always a tricky business, and the pandemic makes it even trickier, but it really is essential to think about what comes next.

While the man who is (for just a bit longer) President of the United States, forever unencumbered by facts, says we're "rounding the corner," more responsible folks expect the pandemic to continue to impact our lives well into 2021.

For the Co-op, that means continuing to operate in "contingency" mode — customer caps, social distancing, compulsory mask wearing, and so forth. Still, with vaccines on the way, it's not unreasonable to begin thinking about how our business will change post-pandemic.

An industry the size of ours — grocery store sales exceeded \$700 billion last year — has no shortage of experts, prognosticators, forecasters, and seers. Dozens of trade publications — Supermarket News, Progressive Grocery, Deli Market News, WholeFoods Magazine, to name a few — have spilled oceans of ink trying to prepare the industry for a "new normal."

Most experts agree things won't go back to the way they were before the pandemic, at least not completely. For example, hot bars might be history. Same with things like self-service soup stations. Going forward, some people might feel more comfortable wearing masks whenever they shop, as is customary in some parts of Asia. Grocers will probably have to keep hand sanitizing stations throughout their stores.

But no subject has been given more attention than the future of home delivery.



**We can't choose to opt out of**

**the home delivery business.**

**Capitulating online sales to**

**the Amazons of the world is**

**a losing proposition.**



Before the pandemic, home delivery was the fastest growing segment of the grocery industry. Most experts, however, believed home delivery of groceries was of more limited appeal for most people than, say, books or clothes. When it comes to grocery, home delivery would mostly be limited to non-food items such as trash bags and laundry detergent, pet food, and packaged items such as breakfast cereals and canned goods.

Fresh foods would remain the domain of brick-and-mortar businesses. When it comes to fresh food, people rely on their senses: how things look, smell, and feel. People like to inspect before they buy.

But the pandemic has called all of this conventional thinking into question. Home delivery and curbside pickup sales have gone through the roof. At the Co-op, a service that was previously offered to a handful of mostly aged or infirmed members has now become a core part of our business. After peaking at about 16% of our total sales back in April, it's now settled in at about 7%, or around \$2.5 million annually. Not insignificant.

Will demand for home delivery go down once the pandemic is over? Most industry experts say yes, but they caution that many consumers have caught the online bug and will permanently weave online shopping into their grocery buying patterns.

Online grocers sense the opportunity. Amazon is rapidly building more and larger grocery fulfillment centers, facilities specifically designed to maximize the efficiency of "order picking." In the grocery biz, where profits are razor thin, keeping labor costs as low as possible is fundamental to profitability.

What's a brick-and-mortar grocer like Weavers Way to do? For starters, we must recognize that we can't choose to opt out of the home delivery business. Capitulating online sales to the Amazons of the world is a losing proposition.

We need to recognize our strategic weaknesses. Our stores are set up as retail operations, not for online fulfillment. While an Amazon fulfillment center is designed by really smart people with online ordering in mind, our stores are not. We will never be able to achieve their level of labor efficiency.

But we can play to our strengths, the biggest being this: Industry pros believe online grocery shoppers will continue to also shop in store. They may shop online one week, in store the next. These consumers will shop online at stores they know and trust. A good in-store shopping experience will boost online sales.

The opposite is also true. Shoppers who have a positive online experience will be more inclined to visit a retailer's physical operations. So, stores like Weavers Way need to invest heavily in our digital platforms, making them as user friendly as possible and giving customers choices for things such as substitutions and out-of-stocks.

Ultimately, online sales present us with an opportunity. The internet is a new "door" to the Co-op, a way for us to reach customers we otherwise wouldn't be able to reach. For the grocery industry, online sales are the new frontier.

We must plan accordingly.

See you around the Co-op.



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## Would You Like to Become a Weavers Way Board Member?

(Continued from page 1)

All members in good standing are eligible to run for the Board, so please consider it! Becoming a Board member is one of the most impactful ways you can contribute to the long-term health and vitality of the Co-op. Each Board member is elected for a three-year term, with a limit of two consecutive terms. For 2021, two Board members will be running for reelection.

At our monthly Zoom-enabled meetings, which are held the first Tuesday of the month, we generally focus on trends in our stores, various financial matters, member surveys and committee reports, and strategic planning. Additional meetings may be called to address timely opportunities for Weavers Way. Currently, the pandemic and its impacts on the Co-op are the top-of-the-list issues of importance to the Board. Other important issues include member engagement, racial diversity and inclusion, and staff compensation, among others.

The Board requires a generous time commitment from its directors, since much of our work is done in small groups that supplement the monthly meetings. We are looking for candidates who will use their talents, interests, and involvement with our community to represent our membership. Those who understand and respect group process serve us well. As part of your service, you'll receive education and training in Board procedures, especially as they relate to cooperatives.

All interested in running for the Board are required to attend at least one Board meeting prior to the election. Upcoming meetings are scheduled for Tuesday, Jan. 5, and Tuesday, Feb. 2. Please contact [boardadmin@weaversway.coop](mailto:boardadmin@weaversway.coop) if you plan to attend. In addition, it will be helpful to review the minutes from recent Board meetings in the Co-op's on-

# Run 4 the Board

line Member Center ([members.weaversway.coop](http://members.weaversway.coop)) to become familiar with our work.

Information sessions for potential candidates will be held via Zoom on Wednesday, Jan. 27, at 7:30 p.m. and Saturday, Jan. 30, at 10 a.m. Please contact [leadershipcommittee@weaversway.coop](mailto:leadershipcommittee@weaversway.coop) to request the Zoom link. Potential candidates need attend only one of these two sessions.

Candidates must submit a ballot nomination by Sunday, Feb. 28 with a written statement and a photo. Specific instructions will be given at the information sessions, in the Shuttle, and on the Co-op's website. In March, individual video interviews will be produced and posted on the website to provide opportunities for members to get to know each candidate a little more.

Being on the Weavers Way Board is rewarding and appreciated by the membership. It's a great way to become involved in our co-op community and to work with a committed and involved group of folks, including some of our staff. As Board members, we have the opportunity to take a deep dive into — and be an advocate for — the cooperative model of business.

Additional information is available at [www.weaversway.coop/board-elections](http://www.weaversway.coop/board-elections).

## O.P.I.N.I.O.N

# “Shopping Small” Makes a Big Difference to Our Local Economy

by Christine Koch, for the Shuttle

**W**E ARE ASKED TO “SHOP SMALL”, BUT DO WE DO ENOUGH TO KEEP OUR vibrant business community intact? Can you imagine having no local hardware store, no local bookstore? We could then have dozens, if not hundreds of empty storefronts and lose thousands of jobs. The effect trickles down.

Local businesses are the lifeblood of community support; they provide jobs, resources, support and services, as well as a hub for community growth. Small businesses contribute financially through local taxes, including those on real estate, sales and their businesses. These funds are necessary to ensure that our schools, libraries, parks and streets are able to provide for the community. When you shop at big national stores, our community loses these contributions.

Let's say I earn \$1,000 and I choose to spend all that money in our local stores, and then those stores spend the money locally. If we can make that \$1,000 recycle through the community five times, the \$1,000 I originally spent now has the same effect as adding \$5,000 to our community. This is the “local premium” or the “local multiplier effect.”

Our local hardware stores, local food co-ops and farms, restaurants, bookstores and flower and gift shops, just to name a few, spend the money they earn on local wages and local rents. They purchase more locally-sourced goods and maintain and upgrade their properties. The vendors that make those locally-sourced goods also pay local wages and rents, upgrade their properties and so on. You can see how the effect can easily multiply with a few, small, conscious decisions.

But if I earn \$1,000 and spend it all at a big box store or large online retailer, only a small amount of the money may stay in our community. In this scenario, the community loses thousands of dollars in trade for a small gain. The circulation of funds within a local community benefits everyone, while spending at national chains benefits only a few.

If you calculate the percentage of your budget that is spent locally, what grade would you receive? Is your percentage more or less than others in the community? Are you a “Super Supporter”? Let's talk about it!

*Christine Koch is a Weavers Way member and a consulting accountant for several companies in Philadelphia.*

# Why shop the Co-op?

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# Growing Cilantro Has Turned this Farmer into a Fan

by Alessandro Ascherio, Manager, Weavers Way Mort Brooks Memorial Farm

**C**ILANTRO IS ONE WONDERFUL herb. I know people say about half the population is repelled by it, but I'm not one of them.

It's not like I grew up eating cilantro regularly. In fact, I probably had it just a few times a year, in salsas or as a garnish. But after growing a 160-foot planting at Mort Brooks Memorial Farm, that has changed!

If you've shopped in Mt. Airy or Chestnut Hill the past few months, you may have noticed our cilantro in slender rectangular bags with a Weavers Way Farm sticker. Our cilantro bed was so prolific, we were even able to put it in the 250-member Henry Got Crops CSA, and there was frequently extra.

On several occasions at home, I chopped upwards of two cups of cilantro at a time, and, treating it more as a main ingredient, added it to brown rice with pinto beans and Stryker Farm chorizo sausage. Yum! The zesty, light, lemony properties of cilantro did not overwhelm, even in large quantities, and helped cut the heaviness of the meat.

If you are interested in growing cilantro, in order to get a constant supply of the leaves from just one planting, you are best off transplanting or direct seeding anytime in August. The gradually cooling temperatures of late summer and early fall will keep your plants from flowering and setting seed too soon. It can take a few weeks to germinate, so make sure you keep the ground moist until the seedlings emerge. If you mulch your plants late in the fall, they might even over-winter, depending on the severity of the cold.

For those who want cilantro earlier in the year, it grows well in the spring; just keep in mind that as temperatures warm, the herb will "bolt" and go to seed, so you'll want to include additional plantings every few weeks for a constant supply.

By the way, cilantro flowers attract a myriad of beneficial insects in the garden. Also, if you let the seed mature into coriander, you can use that in your cooking, too.



The cilantro crop at Mort Brooks Memorial Farm.



A bag of farm-grown cilantro, ready for sale in our stores.

## International Co-op Principles

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

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# The Why and How of Planning Your Garden Now

by Chris Mattingly, for the Shuttle

**D**ETAILED GARDEN PLANNING IS USUALLY AN ACTIVITY reserved for the dead of winter, when the cold bleakness cries out for a hopeful diversion. This year is different of course, not only because of our consistent need for hopeful diversions, but also because seeds and plants will likely be scarce and late-arriving due to increased demand and seed companies' decreased ability to process that demand.

For that reason, or if you find yourself missing connection and relieved of holiday party preparations and exhausting travel schedules, I urge you to dive into your 2021 garden plans early. Kick off the year with a season-long experience that can be shared no matter the distance.

## What to Grow

First, create a list of the crops you want in your garden for the whole year. We divide crops into groups by timing: Spring crops are planted or sowed beginning mid-March, and summer crops are planted mid-May. Groups are further divided by how long those crops remain in the garden after planting.

- Herbs — rosemary, sage, and lavender, for example — are planted late spring and remain all season. Some will overwinter if well rooted and protected. We aim to plant them in the landscape or in pots rather than raised beds to leave room for vegetable crops.
- “Quick Spring Crops,” such as lettuce, radish, and bok choy, are ready for harvest within two months, meaning the space they take up in the spring will be open for summer planting.
- “Slow Spring Crops,” such as broccoli, carrots, and peas, will still be maturing when mid-May rolls around, so they'll take up space in your summer garden before they're ready for harvest.
- “All-Season Spring Crops,” including kale, collard greens, and swiss chard, can be massively productive through Fall if managed properly.
- Summer is mostly about the “Fruiting Crops,” such as tomatoes, cucumbers, and squash. Descended from warmer parts of the world, these crops are mostly vining, lending themselves to vertical growing, and all are capable of producing yields through October if managed properly.
- Not to be overlooked in the vegetable garden, cut flowers can inspire the same sense of pride and joy. Zinnia, snapdragon, cosmos, and morning glory are summer-planted and will remain productive through most of the season.



## Plan Your Summer Garden First

We always start with the summer planting plan for several reasons. First, most people have a clear idea of how many tomatoes, peppers, cucumbers, and beans they want out of their summer garden, and it's usually enough to overfill the space available. So, finding space for summer selections and paring them down if needed is the first priority.

Second, crop rotation is important. There are fungal and bacterial diseases that correspond to families of crops and will establish themselves in the soil if the same families of crops are grown in the same place year after year. To keep it simple, we look to rotate the “nightshade” or Solanaceae family on a three-year basis. This means we only plant one third of any garden with tomato, pepper, eggplant, tomatillo, husk cherry, or potato. That way, we always have one third of the garden that hasn't been planted with nightshades in the past two years. With this simplification, all the other crops get passively pushed around in the rotation by default.

After we place the nightshades, we place other plants by their growing habits, working out the vertical support for vining plants and placing shorter plants on the south side for better sun exposure. This includes Slow Spring Crops and All-Season Spring Crops, since they'll need to hold their space from spring to summer.



## Plan Your Spring Garden

Finally, we plan the spring garden. We start with a copy of the summer garden and delete the summer-planted crops. We're left with the Slow Spring Crops and All-Season Spring Crops that were already in the plan, and we just need to fill in with the Quick Spring Crops. Typically, this leaves you with plenty of room to fill in with lettuces, baby beets, arugula, spinach, sweet turnips, dill, cilantro, and kohlrabi. Don't hold back! With the mild weather of spring, these crops will transform your palate and mindset around healthy eating. Don't be intimidated by the size of the harvest either, since home-harvested greens will last an eternity in the fridge.

## Interplanting and Reverse Interplanting

Other strategies deserve mention. Interplanting is a great way to use space efficiently. We use it to sneak smaller, shorter-lived crops among larger and longer-lived crops; for example, radishes sowed among lettuce, broccoli, kale, or any other longer-lived spring plant. While lettuce takes a couple months to mature, radishes will be ready in half the time. That means you can harvest mature radishes from between your lettuce just as the lettuce begins to require that soil space and sunlight that the radish was using.

Reverse interplanting is a technique we use in transition from spring to summer. Each week, we harvest and destroy more of a spring crop in a broadening circle around a summer plant to accommodate the summer plant's growing need for soil resources. We get the best of both worlds and avoid stunting the summer plant by clearing soil space as it's needed.

At Backyard Eats, our service offerings are shaped by the needs of home gardeners. If you'd like help with your garden plan, we start with a consultation booked online and cover all the essential elements of a successful garden.

*Chris Mattingly is the founder of Backyard Eats, a full-service food gardening business with an array of offerings in the greater Philadelphia area. Email him at [chris@backyard-eats.com](mailto:chris@backyard-eats.com) or visit [www.backyard-eats.com](http://www.backyard-eats.com).*

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# Combining Public and Private Efforts to Improve Water Quality

by Gail Farmer, Executive Director, Wissahickon Trails

**A**FTER MORE THAN FIVE YEARS OF planning, the \$1.4 million Wissahickon Headwaters Stream and Riparian Restoration Project in Upper Gwynedd Township has been completed. This project restored and stabilized the stream channel and reconnected it with its floodplain along 1,775 linear feet of the Wissahickon Creek in the PECO right-of-way power line corridor.

Funding and support for this project was made possible through public and private partnerships, with Wissahickon Trails leading the effort. Partners include Merck & Co., Inc., Upper Gwynedd Township, the Pennsylvania Department of Environmental Protection, PECO, the William Penn Foundation the National Fish and Wildlife Foundation.

The close collaboration of local stakeholders such as Merck, Upper Gwynedd, and PECO, backed by additional state, federal, and private dollars, is a really important aspect of this project. This kind of public/private partnership is necessary when addressing complex environmental challenges, such as stormwater. In the Wissahickon, there are local public and private partners who are committed to being part of the solution.

Working with PECO on the project, as well as Merck and Upper Gwynedd Township, Wissahickon Trails was able to turn this property along a highly eroded stretch of the creek into an actual floodplain, which will slow down the force of the water and allow it to percolate into the ground instead of flowing downstream. Flood tolerant plantings will be installed, which over time will look like and work as a functioning ecosystem.

“At Merck, we have a responsibility to use resources wisely and drive innovations that will enable development while protecting and preserving the communities in which we live and work,” said Nancy Bednarik, director of Global Facilities Management. “We were happy to contribute to the funding for the project as part of our partnership with the township, and we continue to support Wissahickon Trails through our Neighbor of Choice grant program.”

A well-functioning watershed captures, stores, and slowly releases rainfall (and snowmelt) into a body of water, such as a creek, stream, or river. Increased rain events caused by climate change and continuous development within the Wissahickon watershed have exponentially increased surface runoff and overland flow. This increased flow we see during and after storm events erodes the streambanks throughout the watershed, adding sediment and pollution, and ultimately degrading the habitat and water quality of the Wissahickon Creek and its tributaries.

Despite being a vital natural resource and a Pennsylvania Department of Environmental Protection priority watershed in the region, the Wissahickon Creek has been classified as an impaired stream on the Integrated List of all Waters since 1996 due to excessive nutrients and sediment. Wissahickon Trails and our partners are committed to addressing the impaired status of the Wissahickon Creek and investing time and resources into capital projects to create a healthier creek for the people, plants and wildlife that call it home. Sustainability projects such as the one completed this fall will reduce erosion, improve water quality and provide habitat for many years to come.

According to Liz McNaney, Upper Gwynedd Board of Commissioners president, the township is proud to be a member of the public-private partnership that includes a diverse group of stakeholders.

“This project is a part of our plans to meet regulatory requirements for water quality in the Wissahickon Creek and we are very happy with the positive impact that it will have on our waterways,” she said. “The project will reduce sedimentation, restore connection with the stream and the floodplain and improve the capacity of the floodplain. Wissahickon Trails structured the project to include native plants and wetland plantings. All together, this results in a project that is good for the environment and good for our town.”

Folks can visit the project site at the start of the Green Ribbon Trail at Parkside Place in North Wales, where the trail changes from paved to unpaved.



photo by BioHabitats

Site of the Headwaters Stream and Riparian Restoration Project shortly after completion.



photo by Merck & Co.

Staff from Merck tour the Headwaters Restoration Project site.



photo by Jamie Stewart

Conservation Director John Ferro gives a tour of the Headwaters Restoration Project.

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# The Many Facets of Being a Working Member

by Barbara Sheehan, for the Shuttle

**N**OT LONG AFTER WEAVERS Way first opened in 1973 at Carpenter Lane and Greene Street in Mt. Airy, working in the store became a requirement for membership.

In 2010, working membership became voluntary, and non-members were allowed to shop our stores. Even so, of the Co-op's approximately 10,200 current member households, about 30% are working members.

Some cooperators might think of work assignments as something to cross off a list after grabbing the least objectionable task on the schedule. Some appreciate the 5% discount on all purchases throughout the year. Others view working membership as a way to get behind the scenes at Weavers Way, to meet new people, or expand their appreciation for our product line.

An impressive level of organization goes into managing the working membership program: setting up schedules; defining tasks that can be delegated to cooperators; and directing the flow of staff, cooperators, and shoppers in the small spaces of the Mt. Airy and Chestnut Hill stores.

Membership Manager Kirsten Bernal works out of the basement of the administrative building at 555 Carpenter Lane. She brightens up the dark office with brightly-colored textiles on the walls, a selection of art postcards and notes, and a cat named Lizzy, not to mention her own cheery personality. Kirsten doesn't mind working in the basement, she says, because "I feel like I am the engine down here."

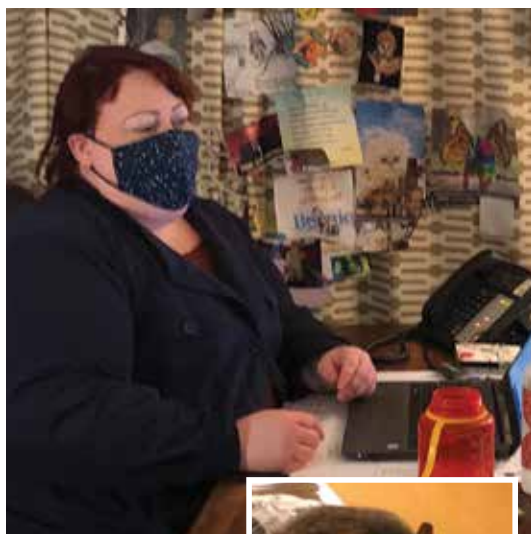
She's been at Weavers Way for 15 years and has served as membership manager for eight years. Some of her administrative tasks include enrolling and training new members, "cleaning" member records, handling customer requests, and



Working member Emily Hawkins finishes her shift at the Weavers Way Farm at Awbury Arboretum.



Working member Fasae Yeshareem visits the Awbury Arboretum goats after finishing her work shift at the farm.



Membership Manager Kirsten Bernal in the "engine room," her nickname for the basement office at 555 Carpenter Lane.



helping schedule home deliveries. Along with IT Director Marko Nastic, she maintains the working member database and scheduling system, posts new schedules once a week, and assures that the descriptions of work assignments are accurate.

Kirsten also manages the Co-op's relationships with community partners, in-



Member Lise Funderburg earns some work credit by helping out at the polls on Election Day.

cluding local nonprofit organizations who request volunteers for their sites.

"In the last few years, we have gone beyond operational work shifts in our buildings to giving members opportunities to help with events or help with the partners," she said.

Working member surveys indicate a

more than 90% approval rating of the process.

"When members have a good time cooperating," Kirsten said, "they are likely to stay with the Co-op."

To say that Kirsten is enthusiastic about her job is an understatement. In addition to enjoying interacting with members and staff, she responds well to an administrative challenge. She also loves creating opportunities for people to engage with each other in a positive way.

"I am good at managing things down to the last detail," she said. "I get a lot of satisfaction out of getting things going and going well."

Kirsten's approach to scheduling during the COVID pandemic relies on flexibility. Early on, the Co-op extended work cycles so members would have more time to complete their shifts. During the warmer months, she pushed for additional shifts for outside work at the Weavers Way farms or with our community partners. She gladly assists members to find the shift that meets their individual needs.

But do working members really save the Co-op money?

"We've had in-depth conversations about the economics of having working members, but we don't necessarily have the figures," Kirsten said. She sees the value more in terms of member engagement. Since many co-ops across the country have dropped work requirements due to the administrative burden, "working membership is what sets us apart from other cooperatives. The value is incalculable."

General Manager Jon Roesser agrees. "The working member program is not intended to be a substitute for paid

(Continued on Page 22)



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## Virtual Fall GMM

(Continued from page 1)

We have to acknowledge that these problems exist.”

During the business meeting portion, which preceded Medley’s address, Weavers Way Board President Toni Jelinek said the Co-op is adjusting to the challenges of 2020.

“A year ago, who would have imagined that we would need to limit the number of shoppers in our stores or that we’d be sanitizing every shopping cart, every check-out lane, multiple times a day, or running bags of groceries out to shoppers in their cars?” she said.

General Manager Jon Roesser said that despite the changes brought by the COVID-19 pandemic, Weavers Way is in good shape. The main factors influencing current business performance are a “massive” shift from “food consumed away” to “food at home;” a change in the product mix from prepared foods to packaged and frozen foods, which are less profitable; and customer caps in stores.

Roesser said home delivery and curbside pickup has been “huge,” accounting for 6% of sales but requiring more labor. He noted that extra sick time and paying all front-line employees an additional \$2 an hour — “well deserved, and we need to continue to do it,” he said — also have contributed to the complex financial picture.

For fiscal year 2020 (which ended June 30), revenue is \$32.3 million, compared to \$30 million the year before. Gross profit increased slightly, and personnel costs increased as well. Roesser reported a net loss of about \$12,000. Without the pandemic, “we would have been profitable” in fiscal 2020. But co-op sales are up almost 9% in general above industry trends, and our cash position is “excellent,” Roesser said.

Members submitted questions prior to the meeting, including one concerning the viability of the 10% senior discount, which will be a topic in a future forum. In addition, a member asked about the return of the popular Friday night community dinners in Ambler. Roesser said the dinners will resume “as soon as we can all feel safe.”

## NEI Committee Survey Generates a Range of Ideas

by David H. Collins, Weavers Way New Economy Incubator Committee

**I**N OCTOBER 2020, 300 WEAVERS WAY MEMBERS completed the “New Ideas Survey,” which was created by the New Economy Incubator Committee.

The intention of the survey was to uncover new ideas that might prove helpful to our members and people in our area who are most in need during the current pandemic. The hope is that these ideas can be turned into focused actions for good — now and for our future.

Overall, 301 new ideas were generated. They fell into nine focus areas: local business ideas, assistance services, community/experience center projects, youth improvement/growth opportunities, environmental/culture centers, resource centers, co-op options, social justice/integration efforts and food concerns.

### Here are the net range of ideas:

- 1. An array of local business ideas:** meal planning and delivery; home baking and “cottages” supported network; maker space/large, safe workshop co-op
- 2. Assistance services:** services for the seniors; bicycles; computer/tech; transport; home repairs; advisory services, including legal; cost reductions on utilities; resource guides
- 3. Community and experience centers and projects:** art; culture; ways to gather safely; community cooking; music; conversation; share; eat; love
- 4. Youth improvement and growth:** financial skills; art together; tutoring; home-school clearinghouse; safe childcare; second-hand books and games
- 5. Environmental and culture centers:** composting, gardening, and advice; food waste initiatives (big interest); surplus to the needy; real recycling; nature moments
- 6. Resource centers:** local business showcase; bartering center; tool lending; matching services con-

cierge; exchanges, including clothes, advice, home stuff, “extras”

- 7. Co-op central:** space and support for creation, education, counseling services; food for the poor; teachings and classes; local product days; bulk shopping; one-time coupons; “Happy Days”
- 8. Social justice/integration efforts:** reach and connect urban and suburban populations; share working models; promote black-owned businesses; healthy worker services; first responder benefits; co-op healthcare offerings; health and wellness services; integrated living co-ops; food to the hungry
- 9. Food concerns:** vegetarian or vegan center; group baking location; home cooking goods, services and guides; sustainably sourced options clearly noted and offered

In addition, 70% of survey takers are interested in our Committee providing unbiased perspectives on economic issues, and 55% are interested in learning more about worker-owned co-ops.

Over the next several weeks, our New Economy Incubator Committee will look for ways to incubate direct actions from key ideas surfaced here. We look forward to sharing how these ideas turn into actions in the months to come.



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## Co-op Filmmaker Mullally to Host Virtual Screening of "Beethoven in Beijing"



Co-directors Sharon Mullally (left) and Jennifer Lin

**L**ONGTIME WEAVERS WAY MEMBER and filmmaker Sharon Mullally will present her latest documentary "Beethoven in Beijing," in a free virtual screening on Wednesday, Dec. 16 in celebration of the composer's 250th birthday.

The film, a recounting of the Philadelphia Orchestra's breakthrough 1973 tour of China, is co-directed by Jennifer Lin, WHYY-FM "Morning Edition" host and former Philadelphia Inquirer China correspondent. "Beethoven in Beijing" was produced by Sam Katz, former Philadelphia Republican mayoral candidate, through his production company, History Making Films.

The Philadelphia Orchestra was the first American orchestra to visit China, and in the years since their visit, classical music has experienced a resurgence in that country.

Although "Beethoven in Beijing" was filmed and edited before COVID-19 engulfed the world, Mullally believes its central message is particularly relevant during this time of upheaval.

"During the pandemic, we've been experiencing the power of the arts to bring us together, comfort us, stimulate our creativity — even while our participation is primarily virtual," she wrote in an email. "And the theme of the film -- the power of music to transcend boundaries and create community -- is especially relevant during this time of

national and international strife."

The documentary features the stories of charismatic personalities like conductor Yannick Nézet-Séguin, pianist Lang Lang and Oscar-winning composer Tan Dun.

Although the COVID outbreak had no effect on completing the film, it did seriously affect its release, according to Mullally.

"Beethoven in Beijing" has been accepted into 14 film festivals, but we still haven't been able to see it in a theater with a live audience, and that experience is usually the reward for all the time, energy and talent we've poured into the production," she wrote. "But at least geography isn't a barrier to being able to see it, since we're sharing it in the virtual setting."

The film, funded in part through a grant from the National Endowment of Humanities and Pennsylvania Film Tax Credits, was named a finalist in the Library of Congress Lavine/Ken Burns Prize for film. It earned an honorable mention for best local film at the Philadelphia Film Festival and best historical documentary at the San Antonio Film Festival. In the spring, it will air on "Great Performances" on PBS.

Attendance for the screening, which begins at 7:30 p.m., is limited; tickets can be reserved at [www.ludwig250.com](http://www.ludwig250.com). The orchestra will kick off the event with a brief performance.

## "The Commodore" Seeks to Improve Center's Future with a Return to Dining

by Karen Plourde, Editor, Weavers Way Shuttle



L to R: Alex Carbonell, Daniel Gutter and Adam Honeycutt, partners in The Commodore.

**T**HE LEADERSHIP AT MT. AIRY'S Commodore John Barry Club, a/k/a The Irish Center, is banking on a new venture with restaurateur Alex Carbonell to help restore the club to financial health while returning regular dining for the first time in over 40 years.

The Commodore opened last month, offering dining in for members only Wednesdays through Sundays, as well as takeout, delivery via Toast and catering. But a little over a week after their grand opening, Philadelphia re-imposed a ban on indoor dining due to a recent and prolonged spike in cases of COVID-19. Until the ban is lifted sometime in the new year, patrons will be able to try out their menu via takeout or delivery.

Carbonell is the managing partner for four area restaurants: It's Nutts in Titusville, NJ; Bourbon & Branch in Northern Liberties; Circles and Squares in Fishtown and Pizza Plus in South Philly. He had never heard of the Barry Club until this past spring, when he and his wife, Wally, walked past shortly after moving to Mt. Airy. He had spent months looking for commissary kitchen space to take the focaccia baking part of their operation — the foundation of their Detroit-style

pizzas — away from the cramped spaces of their restaurants in the city.

"My wife wanted to show me a place where they had contra dancing," he recalled. "...So we roll up to the spot — it was closed — and I see the [Irish Center] sign on the wall and a catering truck in the parking lot. I said, 'Let me just call', because most of these places aren't in use during the day. Maybe they would rent us the place until twelve o'clock or two o'clock in the afternoon."

John Nolan, the club's manager, returned Carbonell's call half an hour later. They had been trying to part ways with the current caterer, who hadn't paid rent for months before COVID-19 hit. Once that caterer was evicted and Carbonell got in to see the space, he realized there was a lot more to the property than a kitchen.

"We came in here, and I saw the space...all these incredible rooms, and this (the bar and dining area)...this is a restaurant," he said. "So I said to John, 'What are you doing here?'"

In recent years, the club relied on rentals and bar sales from catered events to make money — not enough to cover needed repairs and other costs. "If you

(Continued on Next Page)

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(Continued from Preceding Page)

were a member, you could come here — if John was here — get a drink, and if you wanted to eat, John would just go back there and fry you up some French fries or chicken tenders or a cheesesteak. So they didn't have a staff."

Carbonell offered to hire two cooks, as well as bar and service staff, and reinvigorate the dining piece. "The kitchen's there, the food's there, the [fire] suppression's there, the space is already furnished," he said. "Everything is ready."

Nolan agreed. They struck up an arrangement in which the club would keep all the alcohol revenue and Carbonell and his partners, Adam Honeycutt and Daniel Gutt, would pocket the earnings from food sales, including catering.

The two boards that oversee the club — the board of the Society of Commodore John Barry (which holds the liquor license) and the Center's board — initially had some misgivings about the arrangement. They had been petitioning the city to exempt them from real estate taxes and thought going into the proposed venture would endanger that effort. But Carbonell convinced them their potential earnings would more than cover their tax obligations.

"I said, 'Let me ask you this: If I'm making you a half a million dollars in revenue — which would equate to about \$200,000 a year in profits — are you really worried about saving \$24,000 in year in real estate taxes?' And they said, 'No. That's a good point.'"

Once the wrinkles were ironed out and everyone agreed to move forward, Carbonell put money into updating the kitchen. He also donated the audio and lighting equipment from Bourbon & Branch (which featured live music upstairs before the pandemic) to the Center's ballroom, with the idea of putting on live shows there once COVID has subsided.

"I really hope that we can make this place enough money so that they can bring their dreams to fruition and renovate the hell out of this place," Carbonell said. "We're so close to people, and we're so big and comfortable. We really hope that people give this a try and make this their local spot." While the reimposed restrictions have put a wrench into the Center's plans in the near term, Nolan is confident and hopeful that good things are on the horizon for the club.

"We've gotten a good taste of how it's going to work," he said. "Alex's food will be a good complement, and this is helping us get back to our original mission, which is promoting Irish history and culture."

The Commodore's menu includes soups, salads, appetizers, sandwiches, platters and Pizza Gutt pizzas, which are Gutter's creation and are also featured at Bourbon & Branch, Circles & Squares and Pizza Plus. Many of their offerings include a vegan option.

The Center's liquor license prohibits them from offering cocktails to go, but once indoor dining restrictions have been lifted, they'll offer margaritas, classic cocktails and a selection of spirits, along with beer and wine. Both members and non-members can order for takeout or delivery. Their full menu can be viewed at [www.thecommodorephilly.com](http://www.thecommodorephilly.com).

## FOW's New Map App Puts the Whole Wissahickon in Your Hand

by Ruffian Tittmann, Executive Director, Friends of the Wissahickon

**I**N OUR CURRENT WORLD OF uncertainty, it's especially comforting to know the Wissahickon Valley Park is always there for you. Throughout this difficult year, you've sought its beauty and solace in record numbers. At the same time, the pandemic and necessary safety protocols have severely limited FOW's usual volunteer and outreach operations, requiring us to think outside of the box about different ways to stay connected and improve your park experience.

With that in mind, we're excited to introduce our new Map App! Instead of having FOW information tables just at popular trailheads, our app is like a virtual welcome table throughout the Wissahickon. It allows visitors to access an interactive map of the entire park simply by downloading a free app on their mobile phones. At the touch of a button, information on trails, parking, restrooms and park amenities is available in English and Spanish, as well as tips for an enjoyable park visit.

Although Trail Ambassadors are not leading full-scale Walks and Talks right now, you can still benefit from their expert knowledge on the Wissahickon's habit, geology, early history, and more. They have curated information for us on dozens of points of interest that you can listen to in the app as you explore the park.

FOW's digital transformation offers valuable information to our field staff as well. Over the summer, they created effective digital maps of our trails, structures, plantings and projects to be able to log reports of damages, volunteer activity and stewardship needs in all areas of the park. By collecting several years' worth of data from park damage reporting and zone assessments, FOW can understand the flow of users at our most popular trailheads and allocate resources more effectively to improve areas of the park in the upcoming winter and spring seasons.

Applying technology to FOW's outreach, development and stewardship enables us to more efficiently use our resources and connect with more park visitors than ever before.



The free app is available to download on iOS (Apple devices) at <https://apps.apple.com/us/app/wissahickon-valley-park-map/id1533810252>. While an Android-capable version of the app is still in development, for now, Android users can access a web version on their phone's browser at <https://web-app.cuseum.com/?friends-of-wissahickon>.

FOW's year-round work is to keep the park a sustainable, robust urban forests while protecting it from climate change, invasive plants and even its own popularity, which impacts the health of the trails and the watershed. Just as the Wissahickon is there for you, we ask that you be there for the Wissahickon so that together, we can foster a cleaner, greener and more equitable park. During this season of giving, please consider a gift of general or sustainer membership to yourself or someone else. Thank you, and may you and yours have a safe, healthy and happy holiday season.

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## Liberate Your Lawn & Garden

# Understanding Your Soil is Vital to Achieving Planting Success

by Sarah Endriss, for the Shuttle

AT THE START OF EACH NEW PROJECT, MY FORMER landscape architecture employer would say, “We should add five percent to every proposal for education because we are no longer farmers and most people have no connection to soil.” She was not wrong!

As modern society has shifted away from local farming, our collective connection to the soil and the knowledge it afforded us has been reduced, if not virtually eliminated. Farming on my mom’s side ended with her grandparents; on my dad’s side, the break occurred before his grandparents immigrated to the United States. That generational disconnect has had a profound impact on the health of our soil, local biodiversity, water and, ultimately, climate. It also influences our idea of what constitutes a healthy landscape.

Today, the typical American landscape is dominated by the domestic lawn, which is not native to this continent. Lawn grasses originated in Eurasia and have been modified to stay green year-round. According to a 2005 study conducted by NASA, the lawn is our country’s number one crop, covering 63,000 square miles. We spend more than \$40 billion annually on fertilizers, irrigation, gasoline and mowing to care for it. This is six and a half times more than the federal government’s budget for the Environmental Protection Agency in 2020. The lawn is truly a landscape on life support.

Soil is one of the most complex living systems on earth and unique to its geographical influence. For example, a limited and highly specialized palette of plants grow on sand dunes. If you love to visit the beach, you understand what I mean.

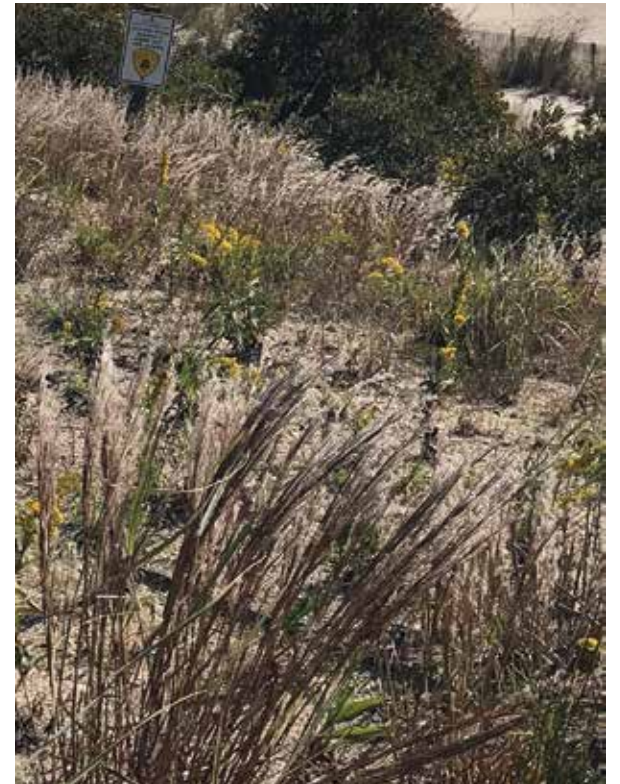
When passing through sand dunes, you will notice that one, maybe two plant species grow at the top where

it is driest, a few more on the slopes, varying by sun orientation; and then larger plants at the bottom, where access to water may be a bit greater. And because nothing else can survive there, the palette will remain consistent until an aspect of the site’s topography or soil composition (percentage of sand, silt and clay) changes.

On sand dunes, mountain slopes, fertile plains and deserts, the composition of soil along with topography and orientation to light defines a soil’s water holding capacity. Bayberry (*Morella pensylvanica*), Red Cedar (*Juniperus virginiana*) and Coastal Little Bluestem (*Schizachyrium littorale*), all plants found growing at the beach, cannot only withstand drought, salt and scorching full sun, they can also reproduce in these conditions. And reproduction is the number one sign of health in a native plant landscape.

Why does this matter? Native plants are specialists; they have evolved to survive and reproduce in specific soil conditions. Consider that, in designing and planting native landscapes or your garden, there is no such thing as bad soil, only bad plant choices. Without understanding each landscape’s unique soil characteristics, it can be a challenge to select the appropriate plants. There is a native plant that will grow in every condition—deserts, waterbodies, mountainsides, shady valleys, parking lot cracks and everywhere in between. They grow where they grow because they can and others can’t. So it’s time we all got reconnected and interested in our soil.

Three great websites for researching your soil conditions are: the USDavis SoilWeb, EPA’s How’s My Waterway and the ArcGIS My Map’s US EPA Ecoregions Level III and IV. Type your address into each site’s location finder and have fun discovering new



Conservation Director John Ferro gives a tour of the Headwaters Restoration Project.

facts about your environment and soil.

*Sarah Endriss is landscape planning and design professional specializing in ecological-based garden and habitat design. She is principal of Asarum LandDesign Group adjunct faculty at Jefferson University and a restoration design consultant for WildLawn, an ecological native grass alternative to traditional lawns. Sarah can be reached at Sarah@asarumlanddesign.com*

## MALT to Take a Breather To Regroup from COVID Losses

LIKE SO MANY SMALL AND LEAN BUSINESSES IN THE AREA, MT. Airy Learning Tree has been hit hard by COVID-19. Now as a result of course cancellations in the first few days of the pandemic and diminished revenue from lower enrollments in online classes, the organization finds it necessary to go on pause until next summer, according to a Nov. 15 press release from Executive Director Stephanie Bruneau.

The remainder of MALT’s current fall term will continue through the first three weeks of December. Following the recess, they plan to reopen to develop in-person programming for fall 2021.



“I’m very hopeful for MALT’s long-term future,” Bruneau wrote in an email. “We’ve been a part of the community for 40 years, and the roots of the Mt. Airy Learning Tree are deep. When we are able to resume operations, we’ll take all that we’ve learned during these past few months, and we will emerge from hibernation strong.”

The group is accepting donations to get them through the recess and into the early part of their reopening phase. The link to contribute is <https://mtairylearningtree.org/donate/>. All donations are tax deductible.



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# Digging into the Roots of Ginseng: Its History, Popularity and Benefits

by Sandra Folzer, Weavers Way Environment Committee

RECENTLY, I TOOK A COURSE ON GINSENG OFFERED BY THE Pennsylvania Association for Sustainable Agriculture. One of PASA's members, Eric Burkhart, a botanist from Shaver's Creek Environmental Center, led the workshop.

The ginseng plant is best known for its revered medicinal qualities and was first recorded in Chinese medical literature in 196 A.D. The Chinese believed that it is supposed to give renewed energy. Some research claims that it protects brain cells against degeneration, while others claim it is an aphrodisiac. Hard data are difficult to find.

American ginseng was first discovered in North America in 1716 when Joseph-Francois Lafitau, a Jesuit priest, found it along the border of the St. Lawrence River in Quebec. The Iroquois, whose society he studied as part of his mission work there, had long been familiar with the herb's medicinal properties and used it as a common remedy.

Once ginseng became a domesticated crop in the late 1800s, it became wildly popular. John Jacob Astor, one of the first millionaires in the United States, first made his fortune by buying and selling ginseng roots, and Daniel Boone was among the thousands of Appalachian-based seekers of the herb, according to the book "Ginseng Dreams: The Secret World of America's Most Valuable Plant" by Kristen Johannsen.

In Pennsylvania, about 1,450 pounds of wild ginseng is currently harvested each year, with an average price of over \$400 per pound, according to a 2003 article in the Baltimore Sun. It grows in every county in the state, as well as in 19 other states. Marathon County, WI is considered the ginseng capital of the United States, producing 10 percent of the world's supply.

American ginseng has thus far only been named as an en-

dangered species in Rhode Island and Maine but is considered a vulnerable species in New York and Pennsylvania and a threatened species in Michigan, New Hampshire and Virginia. Poaching of cultivated ginseng is a problem in certain parts of Appalachia, according to an article published earlier this year in National Geographic magazine.

Ginseng is difficult to identify in the wild and seems to hide well. I have tried to find it in the woods and have only occasionally identified it with certainty. There are plants which look similar. It is a light-tan, gnarled root, and after it's been growing a year, it looks like poison ivy.

According to the Mount Sinai Health System's website, ginseng is one of the most popular herbs in the United States. It is sometimes referred to as an adaptogen, meaning that it helps the body deal with various kinds of stress.

In addition, according to the website takecareof.com, a 2019 article in *Trends in Food Science & Technology* reported that the herb was found to be one of the leading nourishing functional foods with immune support potential. The article also suggested that ginseng is an immune therapeutic agent. Meanwhile, according to the Mount Sinai site, Asian ginseng may help boost the immune system, reduce the risk of cancer and improve mental performance and well-being. File away that information when considering how to boost your immunity during this time of COVID.



weavers way coop  
Environment  
Committee

## eco tip

### What to Do with Your Christmas Tree —Other than Putting it in the Trash

by Marsha Low, Weavers Way

It's always sad to see Christmas trees stripped of their finery and sitting discarded in the street. Fortunately, you can repurpose your tree in several ways once the season is over. Here are some of them:

- Winter's cycle of freezing and thawing can heave plants out of the ground. Cut off some of the boughs of your tree and place them over your perennial beds to protect them from snow and heaving. Then remove the boughs when the weather begins to warm up.
  - There are various ways to use the trunk of your tree. It can be cut into two-inch disks that provide attractive edging for flower beds or for walkways. The disks can also be used as stepping stones in your landscape — or you can saw the trunk into different lengths and use them as potted plant risers.
  - If you have space in your backyard, consider propping your old tree up against a fence, or leave it in its stand. The birds that shelter in its branches will be even happier if you hang bird feeders and suet cakes or a few pine cones coated with peanut butter from its branches. Later on, the needles that drop as the tree dries out make great mulch for acid-loving plants such as azaleas, rhododendrons and blueberry shrubs.
  - You might prefer to recycle your tree and have it turned into mulch. Some townships, such as Springfield, have curbside pickup, but Philadelphia does not. Fortunately, there are several drop-off sites run by the Streets Department. In addition, there are neighborhood organizations and civic associations that sponsor tree recycling. You can find all of these listed at <https://www.philadelphiestreets.com/holiday/christmas-tree-recycling-program>
- (Note: As of the writing of this article, the 2021 dates have not yet been posted.)



## ENVIRONMENT COMMITTEE SEEKS GRANT APPLICATIONS

Once again Weavers Way Environment Committee invites community groups to apply for grants that will enhance the environment for the community, especially those that address climate change.

Community groups from Mt. Airy, Ambler, Chestnut Hill, Germantown, Glenside, Roxborough, Fort Washington, East Falls, Blue Bell, Elkins Park and Flourtown are invited to submit proposals. Most grants are awarded for public purposes that benefit the environment through education and/or gardening projects. Funds may be used for such projects as planting trees and herbaceous plants, garden equipment and enhancement of parks. Some environmentally based educational programs have also been funded through this program.

Grant amounts range from \$100 to \$500, depending upon the available funds and the number of qualified applicants. Funding has largely been

made possible thanks to donations at our Electronics Recycling events and Giving Tuesdays.

An application and guidelines are available in the Environment Committee box on the second floor of Weavers Way Mt. Airy at 559 Carpenter Lane, as well as in specially marked folders in the Chestnut Hill and Ambler stores. They also may be downloaded and printed from the Co-op's website at [weaversway.coop](http://weaversway.coop) (scroll down the home page for the link).

Applications must be received by Wednesday, March 3, 2021. Anyone requesting a grant will learn before the end of the month if they have been selected. Grantees are then obliged to submit a report with receipts describing exactly how the money was spent by November 1, 2021.

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## Suggestions

by Norman Weiss, Weavers Way  
Purchasing Manager

**G**REETINGS 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.

November in the United States means paying attention to Thanksgiving, which usually means shared meals with family and friends, and the centerpiece of most of those meals is a turkey. Weavers Way shoppers account for about 900 of the about 46 million turkeys consumed in this country over the last couple of years.

I'm guessing the number (and size) of turkeys will decrease as more people include more plant-based food in their Thanksgiving celebrations. We saw increases in the Field Roast and Tofurky products sold this year, which leaves me wondering about the future of turkey producers. If this trend continues, and especially if it accelerates, what choices will they have? Can turkey producers switch to growing peas for pea protein, which seems to be one of the main crops powering the plant-based faux-meat trend?

When you have generations of old family turkey businesses like Esbenshade in Lancaster County, and a long-term significant customer like the Co-op supporting



them, what is our role? Should the turkey business continue to change to the point where it gets less sustainable financially for the small local farmers we support? Should we employ a sink-or-swim strict capitalist approach or something more supportive and cooperative, in which we help producers to adapt? Something to think about.

Speaking of Thanksgiving turkeys, in a new and innovative move, ("innovative" in that it's never been done before, not that it's necessarily valuable), Whole Foods partnered with Progressive Insurance to offer insurance on turkeys sold by Whole Foods. If you botched the cooking of your turkey, you can file a claim and possibly receive a \$35 gift card, if the Whole Foods turkey insurance judges find in your favor.

I'm guessing my maternal grandmother successfully cooked over 60 large turkeys in her life. She probably learned how to

(Continued on Next Page)

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Read SUGGESTIONS by Purchasing Manager Norman Weiss every month in the Shuttle.



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(Continued from Preceding Page)

cook them from her mother, who probably learned from her mother, etc. The prospect of having insurance for a “turkey failure” would likely not compute in her mind; it would seem as ridiculous as having insurance in case you failed to get the laundry clean or the floor vacuumed. However, in the competitive Thanksgiving food marketplace, marketing gimmicks are deemed valuable, hence turkey insurance. Since the Co-op has to compete in this market, for next year, we are already shopping for an underwriter to offer our shoppers soufflé failure insurance.

In other news, there’s been a lot of talk about voting recently. In a cooperative, voting is central to existence because there is no co-op without voting. During the early days of Weavers Way, I saw a lot of voting going on: “big” voting, with long-lasting effects like approving bylaws; “medium” voting, like electing board members and “small” routine voting, like approving minutes and minor expenditures. Sometimes the small staff (eight people or so) would vote on operational things like whether to stock milk or not (for operational, not ethical or nutrition reasons). A few voting-worthy issues surfaced at least once a week.

Membership-wise, voting in co-ops is typically by household, so it’s not like every person has their own vote. It’s more of a communal group or family vote, an interesting voting type in and of itself. Co-ops practice what is sometimes referred to as economic democracy — shifting decision-making from corporate managers and shareholders to a larger group of public stakeholders that includes workers, customers, suppliers, neighbors and the broader public. In such organizations, voting, which can seem pretty diluted from the individual’s perspective, is still a powerful force. It is part of what defines a co-op, and is valuable to the community it serves.

**suggestions and responses:**

**s:** “This year’s CSA share was fabulous — I’ve never eaten better food! Thanks

to all the people that make it happen!”

**r:** (Norman) Thanks; I’ll pass on your comment to the Farm Team.

**s:** “Silk shelf-stable cashew milk.”

**r:** (Matt, MA) We’ll check it out; thanks.

**s:** “Oatly Creamer.”

**r:** (Matt, MA) We’ll check this one out too, although refrigerated space is tight. Thanks.

**s:** “Reaching over someone else’s head is not ok; it means they are too close!”

**r:** (Norman) Height has advantages. It’s part of natural selection; tall people could get food higher up on trees. Many evolutionary hunter/gatherer/foraging adaptations apply to grocery store shopping — the ability to reach, grasp, see shapes and colors, recognize smells, find bargains, etc. Unfortunately, it seems social distancing in our Mt. Airy store is difficult for some people. We are so used to crowding and bumping into each other it takes more of a conscious effort to distance and counteract our old habits of cramming together comfortably.

**s:** “Love the Miyoko’s products, especially the butter!”

**r:** (Norman) Thanks for the feedback!

**s:** “So what’s up with Chestnut Hill? The double points of entry and exit are baffling. I feel like Mt. Airy has it down — one point of entry, one exit. The parking lot is a thing at Chestnut Hill, I get it, but you have to walk the distance of the store anyway to get back there (from the register) so why not do it outside? The exit after the register being closed (a natural exit, after the register and all) seems to make no sense. People just salmon back through the store, getting all up in everyone’s biz. I entered at the produce store and exited through it as well last time I was there and it was uncomfortable, to say the least. I feel like there’s an easy solve for better flow. Thanks!”

**r:** (Val CH) I agree with you; the flow we

“  
**We are shopping  
for an underwriter  
to offer our  
shoppers soufflé  
failure insurance.**”

have right now is not ideal. I get emails and suggestions about this almost daily. There is not one scenario that is ideal. No matter which way you slice it and which doors we open/close, it causes a big inconvenience to shoppers.

Taking this into consideration, we have chosen to go a completely different route altogether; we’re installing a camera-based monitoring system. It will follow a red light/green light scenario which will allow us to open all doors at all times. This should allow the flow in the store to return to somewhat normal conditions and cause fewer traffic jams. Thank you for reaching out to us — we always love to hear from our members.

**s:** “Any possibility of stocking McCutcheon’s Spicy Chesapeake Seafood Sauce? We have some other McCutcheon’s products. We love it and can’t find anyplace around here that has it. Thanks.”

**r:** (Norman) We can check into it. I’m not sure McCutcheon’s is wholesaling

all their products right now, but we can ask, then see if our grocery managers are up for stocking it. Thanks for the suggestion.

**s:** “Norman, you must remember when we had Frozen Goat custards — you are certainly old enough! Will we have them ever again?” An Old Hippie.

**r:** (Norman) OMG, I remember an ice cream called Honey Goat, made with goat’s milk. I used to buy it at an ice cream shop at Penn Street and Germantown Avenue; this was like 1973. There was a natural food store and a flower shop across the street; I think a guy named Stan owned all three shops. The natural food store may have been called the “Germantown General Store” and offered bulk grains and nuts; the displays were metal trash cans.

Hippies not only gave us Woodstock (proving large numbers of people could congregate and get along), they also gave us natural foods. Early organic produce was not great. In fact, it was sometimes downright horrible — misshapen, bug infested — it’s amazing it survived.

We sold Honey Goat at Weavers Way for a while; I forget what happened to the company. Germantown had a lot of hippies in those days. They were attracted to the cheap housing, public transportation, shops like the general store and the overall vibe.

I’m curious if anyone reading this remembers the Germantown of the ‘70s, especially Stan’s shops and the four co-ops besides Weavers Way. They included one at Summit Church (which our Co-op grew out of), Germantown People’s Co-op at Greene & Tulpehocken, Germantown Ecology Co-op (which started on Wayne Avenue, then moved to Germantown Avenue) and one whose name I forget at Calvary Church. Drop us a line with any memories.



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## South Philly Co-op Looks to Open

(continued from page 1)

tions at the co-op. Most prominent among those is getting the floor resealed, which is required in order to comply with Health Department regulations. Once that work is done, the co-op can schedule an inspection with the Department of Licenses and Inspections and the Health Department,

As of last month, completed projects at the co-op, located on Juniper Street near the intersection of Snyder Avenue, included a sliding door, vestibule doors and the installation of shelves. In addition,

they have received their bulk display and are working on store signage. Due to the ongoing pandemic, their grand opening will be a soft one.

“Co-ops are more important now than ever before,” Burge continued. “We look forward to being a community hub that provides our neighbors of all income levels access to fresh, local and sustainable groceries.”

—Karen Plourde



A cash register at SPFC, ready to ring up shoppers.



## WEAVERS WAY ENDS

Weavers Way Cooperative Association exists to provide commercial and community services for the greater good of its members and community, to champion the cooperative model and to strengthen the local economy.

### AS A RESULT OF ALL WE DO:

- END 1** There will be a thriving and sustainable local economy providing meaningful jobs, goods and services to our members and the community.
- END 2** Our community will have access to high quality, reasonably priced food, with an emphasis on local, minimally processed and ethically produced goods.
- END 3** There will be active collaborative relationships with a wide variety of organizations in the community to achieve common goals.
- END 4** Members and shoppers will be informed about cooperative principles and values; relevant environmental, food and consumer issues; and the Co-op's long-term vision.
- END 5** Members and shoppers will actively participate in the life of the Co-op and community.
- END 6** The local environment will be protected and restored.
- END 7** Weavers Way will have a welcoming culture that values diversity, inclusiveness, and respect.



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# Weavers Words

## HOLL HAIKU

Sweeping debris from Zinnia Garden  
 .. a single cricket  
 walks along broken brick wall.

— *Dagmar Iris Holl*

Let the sweet air in.  
 Let it sweep away the life-worn places.  
 Let stillness enter the hour,  
 Graceful and empyreal.

— *Kathy Bridget, Roanoke, VA  
 (former Weavers Way member)*

## THE ELEPHANT WHO FELL

An elephant fell from a tree one night, and no one  
 seemed to care.

Upon reflection, it seemed to me, that few folks  
 knew that he was there.

Perhaps, some thought, he's of the imaginary kind.

And that he and the tree could be seen only by me,

Thanks to an overactive mind.

Some would see that he was up in that tree because  
 my psyche is most fragile.

But my story, you see, is that he fell from that tree,

Cause he is an elephant not so agile.

— *Frank Hollick*

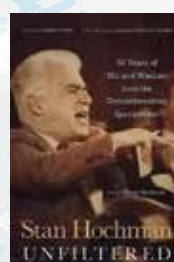
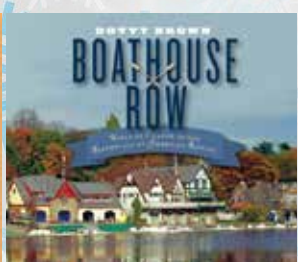
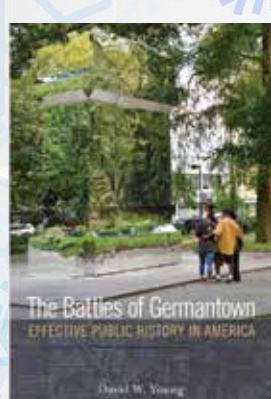
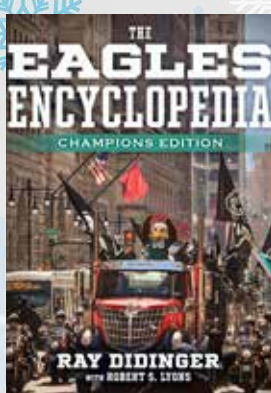
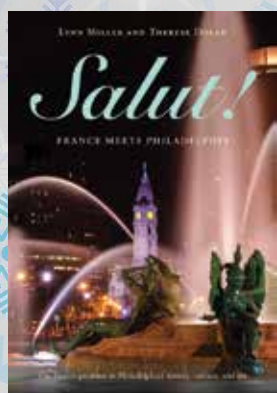
We're running low  
 on poems.  
 Please send more!



### Feeling Inspired? Here Are Our Guidelines:

1. Poems must be written by you and can contain no more than eight lines.
  2. The Shuttle editor has the final say as to whether a poem is suitable for publication.
  3. The number of poems in an issue is determined by the amount of space available.
  4. Members and nonmembers are welcome to submit.
  5. Email your submissions to [editor@weaversway.coop](mailto:editor@weaversway.coop) and put "Poetry submission for Shuttle" in the subject line.
  6. Preference for publishing will be given to those whose work has yet to appear in the paper.
- Thanks. We're looking forward to your creation!

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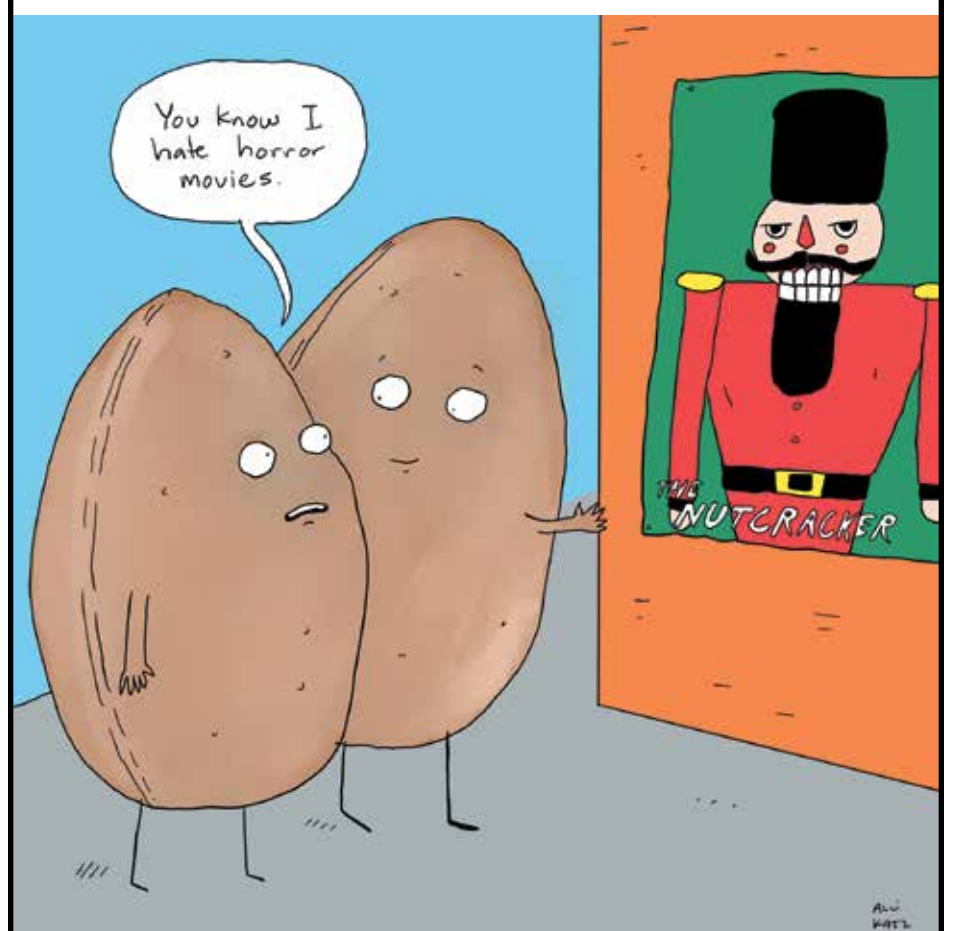
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save money  
 & reduce waste

## Locally Grown

Illustration by Alli Katz



## The Many Facets of Being a Working Member

(Continued from page 12)

labor,” he explained. “That doesn’t mean that individual cooperators don’t help the staff with tasks such as unloading a delivery truck or packing baked goods.” But he considers it not inherently efficient, since it relies on two-hour shifts, where just as the cooperators get the hang of the job, they are finished.

A few other co-ops do have a mandatory work requirement, such as the Park Slope Co-op in Brooklyn. However, their members have a regular assignment that they return to every week.

Jon sees the program as a benefit to Weavers Way — especially participa-

tion in community programs. “Having a vital and active community is good for the Co-op... So, we reward those members who actively support our partner organizations.”

Will Weavers Way go the way of other co-ops and drop the working member option entirely? That idea is not on the drawing board.

“We believe that the working member program is integral to our culture, and we intend for it to continue,” Jon said.

*Kirsten Bernal is available at member@weaversway.coop or 215-843-2350, ext. 119.*

### A partial list of organizations that have benefited from cooperator labor in the past year:

- Ambler Area Running Club
- Ambler Environmental Advisory Council
- Ambler Meals on Wheels
- Ambler Senior Adult Activity Center
- Ambler YMCA
- Awbury Arboretum
- Chestnut Hill Business District
- Chestnut Hill Conservancy
- Chestnut Hill Tree Tenders
- Cliveden - The Battle of Germantown
- CW Henry School
- Food Moxie
- Friends of the Wissahickon
- The Germantown Supply Hub
- Henry H. Houston School
- John Paul Endicott Community Garden
- JS Jenks School
- Mt. Airy Tree Tenders
- Pennypack Farms
- Plant Ambler
- The Philly Goat Project
- Schuylkill Center for Environmental Education
- UU House
- WHYY
- Wissahickon Valley Watershed Association (Now Wissahickon Trails)

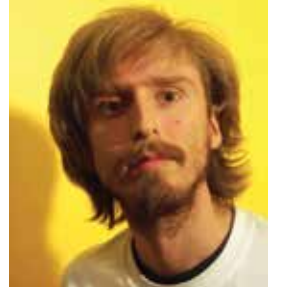
## Artists in Our Aisles

### Chris Canan

Chris Canan is an interdisciplinary visual artist from Ambler. He is a graduate of Tyler School of Art and works full-time in the produce department at Weavers Way Ambler. His work is a constant conversation between the worlds of painting and illustration.

Canan’s work looks at different aspects of life that are from the time in question and communicates the optimistic viewpoint that he often takes in life. This optimism occurs in a lot of his work, regardless of medium. By taking bold, bright colors and applying them to figures with inconsistent line weight and proportions, Canan finds the bright side to those moments in life where someone may feel awkward or uncertain.

www.chriscanan.com  
@christophercanan



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## Olga Corrias Hancock

(continued from page 1)

From the beginning, Olga brought both rigor and kindness to her incisive questions, especially when the board was reviewing financial statements. She had an MBA in operations management, but her educational background was in statistics. As she once joked about her student training, “We ate math for breakfast.”

Professionally, Olga was director of donor happiness at the Untours Foundation, an anti-poverty fund based in Media. Before moving with her family to Philadelphia, she served as senior associate director of employer and alumni engagement at Princeton University and prior to that as director of alumni relations at Loyola University in Chicago.

Olga was born and grew up on the island of Sardinia, Italy, in an agricultural family; her father was a shepherd. When she joined the board, she talked about the importance of local food to local economies and how the Co-op was so meaningful to her because of its commitment to local producers, coupled with its dedication to environmental sustainability.

“The only reason [my father] was able to sustain our family and do what he loved most was because he became a vendor to a local dairy co-op,” she wrote in her 2018 candidate statement. “The powerful impact that this co-op had on many family-owned businesses is still deeply

impressed in my memory. When I shop at Weavers Way, I feel that I support people who, like my father, do what they’re passionate about and can focus on delivering the best products possible to consumers.”

Olga remained a member of Co-op Adriatica, the largest Italian consumer co-op. “I know what it means for a family to balance a budget while eating healthy, locally grown food,” she wrote.

Prior to the onset of the COVID-19 pandemic, Olga was in the Chestnut Hill store almost every day, part of her Italian tradition of shopping for the meals at hand. Matt and Olga have raised Emilia and Bruce to be bilingual English and Italian speakers, and her children were frequent shopping companions. Emilia calls the Chestnut Hill store “La Co-op,” and the Ambler store “La Grande Co-op” — “The Big Co-op,” in Italian.

Everyone she touched on the board and throughout our community misses Olga’s energy and positivity. She ate math for breakfast but turned it into love.

Donations in Olga’s memory can be made to Living Beyond Breast Cancer (lbbc.org).

*Josh Bloom and Lisa Hogan are, respectively, the past president and Leadership Committee chair of the Weavers Way Board of Directors.*



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

### Weavers Way Board

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

The Board's regular monthly meeting is held on the first Tuesday of the month. Meetings are taking place online during the COVID-19 crisis. Check the Co-op's Calendar of Events for the date of the next meeting.

For more information about Board governance and policies, visit [www.weaversway.coop/board](http://www.weaversway.coop/board). Board members' email addresses are at [www.weaversway.coop/board-directors](http://www.weaversway.coop/board-directors), or contact the Board Administrator at [boardadmin@weaversway.coop](mailto:boardadmin@weaversway.coop) or 215-843-2350, ext. 118.

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### Weavers Way Mt. Airy

559 Carpenter Lane  
 8 a.m.-8 p.m.  
 215-843-2350

### Weavers Way Across the Way

610 Carpenter Lane  
 8 a.m.-8 p.m. (temporary)  
 215-843-2350, ext. 6

### Weavers Way Chestnut Hill

8424 Germantown Ave.  
 8 a.m.-8 p.m. (temporary)  
 215-866-9150

### Weavers Way Ambler

217 E. Butler Ave.  
 8 a.m.-8 p.m.  
 215-302-5550

### Weavers Way Next Door

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

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#### Mt. Airy

##### Store Manager

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##### Deli

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#### Across the Way

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##### Pet Department Manager

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## DID YOU KNOW?

You can read the Shuttle online.

[www.weaversway.coop/shuttle-online](http://www.weaversway.coop/shuttle-online)



**New Member Orientations are postponed during the COVID-19 crisis.**

### Become a Member

Want to play a role in shaping your grocery store? Just complete a membership form in any store or online, make an equity investment, and you're good to go! We ask new members to attend an orientation meeting to learn about our co-operative model. You'll receive two hours of work credit for attending. We look forward to meeting you!

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