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The Shuttle

June 2010 Vol. 39 No. 6

A Community Owned Grocer Serving the Northwest Community Since 1973

Weavers Way Chestnut Hill is Open for Business!

by Jonathan McGoran, Shuttle Editor



photos by Sol Levy

WEAVERS WAY Co-op’s newest store opened for business in Chestnut Hill on Saturday, May 15, after many months of planning and construction. The opening was not advertised, in order to give the staff a chance to work through the expected glitches and problems of opening a new store. And yes, there were a few glitches: After three shoppers, the cash registers mysteriously crashed, but the staff and managers remained calm (or maybe they were just too exhausted to panic). The problem was quickly fixed and the registers were quickly back up to speed.

DESPITE THE “soft” opening, word spread quickly that the store was open, and before

long, the store was full of enthusiastic shoppers. Business has remained brisk over the first few days, with the store averaging between 500 and 700 customers per day. With such strong sales, some empty spots did show up on the stores shelves, but purchasing has already been adjusted for the strong demand and the shelves are well-stocked with the great Weavers Way products that our members and others have been waiting to see in our Chestnut Hill store. We encourage our members and neighbors to support all of our stores, in Mt. Airy, Ogontz, and now in Chestnut Hill.

Local a Game of Inches at Ogontz

by Jonathan McGoran, Shuttle Editor

AT WEAVERS Way Ogontz, when they say locally grown, they mean it. At the beginning of April, store manager Jason Price planted a garden behind the Ogontz store, and by the beginning of May, Ogontz-grown lettuce mix was on the produce shelves inside, ready to be purchased minutes after it was picked, and less than 30 feet from where it was grown. The mix includes baby lettuce and a spicy mustard mix with arugula, mizuna, tatsoi. “People love it,” says Jason. “We started selling the spring mix about nine months ago, and it has really caught on, so we figured we would try this and it has been a big success.”



photo by Jonathan McGoran

Co-op staffers Luis Cruz (l) and John Morrison (r) next to the lettuce patch started by Jason Price at the back of Weavers Way Ogontz.

(continued on page 11)

New Member Cards Arrive!

by Jonathan McGoran, Shuttle Editor

AFTER 37 years of paper ledger cards and a checkout system that has probably generated over a quarter million confused looks (and probably twice that many queries of “Do I need to pull my card or can I just give you my number?”), Weavers Way is transitioning to plastic member cards and key fobs that you can take with you to shop at any of our three locations. With multiple co-op locations to shop at, it is time to ask



photo by Josh Giblin

Co-op staffer Serena Pepito (r) was on the front lines as members exchanged their old cards and for shiny new ones.

(continued on page 17)

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Editor’s Note



by Jonathan McGoran

WEAVERS WAY now has three locations, and so, it seems, does each of our stores. For the last year and a half or so, the question on everyone’s lips has been, “When is the new store going to open?” Now that we have an answer, the question remains, “Where?”

It might seem a bit late in the game to be contemplating a change of address, but unfortunately, that’s what we have done at our Chestnut Hill location. No, we are not having cold feet or second thoughts about the geographical location of our new store, but we have had some difficulty nailing down the exact address.

When we first purchased the building, it was at 8418 Germantown Avenue. Not long after, we discovered that various official documents had the property listed at 8422. After amending our website, changing our ads and updating printed materials, we learned that the real address is actually 8424 Germantown Ave. Our friends at the Chestnut Hill Business Association —at 8426—can be forgiven if they have been eying us nervously as our posted address has crept up the hill toward theirs. (We have had enough expansion for a little while now, although it would be a hoot if we all told Chestnut Hill Store Manager Kim Spelman-Hall that we have bought the building next door in order to expand).

This sort of thing is nothing new at Weavers Way. At various times, our Mt. Airy location has owned or occupied 528, 530, 551, and 553 Carpenter Lane, before settling down on our current address: 542, 555, 557, 559, 608, and 610. Even our Ogontz store, whose address is simply and unequivocally “2129,” lies at the intersection of 72nd Ave. and Walnut Lane. Or 72nd Ave. and Ogontz Ave. Or Ogontz Ave and Walnut Lane. Or all three.

Heck, even our website has two addresses: weaversway.org and weaversway.coop.

At Weavers Way, we know the nine most important factors in retail success are location, location, location, location, location, location, location, location, and location.

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

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

Statement of Policy

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

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

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



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Busy Earth Day for Weavers Way, WWCP

by Carly Chelder, Marketplace Coordinator



photo by Robyn Major

At the invitation of Co-op member Robyn Major, WWCP Executive Director Rachel Milenbach (pictured) and Weavers Way Outreach Coordinator Ebony DeBrest did their best Jamie Oliver imitation at the Veterans Administration Child Care Center, leading a vegetable, fruit and herb “show and tell” with the preschool and kindergarten classes.

EVERY DAY should be Earth Day as far as I’m concerned and on April 22, there was a truly lovely opportunity to honor our planet and celebrate with students and educators. I was fortunate to visit two educational institutions on that day: Arcadia University and Anna L. Lingelbach Elementary School.

It was a gorgeous day for the Arcadia University Earth Day event located just outside the Philadelphia city limits. Tables hosted by students, local organizations and community members lined a path along the campus hub, while a variety of speakers presented throughout the day, including local politicians and our very own Jon McGoran to educate about the co-op and cooperative movements in general. There were free seed giveaways and an abundance of Earth-centric information.

The highlight for me was a student panel presenting about their interdisciplinary university seminar course called, Envisioning Sustainability: Contemporary Art and Environmental Science. Dr. Lauren F. Howard, assistant professor in

the Department of Biology, and Gregg Moore, associate professor in the Department of Art and Design, are the two educators responsible for bridging the gap between two disciplines to bring relevant and interesting perspective to Arcadia students. I was pleased to observe students passionate about their own energy consumption, food justice issues and more. They collected their own data and turned it into contemporary art to express their messages. Over all, it was a striking integration of art and science. I highly recommend you take a look at their gallery and syllabus if you are interested. You can find it on the web: <http://www.diversityweb.org/DiversityDemocracy/vol12no3/howard.cfm>

After the panel and discussion, Gregg and Lauren gave me a private tour of the university’s new garden plot. University President Dr. Jerry M. Greiner broke ground just the week before, and reclaimed materials were used in the plot construction. I commend educators all over that share their personal passions



photo by Carly Chelder

Pictured next to Arcadia University’s newly tilled garden plot are (l to r) Gregg Moore, associate professor in the Department of Art and Design, and Lauren F. Howard, assistant professor in the Department of Biology.

about sustainability with their students. Lauren Howard and Gregg Moore are a positive force within the local community and I’m eager to take their upcoming professional development workshop called **Fertile Ground: Sustainability and Education**.

Later in the day, Rachel Milenbach and I met with several excited teacher advisors at Lingelbach Elementary School to discuss plans for a Marketplace team within their school. I’m happy to report that Lingelbach is a school dedicated to providing quality education and consciousness about our planet and our impact as individuals. The building exterior presents a colorful mosaic and a school garden is in the works. I see Weavers Way and Lingelbach having a mutually beneficial and lasting relationship.

I am thrilled that so many educational institutions are taking the initiative to start gardens and farms on their property. An important step in teaching sustainability is to lead by example.

Farm Plot

by David Zelov, Mort Brooks Memorial Farm Manager

WELL, THE most exciting news of the month is that we no longer have to rely on the Porta Potty at the Awbury Farm. Yes, that’s right—at long last we are building the composting toilet that was designed by Philadelphia University and approved for construction by Awbury Arboretum. Originally, it was to be designed and built by the Philadelphia University Green Design/Build class, at the same time as the wonderful wash station we have all come to know and love. But we ran out of time and the wash station was more important than the toilet, since we could rent a toilet, but there are not any rental wash stations that I know of. But Rob Fleming was kind enough to get a design to us and to assist with the purchasing of lumber last year. Unfortunately, we did not have enough time or expertise on the farm staff to construct it. But the time has come. Rob put us in touch with Kevin and Elizabeth Nestor, who have agreed to build the toilet for their Co-op hours. We are all very excited. We are actually



photo by David Zelov

Composting Toilet under construction at Mort Brooks Memorial Farm at Awbury Arboretum

purchasing a pre-fab toilet from the Sunmar company, which will be housed in a structure built by Kevin and Elizabeth. The toilet will safely compost our waste,

(continued on page 13)

New and Good at WWCP

by Rachel Milenbach, WWCP Executive Director

IT HAS been a busy and wonderful spring, with many new faces and projects. Two volunteers have joined the WWCP team.

Jonathan Hamm is working with us as a farm education intern. He joined us on April 5th and is working with Farmer Adam at Weavers Way Farm and at the Hope Garden at Stenton. Jon originally studied biochemistry but gained much of his teaching, gardening and community organizing skills through volunteer work in Honduras and Philadelphia. With the Peace Corps, he facilitated projects in rural nutrition, soil conservation, and fruit tree production, in addition to teaching high school science. Jon shares that he is “honored to be a part of Weavers’ Way Community Programs, because his goal is to keep everyone’s hands dirty and celebrate our common link to the land through the taste of local food production.” Jon Hamm helps us meet the commitment that a certain percentage of Weavers Way staff should be named David or Jon.

Vania Freire is volunteering at WWCP as well, assisting with many of the

(continued on page 6)

Changing of the Pet Guard



photo by Jonathan McGoran

Over the past few months, Kirsten Bernal has been transitioning out of her job as Pet Store Buyer to focus full time on her new position as Membership Coordinator (in case you haven't noticed, there has been a lot of work to get done in our membership department lately). Taking Kirsten's place is Anton Goldschneider (l), formerly assistant manager of our Ogontz store.

Biweekly Bivalves Taking Off

by Jonathan McGoran, Shuttle Editor

WEAVERS WAY's Biweekly Bivalve program has been a big hit with mollusk lovers, allowing members to buy fresh, live shellfish (oysters, clams, mussels, abalone, perrywinkles, etc.) every other Friday at Weavers Way.

Due to limited display space and proper storage facilities, we have been unable to carry these perishable items in the past," says Noel Bielaczyc, who runs the program. "Plus, most bivalves are available only in large quantities that are difficult to sell quickly. But by reserving a set amount for pickup every other Friday, we can order these quantities and move them out rapidly, giving our members the freshest, most delicious shellfish available."

Bivalves offered so far have included a variety of oysters, but with oyster season coming to a close, look for more clams, mussels and even crabs (yes, we know crabs are not bivalves, but they are quite tasty!).

The Biweekly Bivalve signup sheet is located on the right side of the seafood case at the Mt. Airy store. Members are encouraged to participate as much as possible, so Weavers Way can continue to offer these delicacies.



photo by Jonathan McGoran

Noel Bielaczyc, with an order of La St. Simon oysters from New Brunswick, Canada. Noel has been ordering as many as 16 dozen mollusks every other week as his "Biweekly Bivalve" program has taken off.

June Grocery News

by Chris Switky, Grocery Manager

HOWDY, SHOPPERS. Three new items to tell you about on the grocery shelves, brought in due to shoppers' requests:

ONE: Shelton's canned chicken breast, in 5 oz. cans; you'll find it on the top shelf of the soup and broth shelf.

TWO: Bob's semolina pasta flour, found with the other flours and baking items. We carried this item years ago and discontinued it due to slow sales, but we've giving it another try due to recent requests. Enjoy!

THREE: Another flour, Daisy Organics whole wheat flour in two-pound bags. This is a locally produced flour, milled in Lancaster, PA, more expensive than the Arrowhead Mills brand, but it's local and fresher. Please let us know what you think.

A NOTE ABOUT PREORDERS: starting this month, you will find a differ-

ent type of CAP flyer in your Shuttle. It's the sale flyer put out by the National Co-operative Grocers Association (NCGA), an organization of which Weavers Way is a member, and administrating organization for the CAP sale program. Many of the items listed in this flyer are not carried at the Mt. Airy store, and some are not carried at any of our three stores.

If you see an item in this sale flyer that you'd like to preorder, please write the words "June CAP sale item" on your preorder slip when you fill it out. This will help the purchasing staff price your preorder correctly, so that you do not get overcharged. (Purchasers are generally aware of which items are on "CAP sale" of the items carried at each store, but we can't possibly memorize the whole NCGA flyer each month.) Thanks, as always, for your cooperation.

Hooked 4: Soft-Shell Crabs

By Noel Bielaczyc, Meat, Fish and Poultry Department (M.F.P.)

AS SUMMER heat returns to the Eastern Atlantic and shallow coastal waters begin to warm, a variety of seasonal fish and shellfish become available, like shad, herring, striped bass, etc. One of the most cherished of these delicacies are soft-shelled crabs. Simply a freshly molted version of the popular hard-shelled blue crab, soft-shells can be cooked and eaten whole. Around 90% of American soft-shells come from the nearby Chesapeake Bay. Fisheries in Maryland and Virginia are actively managed, and stocks are healthy, making this regional seafood favorite a good alternative. Currently, coastal development is their greatest threat.

Blue crab fisheries begin to set out pots or traps in April. The majority of crabs are harvested as hard-shells and sold by the bushel. Those that are caught in varying stages of molting are sorted and held in floating boxes until they become soft-shells. Peelers are a few days from molting. Busters have already begun shedding their shells. To help split the shell, a crab's body may swell 30% in size! Once free of their cast-off shell, they must be immediately removed from the water or their new carapace will begin to toughen. Voilà! The resulting soft-shelled crab is shipped live, carefully packaged in damp straw. The sizing can be a confusing affair with names like hotels, primes and whales (the latter being the largest). We will likely only carry the larger two sizes at Weavers Way and have begun posting a sign-up sheet in the seafood section. If you are familiar with the Biweekly Bivalve sign-up, it will work much the same way. If you are not familiar, check it out!

If you are wary of the prospect of eating a crab whole, shell and all, you are certainly not alone. However it's no mistake that the blue crabs scientific name, *Callinectes sapidus*, means "beautiful,



savory swimmer." Cooking them is quick and simple, and the resulting treat is tender with sweet, salty meat and a crispy skin. Soft-shells must be "cleaned" of gills, apron, eyes and mouth, before cooking. This task can easily be done by the ambitious home cook with a good pair of scissors, or by the M.F.P. staff at Weavers Way Co-op. Soft crabs are most often sautéed, fried and sometimes grilled. Served on a plate with a tangy slaw or on a kaiser roll with sriracha-spiked mayonnaise, soft-shells make a perfect light summer meal. Read on for a basic soft-shell recipe! Happy cooking.

Crispy Soft-Shell Crabs:

Preheat a large, shallow skillet over medium heat. Pat dry 3-4 cleaned soft-shell crabs with a paper towel. Dust them with a mixture of flour, salt and pepper (some people add a pinch of cayenne or old bay seasoning...)

Add to the skillet sufficient butter (or olive oil) to cover the bottom of the pan. Carefully lay the crabs into the hot oil, being sure not to crowd them in.

Fry 5 minutes a side or until browned and crispy. Drain lightly on a brown paper bag, and serve immediately as you wish. Enjoy!

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CreekSide Co-op Farmers Market in Elkins Park a Great Success

by Dan Reynolds, CreekSide Co-op Board Member

A STRONG sense of community and an eager demand for locally grown food are among the factors fueling the highly successful opening of CreekSide Farmers Market at High School Park in Elkins Park.

The farmers market was founded by the board and management of CreekSide Co-op, a food co-op being planned for an 8,000 square foot former retail space in the community’s Elkins Park East business district.

CreekSide Co-op plans to open by next spring and has already signed up more than 1,220 member-families, representing over 3,750 people. The outdoor market was conceived as a way to connect co-op members and other residents of Elkins Park with local food growers and purveyors while the co-op is being financed and built.

Vendors who have taken part point to several factors for the young farmers market’s success, among them the welcoming atmosphere in High School Park, an 11-acre green space with walking trails and native plants, as well as a semi-circular paved path at its entrance that is ideal for foot traffic.

“The park just lends itself well to people traffic and vendors setting up, it is really a kind of a nice quaint atmosphere and of course that helps for sales,” said Jesse Howe, the founder and owner of the Everich Honey Farm, based in Cedars, Montgomery County, and one of the farmers market’s founding vendors.

Howe, who sells naturally raised eggs, honey, spun honey and beeswax candles, said the natural setting and the sense of community in Elkins Park is what really sets this farmers market apart from other local farmers markets he participates in; that and the strong sales.

“I guess what I would say about the CreekSide Farmers Market is the sense of community,” Howe said. “They have, so

to speak, a common interest and that really lends itself to the community aspect and it is really a nice thing to see.”

Another factor that has jump-started the farmers market—which has attracted as many as 600 buyers on a recent Sunday,— is the appetite local shoppers have for learning where their food comes from. There is also a great desire to support local farmers and food purveyors, and the much-anticipated CreekSide Co-op grocery store.

“I’m surprised at how much demand there was,” said Jerry Krone, the owner of Bucks County Preserves Inc., based in Fountainville, PA, who sells fruit, apple-sauce, apple juice and a variety of preserves at the farmers market.

Erik Edgerton, a local market manager for the Souderton, PA-based One Village Coffee Company, said one thing that strikes him about the shoppers and residents of Elkins Park is their level of commitment to supporting local businesses.

“I think it was more successful here,” Edgerton said of the debut of the CreekSide Farmers Market compared to other farmers markets. “It seems like it was well planned and advertised well and people really came out to support it, which was great.”

One Village Coffee was founded in the basement of a farmhouse in 2007 and is now the leading purveyor of coffee to Whole Foods Markets in the mid-Atlantic region. The company is a specialty roaster that purchases its beans from a village in Nigeria and thus provides economic support to a troubled nation.

Edgerton said CreekSide Farmers Market shoppers really connect with the mission of his company and the quality his company seeks to achieve in its products.

“We were very happy with the turnout and the location,” Edgerton said. “and it looks like the people coming through are just the target customer we are looking for.”



photo courtesy of CreekSide Co-op

CreekSide Co-op Farmers Market at High School Park, 10 a.m. to 2 p.m. on Sundays

The curiosity of CreekSide farmers market shoppers and their ethical concerns about where their food is coming from, along with community support and the market’s beautiful location are all contributing to the burgeoning market’s success. That curiosity and concern and the desire to step away from the corporate method of growing and shipping food is what is creating such intense local buying power.

“It seems like there is a real need in the area for quality food,” said Mary Hill, the co-owner of M&B Farview Farms, which is based in Hamberg, PA. in Berks County. Hill’s family farm sells eggs, chicken, and grass-fed beef at the CreekSide Market.

Vegetables and herbs grown hydroponically by students in the local Cheltenham School District will soon be joining produce grown by organic farmers in Lancaster at this farmers market, which shows every indication of growing and prosper-

ing throughout the summer.

The farmers market is a good indication of the success that awaits the coming co-op, according to the Everich Honey Farm’s Howe.

“They have got a huge following from what I can see and from what I hear from the various people that are members of the co-op I think you are going to have a really good opportunity there,” Howe said.

The farmers market is open from 10 a.m. to 2 p.m. on Sundays (except June 6 and July 4) and will run from this spring through the end of October.

For more information about the CreekSide Co-op or the CreekSide Farmers Market at High School Park, please contact CreekSide Co-op Board Chairman Scott Laughlin at scottlaughlin@creekside.coop or CreekSide Co-op General Manager Ryan Youngman at ryanyoungman@creekside.coop.



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New Surge of Co-op Development

by Bob Noble, Board Secretary, bobnoble@kdc.coop

THE EXCITEMENT of opening our new store in Chestnut Hill is being shared by others around the country as the U.S. is experiencing a new surge of consumer retail food co-op development. Two recent events, one national and one regional, are key indicators of this trend.

\$1 Million for Co-op Development

At the national level, in early April the Blooming Prairie Foundation (www.bloomingprairie.org) announced a \$1 million five-year grant to support the development of consumer retail food co-ops in the U.S. Funds will be used to create and support the Food Co-op Initiative to provide resources, training, and support to community groups organizing retail food co-ops and buying clubs. The Food Co-op Initiative is an outgrowth of the Food Co-op 500 project (www.foodcoop500.coop), which was established with funding from the National Cooperative Bank, Cooperative Development Services, CDS Consulting Co-op, and the National Cooperative Grocers Association. The Food Co-op Initiative “will use the new financial support and non-profit status to provide broader services to the hundreds of volunteer groups working to bring improved access to food and other economic and social benefits to their communities.” Anya Firszt, Chair of the Blooming Prairie Foundation and General Manager of Willy Street Food Co-op in Madison WI, said, “We see this commitment to supporting new co-ops as an important legacy that the pioneers of the food co-op movement are leaving to future generations.”

MAFCA Established

At the regional level in late April over 50 cooperators from over 20 food co-ops, buying clubs and startups from New York, New Jersey, Pennsylvania, Delaware, and Maryland gathered in Swarthmore, PA, to form the Mid-Atlantic Food Cooperative Alliance. According to its new mission statement, MAFCA “exists for the mutual benefit of its members and the greater community in which we live. Our purpose is to grow the cooperative economy, provide education about co-ops, and build a sustainable and equitable system of healthy, local food production, distribution, and consumption. Objectives: establish a regional network of consumer food co-ops, businesses, and farmers; promote a marketing brand for regional co-ops; publicize, promote, and enhance resources for established and start-up co-ops; and promote the principles and values of the cooperative movement.” In addition to its name and mission, the group formed a nominating committee for the purpose of proposing a slate of candidates for the steering committee. Other topics discussed included a conference, methods of information sharing, and group buying.

A Response to Increased Demand

These two events are part of the response to a growing demand for sources of fresh healthy food and an increased interest in the cooperative business model over the past few years. Established co-ops are expanding from Brattleboro to Pensacola and from Greensboro to Tucson. New stores are opening and old stores are relocating to larger spaces. Join-



photo by Jonathan McGoran

On May 31, 2009, Weavers Way’s Board of Directors hosted a gathering of boards of several food co-ops in the Delaware Valley to give attendees an opportunity to get to know each other and to explore ways to work together to further the cooperative movement in our larger community. The assembled boards became the nucleus of the Mid-Atlantic Food Cooperative Alliance. Board members and managers from eight other co-ops participated, including Chester Community Co-op; George Street Co-op in New Brunswick, NJ; Lehigh Valley Food Co-op in Allentown; Mariposa Food Co-op in West Philadelphia; Newark Natural Foods Community Co-op in Delaware; and Selene Whole Foods Co-op in Media, as well as two other co-ops that are still forming: CreekSide, which hopes to open in Elkins Park at the site of the former Ashbourne Market, and Kensington Community Food Co-op in Northeast Philadelphia. (Swarthmore Co-op was invited but unable to attend.)

ing these expansion projects are over two hundred new retail food co-op startup efforts. According to C.E. Pugh, Development Director for the National Cooperative Grocers Association, “We continue to see increased interest in expansion by current co-ops and new co-op development in many communities. Current co-ops are taking advantage of reduced lease and real estate costs in the current

economic climate to expand. The current credit environment continues to be challenging for co-op development, but co-op members are showing a willingness to invest at levels necessary to support projects with lower levels of bank financing.” This surge of interest in co-op development will be supported by the Blooming Prairie grant and the newly formed Mid-Atlantic Food Cooperative Alliance.




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photo by Rachel Milenbach

Our Mother of Consolation Marketplace staff Jessica Smith, Michael Mulligan, Joshua Williams, and Jacob Bucko, with customers Christian Rudnick, and Jalen Heim.

New, Good at WWCP

(continued from page 2)

behind-the-scene activities—organizing, grant-writing, and fiscal management. Basically, tasks that are really helpful. Vania has lived in Philadelphia since 2008, after living in Toronto (Canada), Los Angeles, and Belo Horizonte (Brazil). She has worked in business development, international affairs and trade, and finance. As Vania waits for her work permit, she decided to offer her expertise to different organizations around the city, “in order to find new friends, and use my spare time in a proactive way.” Vania added, “WWCP is a perfect match to my ideal volunteerism; it is a vibrant and growing organization that is open to innovative ideas, working in food security, and, of course, a high-performing, passionate, and fun-loving team.”

Marketplace has had a busy spring as well. Under Carly Chelder’s superb leadership, we started the Marketplace program at Our Mother of Consolation School in Chestnut Hill in April. I visited the first sale and must comment that the OMC students looked like they have been running Marketplace sales their entire lives. Or at least since they started

first grade. Many thanks to OMC parent Denise Carroll, who has volunteered to be the parent advisor.

Carly and I have also been meeting with the wonderful new advisors at Lingelbach School in Mt. Airy: Terrence Tolbert, Madeline Glowienka, and Roxanne Holmes, and Kim Lewis at Eastern University Academy Charter School. Sales will start at both schools as soon as we finish planning and orientation sessions.

The garden at C.W. Henry School (across from Weavers Way Mt. Airy) is flourishing. My part of the project is to help with fundraising. If you or your kids went to Henry, please contact me if you would like to be added to the official C.W. Henry Alumni list. Then we will send you a letter asking if you would like to make a tax-deductible donation to the garden-based education program for current students, and to ask your help in locating other alumni. This project is being spearheaded by C.W. Henry parents Heather Hill and Sue Schrand, and has been enthusiastically embraced by many teachers and students.

To the volunteer who left your good metal water bottle at the planting and clean up day on April 10. I went back and got it after you called the Co-op, so please contact me so I can return it to you.

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Northwest Farm Fest

by Elizabeth Robb

IMAGINE A bright blue sky; sunshine that warms the air to a perfect 70 degrees; trees ablaze in colors of yellow, orange, and green; children running, laughing; hay rides; pumpkin painting; families together enjoying fresh local food as they relax under the trees listening to the strains of area musicians.

Now imagine that it’s Saturday, October 9, 2010 and it’s somewhere between the hours of 11 a.m. and 3 p.m.

If you mark that date and time on your calendars, you won’t have to imagine any longer. You can actually experience all those things—and much more—when you come to the Second Annual Northwest Farmfest (formerly known as the Weavers Way Harvest Festival). This

fun and lively event—sponsored by Weavers Way, Weavers Way Community Programs, and Awbury Arboretum—will be held at the Weavers Way Farm (located within the Arboretum at the corner of Washington Lane and Ardleigh Street).

Now, if you can’t imagine the bright blue sky and sunshine and all you see is grey clouds and rain, then turn your imagination and your calendars to Sunday, October 10, 2010, which is the rain date for the FarmFest and is when the blue sky and sunshine will return.

Look for more information about NorthWest FarmFest 2010 in coming issues of *the Shuttle* and at www.weaversway.coop.

Calling All Artists in 6th through 8th Grade:

Weavers Way is looking for a t-shirt design for its annual fall festival (this year called Northwest FarmFest). We invite anyone who will be in 6th, 7th, or 8th grade to submit a drawing for consideration as the front of the t-shirt.

The design can be hand-drawn or computer-generated. Colors that may be used are green, orange, and yellow (you may use any or all of them). The design should include the words “Northwest FarmFest 2010” and any drawings should follow a theme along the lines of farm, garden, vegetables, flowers, herb—something representing a fall festival that celebrates things we eat and enjoy that are grown in the earth.

Please mail submissions to: Weavers Way Farm Committee, 559 Carpenter Lane, Philadelphia, PA 19119 or e-mail to elizabethrobb@gmail.com. Entries are due by June 15. The winning artist will receive a Weavers Way gift card.



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Grants Awarded by Environment Committee

by Sandra Folzer, Environment Committee

THE ENVIRONMENT Committee of Weavers Way Co-op awarded grants to a number of community programs in May. The money is derived from the Weavers Way recycling endeavor, which used to receive funds for recycling from the Philadelphia Partnership Recycling Program. A future source of funding is being sought since Philadelphia now has its own single stream recycling.

The majority of the grants will be used to purchase garden-related supplies such as perennial plants, tools, supplies for composting, and benches. For example, funds will enable one grantee to acquire three worm farms; another to create a garden. A total of \$8323.25 was awarded.

The Weavers Way Environment Committee commends these programs, which are doing such good work in the community to improve the environment.



photo by Rachel Milenbach

Volunteer Julie Gonzalez and Henry student Mle Jones watering the Henry School Garden, one of the 2010 Environment Committee Grant Recipients.

For more information about the Environment Committee, contact Committee Chair Sandra Folzer at sfolzer@verizon.net

This year grants were given to the following programs:

- C. W. Henry Elementary School Gardening project
- Wissahickon Charter School's Harmony Garden
- Philadelphia Society for Preservation of Landmarks at Grumblethorpe
- Chestnut Hill Garden District Fund
- Holman Community Garden
- Dignity Housing
- Tookany/Tacony Frankford Watershed Partnership at Awbury
- Project Learn Environment Education Program
- East Falls Town Watch Beautification
- Happy Hollow Playground Garden
- Weavers Way Farm
- Community Reach Out Program
- Summit Children's Program
- Friends of West Oak Lane Library Garden
- Weavers Way Community Program at Hope Garden, Stenton Family Manor
- East Mt. Airy Community Garden
- Mt. Airy Bicycle Coalition

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Manager’s Corner

by Glenn Bergman, General Manager

Thanks.....

I HAVE to take the time in my column to thank a few people and groups again for their work opening our Chestnut Hill store this month. First, Kim Spelman-Hall, the Chestnut Hill Store Manager, who worked day and night for 6 months with the construction company, architects, WW staff, and consultants to make this store a reality. The product design that you see in Chestnut Hill was the work of Kim and her staff, working with the National Cooperative Grocers merchandising consultant and our buyers in Mt. Airy. I have worked on many restaurant-type openings, and I know the toll it takes on time away from family. It is an endless list of details that never get completed. From the entire staff and members, a big thanks to her dedication and professionalism.

None of this would have been possible without a Mt. Airy store that continues to have increasing business, providing a good reason to open another store in the area. I have to thank Rick Spalek, the Mt. Airy Store Manager, and the whole Mt. Airy team for their continued work and dedication to the members and shoppers. Please give them a pat on the back for a great job in support of this expansion.

The team in Chestnut Hill is made up of both Co-op staff from Mt. Airy and new staff who have recently joined us. I would like to introduce to you the department managers, who can be contacted directly

with suggestions or appreciative remarks (they are always welcomed):

- Dean Stefano—Front End Manager—who you will see with the cashiers and overall watching the floor when Kim is not around. Dean has worked at Fresh Grocers and Wild Oats for a number of years.
- Bonnie Shuman: Chef—Prepared Foods Manager—came from Mt. Airy after many years cooking with rice cookers. She and her team now have a full kitchen to enjoy.
- Brittany Baird—Grocery Manager (refrigerated, freezer, bakery, and shelved items)—came to us from the natural foods store world.
- Mike Herbst—Produce Manager—came from the Mt. Airy store and has also worked for the Fair Food Farm Stand.
- Mary Kate Brown—Meat Department Manager—has worked at Whole Foods for many years.

Our teams in Chestnut Hill, Mt. Airy and Ogontz are ready to assist you with information on new products, cooking instructions, and working together.

Volunteer Work and Why It Is Important

The mission of this co-op has evolved over the years. From a com-

munity group that was a buying club in the basement of Summit Church to three storefronts in Northwest Philadelphia, two urban farms and a nonprofit, Weavers Way supports our members and community. As a co-op, we work together as members and staff to provide food, nutrition education, economic development, community development, and mutual support.

Price is an important part of this mutual support. We as staff need to keep that in mind as we set prices and compete in the marketplace. Over the years, I would agree that some of our prices have grown substantially. Much of that is due to the product quality that we purchase: Merymead milk that we pay the farmer a fair market price for so he can support his family and farm rather than Lehigh milk, which is owned by Dean Foods, a multinational. We are driven to keep prices down, but at the same time it is now time to review what our mission is today.


Volunteer work and involvement in the store is not just about keeping prices lower but is important on many levels. The most important reason for maintaining the volunteer program, I think, is that it builds community and maintains a leveling between worker and shopper. We are all in this together. Our profits do not go back to a single owner, but to you the shopper and owner of this business. Working at the store, on the *Shuttle*, at the farm,

at community events, on committees, on the board, etc., all increase the community involvement.

A new team member recently said to me that working at Weavers Way (in the grocery department) is “really cool.” “One night,” she said, “I am stocking shelves with a lawyer, the next day with an architect, and another day with a retired person.” Each time she said the conversations are interesting and different. Where else can you work and see a young person just out of college directing a cancer surgeon on how to pack fish or chicken? It is cool and it is a leveling of the playing field. The founders of the co-op wanted to have everyone work so that there was not only cash equity in the business, but sweat equity too.

I believe we are the only small grocery store that provides the kind of benefits and starting salaries we offer. Our labor costs are not low as a percentage of sales. We make an effort to provide excellent compensation for the grocery industry and we care about people. Even when we have to let someone go, we are willing to offer assistance as long as the person did not do anything malicious. The volunteer workers – co-operators – make it possible for WW to provide a living wage and benefits, and we thank you.

So keep on co-operating...it means a lot to our store, our community, and our mission...



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Financial Report

July 1, 2009 – March 31, 2010

by Susan Beetle, Finance Manager

THE ACCOMPANYING financial report covers the first nine months of the Co-op’s 2010 fiscal year. It has been a year of challenge and change, as we have guided our Chestnut Hill expansion project toward completion, modified membership requirements to make work hours optional, moved from a non-member surcharge to a working member discount, and replaced our venerable paper card files located at the Mt. Airy store with plastic member cards that can be scanned at any Weavers Way store.

The income statement shows modest sales growth (3.9%) over the prior year, but sales were below budget by 2.5%. Because of a comparable reduction in cost of goods, we were nevertheless able to achieve our budgeted gross margin of 36%.

On the expense side, personnel costs rose 4.1% over the prior year and were significantly higher than budgeted. The opening of our new Chestnut Hill store without increasing costs in centralized administrative functions (HR, membership, accounting, e.g.) will lower personnel costs in proportion to sales; but controlling these costs remains a high priority.

The balance sheet compares the Co-op’s assets, liabilities and equity with their values a year ago. Cash remains strong, due in part to the \$458,000 in member loans raised to date. The large increases in fixed assets and long-term liabilities reflect our investment in the Chestnut Hill store and the debt we have incurred to finance the project. Over the coming months and years, cash will be a key barometer of the Co-op’s fiscal health.

If you have any questions or would like additional information, please email Susan Beetle at 215-843-2350 ext. 110, or email sbeetle@weaversway.coop.

	3/31/10 Budget (nine months)		3/31/09 (nine months)		3/31/10 (nine months)		Current to Prior Year Change
	\$	%	\$	%	\$	%	
Income Statement							
Sales	6,710,730	100.0%	6,297,159	100.0%	6,545,365	100.0%	3.9%
Cost of Goods Sold	4,294,809	64.0%	4,122,163	65.5%	4,189,959	64.0%	1.6%
Gross Profit Margin	2,415,921	36.0%	2,174,996	34.5%	2,355,406	36.0%	8.3%
Expenses							
Personnel	1,426,593	21.3%	1,691,741	26.9%	1,760,671	26.9%	4.1%
Other Operating Expense	782,982	11.7%	388,012	6.2%	405,011	6.2%	4.4%
Operating Profit	206,346	3.1%	95,243	1.5%	189,724	2.9%	99.2%
Other Income/(Expense)	(53,175)	-0.8%	(62,887)	-1.0%	(69,943)	-1.1%	11.2%
Net Income	153,171	2.3%	32,356	0.5%	119,781	1.8%	270.2%
Balance Sheet							
			3/31/09		3/31/10		Current to Prior Year Change
			\$	%	\$	%	
Assets							
Cash			338,171	6.8%	878,865	12.6%	159.9%
Inventory			299,332	6.0%	317,107	4.6%	5.9%
Other Current Assets			120,940	2.4%	164,577	2.4%	36.1%
Fixed Assets			4,122,109	83.2%	5,474,075	78.7%	32.8%
Long-term Assets			73,494	1.5%	125,004	1.8%	70.1%
Total Assets			4,954,046	100.0%	6,959,628	100.0%	40.5%
Liabilities & Equity							
Accounts Payable			451,573	9.1%	397,737	5.7%	-11.9%
Other Current Liabilities			32,106	0.6%	117,944	1.7%	267.4%
Long Term Liabilities			2,803,437	56.6%	4,611,704	66.3%	64.5%
Total Liabilities			3,287,116	66.4%	5,127,385	73.7%	56.0%
Member Equity			959,910	19.4%	1,025,045	14.7%	6.8%
Retained Earnings			674,664	13.6%	687,417	9.9%	1.9%
Year-to-Date Income			32,356	0.7%	119,781	1.7%	270.2%
Total Equity			1,666,930	33.6%	1,832,243	26.3%	9.9%
Total Liabilities & Equity			4,954,046	100.0%	6,959,628	100.0%	40.5%



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Weavers Way Farms, Spring Mill Cafe Team Up for Two Great Events

by Jonathan McGoran, Shuttle Editor

Saturday, June 19

Tour of Weavers Way Farm at Awbury Arboretum, with tasting demonstration (soup, herb sauces, and crepes) followed by lunch at the Spring Mill Cafe

Schedule:

9:45 a.m. Meeting at the Spring Mill Cafe, 164 Barren Hill Road, Conshohocken PA 19428

10:00 a.m. Departure to Weavers Way Farm at Awbury Arboretum

1011 E Washington Lane, Philadelphia, P.A. 19138

10:30 a.m. Arrival at Awbury Farm for tour

12:15 p.m. Departure from the farm to the Spring Mill Café

1:00 p.m. Lunch at the Spring Mill Café

Lunch Menu

Awbury Radish and Lettuce Salad with Basil Vinaigrette

Choice of: Omelette with sauteed Collards and Goat Cheese or Vegetarian Moussaka with Sage Coulis

Tarte Tatin, Coffee, or Tea

\$35 per person, plus tax & gratuities. This includes a five dollar donation to the farm.

Wednesday, July 14 Bastille Day

Weavers Way Farm at Awbury Arboretum and the Spring Mill Cafe celebrate Bastille Day together (Bastille Day is the national holiday in France)

Come dance, play Bacci balls Petanque, and enjoy produce from the farm

The farm comes to the cafe at 12:00 p.m. and sets up their produce for sale. Dinner follows with a presentation from the farmer from 7:00 p.m. on.

Dinner Menu

Fresh Sorrel Soup

Grilled Anger Steak with Root Vegetables

Choice of Fromages with Fresh Herbs or Caramelized Beet Tarte à la Crème

Coffee or Tea

\$40 per person, plus tax & gratuities.

Make reservations with the Spring Mill Cafe 610-828-2550



The Spring Mill Café consists of three buildings located on two acres next to the Spring Mill Creek at the intersection of Barren Hill Road and River Road in Whitmarsh Township. The restaurant itself was built in 1831, the country farmhouse was built in 1885 and the gallery was added to the farmhouse in the 1920s. The Spring Mill Café began in 1978, serving lunches of light French country food.



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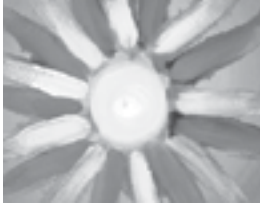
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Weavers Way Participates in Groundbreaking Food Study

by Eileen Flanagan

OUR LOCAL food system is full of contradictions, complexities, and opportunities, according to the recently released Greater Philadelphia Food System Study. Although our region has the second densest population in the country, it boasts rich farmland with a higher percentage of small family-owned farms than the national average. This proximity to local markets gives regional farmers an advantage, while subjecting them to intense pressure from development and urban sprawl. Meanwhile, a growing number of local people are interested in buying local food, just as their dependence on imported food is growing.

These and other complex issues are explored in the 178-page study published by the Delaware Valley Regional Planning Commission (DVRPC), which hopes to encourage a more sustainable and healthy food system for the nine counties in the Greater Philadelphia Area. In addition to assessing the region’s agricultural resources and challenges, the study looks at our food system as a whole, providing several regional maps as well as ones that chart the journey of Australian beef and Californian avocados to Philadelphia ports. The study looks at the carbon cost of food transportation, but points out that the use of fossil fuels in food production is even more significant.

In addition to the environmental effects of our food system, the study addresses the health effects of the American diet, which includes more processed food and less fresh produce than is optimal for health. As a result, rates of diabetes are rising, with the Philadelphia area suffering higher rates than the national average.

Given that obesity and hunger are both problems in our country and healthy food is usually more expensive than unhealthy food, there may not be simple solutions, but choices by consumers, farmers, food retailers, and policy makers can all make a difference.

Providing food that is affordable, healthy, and environmentally sustainable is part of what makes Weavers Way a model of what a co-op can be, says the study’s project manager, Alison Hastings, who notes that she has heard Weavers Way held up as an example by many people, and not just in the Philadelphia area. In particular, she says our co-op stands out for its work to bring healthy foods to underserved neighborhoods and to support the co-op movement as a whole. Although we are a small part of a global food system, Hastings is convinced that such efforts make a difference.

Weavers Way participated in the DVRPC study and hosted a tour of the Weavers Way farm. Other participating organizations included the Philadelphia Mayor’s Office of Sustainability, the Rutgers Food Initiative Center, Philabundance, and many, many others. “One of the biggest conclusions that DVRPC draws from the Greater Philadelphia Area Food System Study is how many organizations, individuals, and businesses are active in building a stronger, more equitable, and more sustainable regional food system,” the report concludes.

The report is available online at <http://www.dvrpc.org/reports/09066A.pdf>. The next stage of the group’s work will include drafting specific recommendations.



photo by Jonathan McGoran

Just-picked greens on the produce shelves at our Ogontz store, minutes after being picked from the garden plot right outside the back door. To get it any fresher, you would have to graze it yourself.

Ogontz-Grown

(continued from page 1)

The lettuce mix starts out fresh and it stays that way, too. “They’ve been selling really well,” says Co-op staffer Luis Cruz. “We pick them and bag them up and they sell fast. It’s great knowing they were grown right in our back yard.”

While the lettuce patch has been a group effort, store manager Jason Price

has been the driving force behind it. The process began last year, when some of the soil donated by Organic Mechanics for the side garden was left over. In March, Jason dug it into the back lot, along with compost from the last year’s produce waste. The result is a rich mixture that the lettuce seems to love.

So next time you have a hankering for salad, come get some ultra fresh West Oak Lane lettuce mix, available only at Weavers Way Ogontz.

WEAVERS WAY MEMBER WORKSHOPS

Location: **Membership Administrative Offices, 555 Carpenter Lane**

Financial Workshops

Weavers Way’s Education Committee sponsors workshops on topics of interest to Weavers Way members and the community. These workshops will be led by Zak Elabid a full-time Financial Services Professional with New York Life, with a background of accounting and finance.

Organize Your Life with LifeFolio:

Wednesday, June 17, 6:30 p.m.

Organizing our lives has become a popular theme. From the way we organize our closets, to how we manage our workflow at the office, to how we maintain and record the many important details of our lives. However, if hard pressed, most people will have a difficult time locating their critical documents when a major life event occurs. This seminar will help prevent that.

Roth Conversion:

Thursday, June 23, 6:30 p.m.

This seminar will educate people on the option that we have for Roth conversions in 2010 and 2011.

Zak Elabid is a full-time Financial Services Professional with New York Life, with a background of accounting and finance.



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Weavers Way Convert Takes Stock of Rural English Village Co-op

by Nikla Lancksweert

EYES ROUND as saucers, my daughters ogle the Cadbury’s chocolates displayed within tantalizing reach. “Can we have one, Mummy? Can we? Just one? We promise to be good... forever!” implores four-year-old Lorelai. Chloë, 20 months and not yet talking, backs up her sister with vigorous head nodding.

Internal sigh. “Good” parent resolutions battle desire to shop in peace...and lose. Just one. To share. Our pennies will at least benefit a good cause: a community owned and run village shop and post office servicing the population of this rural part of the United Kingdom.

Deal done, and with the girls contently chewing, I can take in all that this tiny, but perfectly formed retail space in a former brick cottage has to offer.

Grocery staples such as pasta and tuna. Locally sourced eggs, beef and sausages. Homemade cakes, household products, toiletries and greeting cards, to name just a few. Indeed, over 1,000 items are available to the inhabitants of Stillington, just 30 minutes north of the historic Roman-walled city of York, and the surrounding villages, hamlets and farms—each one ordered, priced and placed on the shelves by one of the 50 or so volunteers that staff the shop six days a week. A constant stream of customers buying stamps, getting the newspaper, picking up ingredients for the evening meal, or treating their daughters to illicit sugary snacks, suggests business is good.

As I stand there surrounded by all things British, I find myself wondering what the folks in Philly at Weavers Way would make of this “sister” business—albeit across the Atlantic and in a distinctly muddier locale!

In fact, it is because of my recent membership at Weavers Way Co-op that I had driven my children “up hill and down dale” (as they say in these parts) from my father’s house to this pretty village, boasting pond, doctor’s surgery, two pubs, one Indian restaurant, a social club and...all importantly...a shop and post office! Since joining Weavers Way in November, after a hospital stay finally convinced me to make healthy choices, I have developed a convert’s passion for all things co-operative and community-based. So when on my last trip back to the UK, I discovered that just such an undertaking was only a short car ride away, I had to check it out.

Stillington’s shop is one of 220 established by rural communities around the UK to fill the void left when private owners, frustrated by minimal profits, called it



Views of Stillington in the north of England and its community-owned and run village shop, with Weavers Way member Nikla Lancksweert’s daughters posing, post-chocolate snack, in front of the counter.



photos by Nikla Lancksweert

a day. It is part of a growing movement, even during this current recession, with The Plunkett Foundation reporting that in 2009 it assisted in the establishment of a record number of rural co-operatives. So widespread is the trend that even in Ambridge, the fictional village in which the world’s longest-running radio soap *The Archers* is set, a recent story line has been local people joining forces to save their shop and post office.

In Stillington’s case, being a community-run enterprise with no staffing costs (except for the post office clerks and teenagers that deliver the newspapers), has proved to be a boon for the balance sheet, enabling the 200-member-strong association to speed up mortgage repayments on the building. They have also improved

access to an upstairs room where a computer, photocopier, fax machine and other office services are available, as well as local artists’ work on sale.

Of course, it is not just rural communities in the UK that have taken to heart the principles, established by a group of weavers and other artisans in 1844 in Rochdale (72 miles southwest of Stillington), that form the basis of the modern cooperative movement. According to the trade group Co-operatives UK, in 2008 there were over 4,820 cooperatives across the U.K., collectively owned by more than 11.3 million people (one fifth of the British population) and creating 205,800

(continued on page 13)

GJC FLEA MARKET SUNDAY SUNDAY, JUNE 13

Germantown Jewish Centre Women’s Club 2nd Annual Flea Market will be held on this Sunday, June 13, from 10 AM to 3 PM on the grounds at the synagogue, 400 West Ellet Street. Open to all the community, it’s a great day to get out and enjoy the wares of local vendors. If you’re interested in procuring a booth, call: 215-844-1507 ext. 0 or E-mail: office@germantownjewishcentre.org

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Rural English Co-op

(continued from page 12)

jobs. Just this March, The Co-operative Group, which has four million members and offers a range of goods and services that includes food, financial and legal services, travel, online shopping, and healthcare, reported record annual sales growth in 2009 of 31 percent to 13.7 billion pounds sterling (\$21.1 billion) compared to the previous year. Britain’s fifth-largest food retailer, the Co-operative Group also raised around £6.7 million for charity last year and invested £11.3 million in local communities.

A far cry from Stillington indeed, but the same concepts in action!

On my way out of the village shop, chocolate-covered girls in tow, I glanced

again at the notice board, skim-reading a few: “Cream teas in support of the church fund.” “Village litter pick-up. Come armed with rubber gloves” “Gardening Club’s next talk: ‘How to grow and show vegetables from small gardens.” “Join the Stillington Wanderers on the tracks and bridlepaths —weather allowing.”

Certainly different from those hanging on the walls of Weavers Way! But not in spirit. Just another active and vigorous community supporting and benefitting from a cooperative-run enterprise.

(Editor’s Note: Nikla Lancksweert was one of six candidates for three open positions on the Weavers Way board of directors.)

Composting Toilet

(continued from page 2)

but not to worry, we will not be using the final product on any of the vegetables that we grow and you buy.

Speaking of buying vegetables, we are now in the full swing of production and selling to all Co-op stores and at all farmers markets. Stop by the Chestnut Hill or Mt Airy stores for produce from our farms at Awbury Arboretum and Saul High School. You will also find us at the Headhouse Square farmers market on Sundays 10 a.m. – 2 p.m., Mt. Airy farmers market (across from Valley Green Bank) Tuesdays 3–7 p.m., on Henry Ave. (right across from Saul) on Wednesdays from afternoons and at the bottom of the hill Chestnut Hill farmers market on Saturdays 9:30 a.m.–1:30 p.m.. We are no longer selling at the Piazza market on Saturdays. It was a great winter market but now that Chestnut Hill market is open, we’d rather be more in the neighborhood. You will be able to find produce grown by

Weavers Way Community Programs on Thursdays just outside the Mt Airy Co-op and on every other Sunday at Stenton Family Manor.

So far, the season is treating us well. Due to some warm early spring weather and cooperative rainfall, we’ve been harvesting those spring greens for a while now and they will continue into June. You’ll continue to find kale, collards, mustard greens, Swiss chard, dandelion greens, pea shoots, head lettuce, and baby greens, as well as a few root crops – radishes, Hakurei salad turnips, and beets. Also expect to see fennel, broccoli, kohlrabi, cabbage, cauliflower, and scallions. During June, you’ll see the last of the bok choy, tatsoi, radishes and arugula as they do not do well with the heat and insects of the summer, but they’ll be back in the fall.

Earth Day at Arcadia University



photo by Drusilla Buscemi

At Arcadia University’s Earth Day Event are (l to r) Arcadia students Kay Stauffer and Abby Grosslein, Leza Perkins (Legislative Assistant to State Rep. Larry Curry), Rep. Larry Curry, Arcadia student Steph Clymer, Weavers Way Communication Director Jonathan McGoran, and Arcadia students Iris Hagans and Lynn Sipsey.

Cat Adoption Event

Sunday, June 13
1 to 4 p.m.

Come and meet some of the lovely cats we have available at Weavers Way’s building at 610 Carpenter Lane

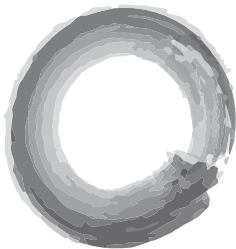


WARNING: Professional kittens on a closed course. Do not attempt to be this cute at home.

Animal Rescue Network (ARN) has a fine crop of adorable kittens! Most of them will be old enough to leave their mothers by the end of June, and we will be showing them off!

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Mt. Airy Farmers Market Every Tuesday at Lutheran Seminary

by Lesley Seitchik, Director of Marketing, Valley Green Bank

Starting mid-May with the native strawberries, Farm to City will be operating one of its outstanding Farmers Markets every Tuesday from 3 p.m. to 7 p.m. on the plaza at the Lutheran Theological Seminary in the 7200 block of Germantown Avenue. This Farmers Market is sponsored by Valley Green Bank and the Lutheran Theological Seminary with community support from Weavers Way Co-op, Mt. Airy USA, West Mt. Airy Neighbors, East Mt. Airy Neighbors, Mt. Airy Business Association and the Mt. Airy Learning Tree.

“Valley Green Bank is pleased to cosponsor this Farmers Market which will provide a unique opportunity for our neighbors to buy and provide healthy, fresh local food for their families,” said Jay Goldstein, President and CEO of Valley Green Bank. Glenn Bergman, General

Manager of Weavers Way Co-op added, “From our experience at Weavers Way, this community has an enormous capacity to appreciate and purchase locally produced food. We are particularly pleased that the Weavers Way Farm will be selling its produce at this Farmers Market.” Lutheran Theological Seminary president, Phil Krey is delighted to host the Farmers Market. “We have a lovely plaza and have envisioned this plaza to be a public space; a meeting and gathering place for the community. The Farmers Market is a great way to serve this purpose.”

So, start planning your spring, summer and fall menus with fresh, local and healthy farm products purchased at the Mt. Airy Farmers Market.

Parking is available across the street, at Valley Green Bank’s Mt. Airy branch.

Weavers Way at Mt. Airy Day



photo by Jonathan McGoran

Once again, Weavers Way’s Mt. Airy Day Plant Sale was a big success. State Rep. Dwight Evans (l) stopped by to say hi to WWCP Marketplace Coordinator Carly Chelder (r) and Weavers Way Mt. Airy store manager Rick Spalek (c).

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Save Those CDs!

by Jonathan McGoran, *Shuttle* Editor

SHOPPERS AT Weavers Way's Mt. Airy store might have noticed an interesting addition to the landscape at the intersection of Greene St. and Carpenter Lane—a strange domed box with rotating CDs in the top.

Co-op members Steve Donegan and Curtis Coyote are constructing a small garden shed for the Weavers Way's Mort Brooks Memorial Farm at Awbury Arboretum, and they plan on using discarded CDs/DVDs. They will need about 50,000 of them (No kidding!) and that is a lot.

Steve and Curtis are asking members and others to drop off their discarded CDs in the receptacle outside of Weavers Way Mt. Airy. The shed they are planning will be quite beautiful and we hope you will help them make it a reality.



Steve Donegan (l) and Curtis Coyote

West Oak Lane Jazz Fest Recycles

by Naja Killebrew, OARC Marketing and PR Manager

IN ADDITION to celebrating New Orleans this year with an all-jazz roster of performers, this year's 2010 West Oak Lane Jazz & Arts Festival, is "going green" throughout the festival grounds, helping the Streets Department kick off the Philadelphia Recycling Rewards program, powered by RecycleBank, in the city's Northwest neighborhoods.

The festival, hosting more than two dozen vocalists and musicians on three stages from June 18 to June 20, will also unite with the city and Streets Department as it promotes the UnLitter Us movement—a sustained initiative and movement to rid Philadelphia of litter and create clean, beautiful and safe blocks.

"We are excited to have the West Oak Lane Jazz and Arts Festival serve as a platform for raising awareness about such important civic actions," said Erika L. Griffin, Director of Community and Government Affairs for OARC, which sponsors the festival as part of its economic development philosophy.

Philadelphia Recycling Rewards, powered by RecycleBank, allows residents with city-provided recycling collection to earn points for the amount they recycle. The more residents recycle, the more they earn—up to hundreds of dollars in reward value each year. It is expected to save the city roughly \$1.5 million in land-fill costs.

City-provided collection bins will be prominently displayed throughout the festival grounds, encouraging the thousands of festival attendees to recycle their trash. Attendees will also be able to sign-up for the recycling program, which rewards residents for the amount they recycle.

This year, the festival will also for the first time present an all-jazz line-up of nationally acclaimed performers and musical groups, including The Dirty Dozen Brass Band, Preservation Hall Jazz Band, Dianne Reeves, David Sanborn with Joey De Francesco, the George Duke Trio featuring vocalist Al Jarreau.

For more info, visit www.westoak-lanefestival.com.



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Toad Watching

by Sandra Folzer, Environment Committee Chair

WANT TO have fewer mosquitos and flies next summer? Want to feel you are making a difference on a small scale? Join other volunteers in protecting local toads during their migration. From late March to early April toads migrate to their breeding ponds. Then in June the toadlets return to the woods. Many must cross hazardous roads where they are killed by unaware motorists. To protect the toads, “Toad Detour”* was created to set up roadblocks during their migration. Locally, a popular migration area is in Roxborough where the toads migrate to the reservoir. Volunteers guard road blocks and patrol the area along Eva, Port Royal and Hagys Mill roads. When the toadlets return in June, they mainly cross Summit St. There are other places in the city as well, such as near the bottom of Wise’s Mill and Barren Hill Roads. Ideally roads near ponds or reservoirs should have underpasses for the toads.

I helped out a few nights and it was a treat. The first night I brought friends, who were disappointed because it was too cold for the toads. Next time I went, the weather had warmed a bit. I was able to wander along the road in the twilight with hundreds of birds gathering overhead to settle for the night. There were the occasional toads. That night I stood guard on Shawmont Road to stop non-local cars from speeding down Eva and Port Royal. Though I didn’t see toads there, I learned that six hundred toads had been sighted. Unfortunately, two hundred of these were casualties. I felt good about being able to protect some. The next time I went I wanted to have a more intimate experience with the toads so patrolled Eva Street before attending a roadblock. For the first time I picked up a toad to move it off the road. Holding the small toad, about three inches long, touched me deeply. Its small form was so soft and vulnerable. And it was very determined. The toad began pro-

testing loudly and moving its legs excitedly, trying to escape. Since I had picked it up on a driveway several blocks from the reservoir, I was not about to let it go. I successfully carried it, needing both hands to contain it, until I could let it go on the hillside near the reservoir. I knew the toad had been a male because of the sounds it made. Only the males sing. He stretches his “dewlap” or throat to make the trilling sound. The sounds of toads may be confused with cricket sounds. Remember, crickets make their sounds in the fall while the toads trill in the spring.

These “American Toads” hibernate during the winter, digging backwards to bury themselves in up to three feet of dirt. When the weather is warmer, they hide under rocks, logs or leaves during the day. Being nocturnal, they become active at twilight, eating great quantities of insects. They eat crickets, earthworms, ants, mosquitoes, spiders and slugs, as well as small invertebrates. Toads will eat anything that fits into their mouths. They use their sticky tongues to



catch the prey. If the prey is too large, they will use their legs to stuff it in their mouth. They can live almost anywhere so long as they have access to some semi-permanent fresh water. They may hide in gardens, forests or backyards.

The female arrives first to the water. The male “hugs” the female, after which she lays thousands of eggs in strings in the water. The male fertilizes them. The eggs can hatch in 3-13 days. The toadlets stay in the water a short period before they become mostly land-based. They have lungs so can breathe air though they do need to keep their skin moist. No wonder more toads migrate when it is raining. The tadpoles avoid predators by swimming together in schools in shallow water. They are also able to discourage predators by emitting toxic chemicals through their skin. Fish learn to avoid them. In 30-40 days they become adults. American toads can live up to thirty years, which is remarkable.

Aside from motor vehicles, toads

have other predators. Snakes, owls, skunks and raccoons eat the toads. Like the tadpoles, they can emit a foul-smelling chemical in their paratoid gland. This discourages some predators, except raccoons, which have learned to flip the toads over to avoid the toxins. When picking up the toads, it is important not to get any of these toxins in your eyes, as it may burn.

Toads also play dead or inflate their bodies as defense mechanisms. I learned they have a tendency to pee when you pick them up, but I never heard any of the children who were picking them up complain. In fact, the children were better at finding the toads in the dark because their eyes and ears were more keen, hearing the telltale rustle of leaves. It wasn’t always necessary to pick up the toads except to get them out of harm’s way or around the massive wall that guarded part of the reservoir.

This year the Toadlet Detour will be from June 1-30, 2010. If you wish to volunteer, go to ToadDetour.com to sign up.

* “Toad Detour” is a group of local citizens and organizations who wish to protect the toads during their migration. These organizations include Schuylkill Center for Environmental Education, Mobilization for Animals PA, Fairmount Park, Applied Ecological Services, Residents of Shawmont Valley Assoc., Philadelphia Police Department 5th District, and Philadelphia Streets Department.

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Don't Touch The Grass

by Sandra Folzer, Environment Committee Chair

AT THIS time of year when herbicides and pesticides are being used on lawns and in the garden, beware! They are not as safe as advertisers wish us to believe. Children who play on the grass are especially at risk because weed killers can be absorbed through the skin (like those medicine patches used on the skin). Herbicides are meant to kill, attacking the nervous system; therefore, they are never “safe.” Is it accident that cancer rates are increasing, and populations of beneficial birds, bees and bats are decreasing as the use of herbicides rises? We know that dogs who live on herbicide-treated lawns are more likely to develop cancer.

Monsanto’s Roundup, the most widely used weed killer in the world, has been shown to cause health problems. Glyphosate, a key ingredient, doubles the risk of late miscarriages. Additives multiply its harmful effects. Research demonstrates that glyphosate affects cellular division, causing cancer. Farmers and others exposed to glyphosate have an increased risk of non-Hodgkin’s lymphoma. Is spraying weeds worth the risk of cancer? Be careful. Don’t touch the grass if you use herbicides.

There are some alternatives to chemicals, such as pouring boiling water or vinegar on plants that grow in the cracks of your sidewalk.

For lawns, there are several things you might do:

The most important thing you can do is to cut your grass on the highest setting

because tall grass shades competing weeds. Never cut off more than a third of a plant.

Water your lawn thoroughly and infrequently. Shallow watering forces the roots toward the surface. Healthier grass should have longer roots.

When you cut the grass, leave the grass cuttings on the grass to retain the nutrients whenever possible. Sometimes raking up clumps of grass is necessary.

If you use corn gluten, timing is critical. It needs to be applied when the weeds are first sprouting, the same time that forsythia begins to blossom. You want to get the weeds before they germinate. Corn gluten stops weed seeds from developing roots. It doesn’t kill them; it makes them vulnerable to dehydration when the soil is dry. Established plants are not affected. To be most effective, a dry spell after application is desirable. Corn gluten is also a good fertilizer, being about 10% nitrogen. Since corn gluten is fed to animals, we know it is safe, though some people may have an allergy to corn.

For gardens, follow the advice of Hall and Tolhurst in *Growing Green* (an excellent resource):



Rotation of crops in the garden is most important in discouraging particular weeds from becoming established. It’s also good for the soil, since different plants take different

nutrients from the soil.

Cultivation is next in importance. Using a hoe between rows disturbs weed seedlings. Do it on a dry day and cultivate only the surface of the soil. When weeds are cut while young, before they produce seeds, they can be left in the soil, adding some nutrients. If you compost, be sure the temperature gets hot enough to kill any weed seeds.

Using a mulch of leaves or hay or plastic, which blocks the light, will also discourage weeds. Natural mulch, like leaves, will also keep any moisture in and add some nutrients.

Don’t be misled by “organic” weed killers. “Organic,” when referring to chemicals, merely means it contains carbon. Some of the worst poisons, like carbon tetrachloride, are “organic.” Take as much care of your health as your lawn or garden.

New Member Cards

(continued from page 1)

our members to carry their member cards with them (and no, carrying your card does not count for work-credit). When you present your card at the registers, we will be able to quickly and accurately access your member benefits, just as we do now with the ledger cards.

Your card can be used at all three of our stores, and can be shown at other co-ops around the country for any reciprocal benefits.

While the transition was a little unsettling for some long-time members, there was also some excitement, as well. Co-op staffers were on-hand to assist members with the transition, filing away the old ledger cards and distributing the new plastic cards.

Among the many benefits are some that are not so obvious. Within the first week of the transtion to the new system, we have already had one instance in which keys found in Valley Green with a Weavers Way key fob were returned to the Co-op and reunited with their owner.

Be sure to present your new member card when you shop to ensure Member-only pricing, Working Member discount (if applicable), proper tracking for patronage rebates, and to help the line move quickly and smoothly.

Each household will receive one wallet size card and two key chain tags. If you have more than three adults in your household, you can request additional cards or tags.



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Clinical assistant professor of surgery,
University of Pennsylvania School of Medicine

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The Simplicity Dividend

Philadelphia’s First Jewish Green Burial

by Steve Tobias

This month’s Simplicity Dividend is the first to be guest-authored. Recently our friend and neighbor Rebecca Tobias passed away after a short battle with brain cancer. Her husband Steve, long interested in eco-lifestyle choices, managed to arrange a green burial on very short notice. His story follows; many thanks to Steve for educating us all, even during this difficult period.

~ Betsy Teutsch

I THINK it was on National Public Radio that I first heard the phrase “green burial,” in a news story that explained that a new concept had been developed in the United Kingdom for burying the dead. The first green cemetery was established there in 1993. The idea was that instead of a cemetery, where you pack bodies in tightly with conspicuous grave markers over them, a green burial takes place in a nature preserve. Burial is but one of the activities that go on at the site, activities geared to humans participating in the natural environment. Graves are far enough apart that digging them won’t interfere with root systems already in place, and they are shallow enough that their decay contributes fully to the growth of new plant life. The plant life, in turn, offers habitat for diverse animal wildlife. Grave markers, if any, are subtle, so that they don’t interrupt the view of the landscape; of course the vegetation is native, requiring no mowing, tractor exhaust, fertilizers or pesticides.

For me, the idea was a no-brainer on its face. I found a website describing the concept and forwarded it to my wife and children with a note that said, “when I die, this is what I want you to do with my body.”

The first green cemetery in the United States was Ramsey Creek Preserve in up-

state South Carolina, established in 1998. Since then the idea has been slow to take hold in this country, but by now there are between a half-dozen and a dozen. Some months ago, again listening to WHYY, I think, I heard that West Laurel Hill Cemetery (on Belmont Avenue in Bala Cynwyd) had set aside a part of their space and dedicated it to green burial. I made a mental note to keep watching, and see if another green cemetery in a still more “natural” setting might be set up somewhere nearby. Otherwise, West Laurel Hill would serve as a good “fallback” green cemetery, problem solved.

My opportunity to become a customer tragically came very soon indeed as this past winter my wife, Rebecca, developed a very aggressive brain cancer, from which she died at the end of March—twenty or thirty years sooner than we would have hoped or expected. As she neared death, the new green burial ground is the option that I thought of immediately.

My wife had written advanced directives (a VERY good idea, by the way), using a form she had found online called “Five Wishes.” Her wish for disposal of her body after death was,

“I prefer cremation but if my husband Steve would not be able to have me cremated because of his religious beliefs and his need for Jewish law to be followed to help his grieving process, it would be okay with me if he arranged a Jewish funeral.”

Cremation was, it seems, the “green” option preferred by my parents’ generation, for whom Jessica Mitford was but one of a legion that have decried excessive American burial practices. Inexpensive and convenient, cremation takes up no land and avoids any potential biohazard. Plus, the image of your own body being eaten by worms is a big turnoff for many

people. But there are obvious drawbacks to cremation: it consumes much more fossil fuel than you might suppose, leaving a significant carbon footprint. And it produces fumes much more toxic than you might suppose from mercury in tooth fillings and metals in any prostheses.

So our sons and I were grateful for Rebecca’s post-mortem flexibility. On the day of her death, the three of us went to West Laurel Hill to make the necessary arrangements. We bought a green plot, and cleared it with the staff that we could consecrate this plot as a Jewish burial space.

We then proceeded to Goldstein’s, a Jewish funeral home still located in North Philadelphia. We told them that we wanted Rebecca buried without a casket at all, in just a shroud. Burial in Israel and in Muslim countries is routinely done this way, and it’s obviously the greenest way to go. But Goldstein’s couldn’t do it, having no flat rigid surface on which to carry the body. We went back and forth between a wicker casket, available through the cemetery, or a plain pine box, which is what Orthodox Jews use. Neither option was cheap, or as easily degradable as we wanted. Finally Zach, my youngest, had a flash: “Can we bury her in a cardboard box?” he asked. “We have cardboard, that’s what we use to hold a body for cremation,” said Mr. Goldstein. Sold! And it was the cheapest option, something Rebecca would certainly have preferred, quite rightly.

Not to bury Rebecca in a cheesy way, we decided to cover the box (once a friend had lettered “This Side Up” on the lid). Rebecca’s sister and our sons selected a

suitable beautiful white linen tablecloth that had been my mother’s. My sister, who called just then, agreed: “Of course,” she said, “that’s exactly how it should be used!”

In a beautiful graveside ceremony, Lenny Gordon, our rabbi, explained that Jewish tradition is very consistent with “green” burial options, since it disapproves of embalming and metal caskets, favoring rather a plain pine box so that decomposition may occur naturally. Judaism likewise condemns unnecessary destruction of the Creator’s work. Lenny also created a ritual in which the single grave was consecrated as a sacred Jewish burial space, as the tradition requires.

I didn’t buy a second plot for myself, hoping that something wilder and more “natural” will be available, near where I happen to die, when my time comes—my favorite vision is to reclaim “brown fields,” using the price of the plot to pay for a land trust rather than perpetual mowing and fertilizing of perfectly good land. But now, at least there’s green burial available in Philadelphia, and it’s available to the Jewish dead as well as the gentile. I hope that others may “get it,” and create a growing market for natural spaces that happen to have bodies buried underneath them. What territory could be better for such than Weavers Way’s membership?

Steve is open to discussing green burial with interested Weavers Way members facing these decisions, or with those interested in creating a vision of a Weavers Way burial option. He can be reached at snrtobais@gmail.com.



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Rescue Local and Organic Farming in the Food Safety Bill!

by Lynn M. Christianson, Cornucopia Institute

THE U.S. Senate will vote shortly on a sweeping overhaul of federal food safety law (S. 510). The House food safety bill passed last year (HR 2749) included several measures that potentially threaten small-scale local farmers and organic producers, including a blanket application of complicated monitoring and traceability standards—regardless of one’s farm size—and a potential \$500 fee for any farm engaged in onsite processing (i.e., maple syrup production, sun-dried tomatoes, salad mixes, etc.).

The vast majority of recent food safety scandals in the U.S.—E. coli on fresh spinach, melamine in dairy products, Salmonella in peanut butter—were all linked to industrial agribusiness practices. There’s no doubt that industrial agriculture and its international supply chain need better oversight. But family-scale local and organic farms are probably the safest in the nation—they are part of the solution, not part of the prob-

lem—and need to be protected!

What You Can Do

Now is your chance, as a supporter of sustainable family farming, to help fix these problems. Senator John Tester (D-MT), a certified organic farmer himself, is proposing an amendment to S. 510 that would exempt small-scale farmers and food processors from the most burdensome regulations.

Please contact your Senators today and ask them to support the Tester amendment to S. 510. Call the Capitol Switchboard at (202) 224-3121 to find their phone number:

For more information on the amendment, go to: www.cornucopia.org/2010/04/action-alert-rescue-localorganic-farming-in-the-food-safety-bill/#more-2770

Your Voice Makes a Difference. Thanks for your support of organic, local and sustainable farmers!

Concert to Benefit for Musicians Without Borders

LÉLÉ MAM, an all-female a cappella ensemble, will perform world music to benefit Musicians without Borders on Saturday evening, June 5, 7 p.m. at Green Street Friends Meeting, 45 W. School House Lane, Philadelphia. This will be LÉLÉ Mam’s only Philadelphia performance in an East Coast tour to benefit and share the work of Musicians without Borders.

Musicians without Borders is an international network working in conflict areas around the world to provide musicians with tools, contacts and a platform for using their talents for reconciliation and healing.

LÉLÉ Mam, based in the Netherlands and founded by American Laura Hassler, has performed around the world as ambassadors for Musicians without Borders, often in areas of conflict such as Bosnia and the occupied territories of Palestine. They bring high-energy performances of original interpretations of world music, telling the story of people across the world caught in conflicts and longing for peace and justice. The group is made up of six soloists with backgrounds in classical, jazz and world music.

For reservations or more information, contact alyscott@gmail.com.

Presidential Cancer Panel Advocates Eating Organic

reprinted with permission from Sustainable Food News

THE PRESIDENT’S Cancer Panel report released in May said the proportion of cancer cases caused by environmental exposures such as pesticides and plastic food containers has been “grossly underestimated.”

“Exposure to pesticides can be decreased by choosing, to the extent possible, food grown without pesticides or chemical fertilizers,” the 240-page report said. “Similarly, exposure to antibiotics, growth hormones, and toxic run-off from livestock feed lots can be minimized by eating free-range meat raised without these medications.”

The report said “except for animals raised on organic farms, most livestock in feed lots and poultry farms are given antibiotics, growth hormones, and feed that may consist in part of animal tissue that itself may be contaminated by these drugs.”

Organic production is based on a system of farming without the use of toxic and persistent pesticides (herbicides, insecticides, and fungicides) and synthetic fertilizers.

Organically produced foods also must be produced without the use of antibiotics, synthetic hormones, genetic engineering and other excluded practices, sewage sludge, or irradiation.

The report advises on ways to limit exposure to potential threats like pesticides, industrial chemicals, medical X-rays, vehicle exhaust, plastic food containers and too much sun.

Nearly 80,000 chemicals are in use in the United States, and yet only a few hundred have been tested for safety, the report said. The report criticized the government’s reactionary approach to regulations on harmful chemicals.

The report also said “some of these chemicals have been found in maternal blood, placental tissue, and breast milk samples from pregnant women and mothers who recently gave birth. Thus, chemical contaminants are being passed on to the next generation, both prenatally and during breastfeeding.”

The panel urged Obama “most strongly to use the power of your office to remove the carcinogens and other toxins from our food, water and air that needlessly increase health care costs, cripple our nation’s productivity, and devastate American lives.”

“Organic production and processing is the only system that uses certification and inspection to verify that these chemicals are not used on the farm all the way to our dinner tables,” said Christine Bushway, executive director of the Organic Trade Association (OTA). The report said children are especially vulnerable to exposure to environmental chemicals that can increase their risk of contracting cancer.

Regulations, the panel said, are ineffective due to inadequate staffing and financing, overly complex rules, weak laws, uneven enforcement and undue industry influence.

Meanwhile, the American Cancer Society said the panel was overstating the case.

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Arbor Day Event Honors Gerry Kaufman’s 10 Years at Awbury

by Jonathan McGoran, Shuttle Editor,

AWBURY ARBORETUM celebrated Arbor Day 2010 by planting a tree to honor Gerry Kaufman’s ten years of service to the Arboretum. Kaufman, who retired in January, is shown here with Arboretum staff, neighbors and friends who joined in to plant a red maple along Awbury Road.

Awbury Arboretum has been the home of Weavers Way’s Mort Brooks Memorial Farm since 1999, but there is much more to the Arboretum. The Historic District of Awbury Arboretum celebrates the existence and survival of a unique group of buildings whose history began over a century and a half ago. Their story is an important part of the history of the growth of Philadelphia’s early suburbs.

Awbury Arboretum is open to the public year round from sunrise to sunset. There is no admission charge to visit the grounds.

Awbury Arboretum is located in East Germantown, on either side of Washington Lane between Chew Avenue and Ardleigh Street. The entrance to the Francis Cope House (Arboretum Offices) and the Arboretum is off Chew Avenue between Washington Lane and Haines Street. Dogs are prohibited on the property on weekdays from 9 a.m. – 3 p.m.

Awbury began in 1852 when Henry Cope, a Philadelphia ship owner, bought a piece of farmland in Germantown to build a summer house for his family. His daughter and son-in-law, Mary Cope and John Smith Haines, had already built a house on adjacent property. At that time, Ger-



photo courtesy of Awbury Arboretum

Awbury Arboretum staff, neighbors and friends gathered on Arbor Day to plant a red maple in honor of Gerry Kaufman, who retired in January after ten years of service to the Arboretum.

mantown, which was not yet part of the the City of Philadelphia, was largely undeveloped and an ideal place for country living.

Henry Cope’s house and the Haines’ house were just the first of a whole community of houses that were built by various members of the Cope Family over several generations, until by the 1920’s 24 houses were scattered around what is present-day Awbury. The farmland of Germantown, meanwhile, was rapidly being developed. By World War I, Awbury was becoming an island of green space surrounded by blocks of houses. In 1916,

fifty-five acres were preserved through the establishment of Awbury Arboretum as a public park. In 1984, the Awbury Arboretum Association was established as a non-profit organization.

Twenty-four of the Awbury houses are listed on the National Register of Historic places as part of the Awbury Historic District, established in 2001. The District recognizes the architectural and historic importance of these buildings. Its approval by the U.S. Department of the Interior is significant because it draws attention to Awbury’s role in the development of Germantown and Philadelphia. In addi-

tion, Awbury’s nomination as a Historic District has been submitted to the Philadelphia Historical Commission.

Each of the buildings in the Historic District has been associated with the extended Cope family in some way and, together they illustrate aspects of this Quaker family’s way of life. The Awbury houses themselves (which include two former carriage house/stables) are particularly significant because they illustrate a range of architectural styles—Gothic Revival, Queen Anne, and Tudor Revival, for example—that were popular from 1850 to the 1920’s. Individually, they reflect almost a century’s worth of designs by a series of prominent architects, including Thomas Ustick Walter, Addison Hutton, Brockie & Hastings, Carl Ziegler, Cope & Stewardson, and Edmund Gilchrist. Except for the Francis Cope House (1860), which is now the Arboretum headquarters, all of the houses are now privately owned.

The houses are clustered in a landscape of lawns, gardens, shrubs, and woodlands. Several areas were designed by prominent landscape architects, such as William Saunders, designer of the National Cemetery at the Gettysburg Battlefield and of the Capitol grounds in Washington, D.C. Awbury’s grounds were laid out in the 19th century English landscape garden tradition. In the 20th century additional landscape architecture was provided by the firm of Harrison, Mertz & Emlen. The landscapes, including former farmlands, are important features of the Awbury Historic District.



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15th Annual Arts in the Park Craft Show & Festival, June 6

by Gina Craig

ARTISTS, MUSICIANS, and the community at large will join for family fun when the Friends of High School Park presents its 15th Annual Arts in the Park Juried Craft Show and Festival Sunday, June 6 at High School Park in Elkins Park. The festival fundraiser benefits native plant restoration at High School Park, which is located across the street from the site of the future Creekside Co-op.

The event, scheduled from 10 a.m. to 5 p.m., will feature for sale the work of 50 juried artisans who create jewelry, home décor, ceramics, fiber and apparel, glass, photography, wood, and many other hand-crafted items. The festival also will include a children’s craft and activity area featuring hands-on arts and crafts, native plant scavenger hunt, face painting, wagon rides, a moon bounce, plant sale and a variety of food vendors.

Live music will be featured all day including jazz, folk, acoustic sets, country and a cappella from talented area musicians and young performers from Cheltenham Township schools. A few highlights include:

Two of a Kind – Award winning husband and wife duo playing lively family-friendly music

The Alex Posmontier Quartet returns again playing jazz favorites featuring talented local college students

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Proceeds from Arts in the Park will support the mission of Friends of High School Park (FHSP) to restore and manage native plant restoration in the four distinct ecosystems in 11-acre High School Park. The park is located at the site of the former Cheltenham High School, which

was destroyed by a fire. The Friends of High School Park, in cooperation with Cheltenham Township, came together fifteen years ago to develop a pastoral native plant park rather than have the grounds be sold for development. The organization relies heavily on the grassroots efforts of local volunteers, but has grown over the years. It now has two part-time staffers and in 2009 opened a small office across the street to help manage an extensive Master Restoration Plan. The park will also benefit from a \$125,000 grant recently awarded to Cheltenham Township on behalf of FHSP from The Community Conservation Partnerships (C2P2) to restore the meadow ecosystem.

High School Park is also the site for the new Creekside Farmer’s Market, a wonderful event that features a wide



photo courtesy of Arts in the Park

Crowds gather to watch the music at Arts in the Park


range of local vendors on Sundays from 10 a.m. -2 p.m. through October.

High School Park is located at the corner of Montgomery Avenue and High School Road in Elkins Park. Directions: From 611, take Church Road east to High School Road, then follow signs. (One block from the Elkins Park train station.)

Rain date for the festival is Sunday, June 13. For additional information, including a list of artists, sponsors, musicians and performance times, visit www.highschoolpark.org or call 215-782-8082. Adult suggested donation \$3: Children free.

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Mt. Airy Business Assoc. Presents Mt. Airy Art Jam 2010, June 5

by Kim Miller, Mt. Airy Business Association Executive Director

Mt. Airy Art Jam 2010 is shaping up to become a great Mt. Airy Tradition! On June 5, from 10 a.m. to 5 p.m., enjoy over 50 craftspeople, our great local retailers, and an eclectic musical lineup with something for everyone. Our headliners include Wanamaker Lewis and Sharon Katz & the Peace Train (check them out on Youtube). There will be two stages set up, one at Lutheran Seminary above the William Allen Plaza, where you can bring lawn chairs and blankets and sit under the shady trees. The second stage, at 7125 Germantown Ave., will feature all acoustic music so you can hang out and listen to the sounds of local singer/songwriters.

Looking for some fun for the kids? Join us in the Mt. Airy Presbyterian Churchyard for Ron Kravitz and his drum circle, the Allens Lane dancers and a kids' music workshop with Chana Rothman. A face painter, sponsored by Valley Green Bank, will be set up in front of the bank and Trolley Car Diner will be selling their refreshing water ice—look for them at the top of the hill near Mt. Pleasant.

All of the restaurants within the festival area will be open for lunch and dinner. Make a reservation or stop in to eat at Golden Crust; Mi Puebla; McMenamin's;

Wine Thief; Chef Ken's; Infusion; Earth, Bread + Brewery; and Umbria. The Mt. Airy Business Association encourages you to learn why it's important to support your local business community. Stop by the MABA table and spin the wheel for a chance to win great prizes donated by our local businesses.

Ample parking is available in and around the festival area: at ACME, at the Municipal Lot behind Rothe Florists, behind the Sedgwick Theater on Chew near Mt. Airy Avenue, behind Valley Green Bank, and on side streets. But we urge festival-goers to walk or bike to the festival, if possible. There will be a valet bike parking service compliments of the Mt. Airy Bike Collective. Also, Philly Electric Bikes will be offering test drives of their outrageously spiffy electric bicycles.

We will feature over 50 local craftspeople and artists and our businesses will be taking it out to the sidewalk! Check the website: www.mtairyartjam.com for more details and we hope to see you at the Jam!

There is always room for more volunteers. If you want to help make this a successful day, please contact Kim Miller at the Mt. Airy Business Association, 215-242-0777 or kim@mtairybiz.com.



Member Wins Protect Philadelphia's Hidden Streams Art Contest



photo courtesy of Germantown Friends School

Weavers Way member and Germantown Friends School 7th-grader Liana Spiro of Mt. Airy won first place in the "Protect Philadelphia's Hidden Streams" Art Contest for her age group. Nearly 1,400 entries were submitted to the contest, sponsored by the Philadelphia Water Department with support from the Partnership for the Delaware Estuary. The first-place artwork for each age group will be displayed as advertisements on SEPTA buses and trains for one year. Liana has been active in the GFS Environmental Action clubs for several years. Pictured at the awards ceremony held April 29 at the Fairmount Water Works are Liana and her family: mother Merin Wexler, brother Julian, Liana, and father Peter Spiro.



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Mt. Airy USA Building Affordable Housing in NW Philadelphia

by Jonathan McGoran, Shuttle Editor



photo by Jibri Bond

At an April 19 ribbon-cutting ceremony for Mt. Airy, USA's newly rehabilitated 7261 E. Walnut Lane are (from left to right) Councilwoman Marian Tasco, Congressman Chaka Fattah, Mayor Michael Nutter, homeowner Christina Hanson, and Mt. Airy, USA Executive Director Farah Jimenez

MT. AIRY, USA recently became the first non-profit to utilize the Philadelphia Re-development Authority's federally-funded Neighborhood Stabilization Program (NSP) to complete the rehabilitation and sale of a home to a buyer ready to take on ownership. The home at 7261 E. Walnut Lane is one of 33 foreclosed or vacant properties renovated through the United States Department of Housing and Urban Development's \$64 million in NSP funding to the City to date.

To prepare for homeownership, homebuyer Christina Hanson completed eight hours of housing counseling through Mt. Airy, USA. "I would encourage all first-time home buyers to enroll in Mt. Airy, USA's housing counseling program," said Mt. Airy, USA Executive Director Farah Jimenez. "We can help guide them in purchasing their first home, whether one of the foreclosed homes renovated through the Neighborhood Stabilization Program

or a house for sale in the private market."

A non-profit community development corporation working to improve Northwest Philadelphia, Mt. Airy, USA is experienced in real estate development, and has five more homes in its development pipeline for 2010. Like for-profits, non-profits such as Mt. Airy, USA are utilizing programs like NSP as a creative solution for filling budget shortfalls created by the nationwide economic crisis while continuing to serve its community mission of revitalization.

Mt. Airy, USA is also a HUD-certified housing counseling provider partnering with several NSP developers to support the housing counseling needs of their homebuyers. In addition to working with the NSP, Mt. Airy, USA regularly provides housing counseling to first-time buyers.

To schedule an appointment to attend a Mt. Airy, USA first-time homebuyer workshop visit www.mausa.eventbrite.com or call 215-844-6021.

Kids Art Classes at Woodmere Art Museum

by Natalie Greene, Director of Member Relations, Woodmere Art Museum

KIDS WILL explore their creative energies in Woodmere's art classes for kids beginning in July. Classes include Watercolor for Kids, Let's Make Paper, Paintbox: Inside and Out Landscape Painting, Story & Stage, Clay, and Animalia: Jungle, Wood and Sea. New classes offered this summer include making kites, building clocks, even a trip to the Philadelphia Zoo to sketch animals. Sign up now for July and August classes.

Woodmere membership is required

for art classes. For more information or to register for art classes, please call the Education Department at 215-247-0948 or visit www.woodmereartmuseum.org for a list of classes and a registration form.

Woodmere Art Museum is located at 9201 Germantown Avenue, Philadelphia, PA 19118. It is open to the public Tuesday through Saturday, 10 a.m. to 5 p.m., and Sundays, 1 to 5 p.m. Call 215-247-0476 or visit www.woodmereartmuseum.org for more information.

To Forget Haiti Again Would Be a Tragic Mistake

by Pat Evans

ON SUNDAY, June 27, at 11:00 a.m. the Unitarian Universalist Church of the Restoration will be hosting the Reverend Guy Danjoint, pastor of First Pilgrim Haitian Church in Camden. His talk is titled "To Forget Haiti Again Will Be a Tragic Mistake."

Danjoint was born in Haiti and has lived in the United States for 25 years. Throughout that time he has devoted his energy in a variety of ways to supporting and assisting Haitians who have made their way to the U.S. whether by choice

or not. He has had a radio program for 23 years and a TV program for six years.

Don't miss this opportunity to hear from someone who is at the heart of a devastated nation and a struggling, but determined Haitian community within the U.S. The 11 a.m. service is followed by a fellowship hour.

The U.U. Church of the Restoration is located at 6900 Stenton Avenue, Philadelphia, PA 19150, at the corner of Stenton Ave. and Gorgas Lane. You can view our website at www.uurestoration.us.

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Living Beyond Breast Cancer Yogathon



photo courtesy of Valley Green Bank

Thanks and congratulations to the hundreds of people who participated in this year's Yoga on the Steps at the Art Museum, a fundraiser for the breast cancer organization Living Beyond Breast Cancer. Pictured here (l to r) are Max Knapich, Max's mom, longtime Weavers Way member and LBBC President and CEO Jean Sachs; Weavers Way finance committee member Richard Seitchik, and from event sponsor Valley Green Bank, Chestnut Hill branch manager Michele Ferraro, Chestnut Hill assistant branch manager Sylvia McNally, and Director of Marketing Lesley Seitchik. Standing in front are Sylvia's daughter Gladys and Michelle's daughter Emily Ferraro. The event raised close to \$200,000. to support the educational programming and advocacy efforts of LBBC.

Surfing the Age Wave Turning 60 and Creating a Vision for the Future

by Lynne Iser, founder of the Center for Growing Older in Community.

I TURNED 60 this past month. As with any decade birthday it was pivotal.

I had been obsessed with knowing what I needed to be doing with this time of my life. My children are almost out of the house. I have years of experience and many resources and I want to use them well to do my work in the world. But the perennial question of "Who am I?" continues to arise.

Sixty is a time of transition. There may be external factors that precipitate change or perhaps we might be feeling an inner urge to live our "unlived life"—that which is calling to us, yearning to be lived, to be discovered, as we move along our life's journey. With our many years we understand the near-ancient imperative of "be here now." If not now, then when?

How do we create a vision for our future?

How do we discern how to best use our talents, experience and resources to create our legacy, to do our work in the world, to live our lives? How do we discover our generativity?

The beauty of being older is that we now understand that we are complex beings—composed of our physical, social, intellectual and spiritual selves. We realize that to fully become who we are meant to be—and, are yearning to become—we must check-in with all parts of ourselves in order to create the path forward.

Creating a vision for our future can be exciting and satisfying. It provides us with the opportunity to know ourselves well, and feel that we are living our life's purpose. One process is to reflect upon three questions.

First, we must ask, "What is most important in my life?"

If we see our lives as an organism, we know that there are many component parts that provide the life energy that keeps us alive. For myself this includes my partner, family, extended family, community, volunteer work, professional work, and, my own self.

We can then set goals for each area of our life. Setting a goal for one year provides a bit of a baseline—which can then be broken down to six months, or extended to 3 years. In each part of our life we ask, "What do I want to accomplish in this period of time?"

The third question is "How will I accomplish what is important to me? There will likely be many steps to your goal. Take some paper or an Excel spreadsheet and write it all down. Then walk away and come back the next day, or the next week. This is a work in progress. You are creating a new vision for your life. You might want to expand this process and individualize it. Go ahead. It is your life, your plan.

Seeing the breadth of our lives and planning for the wholeness of who we are allows us to fully be. We are not only our productive working selves, but also people with important relationships to be sustained and nurtured. And we have also learned that we must care for our own bodies, spirits and minds in order to retain our well-being.

Why do we need a new vision? Growing older is not what it used to be. We are faced with an extended life span. We have challenges that clearly need to be wrestled with. Where will we live? How will we care for ourselves? What are we doing about the state of the world? We each have our challenges and our questions. Our 4 a.m. worries. These are our individual clues to what is most important to each of us.

Our uneasiness is good.

It calls us to reflect upon our lives. Hopefully, it will lead to a state of blessed unrest—where we know that we have been blessed with many resources and talents that allow us to fully live our lives;—while being aware that we must remain awake to the challenges that we face.

Lynne Iser, MPH, is an advocate, teacher and founder of the Center for Growing Older in Community. Her passion is creating elder communities designed to add value to our lives. She can be reached at LPIser@aol.com

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Affinity, New Exhibit at Mount Airy Contemporary Artists Space

by Colin Keefe

MOUNT AIRY Contemporary Artists Space is pleased to present Affinity, an exhibition of works by Hillerbrand+Magsamen, Abbey Ryan and Jury Smith.

The exhibit takes place from June 4 to June 26, 2010, with an opening reception Friday, June 4, 6 to 9 p.m.

Artist couples often share ties that resonate deeply in their professional practice as well as their personal lives. This exhibition explores the work of four artists and the way their work is intertwined.

Hillerbrand+Magsamen are a Texas-based collaborative team that use video and installation to explore concepts of interpersonal space, memory and family dynamic. Abbey Ryan and Jury Smith are Philadelphia-based artists who share a fascination with process and layering, expressed in very different mediums. Abbey teaches at Arcadia and Jury teaches at St. Joseph’s University

Four Place Setting is an experimental video trilogy by the collaborative team of Hillerbrand+Magsamen. Through performance, Four Place Setting interstices between art and the contemporary

American family by playfully and poetically exploring perceptions of emotions, family, consumerism and media within a uniquely American subjectivity. Hillerbrand+Magsamen will be presenting one segment of this trilogy, Accumulation. In Accumulation, the innocence of a child dangles in a dark void and then a couple piles up tons of stuff from their garage: lawnmower, toys, tools, Christmas lights, and more into a mountain that they climb as a means to get to another space. An auctioneer rambles away and the viewer is left to decide if the couple is buying or selling their material, physical and emotional accumulation.

Abbey Ryan Drawing from her “A Painting a Day” still life project as groundwork Abbey Ryan has been developing a body of work that explores the conceptual and visual relationship between figure and ground, contour and space. Working with ink, she chooses shapes that, to her, are reminiscent of a spiritual icon. The shapes are repeated and averaged; often, this distillation makes the shapes not visually distinct enough to define. Each layer of washed ink is the same

value and color. The multiple contours and value variations are the result of shifting layers of the image; akin to the phenomenon of studying a still life object until it glows out of focus.

Jury Smith’s ceramic forms result from an elaborate system of building that has developed over years. Throughout the building process, the clay form is suspended in slings made of various types of material, each possessing its own unique properties (elasticity, weave, strength) to allow the weight of the clay to influence the form. The finished object is bisque-fired, placed into a large pool of water, and the waterline of the floating object is recorded onto the surface. Following this recording, the glazing delineates the object’s buoyancy and density. The line embodies the space, or breadth, held within the object that prevents it from sinking. This method is opposite that of the building, in that the void within the form, rather than the clay itself, determines the object’s position in space. Added to the buoyancy record is a series of lines that denote the position of the object as it takes on water. Prior to firing, each object is given a small hole to prevent it from exploding during



photo courtesy of Jury Smith

Jury Smith
Black Arch + Blue-green, Earthenware, glaze, 22 x 22 x 10 in., 2010

the firing. While submerged, water slowly enters through this hole and lowers the object below its buoyancy line and bit by bit under the water’s edge.

Mount Airy Contemporary Artists Space is an artist-run exhibition space in the Mount Airy. We mount shows that emphasize connections between art communities and networks among artists. Mount Airy Contemporary Artists Space

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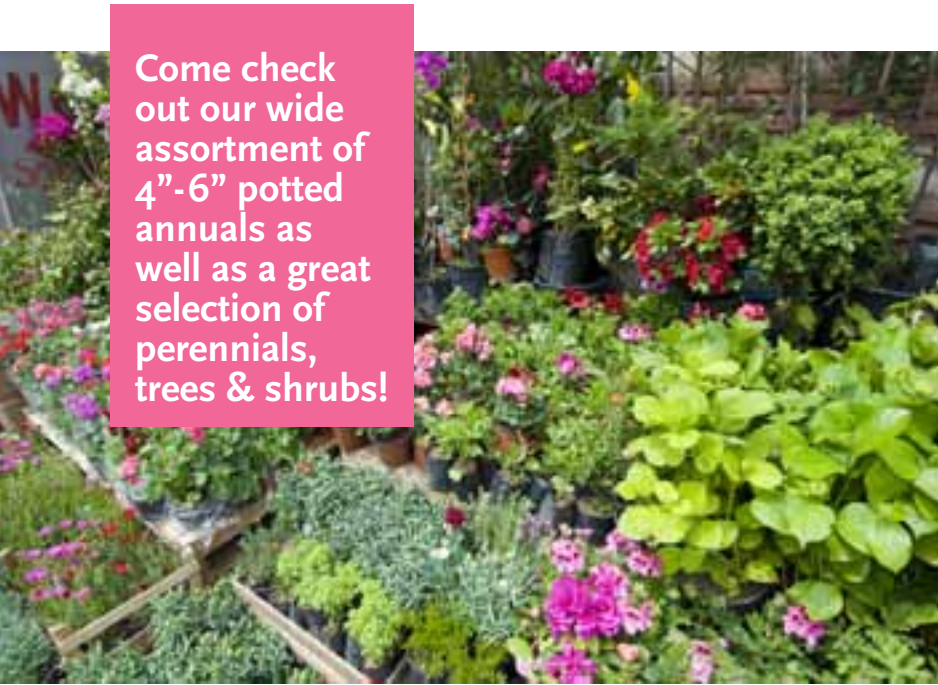
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Suggestions

(continued from page 28)

- consider stocking chayote.
- r:** (Rachel- re:bread) Great! Thanks for letting me know, I'm glad you like it! (Jean- re: chayote) I'll look into it, thanks for request (we did get it on May 5).
- s:** Can you sell half portions of fresh herbs like dill, Italian and regular parsley? I often need small amounts of fresh and it never tastes great frozen and I hate waste! Thanks.
- r:** (Jean) I know the bundles of herbs are sometimes very hearty but I just don't know where I'll find the staff or cooperator time and space to separate a few hundred herb bundles each week.
- s:** Will the new store have shopping carts?
- r:** (Norman) Yes, but to keep shopping challenging like in the Mt. Airy store we have removed the carts' wheels. We cannot have shoppers in one store suffer inconveniences and shoppers in another store not suffer. This is part of treating people fairly, which is what co-ops should be about.



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Chestnut Hill’s Second Annual Book Festival, July 9-11

by Kate O’Neill, Chestnut Hill Business Association

- CHESTNUT HILL is proud to announce its second annual book festival July 9-11, 2010. This weekend-long event will feature over 50 locally and nationally recognized authors, including:
- Sam Katz - Philadelphia History presentation
 - Yehuda Nir - Holocaust survivor
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 - David Wiesner - *Flotsam*
 - Ed Stivender - *Raised Catholic, Can You Tell?*
 - Adam Barist - *The Concrete Lawyer*
 - Solomon Jones - *Payback*
 - Jeff Cohen - Adam Tucker Mystery Series
 - Jonathan Zimmerman - *Small Wonder: The Little Red Schoolhouse in History and Memory*
 - Steve Poses - *At Home: A Caterer’s Guide to Cooking & Entertaining*
 - Molefi Asante - *Custom and Culture of Egypt*
 - L.A. Banks - *Minion: A Vampire Huntress Legend*
 - Bob Ingram - *Scales of Justice*
 - Dan Heisman - *Elements of Positional Evaluation*
- The weekend will be filled with panel discussions, author readings, writer’s workshops, junior speed chess matches, poetry, fiction and singer-songwriter slams, and readings of famous literary passages by local actors. For kids there will be a children’s authors reading, a Cat in the Hat appearance, Green Eggs & Ham Brunch, and much more.
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Suggestions

by Norman Weiss
Purchasing Manager

GREETINGS AND thanks for writing. As usual, suggestions and responses may have been edited for clarity, brevity, and/or comedy. As I'm writing this we are just a short time away from opening our new Chestnut Hill store. We may be hours away, or days. There have been lots of mixups, mishaps, fixups, overloads, things to work out, etc. All in all, pretty stressful for many people, but hopefully it is about to all come together and we'll all be better for it. One casualty is this month's Suggestion Book article, already now 12 days past deadline. Fortunately, Jon is also overloaded so he hasn't been bugging me. That's the thing about stress, when it is common it is more tolerable, so I am suggesting everyone do whatever they can to cause stress in someone else's life. Turns out causing stress in others is something I have a knack for, so if you need instruction give me a call. I provide this as a free service to the public, and there is no need to thank me.

Suggestions & Responses:

s: Could we start selling canned chicken—it's a really convenient alternative to tuna. Thanks.

r: (Chris) We'll work on creating space for this item, but shelf space is tight. Meanwhile, Shelton's canned chicken breast is available as a full-case preorder, 12 x 5oz. cans for \$32.24.

s: It would be awesome if we could sell Transpasses..., thanks.

r: (Norman) We do sell Septa tokens. Transpasses are not an option right now, per Septa.

s: Can we get finer ground bulghur? Better for making more authentic tabouli.

r: (Chris) Nothing's available from the distributor's we currently deal with, but we'll keep an eye out.

s: Hemp milk frozen ice cream.

r: (Chris) No room to add this item to our frozen line at this time, it is available as a full-case preorder, eight pints for \$34.80.

s: What's the deal with Cascadian Farm replacing their Honey Nut O's with some completely inferior version? They're about half the size of the original ones, with more air and a weird «corn» aftertaste. Yuck. Thanks a lot General Mills. We should discontinue...

r: (Chris) Sorry to hear that this cereal is less appealing than it once was. If we get numerous complaints, we'll look into replacing it.

s: We order too few whole wheat challah and too many plain.

r: (Rachel) Thanks for being my eyes on the floor! I've increased the whole wheat order for this week, and we'll continue to keep an eye on it.

s: How about signs on the dairy case (please close completely.) I too often find them open, sometimes completely open!

r: (Rick) OK. Good idea.

s: We like Mindy's whole wheat bread. It's simple but not bland. Also, please

(continued on page 27)

What is Weavers Way Co-op?



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

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

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

You can learn more about Weavers Way at www.weaversway.coop, contact Member Outreach Coordinator Ebony Debrest at outreach@weaversway.coop, or better yet, stop in for a shop, or just to look around, at our stores in West Mt. Airy, West Oak Lane, and Chestnut Hill.



Equal Exchange Fair Trade

June Coffees of the Month



Mind, Body & Soul
reg. \$10.59 **sale \$7.99/lb.**

Guatemalan French
reg. \$10.59, **sale \$9.59/lb.**

Pre Ground Coffees

Hazelnut Creme
reg. \$9.19, **sale \$7.69/lb.**



MEMBER LOAN CAMPAIGN

Help Us **Grow!**

EXPRESSION OF INTEREST FORM

Our Chestnut Hill Store is almost open! Show your support through our Phase Two Member Loan Campaign!

We have a goal of raising \$250,000 in member loans over the next two months. At this crucial stage of our expansion, your support is more important than ever. Please support our growth with a loan.

Shared member equity and financial risk is an important component of building and growing a co-op. If you are able to support your co-op in this way, please fill in the attached form and bring it to the store, e-mail us at memberloan@weaversway.coop or visit www.weaversway.coop for information about the member loan campaign. We will follow up with you to discuss the details of your loan and send you a Offering Memorandum and other materials. **Thank you for your support!**

Please note: To make a loan, you must be a current member of Weavers Way Co-op and list Pennsylvania as your state of principal residence.

Name: _____ Member #: _____

Address: _____

Phone: _____ E-mail: _____

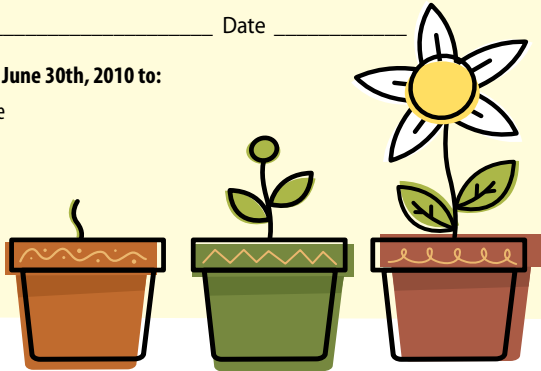
I am interested in making a loan of: *(Please circle)*
\$2,500 \$5,000 \$10,000 \$20,000 \$50,000 Other: _____

Term of Loan: **6 yrs 7 yrs 8 yrs 9 yrs 10 yrs** Interest Rate of Loan: **0% 1% 2% 3% 4%**
(Please circle) *(Please circle)*

Signature _____ Date _____

Return or Mail your form by Wednesday, June 30th, 2010 to:

Weavers Way Co-op, Member Loan Committee
559 Carpenter Lane, Philadelphia, PA 19119
E-mail: memberloan@weaversway.coop



Welcome to Weavers Way Cooperative Association



If you are not already a member of Weavers Way Co-op, you are invited to join. Weavers Way is a member-owned, cooperative grocery store. Weavers Way is open to the public, but there are many benefits being a member and owner. Joining is easy—just sign up for a Member Welcome Meeting by filling out the coupon below and returning it to the store at least one day prior to the meeting date, or by contacting our Membership Outreach Coordinator, Ebony Debrest, at 215-843-2350, ext. 124 or outreach@weaversway.coop. Meetings last about one hour. We'll tell you more about membership, and you can join right there at the meeting.

Weavers Way Co-op Offices/Mt. Airy
555 W. Carpenter Lane
Tuesday, June 8, 6:45 p.m.

Weavers Way Ogontz Store/West Oak Lane
2129 72nd Ave
Saturday, June 19, 10:30 a.m.

Chestnut Hill Center for Enrichment/Chestnut Hill
8431 Germantown Ave (parking entrance on E. Highland Ave.)
Saturday June 5, 10:30 a.m.

At the close of the orientation meeting, you will be expected to pay your initial, refundable \$30 annual investment (check or cash). We look forward to seeing you and welcoming you into the Co-op!

PLEASE RETURN THIS PORTION TO WEAVERS WAY

Someone from my household will attend the orientation meeting on _____

Name (please print) _____

Phone Number _____

Address (including ZIP code) _____

E-mail: _____