WHAT, IT'S 40 YEARS ALREADY?

My, how time flies! The Co-op will celebrate its quadragennial anniversary on Sunday, Oct. 13, from noon to 6 p.m. at the historic Cliveden mansion and grounds

in Germantown. There will be lots to do, see and, of course, eat.

Come one, come all – members and non-members alike!

(Continued on Page 18





The Shuttle

October 2013 Vol. 41 No. 10

Community-Owned Food Markets Serving Northwest Philadelphia Since 1973



Rebecca Torpie photo

Introducing Our New Next Door Manager

My name is Amira Shell, known to many as Mira, massage therapist, natural-health enthusiast and proud mother of two. Now I am super-excited to introduce myself as the Wellness Manager of Weavers Way Next Door. I've been in the wellness industry for about 10 years now, most recently as assistant manager of a supplement company. That followed practicing therapeutic sports and rehabilitative massage in medical offices, spas and gyms.

But it's not only business for me — it's a way of life. The value of good nutrition and body care it what I try to instill in my children.

I am glad to be a part of a great team at the Co-op and looking forward to growing and sharing health with ashell@weaversway.coop our community!



This Time Next Month, **Next Door Will Be Open**

by Rebecca Torpie, **Weavers Way Marketing Director**

It's GETTING close to opening time!

In fact, you can get a sneak peak of our new Next Door wellnes and beauty store at 8426 Germantown Ave. (adjacent to Weavers Way Chestnut Hill — get it?) at the Fall for the Arts festival on Sunday, Oct. 6.

Along with other vendors and artists, Demeter, our fresh and fun fragrance purveyor, will be there spritzing scents as well. Stop by and take a sniff!

Chestnut Hill Grocery Manager Riley Luce and staffer Erin Harrington can hardly wait.

Angela Heithecker, owner of Hobnob Design down the Avenue, is helping us create a cool look for Next Door's front window, and we'll be cross-merchandising some of her pieces in the display. We're so excited that such a talented Co-op member is helping us out. Talk about a creative way to earn your working member hours!

We hope to "soft open" the second week of October. This will allow us to collect feedback from you and work out some kinks prior to our Grand Opening, slated for the first week in November. We're still planning the festivities, but we know for sure it will be an enjoyable celebration of the latest addition to the Weavers Way family, and a way of thanking our members and shoppers for their enthusiasm and support over the last few months.

We'll keep you posted on an exact date as we get closer to completion. Watch for Facebook and Twitter posts and check www.weaversway.coop for the latest news!

rtorpie@weaversway.coop

It's a Labor of Love — and a Wagon Load of Fun!

by Stephanie Kane, **Weavers Way Local Product** Coordinator and Nina Berryman, **Weavers Way Farm** Manager

HARVEST ON Henry, the fabulous fall farm festival at Henry Got Crops CSA farm at Saul High School, is back for a third year!

The festival has always been a true community event — from the volunteer-led committee that makes the plans to the Saul stu-

dents who host kids' games and the prep work shared by Saul, Weavers Way Co-op and Weavers Way Community Programs, to the local organizations that provide food and sponsorship to the event.

The CSA shareholders at Saul are a tight-knit group, get-



ting to know each other through their weekly pickups and volunteering at the farm. A few years ago they decided to put together the first Harvest on Henry Festival to celebrate the end of the season and raise money for the farm.

This year's festival brings back popular games from the past, including vegetable car races and pumpkin bowling, pumpkin golf, pumpkin ring toss and plain old pumpkin

painting. All the games are organized by the WWCP Education Program and run with the help of Saul students.

As befits a farm festival, there will be hay rides and a farm-

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by Mary Sweeten, Shuttle Editor

OCTOBER IS Non-GMO Month. Says who? The Non-GMO Project, of course.

The nonprofit Non-GMO Project (www.nongmoproject.org) develops and maintains standards for "verification and labeling for non-GMO (genetically modified organism) food and products." It works with grocers, purveyors and producers to help shoppers get a handle on whether what they're buying is genetically engineered. Check out the "NON GMO" tags labels (and see the ad on Page 19) in the stores starting this month.

If declaring October Non-GMO Month sounds kind of grocery-store-promotion-ish, that's because it is. Apples are on sale Wednesdays and Thursdays through the fall, too. It's a grocery store, people!

The Non-GMO Project was born at the Natural Grocery Co. in Berkeley, after a customer discovered that her lecithin supplement contained genetically engineered soy. Which wasn't what she had in mind. But the point is that it started with a customer — or "member," in Co-op lingo.

Now, I just learned — and I am not really changing the subject, stick with me here — that in 1990, some Co-op members got together to buy organic produce. Wait — what? 1990? The Co-op didn't always buy organic?

No. 'Cause when it all started in 1973, it was about buying cheap. Or, as Norman Weiss explained to me, "We didn't know anything about organic back then. There wasn't any organic."

But it was also about the notion that a bunch of people could get together and accomplish something. And buying cheap has never been the only thing on the Weavers Way agenda. Community action, social justice, the environment, fair labor — the California grape boycott is a persistent thread in Co-op history. Controversial, too. As Norman says, "Those meetings were well-attended."

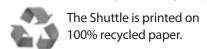
Unconventional produce, unconventional politics: Co-op members reap the benefits — and often pay the prices of working together to look for solutions outside the system.

Happy Non-GMO Month, Weavers Way. Happy 40th anniversary, too.

msweeten@weaversway.coop

The Shuttle is published by The advertising deadline for each issue is the 1st of the preceding month, e.g. Dec. 1 for January. For information, contact advertising@weaversway.coop, or call 215-843-2350, ext. 117

Statement of Policy Articles should be under 500 words. Please submit via email to editor@weaversway.coop and include contact information within the document. The purpose of the Shuttle is to provide information about co-ops, healthy food practices and other matters of interest to Weavers Way members as consumers and citizens. Articles express only the views of the writers and not those of the Ćo-op or its board, unless identified as such. Articles, letters, comments, criticisms and suggestions are welcome and should be directed to the editor. The Shuttle retains the right to edit or refuse any article. Ad rates are available at our stores. online at www.weaverswav.coop, or via e-mail at advertising@weaversway.coop. Ads must be submitted electronically or camera-ready with prior arrangement, with payment. Advertised products or services may not in any way be



construed as endorsed by Weavers Way Co-op.

weavers way

Here's a comparison price check between Weavers Way and the big guy. Some of our best-selling products are listed here. So shop at the Co-op and Save!

Eden Organic Cannellini Beans 15oz Can	\$2.99	
Kettle Sea Salt Potato Chips 5oz Bag	\$3.49	
San-J Reduced Sodium Tamari 20oz	^{\$} 7.49	
Guayaki Yerba Mate Tea 20pk box	\$2.49	
Farmers Market Organic Pumpkin 15oz	^{\$} 2.99	
Eden Soy Original 32oz	\$3.49	
Spectrum Organic Olive Oil 33.80z	\$18.99	

\$5.55 each San-J Reduced Sodiun Guayaki Yerba Mate Te \$1.95 each Farmers Market Organ \$2.87 each Eden Soy Original 32o \$3.09 each Spectrum Organic Olive Oil 33.8oz \$18.55 each Imagine Organic No Chicken Broth 32oz \$3.9 each Whole Organic Raw Agave 23.5oz \$8.49 \$6.99 each Silk Original Soy Creamer 160z \$2.99 \$1.85 each Nasoya Organic Extra Firm Tofu 14oz \$2.99 \$2.65 pk Seven Stars Plain Low Fat Yogurt 32oz \$4.99 \$3.85 each \$1.99 \$1.92 each So Delicious Mango Coconut Milk Yogurt Nature's Path Flax Plus Waffles \$3.99 \$3.39 pk Sunshine Organic Veggie Garden Burger \$4.99 ^{\$}4.49 pk Chunks of Energy Carob Spirulina \$6.99 §6.86 per lb. Tamari Almonds \$8.99 \$8.75 per lb. Wild Planet Skipjack Tuna 5oz can \$3.99 \$3.75 each

*Prices as of October 2013. Prices subject to change, but we'll do our best to make to stick to them!

Suggestions

by Norman Weiss, **Weavers Way Purchasing Manager**

GREETINGS AND thanks for writing. As usual, suggestions and responses may have been edited for brevity, clarity, and/or comedy.

Recently some comments were posted online from a reader who didn't realize the degree of sarcasm I routinely use. In the interest of preventing similar misunderstandings, I am upgrading the disclaimer statement I've been using the past couple of



decades (second sentence of first paragraph, above) to include the following:

- 1. No idea, concept, issue, remark, phrase, description of event, word, or word string should be taken
- **2.** No. 1 also applies to No. 1.

Now, to get serious — October is non-GMO month and people have been asking me about GMOs. I know something about them because, after some reflection on the topic, I realized that I personally am a genetically modified organism according to an online dictionary definition of the individual words:

Genetically: Of or relating to genetics or genes.

Modified: To change in form or character; alter.

Organism: An individual form of life, such as a plant, animal, bacterium, protist, or fungus; a body made up of organs, organelles, or other parts that work

(Continued on Page 22

YOUPII BO OW/ARE NO

\$2.39 each

\$2.69 each

Foods created in labs just don't scream "Weavers Way" — we're oldschool like that. But sometimes it's tough for us as provisioners and you as shoppers to find the non-genetically modified items in the sea of conventional choices. October is Non-GMO Month**, so we decided to give an all-natural, super-organic shout-out to some of our favorites!



Green Mountain Gringo Salsa — Made in...Chester, VT, hot, medium, spicy — pick your level! Partners perfs with also-GMO-free Garden of Eatin' Blue Corn Tortilla Chips. (Fun fact: There are no GMO'd avocados in existence...so graze on guac without guilt!)



Nasoya Tofu — Goldilocks has a tough choice every time she buys tofu. What mood will she be in by the time dinner rolls around — silken, firm or extra firm? The thing she is decisive about, however, is choosing a tofu that hasn't been tinkered with! Sold.



Frontier Pumpkin Pie Spice — Good stuff made with an independent assortment of genetically pristine cinnamon, ginger, nutmeg and cloves. You can't clone Nana's pie recipe, but you try your best with this delicious and low-tech spice blend.



Earth's Best Baby Food — Kid's got great genes, let's not mess around. Start him on the right track with yummy certified-organic, preservative-free baby chow. Now the only genotypes and phenotypes you need to concern yourself with are in that AP Bio exam he'll take in 16 years.



Spectrum Toasted Sesame Oil — Add a nutty finish to your legendary General Tso's seitan without lining the pockets of the Cargill c-suite. It's in the bulk section, so you'll save cash too. P.S. All Spectrum oils are non-GMO, so dress, fry and roast away.

* OK, there are six products this month, but we are so darn excited, we just couldn't help ourselves.

** For your shopping convenience, many of the non-GMO items we carry are marked with a Non-GMO Project shelf tag. For more info, visit www.nongmoproject.org.

What's in Store at Weavers Way

Coming from Equal Exchange: Farmer-Owned Fair Trade

Pequeños

Productores

Small

Producers

by Phyllis Robinson, Education and Campaigns Manager, **Equal Exchange**

THE FIRST Fair Trade farmer-owned certification system, referred to as the Small Producer Symbol (SPP, for its Spanish acronym) will arrive this fall on Equal Exchange coffees across the country. This step reflects the fact that today the very folks for whom the Fair Trade movement was built are taking a leadership role in shaping their own destiny.

A Little Background

In the early 1980s, a division in the Fair Trade movement resulted in the creation of one international certification system with two distinct

ideologies. The early founders of Fair Trade recognized that small farmer organizations trying to access the market were operating on an unfair playing field. The founders' goal was to create a system that could right the wrongs of hundreds

of years of colonialism and unjust trade.

Once the system was under way, other traders wanted a faster way to put Fair Trade products on the shelves and decided to open up the system to large-scale plantations. The fact that plantations have one owner (versus being owned collectively by a democratically run, small farmer organization), and generally have more access to resources, it is usually faster and easier for them to move products from origin country to market. This means that plantations, with their ease in accessing bank loans, infrastructure, market information, technical assistance, and networks, will almost always carry the same advantage over small farmers that Fair Trade was designed to address.

Eventually, the international Fair Trade certifying system, Fairtrade Labelling Organization, allowed plantations to become a source for almost all Fair Trade products, with the exception of coffee, cacao and a few other categories. In coffee, it took 15 years of Fair Trade before coffee farmers began to see a positive impact on their businesses and in their lives, and they now fear they'll lose their hard-won market access when certification is opened up to plantations.

A New Fair Trade Certification System

Paul Rice, CEO of Transfair USA, FLO International's U.S Fair Trade certifying agency (today known as Fair Trade USA) lobbied the Fair Trade community to open coffee cer-

tification to plantations. In the midst of public outcry, Rice initially backed down. However, in September 2011, Transfair USA left the international Fair Trade system, took the name " Fair Trade USA" and just days later, announced its new

strategy, "Fair Trade for All," with a certification system allowing plantations in coffee and cacao.

So in response, the Coordinating Body of Latin America and the Caribbean has now created its own certification system, run by the nonprofit Foundation of Organized Small Producers. The system includes General Standards incorporating four dozen criteria for small-farmer member organizations, including maximum individual farm sizes and a maximum percentage of farm work performed by hired farm workers. Perhaps most impressive, the SPP is run and governed by the farmers themselves.

This fall you will begin to see the first Equal Exchange coffee products appear with the SPP symbol on them. Trust that while other Fair Trade products may come from plan-

(Continued on Page 19



The products go on and on in the Bulk Department at Mt. Airy

Happy Late Birthday, Mt. Airy Bulk

by Karen Plourde, Weavers Way Grocery Staff

LAST MONTH marked the one-year anniversary of the "Incredible Bulk" — that palace of bins, fustis and jars that line the walls and take up most of the aisles on the second floor of Weavers Way Mt. Airy. To mark the occasion, I stopped by the IB to find out from Manager Luis Cruz what's new and exciting there.

From the beginning, candy and dried fruit have coexisted in Bulkland. The latest additions to the former are Organic Coconut Chews (with 61 percent cacao) and Organic Jolly Beans, both made by SunRidge. In the dried-fruit section, look for Equal Exchange organic, fair trade Chilean Flame raisins (they're not spicy), along with organic wild apricots and dried pineapple. The raisins can also be found in the less-incredible but still pretty good bulk section at Weavers Way Chestnut Hill, along with Equal Exchange organic mango slices.

Moving over to the caffeine department, Mt. Airy bulk now carries Birds & Beans wholebean coffee. The company, based in Canada, features a selection of coffees designated by the Smithsonian Migratory Bird Center as being bird-friendly; the beans are grown and harvested without harming the winter habitats of migratory songbirds. Varieties in 12-ounce bags include Wood Thrush Light Roast, Baltimore Oriole Decaf and Scarlet Tanager Dark Roast.

Regular second-floor shoppers know that the bulk department also carries a variety of earthfriendly cleaning products. The newest in that vein is Biokleen Carpet and Rug Shampoo, which contains grapefruit seed and orange essence. It's available in a 64 oz. bottle.

New and Noteworthy

Deli: Both stores now carry Molinari mortadella with pistachios. Mortadella is an Italian-style bologna with bits of lard in it. Rob Vecchoilli of the Chestnut Hill deli staff says it tastes great fried with butter and olive oil in a sandwich.

In the cheese department, both stores have added Treeline soft-style vegan cheese in herb-garlic and scallion flavors. Also look for Cloud Nine artisanal goat cheese from Yellow Springs Farm in Chester Springs, Chester County.

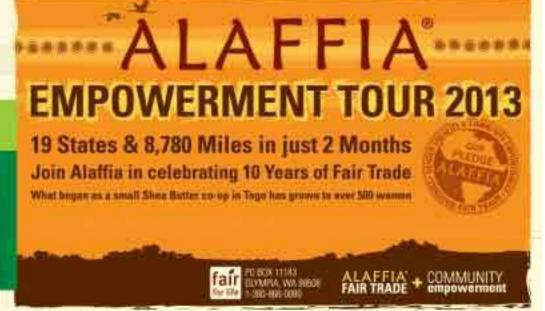
CH Grocery: In an ongoing effort to find new and exciting ice cream, Grocery Manager Riley Luce has brought in Jeni's Splendid Ice Creams from Columbus, Ohio. Flavors include brambleberry crisp, pistachio & honey, lemon & blueberry frozen yogurt, salty caramel and brown butter almond brittle.

On the local front, check out Tehina, made in Israel but distributed by Soom Foods right here in Philly. Tehina is gluten-free, vegan and peanut-free. In the cold-drink case, look for Chia Star beverages. They're loaded with chia seeds and come in blackberry lime and peach green tea flavors.

For my money, there's nothing like juice you can chew.

kplourde@weaversway.coop





General Manager's Corner

Developing Radio Partners in Africa, Mongolia and Beyond

A conversation with community radio activist and Weavers Way working member Bill Siemering

by Glenn Bergman, Weavers Way General Manager

When I started working at Weavers Way Co-op, I figured it was an institution where I was an owner, and it had such potential to become a bigger force as a cooperative business, as a community bond and as a developer for other co-op businesses in Philadelphia. I did not know the other 1,800 owners (as of 2004), who they really were and what they did in their everyday lives.

Today, with 5,000 households, our member-owners are people from all walks of life: young people working on urban farming, cardiothoracic surgeons who can take you apart and put you back together again, writers, filmmakers, teachers, non-profit radio managers, lawyers who spend their days dealing with constitutional questions and poverty law, playwrights, journalists, retailers Every one brings something to us that makes the community and the Co-op just that much more interesting. When I am listening to World Café Live, I am laughing because I know what the host eats. When a famous architect is

quoted, I think it must be that good yogurt that keeps him going into his 80s.

One member I am always pleased to see walk through the doors is Bill Siemering. Bill is unassuming, quiet, and thoughtful, a true Midwesterner. He's also a recipient of a MacArthur Foundation "genius grant" for his work in international community radio, one of the founders of National Public Radio's "All Things Considered" and, it is rumored. the person who hired Terry Gross. Go ahead, Google him. You will soon learn about Gobi Wave Radio in Mongolia, Radio Izuba in the Eastern Province of Huguka, Radio Dondo in Mozambique, Radio Ishingiro and more. These days, he is the president of the nonprofit Developing Radio Partners.

DVP has many goals, but one of the important ones is to use low-wattage radio to bring important information to people who are cut off from mass communication — to allow people to report their own news and educate themselves on what is important: crop information, local events, health news, conflict management, land issues and local governance. On one survey question for Radio Izuba in Rwanda, the largest response to why people like their community station was, "It gives life skills and teaches lessons."

I had the opportunity to interview

Bill in my office at Weavers Way.

GB: Where did you grow up?

BS: I grew up in Madison, WI. Then moved to Buffalo, NY. Then on to Washington, DC, Fargo, and then on to the Twin Cities for a year, and then back here to Philadelphia. My degree is in geography from the University of Wisconsin and I minored in speech and history. I did take a course in agricultural economics that included co-ops.

GB: Were you a member of other co-ops before WW?

BS: No. This was my first co-op store that I was a member/owner in.

GB: So, why are you a member of WW? You could shop anywhere.

BS: Well, you get more local product and a healthier selection. There is a real feeling of community. When you do your work hours, you get to know the people who work here. You also learn how everything works. I inevitably run into a friend or acquaintance when I shop and work here.

It really is an important social place that builds community. I do not think that can be underestimated. I used to like it better when we got to weigh our own things. I liked the idea that there was "trust." There were no cameras.

I do not know, but I wonder how many kids got to learn how to weigh

things and to put the prices on items. I guess it slowed things down. Everyone participated more in their experience.

When I do my work hours I feel like I am playing store. I like that. I used to line up the peppers for Jean in the produce department.

GB: How do you describe what you are doing now?

BS: We are trying to improve the information services in rural areas of the world, where people really need information and where radio is the dominant way. We do this by working in a partnership with other local groups and teaching how to cover important issues of the time ... like climate change. We send them little bulletins, "tip sheets," on topics like conservation farming and suggestions as to who they can talk to in their community for more information. Many of the people running these small community stations are volunteers Many of these stations are low wattage — 100-300 watts — stations that will get out 20 to 25 kilometers in area coverage ... not very large at all. We give them money for community activities so they can have outreach.

GB: Like an NPR station?

BS: Yes, but much more active in the community. Then we also do monitoring and mentoring of the volunteers.

GB: These stations are where?

Congratulations Weavers Way Co-op on 40 years of providing healthy food options



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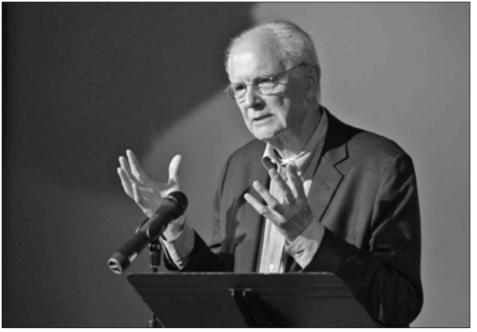
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WHYY photo

BS: Malawi, rural Zambia, Mongolia —I have been there 10 times. In Sierra Leone, we worked on how to cover elections. In that area, post-conflict, after a terrible civil war of 10 years, there are virtually no newspapers outside of the city. So radio is the primary means of getting information. When there is no electricity, we have to use generators.

GB: Are any of these solar-powered?

BS: No. Occasionally these are solarpowered a little. So radio is critically important to them. I went to Sierra Leone in 2001; we were with Search for Common Grounds at the time. We used radio to get the message out to the rebels. We told the rebels that it was safe to come out. Using radio, we invited the rebels to come back to discuss how to make peace. One of the rebels asked for a radio station from the community. So the community did this. So then they did peace broadcasting. They needed to have a program on how to reintegrate people. It was one way to make peace.

GB: Commercial stations could not do that?

BS: There were none in the countryside, only in Freetown. We expect people to do things that we in the West can do around peace-building. So we worked with volunteers to build a station. The target audience are people who live in poverty. They make \$1 to \$2 a day, at the most. So, good luck. There is not a Corporation for Public Broadcasting system. What advertiser would pay a commercial station to broad-

In Sierra Leone, we worked on how to cover elections. In that area, after a terrible civil war of 10 years, there are virtually no newspapers outside of the city. So radio is the primary means of getting information.

Bill Siemering, Developing Radio Partners

cast to this population? There is no market.

GB: Getting the word out about healthcare is fascinating.

BS: We use SMS, an open-source software that now has a radio version that allows for getting information and feedback on all kinds of information: agricultural, maternal health care and more. So when there is a free clinic day, people can also be texted.

GB: Where do you get your funding, or are you contracted by other non-governmental organizations to do this work?

BS: Our primary source of funding is from the Wyncote Foundation here in Philadelphia. And then we have gotten funding from the European Union to do some training in a peace workshop program in the Niger Delta area, another very troubled area. We have worked with the Search for Common Ground.

GB: How did you start in this work?

BS: I had been trying to figure out how to help out with the political upheaval in Africa. I could not get funding or a job with anyone. I actually had signed up to be a driver for a car service at the airport in Philadelphia. I was all ready to start, I had passed the tests, when I got a call from the MacArthur Foundation that I had received a five-year stipend. I never had to drive for the car service. You know you cannot apply for that kind of grant.

GB: What are your future goals?

BS: Our goals for DRP are to extend the work we have done in a pilot stage in various places to other parts of the world, especially in Africa. I have been working with a UN agency in Ethiopia, the Africa Climate Policy Center. We are going to pilot two stations to replicate what we have done before. That, we hope, will lead to doing this throughout Africa. That is one part.

Part of what we are also focusing on are solutions — things that work. Because everyone knows things that are bro-

(Continued on Page 21)

Big Blue Marble Bookstore

Happy 40th, Weavers Way!

All our favorite books are on sale in October: 15% off staff picks throughout the store!

HOURS Mon 11:00 am - 6:00 pm Tues - Wed 10:00 am - 6:00 pm

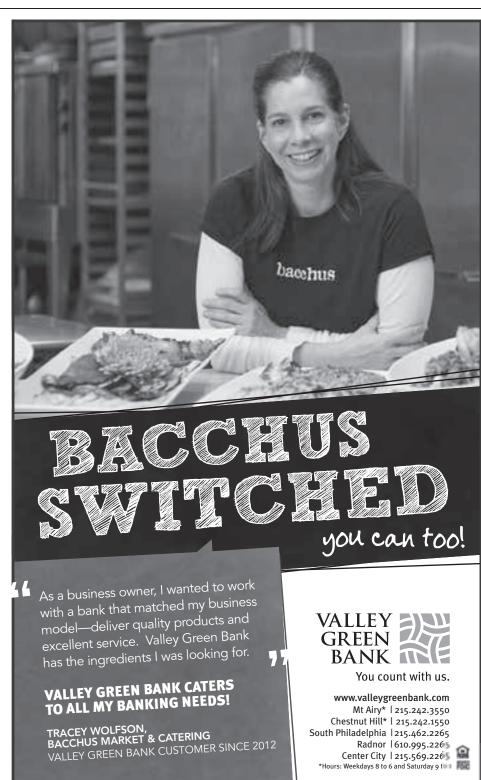
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Fiscal 2013: What's Not To Like?

by Michael McGeary, Weavers Way Chief Financial Officer

Weavers Way's Fiscal Year ended June 30, 2013. We had sales of \$17.2 million, a 6.03 percent increase over last year, and the highest sales ever for the Co-op. This is a fantastic achievement considering that the Mt. Airy store was closed for 11 weeks last summer for renovation.

The renovation has been a success. Sales at both the Mt. Airy and Chestnut Hill stores exceeded projections for the year.

Net Income for the year was \$50,395 including an estimate for taxes. This is 80.7 percent lower than last year's Net Income due to the Mt. Airy renovation. This is quite an accomlishment, since the Co-op lost money for the first seven months of the year. We took a hard look at our labor and expenses and made the necessary adjust-

ments to bring them back in line. We also made improvements to gross margin and pricing, and reduced our inventory levels.

The Co-op's cash balance remains strong at \$866,000. This amount is lower than last year due to having undertaken the Mt. Airy renovation without taking on new debt. This balance will allow us to complete the Weavers Way Next Door project currently under way in Chestnut Hill, again without incurring any additional debt.

Weavers Way Co-op Financial Summary FY 2012, FY 2013

	06/30/12 Actual (Full Year)		06/30/13 Actual (Full Year)		Current to Prior Year	06/30/13 Budget (Full Year)		Actual to Budget
	\$	%	\$	%	Change	\$	%	Change
Income Statement								
Sales	16,248,678	100.0%	17,227,670	100.0%	6.0%	16,777,432	100.0%	2.7%
Cost of Goods Sold	10,181,237	62.7%	10,853,927	63.0%	6.6%	10,697,602	63.8%	1.5%
Gross Profit Margin	6,067,441	37.3%	6,373,743	37.0%	5.0%	6,079,830	36.2%	4.8%
Expenses								
Personnel	4,005,154	24.6%	4,487,805	26.0%	12.1%	4,454,100	26.5%	0.8%
Other Operating Expense	1,810,874	11.1%	1,857,692	10.8%	2.6%	1,826,606	10.9%	1.7%
Operating Profit	251,413	1.5%	28,247	0.2%	-88.8%	(200,876)	-1.2%	
Other Income/(Expense)	57,618	0.4%	47,539	0.3%	-17.5%	36,330	0.2%	30.9%
Income Before Taxes	309,031	1.9%	75,786	0.4%	-75.5%	(164,546)	-1.0%	
Income Taxes	48,480	0.3%	25,391	0.1%	-47.6%	27535	0.2%	
Net Income	260,551	1.6%	50,395	0.3%	-80.7%	(192,081)	-1.1%	
			<u> </u>					

Balance Sheet	06/30/12 A	ctual	06/30/13 Ad	Current to Prior Year	
	\$	%	\$	%	Change
Assets					
Cash	1,223,295	14.5%	886,253	10.4%	-27.6%
Inventory	447,286	5.3%	470,196	5.5%	5.1%
Other Current Assets	102,907	1.2%	116,534	1.4%	13.2%
Fixed Assets	6,251,469	74.0%	6,596,750	77.6%	5.5%
Other Assets	422,393	5.0%	427,287	5.0%	1.2%
Total Assets	8,447,349	100.0%	8,497,021	100.0%	0.6%
Liabilities & Equity					
Accounts Payable	329,009	3.9%	380,180	4.5%	15.6%
Other Current Liabilities	1,110,421	13.1%	1,112,751	13.1%	0.2%
Long Term Liabilities	4,325,360	51.2%	4,207,597	49.5%	-2.7%
Total Liabilities	5,764,790	68.2%	5,700,528	67.1%	-1.1%
Member Equity	1,443,028	17.1%	1,496,567	17.6%	3.7%
Retained Earnings	1,239,532	14.7%	1,299,926	15.3%	4.9%
Total Equity	2,682,560	31.8%	2,796,494	32.9%	4.2%
Total Liabilities & Equity	8,447,349	100.0%	8,497,021	100.0%	0.6%

Fiscal 2013 Highlights:

- Mt. Airy renovation.
- New refrigerated truck.
- Staff wage increase given effective 10/1/2012.
- Staff bonus issued at end of Fiscal Year.
- 401K vendor changed and employer match to participants increased 10 percent.
- Employee appreciation days, extra 10 percent off for two days in December.

I would like to thank all our members for their support, and all employees for their hard work and dedication this past year. These results would not have been possible without you.

I am pleased to report that Fiscal 2014 Sales are off to a great start. We are anticipating another profitable year.

The annual audit was conducted the first week in August by Maillie LLP, the Co-op's auditors. The final results will be posted on our website for you to review.

mmcgeary@weaversway.coop



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Behind the Scenes at Open Studio

THE POPULAR Philadelphia Open Studio Tour returns this year to Mt. Airy, Chestnut Hill and Germantown on Saturday, Oct. 19, and Sunday, Oct. 20.

Each October, Open Studio spans 20 Philadelphia neighborhoods, features more than 300 participants and literally puts Philadelphia's professional artists "on the map" for locals and tourists alike. With audiences of 30,000+ hitting the streets of Philadelphia for behind-thescenes glimpses of visual artists at work, POST is a feast for the senses.

Painter Ginger Garrett Arthur, Weavers Way's floral buyer, will be exhibiting recent work with an emphasis on paintings of plant material large and up close. Her gallery/studio space at 8044 Germantown Ave. will be open noon-5 p.m. Saturday and Sunday, with an artist's reception planned for 5-8 p.m. Friday, Oct. 18. Ginger has enjoyed a lifelong interest in exploring the God-given gift of nature through her painting. For more information and to see recent paintings go to Facebook: Ginger Garrett Arthur Fine Art.

Another local favorite destination will be the Mt. Airy Art Garage from noon to 6 p.m. on Saturday and noon to 5 on Sunday.

In its completely refurbished 5,000 square foot garage at 11 West Mt. Airy Ave., MAAG will open its five resident artists' studio doors, as well as provide the most up-to-date festival information about participating artists and venue locations in the Northwest. The rest of the space will feature an art market with numerous local emerging and professional artists.

For more information, call 215-242-5074, visit www.mtairyartgarage.org, or stop by the Mt. Airy Art Garage's POST table at the Chestnut Hill "Fall for the Arts" Festival Oct. 6.

Philadelphia Open Studio Tours is a project of The Center for Emerging Visual Artists (CFEVA). It is the largest tour of artist studios and creative workspaces in the region and one of the premier open



studio tour events in the country.

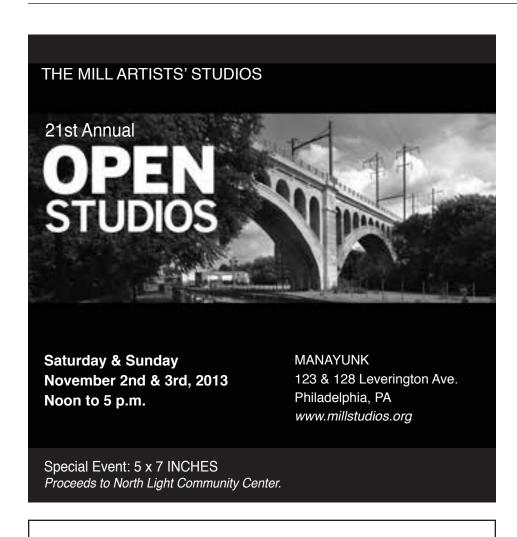
POST 2014 is divided into two weekends, with Center City East, Kensington, Fishtown, Northern Liberties, Old City Queen Village, Bella Vista and South Philadelphia Oct. 5-6 and Center City



painting "Winterthur Begonia" and a letterpress (above) operated by a Mount Airy Art Garage artist

West, Chestnut Hill, Mount Airy, Fairmount, Francisville. Germantown. Manayunk, Roxborough, East Falls and West Philadelphia Oct. 19-20.

For more info: philaopenstudios.org.





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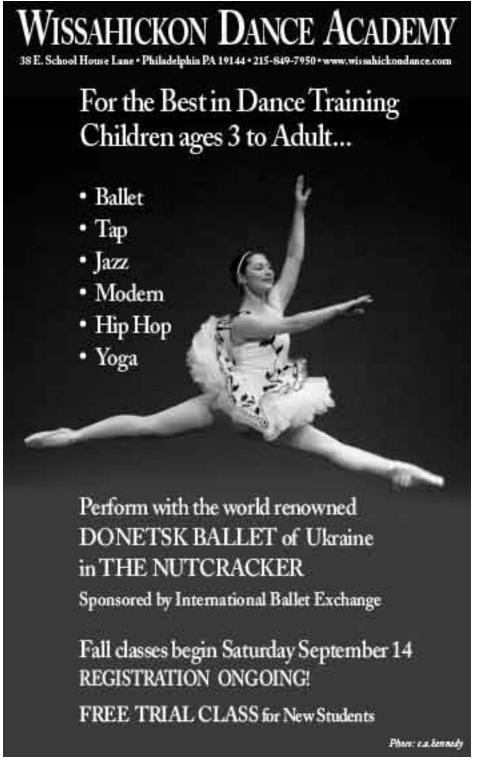
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Weavers Way Community Programs

When Tomatoes and Corn Are In, the 'Aha!' Moments Just Keep Coming

by Jill Fink, Executive Director, **Weavers Way Community Programs**

A FEW weeks ago, more than 100 biking, farming, and local food enthusiasts saddled up for the 8th Annual Urban Farm Bike Ride organized by Weavers Way Co-op and Weavers Way Community Programs. We raised \$4,500 to support WWCP's nutrition and farm education programs at local schools and Stenton Family Manor.

The event wouldn't have been possible without our incredible event planning committee and the many volunteers who donated their time.

One of the individuals who participated in the ride was Carrie Ogorek, who earned the spot by winning our "Local Food Aha! Moment" contest. We asked you to tell us (in 40 words or less) about the moment you first discovered the joy of growing or eating local foods. When I met Carrie on the ride, she told me about her experience joining a CSA and how it introduced her to so many new vegetables, including the subject of her winning entry:

Tall green plants. Delicate white blossoms. A slender green phalanx concealing glistening green orbs. Their firm crunch was met with a shock of sweet liquor. Sliding down the gutters of my mouth. Smitten ... by a snow pea.

I wasn't eligible to take part in the contest myself, but reading the many entries got me thinking about my own "Aha!" moment.

I can't say that there was a single one, but I distinctly remember as a kid having summer dinners on the back patio that consisted solely of corn on the cob and tomatoes. We'd ride bikes to the farm down the street to purchase our ingredients out of the back of an old blue pickup truck (more rust than paint). It would be parked at the end of a long driveway that led up to a farmhouse.

We'd stuff our dollar bills through the hole in the lid of a coffee can, never actually meeting the people who grew the food, but occasionally seeing them out in the fields bouncing around on a tractor.

My father would challenge us to not put butter on the corn because it was already so sweet, though being from Baltimore, Old Bay was fair game. We were generous with the salt and pepper on the tomatoes, but weren't sophisticated enough to know what a difference a drizzle of olive oil would have made. This simple summer meal remains one of my favorites and immediately takes me back to being a kid again.

I called my Dad recently as he was preparing dinner — a large salad served alongside tomato sandwiches on fresh country white bread with mayonnaise, salt and pepper. I am my father's daughter, for sure!

jill@weaversway.coop

WEAVERS WAY'S 8TH ANNUAL URBAN FARM BIKE RIDE

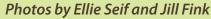




























Weavers Way Community Programs

For Apprentice, Henry Got Crops **Provided Her Dream Job**

by Tara Campbell, Henry Got Crops **CSA Farm Education Apprentice**

BEING INTRODUCED to the Henry Got Crops! CSA Farm Education Program was one of the most fortunate things that has ever happened to me. The education program is managed by Clare Hyre, the Weavers Way Community Programs Farm Education Coordinator at Henry Got Crops, and I am currently her apprentice.

I spent several years after college searching for my place in this world. I received a degree in Marketing, but shortly after I entered the field, I realized that this was not the career path I had envisioned. I didn't want to work just to make a living; I wanted to do something I was passionate about, something meaningful and something that would make a difference. I just wasn't quite sure what that was yet.

I moved to Germantown last spring. I immediately joined Weaver's Way Coop and signed up for a CSA share at Henry Got Crops. I had become very interested in sustainable agriculture and the local food movement, and I was fascinated by the partnership between the farm and W.B. Saul High School. I started volunteering several days a week at the farm, which is how I met Clare. As the Education Coordinator, she works with Saul students both at the farm and in the classroom. She also organizes visiting student groups and youth volunteers, and runs a summer internship program.

"You do WHAT for a living?!?" I exclaimed when we first met. She teaches students about sustainable farming and food systems, as well as giving cooking lessons and talking about the environment and social justice. I couldn't believe it — this girl had the perfect job! Where do I sign up?

I started volunteering with Clare last winter, teaching in the classroom at Saul. In March, I applied for the education apprentice position.

As I have discovered throughout my apprenticeship, there are endless opportunities to educate students at the farm. Besides basic farming skills and organic growing practices, we also teach the students about nutrition, the environment, food systems and youth empowerment. There is an entire section of raised beds at the Henry Got Crops farm dedicated solely to the students. The food we grow is given to students to take home to their families and used for cooking lessons.

The summer internship program (we had 11 kids this summer) allows us the opportunity to teach "soft" skills such



Tara Campbell got a lot more than field-fresh greens out of working with students at the Henry Got Crops farm at Saul High School.

Clare Hyre photo

as resume writing, interviewing, being a good employee, budgeting a paycheck, teamwork, team building and leadership.

Farming is hard work, planting and weeding through the hottest days of the summer, harvesting in the pouring rain. These types of experiences build strength of character, endurance, personal integrity and self esteem.

The students are not the only ones who learn valuable life lessons. I learn just as much from them as I hope they do from me.

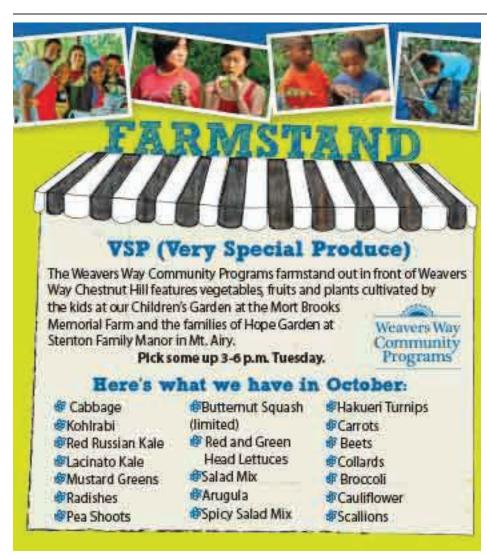
Working in the field facilitates amazing conversations, sometimes extremely silly and sometimes very serious. These are the moments I deeply cherish.

As educators, we are in a distinct po-

sition to be role models for these students — not just in what we teach, but in how we live, how we carry ourselves and how we interact with each other. Because of this, I aspire to be a better person every day and in every aspect of my life.

During my post-college search for a satisfying career, someone asked me, "If money was not an issue, what would you want to do with your life?" This is it! Farm education is exactly the type of meaningful work I have been searching for and I feel truly blessed. I am so grateful to Weavers Way Community Programs' Farm Education Program for providing me with such a wonderful and fulfilling experience.

henryeducation@weaversway.coop





20 W. Allens Lane Philadelphia, PA 19119

Tel (215) 247-3906 Fax (215) 247-9506



An Open Letter from the Henry School

by Scott Williams, C.W. Henry School PTA

Dear Neighbors,

Learn about us! We are Charles W. Henry, an elementary school providing high-quality education for grades K-8. Located in the heart of West Mt. Airy, we serve a diverse student body of approximately 450 children. We are driven by a committed community of parents, students, teachers and volunteers, and led by a dedicated and energetic principal in Fatima Rogers. Our students continue their successful learning careers at schools including Central, Masterman and Saul.

Our teachers work collaboratively to develop a well-rounded curriculum that enriches and challenges our students, helping them reach their full potential.

Learn with us! Incorporating the arts and sciences promotes critical thinking, personal expression and self-confidence. In addition to instrumental music lessons, writers' workshops, winter and spring concerts and Science Fun Day, we encourage our children's participation in programming that includes musicals (don't miss this year's "Into the Woods") and collaborations with arts organizations including the Pennsylvania Ballet and the Philadelphia Museum of Art.

Our athletic programming promotes cognitive, social and emotional development through activities including Playworks, soccer, basketball and dragon boat racing. Each year, our track team has the opportunity to attend the Penn Relays.

Our vegetable garden and new outdoor classroom connect students with nature, with others, and with themselves. Growing organic, delicious vegetables, tending to bird feeders, and managing rain barrels help promote patience, teamwork and literacy and numeracy skills.

Henry recently welcomed two Autistic Support classrooms for K-2 students. This year we will add "Include Me from the Start," a program that uses on-site consultants to help teachers include chil-

dren with learning disabilities in the general classroom using inclusive and meaningful methods.

Learn our obstacles! The School District of Philadelphia's financial difficulties are creating significant challenges for all public schools. The state of the 2013-2014 budgets is unstable, making it difficult for principals, teachers, staff and families to plan for the new year.

A school without a counselor is hindered in its ability to handle conflict resolution, emotional support and more. A school without money for supplies is hindered in its ability to offer children the chance to further their knowledge with workbooks and instructional materials.

These are just a few of the many areas that schools today need your help.

Learn how to help us! You can easily make a big impact. Here are some ways you can help:

• Join us. You don't have to be a parent, a teacher, or even an adult yes, students are welcome to join the Henry PTA..

- Help us by volunteering your time and talents.
- Hear us by staying informed through email (cwhenrypta@ gmail.com), following us on Twitter (@CWHenryPTA), liking us on Facebook (www.facebook. com/cwhenrypta) and visiting our website (www.cwhenrypta.org).
- Work with us by advocating with officials for financial stability in our
- Support us by making donations of school supplies. Information about what's needed can be found on our website. And money is always

We consider it a great privilege and responsibility to nurture our children. We know you feel the same.

> Sincerely, The C.W. Henry PTA

cwhenrypta@gmail.com





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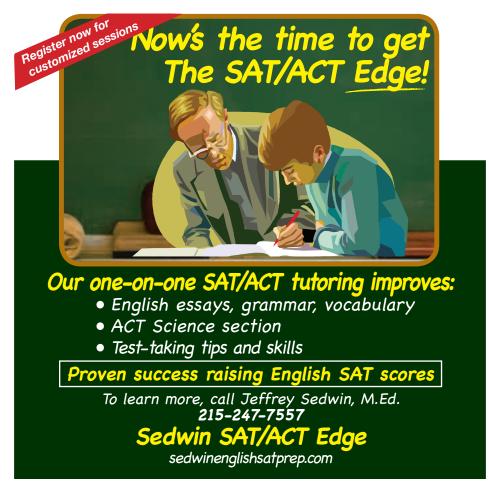
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Students of all ages welcomed.







Return of The Compost **Annual Report**

by Scott Blunk, **Weavers Way Compost Tsar**

I'M PRETTY sure we're breaking ground here. I Googled "compost annual report" and there are a lot of impressive initials in the titles of the Googled reports, EPA, ECY, DNR and even CIA but no WW, WWCP or HGC. Ground breaking.

In the event that you missed my last annual report in the April 2013 Shuttle, let me catch everyone up. Remember the big pile of poop at Saul, the trucks hauling it away, the trucks bringing compost to the farms? Remember the vegetable scraps from the WW stores getting hauled away to mysterious places, the coffee grounds not achieving their full potential and those pretty purple cardboard apple and avocado protectors going to waste? Remember the light bulb blinking above my head?

It all seems like ancient history now.

Today the vegetable scraps, coffee grounds and purple cardboard are picked up from the two Weavers Way stores three times a week — almost 61,000 pounds in the last year. It's transported to the compost site at Saul High School where it is scientifically blended with the scientifically created poop from the dairy barn. The dairy barn and its friendly occupants, Holsteins and Jerseys, are actually a nearly perfect compost machine. They eat grain and hay with spent brewers' malt sprinkled on top as an additional source of protein and probably a mild buzz. They lie in nice pine shavings and more hay, and all this, along with the you-know-what is loaded into a manure spreader and transported to the compost site. Our rough estimate is 728,000 pounds in the last 12 months, an amazing number. Now add in the vegetable waste from Weavers Way stores, the compostables from the Weavers Way Farms, plus our new partnership with Bennett Compost, we estimate we will process over 850,000 pounds in the next year.





At left, Compost Tsar Blunk attempts to recruit a new member for the Compost Committee. Above, yes, that's where they go when we're done with them.

Compost Committee photos

All of the barn stuff is blended with the vegetable stuff and after mixing every day for six weeks with our Rube Goldberg-autographed model compost turner, built in Austria, we have incredible, ready-for-prime-time compost. A lot of it, tons and tons, yards and yards, bags and bags. As fast as we can make it, it leaves and is spread on the pastures at Saul, the rows at Henry Got Crops and Mort Brooks Farm at Awbury, the beds at the Stenton Family Manor garden and nearly 100 urban farms and gardens around Philadelphia.

(I want to add right here that Farmer Rick at Awbury does an amazing job of making compost at his own site — he gets coffee grounds from several shops and brewers' grain from Earth Bread + Brewery and blends in manure to make a great compost.)

We now have three compost products available for sale:

Bulk finished compost that we sell



by the cubic yard.

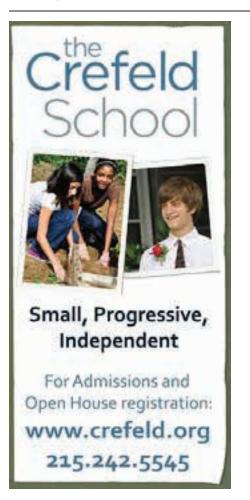
- 3-gallon bags of finished and screened compost that we sell at Weavers Way and about a halfdozen other locations.
- "New" 1-gallon size, intended for smaller gardens and house plants. It's also the ideal size to brew up a nice batch of compost tea, a great fertilizer for your plants.

All the screening, bagging, labeling as well as quality control and inventory is done by the Saul students, if I could get them to shovel the you-know-what, I could run this operation from the beach in Belize. Which, by the oddest coincidence, is where the IACPT (International Association of Compost Processing Tsars) annual convention and tanning contest is held this year.

So, there you have it, the annual compost report. A truly sustainable operation. Only minor expenses, bio-diesel fuel, recycled rice bags, negative cost of raw materials, in that we are paid to process Weavers Way and Bennett Compost materials and we get the barn stuff free, go figure, no rent or utilities. We are providing a valuable service to the Co-op, the School District, the landfills and the community and providing the opportunity for the Saul students to pick up a few soft skills. A lot of good stuff.

Look for the next annual report in January.

compost@weaversway.coop



HENRY GOT COMP



Staffers Lauren Todd and Mike Lawrence demonstrate how to find Henry Got Compost at Weavers Way

Henry Got Compost is a Saul High School student project in cooperation with Weavers Way — and the cows.

Fall is an excellent time to apply finished compost. The nutrients slowly melt into the soil over the winter and the occasional snow takes the good stuff deeper.

TRY FALL APPLICATION AND GET A HEAD START ON SPRING

Look for Henry Got Compost in 1-gallon and 3-gallon bags at Weavers Way stores, Stanley's Hardware in Roxborough, Kilian's Hardware in Chestnut Hill, City Planter in Northern Liberties, Primex in Glenside and Whole Foods in Plymouth Meeting.

For bulk pricing and delivery information, email compost@weaversway.coop

Henry Got Crops is a partnership with Saul High School, Weavers Way Farms, Weavers Way Community Programs and Philadelphia Parks & Recreation



ATTENTION MEMBERS!

Sign up with Bennett Compost to pick up your garbage, er, pre-compost, for a year and get a month's free pickup. Plus Bennett will donate a portion of the proceeds to Weavers Way Community Programs. Contact member@weaversway.coop for info. It's all biomass!



Come Fall for Autumn at Ned Wolf Park

by Eric Sternfels, for the Shuttle

THE FRIENDS of Ned Wolf Park are sponsoring a party in the community park they've worked hard to beautify for the past six years. Come spend an "Autumn Afternoon in Ned Wolf Park," on Saturday, Oct. 19, from 1 to 4 p.m. (rain date: Sunday, Oct. 20).

The garden tenders, who also sponsor the Ned Wolf Spring Plant Sale, want to gather and enjoy the park with the folks who use it, who express their gratitude as they walk by it, who volunteer to keep it going and who seek to further develop this special oasis in our midst. Even folks who drive by but have never stopped at the corner of McCallum and Ellet streets, or those completely unfamiliar with this City of Philadelphia pocket park are heartily encouraged to join in the festivities!

The Friends are celebrating many successes this year by hosting this free event with a family-friendly slate of activities:

- A neighborhood art show.
- Live music by local performers.
- Watch a local folk-dancing troupe & join in.
- Create sidewalk art.
- Buy spring-flowering bulbs for your garden the Friends have selected a collection of unusual bulbs, some already in the park and others new for next spring. Sold in decorative organza bags, these bulbs make great gifts.
- Sip seasonal cider Weaver's Way will provide

the best of local apple ciders to tap into our coolweather nostalgia: hot cider if it's a chilly day or chilled cider if it's a hot day!

 Sample designer doughnuts — Trolley Car Diner makes amazing ones right on Germantown Avenue, Here's your chance to try their classic plain or two phenomenal fall flavors: Cinnamon Ginger with caramel glaze or Caramel Apple with apple cake and caramel drizzle.

With bountiful rainfall this year, the gardens at Ned Wolf Park have been providing a steady display of floral and foliage finesse. The Friends group is pleased to have again won First Place in the Small Community Park category in the Pennsylvania Horticultural Society's City Garden Contest. PHS has also awarded a regional Community Greening Award to the Friends for their accomplishments, including horticultural education in the form of plant lists and plant maps on the site as well as lectures and garden tours that showcase the sustainable plantings.

Phase I of a three-stage capital improvement plan was completed in May 2013, replacing rotting creosoted timbers with bluestone and schist steps. And Phase II, the Terrace Wall Campaign, is well on its way with \$3,000 raised of the \$17,000 needed. The decaying wood retaining wall will be rebuilt using local Wissahickon schist and capped with Pennsylvania bluestone to provide community seating around the park's central paved terrace.

Come check out the funky new Trellis-o-meter, which will grow shuttlecock flowers as the Friends raise funds for the project.



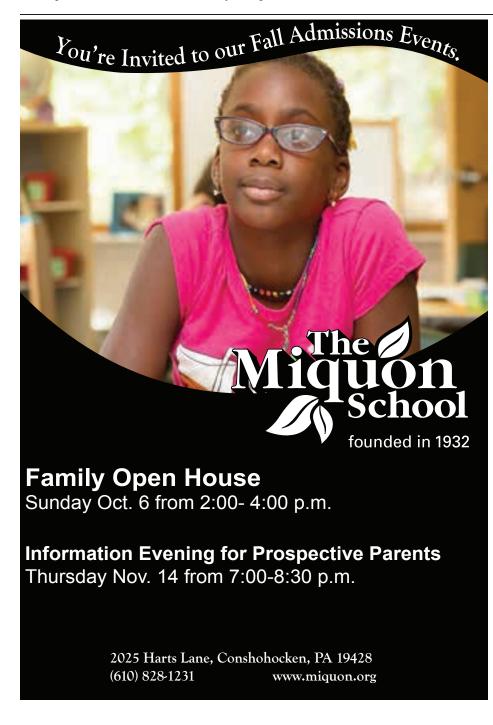
Eric Sternfels photo

Trellis-o-meter at Ned's Shed marks the progress of fundraising to rebuild the park's terrace wall

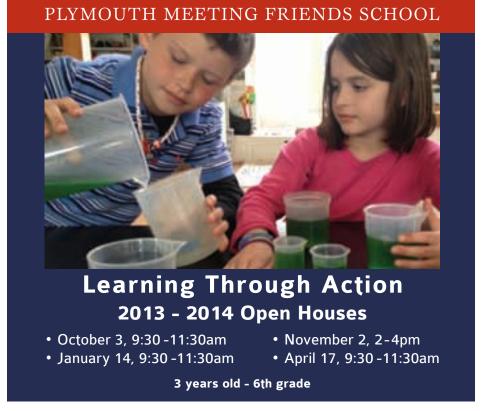
Also worth celebrating: The free Tai Chi group that meets on Sunday mornings is growing and getting noticed beyond our Mt. Airy community with a July story in Newsworks.

So on Oct. 19, come check out the toad lilies, hummingbird mint, mums, asters and pink grasses that are among the fall highlights in the gardens.

Meet your neighbors and enjoy an "Autumn Afternoon in Ned Wolf Park"!









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Penn State Extension At Your Service

They'll Help **You Master Gardening**

by Anna Herman, Coordinator, Penn State ExtensionPhiladelphia **Master Gardeners**

IN THE last issue of The Shuttle, I gave a brief overview of the various programs and resources that Penn State Extension offers in Philadelphia. For the next several issues, I am going to share a more detailed look at individual programs, volunteers and staff members who make up the Penn State Extension Philadelphia. Together our goal is to share unbiased, research-based information with local residents.

I'm starting with the folks I am most connected to, through my part-time job as the coordinator of the program — the Penn State Extension Master Gardeners.

Master Gardeners are volunteers trained by the Penn State Cooperative Extension. Once they complete their training, Master Gardeners help Extension serve the home-gardening public by answering questions, speaking to groups, working with 4-H horticultural projects and participating in civic beautification.

In Philadelphia, Penn State Extension Master Gardeners maintain two





The Master Gardener Demonstration Edible Garden in Fairmount Park won a First Place this summer in the Pennsylvania Horticultural Society City Gardens Contest. Pictured: Master Gardeners Mary Ellen Post and Eldredge Ragsdale.

demonstration gardens in Fairmount Park — the multi-award winning edible garden, and a newly restored butterfly garden. They are both just a few hundred feet from the Fairmount Park Conservancy's Horticultural Center, 100 Horticultural Drive, just off Montgomery Drive in West Fairmount Park.

Master Gardeners can be found in urban orchards and inside classrooms, in rec centers and public libraries, at tables at farm markets and community events. They are teaching plant sciences and horticulture, working with parents and students. The Master Gardeners maintain a website — extension.psu.edu/plants/ master-gardener/counties/philadelphia - and staff the "Ask a Penn State Extension Master Gardener" email service and phone line.

The Philadelphia Master Gardeners have a garden blog at philadelphiacounty mastergardeners.blogspot.com/ that gets lots of hits, and a Facebook page to share information about events and activities.

Master Gardeners are willing and able to educate individuals and groups in gardening topics such as plant selection, composting, soil improvement, pest control, vegetable and flower gardening, pruning, and more.

The volunteers in the Philadelphia Master Gardener program, along with the Philadelphia Penn State Extension staff, are at the forefront of urban agriculture and horticultural efforts towards a "greener Philadelphia"

The Philadelphia Master Gardeners recruit and train new members every other year. Thirty new trainees have just embarked on their training and will be looking for additional volunteer projects in Philadelphia.

We are open to your thoughts on a project or idea that might benefit from Penn State Extension Master Gardener involvement. We are always looking for partners and always entertaining requests for speakers, hands-on educators and opportunities to share information and resources.

Please be in touch if you want a project proposal form to fill out to request Penn State Extension Master Gardener volunteer involvement.

> Contact Anna Herman at Aeh22@psu.edu.



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It's not what to think It's how to think.

Join us: 7500 Germantown Ave | Mount Airy Saturday, October 26 @ 10 a.m.

open house

The Passionate Gardener

Homegrown Garlic Starts Now

by Ron Kushner, for the Shuttle

GARLIC is one of the easiest vegetables to grow. In this area, it is planted in mid-October (although certain varieties can be planted in early spring). All that's needed is a head of garlic and full sun.

Separate the cloves, leaving the papery skin on, and plant 4 inches apart in all directions, with the pointed end up, about 2 inches deep. Cover the bed with layers of salt hay, compost, shredded leaves, chopped and shredded hay and straw or other organic matter. Garlic greens may appear before winter; add more cover as the stems grow taller.

Fertilize lightly in spring and be careful not to over-water. Don't water at all after June 1.

Once the tops start to yellow, carefully harvest all the heads, keeping the tops attached. Let them dry in the shade for at least a week, then braid and hang in a cool place. They should last until the next season's harvest.

There are over 100 varieties of garlic and all can be divided into two basic groups — "hardneck" or "softneck." Hardnecks send up a flower stalk called a scape, whereas softnecks do not. Garlic farmers tend to remove the scapes as they feel that will enlarge the head size. Scapes are delicious when sautéed and added to a variety of dishes.

Storage time varies with the variety, as

does flavor and clove "peelability." Generally, softneck garlics store longer than the hardneck types.

Fall Cleanup

Fall garden cleanup should include removing all dropped leaves and stems from around plants because this debris could harbor various fungal species that may cause powdery mildew or other diseases come next season. It is best not to compost this debris, as the pathogens will likely not be killed as most home compost piles do not reach a high enough temperature.

Cut off any diseased stems or leaves, or remove entire plants, and discard them in the trash for removal from the property.

Should you need to prune any plants, including woody plants and trees, to remove broken or infected branches or stems, cuts should be made in dry weather at least a foot below tissue showing symptoms. Clean your pruning tools between cuts to prevent pathogens from spreading by wiping with a 5 percent bleach solution, an alcohol spray or Lysol disinfectant. Disinfecting your tools is a good idea throughout the summer and should definitely be done at the end of the season. I keep a box of alcohol "wipes" with my tools for use throughout the year.

This Month

• Clean up spent summer crops, clean



up the flower garden (remove faded annuals), leave perennials until after a hard frost has blackened foliage. Rake and shred leaves for mulch and compost. Rake up and destroy all rose debris.

- Plant shrubs and spring bulbs. Plant lily bulbs from now through November (they never go dormant).
- Prepare for new spring planting beds: Cover ground with cardboard and top with compost and soil.
- Work on your compost: Add lime and a bit of soil and make sure the pile is damp all the way through.
- Harvest sweet potatoes before a heavy frost
- Store hoses, watering cans and other equipment but leave one hose for watering newly planted shrubs before winter.

Contact Ron Kushner at ronkushner@ comcast.net. His website is www.ronsorganicgarden.com.

Jordanian Singer at Summit Day

Intercultural Journeys, headquartered in Mt. Airy's Summit Presbyterian Church, will partner with fellow church tenant Black Pearl Chamber Orchestra to present renowned Jordanian singer Farah Siraj as part of the first Spirit of Summit Community Day Sunday, Oct. 27.

IJ (www.interculturaljourneys.org) works to promote dialogue and understanding between diverse faiths and conflicting cultures by presenting performances in music, dance, the spoken word and other art forms. This past season, IJ's 10th, included the Philadelphia International Festival for the Arts, a Carnegie Hall appearance and a collaboration at Penn Charter with Tony and **Emmy-Award winner Mandy** Patinkin.

Black Pearl Chamber Orchestra (www.blackpearlco.org), founded in 2007, champions ethnic diversity in classical music.

For more information on Siraj, visit www.farahsiraj.com. For info on Spirit of Summit, see www.summitpres.net.





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Steinem Highlights Shalom Center Evening: 'This Is What 80 Looks Like'

by Margaret Lenzi, for the Shuttle

GLORIA STEINEM, the icon of the women's movement, will visit Philadelphia to join Rabbi Arthur Waskow, social justice and faith-based activist, for a gala celebration benefiting the Mt. Airy-based Shalom Center on Sunday, Nov. 3.

"This is What 80 Looks Like" honors Steinem and Waskow as both celebrate 80th birthdays this autumn. It involves two events, a dinner at 5 p.m. and a program at 7 p.m., at Mishkan Shalom, 4101 Freeland Ave. in Roxborough. The public is welcome to these ticketed events.

Steinem and Waskow will discuss their accomplishments and offer personal stories from their tireless pursuit of social justice in a joint interview that climaxes the program. The evening also includes musical performances, special guests and delicious desserts. Author Letty Cottin Potegrin, co-founder of Ms. Magazine, will introduce Steinem.

The celebration gains its theme from a comment by Steinem upon her 40th birthday, and on the mutual admiration of the honorees rooted in a chance encounter more than four decades ago.

When Steinem turned 40, a reporter commented, "You don't look 40." She replied, "This is what 40 looks like! We've been lying for so long, who would know?"

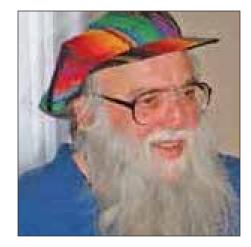
Steinem and Waskow met at the 1968 Democratic National Convention in Chicago. She was handing out literature about California farmworkers and he was a delegate. Steinhem recalled feeling disheartened on the verge of giving up. Waskow turned to her and said, "You must keep going! What you are doing, it's really important!"

"I've never seen him since," Steinem told Oprah during a 2012 TV interview. "But I have remembered, when I'm feeling the times are dark."

Hearing that for Steinem that it was a transformative moment led Waskow to reconnect with her. "What I learned was — you never know! You give a heart-felt hand to someone, and it's like sowing seed and moving on. The seed takes root and sprouts and grows and — amazing! - years later, there is a life-giving tree."

"Both Gloria Steinem and Rabbi Waskow are incredibly active and have never given up their struggles," said Arlene Goldbard, chair of the Shalom Center. "Across all generations, we can learn from them what it means to be an elder who's an activist, and an activist who can draw on the experience of many years."

A leader of the women's movement for almost 50 years, Steinem will receive





Rabbi Arthur Waskow and Gloria Steinem celebrate 80 years and four decades of social activism.

the Presidential Medal of Freedom this year for her lifetime of accomplishments as a writer, lecturer, editor and feminist activist.

Named by Newsweek in 2007 as one of the fifty most influential American rabbis, Arthur Waskow has been a prophetic voice in Jewish, multireligious and American life. A teacher and prolific author, Waskow is known for interweaving Jewish history and theology with contemporary issues.

The Shalom Center, founded by Waskow in 1983, brings Jewish and other spiritual thought and practice to bear on seeking peace, pursuing justice, healing the earth, and celebrating community. It develops deeper connections among Jewish, Christian and Muslim teachings and communities and creates rituals, prayers and celebrations that synthesize social justice with spiritual themes.

The Shalom Center's current pro-

grams include addressing the global climate crisis and the power configurations behind that crisis, and peacemaking in the Middle East. Funds raised from the Nov. 3 program will help support these activities.

The evening program, in addition to the interview, will include musical performances by MIRAJ, an a cappella Jewish women's chorus, and Anna Crusis Women's Choir, the country's longestrunning feminist ensemble.

Tickets are \$50, \$25 for students or disemployed (those who are jobless or underemployed). Dinner tickets are \$198. Reservations are recommended for the evening program and required for the dinner.

More than 35 community and faith groups in Philadelphia are supporting the Shalom Center by co-sponsoring this program. For more information or to register, visit theshalomcenter.org/80 or email office@theshalomcenter.org.





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Environment Committee

Mitigate Danger Inside Your House

by Sandra Folzer, Weavers Way Environment Committee

JUST AS I think I have my act together, I'm reminded the search for a healthy lifestyle is endless. It's almost too bad that scientific studies have to rouse us from our reverie that we've done our job once we recycle, compost and avoid pesticides.

Alas, there is more.

Like you, I am aware of indoor pollution. But clearly, I haven't done enough. Did you know that indoor pollution is 10 times worse than pollution outdoors? You may think of your home as your sanctuary, but your home is a contained space. Think of a contained space like a bathtub into which you pour chemicals. The pollution is far more concentrated in a contained space. Since you spend most of your time in your own home, you are breathing that pollution for many hours, even while sleeping.

You can ventilate your home to dilute indoor pollution when the weather permits, but if your home is well-insulated to save energy, you may also be keeping pollutants inside.

I should avoid incense and candles, for indoor combustion causes formalde-

hyde to form when ozone reacts with gases, especially scenting agents and plug-in air fresheners. Formaldehyde, which can have serious health effects including higher cancer risks, might also be emitted from pressed-wood products, carpets, permanentpress fabrics, adhesives and paints.

Thanks to some household products, air indoors contributes to 80 percent of our pesticide exposure

I never realized how dangerous cooking is. Yes, ordinary cooking. According to the Energy Department's Lawrence Berkeley National Laboratory, every time I use a gas or electric appliance (What else is there?), I am creating particulate matter, nitrogen dioxide, carbon monoxide, carbon dioxide and volatile organic compounds. When I turn on my gas stove, I smell gas but thought that was normal. It is normal, and dangerous. Carbon monoxide occurs with incomplete combustion of gas or other fuels containing carbon. It may occur in fireplaces, with propane heaters and gas water heaters as well as grills.

What does make a difference in the kitchen is a good oven vent (hood) which sucks the pollutants outdoors. For years, I have had oven vents I never used. Energy Star ratings on appliances tell you how



from The Environment Committee

Are you into foraging? fallingfruit.org is a new website that identifies city street locations where edibles are free for the taking. It offers an interactive map that documents 715 different types of forage available at more than 582,000 locations around the world. In the Philadelphia area, it shows the locations of trees with edible fruit such as chokeberry, serviceberry, hackberry, cherry plum and black cherry. It also lists trees one normally doesn't think of having edible parts, such as redbud (the flowers and young pods are edible) and honey locust (buds, flowers and young seed pods).

Do you have prescription drugs that have expired or you no longer need? National Prescription Drug Take-Back Day takes place this year on Oct. 26. For collection sites, check www.deadiversion.usdoj.gov.

much energy you use, but not how much pollution might accumulate. The "capture efficiency" of oven vents ranges from 15 percent to 98 percent.

If you have an oven vent, you might check that it actually vents to the outdoors. Some vents just recycle the air through filters — which may need to be cleaned or replaced.

I understand the vent should be turned on before cooking and left on briefly after cooking. Also, when possible, use the back burners on your stove as the fumes there are more likely to be sucked outside.

The nitrogen dioxide emitted from gas stoves exceeds the EPA's definition of clean air in 55-70 percent of homes.

Green American (July-August 2013) offers a different type of advice, mostly about cleaning, about which I am not keen. I have always felt my time could be better spent. But in the interest of science, I'm willing to try harder.

They suggest four steps toward





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healthy indoor air:

1. Buy a high-quality vacuum cleaner with a HEPA filter, which removes 99.97 percent of particulates as small as 0.3 micrometers. Other vacuums may blow these particulates back into the room.

Change the bags when three-quarters full to avoid dust escaping. Vacuum slowly, which keeps dust from flying into the air. And get this — they suggest you vacuum every other day if you have pets.

2. Avoid volatile organic compounds (VOC's) from carpets, furniture, building supplies and beauty products. Any product with a fragrance is dangerous, as the most common ingredient is toluene, a developmental toxin. Europeans have determined a safe TVOC, total VOC level. If you buy conventional beauty products with fragrance, you may pass your safe level of TVOC after your morning shower.

Paint in the house may be the largest contributor for VOCs so choose your paint with low VOC's. Ideally, paints should be stored outside the house as paint cans leak once they are opened. But, since paints spoil in extreme weather, you may have no choice, so store them carefully.

3. Remove mold. There is a strong association between dampness/mold and adverse health effects. In 2007, the EPA estimated that 4.6 million asthma cases (out of a total of 21.8 million) were attributable to indoor pollution.

Mold can be hiding in potted plants, books, sink traps, refrigerator doors, humidifiers and other moist areas. If you're ambitious, you can test for mold with kit from examinair.net. But to save \$400, you can look around for yourself.

Maintaining a humidity level of 30 percent to 50 percent is ideal. Cleaning is important. Mold can be eliminated with white vinegar or diluted tea tree oil, which you can put in a spray bottle to get into crevices.

4. Finally, Green American recommends taking your shoes off when you enter your home. This keeps you from tracking in pesticides and dirt from outdoors. Can't hurt, and is easier on floors and rugs.

One problem with writing an article like this is the personal pressure to take my own advice. I shall certainly use my kitchen vent and examine any chemicals and paints I have in the basement. I'll also check for mold. I'll air out the house in warm weather. Finally, I'll try, I'll really try, to vacuum more often!

Environment@weaversway.coop

Friends of the Wissahickon **Sponsors Fracking Talk**

DIRECTIONAL DRILLING and hydraulic fracturing are not new. But their current use in extracting natural gas and oil in areas like the Marcellus Shale in Pennsylvania has been called a "game changer" by the U.S. Energy Information Administration.

Join the Friends of the Wissahickon and geologist Tim Bechtel on at 6 p.m. Wednesday, Oct. 23, at Valley Green Inn for "The Game Changer: Hydraulic Fracturing and the Marcellus Shale." This presentation is part of the popular lecture series Valley Talks, sponsored by Valley Green Bank. The lecture will not be about policy, but will instead explain the occurrence of natural gas and methods of extracting it, namely directional drilling and hydraulic fracturing.



Geologist Tim Bechtel explains how hydraulic fracturing works

For All Wassvare

a consultant to the EPA, Army Corps of Engineers, National Park Service and many other federal, state and local agencies, as well as commercial clients in mining, minerals, petroleum, chemical, groundwater, and other industries. For the past 13 years, he has taught in earth and environmental science at the Univer-

sity of Pennsylvania and Franklin & Marshall College.

Bechtel, a Haverford- and Brown-trained geologist, is

Valley Green Inn is on Forbidden Drive in Wissahickon Valley Park. Light refreshments will be provided. Seats are limited, so register in advance by contacting Sarah Marley at marley@fow.org or 215-247-0417, or visiting www.fow.org.



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40th Anniversary

(Continued from Page 1)

As with any proper party, there will be plenty of food, fun and games for the kids, including pumpkin-painting sack races and T-shirt tie-dyeing — bring a plain white tee from home — although not the beloved, seasonal but unhygienic bobbing for apples.

Families can get a history lesson with a stroll through the Chew House from 1:30 to 3:30 p.m. Cliveden docents will be on hand to provide fun facts.

Take a commemorative portrait in the MoxyPix photo booth. Gape at Mady Cantor's famous "Shopping Box Precision Drill Team." Dance or hula hoop on the lawn. Watch out for the Kale Kreature!

Formerly Our Own But Now Grid Magazine's Jon McGoran will emcee the day (and sign his book, the fabulously reviewed mystery thriller "Drift"). We're thrilled to have his snappy patter back, if only for one day.

We've also brought the Taste Fair to the party. More than a dozen vendors will be sampling their delicious fare. Plus, the Weavers Way Grill Patrol will sling sausages and veggie burgers, so you will not go hungry. Thirsty, you say? High Point and Rolling Barrel will be purveying beverages of your choice. Salut!

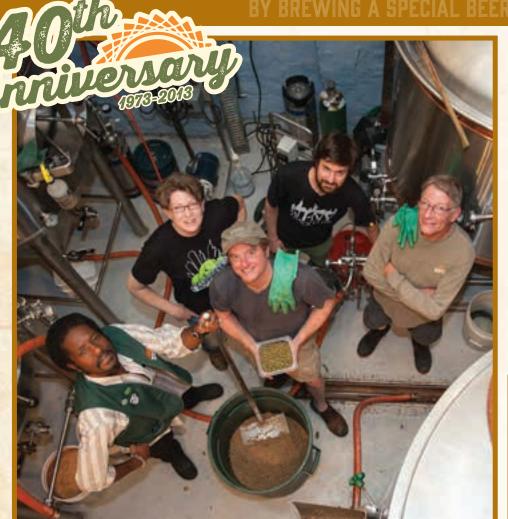
To top it off, our buddies at Earth Bread + Brewery have created a beer in honor of the Co-op and...drum roll, please....we'll announce the winner of the Name That Brew! contest at the end of the General Membership Meeting, which will begin at 4 p.m. so be sure to stick around.

You might want to bring a memento to mark the era: The Weavers Way Board is putting together a time capsule to be unearthed at our 80th Anniversary Bash (Location TBA).

Co-op members — be sure to pick up your complimentary tickets, to be cashed in for activities and food, when you arrive.

There's much more, but we don't want to give away all the surprises, so you'll just have to show up and check it out for yourselves.

Thank you for being so wonderful for the past four decades!









photos by Linette Kielinski

Earth Bread + Brewery brewmaster Tom Baker has pitched the yeast.

The judges have shoveled out the mash tun. (And Joe has, once again, taken out the trash.)

The beer is is in the fermenting tank, waiting . . . for a NAME!

There's still time to send your suggestion for a beer label that honors 40 years of food and community. Drop it in the box at the cash register, or email it to:

NameThatBeer@weaversway.coop

Our expert Weavers Way staff judges, Keith Souder, Lora Nase, Keith Kelleher, Mike Donahue and Joe Black, will pick the five best entries. (They know beer. They also know what they want to say when they call for one.)

Then we'll put it up for a vote on the Weavers Way website the week before the 40th Birthday Bash. Winner to be congratulated with a toast at the General Membership Meeting Oct. 13!

Small Farmers

(Continued from Page 3)

tations, SPP coffee will never sell out. It will always be authentic. It will always be small farmer.

New from EE at WW

Equal Exchange has a long history with coffee and then chocolate. They are continuing to expand their offerings to nuts and dried fruit in order to bring more goods to market for small farmers. In Chestnut Hill, we started receiving bulk-packed Chilean Flame raisins and dried mango from Burkina Faso, and roasted unsalted California almonds in the bulk bins. In Mt. Airy, you can find bulk-packed wild apricots from Pakistan, single-source cashews from El Salvador and India, California almonds, Chilean raisins and African dried pineapple.

California almonds are one of the first cases where Equal Exchange has chosen to work with domestic farmers. The almonds are not certified Fair Trade, as this does not apply to U.S. produce. EE developed this relationship in response to the difficulty farms in California were having in transitioning to certified-organic practices. Equal Exchange purchases these almonds and pays the organic price to help farmers manage the transitional period, and to foster the development of organic agriculture. In the larger market, farms that use organic practices cannot get organic prices for their almonds if they are not yet certified. Similar to coffee, the price for almonds fluctuates widely, and farms are often simply given a price, rather than being able to negotiate.

The Equal Exchange almonds are purchased through Hilltop Ranch, one of California's leading almond processors. Equal Exchange has chosen to work with them because, in a tight market, they provide farmers with accurate data and projections on market rates to create a more even playing field and allow farmers to get a fair price for their product.

Weavers Way Local Product Coordinator Stephanie Kane contributed to this article. Contact her at skane@weaversway.coop.







How Do You Like Them Apples?

The Co-op's midweek apple sale is on! Every Wednesday and Thursday throughout apple season, selected local varieties are on sale for 99¢ per lb. These apples don't fall far from the tree, either—they're grown right here in the Delaware Valley. Pretty sweet!



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Organic Trade Association: international trade group **WMAN:** West Mt. Airy neighborhood association

Big Picture Philadelphia: alternative charter school group

Project Learn: small independent school

Essene Market: Philadelphia's oldest natural food store Harmony Clothing: locally-based clothing manufacturer

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Relive Battle of Germantown at Cliveden

THE ANNUAL Revolutionary Germantown Festival takes place on Saturday, Oct. 5, from 10 a.m. to 4 p.m. at Cliveden, 6401 Germantown Ave. between Johnson and Cliveden streets.

Cliveden, a National Historic Landmark, saw intense fighting on Oct. 4, 1777. as Washington's Continental Army battled the British in the fight to liberate occupied Philadelphia. Honoring this moment in U.S. history dates to a Centennial celebration held at Cliveden in 1877. Today, in collaboration with other Historic Germantown sites, the Revolutionary Germantown Festival offers a unique combination of family entertainment and battle reenactments.

Event highlights include presentations by special guest reenactors Ned Hector, African-American teamster who participated in the Battle of Brandywine and the Battle of Germantown, and Gen. George Washington. Reenactments of the Battle of Germantown take place at noon and 3 p.m. Other activities include a Suttler's Grove where merchants offer crafts and souvenirs, children's activities, a beer garden, food trucks and vendors. Tours of the Chew house will also be available.

Additionally, there will be a bell-ringing at the Concord School House, and an Oktoberfest celebration for 4:30 to 7:30 p.m. at Grumblethorpe, the Colonial German homestead at 5267 Germantown Ave.

For more info, visit www.revolutionarygermantown.org.

Harvest on Henry

(Continued from Page 1)

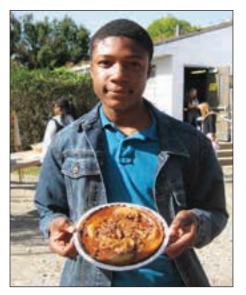
animal petting zoo. And this year, one of the Saul dairy cows — the lucky girl had not yet been chosen as of this writing will take center stage in the Cow Plop 50/50. Half the proceeds go to the farm, while the other half go to the crafty prognosticator who picks the square where the cow plop lands!

Community involvement continues with local vendors, info booths and demos. Food trucks including KAMI Korean food and Little Baby's Ice Cream, will be on site, and Philly Street Food will be grilling. You can feel good about trying them as they will donate 10 percent of their sales that day to the farm.

In addition, the farm will sell apples, cider and everyone's favorite cider doughnuts from Solebury Orchards. Other food vendors include We Bee Brothers Honey and Equal Exchange coffee. Neighborhood partners including the Time4Time time-sharing club and the Manayunk-Roxborough Food Co-op organizers will be sharing information.

The apple press will be squeezing out cider, and the bike blender will be turning, along with our spinning wheel demonstrators. Plus, for your listening and dancing pleasure, there will be wallto-wall music.

And last, but certainly not least, the



Saul High School students can enter the piebaking contest for free.

ever-popular Pie Baking Contest returns, with two categories — Fruit and Everything Else. In addition to the glory it rains down on the winners, the competition raises money for the farm because each entrant contributes a second pie to be sold by the slice.

For rules and to enter online, visit www.weaversway.coop/pie.

Harvest on Henry is 1 to 4 p.m. Saturday, Oct. 19. Rain date is Sunday, Oct. 20. The farm is across from Saul High School, where Cinnaminson Street intersects Henry Avenue, in Roxborough. Come on out and join in the fun!

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Bergman

(Continued from Page 5)

ken. We need to focus on what is working, and there are plenty of solutions out there. We are creating what we call "The Good Ideas Source Center." Here we can gather the best practices. We can take a look at particular best agricultural practices. The best tree-planting information: what to plant, where to plant, how to plant and other practical information that people need to know for their area.

Then there are tools. The better stove that will not give off soot, for example. This is a real problem for families using terrible stoves in their homes. This is a fast way of cleaning up the local environment.

The third part is sharing good broadcasting practices. Well-produced broadcasts that can be shared and can be syndicated programs. That is what I envision. You can have very good resources working together.

Another interesting concept is a program that is taking place in India where farmers are making simple videos for other farmers. It is so much more effective for beginning farmers to see other farmers speaking to them. So we would

Contact Bill Siemering

If you'd like to learn more about Bill Siemering, contact him or contribute to his work in rural community radio throughout the world, here's the website of his organization, Developing Radio Partners: developingradio.org.

like to see a place where these can be made and distributed.

There is a "sound cloud" where we could put out these pieces for people. So journalists could hear each other and pull down information in all parts of the world.

GB: What other things would you like to see in international community radio?

BS: I suggested that there should be a NPR Marketplace feature that comes from the other side of the world. I suggested that there be a sister-station kind of a setup with public radio stations throughout the United States. After the local public station does the local news it comes on and says, "Now from Zambia today and our sister station, this is what is going on: 'We are starting our cotton harvest today." We are affected because the United States subsidizes U.S. cotton. Or "Here is the music we are playing today in Zambia, and it is 76 degrees here." You know, something that will connect us to

another part of the world, another sense of the world. What people are doing on the other side of the world, like, "Today is a holiday because we are celebrating the founder of our country." Or this is what we are paying today for maize.

National Public Radio tried to set this up in Mongolia; we tried to set up a sister station in Cape Cod. Didn't work, but we need to try it again.

I am working with a group in South Africa to help them with their avocado harvest. The products are avocado oils and other organic by-products of the harvest. We are also working with organic cotton in Africa to help them make connections with other groups.

GB: As a Weavers Way member, what would you like to see us do in our community that we are not doing? Or is there something that you think we could do for the future?

BS: I like the way Weavers Way has this

social aspect to it. Weavers Way has to stay focused on the business, but Weavers Way should continue to be a "social entrepreneur" through its work on local buying, farms and the other programs."

Here's an excerpt from an email Bill sent out in May:

"I leave tomorrow for Lusaka, Zambia, as we launch our yearlong project on climate change with over a dozen stations, giving nationwide coverage. We begin with a workshop 3-7 June in collaboration with the journalism training center, Zamcom; the Community Based Natural Resource Management Forum, that will provide primary environmental expertise; the Zambian Farmers Union and Oxfam-Zambia that will add funding for the project."

I saw Bill at the recent Mt. Airy Villge Fair. He mentioned that he had never left this country until he was 56. I was amazed, and I was also excited to know that maybe one day even a grocery manager like me could do exciting and important work.

gbergman@weaversway.coop



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Suggestions

(Continued from Page 2)

together to carry on the various processes of life.

People are genetic since we are "of...genes," specifically the ones passed on to us from our fathers and mothers. We are "modified" because although we inherited our parent's genes, we are the result of some of their chromosomes exchanging pieces of DNA, making us a unique modification of their genetic material. The "organism" definition fits any live animal. By this definition, we are all genetically modified organisms. Hmm, now we have some problems: many people, including myself, are opposed to the existence of GMOs, yet here we are, most of us not opposed to our own existence.

The problem, of course, is not with being a genetically modified organism per se. People have been genetically manipulating (with the goal of modifying for the better) plants and animals for centuries using classic techniques like selective breeding, grafting, hybridization, etc. In my opinion, the problem with GMOs is the degree to which this concept has been taken.

Classic breeding generally takes place using natural processes, i.e., using whole, intact plants and animals and sexual reproduction, processes that also exist outside high-tech laboratories. Genetic engineering to produce GMOs takes place at



the microscopic level, in a lab, using parts of plants and animals that do not exist by themselves in nature outside of the whole organism, at least not in a way perceptible to our basic five senses.

I think it is usually most healthy to stay within natural boundaries, and clipping genetic material out of one organism and inserting it into another is out of bounds.

GMOs carry with them many other reasons to be suspicious as to whether they should be part of a healthy food system: unknown consequences of use and huge potential degree of harm. Plus it's not clear if their claimed benefits actually are achieved: increased yields, more nutritious food, and reduced susceptibility to pests and disease.

In some ways GMOs remind me of nuclear power. Our scientists discover some-

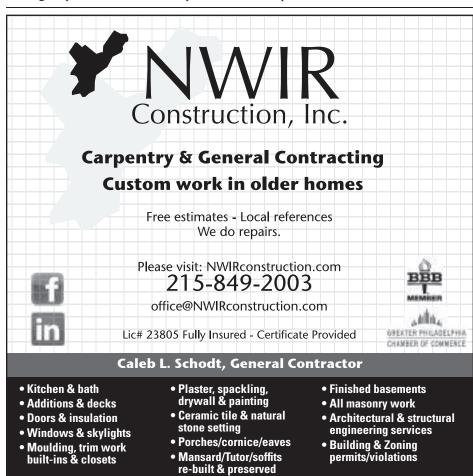
thing that looks promising on paper, but in reality there is no way to use the technology in a way that improves health and happiness for everyone, especially when measured over generations, and there are too many negative consequences. I am still amazed that many people consider nuclear power a viable option. I would hope any process that results in such an extreme amount of long-term toxic waste should be looked at with the "out of bounds" mindset that I apply to unnatural GMOs.

Suggestions and responses

- s: WW specializes in great wholesome ingredients for us to cook, and everyone agrees that home cooking tastes better. After all, home cooking is made with love. So why does WW's prepared food garlic hummus taste so much better than mine? Hummus is not that complicated; there aren't that many ingredients. Are we sure the prepared foods chefs aren't using magic?"
- **r:** (Norman) Thanks for the compliment. FDA regulations require listing of all ingredients, so if we use magic, we have to list it. However, you may know from watching celebrity chef shows that chefs can be a shifty lot, so it wouldn't surprise me if they added magic and kept it secret.
- s: "I saw a documentary about dangers of GMOs called "Seeds Of Death"; please publicize so others can watch."
- r: People can watch this on Youtube, full

length. Google it.

- s: "Cherry Garcia frozen yogurt, please."
- **r:** (Heather) At this point I have room for only one brand of froyo. We carry Stonyfield Frozen Yogurt because it's organic. If you want to pre-order a case of 8, you can stock up your freezer.
- s: "I dislike Facebook, I just don't understand it. It seems so random and transient, plus why is it called "Facebook"? It is not a book, nor does it resemble a book. I find it all very confusing. Can the Co-op please stick to real life identities instead of Facebook identities? Consider that real life is more natural, sustainable, organic, etc."
- r: (Norman) I agree, it seems like one must have a Facebook identity or you are not an actual person in modern life. I heard the U.S. Census Bureau no longer considers you a member of the population if you don't have a Facebook page. Next census they are just going to tally up Facebook identities, no point knocking on doors anymore. I also heard Facebook identities will soon replace birth certificates. As you are reading this, voting machines are being modified to require Facebook login, and you get auto-liked by everyone that voted like you did, and auto-disliked by everyone else. This is a sad state of affairs, but that's what happens when we let nerds rule the world. I suggest dramatic action is needed. A boycott of electricity should do the trick; see my Facebook page for how to participate.



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- s: "Matzoh! Co-op has been out for months, except for a couple of wholewheat boxes that are never going to sell!"
- **r:** (Heather) We have lightly salted white and no-salt whole wheat under the soup station. P.S. Some people like whole wheat! (Norman) It seems likely the original matzoh of the Hebrews was whole grain since removal of germ in flour didn't start until late 19th century. Removal of germ was done to extend shelf life, since the germ contains the oil that goes rancid when ground and exposed to elements.
- s: "McCutcheon's Apple Juice, haven't seen it for a few weeks, will you be ordering more? Thank you!"
- **r:** (Heather MA) Just got the half gallons.
- **s:** "We've really been missing the Julie's frozen yogurt. Any chance you could bring this back, especially the lemon. We do have another lemon by Ciao Bella, but there's tons of sugar and it's pretty sour. Thanks!"
- r: (Heather MA) Julie's lemon frozen yogurt is no longer available. We can preorder you a case of 6 blackberry, chocolate or vanilla if you wish.
- s: "Just wondering why you don't carry any plain vegetable soup. You've got veg with barley, or lentil, or bean, or chicken, but not just good ol' vegetable?"
- r: (Heather MA) Amy's Rustic Italian Vegetable is the closest we have to plain vegetable. I'll get the "chunky vegetable" next week and hope it's plain enough for you!
- s: "Can we stock a hot cream-of-wheat cereal again? We had a brand called "Mom's" (?)."
- r: (Heather MA) "Mom's" was discon-

tinued but we will have Bob's Red Mill Creamy Wheat Farina next week.

- s: "Can we regularly stock decaf green tea via tea bags in a box, not loose. Any brand would be fine. We always had decaf green tea prior to renovations."
- r: (Heather MA) OK, I will look into getting this stocked.
- s: "What happened to Stonyfield Ice Cream? It was reasonably priced and had some good flavors."
- r: (Norman) Stonyfield stopped making ice cream; their frozen dessert line is yogurt only. We have no idea why, although typically these decisions are "business" decisions, meaning they are based on increasing the inflow of money.

Not much research has been done on basing decisions on money other than observing what centuries of capitalism have brought us: thousands of choices of ice cream brands and flavors, some local, some national, some worldwide, a remarkable feat and accomplishment of humankind.

The one "missing link" ice cream I haven't seen is a Paleo-diet ice cream. I heard Stonyfield food technicians have been experimenting with an elephant milk-based Woolly Mammoth milk substitute, to be the foundation of the new product. Since refrigeration technology to keep things frozen was not yet invented in the Paleo era, the new ice cream will be available year-round only in the Earth's polar regions. Bit of a marketing challenge for Stonyfield, but look how much yogurt they've gotten people to eat.

normanb@weaversway.coop

Time4Time Celebrates Co-op's 40th

By Betsy Wallace, **T4T Member Coordinator**

A YEAR ago or thereabouts, when the idea of a time bank in Northwest Philadelphia was just that — an idea - our core team had our first meeting with Weavers Way to discuss the possibilities of a community partnership. After that meeting, Time4Time held monthly introductory workshops for Weavers Way members at the Mt. Airy community room. Bettina De-Caumette and Jonathan Leeds invited us to have a table at every Weavers Way event, and to discuss Time4Time at the Co-op's new-member meetings. Jon McGoran gave us space for articles in the Shuttle. A year later, in April 2013, we opened for time-trading, a first in this area, and we already have 150 members, about 50 percent of them Weavers Way members.

Time4Time organizers knew from the get-go that we wanted to partner with Weavers Way because we shared the same core principles. The Co-op takes its community outreach role seriously. Many budding organizations have experienced the generosity and support of Weavers Way; we are only the most recent beneficiary. You can't talk about Weavers Way without noting the general membership. Talking about timebanking to the



general is like preaching to the converted. Weavers Way members "get it." They know what it takes to build a community.

We couldn't have succeeded as well as we did (and continue to do) without the constant support of Weavers Way, especially Bettina, Jonathan, Glenn Bergman and Rebecca Torpie, and all the Weavers Way members who decided to join. Happy 40th to you all. We wish you many more years of partnering to build a strong local community.

(Monthly Time4Time orientation meetings are the third Thursday, 6:30-8:30 p.m., at the Center on the Hill, 8855 Germantown Ave. Email time4timexchange@gmail.com or visit www.time4timexchange.org for info.)

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GLENSIDE

SAVE THE DATE!

Sunday, Oct. 13, from noon to 6 p.m. at the Cliveden mansion in Germantown. There will be lots to do, see and, of course, eat. Come one, come all – members and non-members alike!



Many thanks our composting partners in the North West!

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October

CALENDAR OF EVENTS

ALL MONTH LONG - Every Monday

7 - 9 p.m.

Weavers Way Chess Club

555 Carpenter Lane, outreach@weaversway.coop

Advance that pawn, double those rooks, but never expose your king! All levels, including good and bad bishops, welcome.

Tuesday, Oct. 1

7-9 p.m.

Weavers Way Board of Directors Meeting

555 Carpenter Lane

Board curious? Find out how your Board operates and meet its Directors. To sit in on the fun, RSVP to boardadmin@weaversway.coop

Wednesday, Oct. 2

ter all,

Weavers Way Environment Committee Meeting

555 Carpenter Lane, outreach@weaversway.coop

Join this proactive committee and help propel the Sustainability Mission. Be part of the movement to save the Earth!

Thursday, Oct. 3

5-8 p.m.

7:30-9 p.m.

Weavers Way Community Programs Farm-to-Table Dinner

Enjoy a sublime locally sourced dinner under the open sky at Weavers Way's Mort Brooks Memorial Farm. It's guaranteed to be a very special evening and also supports WWCP. Tickets are limited. Visit www.weaversway.coop/farmtotable for info.

Saturday, Oct. 5

7 a.m.

WMAN BlocktoberFest

The 2nd Annual West Mount Airy BlocktoberFest Fun Run is for everyone, with a 5K Run and a 2K Walk, and strollers and pets welcome. The Start and Finish line is the High Point Café at Allens Lane Train Station, Allens Lane & Cresheim, Visit www.wman.net for details.

Saturday & Sunday, Oct. 5-6

10 a.m.-3 p.m.

Morris Arboretum Fall Festival

Don't miss this weekend of autumn fun, an annual tradition for many families. Make your own scarecrow, paint a pumpkin, sample different varieties of apples and more. Morris Arboretum, 100 E. Northwestern Ave. Info: www.morrisarboretum.org

Sunday, Oct. 6

1 - --- ---

Fall for the Arts

Each year, Chestnut Hill welcomes Autumn with this lively festival. Everyone is invited to enjoy a day of art, music, foods and boutique shopping that turns Germantown Avenue into an outdoor arts-and-crafts market. Get a sneak peak of Weavers Way Next Door too!

Sunday, Oct. 13

Noon-6 p.m.

Weavers Way's 40th Birthday Bash & Fall 2013 General Membership Meeting Join us at Cliveden, the Chew Family mansion and home of the Battle of Germantown, for a wonderful day packed with all kinds of celebrating – from delicious food, kids' activities to live music. Plus we'll announce the Name Our Beer contest winner as well! Celebrity alum Jon McGoran is the day's emcee! The obligatory GMM begins at 4 p.m. Contact outreach@weaversway.coop if you'd like to help out or for more information.

Wednesday, Oct.16

6:30 p.i

Weavers Way Education Committee Forum

Join us at our new monthly meeting place, the first floor conference room at Chestnut Hill Hospital, 8835 Germantown Ave., for a talk Ray Rodriguez, M.D., on heart-healthy lifestyles. Parking is free with validation. Info: edcomm@weaversway.coop.

Weavers Way Farms at PHeaSt

7 p.m

Our farmers will be at The Navy Yard with fresh-picked produce to contribute to an urban farm PHeaSt prepared by local celebrity chefs. Proceeds benefit the Pennsylvania Horticultural Society. Info: www.pennhort.net/pheast.

Welcome Meeting for New Weavers Way Members

-8:30 p.

Learn all about the benefits of membership and what makes Weavers Way Co-op so much more than a grocery store. Earn two hours credit towards working-member status by attending. This meeting's in Chestnut Hill at Christ Ascension Lutheran Church, 8300 Germantown Ave. RSVP: outreach@weaversway.coop

Saturday, Oct. 19

1-4 p.m.

Harvest on Henry Weavers Way Farms Festival

Family fun at the Weavers Way Farm at W.B. Saul High School. Pumpkin Painting, hay rides, pumpkin bowling, a petting zoo and more. Proceeds benefit WW Farms. Henry Avenue at Cinnaminson Street, Roxborough.

Saturday & Sunday, Oct. 19 & 20

Chestnut Hill Harry Potter Festival

Spellbinding annual fun for those who simply can't get enough of dear Harry! Chestnut Hill's Germantown Avenue is magically transformed into Beauxbatons Academy! Quidditch Tournament, pub crawl, fortune tellers and all kinds of Muggle-friendly activities.

Sunday, Oct. 20

6:30-9 p.m

Live Webcast Premiere: "Food For Change"

Watch this new documentary that tells the story of Cooperation in America. Check out the trailer: http://foodforchange.coop/film/trailer/. Mark your calendar; the location is still TBA but space will be limited! RSVP: outreach@weaversway.coop

Wednesday, Oct. 23

11 a.m.-2 p.m.

Campus Sustainability Day at Temple University

Weavers Way will be there in support of sustainability initiatives on campuses across the nation. At the Bell Tower on the main campus. Info: outreach@weaversway.coop.

Thursday, Oct. 31

6-7 p.m.

Weavers Way Halloween Parade

Don't be scared! It's the neighborhood kids all dressed up in their spookiest Halloween garb — and they'll be parading right past the Co-op. Stop by the store for a tasty treat too. Tricks not allowed! Boo!

L·E·T·T·E·R·S

Conventional Food Has Gotten Cheaper

To the Editor:

Concerning the recent letters about Co-op's high prices I wonder if it isn't that the Co-op's prices have increased over the last 40 years but that they just have not decreased as much as those in stores that get their products from suppliers that are happy to use unfair labor practices, GMOs, pesticides etc., all of which lower the price of food.

Neil Bettez, Mt. Airy

Compare Co-op to Ordinary Stores, Not Whole Foods

To the Editor:

I was really pleased to see the Comp Shop snapshot in the recent issue of the Shuttle. After all, my shopping basket is usually full of Terra chips and Peace Maple pecan cereal. These are important for those with salt and sugar deficiencies. I was also pleased that I could "check this out" for El Trigal One Year Manchego — I don't even know what that is.

In fact, except for occasionally buying a bottle of salsa, I have never bought one product that you list in your comparisons. I also never shop in Whole Foods. The only time I ever tried anything from there was from their prepared foods department, and it is clear that Weavers Way is much superior in that regard.

However, the fact that you list so many offbeat products and that you compare prices to Whole Foods suggests a kind of yuppie mindset that to me is alien to that everything that Weavers Way stands for. I read in a recent issue of the Shuffle that the biggest sellers in the co-op are bananas and bagels. Why don't you list comparative prices for these? And why don't you list the prices at a reasonable supermarket such as the Acme?

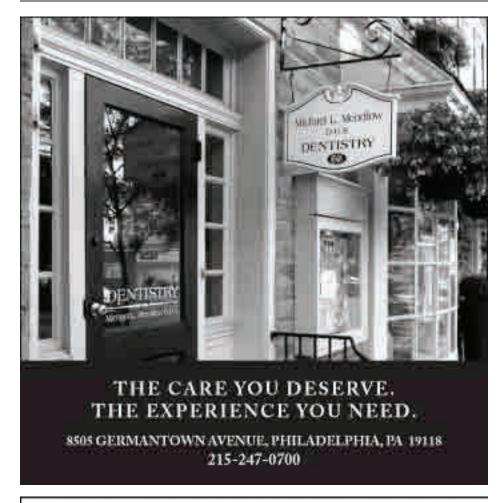
My shopping basket is full of things like peaches, nectarines, honeydew, soup, flour, orange juice, granola and perhaps one type of cheese. If you're going to do true price comparisons how about listing things that ordinary people eat? And how about listing stores that ordinary people shop in?

I have read the recent exchange of letters and articles in the Shuttle about why our prices are high, but I am still disappointed with those prices. Comparing us with Whole Foods merely ignores the problem.

Larry Schofer, Mt. Airy

LETTERS POLICY

The Shuttle welcomes letters of interest to the Weavers Way community. Submissions must be short (no more than 200 words) and verifiable. Please include your name and email address or phone number so we can contact you for verification; no anonymous letters will be published. Letters may be edited, and The Shuttle may decline to publish any letter for any reason.



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Montly Venue at Chestnut Hill Hospital For Weavers Way Education Committee Forums

OVER MANY years, the Weavers Way Education Committee has worked to sponsor educational activities for our membership. One obstacle has been a finding a large enough location. Now we have reached an agreement with Chestnut Hill Hospital to use their first-floor conference room on the third Wednesday evening of each month.

The time and space can be used for any educational activity sponsored by the committee. Our goal is to allow any Weavers Way member who would like to share ideas, workshops or educational activities that promote general knowledge — but are not selfpromoting — to have access to this venue.

The topics do not need to be health related, although the first two will be:

- On Oct. 16, Ray Rodriguez, M.D., will discuss heart-healthy lifestyles and eating.
- The Nov. 20 program will be about strokes do you know the warning signs, and that if you or your family member suffers a stroke, that time is of the essence in terms of how much recovery occurs?

Sessions start at 6:30 p.m. The main conference room is on the first floor of the hospital at 8835 Germantown Ave., just off the lobby. You can park for free in the garage if you bring in your ticket to be validated.

We encourage anyone interested in participating to contact the Education Committee at edcomm@weaversway.coop

WEAVERS WAY MEMBER WORKSHOPS

Transformative Vision: Seeing as an Artist Sees

Designed for individuals with minimal art or drawing experience, this workshop involves guided meditation and unpretentious drawing. Participants, unless they have significant perceptual difficulties, can expect to come away having made several drawings of

Saturday, Nov. 2 9 a.m. to noon **555 Carpenter Lane**

Weavers Way Community Room Next to Weavers Way Mt. Airy

complex objects and contexts, both real and imaginary. But most important, they will be able to see in a transformed way that, with practice, can be switched on and off at will.

Deborah Curtiss is a visual literacy specialist, author of "Introduction to Visual Literacy, A Guide to the Visual Arts and Communication" (1987) and at least 30 published essays on the topic, who welcomes the opportunity to share her specialty in a community-based context.

by Jon Roesser, Weavers Way **Human Resources Manager**

This year some important changes are coming to the Co-op's annual flu vaccination clinic.

For the last four years, Weavers Way has partnered with the City of Philadelphia's Health Department to operate a neighborhood flu clinic. The partnership was simple: The city provided the vaccine, the Co-op arranged for medical professionals to administer the shots. Anyone in the community

The Flu Evolves and So Do We

could come by, fill out a simple form and get a free flu shot.

Unfortunately, the rules have changed. The city's supply of flu vaccine has been greatly reduced and is now available only to uninsured adults under the age of 65. Insured adults and those over 65 can arrange to get a free flu shot from their doctors.

With these new rules, operating the neighborhood clinic as we've done the last few years simply doesn't make any sense. We're disappointed — the partnership with the city has been really great and the doctors and nurses who have volunteered their time yearin and year-out have been amazing to work with.

But we think we've come up with the next best thing. This year we're partnering with Chestnut Hill Pharmacy to offer flu shots to the community at a very reasonable price, far cheaper than what you'll find elsewhere.

So our annual flu clinic lives on, sort of. Here are the details:

When: Friday, Oct. 18, 3-7 p.m.

Where: 555 Carpenter Lane, adjacent

to the Mt. Airy store.

Adult vaccinations only: Kids can get free shots from their pediatrician.

Cost: \$15. If you're 65 or over, we can bill Medicare directly so there will be no charge.

Email me at hr@weaversway.coop for more information.



International Cooperative Principles

International Cooperative Principles were last revised in 1995 by the International Cooperative Alliance. The Statement also includes a definition:

"A cooperative is an autonomous association of persons united voluntarily to meet their common economic, social and cultural needs and aspirations through a jointly owned and democratically controlled enterprise."

And a statement of values:

"Cooperatives are based on the values of self-help, self-responsibility, democracy, equality, equity and solidarity. In the tradition of their founders, cooperative member owners believe in the ethical values of honesty, openness, social responsibility and caring for others."

The International Cooperative Principles are guidelines by which cooperatives put their values into practice.

1. Voluntary and Open Membership

Cooperatives are voluntary organizations, open to all persons able to use their services and willing to accept the responsibilities of membership, without gender, social, racial, political or religious discrimination.

2. Democratic Member Owner Control

Cooperatives are democratic organizations controlled by their member owners, who actively participate in setting their policies and making decisions. Men and women serving as elected representatives are accountable to the membership. In primary cooperatives member owners have equal voting rights (one member, one vote), and cooperatives at other levels are also organized in a democratic manner.

3. Member Owner Economic Participation

Member owners contribute equitably to, and democratically control, the capital of their cooperative. At least part of that capital is usually the common property of the cooperative. Member owners usually receive limited compensation, if any, on capital subscribed as a condition of membership. Member owners allocate surpluses for any or all of the following purposes: developing their cooperative, possibly by setting up reserves, part of which at least would be indivisible; benefiting member owners in proportion to their transactions with the cooperative; and supporting other activities approved by the membership.

4. Autonomy and Independence

Cooperatives are autonomous, self-help organizations controlled by their member owners. If they enter into agreements with other organizations, including governments, or raise capital from external sources, they do so on terms that ensure democratic control by their member owners and maintain their cooperative autonomy.

5. Education, Training and Information

Cooperatives provide education and training for their member owners, elected representatives, managers and employees so they can contribute effectively to the development of their cooperatives. They inform the general public — particularly young people and opinion leaders — about the nature and benefits of cooperation.

6. Cooperation Among Cooperatives

Cooperatives serve their member owners most effectively and strengthen the cooperative movement by working together through local, national, regional and international structures.

7. Concern for Community

Cooperatives work for the sustainable development of their communities through policies approved by their member owners.

Weavers Way Board Corner

What Is This Thing, 40 Years Of Cooperative Growth?

by David Woo, Weavers Way Board of Directiors

THE COOPERATIVE economy of Philadelphia, especially in the competitive grocery business, is warming up a bit. In the current landscape, our co-op, along with two other longtime stalwarts, Swarthmore and Mariposa in West Philadelphia, anchor the region's cooperative grocery movement with \$30 million (rounded up) in annual sales. Add in Elkins Park newcomer Creekside Co-op and there are thousands of people contributing to the jobs of approximately 250 co-op grocery staff in our region right now.

With Swarthmore's expansion several years ago, our own three years ago, Mariposa's more than a year ago and the opening of Creekside under a year ago, we've essentially more than doubled the size of our economic impact as a "movement" in half a decade. Following in line are the startup groups looking to triple and quadruple that revenue in the next five — Doylestown Food Coop, Kensington Community Food Coop, South Philly Food Co-op, Bethlehem Food Co-op, Ambler Food Co-op, Manayunk-Roxborough Food Co-op, Collingswood Food Co-op, and a nascent Narberth group just starting to explore the possibility.

So, in five years, we could see upwards of \$60 million being spent in food co-ops, compared to 2001, when our region's market size was probably \$6 million. Who remembers what it was in 1973? Our exponential growth is still a drop in the bucket, as total grocery revenue for our region is in the billions of dollars.

But even though our dollar footprint is small, our influence is outsized enough to affect the business decisions of other grocery operators. With those decisions come competition and co-ops' need to remain an ongoing business enterprise within this marketplace.

So as we grow the cooperative movement and our own company, the focus on the future and change is important enough within the Weavers Way board and management that we constantly think and discuss and mull and decide on all the complex systems upgrades to keep up with your needs as owners and customers. We are more than the physical corner store where we started over 40 years ago — we are you. We need your participation as a shopper, but more than that, we need your opinions and ideas and contributions as an owner to thrive and meet your needs, be they economic, social, or cultural.

woo3d@earth link.net

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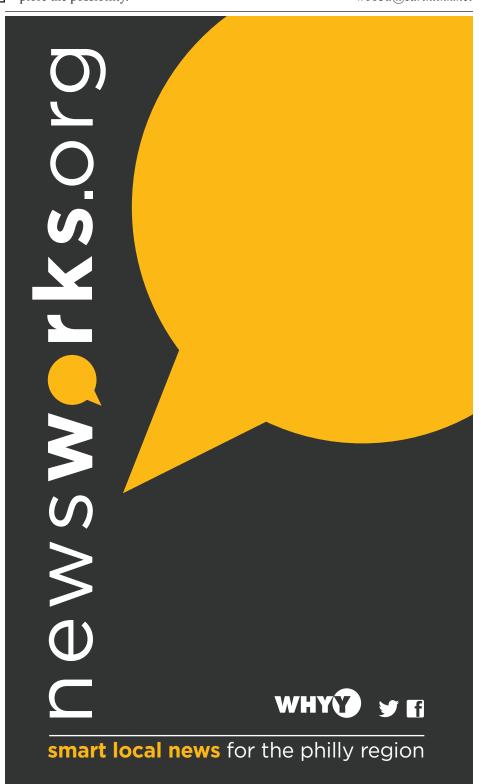
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Staff Celebrity Profile: Stephanie Johnson

Cashing In on a Wealth of Experience

by Karen Plourde, Weavers Way Grocery Staff

Anyone who's gone through the checkout line at Weavers Way Mt. Airy more than a couple times in the last 24 years has experienced the Stephanie Treatment.

The Treatment, as developed by cashier Stephanie Johnson, begins with, "Tell me your number, Love Dove/ Honeybunch/some variation of your name," and moves on to what she knows of your life, or a snippet from hers. The transactions are unique in today's retail world, and might encourage a new shopper to come back or even join the Co-op.

Johnson, 50, began working on her technique as soon a she was hired in September 1989. Her boyfriend at the time shopped at the Co-op and told her about an opening for cashier. She interviewed with then-Acting Store Manager Norman Weiss and Purchaser Noah Powlen. "I was like, 'This is like a Mom and Pop store' but a little bit friendlier because people were working at it," she said. "So I found out what a co-op was by talking to them, and then I went home and really found out what a co-op was, and I was like, 'Oh yeah, I can work there.'"

This was long before touch-screen cash register technology and digital scales that automatically weigh produce and bulk items. "My first time cashiering alone, after training, was with (former Communications Manager) Jon McGoran on a Saturday afternoon. Shell shock," Johnson said. "The line stretched to the







Whatever is going on, Stephanie Johnson is probably there: Above, with daughter Cynthia, Halloween 2003; at left, showing her box-dance moves at the Co-op's 30th anniversary the same year.

front door, and people were kicking their baskets along and they were still shopping as they were in line."

The Co-op at that time had a cut-through on one side of the cashier station to allow staff people to go back and forth. Meanwhile, shoppers would bag their items on the other side. "There was a sheet with all the numbers of everything in the store — how much it was, what it was, except for the things that were marked on top, so you had to memorize the sheet," she said. "Some things were weighed at the checkout, and some things weren't ... it was kinda crazy."

Throughout her years at Weavers Way, the Langhorne native's favorite part of the job is still the people she interacts with. "You meet some really interesting people," she said. "Some really famous people live in our neighborhood, and they're just common, ordinary, everyday people."

Longtime Mt. Airy shoppers have gotten regular updates over the years on Johnson's daughters-- Erica, now 22, and Cynthia, now 14. More recently, they've heard about the exploits of her 2-year old grandson, Bryce. When she's not caring for them or an elderly relative, she's busy in her free time with her church, Grace United Methodist in West Oak Lane.

As someone whose children and now grandchild were raised at Weavers Way, Johnson wants people to know that it's a family-oriented place. She also believes the Co-op understands its role in the community. "People can actually shop here and feel good about what they're shopping for," she said. "...We really do seek and see what our neighbors are doing so we can help our neighbors in any way that we can."

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

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Chestnut Hill

8424 Germantown Ave, 215-866-9150 Monday-Saturday 7 a.m.-8 p.m., Sunday 9-8

Mt. Airy

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

Across the Way

Pet Store & Wellness

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

Next Door

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Advertise in the Shuttle

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Weavers Way Welcome Meetings

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

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

Meetings are held at Weavers Way Mt. Airy or Weavers Way Chestnut Hill and include a store tour. RSVP to outreach@weaversway.coop or call 215-843-2350 ext. 118.

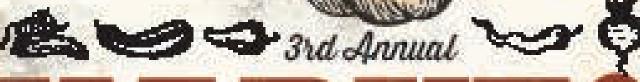
WEAVERS WAY WELCOME MEETINGS

October 16 • November 13 7 p.m.

Current members who help host also get work credit.

weavers way coop







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