

# Two Newbies Sign On and Two Veterans Return to Our Board

by Hilary Baum and Sylvia Gentry, Weavers Way Leadership Committee

THE 2023 WEAVERS WAY Board election was successfully completed with 13.23% of the membership casting 1,442 votes, well above the required 10% mandated in our by-laws. Thank you to the many folks who worked on the election, especially the Co-op's communications and IT staff, the Leadership Committee, and the candidates.

We had an excellent group of candidates who came forward. The Co-op benefits from those members who consider running.

The new board members were introduced at this year's Spring General Membership Meeting, which took place at Germantown Academy on May 13. Congratulations to:

(Continued on Page 10)



Benjamin Bartley



Kristin Haskins-Simms  
(incumbent)



Michael Hogan  
(incumbent)



Kacy Manahan



## Members Meet, Eat and Socialize in Fort Washington

by Karen Plourde, Editor  
Weavers Way Shuttle

ABOUT 150 MEMBERS GATHERED AT Germantown Academy in Fort Washington on May 13 to break bread, get the latest Weavers Way news and learn the results of this year's Board of Directors election, as the Co-op convened its first indoor General Membership Meeting since the fall of 2019.

As part of the meeting pregame, attendees browsed at tables staffed by the Co-op's Environment Committee and Global Women's Strike, looked over the latest Weavers Way merch and wrote love letters or left voice-mails to the Co-op while Jay Klaes provided an instrumental guitar soundtrack. They then queued up for customized grain bowls with rice, grilled chicken or baked tofu and green goddess dressing along with salad and pudding for dessert. Prior to the meeting, they enjoyed a performance from the Precision Shopping Box Drill Team, which demonstrated a series of coordinated maneuvers with the Mt. Airy store's signature gray shopping tubs.

Following an introduction by Board Vice President Cheryl Croxton, Board President Ether Wyss-Flamm kicked off the business portion of the afternoon by welcoming members and introducing the current board.

(Continued on Page 6)



photos by Chrisitne Raines

Clockwise, from top, members of the Precision Shopping Box Drill Team performed an intricate routine with gray shopping bins; attendees lined up for customizable grain bowls; Weavers Way General Manager Jon Roesser.

# The Shuttle

JUNE 2023

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## A 15-Year Farm Journey that Started on Speaker Phone

by Nina Berryman, Outgoing Weavers Way Farm Manager

I REMEMBER MY PHONE interview for my farm apprenticeship at Weavers Way in the late winter of 2008, long before Zoom. I was in Vermont at the time, and the Farm Committee had me on speaker phone. Apparently, they were gathered around a table in 610 Carpenter, prior to that space becoming Across the Way. The quality of the phone was so bad, I had to answer their questions by saying, "I think you just asked me about my farming experience. If that's the case, I can say ...."

I've been told that when I accepted, committee members jumped up and down and rejoiced. Given how little the team knew about me after one scratchy phone interview, I'm sure they were just relieved to have another pair of hands on the farm. At the time, we were only growing in two of the four fields that we now manage at Awbury, but no doubt the work was quickly mounting. That April, I took the train to Philadelphia with one suitcase and my bike and joined Nicole Sugerman, Dave Zelov and Dave Siller on the Mort Brooks Memorial Farm. One comedic colleague, who worked in the store



at the time, said we should start a band called Sugerberry and the Daves.

A year later, Jess McAtamney, an agroecology teacher at W.B.Saul High in Roxborough, heard we were considering starting a second farm. She pretty much decided it was going to happen on her campus before we realized what was even happening. Being a member-owned organization that exists to serve the needs of its community, the Co-op has a habit of saying yes to grassroots initiatives.

Not long after starting the CSA at Saul, we realized we needed to do something with the extra produce that was left over after a Tuesday pickup.

(Continued on Page 3)

## Construction has started!



Cinderblocks and plasterboard came down as construction on the Co-op's Germantown store began in May. The contractor for the project, Total Construction of Conshohocken, has been concentrating on finishing what's left of the demo work and cleanup.

photo courtesy of  
Total Construction Inc.

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# Editor’s Note

by Karen Plourde, Editor, Weavers Way Shuttle



TERRY POWELL AND I WERE STRICT-ly work pals — a little banter at the register, a short convo in the break room in Mt. Airy. A couple comments on Facebook here and there. Nothing much. And yet, after his sudden death on May 15, I felt his absence in the main store, at Across the Way, even on the sidewalks of Carpenter Lane.

Much like Mt. Airy Bulk Manager Juli Cardamone, who, along with others, shared her thoughts on Terry’s passing in this issue (p.3), I had trouble believing I wouldn’t see him in a day or two. And it hurt to know that I wouldn’t.

“It’s a Wonderful Life” taught us that we all leave a mark on our corner of the world — even if we don’t rescue a building and loan from insolvency or attain the fame we dream of when we’re young. Terry certainly made his corner of the world brighter.

Rest easy, my friend. See you on the other side.

As I write this, Nina Berryman, Weavers Way’s first and only farm manager so far, is finishing or has finished her time with us; you can read her reflections starting on p.1. When I started working at the Co-op in the spring of 2011, the farms seemed firmly established, so it was a surprise to read that they were still in their toddler stage at that time.

As an urban farm fan, wannabe grower and CSA member, the farms have been a source of inspiration and respite for me. It’ll seem strange not to see Nina somewhere on the grounds at least once a week, especially in late spring and throughout the summer. But she’s put together a strong crew who will carry on with what she’s left behind. And it’ll be great to know that she’ll be using her talent and experience to advocate for urban farmers throughout Philly as the Urban County Executive Director at the U.S Department of Agriculture. Go get ‘em, Nina!

Catch you in the pages next month.

## Check It Out!

by Karen Plourde, Editor, Weavers Way Shuttle



### Essen’s baked treats make weekends sweeter. And a new, local vegan muffin.

As a fan of many of the Co-op’s bakery vendors, I’m always happy to hear about new treats coming to our shelves. The latest entry hales from South Philly — Jewish-style noshes from **Essen Bakery**. On weekends only, you can find whole cinnamon or chocolate babka (\$18.99 each) along with slices (\$12.99/lb.), rugelach (\$1.99 each) and black and white cookies (\$4.49 each) at all our stores. I can vouch for the chocolate babka; you’ll have to try the others for yourself.

Plant-based folk, meanwhile, can now find **Amira’s Delites** vegan muffins at all our locations. Amira Abdul-Wakeel is a teacher, scientist, baker, gardener and entrepreneur and is the owner of AZA Catering Co., parent company to Amira’s. The muffins are sourced from local ingredients where possible.



Through July 4, Amira’s two packs are on sale for \$2.99 each (regularly \$3.79).

### New at the Farm Market: fresh sammies, ice cream from Upper Bucks and iced coffees from Rival Bros.

Thanks to new Market Manager **Jenna Swartz**, our Henry Got Crops Farm Market now serves lunch (or dinner) — two types of sandwiches crafted by our Prepared Foods department. The Frenchie consists of Jambon de Paris ham, brie, fig spread and butter on a baguette. The Veggie, meanwhile, is loaded with cucumber and radish slices, chevre, olive oil, and fresh mint and dill, also on a baguette. They’re \$9.99 each, and I could have a Veggie

every week for the rest of the season and be perfectly happy.

If you’re in the mood for dessert, mosey over to the upright or chest freezers and treat yourself to a selection from **Owowcow Creamery** of Ottville, Upper Bucks County. Their ice cream is made with local, organic cream and milk, local, cage-free eggs, local raw honey and non-GMO cane sugar. Many of their add-in ingredients are also sourced locally.

In addition to their pints, the market also carries their dairy-free sorbet pops and ice cream sandwiches. The latter consist of vanilla ice cream between saucer-sized chocolate chip or midnight chocolate chip cookies.

For a drinkable treat, try an iced coffee from **Rival Bros.** of Fitler Square. Their Southpaw features vanilla oat milk and brown sugar, while Upper Cut is their version of the classic “coffee with sugar and cream” and has notes of caramel.

### An aged W.B. Saul cheddar to celebrate our 50th.

The latest addition to the lineup of cheeses made from the milk of the bovines at **W.B. Saul High** in Roxborough is Golden Age cheddar — a raw milk cheese aged for more than 60 days — in honor of the Co-op’s golden anniversary. As with the other Saul cheeses, it’s made by Misty Creek Dairy in Leola, Lancaster County and all proceeds from sales benefit the students at Saul.



Through July 4, blocks of Golden Age cheddar are \$2 off a pound (regularly \$14.99).



# SLICE IT DICE IT SERVE IT

## Storing Summer Produce Successfully



by Kieran McCourt, Weavers Way Ambler

Summer brings with it a bounty of seasonal produce — bright red strawberries, tender peaches and juicy tomatoes. Here are some tips on how to keep all that wonderful stuff fresh once you get it home from the CSA, farmer’s market or produce section.

The name of the game is to manage humidity and moisture. Too little leads to sad, floppy greens; too much leads to slime and mold.

If your crisper drawer has humidity controls, set one to high for delicate greens like lettuces. Greens can be stored in open bags with a paper towel, because airflow is important for maintaining freshness. It’s a good idea to remove any ties or rubber bands to make sure those tender leaves aren’t pressed together too tightly.

If you wash your lettuce when you get home, make sure to dry it thoroughly. Turn it in a salad spinner and then wrap it in clean kitchen or paper towels. Leaving extra water on the leaves will lead them to spoil faster.

While a bowl of citrus on the table or countertop looks lovely, the best practice is to refrigerate to keep it firm and juicy. The same holds true for ginger and turmeric.

Tomatoes, especially heirlooms, are best stored stem side down. The spot where the stem is connected to the rest of the vine is a weak spot for moisture loss and leads to shriveling.

It’s always better to keep fruits and vegetables separate. Many common fruits release ethylene gas as a part of ripening and that can quicken the

process in other produce. Keep bananas away from potatoes and potatoes away from onions. And keep apples in their own part of the fridge.

While avocados are best kept at room temperature, especially unripe ones, popping them in the fridge as they begin to ripen can buy you a few more days if you won’t be able to eat them right away. The same applies to pineapples and mangos. And while I may take heat for it, refrigerating tomatoes can buy you wiggle room during the height of the season. (Yes, you can put a ripe tomato in the fridge to save it; just allow it to come to room temperature before making your sandwich or salad.)

Scallions and tender herbs are best kept upright in a bit of water at the root end. Trim the stem ends, remove the tie or rubber band and keep them in a glass with a bit of water. Just remember to change the water every few days while you work through the bunch and wash as you go.

If your herbs are particularly dirty when you get them home, wash and dry them thoroughly and bundle them in damp paper towels before storing in the fridge. While most herbs do well in the fridge, basil lasts much longer on the counter.

The Shuttle is published by Weavers Way Cooperative Association.

### Statement of Policy

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

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

No anonymous material will be published; all submissions must include an email or phone number for verification. The Shuttle retains the right to edit or refuse any article or letter. Submit to [editor@weaversway.coop](mailto:editor@weaversway.coop). Articles and letters express the views of the writers and not those of the Shuttle, the Co-op or its Board, unless identified as such.

### Advertising

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



# A 15-Year Farm Journey that Started on Speaker Phone

(Continued from Page 1)

So we set up a table on Wednesdays on the side of Henry Avenue, which eventually evolved into our current farm market. During those first couple years, people bought our tomatoes, but they also asked repeatedly for fruit and corn, which we didn't have. Also, we quickly learned it would be easier to get high school students excited about eating fresh food from a plant if it was a blackberry rather than kale, so we started an orchard on campus.

Every year, we've expanded, restructured, innovated or designed something new on the farm. I'm sure that's a big part of why time has flown. What started as an eight-month apprenticeship has unfolded into 15 years of farming for and with this community.

## Thanks Are in Order

And while I have been a big part of those changes, I am also a small part of something that is so much bigger and powerful than any of us could ever have imagined. The ecosystem that supports these farms is a vast network of interconnected players. It would take another 15 years to properly thank everyone who has been involved, but I'll do my best:

- To the original Farm Committee, who volunteered to clear land and start a garden to show neighborhood kids where food comes from.
- To Weavers Way's leadership, who saw early on that having a farm is in sync with the mission of the Co-op and took a chance on this project, even if there was no road map for how a grocery store should operate a farm.
- To all the cooperators and volunteers who pulled countless weeds, organized festivals and fundraisers, and fixed dead tractor batteries. Know you are an indispensable part of our farms.
- To all the Food Moxie educators and staff who helped us realize the educational mission of the farms in so many ways.
- To Awbury Arboretum for stewarding the land on which we grow and creating such a vibrant village of farm partners.

- To all the teachers, staff and students at Saul who share their beautiful campus with us and set an admirable example of what student ownership and involvement in their local environment and food systems looks like.
- To the multitude of Philly-based organizations that partner with us and included us in grants to build our greenhouse and high tunnels and buy trees, coolers, fences and so much more.
- To the shoppers and shareholders who put their trust in us, their farmers, to grow their food — especially those shareholders who pay us for their vegetables before a seed is even in the ground. And an even deeper thank you to those who supported the CSA in the early years, when none of us knew quite what we were doing or where this passionate idea was really headed.

Most of all, thanks to all the farmers and market staff whose energy, muscle, creative ideas and passion made these farms function successfully. From the high school interns who worked with us for a month to the managers who stuck with it over the years, your lifeforce is in this soil and none of this would have been possible without you! There were times when it felt too hard, too overwhelming, too hot, too heavy, to carry on. But your dedication has brought us to where we are today.

As I move on to a new position, I know that in a way, I am taking you and all these experiences with me. The many ways you have supported me over the years have shaped who I am today, and I am excited to continue supporting urban ag in Philly from a different vantage point.

Once the new Farm Service Agency office opens later this summer near Temple, come visit! And you'll still be able to find me picking up my CSA share on Friday afternoons at Henry Got Crops and eating a popsicle at the picnic tables. Among all this change, some things will stay the same!

# Fun Fact

## ABOUT THE CO-OP

### Nonprofit Partnerships Expand the Options for "Doing Hours"

by Karen Schoenewaldt, Weavers Way 50th Anniversary Planning Committee

Our Germantown store, which is now under construction, is the newest sign of Weavers Way's economic staying power. What's less visible but just as important are the Co-op's efforts to build a network with local nonprofits that share an interest in sustainability, advocacy and urban agriculture.



Ten years ago, then-Outreach Coordinator Bettina de Caumette came up with the idea to expand the choices for work shifts by partnering with local nonprofits. In doing so, we serve a central mission to build community, both within the Co-op's membership and in the communities we serve. In practical terms, the benefits go both ways: work hours can be more flexible, members learn something new and many of these jobs allow members to bring their kids.

If you're looking for work credit and are ready to try something different, consider these possibilities:

- Take a Philly Goat Project goat for a walk
- Deliver meals in your neighborhood with Germantown's Northwest Mutual Aid Collective
- Help with farm chores at Saul Agricultural High School in Roxborough, or tend Food Moxie's garden beds behind Stenton Family Manor or Martin Luther King High in East Germantown
- Weed the garden at C.W. Henry School in Mt. Airy
- Muck out stables for farm animals
- Prune, weed or do other outdoor tasks at an arboretum
- Help set up for special events

As one working member put it, "I love the community aspect of my Co-op and enjoy volunteering in different capacities, meeting new people and learning how things work behind the scenes. Another commented, "Everyone was friendly and appreciated me helping. I felt like I contributed something and realized all the hard work that goes into making such a business work!"

As part of our celebration of Weavers Way's 50th anniversary, we'll include a lesser-known tidbit about the Co-op's history in every issue of the Shuttle this year. If you know, you know – if not, that's ok, too!

# A Friendly, Positive Presence Who Left Us Too Soon

by Karen Plourde, Editor, Weavers Way Shuttle

TERRY POWELL CHOSE TO BE KIND. AND HIS COWORKERS at Weavers Way, along with shoppers, remembered the veteran cashier for his warmth and attentiveness after his sudden death on May 15 at age 65.

Longtime Mt. Airy cashier Stephanie Johnson, who worked alongside Terry every Friday, recalled how he'd give her a nature-based gift every week — a flower he'd picked in spring or summer; a pinecone, interesting rock or something else at other times of the year.

"Last Easter, he brought me a quail egg," she said. "And then one Easter, he brought me an egg that his mother painted.... he was so loved....I looked forward to Fridays, because I knew I was gonna be with my Ter-Ter."

On May 19, her first Friday working without him, Stephanie struggled as she approached the store for the start of her shift, then got emotional once she got to the registers. But she was relieved to be working alongside fellow cashier Andrea Saldutti.

"I didn't have to explain that this was not gonna be a good day for me," she said, tearing up. "...I was so glad to see Andrea, I just hugged him. He said, 'It's ok; I'm here as your friend. I'm here to help you, 'cause I know this is gonna be a hard day.'"

Sarah Risinger, manager of the wellness department at Across the Way, agreed that Terry was beloved by colleagues and shoppers — including the furry shoppers who frequented ATW's pet department.

"Terry loved animals, especially his cat, Bean, and enjoyed

(Continued on Page 10)



Terry Powell

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**FOOD MOXIE**

# We dig what we eat.

## Sowing Seeds of Thanks for Volunteers, Donors and Others

by the Food Moxie Staff and Members of the Executive Board

**T**HE WELCOME SIGNS OF SPRING IN BLOOM HOLD THE PROMISE of great things to come at Food Moxie. Dorene Reggiani, our program manager, and Antoine Fowler, our lead educator and grower, know there's no time to waste. They are digging in, planting the green beans, collards, herbs and more that will grow into a bountiful outdoor classroom for hundreds of students who will experience the wonder and deep satisfaction of growing and harvesting their own food. As the strawberries turn a brilliant red and myriad white blossoms emerge on the raspberry bushes, Dorene is excited and hopeful for a more plentiful berry harvest this year.

Of course, we could not do this invaluable work alone; food education and access are a collective endeavor for us. Through the support and care of our volunteers, neighbors, partners and donors, we serve over 1,000 Philadelphians annually. This month, we want to recognize a few of the partners who have helped make our work possible this year.

Our programming largely relies on donor support. This spring, we were selected to receive a generous gift from Bird in Hand Consignment Shop, a valuable local business in Chestnut Hill staffed entirely by volunteers. Like Food Moxie, Bird in Hand is a nonprofit organization. Their shoppers can feel great about the vintage or antique purchases they make there because all proceeds are donated to worthwhile causes.

We are truly grateful to our friends at Bird in Hand for choosing us as one of those causes and for recognizing and supporting our programs. The work that they do is a wonderful example of how mutually beneficial relationships can support and uplift our communities.

We also want to recognize Alyson Goodson and the students from William Penn Charter School for their continued support of the garden at Saul High School. On May 5, students came out for their Day of Engagement and helped with moving soil

and cleaning up and finishing garden beds. The students also designed seed packets filled with native flowers to give to seniors from Saul and Martin Luther King High as graduation gifts. We thank Alyson and the Penn Charter students for their service!

In addition, we want to thank a few others who have been improving our growing spaces. New Market Builders donated their time to build a new pergola at Saul, and Juawon Wyndham and Jose Ferran of Hunting Park Green maintained and beautified the programming spaces at Saul and MLK.

Finally, we'd like to thank Mr. Smith, the Natural Resource Management CTE Instructor, for his wonderful partnership with Food Moxie over the years. Our connection and collaboration with the schools we support are enriched through committed staff like him. Even in our time of restructuring, he and the students at Saul continue to care for our growing spaces. We are grateful for his shared concern and interest in our land and for our youth.

Do you dig what we do? Consider donating at [www.food-moxie.org](http://www.food-moxie.org). Do you have questions or are interested in supporting our work? Get in touch with us at [info@foodmoxie.org](mailto:info@foodmoxie.org).



Penn Charter middle school students tend the raised beds behind Stenton Family Manor in East Germantown.

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# Students Go Far and Wide to Help During Penn Charter’s Days of Service

DOZENS OF MIDDLE AND UPPER school students from William Penn Charter School in East Falls fanned out across the area in April and May to lend a hand at 25 different community and non-profit organizations as part of the school’s annual Days of Service activities.

At Tacony Creek, a group of 30 upper school students removed 64 bags of trash, 15 tires, two couches, several piles of construction waste and four bags of leaves that will be reused in the Philadelphia Parks and Recreation Department’s composting program.

According to Maria Horowitz of the Philadelphia Water Department’s Office of Watersheds, the group helped remove 2,730 pounds, or 1.3 tons of waste. “That is pretty impressive for just a few hours of work,” she said.

During this year’s event, students participated in 11 different projects throughout the city. Each project was organized by the school’s Center for Public Purpose in collaboration with community partners.

Students worked with organizations like the Mitzvah Circle, which provides items not covered by government assistance such as clothing, toothpaste and diapers; Widener Memorial School, which serves students with disabilities; MANNA, where they prepared meals for the unhoused, and North Philly Peace Park, where they helped with gardening and cleanup. The group also helped clean up sports fields for the Boy & Girls Clubs of Philadelphia.



Penn Charter upper school students remove a couch from Tacony Creek as part of their cleanup work

Middle School students participated in 15 service projects on May 5 during the annual Darryl J. Ford Day of Service. The event is named after Penn Charter’s former head of school, who started his tenure as director of middle school in the late 1990s.


The organizations at which the middle schoolers volunteered included Food Moxie, Wyck House in Germantown, Cradles to Crayons, and Our Closet, which sets up weekly pop-up locations at which anyone can receive free clothing.



Student volunteers at Share Food Program in Allegheny West.




Middle school students at the mobile food and clothing program Our Closet in Your Neighborhood.



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Spring GMM Recap

She also thanked the members for participating in the life of the Co-op by shopping, telling others about Weavers Way, joining Co-op committees and more.

“You are contributing to the strength of Weavers Way Co-op, and that’s no small thing,” she said. “That why we’re around 50 years later.”

Wyss-Flamm noted that many co-ops have gone by the wayside since the 1970s, and that shopping at Weavers Way defies the way most people get their groceries.

“Fifty years of this collective effort is a testament to the resiliency of the cooperative model — a reflection of our trust and commitment to making healthy food available to our communities, to boosting local food production, to educating our neighbors about the power of collective action, and to keeping our dollars in the local economy,” she added.

Wyss-Flamm went on to announce that the Co-op would officially celebrate its 50th with a party on Oct. 8 as part of the Mt. Airy Village Fair, and resume the party when Weavers Way Germantown opens in the fall or in early 2024.

Spring 2023 Business Review

General Manager Jon Roesser began his presentation by acknowledging Steve Hebden, Weavers Way’s longtime facilities manager, who recently retired. Before showing the PowerPoint slides with numbers for the first part of the fiscal year, he noted that the Co-op, along with everyone else, was now in the third year of a period of economic uncertainty that began with the COVID-19 lockdown in March 2020.

“The grocery industry, up until March of 2020, [was] a pretty highly predictable industry, and it’s been less predictable lately,” he said. “But I’m pleased to say that as a business, we are faring very, very well and we have navigated our way through these last few years.”

For the first half of fiscal year 2023, the Co-op’s net sales were just shy of \$18 million — 5.3 percent over the previous year. According to Roesser, that number tracks with the level of growth in the industry.

“But the thing is, in the grocery industry, a lot of that growth is at the discounter level,” Roesser said — stores like Aldi, Costco and Walmart. “More traditional grocers and high-end grocers are experiencing growth rates of one or two or three percent.”

The Co-op’s gross profit (the money left over after vendors are paid) during that time was \$6.3 million, an increase of 6.5 percent. Roesser said the higher increase in gross profit over sales was also a good indicator.

Net income for the first part of FY 2023 was \$225,000, a significant positive swing over the first half of 2022, when the Co-op suffered a loss of \$114,000.

Roesser next shared a slide showing the Co-op’s gross profit over the last 10 years. During that time, gross profit percentage went down while gross profit dollars

went up.

“That is a deliberate strategic decision on our part — to sacrifice margin in order to drive business, to drive sales,” he said.

As a result, he continued, the amount of money available to the Co-op to spend on its operations has gone up, even though its gross profit percentage has gone down.

Roesser went on to share snapshots of gross sales at the Co-op’s individual stores from July 1, 2022 through the end of April. During that time, the Mt. Airy store’s sales increased by 7.3%, the Chestnut Hill store’s sales went up by three percent and sales in Ambler were basically flat. The lack of upward movement in sales in Ambler was likely due to that store’s numbers having been inflated during the pandemic, while the increase in the other stores’ numbers likely had to do in part with shoppers returning to them as the pandemic waned.

“The other thing is that our Ambler store is in a murderously competitive marketplace,” Roesser said. “In the Ambler trade area, you’ve got it all — Wegman’s, Whole Foods, Trader Joes, Sprouts, The Fresh Market, multiple Acmes, multiple Giants, McCaffrey’s...I could go on and on.”

He added that the Ambler store is profitable and is holding its own, but that management wants to see its sales increase in the coming fiscal year. Some departments have undergone resets, with more to come, and the Friday night community dinners will return in the fall.

Tracing Co-op Cash and Membership Numbers

Currently, Weavers Way’s cash reserves are at \$3.2 million; some of that amount represents investments in the Germantown store’s member loan campaign.

“Because of the way we’ve been able to finance the Germantown store, we will open with very strong cash reserves — somewhere around \$3 million,” Roesser said. “So we’re going to be well positioned to handle the business disruption that’s going to come when we open the Germantown store.”

The Co-op’s starting wage is now \$15 an hour, and the effort to get it there is more than six months ahead of schedule. However, because inflation has eroded the buying power of workers, Roesser announced a new target for the starting hourly wage —\$17 an hour by the spring of 2025.

“If business conditions allow us to do that faster, we will,” he said.

Currently, Weavers Way has just over 11,000 active member households, of which 2,554, or 23%, are working members. The gradual decline in working membership that started to happen over the last several years was exacerbated by the pandemic, and Roesser said that Co-op leadership would like to get the percentage back to around 30%.

Of the four zip codes where Weavers Way now has

(Continued from Page 1)

or soon will have a store, the percentage of working members is 28% in Mt. Airy, 25% in Germantown, 21% in Chestnut Hill and 16% in Ambler.

“This is another thing we’re looking at,” Roesser said. “What creative ways can we come up with so that our members who live in Ambler have more opportunities to do work?”

The Latest Word on Germantown

Roesser went over a slide listing which aspects of the Germantown store project have taken place. They included entering into a purchase agreement for the West Chelten Avenue building and ordering refrigeration equipment (both of which happened in January); the hiring of former Chestnut Hill Grocery Manager James Mitchell to be Germantown’s store manager, and purchasing the building on March 31. The work to update and reconfigure the space began at the end of April.

The building was purchased with New Market tax credits, which required the Co-op to set up the Weavers Way Community Fund, a 501c3. According to Roesser, the Co-op is borrowing \$1.1 million to complete the project and will only pay interest on that amount. After seven years, if all the obligations related to job creation, engaging in commerce in a formerly abandoned building and helping revitalize the Chelten Avenue corridor are met, the loan will be forgiven.


“At that point, we’ll be able to treat it like a grant,” Roesser said. “For the next seven years, it’s going to sit on our balance sheet as a debt obligation...but it is forgivable if we do everything right. And we will do everything right.”

Currently, the plan is for the store to open the first week of November, which Roesser acknowledged is aggressive.

“It would be impractical for us to open, for example, the week before Thanksgiving,” he said. “And so if we can’t get open by that first week or second week of November, then we have to some serious conversations about whether or not it makes sense to punt to early January.”

Following his presentation, Roesser answered several questions from members. Topics included the co-op values that went into deciding what firm to hire as general contractor for the new store; why the Co-op chose to commit to the Chelten Avenue building; what was being done to address wage compression among staff in the wake of the increased starting wage, and a clarification of the projected disruption in shopping patterns once the Germantown store opens. A member also requested that a bread slicer be installed in the new store.

The afternoon concluded with Croxton announcing this year’s winners of the board election. For those details, please see “Two Newbies Sign On and Two Veterans Return to Our Board” on page 1.




## WEAVERS WAY ENDS

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

**AS A RESULT OF ALL WE DO:**

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

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# We’re Taking Steps Toward Regaining Our Status as a Third Place

by Jon Roesser, Weavers Way General Manager

HERE’S ONE FOR TRIVIA FANS: NAME THE world’s top five fast food chains.

You might be able to guess the first four; all are familiar brands. I’ll give you the answer, but you have to read this column to the end. Or skip to the bottom.

But I bet you can’t guess number five. I won’t keep you in suspense: it’s Mixue. And while there are 22,000 of them, I doubt you’ll be visiting one anytime soon. The closest location is about 10,000 miles away, in Selong, Indonesia.

Mixue is a China-based chain specializing in bubble tea and soft serve ice cream. Their growth is explosive: They have 1,200 locations in Indonesia alone, and they plan to double that number by the end of the year. The chain is growing rapidly throughout Southeast Asia and has plans to expand to Japan, South Korea and Australia.

Much of Mixue’s success is attributable to its highly popular product offerings. In China, the market for bubble tea is twice that of coffee. And Mixue’s marketers have proven to be social media geniuses, ratcheting up their brand awareness and effectively differentiating themselves from competitors.

But more than anything else, Mixue’s rapid growth is the result of the near-universal appeal of what it offers its customers. Its products are sweet, fun and cheap. They are craved equally by affluent city slickers, suburban teens and rural families with limited disposable income.

You’ll find plenty of Mixue locations in city centers, but also along country roads and inside shopping malls. The colors are bright, the furniture utilitarian. Think Dairy Queen, sort of.

According to the Economist magazine — which recently did a story about Mixue’s rise — unlike other bubble tea chains, Mixue does not try to be trendy. “Cheap and cheerful,” in the Economist’s words. The typical customer runs the gamut from “parents taking their children out for ice cream” to “students and office

“  
**We were fond of calling  
the Carpenter Lane  
store ‘Mt. Airy’s  
living room.**  
”

workers looking for a comfortable place to study or work.”

In other words, a Mixue branch, while a commercial endeavor, is also a community space.

This is the social concept of a Third Place, something we here at the Co-op talked about quite a bit before the pandemic turned life on its head. According to the theory, your First Place is where you live, your Second Place is where you go to work or school, and your Third Place is where you go for community connection.

Different people treat Third Places in different ways. For some, they are essential components of everyday life. For others, they are a place where you can feel a community’s vibe, the thing that makes it tick.

Coffee shops, hairdressers, libraries, public parks — all of these can be Third Places.

So can a bubble tea shop. Think of a backwater Vietnamese town, or an outlying neighborhood of

Jakarta, a place where not much happens and most people daydream about being somewhere else. Along comes a Mixue, and suddenly there’s a place to go — a place to be seen, a place to meet friends and neighbors. And a place where the food is tasty and cheap.

Pre-pandemic, we were proud to call our stores Third Places. We were fond of calling the Carpenter Lane store “Mt. Airy’s living room.” The Friday night community dinners drew hundreds of people to our Ambler store every week. Our stores felt like hubs of the neighborhoods they served.

The pandemic brought masks, social distancing and fewer trips out of the house. We’re still recovering, both as individuals and as a community.

As the threat of COVID has waned, things have mostly returned to normal. Except not entirely. We still don’t do much sampling, the hot bars have vanished and we host far fewer workshops and events than we used to.

It’s high time to take the next step. Hopefully, those of you who attended the spring General Membership Meeting felt the change in the air. There’s more to come. The Mt. Airy Village Fair will return in the fall. So will the Friday night community dinners in Ambler. More workshops and member forums are being planned as well.

We’re not planning to start serving bubble tea, although considering Mixue’s success, perhaps we should give it some thought. I doubt we would be able to replicate their vibe.

Don’t fret, though. If you’re anxious to check out a Mixue for yourself, you probably won’t have to wait too long. Earlier this year they registered their trademark in the United States; it’s only a matter of time.

Oh, as for the top four, here you go: McDonalds, Subway, Starbucks and KFC. What would Earth be without them?

See you around the Co-op.



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# Hill Rotarians Close the Circle of Friendship and Service

by Barbara Sheehan, for the Shuttle

**W**EAVERS WAY MEMBER CATHY DAVIS FIRST BECAME familiar with Rotary International and their work as an outreach coordinator for Hosts for Hospitals, an organization that provides temporary housing for patients who are seeking medical treatment at area hospitals, along with their families. During that time, she spoke at many Rotary clubs in the region, hoping to recruit hosts for her organization.

In 2020, after several visits, Davis, a realtor with El-fant Wissahickon, was impressed enough to join the Rotary Club of Chestnut Hill. She feels her decision has added meaning to her life, as well as providing her with a network of close friends.

The Chestnut Hill Rotary, whose coverage area also includes Germantown, Mt. Airy, and some surrounding communities, meets for breakfast at 7:30 a.m. every Wednesday at Widener Hall at the Center on the Hill, next to Chestnut Hill Hospital. In addition, the group holds three meetings per month, featuring presentations by partners and members on their work or service projects. The fourth meeting of the month is a business meeting.

The breakfast get-together is a way for nonmembers to get introduced to the club. Upcoming guest speakers include:

- June 14 Lee Berg, an information technology teacher, will share tips on how to avoid Internet scams.
- June 21 Paul Quintavalla will talk about the work of Rotaplast International, Inc., which helps to treat children with cleft lip or palate, burn scarring and other deformities.
- June 28 Dr. Sandy Cayo and David Ehrenkrantz will discuss HEAL Pignon, a visiting medical team training program that they started in Haiti.

In addition to keeping members informed about important current events, the weekly presentations introduce them to partnership opportunities.

### Many Ways to Keep Busy

When Chapter President Andy Sears moved to the area from Florida six years ago, he found that joining the Rotary was a good way to make friends and learn about the area. He finds that he participates in more service activities because he knows the other volunteers.

The Hill chapter engages in recurring service projects, including delivering sandwiches and snacks twice a



Frank Hollick and Frank Niepold add a new coat of paint to the dining room at Face to Face Germantown.

month to clients at Prevention Point of Philadelphia, a Kensington-based agency dedicated to harm reduction. They collect electronic recyclables monthly and deliver them to PAR Recycle Works, a job training and recycling organization in Hunting Park. Three times a year, volunteers do seasonal landscaping maintenance at the Pergola, a neighborhood pocket park maintained by the Hill's Garden District.

In addition to the regular service projects, the group also performs one-off and annual service projects, like painting at Face to Face Germantown and at J.S. Jenks School in Chestnut Hill, planting gardens at Emlen School, and conducting a coat drive for Prevention Point.

Along with the breakfast get-togethers and service work, the Rotary hosts a monthly happy hour on third Thursdays of the month at a local restaurant, and a monthly social at a member's house on the fourth Friday. They also organize annual fundraising events such as wine tastings, a lobster fest and a chili cookoff. The club raises about \$18,000 from fundraisers each year, which allows them to award grants to local and international causes.

"We like to say, 'come for the service, stay for the fun,'" said member Maggie Stoeffel.

Individual membership dues for the Rotary are \$400



photos courtesy of Chestnut Hill Rotary

(top) Rotarians put together 100 bags of food for participants at Prevention Point of Philadelphia in Kensington on Martin Luther King Day. From left, Maxine Dornemann, Maggie Stoeffel, Rebecca Anwar, Denise Chapline, Ellen Williams, Jay Pennie, Lena Keda, Carol Tyler, and Bonnie Thatcher.

(bottom) Chestnut Hill Rotary volunteers regularly help maintain the plantings at the Pergola at Cresheim Valley Drive and Germantown Avenue. From left to right, Herb Henze, Larry Schoefer, Dave Stoeffel, Carol Bates, Chris Spolsky, Maggie Stoeffel, Carol Tyler, Randy Williams, Tom Lloyd.

annually; that covers the cost of the weekly meetings, rental space and dues to Rotary International. While the fee might seem prohibitive to some, Stoeffel said it demonstrates a commitment on the part of each member.

"It is just enough to make you say, 'Is this a commitment I want to make?'" she said. "We want people to be part of our group who are going to be active and care about our mission."

All are welcome to join the weekly Wednesday breakfast meetings; free parking is available at the Presbyterian Church of Chestnut Hill parking lot. Nonmembers are also invited to participate in the club's service activities. For more information, go to their website: [www.chestnuthillrotary.org](http://www.chestnuthillrotary.org).

## WEAVERS WAY EVENTS AND OFFICE HOURS

### Fresh Spring/Summer Recipes for Entertaining

**Tuesday, June 6 6:30 - 7:30 p.m.**  
**Reshmi Nair & Seema Vaidyanathan**  
Join local chefs Seema and Reshmi in our Ambler store to learn new recipes for entertaining this summer. They will prepare roasted spiced cauliflower on a bed of creamy labne and cottage cheese yogurt (an Ottolengi inspired recipe), Kosambari - soaked raw mung beans and vegetable salad with carrots, cucumber, coconut, finished with zingy tadka tempering and lastly a tasty spring pasta salad with ricotta, lemon, asparagus, peas and fresh herbs. A variety of dishes to make entertaining fun and tasty!  
This is an in person workshop which will be hosted in the café of our Ambler store. Weavers Way Ambler is located at 217 E Butler Ave.

### Befriending Yourself

**Saturday, June 10 2:30- 3:30 pm**  
**Claudia Apfelbaum**  
In this difficult world, where there are so many things to worry about, an essential element to staying alive is staying connected to one's self, one's inner truth. Knowing oneself is not easy. Most of us, growing up, were not encouraged to know ourselves. As adults, we have to regain contact with ourselves. We have to learn how to lean in and hear ourselves. In this workshop, we will explore some of the shadows preventing "hearing" and learn strategies for tuning and listening to ourselves, so that we can better befriend ourselves.  
This workshop is an in-person event and will be hosted at our Germantown Outreach office located at 326B W Cheltenham Ave, Philadelphia.

### Bulk Basics

**Every Sunday Noon - 2:00 p.m.**  
Get Tips from Co-op Members!  
Ambler Bulk Department

### Membership Office and Notary Hours

**Mt Airy: 555 Carpenter Lane**  
**Membership and Notary Services**  
**Monday - Friday**  
**11 a.m. - 5 p.m.**

### New Member Orientation

**Monday, June 12**  
**6:30-8 p.m.**

## EVENTS ARE FREE

For more info: [www.weaversway.coop/events](http://www.weaversway.coop/events)



# Seventy Years of Integrated Summer Fun at Mt. Airy’s Allens Lane

by Debbie Lerman, for the Shuttle

ALLENS LANE ART CENTER, CELEBRATING ITS 70TH Anniversary this year, was founded by a group of educators and activists who were committed to social and racial justice. That commitment was reflected in the arts classes offered to children from Germantown and Mt. Airy beginning in 1953, and in its summer camp, which started the same year and was the first integrated summer camp in Philadelphia.

In archival documents recently discovered at the art center, a report on the 1965 camp stated that it had been “widely accepted as an organization of quality by a discerning public.”

It goes on to say that the camp “is truly a service organization concerned with the welfare of people. Its climate of wholesome human relations, the availability of wholesome creative experiences, a well-balanced program with consideration for the cultural as well as the physical aspects of human development, concern about health and safety, the joy of participation, and the furtherance of spiritual values are clearly recognized and generally accepted.”

At the time, the day camp consisted of three divisions: nursery, regular camp and a counselor-in-training program.

Every year since, the camp has served hundreds of children from surrounding neighborhoods, with programs in visual and performing arts for ages five through 13. The CIT program continues to attract young leaders and emerging artists.

Carla Saunders, a CIT from summer 2021, described the camp as her “summer home away from home” since she was five years old. “Only this year, when I became a Counselor-in-Training, did I realize all of the hard work that went into making this camp such an awesome place,” she said, adding, “Allens Lane Summer Art Camp Forever!”

Chloe Collet, another longtime camper, found her passion for acting at Allens Lane, which she attended between ages seven and 13. She starred in four end-of-summer camp productions and “really shined on stage,” according to her mom, Molly. Now 15, Chloe is perusing an acting career and is represented by CESD Talent Agency in New York City. She is also pursuing her acting with a private coach and through education programs at the Atlantic Acting School, also in New York.

For information and registration on this year’s camp, visit [allenslane.org/summer-camp](http://allenslane.org/summer-camp).



Clockwise from top, A group of campers from the summer of 1965; campers perform a routine in the summer of 1998; a production of The Wizard of Oz from last summer; a camp performance from the summer of 1998, and a group of camper performers from the summer of 1965. Photos courtesy of Allens Lane Art Center.

# Parents Save Time, Money and Clutter with Baby Gear Group

by Aubrey Sheretta, for the Shuttle

PARENTHOOD BRINGS WITH IT IMMENSE JOY AND love, but it also comes with a myriad of expenses, decisions and...stuff. From bassinets and high-chairs to carriers and strollers, the time that goes into research and the cost of purchasing baby gear can quickly add up.

It doesn’t stop when baby is born. When parents finally use their carefully curated items, it’s inevitable that they will need a different size or version to better suit the needs of their family (we all know someone who laments buying the wrong high-end stroller). And the biggest challenge is that babies grow out of gear in the blink of an eye!

Recognizing the need for a more efficient, cost-effective solution, Philadelphia mom Bo Zhao created Baby Gear Group in 2020. It’s a kind of “library” with the most popular items available for long-term rentals.

“My mission is to change the way parents gear up for their babies, to one that prioritizes sustainability and community,” she said.

While preparing for the arrival of her first daughter, Zhao experienced the challenges of what to buy firsthand. She found herself wondering if someone could just tell her what gear she’d need and let her try the items at home without having to expose

herself or her baby to germs.

“Can I get the nicer stuff but also not spend an arm and a leg?” she asked. “I’m happy to get pre-loved items, but are they going to be clean and complete? And can someone get these things out of my home when I’m done so it’s not cluttering up my limited space and I don’t have to think about storing or selling them?”

Baby Gear Group allows parents to try instead of buy, keep what works and swap what doesn’t, and give back the items once they’re outgrown. It then finds the next family to love the gear, keeping it out of landfills and reducing the unnecessary manufacturing of new items.

The group won the Philly Family Magazine LOVE Award for Best Baby Gear Resource in 2021 and 2022, and articles about them have appeared in The Philadelphia Inquirer, GRID magazine and on Parents.com.

In partnership with Weavers Way, the group is offering 50% off their first month of membership. You can sign up for a monthly plan to cover all your gear needs or rent a la carte to test out items at a fair price with no commitment. Use code WEAVERS at [babygeargroup.com](http://babygeargroup.com) to get started.



photo courtesy of Baby Gear Group

Bo Zhao and her daughter.

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A Friendly, Positive Presence Who Left Us Too Soon

(Continued from Page 3)

giving treats to the dogs that would come in the store,” she wrote. “He was a light at Weavers Way Mt. Airy and will be sorely missed.”

Mt. Airy Bulk Buyer Juli Cardamone got to know Terry while working with him at Across the Way. She wrote the following after getting the news of his death.

*Oh, sweet Terry,*

*This is so strange. I keep waiting for you to text me a picture of Bean or the "grounds" at your house and looking for you to come up the steps yelling "Jules!" and giving me a hug.*

*Terry's friendship will hold a special place in my heart forever. When I first started at the Co-op, I hadn't lived or worked in Philadelphia in three-plus years. I was so nervous I would say something wrong, or that no one would get my sense of humor. But then I started working with Terry, and he just got it.*

*He was a breath of fresh air. He kept things light and funny, but he also carried a lot. Everything he said was deep and from the heart. No matter what was going on in either of our worlds, we could always make each other laugh and smile — even if some (a lot) of those laughs were over nuts, deli pickles and happy balls.*

*Terry was resilient. He knew and frequently reminded me that if something went wrong, it wasn't the end of the world, and everything would work itself out. He was right, as always. There was a calmness about him that was also alert. He could make the hardest situations look like a piece of cake and I always admired his people skills and confidence. We are all extremely lucky to have known someone like him.*

*It doesn't seem real, and we are all grieving in different ways. There will never be a gentler, funnier Terry. I keep reminding myself to hold onto the lightness he carried and his ability to make people smile.*

*He had such a way of connecting with people in so little time.*

*The Co-op will not be the same without him. I will miss our conversations and time together so much. Saturdays at ATW and in life will always be Disco Saturdays and “Hung Up” by Madonna will always be on repeat.*

Co-op members Lucy Bell Jarka-Sellers and her daughter, Sophy, heard about Terry’s death while shopping in Mt. Airy. They considered him a friend, even though they only saw him at the store.

“Once last year, we came into the Co-op on one of the first warm days of spring. People were lingering outside in shorts and dresses,” Lucy Bell wrote.

“You two probably think this is nice, right?” Terry said to us with characteristic friendly irony.

“He explained that he dreaded the summer heat and saw this warm, sunny day as a preview of what was to come. We laughed — we felt the same way! It was a happy conspiracy of warm weather Scrooges.”

Tasha Waldrop, operations tech for Weavers Way’s IT department, mostly saw Terry during his breaks at 555 Carpenter Lane, where many of the Co-op’s administrative offices are located. She shared these thoughts:

*This one hits me hard. He was one of the good ones, kind and loving. His love for animals and his cat, Bean, was endearing; he wanted to share pictures of her with everyone.*

*I saw him often, and he even let me call him “Chuck” (all his good friends did, he said). When I did, it would always make him chuckle to himself. His laugh was infectious. I looked forward to seeing him and I will miss his smile and his sweet nature with my whole heart.*

Two Newbies Sign On and Two Veterans Return to Our Board

(Continued from Page 1)

**Benjamin Bartley**  
**Kristin Haskins-Simms**  
**Michael Hogan**  
**Kacy Manahan**

Benjamin and Kacy, who were elected to three-year terms, are joining the Board for the first time. Benjamin’s previous experience as a board member of a large cooperative comparable to Weavers Way should serve us well. Kacy is an environmental lawyer for a regional not-for-profit organization and brings a perspective that broadens the context for the impact of the Co-op while also adding her legal skills to the Board.

Kristin will be adding a three-year term to her previous one-year term. Having grown up as part of the Weavers Way community since the Co-op’s earliest days, she has been an active participant in many matters related to the Germantown expansion. Michael, the current treasurer, will continue his tenure for a second three-year term. His financial background adds invaluable benefits to our work.

Board officers will be elected at the June 6 meeting. In addition to regular business, the Board will be welcoming the newest members and thanking outgoing members Frank Torrisi and Una Kang for their service. All members are invited to attend the meeting, which begins at 7 p.m. that evening, as a guest. For information, contact [boardadmin@weaversway.coop](mailto:boardadmin@weaversway.coop)

And please consider joining the Leadership Committee and playing a role in the recruitment and preparation of candidates for the yearly Board election. “Democratic member-owner control” is one of the International Cooperative Principles that the Co-op was founded on, and the Leadership Committee invites you to participate in strengthening this principle. For more information about the committee, please contact [leadershipcommittee@weaversway.coop](mailto:leadershipcommittee@weaversway.coop).



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# Historic Germantown Taps Three As 2023 Hall of Fame Inductees



Barbara Bullock



Sharmain Matlock-Turner



Rep. Steven Kinsey

**H**ISTORIC GERMANTOWN WILL INDUCT A STATE representative along with leaders in the arts and business communities into its Hall of Fame at Germantown Friends School on June 8.

Artist and educator Barbara Bullock, 201st District State Rep. Stephen Kinsey and Sharmain Matlock-Turner, CEO of the Urban Affairs Coalition, are this year’s honorees. The gala is the annual fundraiser for Historic Germantown.

Bullock is a lifelong Germantown resident who received her training at Fleisher Art Memorial, the Hussian School of Art and the Pennsylvania Academy of Fine Arts. Over the course of five decades, she has produced a body of work that comprises paintings, sculpture and multimedia visual art rooted in themes of social justice and inspired by African culture and mythology. Her work explores profound questions regarding identity, spirituality and the artistic process.

Bullock is also a revered arts educator and advisor who has led classes in museums, schools and even prisons. She was twice recognized as a Distinguished Teaching Artist by the New Jersey State Council on the Arts. Her work has been exhibited at LaSalle University’s Art Museum and Swarthmore College’s List Gallery, and is also in the permanent collection of numerous museums and foundations in Pennsylvania and New Jersey. She will be the subject of a retrospective at Woodmere Art Museum in Chestnut Hill from Sept. 23-Jan.24, 2024.

Matlock-Turner is the first woman CEO of the Urban Affairs Coalition, which links government, business, neighborhood and individual initiatives to improve quality of life, build wealth, and tackle pressing local issues in urban areas. Since 1999, she has led efforts to identify common goals and to weave together disparate entities to support poverty reduction and expand the middle class. Her work focuses on improving life chances for youth and young adults, building wealth in low-income communities, forging strategic partnerships, and strengthening the nonprofit sector through fiscal sponsorship. The organization has successfully raised and managed more than \$1 billion in public and private funds over its 50-plus year history.

Matlock-Turner is cofounder and chair emeritus of West Oak Lane Charter School. She serves on many boards and committees, including the Philadelphia Equity Alliance, the Philanthropy Network of Greater Philadelphia and the Public Citizens for Children and Youth Advisory Council. She previously received the Philadelphia Inquirer’s Diversity and Inclusion Award and the Philadelphia Business Journal’s Most Admired CEO Award. She holds a bachelor’s degree in education from Temple University and in 2005, she was one of three local nonprofit leaders who received a scholarship to Harvard University’s Strategic Perspectives in Non-profit Management program. In addition, she is a senior fellow at the University of Pennsylvania’s Fels Institute for Government.

Kinsey, a resident of Northwest Philadelphia, was educated in the city’s public school system, and earned a bachelor’s degree from West Chester University and an MBA from Eastern University. He was elected to the state House of Representatives in 2013 and served as chairman of the Pennsylvania Legislative Black Caucus for the 2019-20 legislative session. He is currently chairman of the Subcommittee on Health Equity of the PLBC, as well as chairman of the newly established Bipartisan Caucus.

Kinsey serves on several subcommittees dedicated to fair access to public health and services for historically disenfranchised groups. He has advocated for affordable health care, equitable education, and a state economy that offers ample opportunity and benefits to all Pennsylvania taxpayers.

During the pandemic, Kinsey created the Northwest COVID-19 Coalition. He is actively involved with local schools and community organizations throughout the Northwest and promotes leadership training and mentoring initiatives for youth throughout the state.

The evening will include live jazz, a dinner provided by Fidler Square’s Bacchus Market and Catering, a live auction, desserts by Frosted Fox Cake Shop in Mt. Airy and an award ceremony featuring the honorees. An after-party will take place at Attic Brewing in Germantown. Tickets are \$125 each; to purchase go to [www.historicgermantownpa.org](http://www.historicgermantownpa.org) and click on the Hall of Fame graphic.

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# Park Service Grant Will Boost Eco-Village Efforts at Carpenter Lane

by Josephine Gasiewski Winter, Executive Director, West Mt. Airy Neighbors

WEST MT. AIRY NEIGHBORS AND our partners are thrilled to share that we've received an assistance award from the National Park Service — Rivers, Trails and Conservation Assistance program. The grant will support the community-driven development of an eco-village collaborative project in West Mt. Airy near the Carpenter Lane train station.

Proposed onsite efforts include native plant propagation, a tree nursery, rainwater collection, soil remediation, a wetlands area, raised garden beds, a micro-nursery to support greater biodiversity, pollinator patches, a gathering space for Mt. Airy Tree Tenders, and more. We invite you to come to our future community sessions to contribute your ideas and help us co-create the vision — or just stop by and check out the site!

The partners on the project who provided letters of support for the application include SEPTA; Sustainable Choices, LLC; Mt Airy Tree Tenders; Pleasant Advisory Council; Henry H. Houston Elementary; Glitter shared block cleaning service; East Mt. Airy Neighbors; ECHO Systems, and Mt. Airy Community Development Corporation. We are grateful for their continued partnership.

The area near the station is owned by SEPTA, which has already completed the initial heavy landscaping of the area, including removal of dead and invasive trees. Once the project is completed, this area will provide a prime opportunity for community engagement. As described in our project application, “This hub is going to be a fun, engaging space to be in

community with neighbors, working toward a common goal that better the natural environment we all share. We anticipate on-site educational opportunities for children and adults.”

The plot, which is located at the back of the station, is approximately 200 feet long by 100 feet wide and sits past the edge of the parking lot. It was previously neglected, with the railway on one length and a failing fence on the other. Neighbors often reported dumping in the area, but since the project started, that has stopped.

We've already begun re-treeing. We purchased 25 new trees for the edible hedgerow, including apples, pears, figs, serviceberries, mulberries, and chokeberries. We've also received complementary grants — one from the Society of Women Environmental Professionals to build six large raised beds filled with fresh soil to support our on-site intergenerational gardening program, and the other from Feet First Philly and the Clean Air Council to create a Junior Tree Tenders program for youth in our community,

The NPS-RTCA grant will be used immediately to help arrange community listening sessions and identify additional partners and funding sources. The sessions will allow us to collect community input and create both a master plan for the site and a maintenance schedule. Additionally, RTCA will examine and identify with project partners other spaces in the broader community that could become future greening sites, gardens or eco-hubs.



photo by Jo Winter, WMAN

The area along the tracks at SEPTA's Carpenter Lane Station in West Mt. Airy before brush and invasive trees were removed prior to the start of community revitalization efforts.

Right now, we have huge piles of wood chips that need to be spread to level the terrain, feed the soil and limit weed growth. If you'd like to get in on the chipping fun, or become involved in any capacity, please contact me: josephine.g.winter@gmail.com.

WMAN President Steve Kendall wrote, "This grant is a remarkable step in realizing one of the core visions for WMAN and Mt. Airy that we put forward two years ago. It literally plants seeds that can bring together our commu-

nity in positive work. It reminds me of a quote from John Carlyle: ‘All work is as seed sown; it grows and spreads and sows itself anew.’ Isn't that just what civic associations like ours are all about?”





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# Germantown Firm Launches Online Guide for Starting a Nonprofit

**A**GERMANTOWN-BASED LAW FIRM HEADED BY A Weavers Way member recently created an online toolkit of resources for those who want to start a nonprofit, with the idea of demystifying the process and making it more affordable to all.

Cheshire Law Group, founded by Co-op member Morgan Cheshire, launched PAnonprofitlaw.com, which provides state-specific legal tools that serve the day-to-day and strategic needs of nonprofits. Tools on the site range from ready-to-use templates to guides to annotated legal statutes.

By providing the toolkit, the firm, which has served over 500 nonprofits, hopes to increase diversity, equity and inclusion for all who are looking to start

and run a nonprofit by providing expert-made free and low-cost legal resources. Currently, 87% of all nonprofit CEOs are white, and the unrestricted assets of Black-led organizations are 76% less than their white-led counterparts, according to a May 2020 article in Stanford Social Innovation Review.

Furthermore, expert nonprofit legal resources tend to be cost-prohibitive. In addition, opting for pro bono legal assistance can be problematic, because the lawyers doing the work are not nonprofit legal experts, which can result in costly mistakes.

The site features a step-by-step guide to building a nonprofit from the ground up. The complete kit is available for sale as a digital download, along with

guide sheets on the fiduciary duties of directors of nonprofits, designating a future successor member of a nonprofit and more. Future upgrades will include information on mergers, dissolutions and governance and annual compliance.



## Learning the 3R's in One Mt. Airy Room



photo courtesy Library of Congress

"Beggartown" School, 6669 Germantown Ave., Constructed: circa 1740



photo by Monica Gonzalez

**T**HIS COLONIAL STYLE BUILDING ON GERMANTOWN Avenue, which was most recently occupied by Alena's Cafe, was built around 1740 as a single-room schoolhouse with one and a half stories. "Beggartown" School taught basic skills like reading, writing and arithmetic — a less sophisticated education than was offered by some schools in the area at the time. The interior was altered in 1840, then restored in 1915, but other than a few floorboards, little of the original interior remains. It was listed on the National Register of Historic Places in 1971 and is a "contributing building" in the Colonial Germantown Historic District.

This colonial style building on Germantown Avenue, which was most recently occupied by Alena's Cafe, was built around 1740 as a single-room schoolhouse with one and a half stories. "Beggartown" School taught basic skills like reading, writing and arithmetic — a less sophisticated education than was offered by some schools in the area at the time. The interior was altered in 1840, then restored in 1915, but other than a few floorboards, little of the original interior remains. It was listed on the National Register of Historic Places in 1971 and is a "contributing building" in the Colonial Germantown Historic District.

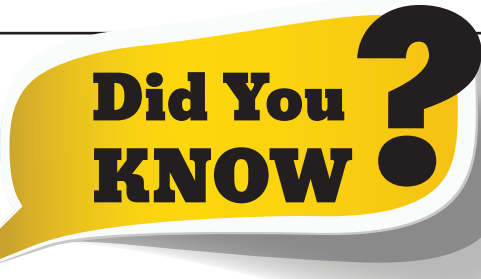
### West Mt. Airy Neighbors Historic Preservation Initiative

Mt. Airy has a distinct character due to its diversity, civically engaged people, the natural beauty of and around the Wissahickon Valley, and its historic architecture spanning nearly 300 years. The factors that make this place special require dedicated and active stewardship.

Preserving our historic resources is the focus of West Mount Airy Neighbors Historic Preservation Initiative. The goal of the WMAN Historic Preservation Initiative is to identify the character-defining features of the community and take a proactive stance to recognize and protect the historic built environment for the future.

For more information contact wmanhpi@gmail.com.

—Monica Gonzalez



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— Richard Louv  
Last Child in the Woods

We'd like to add that they also have a whole lot more fun.



# Reggae is the Soundtrack/ For Caribbean's Oppressed



*This month in the Shuttle, the Co-op's Diversity, Equity and Inclusion Advisory Committee highlights an aspect of Caribbean culture as part of Caribbean Heritage Month.*

REGGAE, WHICH WAS BORN IN JAMAICA in the mid-to-late 1960s, emerged as a musical style of oppressed people there. The term was popularized in 1968 with the recording and release of "Do the Reggay," by Toots and the Maytals. Steve Barrow, a reggae scholar, traced the phrase to "streggae," which is slang for a poorly dressed woman.

Bob Marley, reggae's most acclaimed musician, ascribed the expression to "regi," a Spanish phrase for the king's music. The bass guitar commands the lead, with instrumental accompaniments that include horns, electric guitars,

keyboards, drums, vocals and more. Reggae deliberately transmits messages and identifies repressive political, social and economic systems while praising and elevating the nobility of living. Its power lies in its slow, steady cadence, which creates euphoria and soothes the body, mind and spirit.

—Rosa Lewis



photo by Betsy Teutsch

Four-year-old Nadav Teutsch, grandson of Shuttle reporter Betsy Teutsch, claims the back seat of SEPTA's 34 trolley on March 7 at the terminus on 62nd Street in West Philly. He and his grandmom fulfilled a pre-COVID plan to ride the 34 to the end of the route and back, as an homage to the trolley from "Mister Rogers Neighborhood." Earlier this year, Betsy wrote a two-part guide to SEPTA transportation for the paper.

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The Backyard Beet

Baby Greens Make a Good First Step Toward Growing Your Own Food

by Chris Mattingly, for the Shuttle

SPRING IS THE SEASON OF ABUNDANCE, and what better way to celebrate it than by growing fresh baby greens in your own backyard? Baby greens are young and tender salad greens that are harvested before they reach full maturity. They offer a mild, sweet taste and delicate texture that complements any meal.

This spring, we’re growing 2,314 square feet of baby-leaf greens in 66 gardens. We use scannable plant labels to educate and inspire our clients. After noticing that “Baby Greens” was the most scanned label, we decided to launch a Harvest Guide series, starting with baby greens as our first topic.

In the spirit of education and inspiration, we’ll share our best advice on growing, harvesting, storing and cooking with baby greens so you can make the most of your backyard harvest.

Homegrown, Healthy and Easy

GROWING BABY GREENS IS AN EASY WAY TO ADD fresh, homegrown ingredients to your meals. Many garden coaches recommend baby greens as a starting point for new gardeners. To start, select your favorite varieties of baby greens such as arugula, kale mix, or spicy greens mix. We love Johnny’s Seeds blends of seeds called greens mixes, some of which include spicy and complex flavors, such as their Premium Greens Mix. Sow the seeds directly into a prepared raised bed.

Two benefits of growing baby greens in a raised bed are improved drainage and warmer soil temperatures, which allow for earlier planting in the spring and a longer growing season in the fall. Baby greens can



One of Backyard Eats’ bountiful raised beds. Salad, anyone?

photo courtesy of Backyard Eats.

sprout within seven to 14 days of planting and typically reach maturity for harvest within 20-30 days.

To get the most out of your baby greens, harvest them when the leaves are at least three inches tall by cutting the leaves about two inches above the soil using a sharp, serrated knife or pair of scissors. Most greens will regrow from that point, allowing for multiple harvests throughout the growing season.

Another option is to grab a handful of leaves from the top and bend them back to cut as close to the leaf stem as possible. This way, you can throw a handful of cut leaves right into the salad spinner without any additional work!

Storage and Cooking Tips

Storing baby greens properly is important to maintain their freshness and flavor. Start by washing them thoroughly with cold water and drying them with a clean towel or salad spinner. Then wrap the greens in a damp paper towel and place them in a plastic bag in the refrigerator. This is the optimal way to store baby greens and will keep them fresh for up to a month when home-grown and stored with care. No more soggy store-bought lettuce!

Baby greens are packed with flavor and nutrition and can be used in a variety of dishes. They are a great addition to salads, sandwiches and smoothies, and can also be used as a bed for other dishes such as grilled chicken or fish.

Baby greens aren’t spring’s only “cut and come again” crop. Lettuce, kale, Swiss chard and collard greens are great for growing to medium or full-grown size while taking two to three leaves at a time. To keep production ticking along, never harvest more than one-third of the plant’s leaves at a time.

If you’re looking to grow your own food, look no further than baby greens for a place to start. Do you have a favorite baby greens recipe that you’d like to share? Is there another late spring plant that you’d love to see us highlight? Let us know!

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

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# Tomato Trellising: Three Methods for a Successful Harvest

by Adam Hill, for the Shuttle

TOMATOES, THE MOST POPULAR GARDEN VEGETABLE, grow on vines that may reach eight feet or higher. If left on their own, the plants will sprawl on the ground, leaving their abundant fruit vulnerable to rot. That’s why gardeners have devised a variety of ways to give the vines the support they need.

I recommend three tomato trellising methods, depending on the type of tomatoes and how they are being grown.

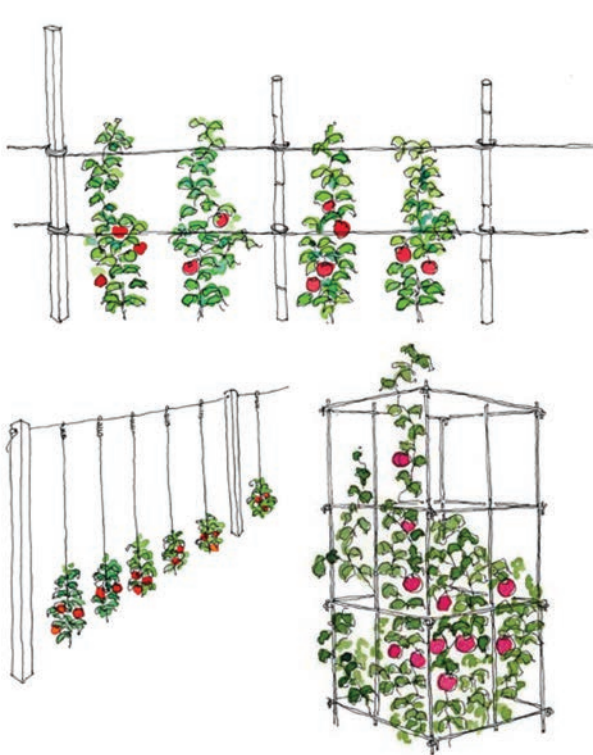
### Cages

This is one of the most common methods of trellising for the home gardener. Traditional tomato cages are best for determinate (or bush) tomatoes, which top out at about five feet tall. They also work well when you’re growing in pots. Square designs are sturdier than cone-shaped models and give you better access to the ripe tomatoes. You can also clip or tie the plant to the cage to ensure the vine is supported properly.

### Stake and Weave

This method is highly efficient for propping up tall plants in a bed or a row, and it’s effective for most tomato varieties. To start, leave at least 18 inches between the seedlings when planting. Get sturdy stakes — thick bamboo or steel fence posts are good options —and nylon twine that doesn’t stretch or break down during the season.

When the plants are about a foot tall, drive in a stake at each end of the row, then add a stake after every two plants. Starting about eight inches above the ground, tie a length of twine around the first stake and weave the twine along one side of the plants, looping around each stake as you go. When you reach the last stake, loop the twine around the stake and pull it taut, taking care to not damage the plant’s stems. Then weave the twine along the other side of the plants to sandwich them between the two strings. As the plants grow taller, weave additional lines of twine about every six to eight inches up the stakes. You should also prune your tomato plants so that they have at most two or three main stems. This allows air to flow around them, which reduces the risk of fungal diseases on the leaves and fruit.



### Vertical Trellising

This is my preferred method. To hold up rows of vines from the tallest (indeterminate) varieties, you can use hanging strings to create a vertical trellis. Start by driving in sturdy, eight foot tall wooden or steel posts at each end of the row and every six to eight feet between them. Thread high-tensile wire, stretched tightly, through holes drilled in the tops of the posts.

Alternatively, you can build a simple frame from ¾” electrical conduit. Tie twine to the wire or frame at every point where a tomato vine is growing; the twine should be long enough to curl around the base of each plant. I like to use tomato roller hooks, which have a spool of twine attached to a hook that hangs on the top wire. I would also recommend plastic tomato clips (a box of 1,000 costs about \$20 and they can be reused from one season to the next) to connect the stems to the twine without damaging the plants. With this method, you need to prune each plant to leave just one stem. This method



requires a bit more setup and ongoing pruning, but you’ll be rewarded with healthy plants and the highest quality fruit.

Producing a delicious, bountiful harvest of tomatoes each season doesn’t have to be complicated. However, because tomato vines are delicate and require support to grow properly and efficiently, it is important to adopt the right method of trellising for your type of plant and to maintain your plants and trellis method as the plants grow. With these methods in mind, you’ll be more prepared for a successful growing season and healthy, thriving plants.

Adam Hill is associate director of community gardens for the Pennsylvania Horticultural Society.



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# Cremation Isn't as Earth Friendly as You May Think

by Sandra Folzer, Weavers Way Environment Committee

ABOUT A DECADE AGO, I WROTE AN ARTICLE ON GREEN burials. This is an update for readers to consider them as an alternative to cremation.

Many of us try to live a sustainable lifestyle, conserving energy and avoiding plastic when possible, but that thinking goes up in a cloud of smoke when we die. When people choose to be cremated, they are promoting climate change by wasting energy and polluting the air. If you've advocated for the environment during your life, why should that change with death?

Most of my friends say they want to be cremated. I understand that, because it seems to be the easiest and cheapest way to deal with death. However, cremating one body takes two to three hours of 1,400-1,800-degree heat and uses an average of 28 gallons of fuel. That is an enormous use of fossil fuels.

I wonder if cremation is the choice because that way, loved ones don't have to think about the messiness of death. The body is burned, and we are left with clean, neat ashes. A decaying body with all its odors is an image most of us would prefer to avoid.

But death isn't pretty. Ironically, when people choose a sealed metal coffin because they imagine the body gets preserved, they don't realize the body explodes from a buildup of gases, as a rabbi friend pointed out to me.

During cremation, toxic gases like nitrogen oxide and carbon monoxide are emitted, as well as particulate matter and heavy metals. A study published in the Canadian Journal of Public Health in December 2020 found that mercury from crematoriums, which typically is released when dental fillings are burned, made up more than seven percent of total mercury emissions in the atmosphere in British Columbia.

## The Dirty Details of Cremation

Do you know what happens after a body is burned or cremated? (Maybe you don't want to know.) The skeleton is still recognizable, so that gets ground up after a metal detector scoops up any metal parts — fillings, hip and knee replacements, etc. Only after the remains are pulverized are they given to the family.

I could rationalize cremation if the fuel burned were used to heat something else. A crematorium in Redditch, Worcestershire in the UK has been supplying nearly half of the energy needs of a recreation center there since 2012, according to a February 2011 article in the Independent. Another crematorium in Durham, UK, uses the heat it generates to spin turbines for electricity. The town of Halmstad in western Sweden has been using the heat from its crematorium to heat local homes and businesses since about 2009.

Given that crematoria in the United States are not using the energy they generate to heat any buildings, the most sustainable means for burial is the green burial, a way of caring for the dead with minimal environmental impact, according

to the Green Burial Council. Traditional Jewish and Muslim burials are "green; the body is put into a plain wooden coffin with no nails and there is no embalming, because defiling the body is against Jewish law.

In a green burial, the container for the body must be biodegradable, such as cardboard or cloth. No embalming fluid, which traditionally contains formaldehyde, is used, because it's bad for the land. In addition, a study published in the Journal of the National Cancer Institute in December 2009 found that funeral directors have a much higher incidence of leukemia and brain cancer, especially those who'd embalmed bodies for 34 years or more.

In a green burial, the body is "recycled", meaning it is returned to the soil to give life to new organisms. The burial site is natural. Trees or plants may be planted, or the land is left for Nature to take its course.

There are some alternatives to cremation which use less energy, such as terramation or human composting. The body is laid with organic materials, which are then infused with oxygen to hasten the process. It takes about 60 days for the body to become soil.


It is a great alternative but is presently only legal in six states, and Pennsylvania isn't one of them.

In a water cremation or aquamation, a body is placed in a high-pressure chamber filled with water and lye. The water is heated to 200-300 degrees and in six to 12 hours all that remains are bones and dental fillings. Unfortunately, it is not yet legal in Pennsylvania or New Jersey though 20 states have legalized it. While aquamation uses 300 gallons of water, it uses only a fraction of the energy used in a standard cremation, and it emits no greenhouse gases. The remains are safe to use to fertilize plants.

In the Philadelphia area, I know of two green burial cemeteries. Laurel Hill Cemetery, located in East Falls and Bala Cynwyd, is the most expensive ; Friends Southwestern Burial Group in Upper Darby is less expensive. And if you are willing to travel, there is Greensprings Natural Cemetery near Ithaca, NY. I was impressed with their commitment to preserving the land on their 130 acres, along with providing green burials. The lower cost at Friends Southwestern and Greensprings makes a green burial as economical as cremation.

For some, green burial may be the closest we come to reincarnation. If living sustainably is important to you, so should dying sustainably. Think about it.



eco tip

### Ways to Stem the Tide of Microfibers in the Wash

by Marsha Low, Weavers Way Environment Committee

Microplastics (plastic pieces that are less than five millimeters in diameter) are often in the news these days. They are found everywhere scientists have looked: deep in our oceans, in fish and shellfish, in Arctic snow and Antarctic ice, in table salt, drinking water and the air we breathe. They are also found in our blood and lungs.

Microfibers, which come from synthetic clothing, are the most prevalent type of microplastic found in the environment. Most of the clothing we wear is made of plastic-based materials like acrylic, nylon, rayon and polyester. While microfibers are shed throughout each article of clothing's life cycle, one major cause of microfiber shedding is machine washing. Currently, most washing machines do not have built-in microfiber filters, although a few manufacturers have developed them.

Here are some ways you can reduce the amount of microfiber shedding that takes place when you do your laundry. First, wash your clothes less often. Also, try to wash only full loads. That way, there is less friction between clothing items, which reduces microfiber shedding.

In addition, research has shown that washing clothing in colder water and for shorter cycles dramatically reduces shedding. And even though most washing machines don't have built-in microfiber filters, you can catch them by using special technologies that have been developed, including special wash bags and laundry balls.

Perhaps the best way to capture microfibers is to purchase and install an external filter on your washing machine. They've been shown to capture up to 90% of microfibers from the wash.

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Norman Says:

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

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# Suggestions

by Norman Weiss, Weavers Way  
Purchasing Manager

GREETINGS AND THANKS FOR WRIT-  
ing. Email suggestions to sugges-  
tions4norman@weaversway.coop. As  
usual, suggestions and responses may  
have been edited for brevity, clarity and/  
or comedy. In addition, no idea, con-  
cept, issue, remark, phrase, description of  
event, word or word string should be tak-  
en seriously. This also applies to the pre-  
vious sentence.

The big news this month is the depar-  
ture of Nina Berryman, our farm manag-  
er for the last 15 years. She's leaving for  
greener pastures — the U.S. Department  
of Agriculture, where she'll be working  
to promote and support urban agriculture  
in Philadelphia.

Nina was instrumental in creating  
the Henry Got Crops CSA and our Farm  
Department, something that makes us  
unique among both co-ops and most gro-  
cery stores. Most of our members and  
shoppers are not CSA members, so the  
main way to see and purchase Weavers  
Way Farm produce is via displays in the  
stores and at our farm market.

Our farm produce makes up a tiny  
amount of the produce we offer, although  
there may be individual weeks when an  
individual crop makes up a significant  
portion of that item's sales; for exam-  
ple, the weeks Weavers Way Farm heir-  
loom tomatoes are available. As I like to  
point out to whomever will listen, our  
farm produce is the healthiest food in our  
midst. Growing practices are about as  
sustainable as you can get as far as chem-  
ical use, water use, labor practices, waste  
management, etc. Packaging is reused,  
transport distances are hyper short, and  
energy and fossil fuel use is limited. In  
addition, there's the whole educational/  
community presence piece of the picture.  
When it comes to the Co-op's Ends poli-  
cies, as Nina would frequently point out,  
the farms help achieve them all. Good  
luck to Nina on her new job!



Last month, I saw an article in a trade  
newsletter about "influencers" and how  
natural food retailers can use them to gain  
sales. Apparently, the role of influencer is  
evolving, and now there are classes of in-  
fluencers — from the megawatt celebrity  
down to micro-influencers (in the range  
of 10,000 followers) and now nano-in-  
fluencers (1,000-10,000 followers). The  
goal is to get influencers into your store  
and interested in items you stock, hoping  
that they will then post about it and thus  
generate sales from their followers.

Were there influencers before social  
media? I think probably so, and probably  
many were what are quaintly known as  
"authors." When it comes to healthy food,  
some of the "influencers" I think of are  
Rachel Carson, Upton Sinclair and Fran-  
ces Moore Lappé. Their writings helped  
result in the creation of the Environmen-  
tal Protection Agency, the Food and Drug  
Administration and the natural foods in-  
dustry. I guess that today, they would be  
in the mega-influencer class.

Also, recently, I also came across  
a pitch for an IHOP coffee mug diffuser  
available for \$19.99 on Amazon. It  
looks like an IHOP coffee mug but con-  
tains an electrochemical device to dif-  
fuse IHOP's Buttery Syrup coffee fla-  
vor scent throughout the room. Does this  
mean IHOP is a cultural influencer? Ap-  
parently, they are at least trying to be an  
olfactory influencer, for whatever that's  
worth. Is Amazon an influencer? Amazon  
reviews seem to be, and reviews are, for

(Continued on Next Page)

International Co-op Principles

1

Voluntary and Open Membership

2

Democratic Member-  
Owner Control

3

Member-Owner Economic  
Participation

4

Autonomy and Independence

5

Education, Training and  
Information

6

Cooperation Among Cooperatives



(Continued from previous page)

the most part, written. Maybe we’re back to authors as influencers, at least to a degree.

With so many products available via Amazon (tens of millions?), we want to point out that a couple of our suppliers stock about 35,000 items, most of which are sold in case quantities. Some members are aware of our preorder system, by which a member can ask us to order a case of anything our suppliers stock (sometimes, less than cases too, mostly in wellness and pet). If you use a lot of something we don’t stock (and that you see in Whole Foods), or just want to save about 10% on something we do stock, ask a staffer about ordering a case. We can see if it’s available to you at a decent price.

suggestions and responses:

- s: “Can we have a bread slicer in Germantown?”
- r: (Norman) We could probably work one in. We’ve gotten repeated requests for a bread slicer over the years, although never enough to act on getting one. I’ve been getting the Dead King bread we’re selling at the farm market and I find I like slicing it myself with a serrated knife. It’s an enjoyable experience because it’s tactile and you can decide you want a thin slice one day and a thick one the next.
- I suspect that slicing your own bread is also a good hand and wrist exercise, especially if you let it sit out a couple days first. I even like the sound of the knife sawing against the crust. After the third day, it also takes strength and perseverance. So slicing bread can become an overall spiritual experience that unites the senses in the practice of feeding oneself and others.
- s: “Why is candy so often brightly colored?”
- r: (Norman) We have to go back in history to find out. The original candy was likely honey, and then confections like fruits and nuts rolled in honey — all in natural colors. Then as cane sugar was produced and people learned how to “work sugar”, we got rock candy, which had no color.



As I like to point out...  
  
our farm produce  
  
is the healthiest food  
  
in our midst.



As with many ills of modern society, the Industrial Revolution came around, people got creative and entrepreneurial and started adding flavors and other ingredients to sugar (including chocolate, cinnamon, lemon, etc.) and the candy industry was born.

Penny candy was the first manufactured good marketed to children, and to distinguish their products from competitors, candy makers started adding coloring, which could be artificial or natural. Artificial coloring came from the by-products of coal processing (known as coal-tar colors).

Food coloring was like the Wild West before the FDA got involved. Candy (and food) producers used whatever coloring ingredients were cheapest, including

lead, arsenic and mercury. Today, the FDA regulates color additives, and theoretically only approves ones that are shown to be safe for their intended uses. In the natural food industry, generally all artificial colors are avoided, as none are considered safe.

s: I recommend the Morning Rounds from Ozery Bakery in Canada. They are in pita form and come in cranberry orange, cinnamon apple and muesli flavors. Having it in the Mt. Airy store will mean we can avoid trips to Whole Wallet!

r: (Norman) We stock a few Morning Rounds at our Ambler store. We’ll consider bringing them to Mt. Airy and Chestnut Hill. Thanks for the suggestion!

s: “I am glad to see the Chestnut Hill store now stocks Good Culture cottage cheese. However, I’ve only seen the 4% and 6% fat versions. I don’t know anyone who wants the extra fat in 6%, but I do know lots of folks who enjoy low fat cottage cheese. Would it be possible to stock the low fat (2%) version of Good Culture? Thanks!

r: (Norman) I’m showing that we sell the 2% version of Good Culture in a five-ounce size at Chestnut Hill. It may have been out when you were there due to some issues with our supplier. Let me know if you don’t see it next time. Thanks!

s: “Once electric cars catch on, will Mt. Airy and Chestnut Hill have charging stations?”

r: (Norman) Electric cars were popular in the 1890s, when they made up about a third of all vehicles on the road. We have no plans to invest in century-old technology. We think the future is in self-powered cars, like the one operated by Fred Flintstone.

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# “Bee” Kind to Pollinators: Our Survival Depends on It

APPROXIMATELY ONE OUT OF EVERY THREE BITES of food needs a pollinator's assistance to transfer pollen for reproduction. And since 90% of flowering plant species require pollinators, they also support healthy ecosystems that provide clean air, stabilize soils and support other wildlife.

Pollinator populations are declining, both in abun-

dance and diversity. National Red List Assessments show that often, more than 40% of bee species are threatened. Key threats include loss of habitat, overuse of chemicals and climate change. Planting a pollinator garden is a simple way to help our local population of pollinators.

— Kristy Morley, Senior Naturalist, Wissahickon Trails



## Dos and Dont's for Building a Pollinator Garden

by Suzanne Smith-Oscilowski, Environmental Educator, Wissahickon Trails

A SUCCESSFUL POLLINATOR GARDEN INCLUDES many different types of plants.

Choose a variety of native plants:

- They don't need fertilizers or pesticides
- They have a long association with local pollinators
- Choose plants with large, compound flowers such as Joe Pye weed, goldenrod and milkweed
- Avoid modern hybrids
- Large showy blooms may not produce nectar
- Pollinators may not be able to find the nectar or pollen through the fancy petals

Have several plants in bloom continuously from spring through fall:

- Overlap bloom times so there is always something in bloom, and plant in drifts
- Group three or more plants of the same species together — grouping helps pollinators find plants

Plant close together — closer than the tag may recommend:

- Planting close together will prevent weeds, so no mulch is needed

Don't mulch or use landscape fabric — native bees use the bare ground between plants.

Don't clean up the garden until spring:

- Pollinators overwinter as eggs, larvae, pupae and adults — these winter residents need leaf litter and hollow stems to survive
- Keep beds of leaves through the winter

Caterpillars eat leaves — don't panic if the plant's leaves have holes or get eaten.

Show us your pollinator friendly plants! Tag @WissahickonTrails on social media or message us photos of your plants. We'd love to see them and share them as inspiration for what community members can do at home.



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As part of the Co-op's efforts to reduce our use of single-use plastic, customers can purchase certain items in reusable containers.

There are a variety of containers available, with different deposits required.

Total Containers by Department  
(as of this month)

| Store             | Prep | Deli | Bulk | Produce | Grand Total |
|-------------------|------|------|------|---------|-------------|
| Ambler            | 3463 | 264  | 797  | 1300    | 6220        |
| Chestnut Hill     | 3253 | 409  | 781  | 0       | 4764        |
| Mt. Airy          | 1975 | 603  | 1868 | 0       | 4706        |
| Totals Sold       | 8691 | 1276 | 3446 | 1300    | 14,713      |
| Deposits Refunded |      |      |      |         | 9,875       |
| Return Rate       |      |      |      |         | 63%         |

How the Container Refund Program Works

1. Look for labels with a CRP logo on our shelves.

2. Buy the item – the cost of the container is tied to the product.

3. Once it's empty, wash the returnable item and take it to the Co-op; you'll get the cost of the container refunded.

4. Spread the word to family and friends, so they can help save the Earth, too!

Deposit Cost Per Container

Products Packed

\$2

Soups  
Cut Fresh Fruit  
(Watermelon & Pineapple)  
Bulk



\$2

Bulk, Grab-and-Go Soups  
Prepared Foods  
Shredded Cheddar, Olives



\$3

Green Beans  
Brussel Sprouts



\$4

Baby Spinach  
Micro-Greens



Note: DO NOT WRITE ON OR STICKER CRP containers.



A program run by Echo Systems with support from the Weavers Way Plastic Reduction Task Force





# Artists in Our Aisles

## Sherman Aronson

Drawing is how I look at the world, think about my work, and dream. My professional architectural work has focused on historic preservation, transportation and green design. My art is an extension of that interest and passion. As an artist and an architect, I look closely at the places we share, build and grow. I work with pencil, ink, watercolor, and digital drawing on an iPad and the PC.



My work has been shown in many Philadelphia galleries and exhibition spaces.

In recent years, I developed a series of images called “Green Cities/Urban Nature” to illustrate the importance of green spaces within our cities. Even in the dense urban contexts where we live, the trees, flowers, gardens and woods offer a sense of well-being and direct environmental benefit. I hope that these images enable people to look at our neighborhoods with a fresh view and to see places with visual dynamism.

I also explore simple forms, colors and shapes in still life settings and abstract designs, linoleum block prints and line drawings that are spontaneous, energetic and exploratory. Many of them express a sense of urban context.

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### SUBMISSIONS NEEDED

We want to feature your art in the Shuttle!

Please submit the following to Richard Metz ([thembones2@hotmail.com](mailto:thembones2@hotmail.com)):

- (Two) 4" x 6" high-resolution images (300 dpi)
- A short bio
- A short statement about the work
- A head shot
- A link to a website if you have one

# Weavers Words

## A CARPET OF CONCRETE

Without color or design  
is rolling across the country.  
The big Maple does not know  
That the winged seeds  
It drops so copiously  
Will never penetrate  
The unyielding grayness below

—Henrietta Edelschein

## THE GAS STATION

That frigid day, my tires needed air.  
High tide of snow gone out, salt flotsam left.  
I filled the tires, the wretched light blinked on,  
So turned around and went inside for help.  
Small, thin, keen eyed, rough shaven, straight away  
You checked the tires, your knuckles all tattooed.  
Apologized. Free air isn't always best.  
Took the caps from my hands, nimbly screwed them back.  
Weeks later, stopped for gas, about to leave,  
I had to go inside, acknowledge you.  
A moment's heart connection, that was all.  
“My tires are fine, but you were kind to me”.  
I held that loving kindness live and warm,  
Abiding quiet in ordinary gray.

by Hannah Roberts

**Editor's Note:** The following submission was written by Ambler Cashier Susan Morgan and her husband, David, at the Spring General Membership Meeting.

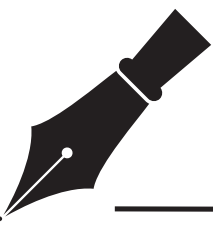
## WHY WE LOVE THE CO-OP

We love the people-to-people connections  
Especially reaching out to communities  
And making a difference  
Vastly improving grocery options  
Ensures better food for all  
Reach for the stars  
So nothing is impossible!  
Weavers Way:  
A place to be and a place to work  
You'll see us there.

—Susan & David Morgan

### Our Revised Submission Guidelines:

1. Original poems must be of a reasonable length. Lengthy poems that are the subject of a reflection will be excerpted.
2. The Shuttle editor has the final say as to whether a poem or reflection is suitable for publication.
3. The number of poems or reflections in an issue is determined by the amount of space available.
4. Members and nonmembers are welcome to submit.
5. Email your submissions to [editor@weaversway.coop](mailto:editor@weaversway.coop) and put “Poetry submission (or reflection) for Shuttle” in the subject line.





# A Bridge to a Sustainable, Accessible Future for Valley Green Run

by Ruffian Tittmann, Executive Director, Friends of the Wissahickon

FRIENDS OF THE WISSAHICKON WAS THRILLED RE- cently to receive a special gift that is helping to lay the groundwork for our future. An anonymous donor from Chestnut Hill pledged a \$150,000 matching gift to us toward the construction of our \$2.5 million Valley Green Run Restoration and Pedestrian Bridge Project, FOW’s largest capital undertaking in its 99-year history.

Construction is anticipated to begin in mid-July on the two-phase project, which will remediate the 2014 collapse of the Valley Green Run streambank and adjacent pedestrian bridge. The work will create a stable stream channel and streambank, and the new bridge will restore safe pedestrian access to this highly popular section of Wissahickon Valley Park. An architectural highlight of the new 200-foot extended walkway will be an observation platform that will provide visitors with an expansive view of the park’s schist outcroppings and historic Valley Green Bridge.

We are grateful to this anonymous donor, whose generous matching gift raises the level of every donation, large and small, toward accomplishing the project’s dual priorities: environmental conservation and making the Wissahickon more accessible and enjoyable for its more than two million annual visitors, now and in the future.

The Wissahickon, particularly the Valley Green area, has played a significant role in the lives of park visitors across generations, from the place they learned to ride a bike to where they got engaged. More than any previous FOW project, the Valley Green Pedestrian Bridge offers the opportunity to create a permanent, personal connection to this special place as well as a lasting contribution to the health of the Wissahickon Park and Creek. FOW is offering exciting in-park recognition opportunities at this project site, such as named planks on the bridge’s boardwalk, a dedicated information kiosk, engraved stone pavers and more. These are available at customizable levels of support.



An architectural rendering of the Valley Green pedestrian walkway project.

This significant project allows us to recognize the individuals and partners who make our conservation mission possible as we look toward our next century of park stewardship in 2024. In approaching this milestone, the organization’s key strategy for success is building momentum through a sustainable donor base. Contributions made through this project are helping provide long-lasting stability for FOW. They will cement our capacity to support a healthy habitat and necessary infrastructure in the Wissahickon, manage stormwater, improve the visitor experience, and engage with the community through education, advocacy and outreach.

For more information about the Valley Green Run Restoration and Pedestrian Bridge Project and in-park recognition opportunities, visit [fow.org/vgbridge](http://fow.org/vgbridge).



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COOPERATOR OF THE MONTH

Seema Vaidyanathan

**Joined Weavers Way:** Fall 2017, as soon as the Ambler store opened

**Lives in:** Ambler, with her husband, Dharma and daughters Svava (13) and Laya (9) (check if ages are correct)

**Current job:** She's a pharmaceutical executive for Johnson & Johnson, specializing in commercial alliance management.

**Why she's a working member:** "I thought it was a great opportunity for me to be part of the community and it's the spirit of the Co-op to be a working member. I'm passionate about food over-all...and I thought it would give me an opportunity to connect on the topic of food...through the Co-op with the community."



**Co-op job history:** She pivoted from doing typical in-store shifts to doing cooking demos and workshops, many of which took place in Ambler's café. She and friend Reshmi Nair hosted a workshop on June 6 in Ambler entitled "Fresh Spring/Summer Recipes for Entertaining."

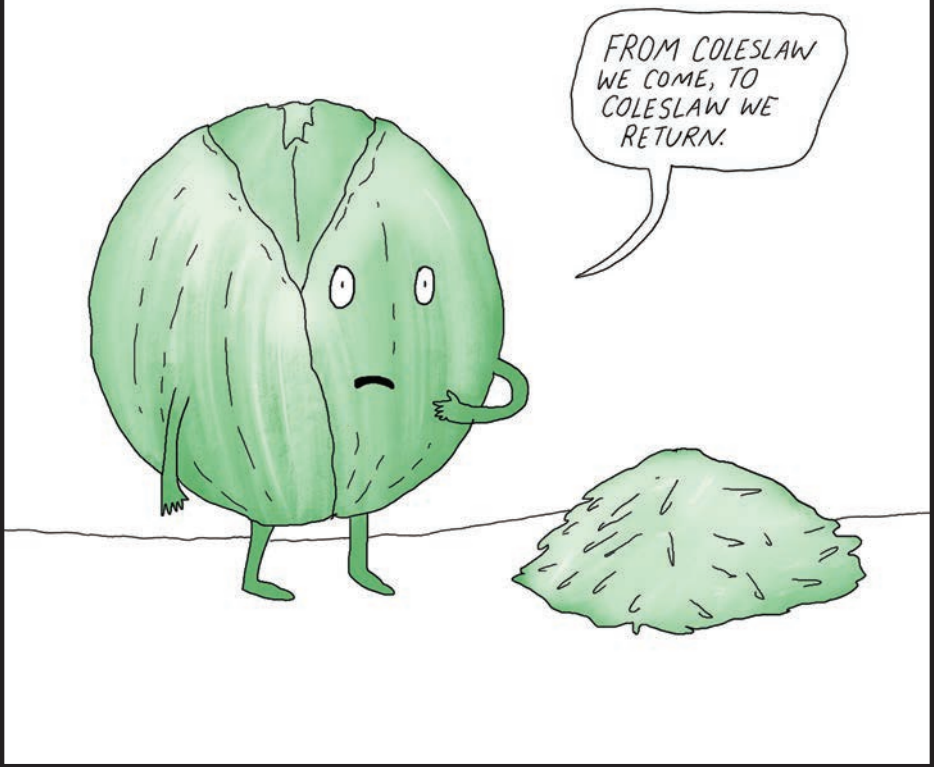
**Favorite Co-op products:** Bulk nuts, snacks (especially sesame sticks), and candied ginger; seasonal fruits and vegetables, incense sticks; Weavers Way Farm salad mix. She also enjoys the curated gift section in the Ambler store.

**Thoughts on the Co-op:** "It's a very welcoming place. You guys really care about the community and what we want and what we're asking for, even in the way that you take feedback...the staff here seem really dedicated and they really care about customer experience. And I also really appreciate your work on sustainability."

—Karen Plourde

Locally Grown

Illustration by Alli Katz



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

Weavers Way Board

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

The Board's regular monthly meeting is held on the first Tuesday of the month. Meetings are currently taking place online until further notice. Check the Co-op's Calendar of Events for the date of the next meeting.

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

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217 E. Butler Ave.  
8 a.m.-8 p.m.

215-302-5550

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[aconsorto@weaversway.coop](mailto:aconsorto@weaversway.coop)

Meat, Poultry and Seafood

Mike Lawrence, ext. 361  
[mlawrence@weaversway.coop](mailto:mlawrence@weaversway.coop)

Floral Buyer

Mira Kilpatrick, ext. 377  
[mkilpatrick@weaversway.coop](mailto:mkilpatrick@weaversway.coop)

Bulk Buyer

Ross Beauchamp, ext. 380  
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Bakery

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Deli

Karen Gemmell, ext. 359  
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Wellness

Karen Palmer, ext. 350  
[kpalmers@weaversway.coop](mailto:kpalmers@weaversway.coop)

Chestnut Hill

8424 Germantown Ave.  
8 a.m.-8 p.m.

215-866-9150

Store Manager

Dean Stefano, ext. 212  
[dstefano@weaversway.coop](mailto:dstefano@weaversway.coop)

Assistant Store Manager

Valerie Baker, ext. 215  
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Front End Manager

Sherne Williams, ext. 215  
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Grocery

Len Mears, ext. 217  
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Assistant Grocery Manager

Kriss Walker, ext. 217  
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Produce

Mike Sarver, ext. 211  
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Deli

Ann Marie Arment, ext. 208  
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Prepared Foods

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Meat, Poultry and Seafood

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Bakery

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Bulk

John Reimers, ext. 217  
[jreimers@weaversway.coop](mailto:jreimers@weaversway.coop)

Next Door

8426 Germantown Ave.  
9 a.m.-8 p.m.

215-866-9150, ext. 221/220

Wellness Manager

Nicolette Giannantonio, ext. 221  
[ngiannantonio@weaversway.coop](mailto:ngiannantonio@weaversway.coop)

Mt. Airy

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

215-843-2350

Store Manager

Rick Spalek, ext. 101  
[rick@weaversway.coop](mailto:rick@weaversway.coop)

Assistant Store Manager

James Mitchell, ext.  
[jmitchell@weaversway.coop](mailto:jmitchell@weaversway.coop)

Grocery

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Produce

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Deli

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Prepared Foods

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Meat, Poultry and Seafood

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Bulk

Juli Cardamone, ext. 142  
[jcardamone@weaversway.coop](mailto:jcardamone@weaversway.coop)

Bakery

Moises Iavarone, ext. 305  
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Floral Buyer

Ginger Arthur, ext. 317  
[floral@weaversway.coop](mailto:floral@weaversway.coop)

Across the Way

608 - 610 Carpenter Lane  
8 a.m.-8 p.m.

215-843-2350, ext. 6

Wellness Manager

Sarah Risinger, ext. 114  
[srisinger@weaversway.coop](mailto:srisinger@weaversway.coop)

Pet Department Manager

Anton Goldschneider, ext. 276  
[petstore@weaversway.coop](mailto:petstore@weaversway.coop)

DID YOU KNOW?

You can read the Shuttle online.

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



VIRTUAL NEW MEMBER ORIENTATIONS

New Member Orientations

Monday, May 15, 6:30-8 p.m.

To register visit: [www.weaversway.coop/events](http://www.weaversway.coop/events)

Become a Member

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



# Dog Adoption

**Sunday, June 25 • 11 am - 2 pm**  
**Weavers Way Ambler**

Staff and volunteers from ACCT will bring dogs in need of homes for an on-site adoption event. They will also have information about other pets available for adoption at their facility in Philadelphia.



Since its inception, ACCT Philly has reduced intake dramatically through progressive strategies such as a community cats program, surrender prevention, and intake diversion. In addition to collaborating with hundreds of rescue partners throughout the region, ACCT Philly's dedicated lifesaving staff manages a robust foster program, forward thinking return-to-owner policies, and a strong shelter-neuter-return program.



**AVAILABLE AT WEAVERS WAY AMBLER**

## *Native Plant Pots from Archewild*

**THE LEADING ECOLOGICAL RESTORATION COMPANY ON THE EAST COAST**



Native plants are low-maintenance, highly-resilient, and adapt naturally to their local environment. Due to their natural heartiness, they require less water, making them both ecologically and wallet-friendly. Native plants are also great for local pollinators! Bees and butterflies in your neighborhood have evolved alongside native plants, and mutually benefit one another.

Check out these available varieties:

- Bergamot
- Carolina Lupine
- Anise Hyssop
- Oxeye Sunflower
- Jacobs Ladder
- Lyreleaf Sage
- Spotted Joe Pye Weed
- Common Milkweed
- Purple Milkweed

**\$4.99 EACH**



**Weavers Way Ambler 217 E. Butler Ave.**