



Voting for The Board Has Begun – MAKE SURE YOU DO!

by Sylvia Gentry, Weavers Way Leadership Committee

THE 2022 ELECTION FOR THE WEAVERS WAY Board of Directors takes place now through May 7. Our bylaws require 10% of our members to vote for the election to be valid. As our membership

continues to grow, the number of votes needed for a valid election has increased dramatically over the years. So now as always, your vote matters!

This year the number of candidates running for
(Continued on Page 13)



2022 ELECTION FOR WEAVERS WAY CO-OP BOARD OF DIRECTORS



Community-Owned,
Open to Everyone

A ‘Unique Force of Nature’ Who Helped Build the Co-op

by Karen Plourde, Editor,
Weavers Way Shuttle



Madelyn Morris

MADelyn MORRIS, WEAVERS Way’s first membership coordinator, who served in that role for more than 25 years, was remembered for her dedication to the Co-op. following her death on March 6 at age 91.

Jon McGoran, who worked at the Co-op for 30 years and was the first editor of the Shuttle, described Madelyn as a “unique force of nature” who was equipped with a piercing side eye.

“If you gave her cause to huff and slowly turn to look at you, there was undoubtedly something sharp and funny coming your way,” he recalled in an email. “And if you responded in kind, you’d be rewarded with her amazing laugh.”

McGoran, who has since written 10 novels, including two series of young adult science fiction thrillers, considered

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The Shuttle

APRIL 2022

Since 1973 | The Newspaper of Weavers Way Co-op

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ENVIRONMENT COMMITTEE ANNOUNCES 2022 Grant Recipients

LAST MONTH, WEAVERS WAY’S ENVIRONMENT COMMITTEE AWARDED grants to 19 community groups, mostly for the installation or maintenance of gardens and trees. As has been the case in recent years, the committee prioritized those projects designed to help reduce climate change.

The following groups received grants this year:

- Back to Earth Composting
- Chestnut Hill Tree Tenders
- Conshohocken-Plymouth Whitemarsh Rotary Eco Club
- Depaul USA
- East Falls Community Gardens
- Families for Henry H. Houston School
- First United Methodist Church of Germantown
- Friends of Chestnut Hill Library
- Friends of Hope Lodge
- Glenside Free Library
- Gwynedd Friends Meeting
- C.W. Henry School
- Jay Cooke Elementary School
- Pastorius Community Gardens
- Philadelphia City Nature Challenge
- Philly Forests
- Pleasant Playground
- Water Tower Recreation Center
- Whosoever Gospel Mission

These groups represent a wide geographical area and address a variety of needs. For example, Depaul USA and Whosoever Gospel Mission maintain gardens for the homeless men who reside there. Philly Forests, based at Arboretum, plants trees in areas of the city that lack them.

The bulk of the funds used for the grants comes from fees collected at the committee’s annual electronics recycling event. Due to limited funds, the committee could not give grants to every applicant. Even so, we awarded nearly \$7,000 to create more gardens in our city and environs and to encourage appreciation of our environment.

—Sandra Folzer, Weavers Way Environment Committee

Why We Only Sell Fair Trade Bananas

by Jon Roesser, Weavers Way Co-op
General Manager



Editor’s Note: The following text can also be found when you click on the QR code of the Fair Trade bananas signs in the produce departments of all our stores.

ALL OF OUR BANANAS COME FROM DEMocratically-controlled, family-owned cooperatives in Ecuador and Peru. They are imported exclusively by Equal Exchange, which ensures that the growers receive a fair price for their product, including a per-box fair trade “premium” of \$1.

We have at times considered giving customers more options by also carrying conventional bananas. Unfortunately, the conventional banana industry has a long history of worker exploitation, unfair labor practices and dangerous work conditions. They rely on huge plantations, which are sprayed with highly toxic commercial grade pesticides.

(Continued on Page 6)

Permit No. 2658
Philadelphia, PA
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WEAVERS WAY CO-OPERATIVE ASSOCIATION
559 Carpenter Lane, Philadelphia, PA 19119
WWW.WEAVERSWAY.COOP
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Editor’s Note

by Karen Plourde, Editor,
Weavers Way Shuttle



EVERYONE HAS A STORY. Listening to people’s stories and putting them on the page is my favorite thing about being a reporter, even when deadline is barreling down on me. This month, I got to do two: a remembrance of Madelyn Morris, Weavers Way’s inaugural membership coordinator who died March 6 (p. 1) and a profile of Still Baking, one of our newest bakery vendors (p. 2).

In the case of Madelyn, the stories came courtesy of her former colleagues at Weavers Way: Former General Manager Glenn Bergman, inaugural Shuttle Editor Jon McGoran, former Facilities Manager Steve Hebden, and longtime Mt. Airy cashier Stephanie Johnson. I was struck by the way all of them talked about Madelyn’s knowledge of and dedication to the Co-op. With four people touching on much of the same points, you know they’re all onto something. RIP, Madelyn.

Still Baking’s story is shared by many of our local vendors to one degree or another. They have a product they believe in, one they want to get out into the wider world, and so they take the plunge. What happens beyond that can vary widely, and the outcome is often out of their hands. But they inspire us, and we root for them, because who wouldn’t rather eat a quality item than something turned out by machinery in a factory? Best wishes to them and all the local vendors chasing their dream.

I intentionally avoided going into any Shuttle revenue stuff this month; I’ll bang that drum again down the line. But the other day I looked at the number of folks who unsubscribed from the paper Shuttle last month and saw that 28 of our members made the switch. In comparison, three members unsubscribed in January and only one in February, so that number is significant. Thanks to those who did. We still have other steps to take, and we will, but it’s heartening to know the message was heard and acted upon.

Catch you in the pages next month.

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. 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, or call 215-843-2350, ext. 314, or email advertising@weaversway.coop. Advertised products or services may not be construed as endorsed by Weavers Way Co-op.

Narberth Mother-Daughter Team Learns the Ropes of the Baking Biz

by Karen Plourde, Editor, Weavers Way Shuttle



photos courtesy of Still Baking

Mother-daughter baking duo Arlene and Fern Shapiro of Narberth’s Still Baking, top. At right, a trayful of their mini pound cakes fresh out of the oven.

ADD STILL BAKING TO THE RANKS OF VENTURES Hatched During the COVID-19 Pandemic. What started as a way for Fern Shapiro and her mom, Arlene, to beat lockdown boredom is now a fledgling baking business that supplies “80% organic” mini pound cakes to the shelves of Weavers Way Ambler and Chestnut Hill.

The venture began In early 2020, shortly before the COVID lockdown started. Fern convinced Arlene to temporarily relocate to Fern’s home in Narberth from Florida, where she’d retired years before. Meanwhile, Fern, a marital and family therapist, wasn’t seeing patients or running therapy groups. After running through all the movie selections on Netflix, they were looking to do something constructive with their time.

“...She said to me, ‘I feel blue.’ I said, ‘I’m going crazy,’” Fern recalled. “...and she said, ‘Well, what do we like to do?’”

They agreed that they both loved to bake — a tradition that goes back at least to Arlene’s mother. They looked at their favorite cake recipes, decided to focus on loaf cakes, and experimented with converting them to smaller sizes.

“Some cakes got burned, some were undercooked or overcooked,” Fern said. “It was a trial-and-error period.”

Next, Fern spoke with several business owners she knew and got advice. Eventually, she approached Chris Smith, the former bakery buyer at Weavers Way Ambler. He liked their samples, and they scored their first retail outlet.

Then they really got serious. They had a professional baking and exhaust system installed in the house and added a commercial-size refrigerator and freezer. They spent a lot of time and effort on a packaging design, only to be advised later by Nancy Melley, Ambler’s grocery manager, that shoppers would think the cakes are fresher without the packaging.

“The packaging costs us about 25 or 30 cents,” Arlene said. “So we lowered the price, and we’ll see what happens.”

They’re now working on getting into other stores, but have had trouble connecting with the people making the buying decisions.



“We’re done the initial stage — we’re more just trying to get some kind of break,” Fern said.

“...It’s an expensive product to make, but we think the population wants that.”

Fern strongly believes in sticking to her high-quality ingredient standards, even as retailers are asking for a lower price. They’re also not able to buy wholesale yet, due to ordering minimums and because they aren’t in a commercial facility.

“We’ve done a lot, but...[we’re pressured] to do more investment — to leave the house and go to a commercial park where you can rent a kitchen and then have trucks come to deliver,” Fern said. “We’re just navigating all that — how much more do we want to put into it?”

Like almost all food-related businesses, they’ve dealt with product shortages and price increases in the last year.

“We had to travel a little bit more to get some of the ingredients,” Fern said. “...Flour went up, sugar went up, butter went up. Chocolate chunks are just off the roof; they’re actually coming down...so we’ve been eating that...our profit margin keeps coming down.”

Despite the challenges, the Shapiros are still enjoying the adventure.

“I think we try to look at it from a healthy perspective — ok, it is what it is, and if it’s meant to be, then it will take off,” Fern said. “...I’ve met some interesting people in small coffee shops — nice, millennial-type people...just willing to give us advice.

“...It’s a beautiful product, a delicious product,” she continued. “Whether it takes off or not? It’s an unknown. But that’s ok.”

Make everyday EARTH Day

Earth Day - Friday, April 22

Our Chicken Soup Fed Us and Helped Ukraine's People

by Bonnie Shuman, Weavers Way Executive Chef

SALES OF OUR UKRAINIAN CHICKEN soup, which debuted in our stores on March 4 and continued through the end of last month, surpassed all our expectations, netting over \$3,500 for World Central Kitchen.

WCK, founded by renowned chef Jose Andres and his wife Patricia in 2010 after the earthquake in Haiti, goes to the frontlines of humanitarian, climate and community crises and provides meals. As Andres says on the organization's website, "Food is not just a meal that keeps hunger away. It is a plate of hope."

In this spirit, as I watched the devastation in Ukraine, I hatched the idea of making and selling Ukrainian chicken soup, also known as green borscht. I have always found food to be an expression of love, community and bonding in the best of times. In times of trouble, it rings even truer to me. Food does more than just nourish our bodies; it nourishes our souls.

This is at the heart of why I have chosen to be a chef — it is a vehicle for me to show my care with deep flavor rather than words. As Dr. Alan D. Wolfelt, author of "Understanding Your Grief: Ten Essential

Touchstones for Finding Hope and Healing Your Heart" wrote, "Food is symbolic of love when words are inadequate."

I received the following feedback about the soup from Jill F., whose Grandma Reba came from Ukraine: "I can't explain it, but tucking into a steaming bowlful of your soup, I tasted my childhood and my mother's childhood, and my grandmother's childhood." And this comment from Joe P.: "Your soup brought me back to the soup and dishes from my Polish grandmother. She used dill frequently and had it growing in her garden."

While I appreciate the feedback, there is little solace in it for me as I continue to watch the human rights atrocities and terrorism unfold in Ukraine. My heart breaks for its people, even as I find so much inspiration in their fight for democracy.

As we sit around our tables with steaming bowlfuls of soup, safe and surrounded by loved ones, let's be grateful for what we have — and pray that we won't have to take on this same fight in our own backyards.



by Kieran McCourt, Weavers Way Ambler

There's something sublime about sweet, fresh peas when they come into the season.

- Sugar snap and snow peas can be eaten pod and all, cooked or fresh. Snow and sugar snaps can have a tough string along the edge that can be removed for easier eating.
- Since the shells of snow and sugar snap peas are quite tender, peak seasonal options should be eaten raw. They're also great for dipping in ranch or bleu cheese dressing or hummus. Sub them out for celery as an accompaniment to chicken wings or the plant-based version.
- Snows and sugar snaps only need a bit of time in the pan and make an easy addition as a side or in a stir fry. Season them with umami-rich stir fry sauce, or dress them with lemon juice, herbs and toasted breadcrumbs.
- Either a wok or a cast iron pan can give snows and especially, thicker sugar snap peas, blackened skin and more nuanced flavor. Avoid overcrowding the pan and let them sit for a few minutes without stirring until the skin starts to darken and blister.
- Shelling peas generally have a short availability window; the longer the peapod stays on the vine, the less sweet and starchier the peas become. So when they are available, pick some up. Shelling them takes a bit of work, but it becomes rather rhythmic after a bit. Pop on a podcast, do a meditation or keep little hands busy and engaged with their food. Often, pea shells are tossed, but they can be used as more material for a quick spring or summer vegetable stock.
- Fresh peas can be used in any way you normally use frozen ones, but they need to be blanched before eating. Add them to risotto, pilafs, grain bowls or pasta. Puree them into a sauce. Really, the sky's the limit.

Peas, Please



Holiday Specials

Passover

Passover 2022 will begin in the evening of Friday, April 15 and ends in the evening of Saturday, April 23

Ready to grab and go in CH and AB

- **Brisket - \$20.99/lb.** (various weights)

Sold Separately:

- Spinach and Cheese Kugel
- Harroset
- Beet Horseradish Spread
- Honey Roasted Carrots
- Matzo Ball Soup
- Gefilte Fish



Easter

April 17, all stores will have the holiday hours of 8 a.m. to 5 p.m.



Pre-Order Your Easter Meal Kit

\$39.99
Serves 2

- Glazed Ham
- Garlic, Horseradish and Chive Mashed Potatoes
- Green Beans

Prepaid pre-orders only.
Order online Monday, April 11 - Friday, April 15 at

www.weaversway.coop



An offshoot of Weavers Way Co-op

608 Carpenter Lane
215-843-8289
foodmoxie.org

Executive Director
KIM FLEISHER
kfleisher@foodmoxie.org



We dig what we eat.

Celebrating 15 Years of Weavers Way Community Programs

by Kimberly Fleisher, Food Moxie Executive Director

DID YOU KNOW THAT FOOD MOXIE IS THE FANCY NAME (d/b/a) for Weavers Way Community Programs? Or that Food Moxie is Weavers Way’s nonprofit offshoot and it’s our 15-year anniversary? Happy Birthday to us!

As the new executive director of Food Moxie, I’ve been collecting stories from everyone willing to talk to me about its rich history. If you ask any longtime member or staff person, they’ll tell you how our small but mighty nonprofit was started to encourage math and entrepreneurial skills (shoutout to Stephanie Johnson, veteran cashier at the Mt. Airy store!), provide healthy snacks, and keep students from bombarding the Mt. Airy store after school. They’ll explain how it evolved along with Weavers Way Farms to support experiential activities centered on urban agriculture, nutrition and the cooperative economy.

Jessica McAtamney, former ag science teacher at Saul Agricultural High School in Roxborough, encouraged students at the school to name the Henry Got Crops CSA (She’s now the principal at Lankenau Environmental Science Magnet High School in Upper Roxborough.) WWCP staff and former Weavers Way General Manager Glenn Bergman seeded a relationship at Martin Luther King High School in East Germantown that eventually grew into our raised bed garden program for students with learning disabilities. Enon Tabernacle Baptist Church in Cedarbrook raised \$29,000 for the MLK garden fencing and water, and the Ogontz Avenue Revitalization Corporation came up with the funds to develop the greenhouse there. Meanwhile, members literally reached over the fence to Stenton Family Manor and developed a friendship that over time became like family. The land was cleared with the help of co-op volunteers and blossomed into the robust garden and kitchen program we have today.

“I knew our work at Stenton Manor was important when a



GIVING TWO DAY

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

resident [of the shelter], maybe eight years old, said to me that the Sun Burst cherry tomatoes we were picking together tasted like Skittles,” Glenn said. “I smiled and agreed with him. I knew then that this was great work.”

Regardless of what you call us, and whether you think Food Moxie’s name makes any sense, I love our work. This season, we’re reinvigorating our greenhouse at MLK High, doubling our classes for students at Henry Got Crops Farm at Saul High, and expanding programming at Stenton Family Manor.

I can’t wait to see what we cook up in the next 15 years, guided and led by the students and community members we serve. As one of the only (maybe the only) co-op in the country that has a nonprofit offshoot, I thank you from the bottom of my heart for supporting us. It’s extremely rare for a nonprofit to have a base of more than 11,000 members to help keep it strong. I do not take that for granted, and I wish I could give each one of you a big hug.

All the programs mentioned above are provided at no cost to participants, which means that every register donation, High Five! member discount donation, retired equity payment, monthly sustainer payment, or yearly check you send helps a lot. If you have a story to share about our history, please pass it along, I’d love to hear it! Feel free to stop by our office above Across the Way at 608 Carpenter Lane, or email me at kim@foodmoxie.org. I hope to hear from you soon, and maybe give you a hug. I appreciate you!





Walk, Bike or Run to End Hunger

JOIN US FOR THE GREATER PHILADELPHIA COALITION AGAINST HUNGER'S

RACE AGAINST HUNGER

A 5K walk/run or any distance bike ride to raise awareness and funds to fight hunger and support our neighbors in the Greater Philadelphia area

When: April 22 - May 1, 2022

Where: Virtual

Run, walk or bike wherever it is best for you or download our Kelly Drive 5K course

Why: Hunger hits every zip code. Help us build a community where all people have the food they need to lead healthy lives.

Register Today:
\$25 to Participate; \$5 for Children
www.RunSignUp.com/RaceAgainstHunger2022

SUNDAY FUN DAYS

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Every Sunday May 1st – October 30th | 1pm - 4pm

FUN FOR THE WHOLE FAMILY!

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- See the chickens and goats
- Try a wellness activity
- Enjoy fresh local food
- Shop for artisan goods
- and MORE!

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**Awbury
Arboretum**
Nature for All

FARM MARKET

OPENS MAY 22
CLOSES DEC 4



WEAVERS WAY EVENTS

Connect and Create into Healing

Saturday, April 2
11 a.m.-12 p.m.

Virtual
Shara Harad-Oaks

Shara will engage teens (ages 14-17) through movement, creativity, and discussion. This will be a good fit for any young person that has creative inclinations and is interested in exploring mental health well-being. Activities include: Creative Movement, Breathe Exercises, Guided Discussion, and an easy at home craft (participants will need two pieces of paper, any writing utensil, glue or tape). Her goal for the attendees is to leave with a sense of belonging due to the shared struggles and resilience we have all experienced in the pandemic and a couple of coping strategies for stress management.

Before You Go: What Should You Know About Planning a Funeral

Wednesday, April 6
7-8 p.m.

Virtual
Patricia Quigley, Isabel Knight & Josh Bloom

Our own demise is not a topic we generally like to talk about, but here's your opportunity to have a "death-positive" conversation with three experts in death care. We will talk about what pre-planning is, how you would go about making a plan for yourself or a loved one, and how to be a good consumer of death-care services. This will be a panel discussion with three funeral service professionals, so come with your questions!

Welcome Springtime with Origami Birds, Fish and Animals

Thursday, April 7
6:15-7:30 p.m.

Virtual
Linda Schatz

Enjoy Spring with the Japanese art of paper folding! With a square piece of paper, you will be guided to make beautiful animals, birds, fish, and other colorful objects. No experience is necessary. Beginners and those experienced with origami are welcome. If you can, please get origami paper prior to class that is about 6" square. If not, please have paper available, such as regular printer paper with a pencil and a pair of scissors.

Seed and Plant Cutting Swap Meet

Saturday, April 9
2-4 p.m.
326 W. Cheltenham Ave, Philadelphia, PA 19144

Camille Ponville
Spring is here! We are hosting a seed and plant exchange on April 9th. Join us in sharing seeds, gardening stories, bulbs and seedlings. Please add as much information about your seeds as possible. Information like variety, what year the seeds were packaged, and growing tips will be useful for those you'll be sharing your seeds with. You may also want to bring envelopes and other seed keeping supplies to help you organize what you take home.

New Member Orientation
Tuesday, April 19, 6:30 p.m. - 7:45 p.m.

How To Protect Yourself from Medicare Fraud and Abuse

Thursday, April 21
2-3 p.m.

Virtual
Joan Adler

Every year Medicare is defrauded of billions of dollars . This affects our premiums, our out-of-pocket costs, and our quality of care. The Senior Medicare Patrol (SMP) is an organization which helps find scams and fraud and begins the process of protecting all of us. Joan Adler will provide information on protecting yourself from Medicare scams and fraud.

Geometric Origami - Learn to make Fun, Intricate Geometric Objects

Saturday, April 23
11 a.m.-12 p.m.

Virtual
Linda Schatz
Enjoy the amazing art of modular origami and create colorful geometric, 3-dimensional structures. They are made with units of paper that are folded the same way and interlock with one another. No tape or glue is needed to join the folded papers together. No experience is necessary. Beginners and those experienced with origami are welcome. If you can, please get origami paper prior to class that is about 6" square (suggested links are below). If not, please have paper available, such as regular printer paper with a pencil and a pair of scissors.

For more info: www.weaversway.coop/events

CONNECT TO A HEALTHY MIND

Available treatment options for seniors

As we age, some adults have trouble adjusting to major life changes. This can increase the risk for mental health disorders such as depression and anxiety. These disorders don't just cause mental suffering, they can also make it harder to manage other health problems. If you think that you or a loved one may have a mental health problem, help is available. Join Senior Behavioral Health director Zia Ortega, BSN, RN, and psychiatrist Jacqueline Arenz, MD, as they review possible treatment options including therapy, medicines, and short inpatient stays.

WHEN: Thursday, April 14
Noon to 1 p.m.

WHERE: VIRTUAL SEMINAR

Program is FREE
Registration required
Visit CHWellnessEvents.com to register.



ELECTRONICS
RECYCLING

WIRED WASTE DAY

Saturday, May 14
9 a.m. to 1 p.m.
Chestnut Hill College
9601 Germantown Avenue



Anything that
turns on and off



Batteries Accepted
NO Light bulbs

ALL ITEMS FREE except
Older CRT TVs and monitors \$35 - \$75 (according to size)
Air conditioners, dehumidifiers, air purifiers \$20
Flatscreen TVs \$20 • Microwaves \$10 • Computer monitors \$5
Batteries \$1 per lb. (sealed lead/acid batteries, free)

ENVIRONMENTALLY RESPONSIBLE RECYCLING
Suggested donation \$10-\$20



Donations support Weavers Way Environment Committee's projects. Recycling services provided by PAR-RecycleWorks. For more information go to: www.PAR-RecycleWorks.org

L.E.T.T.E.R.S

Time to Get Serious About Climate Change

MANY OF US KNOW ABOUT GLOBAL warming, but do we know how urgent the situation is? Recently, a 15-year-old girl said to her father:” I’m scared and I’m angry...Dad, your generation created this problem (climate change). You better fix it.”

That girl is the daughter of John Doerr, who then set out to create a blueprint to “reduce the greenhouse gas emissions that threaten all of us” in his 2021 book “Speed and Scale: An Action Plan for Solving Our Climate Crisis Now.”

Doerr is not alone as he confronts the catastrophic climate changes happening to our planet. Former Vice President Al Gore, who wrote “An Inconvenient Truth: The Planetary Emergency of Global Warming and What We Can Do About It” in 2006, entitled his 2009 followup “Our Choice: How We Can Solve the Climate Crisis.” In the introduction, he writes: “It is now abundantly clear that we have at our fingertips all of the tools we need to solve the climate crisis, but collective will is still a missing ingredient.”

Equally urgently, Doerr writes, “What we are doing is not nearly enough, and we’re running out of time.” Writer/activist Paul Hawken, who wrote “Regeneration: Ending the Climate Crisis in One Generation,” last year, offers multiple ideas/solutions to the vast number of issues that must be addressed now. They include rising sea levels, droughts that kill or prevent growth of crops, almost

unstoppable wildfires, rising heat temperatures, greenhouse gas and ravaging storms, among others..

Think about what Doerr’s daughter said to him and about your own children and grandchildren. What multiple disasters are we leaving them? We cannot sit back and hope that someone else will take care of greenhouse gas, our carbon footprint and the many types of food to drought and heat. But we can support those working hard to effect change, including groups like the Clean Air Council.

Doerr believes we don’t have much room for error in addressing this crisis. Gore writes that our planet is in grave danger, and that the conditions that have made it hospitable for human beings” are “at risk of being destroyed.” Hawken says much the same. Like it or not, we are all in this together. The planet will survive, but can we make it hospitable for our younger generations in time?

Clean Air Council works through a broad array of related sustainability and public initiatives, public education, community action, government oversight and enforcement of environmental laws. Philadelphia’s Clean Air Council has been operating since 1967— before the Environmental Protection Agency was created and before the Clean Air Act was passed. They have worked on many environmental and climate issues and have dedicated themselves to addressing them. Find out more at: www.cleanair.org.

Linda Fahy-Newman, PhD

Why We Only Sell Fair Trade Bananas

(Continued from Page 1)

Our research led us to conclude that carrying conventional bananas would go against our values as a Co-op.

Like with everything else, inflation has put pressure on our banana supply chain. To ensure that growers continue to receive fair compensation for their work, Equal Exchange has had to increase their price for importing bananas. And while we are doing what we can to keep the price to customers as low as possible, the market rate for fair trade bananas has risen.

Nevertheless, we feel that fair trade, organic bananas are still an incredible bargain. Currently our retail price for these bananas is \$1.19 lb. The average banana weighs about a third of a pound, so it costs around \$0.39. That’s \$0.39 for

a piece of fruit grown thousands of miles away, without the use of harmful pesticides, ensuring that all workers along the supply chain are compensated fairly.

All Co-op discounts still apply to banana purchases. Working members who join our Food for All program receive 20% off their purchases every day. Learn more about Food for All, here: www.weaversway.coop/articles/food-for-all.

We are proud to be part of an alternative supply chain that emphasizes fairness and environmental stewardship. I encourage you to learn more about how this supply chain works, here: www.info.equalexchange.coop/articles/about-equal-exchange-fresh-produce.

Your questions and comments are welcomed: jroesser@weaversway.coop.

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SHUTTLE LETTERS POLICY

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

Don’t miss a thing!

All the deals in your email box.

SIGN UP: WWW.WEAVERSWAY.COOP





SUMMIT PRESBYTERIAN CHURCH

Join us for Holy Week Observances and Easter Celebration

Palm Sunday April 10th

10:00 am ~ Sanctuary

Thursday April 14th

7:00 pm Maundy Thursday Service~ Sanctuary

Easter Sunday April 17th

7:30 am ~ Sunrise Service, Church Lawn

10:00 am ~ Sanctuary

Sanctuary services are also live-streamed online: summitpres.net and click on **ZOOM** link in center of page

Reverend Cheryl Pyrch, Pastor

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Net-Zero Education Project Seeks Volunteers for Tabling Sessions on Climate Change

by Mary Ann Baron, for the Shuttle

ARE YOU CONCERNED ABOUT CLIMATE CHANGE and want to join others and do something about it? The Community Net-Zero Education Project is a local climate group working to educate, energize and empower people at the community level to take effective action to build a sustainable and equitable future based on renewable energy. CNEP is seeking new volunteers to help us encourage more of our neighbors to respond to the threats of climate change.

CNEP believes that every action makes a difference and a strong public commitment at the community level can significantly reduce greenhouse gas emissions while increasing the resilience that will be needed as climate impacts increase. Additional volunteers are needed to help us develop informational handouts, research topics, organize tabling events, develop slide shows, host Zoom events and work with interested organizations.

Judy Morgan and Weavers Way Board member Hilary Baum formed the Northwest Philly Climate Action Network in the summer of 2019, inspired by a “Climate Conversation” evening led by climate activist Eugene Chislenko, a professor of philosophy at Temple University. NW Philly CAN’s monthly meetings, which featured a variety of speakers on climate change issues, began in October (of that year?), and built a local community committed to living sustainably and working on climate issues. In response to the pandemic and growing interest in the Black Lives Matter movement, NW Philly CAN joined with Philly Neighborhood Networks to work on building multicultural and multiracial initiatives.

Judy joined with Merle Savedow to create the Community Net-Zero Education Project as part of PNN, within its Environment Action Committee. They gave their first presentation — what individuals can do about climate change — to Northwest Village Network last June. Subsequently, Tim Beckham, Leonard Nakamura, Julia Nakhlev, Rick Cole and I joined the CNEP planning team. Four members have all completed a Climate Reality training program and are members of the Climate Reality Project. CNEP developed a handout and gave a presentation to a group of neighbors last October.

With pandemic constraints lifting, CNEP is now planning to do tabling and presentations this spring. Look for us on the following dates:

- Saturday, April 9: 11 a.m.-1 p.m. at Triumph

Baptist Church’s Food Giveaway and Resource Fair, 1648 W. Hunting Park Ave.

- Friday, April 22 (Earth Day): We will be tabling at the Shop Rite at Bakers Centre (3400 Fox St.) If you would like to join us there, contact us for tabling times beforehand. We are also tabling that day at the Academy of Natural Sciences, 1900 Benjamin Franklin Parkway, 4 -8 p.m.
- Sunday, May 1: 11 a.m.-5 p.m., Chestnut Hill Home and Garden Festival, Germantown Avenue, Chestnut Hill.
- Saturday, May 7: 11 a.m.-5 p.m., Mt. Airy Day, Germantown Avenue between Johnson and Upsal streets.

Please stop by to meet us. We will have educational materials available, and our volunteers will be eager to meet you and discuss any questions you have about climate change.

CNEP develops materials for use at these tabling events and prepares slideshow presentations. We are seeking volunteers who will use our materials to educate neighbors in both informal conversations and organized gatherings and talk about how everyone can take simple steps to reduce fossil fuel use.

You do not need to be an expert in climate change; any positive action individuals take is important. Wherever you are, whatever you do and whatever time you have can help bring us closer to a more hopeful future without carbon pollution. Anyone who volunteers can be involved in an activity they are passionate about. CNEP is seeking writers, speakers, artists, researchers, musicians, organizers of data or events, neighborhood organizers, and those with video or technical expertise.

We currently have two flyers available: “Simple Steps for a Healthy Planet” outlines nine steps anyone can do that will have a huge impact on the Earth and your local environment. “Bigger Steps” lists five actions for individuals to consider, including making your home more energy efficient, moving toward investments that are climate friendly, owning an electric car or truck, and joining a local climate action group such as CNEP.

For more information and volunteer opportunities at CNEP, contact Leonard Nakamura (leinakam@msn.com) or me at maryannbaron3@gmail.com.

Simple Steps for a Healthy Planet

- **Take a reusable bottle with you on walks or errands**
- **Eat more plant-based meals**
- **Cut down on food waste** Produce that’s a little damaged can still be tasty. Food that’s a day or two past its “use by” date is still safe to eat.
- **Walk or bike instead of drive when possible** One study found that half of all car trips are less than three miles.
- **Avoid expedited shipping** if you’re not really in a rush. Also, try to group orders rather than order individual items.
- **Plant a tree** To arrange a tree planting, contact Tree-Philly.org (215-685-4362) or the Pennsylvania Horticultural Society Tree Tenders at phsonline.org.
- **Share information and join with others** Talk to your friends and neighbors about taking these steps. Start a ‘Green Team’ in your congregation or community organization. Join action organizations like Philly Thrive, Reclaim, Sierra Club or Philadelphia Neighborhood Networks and support their calls to action.
- **Vote in elections** to ensure good leaders for climate justice efforts.
- **Switch to electric** when you need to replace large appliances such as heaters, stoves or dryers.
- **Switch your electricity source to renewable energy through PECO Choice** — go to papowerswitch.com. for more information.
- **Install solar panels** Contact Solarize Philly ((215) 686-4483, solarizephilly.org) or Solar United Neighbors of Pennsylvania (www.solarunitedneighbors.org/pennsylvania/) for more information.
- **Increase your home’s energy efficiency** PECO can arrange helpful energy audits at a low cost (at peco.com, search for “energy assessment”)
- **Switch your investments** from funds that invest in fossil fuels to ones that don’t. Use FossilFreeFunds.org to find out the best clean energy investments. And tell your investment company you want them to reduce their investments in fossil fuels.
- **Join organizations** such as Stop the Money Pipeline that oppose further investment in the fossil fuel industry.
- If you own a car or truck, consider going electric next time you buy. In the next 20 years, new vehicles will be nearly all electric. EVs are low maintenance, high performance, and less expensive to operate.

For more information, contact Community Net-Zero Education Project of Philadelphia Neighborhood Networks: NWPhillyCAN@gmail.com.

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Discounted Tickets for “Backing Track” Available to Mt. Airy Community Members

“BACKING TRACK”, THE NEW PLAY from celebrated humorist, television writer, playwright and bestselling author R. Eric Thomas, will end its five-week-plus run at Old City’s Arden Theatre on Sunday, April 10 — and those with a connection to Mt. Airy can get discounted tickets for the remaining performances.

The play, which was commissioned by the Arden, is inspired in part by friendships Thomas shared with residents of Germantown and Mt. Airy during the time he lived in Philadelphia. Discounted tickets (\$25 each) are available to residents of Mt. Airy or those who share another connection with the neighborhood (work, worship, etc.). Go to arden-theatre.org/production/backing-track/, click on “Have a Promo Code?” and enter MTAIRY before selecting your seats. Then select your seats and scroll to the bottom of the list of ticket options to reach the MTAIRY discounted tickets.

On Thursday, April 7, the theatre is sponsoring a “Mt. Airy Night”, featuring a pre-show reception catered by the Co-op and an after-show discussion with Thomas.

“Backing Track” is directed by Rebecca Wright with assistance from Associate Director Alexandra Espinosa. The story revolves around Avery, who leaves



his job on a cruise ship to go back to living at home and keeping an eye on his cantankerous, recently widowed mother. He assumes his glamorous life of karaoke nights in international waters is over, but a chance meeting on an app, a series of mangled run-ins with the new neighborhood association and a long-awaited birth convince him that life is just beginning.

Thomas won a 2016 Barrymore Award for Best New Play for “Time is On Our Side.” He is also the author of the bestseller “Here for It: Or, How to Save

Your Soul in America; Essays” and coauthored “Reclaiming Her Time: The Power of Maxine Waters” with Helena Andrews-Dyer. He also wrote for the Apple TV+ series “Dickinson” and the FX series “Better Things.”

Tickets for those without a Mt. Airy connection are \$18-\$53. Go to ardentheatre.org to purchase tickets, learn about the Arden’s safety protocols and other information.

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Ramadan: A Month of Reflection and Restraint for Muslims

by Candy Bermea-Hasan, for the Shuttle

RAMADAN IS THE HOLY MONTH FOR MUSLIMS ALL over the world and is considered a period of spiritual growth. Ramadan starts in the ninth month of the Islamic lunar calendar and lasts for 29 or 30 days, depending on the sighting of the new moon. This year, it started on April 2.

During Ramadan, Muslims must practice self-discipline and abstain from certain pleasures during daylight hours. In addition, fighting and arguing is not permitted.

This is a time to remember the people in the community who are less fortunate. We are encouraged to give more than we take, forgive, and work on becoming a better human being. Participation in Ramadan is one of the pillars of Islam and is obligatory for all Muslims over the age of 16. Of course, if you are elderly, pregnant or ill, you are exempt from fasting.

I love Ramadan for several reasons. Fasting is always hard the first week, but after that it gets easier. Intermittent fasting has been practiced by many people for years, and according to studies cited on healthline.com, provides a variety of health benefits. In addition, websites such as happierhuman.com credit fasting with an array of spiritual benefits.

Ramadan gives me the chance to take a step back, appreciate what I have, and realize how blessed I am. It also presents the opportunity to work on becoming a better person because doing good deeds during Ramadan is encouraged.

One of the best things about Ramadan is that for 30 days your family prays together, which means a lot to me. We also have a huge celebration at the end of Ramadan called the Eid. Muslims from all over Philadelphia usually get together and celebrate.

With Islam being the fastest-growing religion, it is getting harder every year to find a place large enough for this event to take place. This year, I believe it will be held somewhere in Fairmount Park.

For more information on Ramadan, go to wikipedia.org/wiki/Ramadan or britannica.com/topic/Ramadan.

Candy Bermea-Hasan is an accounts payable specialist and the vendor diversity coordinator at Weavers Way Co-op.



Image by Mustafa shehadeh from Pixabay

Award-Winning “Crimes of the Heart” Debuts at Stagecrafters April 8

BETH HENLEY’S WIDELY ACCLAIMED dark comedy “Crimes of the Heart” is the next show on the docket at The Stagecrafters in Chestnut Hill, opening Friday, April 8 and running through Sunday, April 24.

The action is set in the year 1976 in the small provincial town of Hazelhurst, MS and recounts 24 hours in the lives of three sisters, young women who, like their mother before them, are known for provoking gossip and disapproval from the town’s leading citizens. The events of that day bring these women

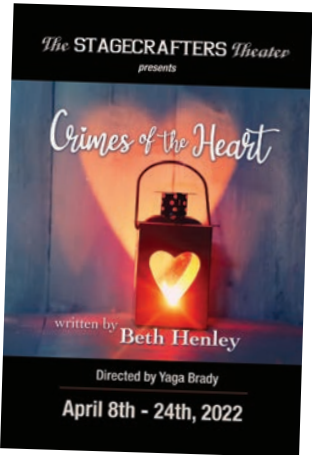
further notoriety and may change their lives and the way they see themselves.

“Crimes of the Heart”, written in 1978, won the 1981 Pulitzer Prize in drama and ran for 535 performances on Broadway. It also won a New York Drama Critics Award in 1981 for Best American Play, received a Tony nomination for Best Play in 1982 and was adapted into a film in 1986 featuring Jessica Lange, Diane Keaton and Sissy Spacek.

Performances run Thursdays through Sundays; tickets are \$21 online and \$25 at

the door. Thursday evening performances are two for \$32 online and two for \$35 at the door. Discounts are available for students with a valid ID, Seniors and groups of 15 or more. The box office opens 45 minutes before each performance. For information, call 215-247-8881; for reservations, call 215-247-9913.

Stagecrafters is located in the heart of Chestnut Hill at 8130 Germantown Ave. Visit their website for details, including COVID protocols: www.thestagecrafters.org.



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Photos (top to bottom): Luis Ochoa (Guatemala), Adam Barkan (Florida), Core-Visual (New Mexico), Abdel Kareem Al Reefi (Gaza)



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An 11-Step Program for Freeing Your Home of Clutter

by Ruthie Kukoff, for the Shuttle

LIVING WITH LESS IS THE TRUTH THAT HAS changed lives. As a professional ‘de-clutterer’, I witness this daily. The arrival of spring offers an opportunity to give your space a refresh and begin to imagine your newly simplified life.

Here are 11 steps that will guide you in the process of de-cluttering your home.

1. Are you willing to work to create your vision for your home? (Stop here if the answer is no.) If so, “de-clutter time” is your first move. It’s daunting to many, and impossible for others, but transformational for all who commit to making positive changes in their home. Work in shifts with intervals for snacks and hydration. It’s physically and emotionally exhausting, but the results are magical.
2. Make time to look at your home with an outsider’s eyes. Enter as if you were a visitor and really examine the space. Open closets, drawers, and cabinets in every room. Then sit and write down all your observations in detail. Most importantly, include your feelings about what you’ve observed.
3. Sit in a quiet space, close your eyes and visualize your perfect home. Again, beginning from outside, when you step inside, what do you see? The more detailed you are, the better. What does your foyer look like, your living room, kitchen, dining area and so on? Write it down. Example: “I walk into my home and my foyer is clear with one contemporary piece of storage furniture, a pretty, floral runner and photographs of my family. It feels warm and inviting.”
4. Ask for help. Decluttering with someone is fun, and teamwork encourages creativity. It’s a total game changer.
5. There are four outcomes when purging objects: Donate, recycle, shred and trash. Have boxes and large, heavy-duty bags on hand. Watch the excess leave your house and feel happy that it’s off to someone else who will truly appreciate and need what you’ve donated.



photo courtesy of Ruthie Kukoff Interiors

Top, a client’s nightstand area before Ruthie Kukoff intervened, and at right, the same area cleaned and reorganized.

6. Handle that foyer. It’s the first room people see when they come in, and it sets the tone for your home. The shoes, coats, backpacks, strollers, etc. all need proper places to live. Store everything you need and donate what you don’t.
7. Evaluate your closets. Do you need to redesign them and make them more efficient for you and your family? Take everything out, assess what no longer fits or is being used and enjoyed, and donate it!
8. Paper is the devil. It grows and grows and takes over room after room. Nobody wants to tackle the years of buildup, but it’s necessary; it weighs us down. Lose all your warranties, the insurance policies you no longer have, the manuals you no longer need. There’s a lot of good information on the web on what you need to keep for your records.
9. The “tech mess” – tangled wires, cords and plugs, sitting in a box or a file cabinet — is usually a “guy” thing. (I’m not being sexist; it’s just an observation) While he’s at it, have him look at his tools.
10. Know what you have in your kitchen. How many times is the pantry so poorly organized that there are duplicate and triplicate items? One of my clients had seven jars of peanut butter! It’s also possible that you have a shopping problem that comes from a place of scarcity; try to shift that. Come from a place of abundance. Tell yourself “I have enough.” That applies to everything in your home.
11. Children’s memorabilia and photographs need to be sorted and organized. Let go of some. Not every photo is a keeper, and not all of your child’s drawings are masterpieces. Let go!

Ruthie Kukoff recently relocated to Northwest Philly from New York and has been an interior designer for more than 25 years. Her website is ruthiekukoffinteriors.com

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Ambler’s Hub for Electric Bikes, Scooters and Motorcycles

by Michael Frost, for the Shuttle

IF YOU HEAD DOWN BUTLER AVENUE IN AMBLER, then hang a left onto South Main Street before you hit the SEPTA tracks, you’ll eventually see a couple non-descript buildings off the street, with a pair of low-slung European sports cars, circa early 1970s, in front. This is the home of Ambler Electric Vehicle, the borough’s spot for electric motorcycles, scooters, bicycles and EV conversions for more than three years.

The shop is owned and operated by Sam Siskind, an affable gentleman who ends most of his sentences with an infectious laugh. His garage is appropriately messy, with the requisite oil stains and scattered tools. And his current pet project is to outfit a 1974 Volkswagen Beetle with the “SunBug” trim package with a 96-volt lithium-ion battery that’ll get you 20 miles or so on a full charge. He considers it to be an in-town vehicle, just like the gas version.

“You don’t want to drive a Beetle more than 10 miles,” he said.

That’s a perfect distance for blasting some music and driving down Butler — all without burning any gas or belching any pollutants into the stratosphere.

Siskind has always been into cars. He grew up in Williamstown, MA, and was known for his Ford Mustang in high school (one from the “ugly years,” he admitted). After studying engineering at Rensselaer Polytechnic Institute in Troy, NY, he came to Lansdale to work for Ford as a manufacturing engineer in their North Penn plant, which focused on electronic engine controls.

After 10 years at Ford, which eventually moved its operations to China, he spent another 12 with Motorola in Horsham. He took over the auto repair shop on Main in 2018, and gradually transitioned it into Ambler EV.

Owner’s Post-Beetle Plans

Once he gets the Beetle running properly, Siskind will work on fine-tuning the conversion kits he plans to produce for other tinkerers, those who aren’t trying to shell out 20 grand on top of whatever they spent on the actual car. He estimates the kits will cost less than \$10,000.

Herbie the Hate Bug is next on the docket. It sits in the garage out back, similarly splotched with a little rust here and there. Its cabriolet top is rolled back while it awaits an updated cloth finish.

That’s the fun stuff. But for those considering making an electric vehicle purchase sooner or later, he’s got you covered. His flagship scooter, the “Mod”, is white, clean and sleek. Vespa’s got nothing on it.

The motor sits in the rear hub, and the battery lives underneath the two-tone pleather seat; you can unclip it and take it out like a large handbag. In fact, if you don’t

feel like running an orange extension cord out to the sidewalk, you can take the battery inside and get it fully charged in about four hours. That would keep anyone from running off with it, too.

The scooters are now available made to order. All the assembly, integration and testing take place on site; Siskin compares putting them together to building a desktop. Along with the conventional parts, “It’s a battery, motor and controller,” he said. “And a lot of wiring.”

A Mod will set you back about \$5,000, minus a \$500 rebate from the state. And if the Build Back Better Bill ever goes through, another 30% comes off the top.

While Siskind originally estimated the top speed to be almost 50 miles and hour, “It goes a little faster than I was expecting,” he said. “Closer to 60.”

If an electric bicycle is more your speed, Ambler EV has those, too. The ETT Street is imported from Taiwan, where everyone, it seems, rides an E-bike. Sam did too, the year he spent there working for Motorola.

The Street, which is clean white like the scooter, is a cargo bike that’s meant to be driven hard. It’s heavy and durable with run-flat tires and 10 levels of electric assistance. And it won’t fit in your trunk, even if you don’t have an engine — or a battery — back there.

Basically, “it’s got all the fun parts of biking, with all the bad parts [such as biking uphill] removed,” Siskind said.

Free Road, Fully Charged Battery

Then there’s the motorcycle. And the tall trophy next to it, which Siskind recently took home from the Atlantic City International Motorcycle Show. He co-labbed with the maker of the E-bike, ETT, for this one, using their design on the frame, upgrading the battery pack and adding on-board fast charging.

Siskind got lucky by buying a bunch of Fiskar batteries pre-pandemic, which should last him the next year or so. But going forward, procuring batteries will probably be the biggest issue for him and other manufacturers. However, the ones he has should last the lifetime of their respective vehicles.

Behind Herbie in the rear garage, Siskind also has a 1964 BMW R50/2 motorcycle, replete with sidecar. He plans to fix that up, too, but won’t be converting it to an EV; the protruding gas engine and flared tailpipes are part of the appeal. Some vehicles, he said, are meant to stay the way they are.



photos by Michael Frost

Top, a 1974 VW Beetle being outfitted with a 96-volt lithium ion battery at Ambler EV. Above, owner Sam Siskind shows off the Mod electric scooter, available made to order at his shop.

For more info on Ambler EV, check out their website: www.amblerev.com.

Michael Frost writes about local politics and culture at amblerjawn.com.

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★ 2022 OFFICIAL BALLOT ★

ELECTION FOR WEAVERS WAY CO-OP BOARD OF DIRECTORS

Candidates were asked to provide written answers to the following four questions.
Responses were limited to 250 words.

1. What is your current Weavers Way shopping frequency? Describe your involvement in Weavers Way committees, projects and activities.
2. Describe your experience with overseeing a business or organization’s budget and financial performance.
3. What do you perceive to be the long- and short-term challenges facing Weavers Way, and how should we address them?
4. What volunteer or professional experiences have you had that will help you strengthen the Weavers Way Board?

Hilary Baum

1. My husband and I moved to Philly in 2019 and I joined the Weavers Way Board a short time later. Since then, I have been a devoted shopper, spending about 80% of our food dollars at our stores and farm. I participate on the Board’s Farm Task Force, Equity, and Leadership committees. I also serve as board liaison to the Plastic Reduction Task Force.

2. I have run my own consulting and food companies, and served on the board of Hawthorne Valley Farm, a multimillion-dollar farm, retail and education organization. My Weavers Way board service has added enormously to my experience with financials, especially as we deliberate the feasibility of expanding to Germantown.

3. Competition for the wallets, hearts and minds of food shoppers will always be one of our challenges; to succeed, we must seek solutions that embrace community, diversity, equity, inclusion and the environment. Immediate challenges include dealing with supply chain issues, inflation, overcrowding in Mt. Airy and Chestnut Hill, and our probable expansion to Germantown –all while maintaining a healthy balance sheet, committing to provide fair wages and good benefits for our staff, and respecting the planet.

4. I have experience in many different aspects of the food system as a professional, volunteer and advocate. My passion for regional food systems and my understanding of food from production and distribution to marketing and waste adds a valuable perspective to the Board, as does my interest in ensuring that our governing policies reflect our values as a co-op.



Kristin Haskin-Simms

1. I shop at Weavers Way at least two to three times a week. I divide my shopping between the Mt. Airy and Chestnut Hill stores.

2. I have been self-employed for over 20 years, running two businesses during that time. I currently manage many construction and rehabilitation projects.

3. I believe affordable healthy food options are always going to be an issue, especially for families who live in food deserts. I believe the Co-op should identify key community leaders (the ones who really do the work) in underserved communities and make them Weavers Way ambassadors. The Co-op can help them and help the families in their communities by providing them with tools and resources. In addition, there are makers and small businesses within these same communities who could always use more accounts and opportunities to sell. It would be great if there were mentors or a program that could help these small businesses to grow.

4. I currently serve on two boards: I’m the chair of community outreach for West Mt. Airy Neighbors, and a member of the board of Mt. Airy Baseball. Previously, I served on the board of Greenwoods Charter School. I’m also a co-founder of Germantown United CDC.



Josh Bloom

1. I’m in our stores (all three of them!) a little too often – three or four times per week. (It was hard to shop once a week during the height of the pandemic.) I do about 90% of my grocery (and pet food) shopping at the Co-op. I currently chair the Farms Strategy Task Force, which is working to make our farms financially sustainable. I also co-chair the new Cooperative Funeral Service member committee, which is working to provide information and green alternatives for end-of-life care.

2. I previously served on the Weavers Way Board, including two years as board president; it was an honor to serve, and I loved doing it. During this period, we made the strategic decision to expand to Ambler, which has strengthened the Co-op’s financial position, especially during the pandemic. I believe deeply in this community-owned enterprise.

3. We are entering the next phase of our evolution with a planned expansion to Germantown. Our leaders must assure this expansion supports the Germantown community and strengthens the Co-op in the process. We have other challenges, too: We need to accelerate our progress on diversity, equity and inclusion at all levels, from membership to leadership. And we need to increase wages prudently, as we face upward pressure on pricing (inflation in the cost of goods) and downward pressure on margins (increased operational costs).

4. Professionally, I work with communities across the country to revitalize their downtowns and neighborhood business districts, and to help strengthen small businesses. My work has been a lifelong passion.



De’Janiera Little

1. I have served as board secretary since last year. I have previously served the Weavers Way community as a board liaison on the Racial Diversity, Equity and Inclusion Advisory Committee and currently serve as a board liaison on Food Moxie’s Board of Directors. I utilize my organizational skills to facilitate meetings and organize events for the Co-op. It’s been a wonderful learning experience.

2. Previously, I worked as a bookkeeper for a property management company. My responsibilities included, but were not limited to, accounts payable and receivable, monthly reconciliations and other areas of financial oversight. I have used that transferable skill set to further my knowledge and understanding of the Co-op’s financial reports. With this expanded knowledge, I ask pertinent questions as well as provide insight relevant to the Co-op’s operations.

3. Currently, it’s important we support management while we work toward keeping the organization financially stable. We also need to be strategic in finding new opportunities to grow our organization. Doing that will increase our financial stability and community inclusion by honoring our commitment to diversity and equity.

4. I hold an MBA and a Master’s in organizational development and leadership. I worked with a large public service organization for over 25 years. I serve on several committees that are targeted at health, risk management and etiquette, to name a few. I have previously been an animal advocate at Philadelphia’s animal shelter. My current and previous community service experience complements my role on the Weavers Way Board.



★ ★ ★ TO VOTE ONLINE ★ ★ ★

April 1 - May 7

Online voting will end at 4 p.m., Saturday, May 7
by mail if received by Thursday, May 5, 2022

Log into members.weaversway.coop and select
“Weavers Way Elections” under My Co-op.

Or wait for your email with a custom link so no login is needed.

or

see next page if you prefer a paper ballot.

For their video statements, candidates were asked:

1. Why do you want to be on the Weavers Way Board?

2. What skills, knowledge, and experience do you have that would be an asset to the Board?

3. What could Weavers Way look like in five years?

4. Is there anything you want to say about yourself that would help members vote?

To view the candidates’ video statements, visit
[www. weaversway.coop/VOTE-2022](https://www.weaversway.coop/VOTE-2022)

Voting For The Board Has Begun — Make Sure You Do!

(Continued from page 1)

a Board position is the same as the number of positions on the ballot, but that in no way diminishes the importance of your vote. There are four candidates for three terms of three years, and a one-year term to fill a vacancy that was created when a member left the Board before the end of her term. The top three vote getters will serve three-year terms, and the fourth will fill the one-year vacancy. Our election can only be valid if 1,100-plus members vote.

You can vote online until 4 p.m. Saturday, May 7. Paper ballots are available in each store and can be dropped in the locked box provided in each store until 10 a.m. Saturday, May 7, or mailed to the Co-op at the address provided on the ballot by Thursday, May 5.

Here are some common reasons members use to justify not voting, and a counter response to each:

1. “I don’t know anyone who’s running.”

There are statements from and a photo of each candidate in this issue of the Shuttle (p. 12). In addition, the Co-op’s website (www.weaversway.coop) features a video of each candidate, which gives everyone an opportunity to see and hear them talk about their interest in the Co-op.

2. “I don’t know how to vote online.”

It’s easy! You’ve likely already received an email reminder to vote. Review the candidates and click on the link in your email to cast your vote. Or if you prefer, you can vote by paper ballot; those are available in each store and in this issue of the Shuttle (see right) Paper ballots can be dropped in the locked box in each store or mailed to Weavers Way at the address provided on the ballot.

3. “It doesn’t matter if I vote or not.”

It does matter! The Board represents you and works to assure Weavers Way adheres to its mission and values. A full board is essential to effective leadership.

4. “I will let members who care more than I do decide who is on the board.”

As a member of the Co-op, it is your privilege to vote for your board; that’s one of the unique features of a co-op! Voting for the board is just as important as voting in local, state and national elections.

This year, we hope all of you will take the opportunity to make the Weavers Way Board election a meaningful experience and elect a Board that represents your values and interests. Doing so is one of the most powerful ways we protect the democratic values of our Co-op.



TO VOTE WITH PAPER BALLOT

Place ballots in the ballot box at the Ambler store, 217 E. Butler Ave., the Chestnut Hill store, 8424 Germantown Ave., or the Mt. Airy store, 559 Carpenter Lane, by 10 a.m. Saturday, May 7, 2022.

2022 OFFICIAL BALLOT

Election for Weavers Way Co-op Board of Directors

Voting in the stores will end at 10 a.m. Saturday, May 7, 2022 .

To vote online: See the instructions in the Online Member Center at members.weaversway.coop (login required) or follow the directions in your election reminder email. Note that the order of the candidates in the online ballot is randomized, rather than alphabetical, as in the paper ballot. **Online voting will end at 4 p.m., Saturday, May 7.**

To vote by mail: Ballots will be accepted by mail if received by **Thursday, May 5** at the Leadership Committee mailbox. Mail to: Leadership Committee, Weavers Way Co-op, 559 Carpenter Lane, Philadelphia, PA 19119.

To vote in stores: Place ballots in the ballot box at the Ambler store, 217 E. Butler Ave., the Chestnut Hill store, 8424 Germantown Ave., or the Mt. Airy store, 559 Carpenter Lane. **Paper ballot voting will end at 10 a.m., Saturday, May 7**

AT-LARGE DIRECTORS

Vote for no more than four (4), including any write-in candidate you propose. The top three vote-getters will serve three-year terms; the fourth vote-getter will serve a one-year term. All winners will be announced in an email to all members and at the end of the General Membership Meeting on Saturday, May 7.

Please note: One ballot per member household. Once a ballot has been cast, it cannot be changed.

☐ Hilary Baum

Write In

☐ Josh Bloom

Write In

☐ Kristin Haskins-Simms

Write In

☐ De’Janiera Little

Write In

Fold in half for a confidential vote. Every effort will be made to maintain the privacy of each member’s ballot. One ballot per member household; the first registered ballot will be the one that counts. Any paper ballots received after an online ballot is cast (by the same household) will not count.

Date _____ Member # _____

Print name _____

Signature _____



Weavers Way Spring General Membership Meeting

Saturday, May 7

4 - 5:30 p.m.

Awbury Arboretum

SAVE THE DATE!

The Backyard Beet

“Foodscaping” May Finally Be Getting its Due

by Chris Mattingly, for the Shuttle

“HAVE YOUR LANDSCAPE AND EAT IT too,” reads the homepage of St. Louis-based gardening business Custom Foodscaping. Their tagline describes what many homeowners want: a pleasing landscape that’s as aesthetically impactful as it is productive.

A “foodscaper” is a professional who designs, installs and maintains ecological food-producing landscapes for clients. I’m one of them, having grown a small business over the past six years. In this article, we’ll look at the conditions that gave rise to residential foodscaping, and I’ll share my perspective from inside this exciting new industry.

Trading Time for Money

Hiring a gardener or a landscape installer isn’t a new thing. But when it comes to vegetable gardens, some folks cock their heads. I once overheard one half of a couple comment to the other while they walked past a sign advertising “full-service food gardening:” “How would you ever save money with something like that?” Of course, it was one of my signs, and I was tending my front garden in Chestnut Hill.

Tending a vegetable garden has long been a pursuit of hobby and thriftiness, so the attitude is understandable. But it’s quickly shifting. For one thing, the vegetable garden can now be seen as having aesthetic pleasure, rather than purely utilitarian, because the distinction between ornamentals and edibles is fading. Secondly, we’ve come to realize how valuable our time is.

Time is our scarcest resource: It’s not transferable, it can’t be returned and we all have the same amount of it per day. A cleaner or dog walker can’t possibly save someone money, but they can save time and increase our enjoyment of the clean house or the walked dog. And like the cleaner or dog walker, the garden professional can save time and increase enjoyment of the properly cared-for garden.

The Shaping of an Industry

Matt Lebon, founder of Custom Foodscaping, is one of hundreds of entrepreneurs in an emerging industry. He is also one of the few playing an active role in defining it, shaping it, and bringing together fellow foodscapers. In December 2020, Lebon’s thefoodscaper.com launched as an educational community for professional edible land-



The Backyard Eats crew, primed for another foodscaping season. From left, Ed Madill, Pat Boyle, Derek Hunter, and Mike Bennett. In wheelbarrow: Sage Forté.

scapers to learn from and connect with each other.

In January, The Foodscaper hosted a two-day virtual summit with 17 presenters, two live panels and over 200 attendees. The summit was geared toward full-time and part-time foodscapers and those interested in taking the leap from hobbyist gardener to professional. Afterward, organizer Lindsay Wolff said the level of attendee engagement was astounding. “The Foodscaper Summit was a big experiment to see if there were other professional edible landscapers out there seeking education and community. Our hunch was right,” she said. “We were so delighted by the enthusiasm, robust conversations and time-saving tips [that were] shared.”

Next year, The Foodscaper plans to hold the summit again and keep it virtual. While they plan to run some in-person foodscaping workshops in St. Louis with their sister company Custom Foodscaping, they think the virtual format is something folks are used to and is more accessible logistically.

My Role in Foodscaping

I am the leader of a team of professional foodscapers known as Backyard Eats, now based in Flourtown (formerly Mt. Airy, and before that, Chestnut Hill). The business started as an idea in a garage, and the idea seemed as outlandish as my garage was disorganized. We’ve since grown to provide year-round work in edible landscaping for a team of nine, and our shop has evolved from my ga-

rage to a two-car garage to a more suitable warehouse space with a laydown yard (An area outside at a worksite where tools, materials, equipment, vehicles, etc. are stored until they need to be used.)

When I started, I had a clear vision of how I could help people change their lives through the magic of homegrown food. But I found myself grasping for that Big Hairy Audacious Goal that so many entrepreneurs carry with them as a source of motivation and inspiration. Did I want to build a million square feet of vegetable gardens? Grow a billion pounds of tomatoes? Thwart 1,000 groundhogs?

Six years into the adventure, my BHAG has become clear. Now that we have completed two winters of work without layoffs, we’ve shown that a full-time, year-round foodscaping career is a real possibility — not just for the owner and designer, but for the whole team. So my BHAG is to create fulfilling livelihoods for 123 foodscapers who want to share the

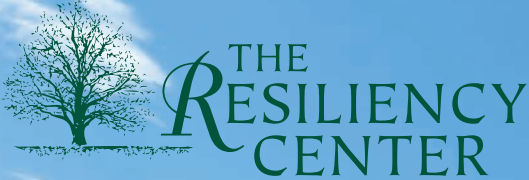
magic of homegrown food. That’s the number I arrived at when calculating how many employees would be needed to fulfill the vision for the company as it evolves.

We will build a lot of gardens, plant a lot of vegetable and herb starts, and pick a ton of tomatoes. But what really gets me out of bed in the morning is those 123 people who will work year-round to grow food for people about 10 years from now. I have zero doubt that this will happen when I surround myself with people who believe in the power of the positive mind, fill themselves with gratitude, and have a personal growth mindset.

Another way I contributed to the industry beyond Philly was to connect with other entrepreneurs and share my experience as a presenter at the Foodscaper Summit. I bared my pain as a once struggling entrepreneur and shared my spreadsheets to show beginning business owners and garden coaches that having their dream job and supporting themselves and their family aren’t mutually exclusive. A few of them reached out for more advice, and I realized that if I show up the right way in those conversations, I can help guide them to provide fulfilling work for themselves and their teams.

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 or visit www.backyard-eats.com.

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Help Keep Track of Local Vulnerable Species on Your Smartphone

by Kristy Morley, Senior Naturalist, Wissahickon Trails

WHEN YOU THINK OF CONSERVATION, A SMART phone may not be the first thing that comes to mind. But your phone and the free iNaturalist app can contribute valuable data to Wissahickon Trails’ conservation efforts.

The app allows you to keep track of organisms that you encounter, and by connecting you to a community of over a million people, crowdsources identification of those organisms. Photos and sound recordings submitted to iNaturalist provide evidence to Wissahickon Trails of the wide variety of organisms that inhabit the land and water of our area.

To date, 1,840 observers have submitted 22,738 observations of 2,641 species! These observations help our overall efforts to monitor species with conservation needs, such as wood thrush, and to be aware of problematic species such as mile-a-minute (*Persicaria perfoliata*), that might require targeted removal.

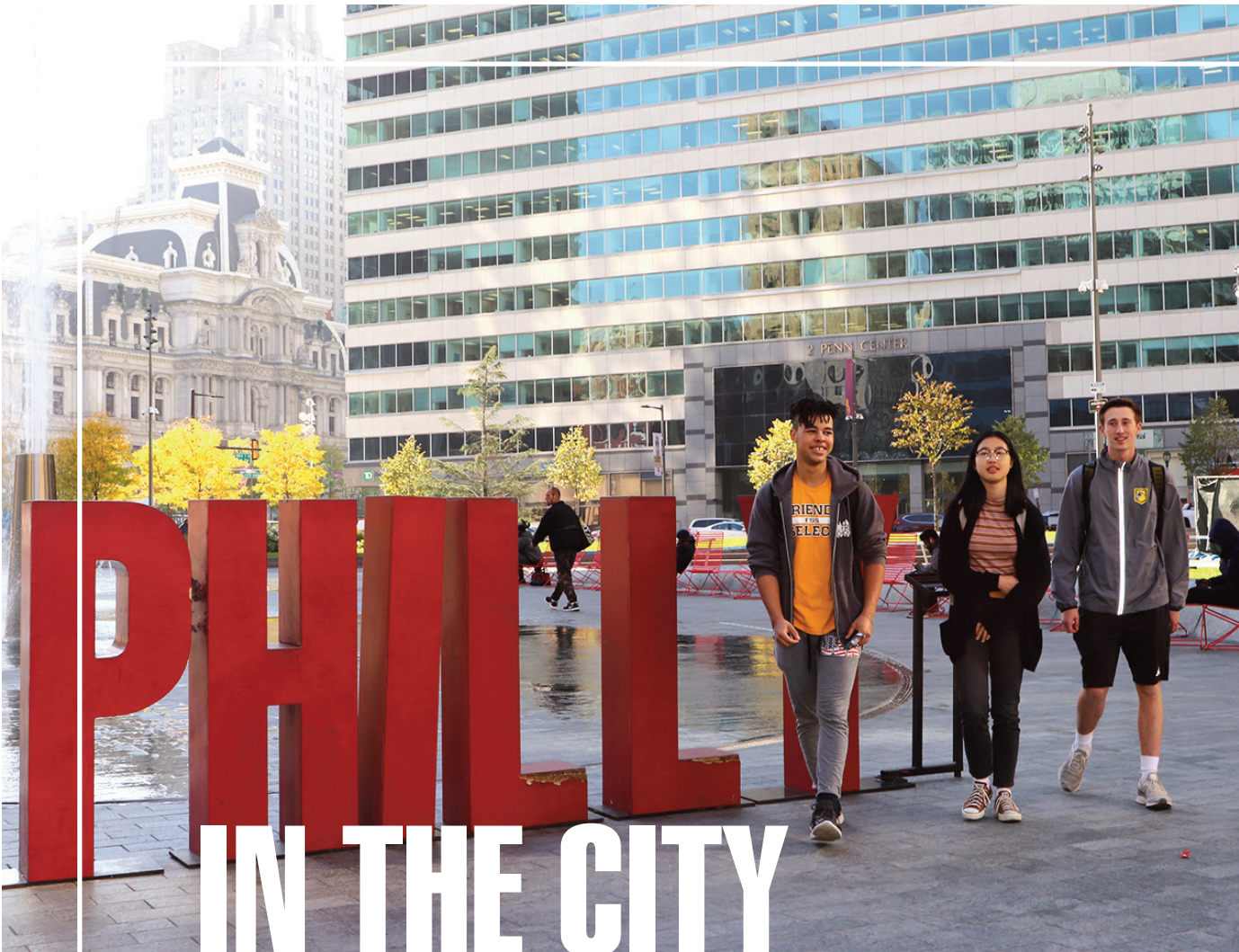
You can see what iNaturalist is about and begin collecting your own observations by participating in the City Nature Challenge, which takes place annually at the end of April. The CNC is a global, friendly competition among cities that document biodiversity.

We invite you to join us on April 29 or May 1 to collect observations for the Philadelphia CNC Team. For other locally hosted events, see phillycnc.org.



photos by Kirsty Morley

Some of the Wissahickon’s plants and animals you can track on the iNaturalist app on your smartphone include: pickerel frog, the magnolia warbler, question mark butterfly, and swamp milkweed.



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Harvey Street Project Will Improve Access to Trails in Germantown

by Ruffian Tittmann, Executive Director, Friends of the Wissahickon

THE THEME FOR EARTH DAY 2022 is “Invest in our Planet.” According to earthday.org, it means “we need to act (boldly), innovate (broadly), and implement (equitably). It’s going to take all of us. All in. Businesses, governments, and citizens — everyone accounted for, and everyone accountable. A partnership for the planet.”

I’m proud to say that Friends of the Wissahickon has embarked on a new strategic capital improvement project that embodies this mission. Through the Germantown Neighborhood Connection Project (a/k/a the Harvey Street Project), FOW will address the need for safe, enjoyable pedestrian access to quality outdoor recreation close to home in one of the nation’s most beautiful city parks.

FOW has had a long-term interest in creating better pedestrian connections with park-side neighborhoods, particularly those where multi-lane streets make access more challenging. Neighborhood concerns regarding the stewardship of this section of parkland put this area on our list of priority projects.

Since October 2020, we have been collaborating with neighbors as well as Councilmember Cindy Bass to address these neighborhood concerns and work together on solutions. As the representative for the residents in the project area and chair of the Philadelphia City Council Committee on Parks, Recreation, and Cultural Affairs, Bass’ partnership is cru-

cial to keeping the care of this parkland a priority for the city.

We’re developing a proposal for the scope of services and key design elements with neighbors, contractors and other stakeholders. The rehabilitation plan calls for an expanded trail network to improve entry to the main stem of the park, newly defined signage and wayfinding, and new plantings to restore the native habitat and reduce stormwater runoff. As an added value, we expect that these amenities will discourage illegal dumping and encourage more opportunities for everyone to get out on a trail.

This project is funded in part by the Pennsylvania Department of Conservation and Natural Resources and Bass, in partnership with Philadelphia Parks and Recreation. We’re getting additional financial support from the National Recreation and Park Association and Sensodyne. We aim to stay engaged with the partners collaborating on the project and will harness people power to provide ongoing stewardship to the area.

The Germantown Neighborhood Connection Project will demonstrate the value of investing in green infrastructure for sustainable outdoor recreation. But beyond that, it is a wonderful example of what can happen when concerned citizens band together — from neighbors to nonprofits, from local government to corporations — to champion a community need that will generate broad and last-



This trailhead on Harvey Street is a key focus of the Wissahickon’s Germantown Neighborhood Connection Project being undertaken by Friends of the Wissahickon, Germantown neighbors and committed partners to create safe and attractive pedestrian access to Wissahickon Valley Park.

ing benefits. This is truly an investment in our planet.

“Invest in Our Planet” this Earth Day and join FOW and our Germantown neighbors on Saturday, April 23, from 9 a.m.to noon. to steward a small section of Wissahickon Valley Park. We’ll be removing litter, beautifying the trailheads and cutting back invasive plant species. Meet at the Harvey Street Trailhead (Parking is located nearby). Register to attend at: <https://fow.org/event/22-earth-day/>.



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The Dark, Racist History of Highway Building in U.S. Cities

by Sandra Folzer, Weavers Way Environment Committee

ONE OUT OF EVERY FIVE MILES OF HIGHWAY PAVEMENT is in poor condition and environmentally damaging to nearby communities, according to the American Society of Civil Engineers. We need an Infrastructure Bill, but if it passes, will we repeat the past mistakes that have crippled an entire segment of our population?

Urban renewal was a neutral term for most whites. But for Blacks, it could mean destruction of your home, local businesses, your church and even the trees in your neighborhood. And the harm done was intentional. The Federal Housing Acts of 1949 and 1954 and the Federal Highway Act of 1956 funded “slum-clearing” programs, which were code for ridding the cities of Blacks.

“It (urban renewal) means Negro removal. That is what it means, and the federal government is an accomplice to this fact,” writer James Baldwin said in a 1963 interview.

When Robert Moses, the New York City parks commissioner, was asked why he made the overpasses to Long Island beaches too low for buses, which could carry Blacks and Hispanics to the beach, he replied, “Legislation can always be changed; it’s very hard to tear down a bridge once it’s up.” He also said, “They expect me to build playgrounds for that scum floating up from Puerto Rico.”

Segregation was sometimes the direct result of federal policy. Two different federal lending programs were created to help white Americans purchase homes after the Depression: the Home Owner’s Loan Corporation and the Federal Housing Administration. However, they did little for Blacks. Both agencies identified less desirable neighborhoods, like those where Blacks or immigrants lived, by drawing red lines around them on maps, a procedure known as “redlining.” HOLC wrote mortgages in redlined neighborhoods, but the FHA did not.

After the Civil Rights Act of 1964, it seemed life for Blacks would improve. Instead, the Federal Aid Highway Act of 1956 became a means for enforcing segregation. While more than 40,000 miles of highways were built in the ‘60s and ‘70s, the effects on Black communities were devastating.

Deborah Archer described the impact of the highway system in the Vanderbilt Law Review in a 2020 article entitled “White Men’s Roads Through Black Men’s Homes: Advancing Racial Equity Through Highway Reconstruction.” She wrote “In states around the country, highway construction displaced Black households and cut the heart and soul out of thriving Black communities as homes, churches, schools and businesses were destroyed.”

Here are some examples:

Syracuse, NY

Syracuse was once a haven for Blacks who came to find jobs in manufacturing. Despite protests, in 1959 the government seized homes using eminent domain to build Interstate 81. The project wiped out the 15th Ward, a Black and Jewish neighborhood. Green spaces were replaced by concrete, over 1,300 families were displaced, and the highway ushered in air and noise pollution.

Miami, FL

In 1957, Interstate 95 plowed through Overtown, an active Black community, destroying the homes of 10,000 residents. Little relocation assistance was given. The Miami Times observed that no part of Overtown “escaped the angered wrath of the bulldozers and wrecking cranes that have been busy at work demolishing homes, churches, apartment houses and business places.” The eight-lane highway consumed 87 acres and replaced homes and businesses with parking lots, garages and city buildings.

Birmingham, AL

Birmingham was divided into racial districts in violation of the Supreme Court’s zoning rules because they

believed “threats to peace were so imminent and severe if African Americans and whites lived in the same neighborhoods.” Black homes were bombed. Both I-59 and I-65 were built on the same zoning lines, separating Blacks from whites. Black neighborhoods were surrounded by industry or condemned to flood-prone areas.

Atlanta, GA

Like Birmingham, Atlanta used racial zoning laws to enforce separation of Blacks and whites, then replaced those zoning laws with highways. Black areas had less land and were classified as industrial. In a 1960 report, the Atlanta Bureau of Planning acknowledged that “there was an ‘understanding’ that the proposed route of (I-20) would be the boundary between the white and Negro communities.”

Nashville, TN

The construction of Interstate 40 in 1975 destroyed 128 Black-owned businesses and six Black churches. Fifty local streets were dead-ended, separating children from their playgrounds and schools.

St. Paul, MN

The Black community of Rondo was destroyed between 1956 and 1968 to build Interstate 94. According to Reconnect Rondo, 700 homes were demolished and 300 businesses were closed or torn down, with inadequate compensation given to those affected.

New Orleans, LA

The day after Mardi Gras in 1968, historic white oak trees were ripped out and replaced with cement pillars for the Interstate 10 highway. Hundreds of residences and some businesses were destroyed.

Pittsburgh, PA

The Black community known as the Hill District was devastated and 400 businesses were lost to build I-579. “When you displace that many people, you essentially damn that community,” said R. Daniel Lavelle, a Pittsburgh City Council member. Today, 40% of Hill residents live below the poverty line, according to Wikipedia.

Flint, MI

The Sugar Hill neighborhood was established by enslaved people; Blacks later migrated there from the South. Highway construction forced 3,000 families to move without any financial assistance or relocation compensation, according to an October 2020 article in Vanderbilt Law Review. Over half of those families were Black.

Other cities where highways destroyed Black neighborhoods include Baltimore, Orlando, FL; Los Angeles, New York City, Milwaukee, Memphis, TN; San Antonio, Little Rock, AR; Durham and Winston-Salem, NC; Detroit, Dallas, Houston, and Oakland, CA.

Blacks were the primary targets for removal through highway construction, but Latinx, Native Americans and Asians were also affected. From 1957 to 1977, highway construction displaced over one million people, according to the Department of Transportation.

The federal government’s “urban renewal” allowed local governments and developers to use eminent domain to take homes with little payment and no relocation assistance.

The Uniform Relocation Act of 1970 required relocation assistance; however, it did not stop the destruction of homes. And it did not address the destruction of businesses, churches and other aspects of a thriving community.

As a result of these efforts, 90% of low-income housing was destroyed and replaced with expensive housing built with urban renewal funds. Tax dollars went to the white suburbs, while communities of color were cut off from downtown centers. Refineries and landfills



were placed in their neighborhoods. In short, Black communities were set up to fail.

Robert Moses wrote at the time that “This new highway program will affect our entire economic and social structure... They will constitute the framework within which we must live.” In his obituary in the New York Times in 1981, he was quoted as saying “I raise my stein to the builder who can remove ghettos without removing people as I hail the chef who can make omelets without breaking eggs. “His ideas were adopted around the country.

The scars from the upheaval of established communities remain today. Since the federal government seldom gave relocation assistance, those displaced were plunged into poverty. Since housing options were limited, overcrowding and homelessness often resulted. White residents, using the highway system, fled to the suburbs. Blacks rarely had that choice, since the federal government denied them home loans. The FHA even had restrictions which prevented homeowners from selling to Blacks.

Congress later recognized some of the devastation caused by highway construction, and enacted protection for parks and historic districts. But they did little to remedy the destruction of Black communities.

Transportation Secretary Pete Buttigieg admitted last April that “racism was physically built into some of our highways.” President Biden’s infrastructure plan is intended to undo some of the harm done in the past and “advance racial equity and environmental justice.” Whether that can be accomplished remains to be seen. How do you knit back the communities that have been ripped apart? The fear is that those in power may not see infrastructure improvement as an opportunity to advance racial justice.

The National Environmental Policy Act of 1969 required environmental impact studies. Under NEPA, all federal agencies must assess environmental impacts before action is taken. The act applies to any project funded with federal tax dollars, and so has a broad reach in state and local governments, including highway projects. It is referred to as the “Magna Carta of environmental legislation.” However, no action is required; once the impact is identified, agencies can do as they wish.

The American Civil Liberties Union has used feedback from residents to recommend change. In 2018, they urged the New York State Department of Transportation to put developable land into a trust controlled by residents. They pressured the state DOT and local unions to hire local workers who would benefit from any construction, and recommended air monitoring systems be set up near homes during construction. Most importantly, they put together a working group to decide how the 10-12 acres freed by a viaduct’s removal would be used to benefit the community.

Civil rights laws cannot prevent institutional racism that happened when the highway system was constructed. Healing communities will be a complex task. Should governments offer grants for businesses? More affordable housing? The elimination of environmental hazards? Compensation for illnesses resulting from nearby pollution? The most important task is to make the government accountable.

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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, concep-
t, issue, remark, phrase, description of
event, word or word string should be tak-
en seriously. This also applies to the pre-
vious sentence.

March 2022 has seen the passing of an-
other former Weavers Way staffer who
had a large impact on our continued ex-
istence and role in our community —
Madelyn Morris. Madelyn managed our
membership records starting sometime
in the late '70s. Back then we were only
open to members, and all members had
to work. This was before computers, so
membership records were on index cards
and maintained manually.

Madelyn had to keep track of who was
a member, when they joined, when they
worked, the members of each household,
equity payments and balances, patron-
age rebates, annual renewals and other
member data. We had drawers of index
cards that Madelyn schlepped around as
needed.

She was also the work requirement en-
forcer; she assigned you a three-month
cycle to do your work and pay the annual
equity requirement. if you were late com-
pleting your work, she'd put a red star on
your card, which you pulled every time
you shopped. If you were late on your
equity payment, you got two blue stars.
If you were really late completing your
work, you got a second red star, and your
shopping privileges would be suspended.

She ran a tight ship — her accounting al-
ways balanced to the penny and our mem-
ber database was always up to date and



error-free. Smart as she was, she helped
develop and took to the initial comput-
erization of our member system. That
meant renting time on a mainframe and
communicating with it via a modem. You
placed your dial-up telephone's receiver
on the modem and listened to the cackles,
beeps and tones while your terminal com-
municated with the mainframe. That was
followed by hours of printing labels and
lists on a dot matrix printer with pin-feed,
triplicate paper.

Madelyn handled all of it, mostly from
her home office, with aplomb. As our Co-
op nears its 50th anniversary, if we had a
hall of fame, Madelyn would be in it. She
was one of the many people who contrib-
uted huge amounts of energy to make the
Co-op a growing and thriving community
organization.

In food news, Amy's Kitchen, one of the
natural food industry's iconic brands (and
one of the mainstays on our shelves since
around 1990), has been the subject of
calls for a boycott due to some reports of
unfair staff treatment. This was a bit of
a shock to the industry, since Amy's is a
brand that seemed to have high standards
for both its food and people and is still
a privately held company owned by the
founders. Amy's has grown quite a bit
since that first organic vegetable pot pie
was created; it now has a staff of 2,700
and sales of over \$500 million.

(Continued on Next Page)



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.

(Continued from previous page)

While it’s difficult to know what goes on in cases like this, our information is that Amy’s in general has a pretty good track record of staff treatment, and there is no call for a boycott from the vast majority of Amy’s staff. Searching online for “Amy’s boycott” results in info from both sides that conscientious shoppers may want to consider in helping decide a course of personal action. Our Co-op’s national trade group, National Co-op Grocers, is in talks with Amy’s and currently suggesting no boycott-type actions be taken.

In general, boycotts are tricky. From an overall perspective, it’s often difficult to find out what has happened, if the unfairness is systemic or atypical, and gauge who is hurt or helped by a boycott. Remember that eating and the food system in general is kind of a zero-sum game. If people eat less of Amy’s, they are going to eat more of something else. Furthermore, there may or may not be publicly available information about staff treatment and other corporate values and behaviors for those companies. All food choices have consequences, whether we are aware of them or not.

Boycotts also remove consumer choice, and there are factors that may or may not be at play. For example, if we boycotted a company that specialized in allergen-free products, it might have a larger impact on some shoppers than others. This is not to say boycotts are never appropriate. Our Co-op’s membership has voted to boycott items in the past, like non-union lettuce and grapes. We’ve also had undeclared de facto boycotts — for example, our decision not to stock non-fair-trade bananas and products containing Ivory Coast-sourced chocolate (which are associated with child slavery and egregious work conditions).

Of course, with information so easy to find nowadays, if there was an issue with a brand, vendor or product and shoppers became aware of it and chose not to buy it, we’d likely drop it due to slow sales. That’s the traditional “voting with your dollars” power consumers typically have to affect corporations in a marketplace with lots of choices.

suggestions and responses:

s: “I’m a member and shop almost exclusively at the Mt Airy store. I wanted to ask if Mt. Airy could carry Green Valley lactose-free butter and cream cheese. I believe Chestnut Hill sometimes carries this, but it would be helpful if Mt Airy did, too. Thank you so much for considering.”

A ‘Unique Force of Nature’ Who Helped Build the Co-op

(Continued from Page 1)

Madelyn a pillar of the Co-op who created and maintained the systems that made Weavers Way possible.

“...Directly and indirectly, she touched the lives of every single member of Weavers Way,” he wrote. “I hadn’t seen Madelyn in some time, but I was proud to call her a friend and I will miss her greatly.”

Madelyn’s got help with managing the membership rolls by her sister, Barbara Green. Her other sister, Sylvia Carter, served as vice president of the Co-op’s board of directors. She is survived by them and her brother Edgar Jr., known as “Buddy.”

Glenn Bergman, former Weavers Way general manager, recalled meeting with Madelyn soon after being hired in 2004. He also recalled her devotion to the Co-op.

“Marilyn was so dedicated to the members and the Weavers Way hours requirement that she was known as the ‘heart and mind’ of the co-op,” he wrote in an email. “Much of our basic culture is due to her dedication.”

Steve Hebden, who headed the Co-op’s maintenance department for many

years and still works part time as a maintenance technician, was one of many staffers who witnessed Madelyn’s work ethic.

“I would occasionally meet her at four or five in the morning when she regularly came in to credit member work hours and keep up household records,” he recalled. “We’d talk while she decorated the 5X7 paper membership cards with lots of blue, green and red stars.”

Longtime Mt. Airy cashier Stephanie Johnson first met Madelyn shortly after she started working at the Co-op in 1989. “[I had] to go to her for orientation, because I was a new member altogether,” she recalled. “...And of course, when I joined as a staff person, they didn’t have [a]number for me, because nobody had died. All this weird stuff was happening.... she figured it out; she got me a number.”

Johnson remembered Madelyn’s institutional memory and how accurately she kept the membership records. “She ran a tight ship,” she said. “She knew everybody in your family...she knew a lot about everybody who was a member.”

After Madelyn retired, she continued to shop at the Co-op, and always made

a point to come into the Mt. Airy store for Johnson’s birthday. “She even came in the middle of the pandemic,” Johnson recalled. “When she didn’t come in last year, I knew something was wrong.”

In his March 2006 Shuttle column that announced Madelyn’s retirement, Bergman wrote, “Madelyn has known when you have been ‘bad’ and have not completed your work schedule or paid your annual dues. She knows when you need to be changed from one cycle to another. She shows compassion when you explain that you have just had triplets, your house has been flooded, you started a new job that requires you to travel two hours each way every day, and your partner is also working in another state and there just is no way you can get your hours completed on time.... It is at times like this, when a person is moving on, that we realize how much we will miss them.”

Madelyn was laid to rest beside her husband, Walter, at a private graveside service on March 12 at Eden Cemetery in Collingdale, Delaware County. Donations to the American Cancer Society in her honor can be made at donate3.cancer.org or 800-277-2345.

“
**As our Co-op nears
its 50th anniversary,
if we had a
hall of fame,
Madelyn would
be in it.**”

r: (Norman): “Hi Chloe. Thanks for your suggestion, I asked Matt Hart, our grocery manager in Mt. Airy, about this. He said “Cream cheese is pretty much going to be a no-go; the cheese case is already overloaded. I’ll see if I can figure out spacing for the lactose-free butter. Their cream cheese comes in a case pack of six if you want to preorder a case.”

s: “I was wondering whatever happened to McCutcheon’s vidalia onion mustard; I’ve been looking for it for a while. I’m pretty sure I purchased it at Weavers Way Mt Airy, but I haven’t seen it for more than a year. It’s hard to get elsewhere, too. Also, I have been looking for Red’s steak bowl and Red’s chicken lime cilantro bowl for quite some time with no luck. I wondered if this is a Co-op choice or if there’s a difficulty with the supplier. Or another thing to blame on COVID (I’m good with that.).

r: (Matt, MA) McCutcheon’s vidalia onion mustard didn’t sell well enough to continue stocking it. McCutcheon’s may be hard to find elsewhere too; it seems like kind of a quirky company. We’re looking into making room for some Red’s items. Our supplier is showing most of them as being available, so no COVID shortage to blame here.

s: “With all this “plant-based” food being developed, when will we see plant-based wild game analogs like wild boar, elk, venison, bison, duck, zebra and alligator? Our family used to hunt these animals and butcher them in our front yard but had to stop when neighbors

(who were home during day during COVID) complained about all the blood and flies.”

r: (Norman) Sorry to disappoint you, but it appears research and development into plant-based versions of other foods now seems to be focused on creating plant-based mushrooms. As many botanists know, mushrooms are fungi, not plants, so there is a gap in the market since there are no plant-based mushroom analog products. Food scientists and technologists are now hard at work to create products to fill this gap.

s: “Would it be possible for the Co-op to carry bulk refillable hand soap, shampoo, conditioner, etc.? I know there is Dr. Bonner’s available but I’m thinking beyond that. When I lived in Durham, NC the co-ops in Durham and Carrboro carried Fillaree, and I believe that there are other bulk options available, too. Fillaree’s hand soap is really great! Thanks.”

r: (Norman) Thanks for the suggestion. I haven’t pushed for liquids like this, because I’m skeptical they are really any better from enviro perspective. For one thing, it seems liquid soaps and detergents are largely water, and now there are both solid-bar versions or dissolvable pouch-type concentrates and powders for many of these products. Both options save the packaging and shipping of water.

For another, when I look at things like Dr. Bronner’s in a gallon bottle and compare it to four quart bottles, it seems the gallon bottle is not saving much packaging. Gallon bottles use significantly thicker plastic than the smaller bottles, plus the cardboard cases they come in use more cardboard, since it’s a heavier case. Also, for refillable systems to be truly zero-waste packaging, there is the transport of empty big jugs back to the manufacturer to be refilled. I haven’t done measurements or calculations, so this is just based on casual observation. I’d be interested to hear other perspectives.

s: “Why are there so many dogs around our Mt. Airy and Chestnut Hill stores but not Ambler? Can something be done to balance it out?”

r: (Norman) It goes back to the Ambler borough’s namesake, Mary Ambler, a hero in the aftermath of the train wreck of 1856. Mary was admirable but was more of a cat person than a dog person. The rumor is that she looked at dogs with disdain as she regarded them as dirty and slobbery. Mary liked for things to be clean and neat and was drawn toward the self-cleaning and never-slobbery feline species over the canine. Ever see a cat slobber?

International Co-op Principles

1

Voluntary and Open Membership

2

Democratic Member-Owner Control

3

Member-Owner Economic Participation

4

Autonomy and Independence

5

Education, Training and Information

6

Cooperation Among Cooperatives

7

Concern for Community

Mt. Airy Day Celebrates a Delayed Half-Century Birthday

by Kristin Haskins-Simms, Mt. Airy Day Co-Chair and West Mt. Airy Neighbors Board Member

MT. AIRY DAY, WHICH TAKES PLACE THIS YEAR at Cliveden Manor, 6401 Germantown Avenue, on Saturday, May 7 from noon-7 p.m., (rain date: Sunday, May 8) was born out of a joint venture between East Mt. Airy Neighbors and West Mt. Airy Neighbors to bring attention to Germantown Avenue, as well as to recognize the common ground between the two communities.

Toney Morse, a Mt. Airy resident, has fond memories of the Mt. Airy Days of his youth.

“I definitely remember me and my friends scrambling around trying to find the right outfit to wear and the excitement of dancing to the DJ playing,” he recalled. “And looking at the pretty girls on the drill teams marching down the street.”

Mt. Airy Day is more than a street festival of music, food, rides, vendors and innocent fun; it was created to bring together Mt. Airy residents on either side of Germantown Avenue. Yvonne Haskins, who was executive director of WMAN during the early 1970s, wanted to address the blight, graffiti and criminal activity that defined the commercial corridor and degraded the quality of life for residents on both sides of the avenue. Sedgwick Playground at Germantown Avenue and Sedgwick Street (now known as Mt. Airy Playground) was one of the few spaces where residents from East and West Mt. Airy naturally interacted; it was also one of the few spaces that was well maintained. Young children played together, teens hung out and played basketball, and it was later home to the Northwest Bantams football team and cheerleading squad.



The playground and that part of the street off Germantown Avenue was the most logical location for the first few Mt Airy Days until the festival outgrew that space and moved to the Spring Garden College campus (now New Covenant Campus) for a couple of years. Eventually, Mt. Airy Day moved back to Germantown Avenue and has been at Cliveden Manor ever since.

“I remember celebrating my birthday each year at Mt. Airy Day — it was the perfect event to go see folks

and be seen,” said Anieca Suber-Houston, also a resident of Mt. Airy. “Purely innocent fun. Those were the days!”

The only times in 50 years that Mt Airy Day was canceled were 2020 and 2021, due to the pandemic. Not only has COVID wreaked havoc on all our lives, but it has led to more production expenses, since the city departments that helped with street festivals are no longer functioning.

As a result, our Mt. Airy Day committee needs to generate more funding than in prior years. Fortunately, local businesses and individuals are stepping forward to contribute; however, we still need significant help. If you want to be a sponsor or Mt. Airy Day Partner, visit <https://www.mtairyday.org/sponsor>.

We are thrilled that many of our vendors from previous years are returning, and we are excited to welcome new vendors, especially small businesses and local makers. We will have all kinds of 50th anniversary swag for sale, and games and entertainment for all ages, from old favorites to the newest tech.

Although it sometimes feels like time stopped in 2020, we are full speed ahead with our planning and preparation because Mt. Airy Day is celebrating 50 years, and we all need something to celebrate! It’s important right now, more than ever, that we come together as a community for something joyful.

If you have a Mt. Airy Day story and/or photograph to share, please email mtairyday@gmail.com. We will feature it on the website and in our social media accounts.

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Illustration by Alli Katz



Artists in Our Aisles

Peter Handler

Peter studied political science at Bates College and became a self-taught jeweler. He attended the School for American Crafts at Rochester Institute of Technology and earned an MFA in jewelry and metalsmithing.

In 1984, he became a furniture maker in Philadelphia. He initially built glass and anodized aluminum tables and later expanded to upholstered seating. He also made wooden tables, cabinets and other furniture.

His work is custom studio furniture. He gears his designs to the needs of his clients, the commission and their aesthetic.

Artist Statement

"I love color and use anodized aluminum, fabrics, wood and photographs printed on metal, wood or glass. My images come from everything I have ever seen in life and from furniture history, architectural structure and nature. I use aluminum and mostly Pennsylvania hardwoods. I try to create a minimal aesthetic with color, formal in structure and with a hint of whimsy."

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Weavers Words

UPSIDE DOWN

Topsy turvy world
Life's not what it used to be
Make the best of it

—Linda Cherkas

I did not forget
Everything is beautiful.
It's just that time
And ordinary woe
Hollowed out
My best remembering.

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

SPRING'S GREEN TRANSLUCENCE

Spring's sheer shroud
of green filigree
flung lightly
over the bare shoulders
of winter trees
unfurls against the sky
so fine and dotted
Like pale green lace.

—Henrietta Edelschein

Feeling Inspired? Here Are Our Guidelines:

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



Our GM Details His (and the Co-op’s) Zero Waste Journey

by Victoria Valadao Napier, Weavers Way Plastic Reduction Task Force

THIS MONTH, WEAVERS WAY GENERAL MANAGER Jon Roesser participated in the Plastic Reduction Task Force zero waste journey survey. He then took a few moments from his busy schedule to meet in person and to elaborate on his responses.

When I met with Jon, he was returning from a site visit for a potential new Co-op location in Germantown on Cheltenham Avenue. The building there has a flat roof, and an engineer was analyzing the possibility of having a farm on the top of the roof. The engineer didn’t think that was feasible. A garden perhaps? Jon laughed.

In 200 words or less, please share your zero waste journey with us.

The role I play at the Co-op puts me in a unique position to move us forward in a sustainable way (environmentally and financially). COVID has been a distraction; I need to be more aggressive than I have been.

I should say that COVID disrupted our way of doing things. Overnight, because of a perceived safety and sanitation issue, we had to close down the bulk section [and] take out food buffets. All of a sudden, everything needed to be packaged in plastic. Bulk shut down for two years.

What inspired you to begin a zero-waste journey?

My education has come primarily from the Co-op’s Environment Committee and my kids, who are particularly mindful of the harm caused by a typical consumer’s environmental footprint.

The Environment Committee [members] are practically minded people who are on the lookout for creative solutions to try. I remember when I first came to the Co-op 13 years ago; I was HR manager at the time. The group was [investigating] if there was a way they could eliminate the use of paper towels in the bathroom. Jeff, a committee member, said, “Pants dry, give it a try”, and that we could put up a sign in the bathroom saying that. Nonetheless, that wouldn’t fly with the Department of Health.

The recent ban on plastic bottles, (15-20 varieties), was the result of encouragement from the Environment Committee and PRTF. You see, the committees push me and I push back, and we make progress. There needs to be pushback. Without them, there would be less action.

I am an incrementalist; it’s my nature. I believe incremental change is more sustainable. They might want to approach a problem more aggressively, so there is give and take.

What has been the reaction to the plastic bottle ban?

There has been no negative reaction; yet, change is complex. The one thing that has happened, though, is the

middle school students across the street [at C.W. Henry School] can no longer buy the 50 cent plastic water bottles. Now if they want to purchase them, they cost \$1.25 in the more expensive cartons.

The water in plastic bottles is only perceived as safer, when there is no regulation on bottled water. Aren’t water fountains that have filters a better bet?

We have installed a water refill station in Ambler. At Mt. Airy there is more of a space issue, but we’re working on it.

How have your kids given you an education?

I have two sons who are both concerned about the environment: one’s 16 and the other 13. The 13-year old, however, is particularly environmentally aware. He worries about fossil fuels, global warming, plastics in the oceans. If he doesn’t agree with what I do he issues me environmental infractions. For example, he wants me to drive an electric car.

A while back though, a friend gave me an article saying we would be better off driving our cars longer rather than buy new ones every five to 10 years. So I believe it is better for the environment that I hang onto my old Honda than to purchase a new car whose manufacturing causes more environmental harm even if it’s electric. So we go back and forth. I have my arguments and he has his.

We as a family buy soup in the refundable glass containers. I then saw a plastic container of black bean soup in the refrigerator and asked my wife why she didn’t buy the glass one; she said there were none. So, that’s the Co-op’s side; we have to do our part.

I would eventually like to see all the container food we sell in refundable containers. That is a goal. Recently, I participated in Tiffin restaurant’s innovative container refund program for takeout. I have 30 days to return the containers; if not, my credit card will be charged \$4.50 per container and I bought seven containers.

How long do we expect to do the 10% off when you bring your own containers bulk discount?

Definitely through the end of ’22.

There used to be a jar library in the bulk section. Can we continue with that?

That is more complicated. Nonetheless, if people bring their own containers, there are no legal sanitation issues, because the Co-op is not providing the container. So we’re teaching people to change their habits. Buying bulk does take more time; one has to get the tare weight of the container, fill the container and weigh it.

What specific tips would you like to pass on to others, especially regarding plastic reduction?

Minor lifestyle changes can go a huge way. You do not need to become a Luddite or a homesteader; you just need to be more of a conscious consumer.

In 100 words or less, if you could see the Co-op adopting a more zero waste culture, what would it look like?

Big things for me are 1) The elimination of foam meat/seafood trays (but the current alternative, recyclable plastic, is hardly much better); 2) The elimination of one-liter plastic seltzer bottles, and 3) To expand the container refund program so that it eventually replaces single-use plastic totally.

April PRTF Newswire

Since Jon mentioned Tiffin and their deposit container program, I wanted to mention that owner Munish Narula will be a panelist on the next installment of the PRTF/Philadelphia Neighborhood Network’s virtual “Philly Talks Trash” series on Thursday, April 21. The program will also feature a speaker from ECHO systems — a member-based, localized network of businesses, organizations and private citizens in the Philadelphia area focused on eliminating single-use waste. Rounding out the guest lineup will be Nic Esposito, director of operations at Grid magazine and the director of policy and engagement for Circular Philadelphia, which brings together individuals, businesses, local government and policymakers to lead the shift to a circular economy in the region.

In other news, we have new reusables programs launching as part of the Co-op’s Container Refund Program. In Ambler, shoppers can now find CRP containers in the produce section for green beans, brussels sprouts and mixed greens, as well as pineapple and watermelon. We also will begin to feature reusable containers in Prepared Foods.

After you’ve enjoyed the food in your returnable container, please return the container as soon as possible. Doing so lessens the need for the Co-op to buy more reusable containers, plus it makes you \$2 richer.

Be sure to take advantage of the monthly “Weigh It Weekends.” You can take 10% off your bulk purchases when you bring your own container or buy one at the Co-

(Continued on Next Page)



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(Continued from previous page)

op. You'll save big and reduce your waste footprint.

For great muslin bags and other low-waste products, shop online or in person at Good Buy Supply in South Philly (goodbuysupply.co). Refillable glass bottles can be purchased in the bulk sections of Weavers Way, but it's great to get in the

habit of bringing your own glass bottles from home.

In closing, please support plastic reduction by writing to the Co-op's membership department and letting us know you support our programs: member@weaversway.coop.

She Opened Doors for Women and Native Americans

MARY GOLDA ROSS (1908-2008) was a member of the Cherokee Nation, a mathematician and the United States' first female Native American engineer. She was Lockheed's first female engineer and the only female member of the company's original Skunk Works, a 40-person secret research and development team.

Ross is remembered for her work on aerospace design, including the Agena rocket program. She also developed numerous design concepts for interplanetary space travel, and was one of the authors of the "NASA Planetary Flight Handbook, Vol.III", which focused on travel to Mars and Venus. In 2018, she was depicted on the 2019 Native American \$1 coin by the U.S. Mint.



More information on Ross and her work can be found at www.nasa.gov/image-feature/mary-ross-a-hidden-figure and <https://airandspace.si.edu/stories/editorial/mary-g-ross-aerospace-engineer>

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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 taking place online during the COVID-19 crisis. Check the Co-op's Calendar of Events for the date of the next meeting.

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

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Preorders: MApreorder@weaversway.coop, CHpreorder@weaversway.coop, ABpreorder@weaversway.coop

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You can read the Shuttle online.
www.weaversway.coop/shuttle-online



VIRTUAL NEW MEMBER ORIENTATIONS

New Member Orientations

Tuesday, April 19, 6:30 p.m. - 7:45 p.m.

To register visit: 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!



Check In

When You Check Out!

*Starting in April, you can
check in at the register with:*



1 New Member Cards including key cards (fob)

OR

2 Your Phone

And, **EasyPay** users will be able to use a PIN
for extra security!

Be sure to watch your mailbox for new member cards. You'll also receive
an email with an electronic member card and PIN instructions for EasyPay.

