No More Plastic Bags in Bulk in the Bulk Department

by L Gnadinger, for the Shuttle



Starting Oct. 5, 2026, the Bulk Departments of Weavers Way will no longer offer single-use plastic bags to customers. We will also stop merchandizing products in the Bulk Department in single-use plastic bags. This change came from repeated member requests (not least from the Plastic Reduction Task Force) to move away from single-use plastics in the stores.

Most of the time, taking plastic out of some aspect of the grocery store is maddeningly difficult. Even if you manage to

(Continued on Page 17)

weavers way co-op

Community-Owned, Open to Everyone

The Shuttle

OCTOBER 2026 | Since 1973 | The Newspaper of Weavers Way Co-op | Vol. 54 | No.8

Here's to Our Good Friend Walter Bader

by Jon Roesser, Weavers Way General Manager



Here at the Co-op we are mourning the passing of our former colleague and friend Walter Bader, who died last month.

Depending on who you ask, Walter worked for us for 33 or 35 years before he retired a few years back. For years – decades, actually – he was a fixture behind the Mt. Airy store's deli counter. If over the years you ever bought cheese or deli meat at the Co-op, it was Walter who sliced it.

(Continued on Page 6)



A Wet but Wonderful Mt Airy Village Fair

The 15th Annual Mt Airy Village Fair took place on a rainy Sunday, but the crowds still took to the corner of Carpenter and Greene for food, live music, a pie eating contest, and vendor booths. The Co-op had a presence with drinks and hot dogs. A big shout-out to all the volunteers and members who made all the fun possible!

All photos courtesy Kira Luxon Photography.















Presorted Standard
U.S.
POSTAGE
PAID
Philadelphia, PA
Permit No. 2658

Weavers Way Cooperative Association
559 Carpenter Lane, Philadelphia, PA 19119
www.weaversway.coop
CHANGE SERVICE REQUESTED



Editor's Note

by Annette Aloe, Weavers Way Art Director

While our editor Karen is away, I wanted to share some news: I'll be saying "Arrivederci" and retiring at the start of next year. I've got just a few more Shuttles left before I pass the baton to Dakota Foster, our talented marketing coordinator, who also does graphics here at the Co-op. We'll be in great hands with Dakota and our marketing manager, Rachel Coats.

I'd love to thank Weavers Way member Liam Nolan for editing this month's articles. I also can't forget Kathleen Casey, who helps get the Shuttle out. Kathleen is humble, but she's the real brains behind the scenes—she's the one who secured all those amazing grants for the Co-op.

October is Co-op Month, and we've got lots of fun planned! You'll find Free Composting Day, Halloween parties and music, great deals on products and wellness items, and new WW merch, all on pages 12 and 13. Member Appreciation runs from Oct. 17 to Nov. 1. If you're signing up for Medicare like me, check page 9. Please join your fellow Co-op members for a casual after-work happy hour with a spread of sandwiches, soup, and seasonal platters, and an update on the latest Co-op business from our general manager, Jon Roesser, at our General Membership Meeting on Oct. 21. Be sure to RSVP on our website events calendar. On page 3, our intern Sophie Peck, a nutrition and dietetics grad student at Thomas Jefferson University, shares some cozy autumn recipes. And don't forget: no more plastic bags in our Bulk Department—see page 1.

Thank you for reading all these years. I'm looking forward to hitting the tennis court more often, taking Rudy on longer strolls, traveling a bit more, and making some art of my own. You'll still catch me picking up goodies at the Co-op!

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.

the word on wellness

Maybe the Co-op Was Onto Something

by Karen Palmer, Weavers Way Ambler Wellness Buyer

For more than 50 years, Weavers Way has been doing something that, at one time, was a little unusual.

We built stores around fresh food, local farmers and producers, thoughtfully sourced products, and the belief that knowing where our food comes from matters. We believe that the choices we make about food affect not only our own well-being, but also our neighbors, our local economy, and the health of our community.

Today, many of those ideas are everywhere. "Eat local." "Shop seasonal." "Know your farmer." "Choose whole foods." "Pay attention to ingredients." "Support small producers."

Maybe the Co-op was onto something...

October is Co-op Month, and it arrives just as many of us are beginning to think about staying well through cold and flu season. That makes it a good time to remember something we can sometimes lose sight of—especially from my vantage point in the Wellness Department.

Supplements are supportive. Food is foundational.

A supplement can't take the place of a nourishing diet, adequate sleep, regular movement, or good hydration. Nor can any single supplement magically "boost" an immune system. Our immune systems are extraordinarily complex, and supporting them begins with the same everyday habits we've been talking about at the Co-op for decades.

That doesn't mean supplements don't have a place. They can. The key is understanding what they do, what they don't do and where they may fit into the bigger picture.

This month, our Wellness Spotlight looks at three products that often become part of the conversation as fall arrives:

Elderberry has a long history of traditional use for seasonal wellness. You'll find it in syrups, gummies, lozenges, and other preparations. Research into elderberry and respiratory illness continues, but it shouldn't be thought of as a substitute for established ways of preventing or treating illness. Think of it as one possible piece of a much larger wellness picture.

Vitamin C has a well-established role in normal immune function, but more isn't necessarily better. And before reaching for a bottle, take a walk through our Produce Department. Citrus gets all the attention, but bell peppers, broccoli, strawberries, kiwi and other fruits and vegetables can also have plenty of vitamin C. A supplement can be useful when there's a reason for one, but the food-first lesson is right there in the grocery cart.

Electrolytes, our third Spotlight product, might be a little unexpected. They don't "boost immunity," and that's not why we're featuring them. Electrolytes—including sodium, potassium and magnesium—help regulate fluid balance and support normal nerve and muscle function. Most of us can meet our everyday needs through food and fluids, but during illness, heavy sweating or other periods of increased fluid loss, replacing fluids and electrolytes can become particularly important.

And that brings us right back to the Co-op.

One of the things I love about working in Wellness at Weavers Way is that the supplement aisle doesn't exist in isolation. The whole story is here. There are fresh fruits and vegetables a few steps away. There are foods from local farms and producers. There are ingredients for cooking a nourishing meal. And when a supplement makes sense, there are people here who can help you understand your options.

That feels especially worth celebrating during Co-op Month.

53 years ago, ideas like local food, sustainable agriculture, ingredient transparency, and community-supported food systems weren't nearly as mainstream as they are today. Our co-op community embraced them anyway. Not because they were trendy, but because they reflected the kind of food system—and community—we wanted to build.

Over half a century later, the rest of the world seems to be catching on.

So as we head into fall, perhaps the best wellness advice isn't particularly new or complicated: eat well, drink enough, move your body, get your rest and take care of one another.

And when a supplement can provide a little additional support, we'll be here to help with that, too.

Happy Co-op Month.



Pearfect Uses for Pears

by Kieran McCourt, Weavers Way Ambler

From China to Europe, pears have been cultivated across the globe for thousands of years and were grown for their sweet, juicy flesh.

However, it can be tricky to know when pears are ripe and ready to eat. Almost everyone has snacked on a pear that looked great and ended up being a sad mockery of its ripe self. Test pears for ripeness by giving the stem side tip a gentle pinch. No give? Leave it on the counter and test later. If there's just a little bit of give, enjoy it now.

There are a lot of great uses for pears. They're a particularly succulent fruit, and their juice can be used for simple refreshment, fermented into ciders, used in spirits, or as the foundation for jelly-based treats with the addition of gelatin or agar-agar.

Pears also make an excellent seasonal addition to smoothies and juices, offering different notes than standard recipes that use apples. In a green smoothie, pair pears with beets and a bit of fresh ginger.

Pears can be poached in a simple sweetened and spiced syrup for warm winter desserts. Poaching liquids can range from fruit juice to wine infused with warming spices, like cinnamon, cardamom, and clove. Serve warm with a bit of ice cream.



Firm pears, even when ripe, can be grilled and sautéed, while softer varieties can be cooked down into pear butter or pear sauce, and other warm compotes and conserves. You can also swap apples out for pears in your favorite baking recipes. Crumbles, crumbs, tarts and cakes alike.

Pears can also help you up your grilled cheese game, as they're a great complement to a melted brie or your favorite sharp cheese.

If you're looking to eat your pears raw, they make a great addition to a fall salad, as their softer texture and juicy flesh are sometimes more appealing than a crunchy apple. From there, balance the sweetness of the pears with spicy or bitter greens, nuts and seeds and some funky cheese.

Finally, you can enjoy them raw and out of hand or sliced and served on a cheeseboard for gatherings with friends and family on cool nights this fall.

In Season Produce: Beets

by Sophie Peck, Nutrition and Dietetics grad student at Thomas Jefferson University

Nutritional Properties

Per 1 cup (136 g) of raw beets

Nutrient	Amount
Total Calories	**58 cal**
Total Fat	0.2 g
Cholesterol	0 mg
Carbohydrates	13 g
Dietary Fiber	**3.8 g**
Total Sugars	9 g
Added Sugars	0 g
Protein	2 g
Calcium	**22 mg**
Potassium	**442 mg**
Magnesium	**31 mg**
Sodium	106 mg
Iron	1 mg
Folate	**148 mcg**

Health Benefits

Supports Healthy Blood Pressure

Our body converts the nitrates found in beets to nitric oxide, which can improve blood flow.

Good Source of Fiber

Fiber supports healthy bowel movements and gut health.

Diets high in fiber-containing grain products, fruits, and vegetables are associated with a reduced risk of some types of cancer.

Nutrient Dense

Despite being low in calories, beets contain lots of vitamins and minerals such as calcium, potassium, magnesium and folate.



Shop and Save!

- Local beet harvesting occurs from **mid-July through late November.**
- Crops are plentiful at peak harvest, so growing, picking, and shipping them costs less.
- **Canned beets are also a budget-friendly option** and are available year-round.
- Beets vary in color and shape depending on the variety, but the **most common beet is round and a deep maroon color.**
- Add beets to a fall salad or bowl for a sweet, earthy flavor.

How to Enjoy

1. When purchasing fresh beets, select beets with **firm skin and green, fresh-looking leaves.**
2. Smaller beets are also more tender!
3. Beets are versatile and can be prepared in many ways, including steamed, boiled, roasted, pickled, or eaten raw.
4. Beets are known for their **red pigment, which easily stains clothing and skin.** When cooking with beets, consider wearing gloves and wearing an apron.

Pomegranate & Pistachio Bark

by Sophie Peck, Nutrition and Dietetics grad student at Thomas Jefferson University

prep time: 10 min.
cool time: 45 min.
serves: approx. 8

Ingredients

- 140 g or 5 ounces of dark chocolate melting wafers
- 140 g or 1 cup of pomegranate seeds
- 70 g or ½ cup of pistachios
- 1 tsp of flaky sea salt

Nutrient Info

Nutrient	Per portion (45 g)	DRI %
Calories	168 Cal	8%
Fat	12 g	18%
Saturated Fat	5 g	24%
Sodium	295 mg	12%
Carbohydrate	14 g	5%
Sugars	7 g	-
Fiber	4 g	14%
Protein	3 g	-

Instructions

1. **Prep your pan:** Line a sheet pan with parchment paper.
2. **Melt the chocolate:** Place melting wafers into a microwave-safe dish and microwave for 30-second intervals, stirring between each, until smooth.
3. **Spread the chocolate:** Pour the melted chocolate onto the pan and spread into an even layer. Save about ¼ of the melted chocolate to drizzle on top.



4. **Add toppings:** Sprinkle on the pomegranate seeds, pistachios, and lightly press the toppings into the chocolate. Drizzle the remaining chocolate on top and finish with flaky sea salt.
5. **Chill:** Transfer the sheet pan into the fridge for 45 minutes or until fully set.
6. **Break and serve:** Cut the bark into pieces.
7. **Storage:** Store in an airtight container in the fridge for up to 5 days.

WEAVERS WAY
FARM MARKET
HOURS
TUES & FRI Noon-7 PM
SAT 10 AM-2 PM
CSA PICKUP
TUES & FRI
2-7 PM
EBT • FMNP • PHILLY FOOD BUCKS ACCEPTED
7095 HENRY AVE.
AT SAUL HIGH SCHOOL

More Than Just the E in ESG

by Joe Pelusi, Esq., for the Shuttle

I'M SOMETIMES ACCUSED OF BEING ALL ABOUT THAT E. This is a vile calumny. I'm also about that S and G.

This month, I'm going into how owning stock can improve company behavior across all three parts of Environmental, Social and Governance (ESG) analysis. The examples come from two fund companies I use with clients: Green Century and Parnassus.

Start with the E.

Green Century, working with local Catholic nuns the Felician Sisters, talked with Wilmington-based Chemours about its plans to mine near Georgia's Okefenokee National Wildlife Refuge. Following that engagement, Chemours agreed to strengthen its procedures to protect biodiversity at the Refuge.

The Okefenokee is one of the continent's largest natural carbon sinks. Mining near its hydrologic boundary could lower water levels, deepen drought, and raise wildfire risk, releasing carbon now locked in the wetlands. In contrast, a wetter swamp resists fire and keeps storing carbon.

Activism continued after Green Century's dialogue with Chemours. Environmental organizations, investors, local communities, and conservation groups all worked to protect the Refuge from a proposed titanium mine. And in June 2025, The Conservation Fund, a nonprofit dedicated to protecting natural land, purchased the proposed mining site from Twin Pines Minerals, ending the immediate threat of mining at that location.

Then the S.

Parnassus, as a Sherwin-Williams shareholder, engaged the paint company on chemical safety. Parnassus pressed for progress on chemicals of concern such as PFAS and volatile organic compounds, both linked to serious health and environmental harm like infertility and cancer. Following the engagement, Sherwin-Williams disclosed that raw materials in new products are screened against the European Union's Substances of Very High Concern list and the Stockholm Convention's persistent organic pollutants list, and expanded ingredient disclosure for select products.

Finally, the G.

Governance is about whether management identifies risks, gathers good information, and decides thoughtfully. NVIDIA makes the chips behind most AI systems but has limited visibility into how customers use them. Unlawful surveillance, murderous conflict-zone deployment, and decisions that have a disparate impact on disadvantaged people are all real possibilities that are (a) bad in and of themselves and (b) can lead to litigation against the company or harsh regulation of the industry.

Parnassus joined an investor group that asked NVIDIA to commission an independent assessment of its human rights risks and put someone senior in charge of watching them. NVIDIA agreed. A third party ran the review with board and executive support, identifying five priority risk areas, from minerals sourcing to responsible product use. The company then formed an executive-level steering committee with human rights oversight and added staff. Is that perfect? Probably not. Is it progress? I think so.

Sustainable investing is not always about what you don't own. Sometimes it's about exerting more influence over what you do own: whether that's pushing a company towards protecting a wetland, making safer paint, or defending human rights from killer robots.

You could do worse things with your money.

A graduate of Amherst College and Harvard Law School, Joe Pelusi, Esq. (Ret.), CSRIC is the Founder and CEO of Green Investment Strategies, Inc., a Registered Investment Advisor in the State of Pennsylvania, and an Investment Advisor Representative of First Affirmative Financial Network, LLC DBA Formative. Formative and Green Investment Strategies are not affiliates or associates of one another. He can be reached at joe.pelusi@formativefinancial.com.

Green. Investment Strategies

weavers way coop

Please Patronize Our Advertisers

Airy Kitchens

INTERIOR DESIGN + PROJECT MANAGEMENT



Kitchens
Bathrooms
Whole Home

AiryKitchens.com
215 853 6060

Dreaming of something craveable?



Find recipes, reviews and more on the Local Foodie page each week

Subscribe now to have the Local delivered to your mailbox or inbox every week.
Plans start at $25 (13 weeks).
Scan the QR code below to view subscription options.

Chestnut Hill Local



Subscribe: Call 215-248-8813 or at chestnuthilllocal.com/subscribe

Also available at Weaver's Way & other local stores

Dog Tip of the Month

Teaching Dogs to Ring a Bell When They Need to Go Outside

by Christopher Switky, for the Shuttle

In the September issue of the Shuttle, I wrote about how to teach your dogs "Touch," the cue where they touch their nose to your hand when you ask them to. In this month's column, we'll look at teaching your dogs to ring a bell when they need to go outside for potty purposes.

The first step is to practice "Touch" with a sticky note, such as a Post-it, on your hand. Place the sticky note on the part of your hand where your dogs usually touch for this cue, so that they get used to hitting their noses on it as part of the game.

Once your dogs are reliably targeting the sticky note on your hand, transfer it to the bell or button that you want them to touch as a signal for needing to go out. Use the same cue word, "Touch," but point to the sticky note when you say it, and reward enthusiastically with a food treat for success.

At this point, it's time to introduce a different cue word, since touching your hand is a different behavior than touching a bell. The key here is to say the old cue word, "Touch," and then the new one, which can be something like "Ring the bell," right afterward. Point to the sticky note and then say "Touch … ring the bell!" After many repetitions and practice sessions over a few days, you can gradually phase out saying the word "Touch" and just use the new cue word or phrase.

It's important for your dogs to understand that ringing the bell will result in you taking them out to potty. A good way to do this is to bring them over to the door and then ask them: "Do you need to go potty?" If they answer "yes," usually by orienting toward the door and making fidgety movements, then you can request the bell-targeting behavior. If they don't respond to the cue, you can ring the bell yourself while repeating the question "Do you need to go potty?" and then immediately take them outside.

For this routine to work well, it's important to choose a type of bell that you'll be able to hear when your dogs ring it. In a small house or apartment, a basic metal bell that hangs on the doorknob might be sufficient. For a larger residence, a louder electronic bell that's activated by pressing a button might be more likely to be heard in most areas of the house.



Chris Switky is the founder of Positive Canine Concepts Dog Training, and regularly teaches a "Basic Manners for Dogs" class through Mt Airy Learning Tree. See MtAiryLearningTree.org for more details.



Weavers Way Co-op Chooses The Energy Co-op for 100% Renewable Energy

by Rachel Coats, Weavers Way Marketing Manager

Weavers Way Co-op has switched the electricity and natural gas services for all its stores to The Energy Co-op, a local, member-owned nonprofit cooperative providing renewable energy options to homes and businesses throughout Southeastern Pennsylvania.

"With this partnership, Weavers Way can strengthen the local cooperative economy while also directing its resources toward an organization deeply committed to expanding green energy," said Jon Roesser, General Manager of Weavers Way.

Weavers Way has long supported renewable energy, and the move to The Energy Co-op represents another opportunity to "walk the walk" by directing member dollars toward a fellow local cooperative with shared values. Moreover, The Energy Co-op is unique in that it only offers renewable electricity, unlike many energy companies that have renewables alongside fossil-fuel sourced power offerings.

The partnership directly supports one of Weavers Way's 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."

The Energy Co-op enables homes and businesses to invest in 100% local renewable electricity and 100% renewable natural gas and support renewable energy progress. Choosing one of their national or Pennsylvania sourced electricity products provides an accessible way to divest from fossil fuels and make a real difference with their energy choice. In 2025, The Energy Co-op reports that its membership collectively avoided 3,718 metric tons of carbon dioxide equivalent (CO_2e) — more than 8 million pounds of carbon emissions.

Like Weavers Way, The Energy Co-op is owned by its members. When customers switch to The Energy Co-op, they become member owners with a voice in how the organization operates. Members can vote for the Board of Directors and governing bylaws, help shape energy programs, participate in educational initiatives and engage with a network of community-powered changemakers.

The Energy Co-op also works with partner organizations to educate members about energy conservation, energy efficiency, energy justice and ways to support renewable energy progress more broadly.

Here's to Our Good Friend Walter Bader

(Continued from Page 1)

Walter was everything you'd want in a coworker: always kind, gentle, and tolerant. He had a special affinity for co-operators, who he always welcomed, and in fact many Co-op members would sign up for Mt. Airy deli shifts year after year, but only on the days Walter was working.

After he retired, Walter continued to frequent the Mt. Airy and Germantown stores, so we still saw him all the time, and it's hard to face the fact that he's not going to be coming through the door anymore.

He was a genuinely good guy, but beyond that, Walter personified the social and cultural traits of our Co-op's earlier years. Most readers of this newspaper never met Walter, and many have never even set foot inside the Mt. Airy store. But the Co-op we all know today was built upon a foundation laid by open-minded, warm-hearted people like Walter Bader. Those of us who knew him feel fortunate to have had him in our lives.

Hi Members, Shoppers and Supporters,

Welcome to fall! The next Plastic Reduction Task Force (PRTF) meeting will be Monday, Nov. 16 at 7 p.m. on Zoom. To join us, email: PlasticReduction@weaversway.coop

The PRTF is a subcommittee of Weavers Way's Environmental Committee committed to reducing single-use plastic at WW across all departments and educating shoppers on this bold but essential transition away from a pervasive, toxic material. Reconnect if you are passionate about guiding WW's environmental and community goals ("WW Ends"), planning educational events, creating social media campaigns and/or increasing community engagement on reducing plastic in the grocery aisle, at home and in our communities.

Building momentum from members to management, the PRTF is helping to reduce WW's waste footprint and its associated costs. Jar Libraries are a way WW demonstrates this commitment and will soon be a Member Shift option!

With a dedicated group of members, over 10 years of efforts and 5,400+ hours of member service, the PRTF has driven the following results:

- 2,200+ responses to the 2022 member survey; the 2026 survey is coming soon
- 21,295 BYO transactions in Q2 2025
- Approximately 45,000 reusable containers processed through weReturn across all four stores
- 300 attendees at "Philly Talks Trash" education series
- $10,533 saved by BYO shoppers in one quarter
- Plastic Reduction 101 developed for member education
- "Weigh It Weekends" promoted bulk buying
- Bi-monthly Shuttle articles
- 3,000+ jars processed through the Jar Library, representing 300+ working-member hours
- 200+ members in the PRTF Facebook group (scan QR code)

We meet every two months, usually on the third Monday of that month on Zoom. If you are passionate about plastic and waste reduction, have a vision of WW's growth and influence in the grocery industry, and like to write, organize and activate—we invite you to join us and share your unique skills and interests!

Robin Lowry
Chair, Plastic Reduction Task Force (PRTF)

DID YOU KNOW?
You can read the Shuttle online.
weaversway.coop/co-op/the-shuttle/
The Shuttle

Don't miss a thing!
All the deals in your email box.
▶SIGN UP:WWW.WEAVERSWAY.COOP
eShopper

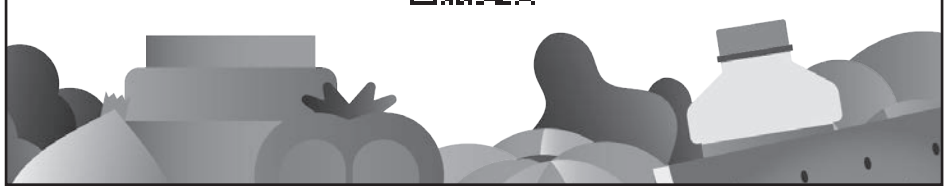
Not a Working Member?
That'll cost you. Don't make the 5% mistake.
Sign up at members.weaversway.coop

Advertise in the Shuttle
- Targeted readership
- Extended Internet presence
- Affordable and effective

advertising@weaversway.coop

shop bulk
weavers way co-op
save money & reduce waste

weavers way co-op Chestnut Hill
instacart
CURB-SIDE GROCERY PICK-UP AVAILABLE!
Shop online and pick up without leaving your car.



GM'S CORNER

If the Internet Goes Down, the Co-op Won't

by Jon Roesser, Weavers Way General Manager

When I was a little boy, my mother (or was it my aunt?) would occasionally take me over to see my uncle, who worked at the A&P on Easton Road in Glenside (it's Produce Junction today).

I don't remember a whole lot, but I do remember my uncle was a wiz with a price gun. I'd watch as he would speedily sticker a case of soup cans, or pasta sauce, or whatever, and then just as quickly shelve those items.

He probably had a cranky boss who was always pushing him to go faster (some things never change).

Scannable bar codes had been around since the late 1940s, but the tech was of limited value until 1974 and the adoption of Universal Product Codes (UPCs), and even then, it took a while for the food industry to evolve, so well into the mid-1980s most grocery stores continued to rely heavily on old-fashioned price stickers.

At checkout, almost everyone paid with cash or personal check. People on government assistance paid with coupons — actual paper food stamps existed as recently as 2004 — and a lot of customers used paper scrips purchased from their church (some of these programs still exist). Hardly anyone used a credit card.

Anyone nostalgic for those days should remind themselves what it was like to stand four or five shoppers deep in a checkout line that moved at a glacial pace. There's a reason supermarkets sold their magazines up there.

Technology has, in most respects, made grocery stores better places to shop and work. Advancements in refrigeration and packaging have greatly reduced spoilage and made food safer. Smartphones, coupled with electronic coupons and QR-coded labels, allow consumers to compare prices and take advantage of specials.

At checkout, highly efficient scanners and now-ubiquitous UPC codes keep the lines moving briskly, and more than 85% of transactions are now paid electronically, with a credit or debit card, including those paying with SNAP or WIC benefits.

More and more shoppers place their orders on-line for home delivery or curbside pickup, and rewards programs are tracked and redeemed using easy-to-navigate apps.

> **"With AI execs warning of a greater-than-zero chance their product could soon end humankind, we would be wise to consider exactly how dependent on technology we want our lives to become."**

A whole host of back-of-house functions are now heavily dependent on technology, including how we order from vendors, pay invoices, and track inventory.

More advancements are coming down the pike, largely driven by emerging AI technologies. If you haven't shopped in a grocery store with Electronic Shelf Labels (ESLs) or lumbering robots checking for price discrepancies, you soon will.

All of this is great, until it's not.

With AI execs warning of a greater-than-zero chance their product could soon end humankind, we would be wise to consider exactly how dependent on technology we want our lives to become.

Here at the Co-op, while we continue to rely heavily on technology to maximize our efficiency and make for the best possible customer experience, we are also doing some contingency planning around the possibility of a tech catastrophe.

If AI ends biological life on earth, no one's spending too much time thinking about Weavers Way. But there are catastrophes that fall short of our extinction. What to do in the event of a widespread, long-term internet outage? Or if AI bots seize control of global banking systems?

If something like this were to happen, it turns out we have a few advantages that could help us muddle through better than our big corporate competitors, whose reliance on technology may render them essentially helpless were that technology to turn on them.

We have the ability to operate our system in offline mode, closing us off from external cyber threats. This would create challenges — the individual stores wouldn't be able to share data — but it would allow us to continue to use most checkout functions.

The big change would be methods of payment. No internet would mean no credit or debit cards. We could take cash, of course, and accept checks, assuming the banks could process them.

One huge differentiator would be our Easy Pay program. I continue to be surprised by how few people are aware that we give 2% back to members who fund their Easy Pay accounts with cash or check. If we took our systems offline, Easy Pay would still work, with certain limitations, and we could even extend credit terms on a limited basis.

Because we have direct relationships with most of the farmers and food producers who supply us, we could easily revert to more traditional methods for placing product orders. Some of our local wholesalers, like Samuels (seafood), Balford (dairy), and Four Seasons (produce) were accepting orders over the phone only a few years ago. It wouldn't take too much effort to return to that time-tested process.

If all else fails, yes, we could go back to the 1970s. Think hand-written shelf tags, analog scales, and adding machines at checkout. The lines would slow down, but with no cell phones to distract us, we'd have more time to get reacquainted with our neighbors.

My uncle's enjoying a well-deserved retirement, but old skills never die. I might have to ask him for a crash course on how to wield a price gun.

See you around the Co-op.

WEAVERS WAY
MERCANTILE
A General Store of Local & Unique Finds
Your Clutter, Our Bread & Butter!
Looking to downsize? The Mercantile is your local vintage store, specializing in pre-1970s clothing, rugs, records and furniture.
We Want to Buy from YOU!
Want to sell? Send photos of your items to mercantile@weaversway.coop and we'll get back to you.
NO DROPOFFS, PLEASE!
SATURDAY & SUNDAY 10AM - 5PM
542 Carpenter Lane www.weaversway.coop/mercantile @weaverswaymerc

for health, balance, manifestation
LEO MCELROY
215-843-9718
Shiatsu Bodywork
Shamanic Healing Practices
Cresheim Healing Arts 138-A West Gorgas Lane
www.ShiatsuLight.com

Springhouse
CARPET & UPHOLSTERY CLEANING
215 337 4487
springhouseco.com
10% OFF
For readers of The Shuttle
rugs, carpet, upholstery, tile & vinyl
cleaned by
HOT WATER EXTRACTION

More Than a Landmark: Why Your Neighborhood Art Center Needs Members Like You

by Leah Gelb, for the Shuttle

For over 70 years, Allens Lane Art Center has been Northwest Philadelphia's inclusive artistic home. Now, a new community initiative is ensuring its programming stays open for the next generation.

Walk into Allens Lane Art Center on any given day, and you will see and hear evidence of a busy arts community, from clay creations waiting to be fired in the kilns, to the echo of live rehearsals wafting down from the theater space. For generations of Northwest Philadelphia residents, this historic space has been the cultural anchor of the neighborhood.

But keeping a community cornerstone alive requires more than just history; it requires a collective effort. That is why Allens Lane is calling on its neighbors to help sustain its vital mission through its rapidly growing membership program.

A Legacy of Belonging

Founded in 1954 by a coalition of neighbors who united against growing redlining in the Philadelphia area, Allens Lane Art Center was built on a radical foundation of inclusion. It was designed from day one to be a creative hub where anyone could participate in the arts, regardless of race, background, or economic status.

Today, that mission continues through an incredibly diverse lineup of programs. The Center offers countless visual art classes, workshops, and a treasured Summer Arts Camp. Meanwhile, its theater hosts a thriving performing arts series featuring live music, spoken word poetry, comedy shows, and stage plays. Allens Lane also brings the community together through free public events, including year-round art exhibitions and its signature annual Mt. Airy Arts Festival.

The Heartbeat of the Center

To secure the funding needed to keep these programs accessible, Allens Lane launched a new membership initiative just one year ago. The program aims to turn casual visitors into active partners, building a steady stream of support that keeps the arts accessible for everyone. The response has been immediate, with 124 neighbors signing up as founding members in the first twelve months alone.

"Membership bases are the heartbeat of community nonprofits," says Leah Gelb, Development Director at Allens Lane. "They give neighbors a real voice in shaping local cultural spaces and ensure that accessibility remains at the core of everything we do."

Equal Access, Exceptional Perks

In keeping with its founding principles, Allens Lane designed its membership program with total equity in mind. Every single membership level is tax-deductible and offers the exact same core benefits, ensuring equal access for all. Members receive discounts on art class tuition, priority seating for theater shows, and reduced rates on facility rentals or vendor fees. Membership also unlocks exclusive perks like invitations to special preview nights, unique artist talks, and quarterly behind-the-scenes updates.

Looking ahead, the Center plans to celebrate this growing network of supporters by hosting its very first Member Exhibition, allowing local artists to showcase their work in the main gallery.

How to Join the Living Story

Becoming a vital part of this creative community is simple and affordable. Individual memberships are priced at $55 per year, while household memberships are available for $90 per year. Higher tiers are also open for individuals who wish to provide extra foundational support to the Center's mission.

You can write yourself into the next chapter of Mt. Airy's cultural history. To sign up, discover upcoming classes, or purchase theater tickets, visit allenslane.org today.



Awbury Arboretum
HARVEST FEST 2026
SUNDAY, OCTOBER 18TH
11AM - 4PM
AT THE FARM AT AWBURY
6336 ARDLEIGH STREET, PHILADELPHIA, PA, 19138
FREE ADMISSION
LOCAL ARTISANS • CRAFTS • HAYRIDES • HORSE RIDES • APPLES
PUMPKINS • DELICIOUS FOOD • LOCAL BREWS • FUN WITH GOATS
LIVE MUSIC
WISSAHICKON BRIDGE · FAT LOUIE · SOVEI · RICH ROBINSON
AND
RUMI KITCHEN BAND
SPONSORED BY
weavers way co-op
PFCU PHILADELPHIA FEDERAL CREDIT UNION
WITH THE PARTICIPATION OF
Cider Belly · PHILA MEAD COMPANY · TRIPLE BOTTOM BREWING · Attic Brewing Co. · PHILLY GOAT PROJECT · Philadelphia Beekeepers Guild
VISIT AWBURY.ORG FOR MORE INFO



Friends of Ned Wolf Park
Hosts its
Community Flea Market
(Located on the Corner of McCallum and Ellet Streets, Philadelphia)
Saturday, Oct 10
8:30am-2pm
(Rain date, Sunday, October 11, 2026 - 9:30 – 2:00)
Vendors Wanted
$10 per space
Bring your own table(s)
Contact
Michelle Brown-Nevers
mbrownnevers@aol.com
Payment will be collected on the sale date.
(~25 available)

Medicare & Us

Breaking Down the Extra Benefits of Medicare Advantage Plans

by Joan Adler, for the Shuttle

Hearing, vision, dental, fitness, transportation, OTC benefits, flex cards are some of the extra benefits offered by Medicare Advantage plans (MA) that are generally not available with Original Medicare. However, while these plans say that they give you these extra benefits, Medicare Advantage is a profit-making system that charges co-pays for medical services, so they get payments from you that more than make up for the benefits they "give" you.

With that in mind, when you sign up for a MA plan, you need to look up what additional benefits are offered, as they vary between plans. Even two different plans with the same insurance company may give very different benefits.

You need to check, for example, whether these benefits are fully covered or require cost-sharing, and whether there are networks for these benefits, or you can go out of network. Are you getting 100% coverage or 50%? What will your co-pays be? Those details matter.

How much benefits vary can depend on the type of benefit itself. Vision benefits usually allow you to get one exam and one pair of glasses per year. However, hearing benefits are extremely varied; a plan may cover hearing aids completely .or charge a co-pay. Some may even need prior authorization.

Dental coverage is even more varied, and the type of plan can be important. All MA plans say that they give you a dental benefit, but in reality, many dentists don't take HMO plans and will only take PPO plans. Some plans offer basic dental, which is just cleaning, an exam, and X-rays once a year, while others provide "comprehensive dental," though exactly what that means can vary. You may still have a co-pay and there is a limit of how much the plan will pay per year. If dental coverage is important to you, you should check a plan's coverage before you enroll.

Fitness benefit, such as gym access and programs like SilverSneakers, can be limited or inappropriate for your needs. Often the fitness benefit is through a network of gyms or other providers, so you may not be able to use the benefit at the gym of your choice. In my experience, some providers listed may not even honor the benefit.

One of the big gaps in Original Medicare is that it doesn't provide transportation. Some MA plans offer a transportation benefit. However, the number of trips maybe very limited and may not serve your needs. Medicaid, if you are eligible, does usually provide a transportation benefit.

Most, but not all, Medicare Advantage plans, offer some over-the-counter benefits (OTC). This may be a card with money loaded on, or a catalog from which to order items. OTC includes non-prescription medications like pain relievers and allergy medications, and other items you can get at the Pharmacy, like Band-Aids and Ace bandages. This benefit is extremely variable, and your Medicare Counselor may not even be able to access all of a given plans benefits due to that variety. As such, you'll need to check online to figure out exactly what you're getting.

Some plans offer "flex cards," which provide extra money that can be used for copays, extra dental services and/or other expenses. As exact benefits vary, these cards will let you know how the extra funds can be used.

Before you sign up for a Medicare Advantage plan to get these extra benefits, you should carefully investigate what these benefits will actually do for you by working with your Medicare Counselor and checking the plan's website for more information.

Joan Adler is a Medicare counselor with Pennsylvania Medicare Education and Decision Insight (PA MEDI), a nonprofit funded through the Philadelphia Corporation for Aging. Email her with questions about Medicare at medicare-qa@weaversway.coop.











Outsmarting Smart Mice With a Marble and a Mousetrap

by Michael Martin Mills, for the Shuttle

COOLER WEATHER IS UPON US, AND IF YOU'VE ever had mice in your house, it shouldn't surprise you that now's when they start moving indoors. Some folks have pet cats or snakes that take care of the situation. Others have to take matters into their own hands.

Trigger warning: If you have issues with killing mice, go to a different article in the Shuttle.

Mice are dinky and capable of disappearing through the tiniest cracks in the baseboards and the like. They also seem to be able to learn how to evade traps. Maybe it's Darwinian natural selection. The "smarter" ones live longer and beget more smart mouselings. (I reserve the standard word, "pup," for nice mammals, like baby seals or anteaters.) Lots of folks I know are convinced that traps from the hardware store don't work and that hiring an exterminator is the only recourse.

No need for such expense.

I have long favored the classic Victor brand spring mousetrap, made just up the road in Lititz, PA. For bait, I use about an eighth of a teaspoon of peanut butter. The mice do like that peanut butter.

But wait! How is it those wretched Vermin of Darwin can sometimes get the peanut butter without springing the trap?

Several years ago, I had an aha! moment when setting a mousetrap.

Have you ever licked the beater after making cake batter or cookie dough? Did your licking have any untoward consequences? That's what the mouse is doing – licking the beater.

Consider the scale we're dealing with. Wikipedia puts the weight of a house mouse at 11 to 30 grams, so I'll use 20 g as the average mouse. The same source puts the average weight of an American adult at 185 pounds. That's 83,915 g. The average human tongue is 90 g. Relying on high school algebra, that suggests that a mouse tongue weighs 0.03 g. (OK, the body-tongue ratios of a primate and a rodent may not be precisely the same, but this isn't a treatise on mouse biology.)

Isn't it fair to conclude that a patient, Darwinian mouse with a 0.03 g tongue can get the peanut butter without dying in the process?

The issue is the mousetrap's stability. If you licked the beater while it was still whirring in the MixMaster, there would definitely be untoward consequences. Ergo: introduce instability into the Victor trap matrix.

All it takes is a marble.

When I find evidence of a mouse (the teensy black bits of poop that are definitely not tiny chocolate sprinkles), I spring into late-night action. Just before going to bed, I spread some newspaper where the "sprinkles" showed up. Set the trap with peanut butter. And place a marble in the middle of the newspaper. A regular dime store marble.

Then with resolute gingerliness, I place the trap with the bait end propped up on the marble. Ideally, the marble will be equidistant from the long sides of the trap base and the elevated end of the trap base. The first time you try, the trap may spring shut – which will startle you but won't hurt if you have been Darwinistically smart and handled the set trap only from the non-bait end. If not, be more gingerly next time.

Once the trap has been baited, set and placed just so on the marble, turn out the lights and go to bed. In the morning, I'll wager you've slain the tiny beast, though you'll need to look around for your marble.

Use the newspaper to wrap up the trap and 20 g corpse, put it in a plastic bag, seal it and, unless it's trash day, put it in an outdoor trash can. (Even in the sealed plastic bag, a dead mouse will stink in less than 24 hours at room temperature.)



photo by Michael Martin Mills

Why does this tactic work? If the trap is set flat on the newspaper-covered surface, the mouse, getting that 0.03 g tongue in position for licking the beater, will probably have one or both of its forepaws on the wood of the stable trap. However, when the trap is positioned just so on the marble, with the peanut butter elevated almost a half inch above the marble, the rodent places a paw on the elevated end of the trap, which immediately wobbles. It's definitely unstable, as you likely learned when you tried putting it on the marble the first time. Paw goes on the elevated-bait end of trap, trap snaps, end of mouse.

Repeat as often as necessary in case it wasn't a solo mouse.

Editor's Note: This method can be adapted for humane traps. However, due to survival concerns, it's best to prevent mice from entering your home in the first place so as to eliminate the need for traps.



The What and Why of Friends of the Wissahickon's Fall Plantings

by Varian Bosch, FOW Field Operations Manager



photo by Katja Schulz

Scarlet Oak



photo by Katja Schulz

Sugar Maple



photo by Wendell Smith

Pawpaw Tree

Fall in the Wissahickon not only brings cooler weather, but also planting season for the Friends of the Wissahickon (FOW). Throughout the year, we are constantly clearing invasive species to make room for our native trees and shrubs. We do this to promote our native ecosystems and the wildlife that lives within.

Every year, FOW plants more than 400 native trees and shrubs with the help of our volunteers. Plants are affected by a million and one things, and all these factors affect the success rate of our plantings. When choosing the correct plant species for a location, we look at many different factors, including, but not limited to, the location (upland vs riparian), water and sun needs, soil type, and most importantly, ecosystem benefits. Once these factors are considered, a species list for an area is created.

We want our plants not only to live for the next 10 years, but to create an ecosystem that will survive for hundreds of years to come. Ideally, FOW would plant all native species, but sometimes we have to expand our range a little to include plants that will withstand changing weather patterns and rising temperatures caused by climate change.

The easiest way to contribute to projects and programs like our large-scale plantings is to make a one-time donation. Your support makes a huge impact on our ability to continue to grow and foster a thriving urban tree canopy.

The following are a few of the special species that meet our criteria that we'll install at our October service days. I hope you'll join us by registering on our events page, fow.org/events

Scarlet Oak (Quercus coccinea)

While it can be found farther north of us, Philadelphia is on the northern edge of scarlet oak's native range and is much more common further south. With climate change, forecasts are showing that Philadelphia will have a climate nearer to that of the Carolinas, close to the center of the scarlet oak's native range.

Oak species are considered one of the most valuable trees in an ecosystem. This is because they have habitat value for hundreds of species of insects, which in turn creates a food source for many species of birds and mammals. Oaks also have very strong root systems, which are vital in a steep gorge environment like the Wissahickon. The scarlet oak is only one of the species of oak that we regularly plant here in the Wissahickon.

When choosing this species for a planting, this species is well suited to upland areas that have high clay content and acidic soils. They can do well in both partial shade and full sun as they grow into canopy and shade trees. They can also do well with occasional droughts and are slightly deer resistant.

Sugar Maple (Acer saccharum)

Sugar maples are a staple of the ecosystem in the Northeast. They are well known for being the source for maple syrup. We do not normally tap our trees here in the Wissahickon, but the Wissahickon Environmental Center does have their maple syrup demonstrations in late winter.

Sugar maples have a high habitat value for many different insects and birds. They are also of high value for holding carbon and preventing soil erosion with their roots. Along with all these benefits to the ecosystem, they are also beautiful in the fall when their leaves change color along the Wissahickon Creek.

When choosing this species for planting, we want to look for a location that is upland with full sun or partial shade, has a high clay content with a high organic-matter content, has slight acidity or neutral soil pH, and has well-drained, moisture-retentive soil. Sugar maples also have a slight resistance to deer.

Pawpaw (Asimina triloba)

Pawpaws are native to much of the eastern US. Their habitat value is very specific, but they are the exclusive home to the Zebra Swallowtail Butterfly. They also produce fruit that can be eaten raw or cooked. The fruit has a custard-like texture with flavors that have been described as a combination of a banana and mango. Pawpaw is like a tropical fruit that grows in colder temperatures.

This plant grows in wetter conditions, though it does not do well in conditions that are always wet. They are usually found closer to water and can grow in conditions ranging from shade to full sun, though they usually need full sun to produce fruit. They are usually resistant to deer and many of the insect pests that are common in this area.

FRIENDS OF THE WISSAHICKON





October Happenings at the Co-op

11th Annual **Free** Compost Day

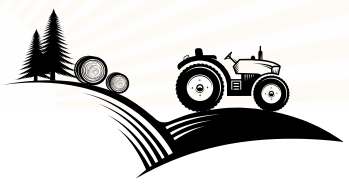
and pumpkin recycling!



W.B. Saul High School

Saturday, November 7, 2026 8:00am - 12:00pm

7095 Henry Avenue - Farm Side, Top of the Hill



- BYO containers for filling
- First tractor scoop in your pickup bed for free, $10 for each additional scoop
- Refreshments served including complementary coffee by Whirlybird
- Inspired Brews kombucha by Wissahickon Brewing available for purchase
- Tips encouraged and go directly to the Saul students at the event
- Drop off your pumpkins to be composted
- Questions? ssa19128@gmail.com

WIRLYBIRD COFFEE

WISSAHICKON BREWING CO. EST. 2015

BACK TO EARTH COMPOST CAKE

SAUL SUPPORTERS ASSOCIATION

weaverswaycoop

BENNETT COMPOST

Wellness Sale

15% OFF

All Weavers Way Private Label Vitamins & Essential Oils

(Co-op Basics exclusions apply)



ACT NOW — this sweet discount is only available through **Nov. 3!**

Calling All Makers

LIMITED SPACES AVAILABLE • SIGN UP BY FRIDAY, OCTOBER 30

Makers MARKET



SUN, NOV 15

11AM-3PM

IN FRONT OF WEAVERS WAY

AMBLER

Calling all Artists and Makers to be part of our 2nd Annual Holiday Makers Market.

Email outreach@weaversway.coop for more information.

weaverswaycoop

AMBLER

217 E Butler Ave

OH, MY GOURD: IT'S A HALLOWEEN PARTY

AT WEAVERS WAY AMBLER!

THURSDAY, OCT. 29 AT 6-7:30 P.M.

weaverswaycoop

Dress up in your bootiful halloween costume and join for a spooktacular fun Halloween party at the Co-op! We will have live music, pumpkin decorating and scavenger hunt for kids, trick and treats, Halloween costume prizes, warm cider and tasty little bites for a fun evening for kids and adults! Bring a friend and hang out with us!



weavers way co-op

October is Co-op Month

WED, SEP 30 TO TUES, NOV 3, 2026

GREAT DEALS on Co-op Brands!

10% OFF or more



Choose Co-op Brands & Save: Equal Exchange, Frontier, Swiss Gruyère, Piave, Kerrygold, Blue Diamond, Ocean Spray, Simply Organic, Sun-maid Raisins, Welch's, Real Pickles, Alaffia, Maggie's & Andes Gifts!

Show your Co-op Pride!





Beanie	$12.99 ea
Vintage Crew Sweatshirt	$24.99 ea
Campfire Mug	$8.99 ea

***Sales good while supplies last. | Ambler • Chestnut Hill • Germantown • Mt. Airy | Open daily 8am-8pm**

Cannot be combined with any other offer and no further member discounts apply

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

BUILT FOR THIS MOMENT
CO-OP MONTH 2026

US CO-OPS
Association of U.S. Cooperatives

Weavers Way Farm Henry Got Crops CSA

7095 Henry Ave

THERE'S STILL TIME TO SIGN UP!

Fall Bouquet CSA

8 weeks: Aug 24 - Oct 17 / $150



Fall Veggie CSA

8 weeks: Oct 26 - Dec 14 / $200-$400



Fall Egg Share

8 weeks: Oct 26 - Dec 14 / $60



A CSA PARTNERSHIP WITH:

weavers way farms grown in PHILADELPHIA | W.B. SAUL HIGH SCHOOL OF AGRICULTURAL SCIENCES | PHILADELPHIA PARKS & RECREATION

Learn More & Sign Up at
www.weaverswayfarm.csaware.com/store

turn up thursdays

LIVE MUSIC EVERY THURSDAY 6-7:30 PM

AT OUR AMBLER STORE

The Karen Smith Experience - Karen Smith "Magic Fingers" and Sad Patrick	Oct 8
Tim Dodson and Friend	Oct 15
Carolee Rand and Bob McCluskie	Oct 22
Diane Reimer	Oct 29

weavers way co-op
Ambler
217 E. Butler Ave.

Brenda's Cat Tales

Is Microchipping Your Cat Necessary

by Brenda Malinics, for the Shuttle

PEOPLE ASK ME ALL THE TIME IF THEY SHOULD GET their indoor cat, who never ventures outside, microchipped. Without pause, my answer is yes. Absolutely get your cat microchipped. Mi-crochipping is vital for pet safety, and the best way to prove that your cat is yours.

No one expects to have their cat run outside, jump (or fall) through a screened window, or walk out the door when workers or visitors are in their home. When families go on vacation, countless pets escape when pet sitters or cleaners come. Fires, storms and disasters happen, and animals get lost.

Every year, millions of pets go missing in the United States. Many of those animals arrive in overcrowded shelters with no tags or leads. Their future is bleak. Once a pet goes missing, the chances of finding them is slim. Even if the cat wears a collar, has an ID tag and or an online profile, there is no guarantee that the collar or tag will not fall off. According to the American Veterinary Medical Association, microchipped cats are returned to their humans at a rate of 38.5 percent compared to the 1.8 percent of un-microchipped cats.

When people find a cat, the first thing they should do is have it scanned for a microchip. Most vets will scan a cat for free. A microchip is the size of a grain of rice and is implanted under the skin, typically between the shoulder blades. Implantation is done like an injection and without anesthesia.

The microchip contains a unique identification number and remains in place permanently throughout the cat's life. Remember, though, that a microchip is not a GPS tracker that rec-ords in real time. It's a tool for helping lost cats find their way home.

Animal microchipping began in the 1980s with livestock and laboratory animals and to track fish migration. In 1985, a company called AVID filed early patents for animal microchipping technology. In the early to mid-1990s, vets and shelters began routinely using microchips when the importance of pet safety and permanent identification grew. Following Hurricane Katrina in 2005, several more microchip companies emerged after many people and pets were sadly permanently separated.

Microchipping can be done by your vet, at local clinics, by rescues and at shelters. Prices will vary depending on whether you have a chip implanted by a vet (usually between $45-$75 plus the office visit), a shelter or clinic (usually between $15-$30). Brenda's Cat Rescue's (BCR) adoption fee includes microchipping.

Getting a cat microchipped is only the first of two very important steps. Registering owner contact information with that cat's ID number is the second. If people don't register their information, the microchip will only reveal the company from which it was purchased.

There are large and small companies that provide microchips. PetLink and 24PetWatch, for example, are used by shelters that buy and use chips in large quantities. Companies have different options and benefit plans for registering cats once they are adopted. Some companies charge extra for annual renewals or lifetime registration. Some companies do not charge any extra fees.

When a BCR cat is microchipped, we register our information as the owner of that cat with the company from which we purchase our chips (Smart Tag). We provide the name, sex, age and physical characteristics of the cat. Smart Tag then records that cat's information into its database, along with the cat's ID number that we also provided.

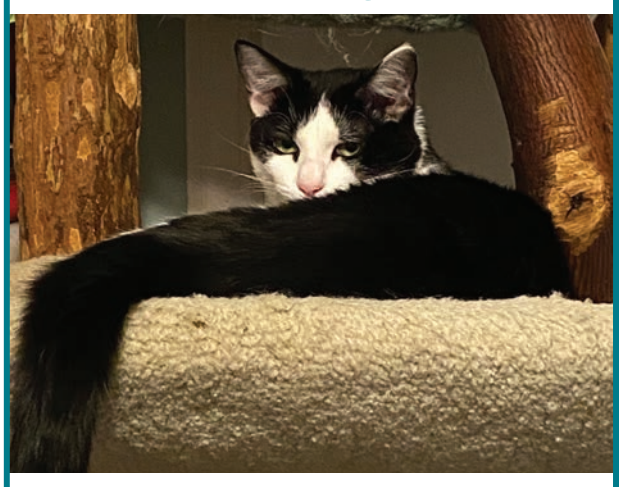
When that cat is adopted, the adopter is given that cat's microchip ID number and the com-pany's name so that they can re-register the cat with their new contact information in place of or in addition to BCR, which will remain as a secondary contact. If an adopter does not re-register the cat and the cat gets lost, that microchip will show that the cat's chip is regis-tered to Brenda's Cat Rescue, not to the person who adopted the cat. BCR will be notified.

I scan all BCR rescue cats for microchips. If a rescued cat has a chip, I enter that number into the Universal Pet Microchip Lookup Tool to find the registry company. The registry company holds the detailed information about that cat. The registry will share this information with BCR since we are a registered cat rescue. It does not share private contact information with the public and will always contact the person on file directly, as I do.

Recently, I found a cat in the Wissahickon, scanned them, looked up the number, and called the microchip company. They notified the person, and before I could even call her, she was calling me. Within 24 hours, the cat was reunited with their family.

Anyone can purchase a microchip scanner. The prices vary greatly, but if you only need one that scans and reads chips, you can purchase a scanner for under $100. The scanners that store vast amounts of contact information may cost several hundred dollars.

Frosty

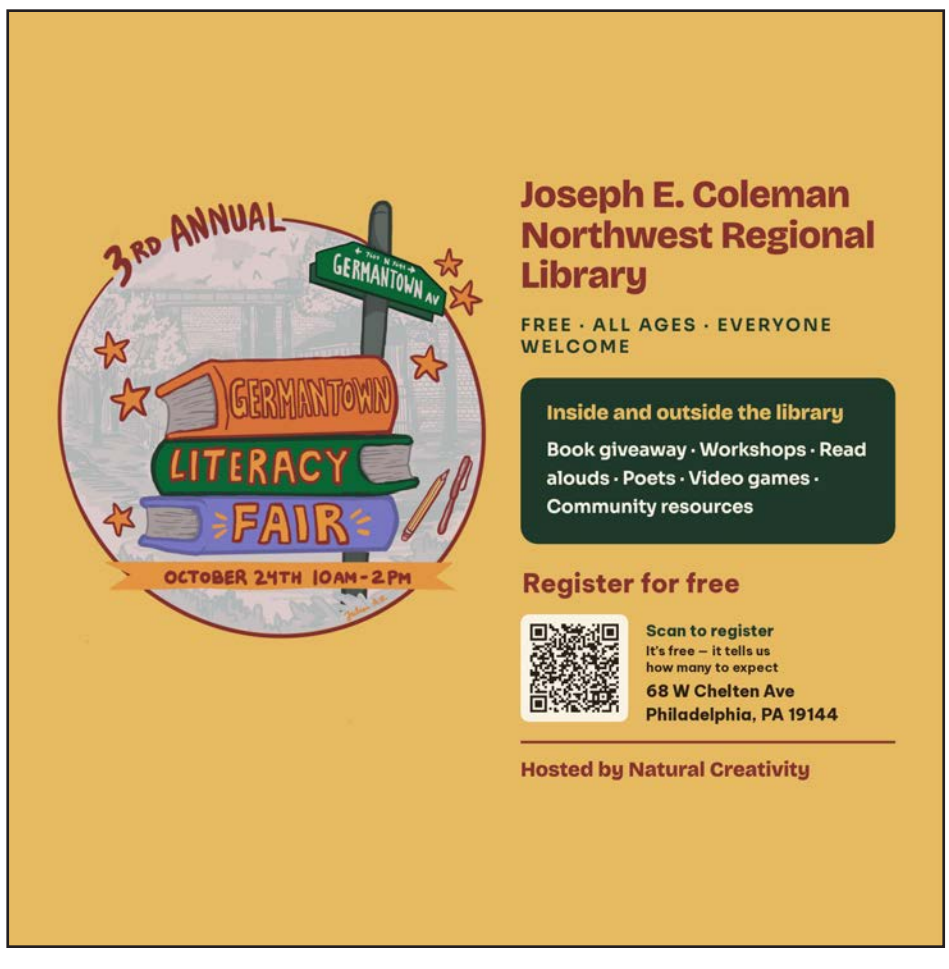


Meet Frosty (sweet as frosting)–a young gentle friendly, loving and mellow female. She loves sitting in Sunshine and chasing her tail. This sweetheart even has a little black heart on her chest. She gets along with her foster friends but is comfortable with being independent. She is totally vetted and dreaming of a furever home.

Contact Brenda's Cat Rescue at 215-872-1636.

Microchipping is becoming more mainstream, with most shelters now offering it and most vets recommending it. The benefits are so widespread. Microchipping is often a require-ment for international pet travel. Microchipping also reinforces the responsibility and per-manence of pet ownership, reduces strain on shelters and helps stop pet theft. It is an add-ed layer of security to discourage individuals from stealing microchipped pets since they can be easily traced back to their rightful owners. Vet records may not prove ownership in a court of law.

A microchip could be the difference between a heartbreaking forever separation and a hap-py reunion. Go get your cat microchipped if they aren't already!





Inside the Philippines' Ancient Natural Wonder



For millions of years, rainfall on Saint Paul Mountain in Palawan, Philippines, has fed the 14.9-mile Puerto Princesa Subterranean River. A UNESCO World Heritage Site, the river winds through the mountain's limestone interior beneath dense forest.

The river makes a dramatic exit through a single archway, two to three stories high and as wide as a yellow school bus. Emerging from darkness into sudden light, the Puerto Princesa River opens into St. Paul Bay, and finally into the South China Sea.

A paddle boat journey down the Puerto Princesa River is a reverent experience. While observing the river's thousands of inhabitants, including bats, blind fish, eels, crabs, spiders, centipedes and scorpions, more than 300,000 visitors take the ride each year in complete darkness and silence, honoring one of the world's most beautiful natural sites.

—Rosa Lewis

weavers way co-op
Racial Diversity, Equity, and Inclusion

How to Help Our Feathered Friends During Their Fall Migration

by Tom Voter, Conservation Coordinator at Wissahickon Trails



As summer draws to a close, there should be just one thing on everybody's mind: fall bird migration. Brave migrants are departing their breeding grounds and traveling overhead, sometimes thousands of miles, and usually at night, to places with warmer winter climates.

Millions of birds have already begun this formidable journey, and we wish them safe travels. But tragically, our well wishes aren't enough. An epic adventure comes with grave dangers. Glass that reflects the surrounding landscape can look like open sky or habitat, while lights from buildings can disorient birds migrating at night. Both can lead to collisions with windows, often fatally.

Here's what you can do to help:

- Turn off unnecessary lights at night. Turn off the lights at work when you leave and keep lights at home off when you can. When you do need them, close the blinds or curtains and use only as much light as you need.
- Make your windows visible to birds. Install screens, netting or hang cords outside the glass. You can also apply window film, stickers, paint or markers designed for glass. Whatever you choose, the American Bird Conservancy recommends covering the whole window with a pattern that leaves no gaps larger than 2 by 2 inches. You can even have some fun decorating in the process.
- Be an advocate for the birds. Getting the word out can be tough, so please share these tips with family, friends, and neighbors.

For more information and resources, visit the Take Action at Home page on wissahickontrails.org.

WISSAHICKON TRAILS CONNECTING LAND, WATER & PEOPLE

3rd ANNUAL
WEST MT. AIRY HISTORIC HOUSE TOUR
SUNDAY, OCTOBER 18, 2026
12:00 PM TO 4:00 PM
PRESENTED BY:
MT. AIRY LEARNING TREE
NEIGHBORS TEACHING NEIGHBORS
WMAN WEST MT AIRY NEIGHBORS
This self-guided tour will showcase unique features of the interior and exterior of numerous 19th and 20th century residences, with knowledgeable docents on hand to enrich the experience.
$35 advance registration; $40 day-of-tour tickets
Register at mtairylearningtree.org or call 215-843-6333
Begin your adventure between 12:00 pm and 2:00 pm by picking up a Tour Program and Map at Commons & Commons LLP, Attorneys at Law, 30 Pelham Road.

AGE IN PLACE.
LIVE CONNECTED.
Village on the Ridge
Village on the Ridge is a social community that connects older adults as we age in the homes and neighborhoods we love. The Village supports remaining independent and engaged through social, educational, community opportunities, and beyond.
As a Village member, you can:
- **Meet people** and build new friendships
- **Stay active** through social, wellness, and educational activities
- **Get practical support** when you need a little extra help
- **Get where you need to go** with transportation assistance
- **Share** your time, talents, and experience

You don't have to move away from the life you love to stay connected.
Learn more: www.villageontheridge.org
villageontheridge.pa@gmail.com
Serving neighbors in Andorra, Manayunk, Roxborough, and Wissahickon (19127 and 19128).

Pumpkins: Food Source or Art Form?

by Sally McCabe, for the Shuttle

As autumn settles over the Greater Philadelphia area, farm stands and co-op display bins spill over with a vibrant sea of orange, deep green, muted cream, and dusty blue. For many, fall produce shopping begins and ends with picking a single large, smooth orange specimen destined for the front porch with a carved grin. However, limiting members of the Cucurbita family to a single look misses out on an incredible spectrum of shapes, sizes, textures, and long-lasting uses for fall displays and home storage.

Understanding the vast world of pumpkin varieties opens a creative palette for decorative fall styling, doorstep displays, and smart harvest management. Whether you are decorating your porch, stocking up your cold cellar, or harvesting from your own garden patch, knowing how to choose, harvest, cure, and store your winter crops will ensure you get the absolute most out of the seasonal harvest.

Pumpkin Varieties: Different Types of Pumpkins

When botanists talk about pumpkins, they are referring to specific cultivars within the squash family, primarily Cucurbita pepo, Cucurbita moschata, and Cucurbita maxima. Categorizing the different types of pumpkins by their structural and decorative qualities makes navigating your options straightforward.

Pumpkins for Eating

All pumpkins are edible, (but don't confuse them with gourds, which will put a really bad taste in your mouth. If it's bitter, spit it out.) Just remember that they are often bred for looks and not tastiness, so expect to do some homework. Don't be afraid to do some experimenting: I often find delicata and acorn squash for sale really cheap in the pumpkin pile, so I stock up. Those big ugly warty ones that look so great on your step make fantastic pies.

Pumpkins for Carving

When most people imagine pumpkins for carving, they think of field cultivars like 'Connecticut Field,' 'Howden' or 'Jack-O'-Lantern.' Bred specifically for ornamental performance, these field types feature large sizes, thin walls for easy lighting, hollow interiors for easy scooping, and smooth rinds that yield cleanly to a knife. Because cut pumpkins deteriorate quickly, intact display varieties make a great long-term companion for autumn decorating.

Specialty Pumpkins for Decorating

Beyond classic field types, non-carving specialty varieties offer incredible visual appeal and last much longer through the season when left uncut:

- Miniature Pumpkins: Varieties like 'Jack Be Little' (orange) and 'Baby Boo' (white) make excellent table centerpieces or windowsill accents.
- White Pumpkins: Options like 'Lumina' and 'Casper' offer smooth, alabaster rinds that contrast beautifully with classic orange varieties.
- Warty Heirloom Types: Cultivars such as 'Galeux d'Eysines' feature peach-colored skin coated in sugar warts formed as natural sugars build up along the rind.
- Unusual Colors and Shapes: Flattened, ribbed heirlooms like 'Jarrahdale' (slate blue) and 'Long Island Cheese' (buff-colored) deliver striking architectural interest alongside ornamental gourds.

How to Harvest Pumpkins

Understanding how to harvest pumpkins at the right moment ensures your display specimens remain firm through the holiday season.

Gather mature squash when the rind achieves its full, mature color with no soft green spots remaining, the skin resists a thumbnail pressure test and the stem dries out to a woody, corky texture. Always harvest before the first hard freeze, as freezing temperatures damage outer rind tissues and trigger rapid decay.

Use sharp, clean pruning shears to cut the fruit from the vine, leaving 3 to 5 inches of stem attached as a natural protective seal. Never pull the fruit by hand or carry a pumpkin by its stem, which can break the seal and introduce rot. Handle harvested squash gently to avoid scratches that compromise the rind.

How to Cure Pumpkins for Storage

Curing hardens the fruit's skin and seals minor abrasions before long-term display. Place clean pumpkins in a warm (75°F to 85°F), well-ventilated location with moderate humidity for 10 to 14 days. A covered porch, greenhouse, or warm indoor room with good airflow works well.

Once cured, knowing how to store pumpkins correctly preserves their appearance for months:

- Keep in a cool (50°F to 55°F), dry location out of direct sunlight and off damp concrete floors.
- Arrange in a single layer with good air circulation, ensuring fruits do not touch or stack.
- Inspect stored pumpkins every week or two and promptly remove any showing soft spots. This is especially important if you're keeping them as pets in your kitchen or front hall. Bad smells will emanate if they start to rot from below.
- If you're not expecting to eat them ultimately, they



make wonderful decorations through the fall into winter on the front steps, at least until the critters find them.

Saving pumpkin seeds is a fun way to reduce waste and explore plant propagation:

1. Extract mature seeds and soak them in cool water so clean seeds float to the top.
2. Spread seeds in a single layer on parchment paper or screen trays to dry in a warm, ventilated space for 2 to 3 weeks.
3. Store fully dried seeds in labeled paper envelopes in a cool, dark place.

Note: Because members of the Cucurbita family cross-pollinate readily via bees, saved seeds may produce unexpected hybrid offspring rather than exact copies of the parent fruit.

What to Do with Leftover Pumpkins

When autumn celebrations conclude, intact decorative or carved pumpkins still have useful second lives:

- Compost: Chop unpainted pumpkins into small pieces for your outdoor compost bin.
- Wildlife snacks: Slice unpainted pumpkins open in back corners of the garden for birds, squirrels, and small mammals.
- Feed livestock: Local animal rescue programs often accept clean, unpainted pumpkins as nutritious treats for goats, pigs, and chickens.
- Dispose of in the back corner of the garden, where they can come up next year and provide you with edible flowers.
- Stuff with other stuff: On TikTok, I saw someone carve one out and stuff in a bag of wine. Push the spout out through the mouth and enjoy dispensing your alcohol thru a jolly or even disapproving mouth!

PHS

Healing happens here.

Celebrating strength & building resiliency — through therapy, creative programs, and community offerings.



THE RESILIENCY CENTER

Locations in Flourtown and Schwenksville
www.TheResiliencyCenter.com • (215) 233-2002

Scan to sign up for our monthly newsletter!

Balcony Solar: An Update on a New Green Technology

by Becca Dickstein, Weavers Way Environment Committee

Balcony solar, also called plug-in solar, usually consists of one to three solar panels that can be mounted on balconies, railings, patios or fences. The panels can be mounted without drilling and plug into a standard 120 V wall outlet using a special microinverter, sold in a package with the panels. The systems are portable, so when you move, you take them with you. Manufacturers of balcony solar systems compare them to toaster ovens, saying if you can safely plug in a toaster oven then you should be able to safely plug in balcony solar.

UL Solutions has developed UL 3700, an Outline of Investigation for Interactive Plug-In Photovoltaic (PIPV) Equipment and Systems. The UL 3700 certification framework addresses safety concerns specific to plug-in solar systems, including protection against electric shock, overloading and unsafe power flow. It also establishes requirements for features such as ground-fault protection, connectors, mounting systems and other components.

Balcony solar systems generally cost around $600 to $1,800 and can provide about 800 – 1,400 kWh per year when the solar panels are mounted in a sunny spot. Depending on the system and power usage, that can add up to a quarter of a one-bedroom apartment's usual electricity use. Depending on local utility rates, the units can also pay for themselves within three to six years.

New Jersey governor Mikie Sherrill signed a bill legalizing these small solar power-generating units on Sept. 1, 2026. In Pennsylvania, House Bill 1971 was referred to Committee last October. If approved, HB1971 would establish a legal framework that allows installation of UL 3700-certified, or equivalent, solar systems.

Balcony solar goes a long way in making solar energy more affordable. It will also expand solar power to more residences, cutting our dependence on fossil fuels. Urge your state representatives and senators to take action on HB1971.

Food or Data?

by Sandy Folzer, Weavers Way Environment Committee

A year ago, I wrote about data centers being a threat to our environment. While the industry

began to quietly build their concrete behemoths, most people had no idea of their effect on the environment or our own wellbeing. Recently people have awoken to the reality of their high energy use, causing electricity rates to increase substantially and their insatiable thirst for water along with pollution and deafening noise. In a More Perfect Union video on the subject, one Texan said, "The noise never goes away". Data centers have entered the political realm where candidates are quickly changing their views to oppose the centers or risk losing an election.

Rural and poor communities have been targeted for data center construction, but data centers are being proposed locally, too, including in Conshohocken. I was startled last summer to learn that several mega data centers were targeting Tioga County PA, near where I spend my summers, as well as nearby Cumberland County. Each would take up hundreds of acres, displacing forests and farmland in favor of concrete. Productive land will be lost. I cannot imagine this beautiful pristine land erased. Fortunately, resistance to data centers is growing, as residents are protesting these proposed data centers in both Tioga and Conshohocken.

Farmers everywhere face economic hardships as they are not reimbursed adequately for their onerous labor. It is easy to understand why they would sell their precious farmland for $1 million an acre, which is what some data centers are offering. In a New Yorker article (11/3/25), a farmer described how since 1979 his family has carefully rotated crops to produce a nutrient-rich topsoil saying: "Microsoft brought in an excavator and ripped it all out in a day….Six to ten feet of it, all gone." Forever. Already thousands of miles of farmland have been destroyed, never to berestored. Where will our food be grown? While we're staring at our phones, our food sources are withering.

No More Plastic Bags in Bulk

(Continued from Page 1)

accommodate local, state, and federal health code demands, we are a co-op with four very unique main stores and over 15,000 active member households. Even the simplest change needs to weigh the needs of all those members, each space, each store staff member, money (yuck), and more. You might check all those boxes with a working plan to strike plastic only to realize that the carbon output, public health, and chemical, land, or water use of your new plastic alternative is possibly worse than what you started with. I'm sure you've seen the Charlie Day conspiracy meme.

That said, occasionally there is some low hanging fruit. This time, it was the single-use plastic bags in the Bulk section. Solution: Stop using them! Thankfully, we already have two other bag types on offer, which are brown paper bags with a high recycled material content, and "real" transparent cellophane bags. I say "real" because true cellophane is a product made from cellulose (i.e. plant fiber), not to be confused by thin flexible plastics that sometimes go by the same name. Both the paper bags and the cellophane bags we offer are BPI Certified as home compostable under ASTM 6400, and the paper bags are recyclable. Though, a humble suggestion from a practiced composter: if you are going to try processing either of these at home, shred the bags, and all your browns, in advance.

I'm glad we can stop using plastic in our Bulk Departments, but I must also mention that any currently available material at scale comes with unreasonable environmental and public health costs if only being used once before disposal, and that includes paper and cellophane. While recycling and composting is generally a better outcome for waste material, this doesn't change the beginning-of-life costs of that same material. If harm reduction is a goal of yours, then one of the best things you can do is simply reuse the materials you already have.

Granted, organizing with other co-op members to lobby your local, state, and federal legislators for systemic change is the single most important thing we can do together to combat public health and environmental collapse. Second to that, purchasing local products, shopping for a low-impact diet, and bringing reusable containers and bags to the Bulk department are all among the most environmentally impactful things you can do at the co-op. Plus, the weFill incentive gets you a $0.25 credit for every container you bring from home. Even if you use the paper and cellophane bags to shop in bulk (maybe because you forgot your favorite glass jar at home), try practicing this in other ways by reusing those materials for something else. Because I am a weirdo and still send a hundred or so pieces of mail a year, I find the paper bags iron out into wonderful envelopes. Nobody has complained yet that my letters smell like beans.

L Gnaginger is Weavers Way's Membership and Sustainability Coordinator. You can reach them at sustainability@weaversway.coop.

eco tip

A Couple Earth-Friendly Reminders of the Season

by Marsha Low, Weavers Way Environment Committee
(reprinted from last year)

Go easy on your fall cleanup: If you have a garden of any size and have planted flowers favored by pollinators, and were sad to see fewer of them than you expected this summer, it might be because of your overly-thorough fall cleanups: removing leaves, dry stems, flowers and seed heads. Pollinators and other beneficial insects in our gardens need to overwinter in leaves and other garden debris, and the seeds of dried flower heads provide food for birds.

In addition, the leaves in our garden beds provide a protective blanket in winter and enrich the soil as they decompose. If you can, leave your leaves where they fell. If you don't want to keep leaves on your lawn and you have space, you can gently rake and then pile them up in one area of your yard so that the eggs and pupa of beneficial insects in the leaf litter won't be destroyed. It's truly a win-win. You'll save so much time by not unnecessarily cleaning up your garden, and you'll be rewarded in spring and summer with a garden buzzing with life.

Please don't toss that Halloween pumpkin! Every year in the United States, 1.3 billion pounds of pumpkin end up being trashed after Halloween.

A pumpkin that is not carved and still firm is nutritious and perfectly edible, including its seeds. So whether you choose to bake, steam, sauté or turn it into pumpkin pie, it's fine to eat.

A carved pumpkin isn't suitable to be cooked and eaten but can still be put to good use. If you have a compost heap, remove any wax from the inside of the pumpkin, chop it up, then compost the rest. You can also bury your chopped-up pumpkin; it will then decompose and enrich the soil.

Finally, many animals eat pumpkin. If you have backyard chickens, feed them pumpkin pieces. Birds also eat them and their seeds, but be sure to let them dry before putting them in your yard.

weavers way coop
Environment Committee

MEMBER BENEFIT
weavers way coop
notary service
BY APPOINTMENT
Mt. Airy: 215-843-2350 x119 or notary@weaversway.coop
ANOTHER GREAT REASON TO JOIN.

PHOTOLOUNGE
Family Photos and Movies Digitized
Call or text 215-326-9486 with questions
Weavers Way members save 20%

FRED'S MOBILE LOCK SHOP
"A COMPLETE LOCK SHOP ON WHEELS"
BONDED & INSURED
Since 1975

LOCKSMITH
• ON TIME AND RELIABLE
• OWNER OPERATED

WE ACCEPT
VISA MasterCard DISCOVER

EMERGENCY SERVICE
SECURITY LOCK INSTALLATION • COMBINATION CHANGES
ELECTRONIC LOCKS • DECORATIVE HARDWARE
SAFES SOLD AND SERVICED
Bonded & Insured
Ask about our One-Key Convenience for all your locks!

215-483-1302 Serving all of Chestnut Hill & Northwest Phila.
215-628-4540 Serving all Montgomery County
215-817-6166 Cell Phone

HOUSE AT POOH CORNER
where learning comes naturally
Kim Selman & Will Cambria
INFANTS • TODDLERS • PRE-K
Over 40 years of quality care
215-843-0815
Visit our website: www.houseatpoohcornerdaycare.com

COMPLETE MASONRY SERVICE
Flagstone, Brick & Stone Pointing
JAMES G. CARDAMONE
• Concrete Work
• Basement Wall Plastering & Waterproofing
• Chimney Repairs
• Walkways & Patios
• Retaining Walls
• Stucco
• Glass Block Windows
• Ceramic Tile
jamescardamonemasonry.com
Over 25 Years Experience • Clean Work Area • Fully Insured & Free Estimates
PA# 060401 All Calls Returned 215-887-9323 GLENSIDE

shop bulk
save money & reduce waste
weavers way co-op

Suggestions

by Norman Weiss, Weavers Way Purchasing Manager

GREETINGS AND THANKS FOR WRITing. Email suggestions to suggestions4norman@weaversway.coop. As usual, suggestions and responses may have been edited for brevity, clarity and/or comedy. In addition, no idea, concept, issue, remark, phrase, description of event, word or word string should be taken seriously. This also applies to the previous sentence.

A reader noticed a typo in last month's column so a correction is needed. It was the year iceberg lettuce was created: "Hi Norm, we remember eating iceberg lettuce as children, so when I read in your interesting article about iceberg lettuce that it was created in 1984, we knew it couldn't be right. Yep, just a typo! 1894!". Thanks for the correction. It would be interesting if word processors could fact-check in addition to spelling and grammar checks.

One vendor solicitation we received recently was for "Poop Like A Champion Ultra High Fiber Cereal, Original, with 23 g of fibre per 1/3 cup serving." While, in general, regular expulsion of body waste is considered to be healthy, I've never seen it as a contest with other people, with rankings such as champion. However, I've seen eating contests with champions, so a pooping contest seems like a natural companion event.

While on the topic of poop, as mentioned in last month's column, as we've grown, we've apparently become a potential market for more vendors, including foreign companies (I recently received an invite to a food show in Saudi Arabia).

I'd like to share this other foreign vendor solicitation and briefly write about the product: "To Norman Weiss, Purchasing Director, Weavers Way Co-op, Your staff directory lists you as Purchasing Director — so here is a direct supplier introduction rather than a general enquiry. We are Bo Wan Gate Technology Co., Ltd. (Qingdao, China): a wet wipes OEM producing 70 million packs per year, with CE, COA, ISO 9001 and GD4 certification, currently manufacturing for Amazon Best Sellers. We would like Weavers Way to consider stocking a genuinely flushable wet toilet wipe.



The product: flushable bathroom wipes on wet-laid spunlace (wood pulp + viscose) with a certified 95%+ dispersibility rate and GD4 certification, witch hazel + glycerin, paraben-free, no plastic fibres. For a co-op with a strong sustainability and product-screening position, this is the wipe that genuinely breaks down — and it sits naturally beside the Wellness range and the Across the Way household items. Private label from 10,000 packs, or Weavers Way branding if you prefer."

While we like the idea of using our volume to find more items for private labelling, a flushable wet wipe would not be high up on the list. You have to wonder about the impact of any flushable wipe on old plumbing systems like we have in Philadelphia, especially if we host a poop competition.

Another recent vendor solicitation was for an oat milk latte made with tea. They wrote, "We exist to refresh your daily siptual with Oat Milk Lattes powered with tea for smooth and balanced energy." What struck me was the use of the word "siptual." I was skeptical "siptual" was a word, and according to a Google search, it is not a recognized word. This makes me wonder if people can just make up new words to suit their interests, regardless of literary standards, history, conventions, etc.

Remember "jawn?" It did eventually get recognized by Mirriam-Webster and Dictionary.com as an alternative to "thing" or "it," but you don't hear it much anymore. Why did we make up a word to replace words we already had that worked well? Why did "jawn" gain popularity and then fade? Could one properly refer to "siptual" as a jawn and thereby achieve linguistic legitimacy? Something to ponder over your next "siptual" experience.

(Continued next page)

Advertise in the Shuttle
■ Targeted readership
■ Extended Internet presence
■ Affordable and effective
advertising@weaversway.coop

Not a Working Member?
That'll cost you. Don't make the 5% mistake.
Sign up at members.weaversway.coop



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

(Continued from previous page)

suggestions and responses:

s: "As a member and customer of Weavers Way, I was interested in the article about Equal Exchange coffee in the latest issue of the Shuttle. However, I was disappointed not to learn anything about whether the coffee is bird-friendly. When I've inquired previously, I was told that although this coffee isn't certified by Smithsonian, it is nevertheless grown in such a way that it supports birds. Presumably, Smithsonian-certified coffee is too expensive for Weavers Way customers.

Recently, I noticed that Golden Valley Farms offers a coffee, Philly Special Roast, that they call "bird-friendly." I don't know what that means, but I have purchased this brand. Maybe they only mean to be Eagles supporters. I am a birder and want to support bird populations. Nearly all birds are in severe decline, particularly those that winter in the tropics. Plantations where coffee is grown in the shade of native trees and shrubs and even non-native fruit trees and other profit-making plants offer the healthiest habitat for birds. And, good coffee, too.

Most members of Weavers Way, not just we birders, support a healthy environment that supports ourselves and other living creatures. Drinking shade-grown coffee is a way to support life on the earth. Can you offer certified shade-grown coffee? Or coffee you know to be shade-grown, but not certified?"

r: (Matt) As a fellow birder, I appreciate your concern for the impact of our coffee selection. I hope that I'm able to help you feel better about our offerings! As far as I know, all Golden Valley coffees are Smithsonian-certified (as well as Fair Trade and Organic). As for Equal Exchange, they are not certified and the fact they work with various growers makes it difficult to make blanket statements about their growing practices. However, I am told that most of their farmers are growing in conditions that would meet shade-grown standards. Some of their grower-partners are also actively reforesting previously deforested areas.

As of now, Equal Exchange doesn't think there is sufficient benefit for the growers to ask them to go through Smithsonian or other shade-grown certification, but they do tell me that their Organic and Fair Trade certifications have overlapping environmental components that shade-grown certification requires. I hope you're having a good fall migration and shorb season. Please don't hesitate to let me know if you have any additional questions!

> **"As we've grown, we've apparently become a potential market for more vendors, including foreign companies."**

s: " I just had a local olive oil product that blew my hair back. They are in the KOP Wegmans. I think their mission aligns with our co-op values. They give a dollar per bottle to community fridges. It's called Mama-Tee, and they had a Philly cheesesteak olive oil."

r: (Norman) It doesn't look like this oil is available to other retailers yet. You do have to wonder, though, about what additives would result in an olive oil tasting like a Philly cheesesteak.

s: " Would you be open to piloting stocking the Organic line of Ripple's Pea Milk to see how it sells? FYI we currently purchase three bottles of the conventional version each week for our son, but we would like to shift to all-organic purchases after learning more about PFAS/forever chemicals found in non-organic vegetables."

r: (Matt) I will take a look at the Ambler refrigerated sets to see if we can find a way to fit any of the organic Ripple. With the volume you're purchasing, you may be interested in checking out Provisions, where you can order full cases at a discount for pickup at whichever store works best for you!

s: "I see that Weaver's Way no longer has gluten-free treats from The Happy Mixer. Do you think they will ever come back to supply their fabulous baked goods? I saw that they sold out every week, so there is a big demand for them. If not, is it possible to carry one delicious gluten-free bakery good. Maybe the bakery that supplies regular baked goods has one gluten-free option. Thank you for considering my request. I go to the Co-op in Ambler and Chestnut Hill. "

r: (Jess) I heard you were on the hunt for Happy Mixer products in the Ambler and Chestnut Hill stores. Unfortunately, Happy Mixer is no longer wholesaling their products—something we are super bummed about! We brought in a line to Chestnut Hill called Ethels that is quite delicious but doesn't have the same variety that Happy Mixer had. We also carry Amaranth Bakery GF products in all locations. We remain on the hunt for other great offerings, so if there is anything you find that you think would be a good fit, feel free to send it my way!

s: "I really miss vegetarian chili. Why doesn't the Co-op make it anymore? Way healthier and maybe less expensive than meat chili! Thanks."

r: (Chazz) We will be preparing vegetarian chili in the fall. I will make sure that it is sent or made in all stores at the beginning of October.

s: "Hi, I really enjoy getting the honey roasted peanut butter from my local Weavers Way, but I have been curious about the ingredients, as there are no listed ingredients or nutrition facts on the package. Can you tell me the ingredient list for the Honey Roasted Peanut Butter, PLU 60571? Specifically, does it contain any added oils, sugar, corn syrup, or other ingredients besides peanuts, honey, and salt? Thank you."

r: (Matt) Our Honey Roasted Peanut Butter ingredients are: Peanuts, sugar, honey, peanut oil, potato starch, maltodextrin, salt, and xanthan gum. Thank you for calling out the need for better labelling of the ingredients. Currently, we have them on the scale label on the prepacked containers and on top of the grinder lid.

weavers way coop

We Love *Our* Advertisers — So Will You!

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.

WEAVERS WAY EVENTS

Happy Hour at Weavers Way Mercantile!

Friday, Oct 9 **5-7 p.m.**
Weavers Way Mercantile, 542 Carpenter Lane, Philadelphia PA 19119

Join us for a Happy Hour at the Mercantile. Enjoy a cocktail while you shop. We will have live music and tasty treats from the co-op for you to enjoy.

Cooperative Coffee: The People Behind Your Brew

In-Person: Saturday, Oct 10, 10 am-Noon at 217E Butler Ave, Ambler PA 19002
Virtual: Monday, Oct 12, 6:30–7:30 p.m.

Join us in our Ambler store's café for a journey to the Cajamarca Region of Peru and get to know some of the folks responsible for bringing coffee from their plots to your cups. With photos, stories, and humor, Weavers Way Merchandising Coordinator Virginia will share her experience of coffee & community as a member of Equal Exchange's visit to the Sol y Cafe Cooperative and Northern Peru's Santa Rosa community. There will be free samples of coffee and snacks for guests to enjoy.

Please register online for this virtual event.

Incineration, Recycling, Composting: What's Next for Waste Management in Philadelphia?

Tuesday, Oct 13 **6:30–8 p.m.**
Summit Presbyterian Church
6757 Greene St. Philadelphia, PA 19119

Join us for a panel discussion on the important topic of trash incineration in Philadelphia Speakers Maurice Sampson from Phoenix Collaborations and Samantha Wittchen from Circular Cities Network will share their thoughts and lead a discussion on the topic. This is a hybrid event, so guests can choose to attend either virtually (via Zoom) or in person. The discussion will be hosted in the Parlor room at Summit Presbyterian Church.

Please register online for this event.

Live Music on Thursdays at Weavers Way Ambler

Thursdays, Oct 8, 15 and 22 **6–7:30 p.m.**
217E Butler Ave, Ambler PA 19002

Join us on Thursday events in our Ambler store's café for some delightful live music. Grab some yummy snacks or dinner and beverages from our store and unwind listening to some wonderful tunes by Weavers Way Members. We are excited to present music of various musical genres, from rock, pop, acoustic jazz to folk music.

Crafting Herbal Remedies with Kitchen Herbs for Seasonal Wellness

Tuesday, Oct 20 **6:30–7:30 p.m.**
217 E Butler Ave, Ambler PA 19002

We'll explore unique preparations for plants commonly in home gardens, farmer's markets, and grocery stores to help overall wellbeing. While many of these herbs are often used for culinary purposes, together we'll take a deep dive into their medicinal and spiritual properties along with creative applications for daily life. We'll feature easily accessible ingredients like honey, oil, and vinegar to take home and enjoy. This in-person workshop will be hosted in our Ambler store's café. All levels of experience are welcome! All attendees will receive a coupon to shop at the Co-op after the workshop.

Please register online for this event.

Weavers Way Fall 2026 General Membership Meeting

Wednesday, Oct 21 **6–8 p.m.**
Commodore Barry Club
6815 Emlen St, Philadelphia, PA 19119
in their main ballroom.

Our GM, Jon Roesser will share a business update about the Co-op. Member Committees will also give updates about their co-op community efforts.

Beer, wine, nonalcoholic beverages, and tasty food will be served. We request all members bring their own napkins, silverware, plates, and cups to the event to help make this a zero waste event. We also encourage members to bring a container to take home food with them.

Working members can earn 2 hours for attending the General Membership Meeting.

Please register for this event online.

Making Marigold Garlands

Friday, Oct 23 **3-5 p.m.**
7095 Henry Ave, Philadelphia PA 19128

Participants will join us in harvesting marigolds and stringing them up to make 3-foot garlands. Tickets are $35 per person and can be purchased at the Farm Market register.

Introductory Programming Class for Weavers Way with Matt Zipin

Tuesday, Oct 27 & Nov 3 **6:30–7:30 p.m.**

Matt Zipin will lead this two-part course that covers the basics of Python, the world's most popular programming language. Matt will explore writing and debugging programs, using examples as a starting point, using print and input commands, and how to do simple mathematical calculations.

No experience is necessary or expected. However, we'll have more sophisticated challenges for experienced folks. This class is appropriate for people ages 8-99.

Please register online for this virtual event.

Virtual New Member Orientation

Wednesday, Oct 28 **6:30–8:00 pm**

Our virtual orientation includes an overview of membership at the Co-op, how it works, and why it's valuable. We'll explore our Online Member Center, discuss the benefits of membership and help you choose if working membership is right for you! You will receive a Zoom link by email prior to the meeting. Questions? Feel free to contact membership at member@weaversway.coop

Oh! My Gourd! It's a Halloween Party at Weavers Way Ambler!

Thursday, Oct 29 **6-7:30 p.m.**
217E Butler Ave, Ambler PA 19002

Dress up in your bootiful Halloween costume and join us for a spooktacular fun Halloween party at the Co-op! We'll have live music, pumpkin decorating and scavenger hunt for kids, trick or treating, Halloween costume prizes, warm cider and tasty little bites! Listen to Diane Reimer as she plays fun and lighthearted songs in the café during the Halloween festivities.

ALL EVENTS ARE FREE
Unless Stated Otherwise.

Membership Office & Notary Hours

Mt Airy: 555 Carpenter Lane

Membership and Notary Services
Monday - Friday **11 a.m. - 6 p.m.**

For more info: **www.weaversway.coop/events**

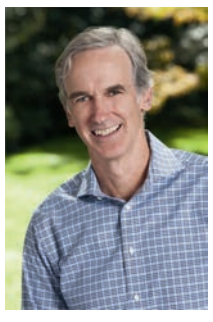
Expert. Strategic. Collaborative.

The Living Well Homes Collective is a dynamic group of award-winning real estate professionals who have an established track record of providing clients with reliable, honest and caring service.


BAIYINA BROWN
(215) 718-9439


BILL SHELTON
(267) 625-7938


JENNIFER FLYNN
(215) 292-5116


ERNIE TRACY
(610) 662-3249


PAULA SEITCHIK
(215) 740-2921


REBECCA BUFFUM
(415) 608-5479


CAROLINE MASTERS
(215) 206-7629


AMY LEE
(215) 267-6400

VISIT OUR WEBSITE

Explore listings, find your current home value, learn about the team and more!

livingwellhomescollective@foxroach.com

Living Well Homes COLLECTIVE

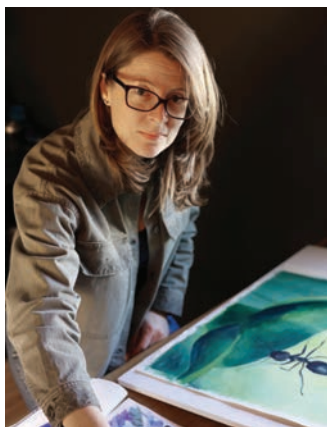
BERKSHIRE HATHAWAY HOMESERVICES | FOX & ROACH, REALTORS®

8400 Germantown Avenue
Suite 2 | Philadelphia, PA 19118
Office (215) 247-3750

A member of the franchise system of BHH Affiliates, LLC.

Artists in Our Aisles

Julia Way



Julia's work has been exhibited at venues across the Philadelphia area, including the Schuylkill Center for Environmental Education, the Woodmere Museum of Art, the Francis Cope House at Awbury Arboretum and the Maguire Museum at St. Joseph's University. In 2018, she was artist-in-residence at Cheltenham Center for the Arts, and in 2021, she was a resident artist at Arte Studio Ginestrelle in Assisi, Italy. Julia is a member of the Artessa Alliance, a collective of women-identified artists, as well as a Signature Member of the Philadelphia Water Color Society. She is an instructor at the Abington Art Center and an adjunct faculty member at Arcadia University.

Julia creates with an intention to connect to the Earth through her observations of local ecology. Through outdoor installations, video, and watercolor paintings, she translates intimate perceptions of systems and interactions into physical materials.

Learn more about Julia's work at: **www.juliawayprojects.com.**







SUBMISSIONS NEEDED

We want to feature your art in the Shuttle!

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

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

Weavers Words

A LIMERICK

The freedom to openly hate
Once granted is hard to abate.
We can take it away
At the polls if we may
Vote an end to the hatred debate.

—Neil Stoloff

Our Submission Guidelines:

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

ENOUGH

It is enough that my mind thinks a poem.
I need never write
About colorful laundry hanging on the line
or the habits of catbirds, cardinals and sparrows.
It is enough that I think.
The trees
The clouds
It all goes by
each one precious
until a cannon goes off;
or an angry man has had enough
and implodes
charging out of the store without finishing
his transaction.
(meds for his mother)
The pharmacist calls the police.
I feel sorry for the angry man so utterly frustrated that he blew a fuse.
I chime "just put in your PIN number!"
But it's too late.
he has had enough
and is gone.

—Annie Richardson

THE STONE HOUSE

Built in 1939, it stood behind ancient azaleas
Buggy and sparse, sharing the ground
With spindly mountain laurel.
I saw the wasting roof, the rotted fence, and
Could only imagine the basement, the work.
I knew its best days were long gone.
Jim loved it at first sight, reminded him of
Being a kid with his Aunt Katey in Pennsylvania,
Drives to get a burger and shake, laughing in the kitchen.
We stepped inside, decided to buy it and did what was needed.
Lived and loved deeply while making it ours.
We sat under shaded trees and watched the nesting birds.
Jim made walking-sticks in the basement.
I planted Joe Pye weed, the native garden, and
Tall zinnia, that peeked into our bedroom windows.
Oh I loved that man beyond words, beyond work, beyond eternity.

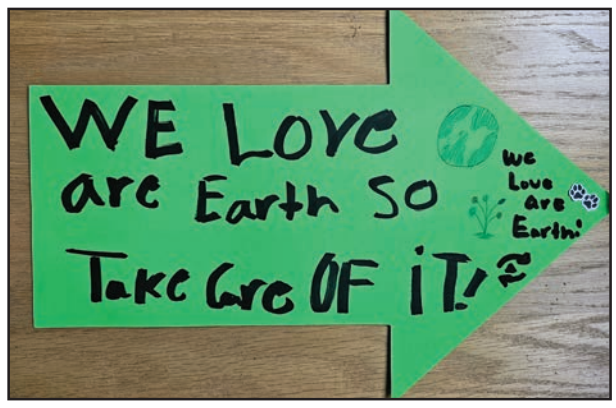
—Ellen Stevenson

Imagining a World Without Waste



Councilperson Gauthier press conference





At the Mt Airy Village Fair children made signs about air pollution —- here are two of them

Update on the Stop Trashing Our Air Act

Philadelphia City Councilmember Jamie Gauthier continues to lead the effort to stop Philly from sending a third of its trash to the Reworld incinerator in Chester — the largest waste incinerator in the U.S. and the largest single source of industrial air pollution in our region.

At a Sept. 17 rally and press conference, just prior to council's first session back from summer recess, Gauthier, Chester Mayor Stefan Roots, Councilmember Rue Landau, Eastern PA Director of Clean Water Action Dianna Coleman, and others spoke about the importance of stopping Philadelphia's contribution to trashing the air of a nearby working-class city that, according to the University of Pennsylvania's Center for Excellence in Environmental Toxicology, has the highest infant mortality rate in Pennsylvania and twice the state rate for asthma. Chester's 27% pediatric asthma rate is more than four times the national average.

Incinerating Philly trash in Chester has been an issue for a long time, and discussions about the seven-year contract coming to an end in June has been in the news for more than a year. The administration waited until the last minute to issue RFPs for new contracts (including recycling and landfilling, which account for the other two-thirds of Philly trash). As a result, they ran out of time and extended the expiring contract through the end of this year.

The contracts must be approved by City Council, and a committee hearing and vote must take place before they can come before the full council. The administration is once again trying to run out the clock. Nearly three months into the six-month extension, the proposed contracts were finally forwarded to council. Those contracts would continue approximately the same level of incineration for another seven years (four years, with three optional one-year extensions).

At the same time, the administration put forward a 'concept of a plan' to spend the next four years developing alternatives for Philly's waste management, such as an anaerobic digester facility. Alternatives sound like a great idea, and perhaps will actually be pursued, but we certainly do not need to keep burning trash in the meantime. The city already landfills two-thirds of its trash, which is less environmentally damaging. It can landfill the portion currently being incinerated.

When these contracts come to a vote, Councilmembers Cindy Bass and Jim Harrity will be key. Please contact them and ask them to Stop Trashing Our Air Act, which aims to stop the city from burning municipal waste.

Cindy Bass, Phone 215-686-3424/5, Email cindy.bass@phila.gov

Jim Harrity, Phone 215-686-8295, Email jim.harrity@phila.gov

—Karen Melton

The Campaign to Remove Starbucks' Plastic Cups

According to Beyond Plastics, Starbucks uses about 8 million polypropylene (No. 5) plastic cups every day in the U.S. for its cold drinks – 5,000 cups a minute.

In response to criticism about their plastic waste, Starbucks announced that its plastic cups would be "widely recyclable," with in-store recycling bins available. Beyond Plastics investigated by gluing electronic trackers on Starbucks' plastic cups and leaving them in the recycling bins. None of the cups went to a recycling facility – most went to landfills and incinerators.

There is a petition you can sign directed to Starbucks CEO Brian Niccol asking the company to stop misleading customers about plastic-cup recycling in its stores, to make reusable cups readily available for in-store customers and to replace plastic to-go cups and lids with fiber-based alternatives. You can read more details about the investigation and sign the petition at BeyondPlastics.org.

The Social Costs of Plastics

Likely you have heard about the "social cost of carbon," a metric that estimates the dollar cost of economic damage caused by each extra ton of carbon dioxide emitted into the atmosphere. That metric can be used in cost-benefit analysis of various carbon reduction policies. While carbon dioxide emissions are causing more extreme weather events, ocean acidification, rising temperatures and sea levels, none of those costs are figured into the price of fossil fuels that we use directly for heating and transportation or indirectly as part of the cost of consumer product production and transportation. These are known as "external costs," and we pay them with our tax dollars and our health. Not only do the producers of fossil fuels get to push these costs onto the public, but they also receive billions in tax credits.

Plastics cause harm in a variety of ways, such as microplastics in our bodies, litter everywhere, and contamination of crops, seafood and drinking water. Again, the producers pay none of these costs. We pay for them with our tax dollars and our health.

Duke University developed and published a research report called The Social Cost of Plastic to the United States, using the same kind of framework as the social cost of carbon to estimate the costs of those plastic-related harms. The researchers estimate that plastics cost the U.S. between $436 billion and $1.2 trillion per year in external costs, with disease and mortality among the largest contributors. Just one more reason why Weavers Way should move more aggressively away from plastics.

Commit to These Jar Library Tips to Memory

- Tell the Bulk Manager when you are dropping off your jars, so they can inspect them to see if they are appropriate for the Jar Library.
- Bring clean, dry glass containers only. No plastic containers.
- Remove labels as much as possible. The people who maintain the Jar Library are volunteers. The more labels there are to remove, the harder their job.
- Bring larger jars when possible, e.g., tomato sauce or quart-sized jars, as we especially appreciate those. Also consider if you would find a jar that size useful.
- Don't leave your jars if the incoming jar box is full. Currently there is no place to store surplus jars.
- Receive a 25-cent discount at the register for any item you buy in bulk using your own container or a container from the Jar Library.

weavers way co-op
Plastic Reduction Task Force

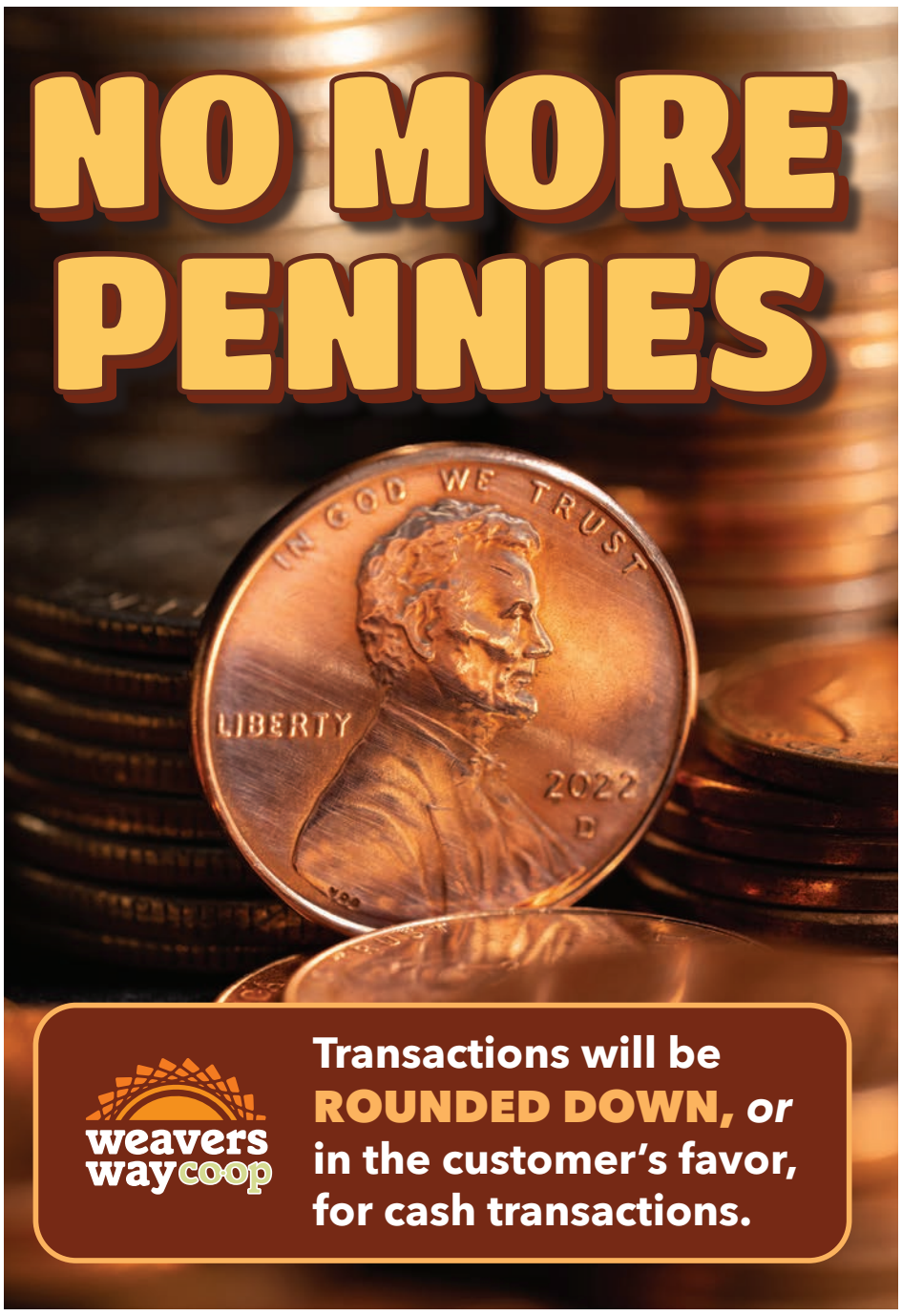


Advertise in the Shuttle
- Targeted readership
- Extended Internet presence
- Affordable and effective

advertising@weaversway.coop

Not a Working Member?
That'll cost you. Don't make the 5% mistake.
Sign up at members.weaversway.coop

NOTARY PUBLIC
Thomas A. Campbell Jr.
#1469505
getaclue170@yahoo.com
484-546-8984
"when it must be signed"



Locally Grown

Illustration by Alli Katz



Advertise in the Shuttle

Affordable and Effective

advertising@weaversway.coop

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. 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.

2025-2026 Weavers Way Board of Directors
President: Kacy Manahan
Vice President: Ellen Badger
Treasurer: Benjamin Bartley
Secretary: Melissa Easy
At-Large: Ariel Baumet, Cheryl Croxton, Cedric Hardy, Jason Henschen, Maci Kociszewski, Gail McFadden-Roberts and Mia Ormes.

The Shuttle

Editor: Karen Plourde
editor@weaversway.coop, 215-843-2350, ext. 135

Art Director: Annette Aloe
annette@weaversway.coop, 215-843-2350, ext. 130

Advertising Coordinator: Karen Plourde
advertising@weaversway.coop, 215-843-2350, ext. 135

Contributors this issue: L Gnadinger, Jon Roesser, Karen Palmer, Kieran McCourt, Sophie Peck, Joe Pelusi, Christopher Switky, Rachel Coats, Robin Lowry, Leah Gelb, Joan Adler, Michael Martin Mills, Varian Bosch, Brenda Malinics, Rosa Lewis, Tom Voter, Sally McCabe, Becca Dickstein, Sandy Folzer, Julia Way, Norman Weiss, Neil Stoloff, Annie Richardson, Ellen Stevenson, Karen Melton, Alli Katz.

HOW TO REACH US

www.weaversway.coop contact@weaversway.coop

Admin
215-843-2350
Admin (Ambler)
215-302-5550
General Manager
Jon Roesser, ext. 131
jroesser@weaversway.coop
Culinary Program Director
Chazz Alberti, ext. 371
calberti@weaversway.coop
Development Director
Kathleen Casey
kcasey@weaversway.coop
Facilities Manager
Doug Keener, ext. 128
dkeener@weaversway.coop
Farm Manager
Alessandro Ascherio, ext. 325
farmer@weaversway.coop
HR Director
Donna Thompson, ext. 132
hr@weaversway.coop
Interim Controller
Steven Gearhart, ext. 105
gearhart@weaversway.coop
IT Director
Jon Hojnacki, ext. 127
IT@weaversway.coop
Marketing Manager
Rachel Coats, ext. 151
rcoats@weaversway.coop
Membership Manager
Kirsten Bernal, ext. 119
member@weaversway.coop
Operations Manager
Rick Spalek, ext. 101
rick@weaversway.coop
Outreach Manager
Nima Koliwad
nkoliwad@weaversway.coop
Purchasing Director
Norman Weiss, ext. 133
normanb@weaversway.coop
Retail Director
Jess Beer, ext. 121
jbeer@weaversway.coop

Ambler
217 E. Butler Ave.
8 a.m.-8 p.m.
215-302-5550
Store Manager
Heather Wigley, ext. 300
hcarb@weaversway.coop
Assistant Store Manager
Karen Gemmell, ext. 379
kgemmell@weaversway.coop
Grocery Manager
Nancy Timmons Melley, ext. 373
nmelley@weaversway.coop

Chestnut Hill
8424 Germantown Ave.
8 a.m.-8 p.m.
215-866-9150
Store Manager
Ann Marie Arment, ext. 212
aarment@weaversway.coop
Assistant Store Manager
Stacy McGinnis
smcginnis@weaversway.coop
Grocery Manager
Len Mears, ext. 217
lmears@weaversway.coop

Next Door
8426 Germantown Ave.
9 a.m.-8 p.m.
215-866-9150, ext. 220/221
Wellness Manager
Alison Wear, ext. 221
awear@weaversway.coop

Germantown
328 W Chelten Ave
8 a.m.-8 p.m.
215-843-1886
Store Manager
James Mitchell
jmitchell@weaversway.coop
Assistant Store Manager
Ariel Levine
alevine@weaversway.coop
Grocery Manager
Kristina Walker;
kwalker@weaversway.coop

Mt. Airy
559 Carpenter Lane
8 a.m.-8 p.m.
215-843-2350
Store Manager
Anh Vongbandith, ext. 113
avongbandith@weaversway.coop
Assistant Store Manager
Juli Cardamone, ext. 128
jcardamone@weaversway.coop
Grocery Manager
Keith Souder, ext. 140
ksouder@weaversway.coop

The Mercantile
542 Carpenter Lane
Saturday & Sunday
10 a.m.-5 p.m.
mercantile@weaversway.coop

Across the Way
608 - 610 Carpenter Lane
8 a.m.-8 p.m.
215-843-2350, ext. 6
Wellness Supervisor
Celeste Blair, ext. 114
CBlair@weaversway.coop
Pet Department Manager
Anton Goldschneider, ext. 276
petstore@weaversway.coop

Farm Market
267-876-3101
Manager
Jenna Swartz
jswartz@weaversway.coop

Catering
cateringMA@weaversway.coop,
cateringAB@weaversway.coop,
cateringCH@weaversway.coop

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

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!

DID YOU KNOW?
You can read the Shuttle online.
www.weaversway.coop/shuttle-online



NEW MEMBER ORIENTATION

Wednesday, October 28, 6:30-8 pm
Virtual
To register visit: www.weaversway.coop/events

Member Appreciation

Sat, Oct. 17 - Sun, Nov 1, 2026

Members get an extra 5% OFF!

Pick a shop at a main store, the Mercantile, Across the Way, Next Door and the Farm Market during the 2-week period and get an extra 5% off! (on top of your other member discounts)

weavers way co-op

THANKSGIVING

FRESH TURKEYS, PREPARED FOODS, PIES AND BAKED GOODS



Order Online by Saturday, Nov 21 and pick up in any store while supplies last.