Fall Meeting Cancelled Due to Hurricane
by Jon McGoran, Shuttle Editor

Weavers Way’s Fall General Membership Meeting, which had been scheduled to take place at Morris Arboretum on Sunday, Oct. 28, was cancelled due to Hurricane Sandy. The board of directors voted at the November board meeting not to reschedule the meeting, but instead to include in this issue of the Shuttle written versions of the main reports that would have been delivered at the meeting (see pages 6 to 8).

It remains to be decided whether other items from the agenda for the Fall General Membership Meeting will be included in the Spring General Membership Meeting, which is scheduled to take place in May (barring any untimely catastrophic superstorms).

Rebates Mean Real Money
by Jon McGoran, Shuttle Editor

Penka Slavova, pictured here surrounded by her children, Lily, Graham, and Isabella, was one of the Co-op's highest rebate recipients, with a cash rebate of $55.96 and a total rebate of $279.80. “I think it’s important to shop at Weavers Way, and I try to do all my shopping there, because of the commitment to the environment and social justice, the investment in my community, and also my family’s health,” says Penka. “The Co-op isn’t always the cheapest, so it is great to get some of that money back in member rebates.”

CreekSide Co-op Now Open!
by Jon McGoran, Shuttle Editor

CreekSide Co-op officially opened for business on Friday, November 9, after two trial days of slightly limited operations, November 7 and 8. Offering sustainably raised produce, kosher meats, organic bulk foods, a café and community meeting place, the new co-op has enjoyed brisk sales and plenty of excitement, from members and nonmember shoppers alike.

Housed in the former home of Ashbourne Market, CreekSide has already brought a noticeable and much welcomed increase to the Elkins Park commercial district.

(continued on page 16)

Weavers Way Members Support WWCP in a Big Way
by Mira Rabin, WWCP Board President

In a strong show of support for the farm education and school marketplace programs of Weaver Way Community Programs (WWCP), members like you have donated over $8,000 of patronage rebates in the first nine days that the rebate was available. Our “rebate carrot” is almost all filled in, but we still need your help to reach our goal of $10,000 in rebate donations. If you have not already done so, please donate your rebate to WWCP when you check out. It might be a small amount, but it makes a big difference. Thank you.

Weavers Way Mt. Airy Now Open 8 to 8
by Jon McGoran, Shuttle Editor

In response to many requests over the years from members and other shoppers, business hours at Weavers Way Mt. Airy have been expanded to 8 a.m. to 8 p.m., opening an hour earlier.

The expanded hours took effect early in November and have already been popular with shoppers. Shoppers have been arriving early to pick up groceries on their way to work, and also to buy lunches for themselves or their kids.

Some people just like to shop earlier. “Saturdays in particular have been cooking, but we’ve seen a lot of traffic the other mornings as well,” said Mt. Airy Store Manager Rick Spalek. “The shoppers are telling us they love it.”

Annual Appeal

This is also the season when WWCP writes to Weavers Way members and asks them to make a year-end gift to support our work. When you receive your letter, please give generously so that we can support and expand our programs to improve healthy food access and choices for children in Northwest Philadelphia. We are increasingly dependent on individual donor support as the foundation landscape shifts, and your support of WWCP allows you to promote your values about food and community right where you live. Look for exciting news about our staff and programs in the weeks ahead, and thank you.

Inside...

Co-op News
- Farm News .................. 2
- Product News ................ 3
- Holiday Book Drive .......... 4
- Education Committee Music Workshop .... 4
- Membership Meeting Reports .... 6 - 8
- Manager’s Corner ............ 10
- Suggestions .................. 24

Community News
- Philly Needs a Land Bank ........ 10
- Morris Arboretum News ...... 16
- FOW Sustainable Trails Initiative ... 17
- Weird Waste Day, Nov. 10 ...... 19
- Grants for MA, CH Teachers ...... 21
- Music at Woodmere .......... 23
- RUST Comes to MAAG ........ 277
So the first battle in the war for the Right to Know goes to the forces of darkness. I call them that because they want to keep people in the dark about what they eat. And also because of the obvious ties between Monsanto and Satan. (Turns out there was a merger in the eighties. It was originally planned as an acquisition, but with such operational synergies and complementary management cultures, they settled on a one-for-one stock swap.)

On November 6, California’s Proposition 37, which would have mandated labeling of foods containing genetically modified organisms (GMOs), was defeated. This was despite polls just two months earlier showing that 65 percent of Californians supported the measure, and surveys showing consistently that 90 percent of Americans believe GMOs should be labeled. (To put that in context, only 47 percent of Americans believe in evolution—and that’s including the 32 percent who believe in evolution “guided” by God; survival of the fittest?!) So, what happened? Well, $48.7 million. That’s how much opponents—led by Monsanto—spent to get their message out. That much money buys a lot of message, but what message was it?

Partly it was, “You are getting sleepy,” but the rest focused on cataclysmic estimates of the cost to consumers if manufacturers had to tell people what was in their food. (And to be fair, if Prop 37 had passed, its opponents would have immediately started spending millions more to have it repealed.) A rigorous analysis of the initiative shows that the actual cost would have been somewhere between nothing and about a buck and a quarter per household.

But what if that analysis was wrong? What if the cost of labeling all those GMOs turned out to be two or even three times higher? With 13 million households in California, that could conceivably cost $1.25 multiplied by 13,000,000 households, that’s $48.7 million.

Wow, that’s a lot of money.

The weather was perfect and Henry Ave was lined with cars! Our second annual harvest on Henry festival was a huge success. CSA members, Saul families and neighbors all came together to enjoy the farm. The hay ride was perhaps the most popular event, and the sheep and baby goat stole everyone’s hearts. There was always line at the food trucks, The Spot, and Birds of Paradise. Pumpkin painting was perhaps the busiest table of the all the children’s activities. It was great to see the farm full of so many people, listening to the live music, and enjoying good food and good company. Our goal was to raise $2,000 for discounted shares and donating food to the Saul cafeteria in 2013.

We exceeded our goal, thanks to, literally, the hundreds of people who showed up to support the farm. The event was possible only through the cooperation of many partners.

(continued on page 8)
Heirloom Apples Vs. Hybrids
by Stephanie Kane, Local Produce Buyer

Heirloom varieties of tomatoes—those beautifully ugly ones you see in the store from the Weavers Way farm, and in farmers markets across the city—have gained a lot of popularity in the past five years or so. I was thinking about this in terms of apples this season, where it seems like everyone is clamoring for the exciting new varieties. I’ve come to find many of the varieties of apples with the most flavor—like Gold Rush, Pink Lady, and Jonagold—are all relatively new, generally from around the 1980s. The heirlooms, like McIntosh, Golden Delicious, and Jonathan, are very old varieties that don’t get much respect in today’s market. Many of these were “discovered” centuries ago. They are typically used for baking, and are often less desirable. If you’ve read the Botany of Desire (my favorite book by Michael Pollan), you know that apples are not grown from seed. Apples, like almost all fruit trees, are grafted. A cutting from the tree of the desired variety is basically tied in to a slit in a sapling. The branches of the original sapling are cut back, and it grows the fruit of the tree that has been grafted on to it. It is a remarkable process, and you can actually graft different fruits on to one sapling to have a tree grow multiple varieties of apples!

The Golden Delicious is a great example of an old heirloom variety that is used for this purpose. Many of the newer varieties like the Gold Rush and Jonagold, have this apple as one of its parents. I’ve received a few questions about newer apple varieties, like Jazz® and SweeTango®, which are both newly developed hybrids. Thanks to the foodies at the New Yorker, people across the country are already getting excited about these apples, which have barely come into existence.

New Oven-Ready Organic Chicken Entrees from the Meat Dept.
by Jon McGoran, Shuttle Editor

DeBragga Dry Aged Beef

In December we will also start carrying dry aged beef from DeBragga. “This beef is aged in a temperature-controlled environment, and the meat is like butter,” says Rick. “You don’t even need a knife for it.” We will be introducing the bone-in rib steak, cowboy steaks, and bone in Delmonicos, as well as New York strips, with and without the bone.

New Oven Ready Organic Chicken Dishes

Also new to Weavers Way are our own store-made oven ready chicken dishes, including Chicken Kiev, Chicken Coron Bleu, Stuffed Boneless Breasts, and Stuffed Whole Fryers. These products are made with Bell and Evans chickens and all organic ingredients. We plan on having these products available seven days a week, so if you don’t see them, just ask!

Red Walnuts New, Dramatic, and Exclusive to Weavers Way
by Richard Josiassen

Red walnuts? I’d never seen such a thing before a month ago. They are a gorgeous plum colored nut with a mild unique flavor and no acidic aftertaste. They make a delicious snack and they are a beautiful looking nut as well. They brighten up any dish—salads, baked goods, desserts, and so many others.

Red walnuts are new! They were originally created at the University of California at Davis by grafting Persian red-skinned walnuts onto larger and creamier English walnuts. This means that they were created using the centuries old natural methods of grafting and cross-pollination—no genetic engineering. The red walnuts are only red on the inside, the shells themselves are larger and the shells are a little harder than other walnuts can adorn your holiday table. Serves four.

- 4 cups baby arugula
- 1 1/2 cup red walnuts, halved
- 1 shallot
- 1 cup crumbled feta

Cut off ends of radishes and slice in 1/4" half moons. Dice shallot. In a large bowl, combine arugula, radishes and shallot. Pour golden balsamic in a bowl with sugar, salt and pepper until sugar dissolves. Then whisk in the oil slowly until combined. Add to salad and toss together gently. Portion out salad onto four plates. Sprinkle feta on top. Sprinkle walnuts on top of feta.

Rebecca Tarpie

Watermelon Radish, Red Walnuts and Feta Salad

This easy showstopper salad makes a great addition to your holiday table.

- 4 cups baby arugula
- 1 watermelon radish
- 1 shallot
- 1 1/2 cup red walnuts, halved
- 1 cup crumbled feta

Cut off ends of radishes and slice in 1/4" half moons. Dice shallot. In a large bowl, combine arugula, radishes and shallot. Pour golden balsamic in a bowl with sugar, salt and pepper until sugar dissolves. Then whisk in the oil slowly until combined. Add to salad and toss together gently. Portion out salad onto four plates. Sprinkle feta on top. Sprinkle walnuts on top of feta.

Rebecca Tarpie

Red Walnuts New, Dramatic, and Exclusive to Weavers Way
by Richard Josiassen
Education Committee Presents  
Music Workshop  
by Larry Schofer, Education Committee Chair

Two 180 musical events are coming to the Weavers Way community this winter, both sponsored by the education committee.

Workshop
On Sunday, December 2, from 1 to 4 p.m., Vermont singer, composer, performer, and teacher Brendan Taaffe will lead an afternoon workshop of a wide variety of folk music – blue grass, shape-note tunes from 19th century New England, songs from Ireland, the Balkans, France, and Caucasian Georgia, and songs that Brendan has brought back from his recent collecting trip to Zimbabwe.

Brendan is an accomplished teacher and performer. He will hold the workshop in a private home in Mt. Airy, limited to 20 people. Pre-registration is required—$35 general, $30 for Weavers Way members. Contact Larry Schofer at 215-248-3762 or lawrence.schofer@comcast.net.

Concert
By popular demand, Northern Harmony will return to Mt. Airy for a concert of world music on Friday evening, March 1, at the Unitarian Church on Lincoln Drive. Admission is $15 for adults, $12 for Weavers Way members and people under 16, and free for children under 10.

The concert by this traveling group, which has been making community music in Vermont since the early 1970s, will be led by Larry Gordon, who has been making community music in Vermont since the early 1970s. His group will also be supported by the wonderful nature of Northern Harmony, a semi-professional tour group made up largely of veteran Village Harmony singers.

Northern Harmony has a rich history of its own. The group’s music is collected from all over the world, and people can find many interesting combinations of singers and letting them shine. The group’s founder is an inspired organizer with an unerring eye for good repertoire and a unique knack of pulling together interesting combinations of singers and letting them shine.

The group will also be supported by the wonderful nature of Northern Harmony, a semi-professional tour group made up largely of veteran Village Harmony singers.

Northern Harmony has a rich history of its own. The group’s music is collected from all over the world, and people can find many interesting combinations of singers and letting them shine.

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To learn more, visit Miller-Keystone.com. Miller-Keystone is a not-for-profit 501(c)(3) community organization.

Vernon House  
Cooperative Housing Community in Mt. Airy

Vernon House is a resident owned and operated cooperative housing community in Mt. Airy that is now accepting applications. Please contact Chuck Staples at Winder Real Estate, 7206 Germantown Ave. Philadelphia, PA 19119; phone: 215-247-1000; fax: 215-247-4140; chuckstaples@winderinc.com

Weavers Way Joins Valley Green Bank, Big Blue Marble for Fifth Annual Holiday Book Drive

by Lesley Seitzchik, Valley Green Bank

In the holiday spirit, Valley Green Bank is holding its fifth annual local book drive from November 23 thru December 31, 2012. Mastery Charter’s six elementary schools will be the recipients of this year’s collection. The book drive encourages families to donate new or gently used children’s books, preschool through eighth grade.

Bins to collect the books will be in Valley Green Bank’s locations at 7226 Germantown Avenue in Mt. Airy and 23 W. Highland Avenue in Chestnut Hill. Big Blue Marble Bookstore at 551 Carpenter Lane is also participating as a collection site, and is offering a ten percent discount on all books purchased and contributed to this book drive.

There is no better way to support our children than to encourage them to be avid, accomplished readers, says Valley Green Bank President and CEO Jay Goldstein. “As we all know, reading is a key to success in pursuing a lifetime of learning.”

Mastery Charter Schools’ CEO Scott Gordon is “thrilled” the Mastery elementary schools were chosen again for this year’s drive and commented, “Our six elementary schools serve 4,000 students who were formerly enrolled in some of the lowest-performing schools in the city. Many are three or four grade levels below where they should be in reading – so getting them to read every single day is huge. We are on track to hit our goal for every student to be at or above grade level within three years with Mastery. We will reach this goal by immersing our youngest students in reading now so they can go on to pursue their dreams and compete in the global economy when they grow up. Every new book donated will be in the hands of an amazing child who is hungry to learn. It’s really awesome and we are just thrilled Valley Green Bank chose us for this honor.”

Shayna Wolfson, Apprentice School Leader for Instruction at the Harritz Camp echoed the positive reactions of all the participating teachers. “Last year’s book drive enabled all 850 Harritz students to go home with a free book. It was wonderful to see all of our students happy and excited to read their new books! Reading is our number one goal and the book drive enabled us to get a book in every child’s hands.”

Mastery Charter Schools is a nationally recognized leader in school turnarounds. Mastery currently operates twelve schools in Philadelphia serving 8,000 students in grades K through 12. Mastery believes that educational inequity is the most pressing social problem facing the country—the civil rights issue of our time. Mastery exists to solve the problem and believes in its mission that all students learn the academic and personal skills they need to succeed in higher education to compete in the global economy and pursue their dreams.

Valley Green Bank is a locally-owned and operated Pennsylvania commercial bank. The bank was formed by community and business leaders who make customer service a priority. The Bank offers a traditional mix of deposit accounts, and interest-bearing checking accounts, savings, money market and certificate of deposit accounts. It also offers customers individual retirement accounts. Valley Green Bank is a member of FDIC.

For more information about this Book Drive, please contact Valley Green Bank at 215-242-7540.

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**Growth of Dining for Women Allows More Follow Up**

by Margaret Guthrie

The news from Dining for Women continues to be good. The organization is growing as quickly as new chapters can be added and new grants provided. The growth of the organization now enables us to not only make a substantial investment each month in an organization dedicated to improving the lives of women and children in developing countries, but also additional grantors to previous recipients to sustain the work already undertaken.

In September, the Southeastern Pennsylvania regional chapter co-sponsored a screening of the first episode of the mini-series “Half the Sky,” based on the book by Nicholas Kristof and Sheryl Wu-dan. This was a big success, both from the standpoint of the food we provided and the turnout that filled the WHYY auditorium almost to overflowing. The first episode deals with the rescue of girls from the sex trafficking that goes on in Cambodia, with girls as young as three years old being rescued from brothels where they’ve been sold to the owners for use as sex slaves. (One of Dining for Women’s recent grant recipients is an organization in Cambodia that works with the rescued girls to educate them and give them new and productive lives.) Check listings for the local PBS stations for a full showing of this very important miniseries.

November’s recipient of the Dining for Women grant will be Pachamama’s Jungle Mamas project. The Pachamama Alliance was formed in 1997 to empower indigenous women and communities of the Ecuadorian rainforest to ensure safe birthing and the health and well-being of the Achuar people. “We used to think we had to go into the jungle alone to birth our babies. Now, thanks to Jungle Mamas we know there’s a better, safer way.”

The Jungle Mamas project has expanded both its geographic reach and its activities, evolving into a comprehensive community health and sanitation initiative. One example was the installation of composting toilets in two Achuar communities to prevent soil and water contamination. This project improves access to clean drinking water, reducing infant and child mortality rates, and improving general community health.

The Jungle Mamas Program is designed to eliminate all preventable deaths in childbirth of mothers and babies, and to improve community health by focusing on the education of women, family planning education, and improving environmental health. Some accomplishments: “Over 60 Safe Birthing Kits have been given out in 2011, and trained Birth Attendants have supported every recipient receiving a Kit to have a safe birth. As a direct result of our work, gender issues, family planning education, and the recognition of women’s health as key to community health were met with a new openness and great enthusiasm. We expanded into new areas of the territory and laid the groundwork for the best year ever in 2012!”

Those of us who take for granted modern hospitals with every medical “necessity” in case of need have a difficult time visualizing going off alone into the jungle to have that baby! To help end this practice with a small check this month seems like a real no-brainer. Anyone who has not yet been to a Dining for Women dinner and would like to see what it’s like to come, eat very well, learn more about the current recipient, and meet some really interesting women in your community, please contact Betsy Teutsch at betsy@betsyteutsch.com. She will be happy to plug you into whichever November meeting fits your schedule.

First anniversary news—the triplet chapters formed through Weavers Way are now a year old. As a way of celebrating, we are having a communal gathering of all three chapters together and have decided to assist the Stenton Manor Family Homeless Shelter as a beneficiary. We are helping them with their holiday preparations so that residents of the shelter will not be forgotten. Our Mother’s Day Tea raised enough money that a substantial donation was made to Weavers Way Community Programs. It is WWCP that works with Shenton Manor at the Hope Garden so we are tying two entities formed so we are tying two entities formed through Weavers Way together. We feel that while our emphasis is on women and children in developing countries, we need to remember our near neighbors in need as well. Watch for news about this important celebration in the next issue.

**Therapy for Individuals and Couples**

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**Special Events, Banquets & More**

**Gifts of All Sorts Across the Way**

by Martha Fuller, Wellness and Personal Care Manager

It’s TIME for holiday sharing, and whether it’s for a beloved family member, a colleague, a friend or anyone else, we have many new companies and products for your personal, as well as some of our shop pers’ faves.

We have local jewelers whose items sparkle—Spoon Yourself, Saffron Creations, Roadside Linen Arts, and J Jew el. We have hair barrettes, earrings, and necklaces. Shopping local never looked so beautiful.

When it comes to body care products, we have two exquisit e soap companies—Beekman’s COPA Soaps and Scents By Yzenia—that will clean, soothe and moisturize. Bubble baths and lotions are always welcome in the winter. The EO company’s Everyone items, especially the mother line, have been quite popular. We have lotion tubes that are airline approved if you find yourself traveling by plane this season.

Handmade Expressions is new to Weavers Way. The company is a member of the Fair Trade Federation and its products proudly say that they are “building partnerships for responsible trade.” We have many of their bags including, yoga mat bags and carrying bags, beautiful jew elry pieces, and assorted pieces of clothing. Andes Gifts has been an important company for Weavers Way Mt. Airy for many, many years—come see their excellent Fair Trade scarves, hats, glittens, mittens and fingerless gloves. We carry apparel for adults and babies.

DZI and Triloka offer us ornaments, felted woolen birds, bird houses, jewelry, and candle accessories.

~ martha@weaversway.coop

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2012: What a Year for Weavers Way! One thing about Weavers Way—change is constant and this year was no exception. As we come to the end of the International Year of Cooperatives, it looks like we are moving into a decade of cooperative development. I am pleased to report that Weavers Way is doing well and the cooperative movement is moving forward.

Weavers Way Did Well on Many Fronts

Weavers Way had another banner year for sales. In fact, we broke a record with more than $16 million in revenue for the fiscal year ending June 30, 2012. So we are paying all of our bills on time.

The first quarter of this fiscal year, July through September, was a bit challenging due to the renovation of the Mount Airy Store. But we had a pop-up store and outdoor market that helped to serve our members, and we expect to catch up as the year goes along.

Weavers Way did so well last year, we will be issuing a patronage rebate in the amount of $200,000 to its members. And in the last year, the Philadelphia Area Cooperative Alliance (PACA) has been providing a structure to help cooperatives in a variety of sectors to work together to strengthen and grow the cooperative economy in the Philadelphia area.

Strategic Plan is Coming

Thank You and Here’s to Forty More Years

Co-ops have seven basic principles that guide us to put our values into practice and distinguish us from other businesses and corporations. Principle #6 says “Co-operatives serve their members most effectively and strengthen the cooperative movement by working together through local, national, regional, and international structures.”

Weaver Way members have been leading the charge on this principle. We’ve been instrumental in the formation and operation of two area cooperative associations. Mid Atlantic Food Cooperative Alliance (MAFCA) started a few years ago when a few members from Weavers Way invited people from other food co-ops to a summer barbecue at Allen Lane Art Center. Now it comprises 21 food co-ops, buying clubs, and start ups in six states with aggregate annual sales of over $100 million dollars. And in the last year, the Philadelphia Area Cooperative Alliance (PACA) has been providing a structure to help cooperatives in a variety of sectors to work together to strengthen and grow.

Weavers Way is embarking on a Strategic Planning Process in the next several months. We have a dynamic team of staff and management gathering information from members and partners of Weavers Way. If you are approached, please tell us your opinions of what you would like to see Weavers Way do in the future. You will be hearing more about the Strategic Plan as the year rolls along.

Cooperation among Cooperatives

Weavers Way will be celebrating its 40th anniversary in 2013. There will be a big celebration honoring the many who have made Weavers Way the wonderful community institution that it is. The success of Weavers Way is due to the support of so many of our 5,000 household owners. Thank you for your support and I and others on the Board of Directors will be working hard to serve the members’ interests as we move forward into the future.

Delightful holiday gift giving starts just Across the Way...

Our Wellness and Pet Departments offer a wonderful assortment of beautiful, sustainable, quirky, and handmade gifts for your favorite two- and four-footed friends! You’ll find the perfect gift for everyone on your list this year.

You’ll feel good about promoting a community owned business, too. Every dollar spent at the Co-op has about three times the economic impact of $1 spent at a non-local store.
Weavers Way Financial Report to the Members

by Michael McGeary, Chief Financial Officer

Weavers Way Fiscal Year 2012 ended June 30, 2012. We had sales of $16.249M compared to $14.849M for Fiscal Year 2011. This is a 9.4% increase. Our Gross Profit Margin was 37.4%. This is a 120 basis point (1.2%) improvement over Fiscal Year 2011. The increase was due to improved buying decisions in both our Mt. Airy and Chestnut Hill Locations.

The Co-op was able to provide a bonus for staff, and absorb the medical and dental increase so as not to increase the employee portion of the premiums. After this, the Co-op’s Net Income was $260,550. This is an increase of $108,628 from Fiscal Year 2011. Because of the surplus, the Board of Directors approved a patronage rebate of $200,000 to our members.

Our cash increased to $1.198M. Inventory decreased to $447k as we prepared for the renovation of the Mt. Airy Store. Long Term Liabilities decreased as we continue to pay down our debt. Member Equity increased as the number of members grew.

WWCP Bike Tour

(continued from page 2)

for a quick cup of coffee.

Last stop (a little more southwest) was at Bartram’s Garden and Bartram’s Farm and Community Center. Located on 54th and Lindbergh Avenue, Bartram’s Garden is an oasis in an industrialized area. Judson, Kaitlyn, Erin, and Matt seemed awed by the age of the garden and the history. They were excited to learn about Osage Oranges and other trees. At Bartram’s Garden Community Farm, we met with farm educator Chris Bowden-Newsom and learned about the work the newest Urban Nutrition Initiative farm is doing.

It was a beautiful fall day and we all had a great time! We saw four different farms and met with a patronage rebate of $200,000 to our members.

Voted

Best Kids’ Bookstore
in Philly 2007 by Philadelphia Magazine!

Also, celebrate Big Blue Marble’s 7th Birthday with 15% off all purchases *the weekend of Nov. 17-18! *excluding gift certificates

Big Blue Marble Bookstore

Morning Madness!
This month shop with us on weekdays before noon and sale books are $3 (paperbacks) and $5 (hardcovers).

Also, celebrate Big Blue Marble’s 7th Birthday with 15% off all purchases *the weekend of Nov. 17-18! *excluding gift certificates

The Shuttles

<table>
<thead>
<tr>
<th>Days</th>
<th>Times</th>
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<tbody>
<tr>
<td>Mon - Fri</td>
<td>8:30 am - 6:00 pm</td>
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<tr>
<td>Sat</td>
<td>11:00 am - 6:00 pm</td>
</tr>
<tr>
<td>Sun</td>
<td>11:00 am - 5:00 pm</td>
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*Includes Grant Income of $342,853

<table>
<thead>
<tr>
<th>6/30/11 Actual</th>
<th>6/30/12 Actual</th>
<th>Current to Prior Year Change</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Full Year)</td>
<td>(Full Year)</td>
<td></td>
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<tr>
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</tr>
<tr>
<td>Income Statement</td>
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</tr>
<tr>
<td>Sales</td>
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<td>16,248,681</td>
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<tr>
<td>Cost of Goods Sold</td>
<td>9,468,624</td>
<td>10,166,782</td>
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<tr>
<td>Gross Profit Margin</td>
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<td>6,081,899</td>
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<tr>
<td>Expenses</td>
<td></td>
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<tr>
<td>Personnel</td>
<td>3,677,561</td>
<td>4,005,154</td>
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<tr>
<td>Other Operating Expense</td>
<td>1,786,837</td>
<td>1,810,874</td>
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<tr>
<td>Operating Profit</td>
<td>143,403</td>
<td>443,292</td>
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<tr>
<td>Other Income/(Expense)</td>
<td>104,622</td>
<td>(139,487)</td>
</tr>
<tr>
<td>Income Before Taxes</td>
<td>248,025 *</td>
<td>303,805</td>
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<tr>
<td>Income Taxes</td>
<td>96,103</td>
<td>43,255</td>
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<tr>
<td>Net Income</td>
<td>151,922</td>
<td>260,550</td>
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Balance Sheet

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<thead>
<tr>
<th>6/30/11 Actual</th>
<th>6/30/12 Actual</th>
<th>Current to Prior Year Change</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Full Year)</td>
<td>(Full Year)</td>
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<tr>
<td>$</td>
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<tr>
<td>%</td>
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</tr>
<tr>
<td>Assets</td>
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</tr>
<tr>
<td>Cash</td>
<td>497,783</td>
<td>1,198,286</td>
</tr>
<tr>
<td>Inventory</td>
<td>589,999</td>
<td>447,287</td>
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<tr>
<td>Other Current Assets</td>
<td>161,122</td>
<td>102,909</td>
</tr>
<tr>
<td>Fixed Assets</td>
<td>6,416,636</td>
<td>6,251,465</td>
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<tr>
<td>Other Assets</td>
<td>265,017</td>
<td>447,701</td>
</tr>
<tr>
<td>Total Assets</td>
<td>7,930,557</td>
<td>8,447,648</td>
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<tr>
<td>Liabilities &amp; Equity</td>
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</tr>
<tr>
<td>Accounts Payable</td>
<td>335,912</td>
<td>333,813</td>
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<tr>
<td>Other Current Liabilities</td>
<td>761,418</td>
<td>1,026,617</td>
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<tr>
<td>Long Term Liabilities</td>
<td>4,445,357</td>
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<tr>
<td>Total Liabilities</td>
<td>5,542,687</td>
<td>5,764,790</td>
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<tr>
<td>Member Equity</td>
<td>1,198,890</td>
<td>1,433,328</td>
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<tr>
<td>Retained Earnings</td>
<td>1,188,980</td>
<td>1,249,530</td>
</tr>
<tr>
<td>Total Equity</td>
<td>2,387,870</td>
<td>2,682,858</td>
</tr>
<tr>
<td>Total Liabilities &amp; Equity</td>
<td>7,930,557</td>
<td>8,447,648</td>
</tr>
</tbody>
</table>

*Includes Grant Income of $342,853

Weavers Way Co-op
Financial Summary

<table>
<thead>
<tr>
<th>Benefits &amp; Scholarship</th>
<th>6/30/11</th>
<th>6/30/12</th>
<th>% Change</th>
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</thead>
<tbody>
<tr>
<td>Pre-K through Grade 8</td>
<td>96,103</td>
<td>151,922</td>
<td>62.6%</td>
</tr>
<tr>
<td>Grades pre-K through 8</td>
<td>43,255</td>
<td>104,622</td>
<td>143.4%</td>
</tr>
</tbody>
</table>

Weavers Way Bike Tours

(continued from page 2)

for a quick cup of coffee.

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551 Carpenter Lane  215-844-1870  info@bigbluemarblebooks.com

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Academics + Arts + Athletics

It’s rare to find a school that cultivates intellectual, artistic and athletic depth equally well. The combination of the three A’s — academics, arts, athletics — and the decision-making values of a Quaker education creates an experience uniquely Penn Charter. This interplay leads to strong, creative and resilient young people ready to embrace, and even create, new opportunities.

215.844.3460 ext. 103   •   www.penncharter.com

Open Houses

TUESDAY Nov. 13, 2012  | 8:30 a.m.
TUESDAY April 30, 2013*  | 8:30 a.m.

*grades pre-K through 8 only
General Manager’s Report to the Membership

by Glenn Bergman, Weavers Way General Manager

As Margaret has said in her President’s Report, 2012 was an amazing year. I could use a few more years that are not “amaz- ing,” just regular. Besides the renovation and the Board declaring a patronage rebate, management was also able to provide a bonus to staff of $65,000, absorb medical cost increases instead of passing them on to staff, and continue to pay down our debt.

Our financial report for 2011-2012 shows that we have continued to improve the financial position of the Co-op. Our IT department worked to process price increases automatically into the system as we received product. This has enabled the Co-op to make sure the prices were correct throughout the year as we received product.

The Membership Department started customer service training for all staff and worked to establish an overall customer service philosophy. You will see that in action whenever you have a concern or service philosophy. You will see that in

As we move forward in 2013, there are a number of important goals that we have set:

1. Continue to improve the CH store with an improved deli area, new soup wells, and a new charcuterie area.
2. Continue to add to the MA infrastructure.
3. Accelerate the paydown of debt.
4. Improve our web site, soon to be released.
5. Improve our customer comment response time through a centralized system controlled by the Membership Coordinator.
6. Plan for a 40th anniversary event.
7. Begin a third shift in the prepared foods department.
8. Roll out the new P6 program.
9. Finish a new strategic plan for the next five years.
10. Expand hours at the MA store from 8:00 a.m. to 8:00 p.m., seven days a week.

There are many other smaller programs, but we continue to move in many directions as a community entity and understand that we are important to the life of the community. We will continue to support the new consumer co-ops: Creekside in Elkins Park (now open!), Droyldownton Co-op, Ambler Co-op, South Philly Co-op, Kensington Co-op, and Bethlehem Co-op.

As we move into 2013, our hope is that we can continue to serve you, our owners, as best we can and to meet all of your expectations.

~ gbergman@weaversway.coop

HARVEST ON HENRY
Would Not Have Been Possible Without:

Saul Agricultural High School
Jessica McAtamney and her classes
Mr. Moser and the 4-H Club
Tamera Conaway, principal
Gail Koskela
Jesse Hallowell
Mary Creighton
Kevin Kellerman
Yona Hudson
Garth Schuler

Weavers Way Co-op
Jon McGoran
Annette Aloe
Jean Mackenzie
Norman Weiss
Anne Workman
Scott Blunk
Nancy Anderson
Chris O’Brien

And many others
Amy Beth Edelman—The Night Kitchen Bakery
Jimmie Reed—Little Jimmie’s Bakery Cafe
Katherine Gajewski—Philadelphia Director of Sustainability
The Spot Food Truck
Birds of Paradise Food Truck
Shady Apple Goat Farm
Whee Bee Brothers
David Siller
Carmella Clark
Matt Steuer, Judson Wood & John Siemiarowski—Mt Airy Bike Collective
Mt. Airy Learning Tree
Bredenbeck’s Bakery and Ice Cream Parlor
The Metropolitan Bakery, Chestnut Hill
Sally McCabe—PA Horticultural Society
SHARE
Holod’s True Value Garden Center

Heidi Ochsenreither
Claudia Slepakoff
Musicians
Brittany Baird
Dave Binder
Mo Spellor
Chris Wood
Art Miron
Patrick Arkins
Patch
Grid
Harvest on Henry Planning Committee:
Hollie Holcombe
Joanna Sinclair
Kate Pelusi
Sukey Blanc
Ken Schamberg
Clare Hyre
Sarah Punderson
Nina Berryman
Nancy Dearden
Volunteers

Harvest on Henry
(continued from page 2)

And congratulations to the following winners in our delicious pie bake-off:

Traditional Fruit
1st - Joanna Sinclair (Apple Raspberry Pie)
2nd - Jen May (Caramel Apple Pie)
3rd - Kate Pelusi (Apple Crumb Pie)
“Other” Pies
Equal 1st - Nicole Cournoyer (Meat “cheesburger” Pie)
Equal 1st - Beige Berrymans (Maple Pumpkin Pie)
2nd - Liam Spady - Saul Student - (Sweet Potato with Apple Pie)

Mt. Airy Psychotherapy Practices

Genie Ravtal, LCSW, Overcoming Depression and Anxiety
Eda Kaufman, LSW, Healing from Abuse & Addictions
Lauren Kahn, LMFT, Mindfulness Based Psychotherapy
Lenore Jefford, LPC, GLBT & Adolescents
Althea Stinson, MSW, Anger Management
Ameet Ravtal, PhD, DPhil, Homeopathic Consultations
Nathalie Vallieres, LPC, Bilingual Counseling & Trauma

Nina Berryman

Harvest on Henry

Don’t forget to order your book today!

Merry Christmas and Happy New Year!...
When “Sustainable” Isn’t Good Enough
by Sarah Gabriel, Managing Director, Home Grown Institute

I have to be honest. Every time I see the tagline for The Home Grown Institute—
Evolving Skills for a Sustainable Future—I think, “No, that isn’t quite right.” The al-
literation of the Sr does roll so nicely off the tongue, and it is most definitely about evolving our individual and communal skills... but is sustainability really what we want?

The root of the word sustainability is Latin and the most common definition is the capacity to maintain, support, and endure. None of those words sound like much fun, do they? Especially when you consider the mess we humans have made of our food systems and waterheds. Do we really want to maintain or support our limping systems, endure the fast-paced marathon into which we have jumped?

Our concept of sustainability is too often focused on the experience of hu-
mans. Take for example the most widely quoted definition of sustainability from the Brundtland Commission of the United Nations, 1987: Sustainable development is development that meets the needs of the present without compromising the ability of future generations to meet their own needs. Whose needs are we talking about? Humans only? And with the pace of change, how can we predict what future generations will need? And furthermore, isn’t the focus on human needs with the species beyond us what has gotten us into trouble in the first place?

A few years ago I made the pilgrimage to Growing Power in Milwaukee. There, MacArthur Fellow Will Allen starts the work-centered weekend experience with an explanation of how most of the soil in this country is either full of toxic residues or depleted of nutrients, and that one of the most important fixes we can do for broken food systems is to “grow” rich healthy soil. I spent the weekend constructing innova-
tive compost systems, feeding compost-in-process to 5,000 lbs of red wigglers (livestock), and tossing the worm castings (don’t ask) onto the abundantly green growing foodstuff.

I’ve continued to learn about the pro-
cess of compost, and even though I have only a tiny space to grow food, I’ve started learning about other soil-enriching prac-
tices such as no-till, cover crop, compan-
ion planting, crop rotation, integrated pest management, and integrating livestock in the garden. All these practices have some-
thing in common: They actually regenerate the soil, leaving it in better shape than it was before. There was the “aha!” moment. I realized I was not as interested in sustainable skills—practices that help us re-
generate ourselves, enrich our vitality.

So, I’ve stopped thinking about The Home Grown Institute as a place to learn “sustainable skills.” The Home Grown Institute, in fact, is dedicated to “regener-
ative skills”—practices that help us re-
generate our soil, renew our thinking and rejuvenate our souls.

I haven’t yet asked the graphic de-
signer to change the tagline on the logo or the business card because I still haven’t got it quite right. “Evolving Skills for a Regenerative Future” doesn’t roll off the tongue the same way sustainable skills does. In fact, I’ve decided not to make the change myself because I believe this shift will be better accomplished in commu-
nity... in conversation and shared experi-
ence where shifting the rudder will take us all in a new direction together. If you have an idea for a new tagline, I’d love to hear from you.

Sarah Gabriel is the managing Direc-
tor of The Home Grown Institute. She can be reached at sarah@thehomegrowninstitu-
tute.org.

The Simplicity Dividend
Bulking Up On Our Second Floor: A New Exercise Routine
by Betsy Teutsch

MUSCLE memory, which allows us to per-
form routine acts on automatic pilot, is very challenged by our new shopping lay-
out in Mt. Airy. Many of us shopped for decades, nearly daily, at the old store. We knew where the oatmeal was, on the rack next to the drinks—now a cheese array. The bulk oatmeal has moved upstairs, and packaged oatmeal is now located where pickled ginger and baby food previously lived. We knew to find the bananas across from the dried fruit. Dairy products were stashed in our baskets while we waited to turn the corner and pay for our groceries.

That is all now history; it is quite common to watch dazed shoppers walk-
king around our new digs, suffering from phantom-product syndrome, reaching for spaghetti sauce that is no longer there. We wander upstairs and are quickly overwhelmed by the enormous number of products. Included among the endless bulk options are products we previously bought packaged, now undressed. With-
out the labels we unconsciously knew, and in new locations, we do not recognize our old standbys. Clearly our upgrade will take some getting used to. Take comfort, fellow elders, in celebrating all our new neural pathways being created. I bet learn-
ing the new floor plan is just as good as the recommended tooth brushing with one’s non-dominant hand.

While more than a few shoppers are nostalgic about the good old days, with fewer options, it is quite an accomplish-
ment to have so expanded our ability to buy products using less-wasteful pack-
aging. If we plan ahead, we can literally transport our food with zero waste, a gold standard of sustainability. However, doing so is a new skill that we need to acquire.

I have been experimenting since the bulk section opened, trying to overcome my klutziness. It is quite a dance to locate the product, weigh your container, fill it, go back to write the SKU number (not easy to remember five digit numbers!), and then remember where you left your basket. I generally leave my basket on the first floor and just bring up a few contain-
ers. Awkward all around. And how about the markers, which smear all over your hands and your containers? Can we go thinner on these?

Here are some suggestions that have smoothed my shopping forays into the bulk section:

1. Collect clear reusable containers. While it is tempting to reuse yogurt containers or the like, it is really hard to recall that the yogurt container is actu-
ally NOT yogurt, but whatever you put in instead. A few years ago I shifted my staple supplies from canisters into clear plastic containers with flip-top pouring spouts. I tried quite a few different styles and settled on ones from Dollar Tree, since their size and design worked best. There are Dollar Tree stores at Ivy Ridge in Roxborough and on Beth-
lhem Pike in Flourtown. At $1 a piece, these are a worthwhile investment and their quality is fine. They are small enough to just stash in your shopping totes to refill. If you label the SKU with the item, and keep the tare weight tag on, then the task is simplified and you can just keep refilling the same con-
tainer.

2. A simple alternative to containers is a zip-lock bag. If you put dry foods in them, zip-locks can be reused many, many times. They certainly consume fewer resources than the plastic deli containers they are replacing. Use a stick-on label, now provided, to write the SKU # and then just slap it on the bag. If you refill it with the same item, (continued on page 10)
the SKU is already there. Or even easier, just write on the bag with a marker.

5. Some of the upper level bulk dispensers do not have clearance for tall containers. Guess what? They slide forward.

6. Many of the rices and mixed grains require cooking directions which, when boiled and prepared, are printed on the box or bag. Just photograph the directions posted on the dispenser on your smart phone, or write them with marker on your zip lock. The pancake mix provider cleverly has provided directions on little business cards on the packing shelf. We may need more of these; it is a smart feature.

Let me know what clever solutions you’ve adopted and I will be happy to collect them and update in a future Shuttle. In the meantime, enjoy working your way through the dozen granola flavors.

Betsy Teutsch teaches blogging at Mt Airy Learning Tree. Email her at betsy@betsyteutsch.com.

Simplicity Dividend

10

by Glenn Bergman, Weavers Way General Manager

Manager’s Corner

8:00 to 8:00 in Mt Airy

After many years of requests from parents dropping off their kids or people on their way to work, we have finally changed our hours from 9 a.m. to 8 a.m. opening 7 days a week. The new hours for Mt Airy are now 8 a.m. to 8 p.m. seven days a week. I hope this will make early morning runs more efficient for many of you.

Mt Airy Store: Changes Again

As you know, we finished the renovation in record time and now we are going to come back and make some changes. After receiving feedback from members, shoppers, and staff, we are planning to change a few things around in the near future. Here are some of the areas that we need to improve:

1. The shelves along the basket run will be extended a little and lowered. The shelves with the cereals and chips are too high.
2. The line is too tight at the check-out near the produce area. We are not sure what to do, but we are working on that. The first step will be to move the display four inches and see if that helps.
3. The four registers are working fine, but one is over too far and makes the line long and the cashiers can not see the customers in line. This is being changed.
4. We are planning to put in an express register.
5. The grocery area is going to be remerchandised so product is closer together and placement makes more sense. Many of the items we have do not sell enough and are taking up too much space. Other products that sell well in our Chestnut Hill store are not in the Mt Airy store.

6. The bulk department is working out well, but the set up will be reworked in December or January to make more sense. For example the nuts should all be together and in alphabetical order.

7. More lighting is going in on the 557 side. We all agree, it is too dark. (This was done in November).

There are a few other items, but I want to thank you all for registering your thoughts and input. Keep them coming to me at gbergman@weaversway.coop.

Dairy Industry Controlled by Dean Foods

The New York Times ran a great piece by Andrew Martin entitled, “In Dairy Industry Consolidation, Lush Paydays,” October 12, 2012. If you have not read this piece please do so. This article makes it clear why Weavers Way and most of the food co-ops in the United States will not purchase Dean Food dairy products. This is a company that has ruined the lives of thousands of dairy farmers while at the same time making deals with the Dairy Farmers of America co-op, the largest dairy co-op in the country, that only provides products from large corporate food operators.

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What is a Co-op? Why Are the Prices Sometimes Higher than at a Local Grocery Store?

I recently had an opportunity to conduct a new member orientation. It has been some time since I did this. How exciting! I had about ten people in the room and we had a great discussion about the Co-op and values. One of the important items that comes up is how we conduct our business model with a triple bottom line philosophy. These principles are:

1. Watch the bottom line and make a profit, enough profit to meet our obligations for today and the future.
2. Take care of our WW team members.

(continued on page 22)
Northwest Philly Timebank Starting in April

by Jon McGoran, Shuttle Editor

Time4Time Community Exchange, a Timebank serving Greater Northwest Philadelphia will be starting April 2013, but it is not too early to join. Time4Time is an inclusive, community-wide circle of people who help each other by sharing abilities, talents and experiences.

In a timebank, each member shares their talents and receives help from others with different talents. Members earn TimeCredits for each hour of service they provide to their member. They in turn can redeem those TimeCredits and receive an hour of service from someone else.

Join your local Time4Time Community Exchange to share your talents and get help from others.

People just like you receive and offer: Budgeting • Gardening • Pet care • Child care • Home repair • Rides • Computer help • Housekeeping • Shopping • Cooking • Laundry • Tutoring • Carpooling • Hauling • Reading • Dog walking • Letter writing • Washing cars • Car repair • Hair dressing • Phone calls • Errands • Moving help • And more!

Visit Time4Time online at www.time4timeexchange.org or e-mail time4timeexchange@gmail.com. Members of Time4Time are available to give presentations on Timebanking to groups.

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Claudia Appfelbaum, LCSW Psychotherapist

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- Strengthening people’s healthy selves
- Assisting people to process their feelings and worries
- Helping people to better understand themselves and others

Individuals, couples and families  *  Groups  *  Clinical Supervision
215-317-8855  *  claudialistens@gmail.com  *  NW Philadelphia
www.Claudialistens.com

Cohousing Information Session
Come learn more about this innovative neighborhood being planned in Mt Airy.

Wissahickon Village Cohousing is developing a multigenerational community that you may want to help create! For more info call: 267-521-2646. An information session will be held from 2-3:30 p.m. on Sunday December 30th in the community room at Weavers Way Annex, 555 Carpenter Lane, next to the Mt. Airy store.
The Passionate Gardener
by Ron Kushner, Primex Garden Center

As a newcomer to The Shuttle and Weavers Way, I am honored to be starting this column on a regular basis. Born and raised in Philadelphia, I’ve spent most of my gardening life in this area, including both college and horticultural school. As a Master Gardener, PA Certified Horticulturist and former estate gardener, I’ve had the opportunity to design, install, and maintain many area gardens of all types and sizes. My full time employment is with Primex Garden Center in Glenside as a horticulturist.

I am a passionate gardener!

In the coming months, I hope to provide gardening relevance, insight, and items that will be thought-provoking to area gardeners, veterans and novices alike. I welcome your questions and comments.

This is a quiet time for gardens as they approach their complete winter rest in dormancy. It’s nice to spend some time in your garden without a huge “to-do” list as during the growing season. Any fallen twigs or branches can be removed, as well as any debris missed in the fall. Look for safe places for wildlife to find food, water, shelter, and a place to raise their young. Tangled brush, tall plants and dead stalks with seed heads in place, a woodpile, or dead tree are all appreciated. Actually, your plants will be more prone to surviving a harsh winter if the growth is kept intact. Leave the dead stems and stalks until almost spring.

If you have a Christmas tree, consider throwing it in the back yard for the winter. The birds will appreciate the shelter, especially white-throated sparrows and juncos.

Take some time this month to plan your vegetables and herbs next season. Make a list of what you would like to grow. Next, create a basic plan or layout of where the plants will be located. This exercise will confirm that you have room for what you want and prevent over ordering. Finally, check your soil pH at least three years. Make sure to include a diversity of plants to attract beneficial insects and pollinators, planted amongst your veggies and herbs.

Tansy, dill, parsley, borage, and thyme are good examples.

Branch out into some less popular herbs that normally are not found in grocery stores; Thai basil, summer savory, lemon basil, chocolate mint, and stevia.

Remember to rotate your plant families as much as you can each year. Related vegetables (such as tomatoes, peppers and eggplant) should not be planted in exactly the same location more often than once in three years. Make sure to include a diversity of plants to attract beneficial insects and pollinators, planted amongst your veggies and herbs.

Finally, check your soil pH at least every three years. For most garden crops, 6.2 to 6.8 is ideal.

For questions or comments, e-mail me at ronkushner@comcast.net or visit www.ronsorganicgarden.com.
Bill Lowa Invites You to Get On Board!

Bill Lowa of Erie Insurance, who handles Weavers Way’s business insurance, sits atop the tractor that his generous contribution of $1,500 has helped pay for. Bill is excited to support Weavers Way Farms, and his contribution was a big chunk of the $4,600 our farmers have so far raised toward their goal of $11,500, but there is still plenty left to do. Over the last twelve years, Weavers Way’s Farming programs have grown to encompass four and half acres at three different locations, and between the farmers and the farm educators, there are now four year-round employees. The one part of our farming operation that hasn’t mirrored this growth, is our equipment! Please consider contributing! The farms were started by Co-op members and continue to be supported by Co-op members. We appreciate your help in upscaling our equipment to match the scale of our current projects. Watch a video about our tractor fundraiser and make a donation by visiting our page on Weavers Way’s website, (http://s.coop/12r1q) You can also donate by check: drop off a check at the registers at either store, or mail to Weavers Way Farms, 559 Carpenter Lane, Philadelphia, PA 19119.

Co-op Members Deliver Supplies for Hurricane Sandy Relief

Weavers Way members held a donation drive to help New Jersey residents devastated by Hurricane Sandy, collecting baby products, outerwear, personal items, bed and bath linens, pet supplies, food, and kitchen items, as well as large and small tools and clean-up supplies. The drive was organized by Co-op member Anne Marie D’Onofrio, with support from Membership Coordinator Beau Bibbeau and Outreach Coordinator Anne Workman. Dozens of members dropped off supplies, filling the community room from top to bottom. On Saturday, November 17, volunteers and cooperators loaded up the truck, driven by Karl Ermentrout, who delivered the items to Manasquan, NJ to the Jersey Shore Dream Center, a distribution hub of the New Jersey Community Recovery Network. Pictured here are (l to r) Beau Bibbeau and Nick Peterson (in the truck), and (standing) Gayle Davidson, Laury Mayer, Dawn Elaine, Anne Marie Donofrio, and Norman Weiss. Thanks to Anne Marie and all those who worked on the delivery and donated items!

Toys for Tots at Weavers Way through December 13

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Weavers Way Mt. Airy’s Community Room 555 Carpenter Lane

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Nutcracker Brings Together Local, International Dancers for Annual Holiday Treat

by Cristina Wuenschel

The holiday season will be here any second, with our family and community traditions. Something that combines just about all traditions is local children rehearsing and performing The Nutcracker with the visiting Donetsk Ballet of the Ukraine. There’s the group of young performers learning their parts and dance discipline, the classic (and classical) music, and a yearly visit from dancing Snowflakes. Add the decorations and intermission snacks, and it’s a holiday party at each show.

This annual performance tradition is courtesy of the International Ballet Exchange, a non-profit affiliate of the Wissahickon Dance Academy in Germantown. One of theIBE’s goals is to bring affordable ballet performances by a world-class Russian ballet company to the area, and the annual Nutcracker performances achieve that goal.

Local students have been rehearsing once a week since September, learning their parts as soldiers, angels, mice, Chinese dancers, snowflakes, Polichinelle and other Nutcracker roles. As Nancy Malmed, executive director of the IBE says, “It’s a fantastic opportunity for our local community of ballet students to perform with outstanding professional dancers, and it will be a great performance.”

If you are a Co-op member, perhaps you know some of these students, or maybe know a family who will be housing some of the Ukrainian dancers (part of the holiday tradition mentioned above).

The performances will be December 15 (6:30 p.m.) and 16 (2 p.m.) at the Plymouth Whitemarsh High School. Tickets can be purchased at the door, at the Wissahickon Dance Academy, or through one of the many members whose kids are performing!

~ cristinawuenschel@comcast.net

Nonviolent Direct Action Training to Protest Mountaintop Removal

The Earth Quaker Action Team recently held a weekend training event to prepare new leaders for their December 1 Day of Action across the region. Attendees learned techniques for non-violent direct action, which included this protest of PNC Bank’s investment in mountaintop removal. Weavers Way donated food for the training event. For more information, or to find the action nearest you and to sign up for update, visit eqat.org.

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CreekSide Co-op

The effort to open the store began over five years ago. In December 2007, Weavers Way helped organize a meeting at Elkins Park Library to discuss the idea of starting a full service food co-op and roughly 250 neighbors showed. Since that time, over 1,450 households have joined, investing $214,000 in member equity and another $300,000 in member loans, while the board of directors worked tirelessly to assemble a financing package that includes $3.5 million in funding from Vantage Point Bank and The Reinvestment Fund, with guarantees from the USDA.

“Creekside Co-op represents an example of what can happen when government and private entities work together to create something that has multiple benefits for the community,” said Josh Shapiro, chair of the Montgomery County Board of Commissioners. “In this case, an abandoned shopping center has been revitalized and will be a vibrant part of the community providing a valuable resource. In addition, the Co-op creates more jobs for the community and the county has played an active role in helping to train some of those employees. This is a winning project from every aspect.”

For the past three years, CreekSide Co-op has also run the popular CreekSide Co-op Farmers Market, Sundays from May through Mid-November, at High School Park, across the street from the store. For more information about CreekSide Co-op, visit www.creekside.coop

Upsal Garden Apartments

A walk around West Mount Airy reveals a neighborhood of lush landscaping, huge old trees, and fascinating architecture, including Victorian, Greek and Gothic Revival—a stellar example of which is Upsal Gardens Apartments. Set on a terraced site, the brick and stone (Wissahickon schist) walls of Upsal Gardens are covered with ivy and distinguished by bays, turned gables, battlements, half-timbers, corbels, leaded glass and pointed arches. Today, all but a handful of the 146 apartments at Upsal Gardens have different floor plans. Units range from studios to three-bedroom/three-bath apartments.

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As Springside Chestnut Hill Academy nears the completion of Phase I of its campus master plan, the first round of trees have been planted along the perimeter of the new playing fields and pathways.

Students in the school’s Eco Clubs and a second grade science class recently participated in a tree planting ceremony to acknowledge the re-greening of the campus, a two-week project this fall that will be completed in the spring. Morris Arboretum Executive Director Paul Meyer (back row, far right), Friends of the Wissahickon Outreach Coordinator Sarah Marley (back row, left of tree) were on hand for the honors along with Head of School Frank Steel (back row, 3rd from right) and SCH Academy President Dr. Priscilla Sands (back row, 2nd from right). The school is planting 18 different kinds of trees and more than 100 overall, seedless Sweet Gum, Red Sunset Maple and Red Oak are among the first to be planted. Paul Meyer brought a Chinese Hemlock as a surprise gift to the school and explained passionately how the species had been hybridized to be resistant to an invasive insect pest from Asia. He encouraged the students to revisit it 50 years from now when they come back for their reunion and emphasized the importance of trees in the world’s precious ecosystem.

photo courtesy of Springside Chestnut Hill Academy

photo by Jon McGoran

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The Shuttle December 2012

16

photo by Jon McGoran

The brand new home of CreekSide Co-op
Local Churches Gather For MLK Day of Service, January 21

by Aaron Van Gossen, Communications Liaison to USG

If the Martin Luther King Day of Service is, as the motto goes, “a day on, not a day off,” then no place is as “on” as Philadelphia. Year in and year out, the metro area plays host to the greatest number of volunteers in the country.

The Unitarian Society of Germantown has played its part in this outpouring of service, justice, and compassion for decades. Last year, more than 400 volunteers gathered at the church for a worship service, then headed out to participate in more than two dozen service projects, both in the immediate Germantown/East Falls neighborhoods, and as far away as South Philly and Norristown.

The 2013 event, which will take place Monday, Jan. 21, promises to be more of the same, with a twist—the national president of the Unitarian Universalist Association, Rev. Peter Morales, will be in town and part of the activities.

“Service is an exercise in compassion,” says Rev. Kent Matthies, the minister of the Unitarian Society of Germantown and co-leader of the event. “Acts of compassion make our neighborhood a warmer place where all of us want to live.”

Activities take part in the building and at local facilities. In the building, located on Lincoln Drive, children can make posters and decorate lunch bags. Older kids can read stories about Dr. King to the younger ones. Families can make bag lunches for homeless shelters. Firefighters will stop by to give a tour of their truck and to instruct youngsters on fire safety.

The off-site projects are mostly at nearby sites and include: visiting and playing music for senior citizens at a local nursing home; making meals for those who need them; painting and improving local schools; and even removing trash from local streets.

The day starts with coffee and bagels at 8:30 a.m. and ends with a lunch and wrap-up activity around 12:30 p.m.

“We want our volunteers to have a good experience,” said Kevin Donahue, a co-leader of the event. “Each project has a team leader who assures that the volunteers have the opportunity to do some meaningful work.”

Volunteers can get more information and register to help at the event’s web site: www.mlkphillyuus.org. The Unitarian Society of Germantown is at 6511 Lincoln Drive. Parking is in the rear, off Johnson Street.

~ visigosh71@hotmail.com

Mt. Airy Home Companion Returns with Holiday Show

by Molly Mahoney

Mt. Airy Home Companion, the radio-style variety show, returns to the Allen Lane Art Center for MAHC: The Holiday Show, which will have two performances only, December 8 at 7 p.m. and December 9 at 4 p.m.

Inspired by Garrison Keillor’s Prairie Home Companion, the show is produced by the Mt. Airy musical parody group Saint Mad, and directed by Loretta Lucy Miller, who recently directed “Lost in Yonkers” at StageCrafter’s.

The Saint Mad band (Jim Harris, Martha Michael, Molly Mahoney and Lynda Chen, with special guest Audrey Bookspan) adds more brass and percussion to the pit band to lead holiday classics, and will also do a set of their original songs during the show.

Mount Airy bookseller Greg Williams makes his acting debut as a not-so-jolly old Saint Nicholas, and R&B veterans John Fitch and Joe Collins will play some original tunes.

The show is hosted by Chestnut Hill Local humor columnist Jim Harris, who describes the event as “homespun humor from a Mount Airy point of view.”

Last May’s show played to a sold-out house and rave reviews. Tickets are $15 online at www.saint-mad.com or $20 at the door. Call 215-848-4225 for more information.

~ mollymus@aol.com

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If you don’t have one, you’re desperate. If you have one, you don’t think about it. I’m talking about jobs, the most recent political football.

I shudder when I hear the gas and oil industry, as well as politicians, talk about how wonderful it is that gas drilling will create so many jobs. It’s an outright lie, but few people know that. As I mentioned in an earlier article, “The Marcellus Shale Coalition,” a lobby organization, claims that 88,000 new jobs were created in Pennsylvania in 2010. However, according to Pennsylvania’s public records, only 60,000 new jobs were created, and most of these were in education and health.

The Coalition needs to learn arithmetic. Estimates on jobs created by gas drilling vary widely. Studies funded by the gas industry tend to inflate job numbers astronomically.

One reason the industry inflates job numbers is that they count each “new hire” as a job created, but new hires replace workers who have quit, been fired, or retired. They are not “new” jobs. To put things in perspective, from the end of 2009 to the beginning of 2011, there were 2.8 million “new hires” in Pennsylvania industries, but only 85,867 jobs created.

The gas industry doesn’t address job losses because of drilling. For example, recreational areas are being destroyed as concrete well pads dot our state forests, so recreational areas are being destroyed as the natural gas industry expands. Job opportunities disappear as the natural gas industry creates so many jobs. It’s an outright lie, how wonderful it is that gas drilling will create so many jobs. It’s an outright lie.

The gas industry claims that much more money is flowing into our state. Well, I have some bad news: Today, 18 percent of Penn State municipalities benefit. However, Professor Timothy Kelsey at Penn State surveyed 300 local municipalities in Pennsylvania. While 18 percent said they benefited from gas drilling, 25 percent said their towns lost money mostly due to road repairs.

How can there be jobs from gas drilling when there may not be as much gas as the industry says? The New York Times reports that secret memos from within the gas industry say the grandiose claims of huge gas deposits in the Marcellus Shale are bogus. “Money is pouring in” from investors, even though shale gas is “inherently unprofitable,” writes one analyst from PNC Wealth Management, an investment company, in an e-mail to a contractor. “Reminds you of dot-coms.”

Some have even equated the natural gas boom to a Ponzi scheme.

Most gas comes in one or two years, and then it declines. The average Barnett well was finished in seven years, not 40 years as stated. In November, 2010 En-Cana Gas Company decided to abandon their wells in Lucerne County, PA, which they decided were not producing enough gas. The cement well pads and waste pools remain.

The gas and oil industry is capital intensive; this means they are invested in equipment and need a large amount of investment. Renewable energy jobs are labor intensive, meaning they invest in jobs. The gas industry moves their workers from well to well so that any hiring is temporary and part time. A study from the University of Massachusetts made a comparison of jobs in the different energy sectors. For every 3.1 jobs created in the gas and oil industry, there were 9.8 jobs in the wind and solar industries respectively.*

Presently, 90 percent of our electricity comes from dirty coal. If we had a renewable energy standard requiring us to get 20 percent of our energy from renewable sources by 2020, we would create 820,000 new jobs. Electric bills would be lower and there would be a reduction of global warming pollution equal to 36.4 million cars off the road, according to the Sierra Club.

So why is Governor Corbett eliminating programs focusing on renewable energy? Could it be the million dollars he received from the gas industry? He is systematically shutting down the state’s Department of Environmental Protection’s Office of Energy and Technology Deployment. This office administered clean energy, grant programs, provided technical assistance to renewable energy companies and housed the climate change office. This office is now without a director. Corbett has removed directors and reassigned staff. He is forbidding state agencies from signing contracts supporting clean energy.

As a result 100,000 “green jobs” are at risk, according to Penn Future. As one DEP employee described the situation, “it’s being taken apart piece-by-piece, and the pieces are being thrown away.”

The Corbett administration’s prohibition against sustainable energy reverses a policy that had the state buying half of its electricity from renewable sources, making it a leader in clean energy. The new DEP spokeswoman, Katy Gresh, said eliminating the sustainable energy program will save the state $1 million, citing a $1 million grant program for small business energy efficiency. Corbett wants to rely on natural gas alone for the state’s energy needs.

Sadly, Pennsylvania is not alone. Many states are reassessing and considering reductions in sustainable energy, from Connecticut to Colorado and Oklahoma, according to the Pew Research Center.

Christina Simone of Penn Future said, “Around the world countries are realizing there needs to be a mix of fossil and sustainable energy and unless we continue to diversify we will be left in the dust... We should be doing everything we can to create jobs in those areas and embrace those opportunities. But what we’re doing just doesn’t make sense.”

Essentially, gas drilling in Pennsylvania is a job program for workers in Oklahoma and Texas, while the residents of Pennsylvania bear the cost of damaged roads and bridges. More important, residents are left with polluted air and water which destroys our health. Job opportunities disappear as the natural gas industry moves on to new fertile land to frack.

*According to the American Wind Energy Association, the wind industry employed 85,000 Americans in 2010. The Solar Foundation estimated there were 93,000 solar workers in 2010. The Geo- thermal Energy Association estimated 5,200 jobs, with many more indirect jobs in 2010. The Brookings Institute reports in “Sizing the Clean Economy,” that there are approximately 139,000 jobs in the renewable energy sector, including manufacturing, maintenance, regulation and research.
ONE of the most important votes of the 2013 elections didn’t play out on the national stage, and wasn’t even an election at all, technically speaking. Proposition 37, the California ballot initiative that would have required labeling of foods that contained genetically modified organisms (GMOs), was defeated.

While the defeat was a setback in the battle to require such labeling, it is regarded by many as just the first blow in what many turn out to be a protracted war. Prop 37 was defeated with 53 percent of the voters opposed to it, and 47 percent in favor of it. There are some who argued that the proposition was not clearly worded enough, but the consensus is that the effort was a victim of the torrent of money that poured in from biotech, agribusiness, and even the parent corporations of some once-trusted natural brands.

In public opinion polls, 90 percent of Americans say they support labeling of GMO foods. And in California, just weeks before the election, support for Prop 37 was polling at an overwhelming 65 percent. But that was before the millions of dollars in opposition came in. At last count, over $45 million was spent by the deep-pocketed opponents of the measure. Norman Weiss has included a detailed list of the organic foods companies and the amounts they contributed to kill the measure. The largest donor was Monsanto, which donated $8 million to fight the measure. The measure’s backers spent $9 million, a considerable sum, but only one fifth of their opponents war chest.

In the closing days of the election, as the tidal wave of anti-Prop 37 money began to seriously erode support for the measure. Some groups who supported the measure pointed fingers at other supporters for not putting up more money. The Cornucopia Institute published a controversial list calling out those who they deemed to be undercontributing, including Whole Foods, who, according to Cornucopia contributed $25,000 while enjoying $11 billion in annual sales — the same as Monsanto. Cornucopia Co-director Mark Kastel admonished Whole Foods for not stepping up, saying that, “Meaningful participation from Whole Foods could have been a game changer.”

Many thought Cornucopia’s campaign of public embarrassment was inappropriate, even though it did spur some to contribute. Others argued that Prop 37 was a statewide initiative, and they were concentrating their resources on a national fight (although it is commonly acknowledged that Prop 37 would have had far ranging national impact, both as the first battle in the GMO labeling war, and because, due to the size of the California market, any new labels would have been seen far beyond the state’s borders.

In the wake of the defeat of Prop 37, proponents of GMO labeling are moving forward on a number of fronts.

The Organic Consumers Association is moving forward with a boycott campaign, targeting those “natural” or organic brands whose corporate parents helped fund the opposition (visit www.organic-consumers.org for more).

And while statewide labeling efforts are already underway in Connecticut and Vermont, the main focus is once again the national effort. At the forefront of that effort is Just Label It, a coalition of more than 600 groups (among them Weavers Way Co-op, which was a stop on the national “Right to Know” March in October, 2011), who have signed on to join the fight to label GMO foods.

Just Label It has also just released a video about the campaign, featuring the music of Ziggy Marley, and dozens of celebrities (see the video at http://justlabelit.org/watch-new-just-label-it-video/). Since kicking off in October of last year, the Just Label It campaign has so far inspired more than 1.2 million Americans to contact the FDA to demand labeling of GMO foods.

“This battle is moving to Washington, D.C.,” Gary Hirshberg, founder and chairman of Stonyfield Farm and chairman of the Just Label It campaign, is quoted as telling Sustainable Food News. “And, although I’m not pleased with where we are in the battle, I am pleased where we are in the war.”

Eco Tips

Winter is fast approaching. When it snows or gets icy, many of us reach for chemical de-icers, which can be hazardous to pets, trees, shrubs, and the environment. (Rock salt, the most commonly used de-icer, actually contains cyanide as an anti-icing agent!) Most de-icers contain high concentrations of salt, which can build up in the soil and impede the uptake of moisture and nutrients by plants. They can also corrode concrete and contaminate water supplies. So consider using non-toxic substances such as clean clay litter, sand, or fireplace stove ash instead. None of these actually melts ice, but each provides traction.

International Cooperative Principles

The International Cooperative Principles were last revised in 1995 by the International Cooperative Alliance as part of the Statement on Cooperative Identity. The Statement also includes a definition:

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

and a statement of values:

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

The cooperative principles are guidelines by which cooperatives put their values into practice.

1. Voluntary and Open Membership

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

2. Democratic Member Owner Control

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

3. Member Owner Economic Participation

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

4. Autonomy and Independence

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

5. Education, Training and Information

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

6. Cooperation Among Cooperatives

Cooperatives voluntarily cooperate with each other to develop the collective strength of their organizations through policies approved by their member owners.

7. Concern for Community

Cooperatives work for the sustainable development of their communities through policies approved by their member owners.
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Weaver’s Way Members: 25% off first 4 lessons or term of classes (for new students)
Center on the Hill Welcomes Shoppers with Holiday Traditions

by Peggy Miller, Chestnut Hill Business Association

Chestnut Hill is trimming its trees and making the season bright as it welcomes its guests in true holiday tradition with brightly decorated shops brimming with one-of-a-kind gifts, fresh pine boughs and red velvet ribbons, and trees sparkling with lights in the winter night. Its cobble-stoned streets come alive with the music of carolers, acapella groups, brass quartets, and the laughter of children. Stroll the avenue, savor the aroma of chestnuts roasting on an open fire and sip a steamy cup of hot cocoa. Last but not least, meet and greet the jolliest of visitors… Santa Claus!

The most cherished holiday tradition in Chestnut Hill is its Stag & Doe Nights which will be held on Wednesdays, December 5, 12, and 19, from 6 to 9 p.m. Shops offer evening hours with wine and cheese or cocoa and cookies. Live music, roasting chestnuts, carolers, and merri-ment make the nights sparkle with holiday spirit and fun. Chestnut Hill is easily accessible by train or car and offers plentiful parking in its seven parking lots.

December 2012 THE SHUTTLE
Manager's Corner
(continued from page 10)

Make sure that they are provided a living wage, benefits, and are listened to in decision making.

3. Take care of our environment and our community.

When I interview candidates for positions at Weavers Way, or speak to them after they have joined, and I hear the stories about working for the conventional food industry or retail operations, all I hear are statements like, "I could never get my health insurance, even though they promised me insurance after a year," or "I could never get the hours they told me I was going to get, in fact I only got 25-30 hours not the 40 they promised. They did that to keep me off of health insurance. After three years I had enough and left."

As a small business that is concerned about the people who make up the team that serves you, we spend over $500,000 a year in benefits, retirement accounts, and other support that is directed towards the staff. This includes sick time and vacation time within the first year. Many of you are probably saying, "What’s the big deal about sick time, everyone gets that?" Actually, only about 40 percent of the hourly non-exempt workers in Philadelphia receive any sick time or vacation time. I know that seems hard to believe, but ask people when you go into a food operation or any retail operation, or a helper at a market, or pizza shop. You will find out pretty quickly this is not the norm.

These benefits cost money, but they are the right thing to provide. The cost of these benefits are in the product and represent about two to three percent of the cost of the product. That might not sound like a lot, but it is.

When you shop at the Co-op, you know we are working to provide you with products that is ethically produced, locally sourced, as much as we can from small independent producers, and that we support, as best we can, the lives of 150 staff members in the Northwest. These staff spend their money locally and support other local businesses.

Patronage Rebate Supports WWCP
As of November 18, Co-op members who had received their patronage rebate had donated back over $8,300 to WWCP. Over $40,000 was available in cash to be returned to members of the $200,000 rebate (the rest went into your equity and reserved equity accounts). As I write this column members have received $35,000 of their cash rebate. I hope that the rest of you will help us get to the $10,000 level. For those of you who have given, please let me thank you for your support. It means a lot to the children we help, the adults who participate, and the community as a whole. In February we will be rolling out the High Five program again. Right now over $4,000 has been donated in 2012 from members donating back their working discount to WWCP.

~ gbergman@weaversay.coop

Holiday Recipes from the Staff at Weavers Way

Scones from Annette Aloe

Even though we’re Italian, we serve these scones on Christmas morning to remind us of a wonderful holiday in Ireland we took many years ago as a family.

- 4 cups self-rising flour
- 3 Tbs. caster sugar (superfine)
- 1 tsp. baking powder
- 1 Tbs. salt
- 1 stick (4 oz) cold unsalted butter
- 1 egg
- 3 Tbs. cream
- 2/3 cup milk

Pre-heat oven to 375 F. Blend the flour, caster sugar, baking powder, salt in a bowl. Cut up the cold butter into ¼" cubes and blend together until the mixture is sandy. Stir in egg, cream and milk. Knead together until a soft dough forms. Pat dough into a circle on a floured surface and pat down to 1" thick. Cut dough into "pizza slices" (bannock style) and lay on baking sheet. Bake for 20 minutes. Enjoy with butter or preserves.

Holiday Brussels Sprouts from Mike Herbst

This isn’t the oldest of my family recipes, but one that everyone loves. It’s a must at both Thanksgiving AND Christmas.

- 1 lb. Brussels sprouts, steamed
- 3 Tbs. maple syrup
- 1 Tbs. vegetable oil
- 1 Tbs. apple cider vinegar
- 1/2 tsp. Dijon mustard
- 1/4 tsp. table salt
- 1/4 tsp. black pepper
- 1/4 cup dried cranberries

Preheat oven to 375 degrees. Coat an 8 X 8-inch baking dish with cooking spray. Place Brussels sprouts in bottom of prepared pan. Combine maple syrup, oil, vinegar, mustard, salt and pepper in a small bowl; pour over Brussels sprouts. Stir in cranberries and bake, covered, until tender and bubbly, about 30 minutes. Recipe makes 4 servings.

Black Pepper Cookies from Rebecca Torpie

My mom has been making these cookies for as long as I can remember. My grandmother made them before that. They’re a little spicy, crunchy, and always hit at the holidays. They freeze wonderfully too.

- 3 cups sifted all-purpose flour
- 2 tsp. baking powder
- 3 tsp. ginger
- 2 tsp. cinnamon
- 1/2 tsp. cloves
- 1/2 tsp. black pepper
- 2 sticks (8oz) butter
- 1 1/2 cups sugar
- 1 large egg

Combine flour, spices and baking powder. Beat butter and sugar until fluffy. Beat in egg. Slowly add in flour mixture until just combined. Form into a log and refrigerate until firm. Preheat oven to 325 F. Slice cookies 1/4" thick and lay on cookie sheets one 1" apart. Bake for about 12 minutes, turning once. Cookies should be set but not browned on edges.

Holiday Recipes

Black Pepper Cookies
from Rebecca Torpie

The Shuttle December 2012

Holiday Brussels Sprouts
from Mike Herbst

Holiday Recipes from the Staff at Weavers Way
December 2012  THE SHUTTLE  23

“Jitney” at Stagecrafters through November 23
by Steve Brady

Jitney by August Wilson will be performed at The Stagecrafters for a 3-week run ending December 9. This play by one of America’s foremost playwrights chronicles, with pointed and poetic dialog, the ebb and flow of daily existence through interwoven stories brought to life in the setting of a gypsy taxicab station and its denizens, circa 1977. First produced in Pittsburgh in 1982, this work is part of Wilson’s ten-play “Pittsburgh Cycle,” telling the story, decade-by-decade, of the twentieth century African-American experience in that city. A New York Times critic described Jitney as “...holding its audience in charmed captivity.” Wilson’s revised and expanded version of Jitney won in 2000 the New York Drama Critics Award for Best New Play and the Outer Critics Circle Award for Outstanding Off-Broadway Play.

August Wilson is also the author of Fences (produced at The Stagecrafters in 2007), Joe Turner’s Come and Gone, The Piano Lesson, Two Trains Running, and Seven Guitars, among others. The current Stagecrafters production of Jitney is directed by Marilyn Yoblick, with the cast led by Kash Goins, Damien Wallace, and Roderick Slocum.

Performance dates this month are December 1, 6, 7 and 8 at 8 p.m., and December 2 and 9 at 2 p.m. Tickets are available at $17 online (no service charge), $20 at the door. (Thursday evening performance is “Two for $25”). Students with valid ID pay $15 at the door. Groups of 15 or more are offered a reduced rate of $15 ticket, paid in advance. The box office opens 45 minutes before each performance. For information call 215-247-8881; for reservations call 215-247-9913. The theater is located in the heart of Chestnut Hill at 8130 Germantown Ave. Visit www.thestagecrafters.org for details.

~ sbrady@thestagecrafters.org

Uncorking the Past – Who Said History Has to be Dry?
by Erica S. Chase

On Friday, December 14, 2012 from 7 to 9 p.m., join Cliveden House for an archeochemical tour of ancient fermented beverages with host Patrick McGovern, Scientific Director of the University of Pennsylvania Museum’s Bimolecular Archaeology Laboratory. Sample ancient craft brews, paired with delicious complimentary dishes from recipes around the world.

Archaeologist Patrick McGovern scours fragments of old vessels and cracks long-forgotten recipes. He has identified the world’s oldest known barley beer (from Iran’s Zagros Mountains, dating to 3400 B.C.), the oldest grape wine (also from the Zagros, circa 5400 B.C.) and the earliest known booze of any kind, a Neolithic grog from China’s Yellow River Valley brewed some 9,000 years ago.

Ticket Price: $60 per person; includes lecture, beer & food sampling. Checks may be made payable to Cliveden and mailed to: 6401 Germantown Avenue, Philadelphia, PA 19144. Seating is limited, reserve your tickets today! Uncorking the Past will be held in the Cliveden Carriage House, 6401 Germantown Avenue (entrance on Cliveden Street near Morton Street intersection). For more information or to make a reservation, please email echase@cliveden.org.

When you’re at your worst, our new E.R. is at its best.

Emergency medicine is about three things: compassion, skilled care and speed. You’ll find these at Chestnut Hill Hospital. The experienced E.R. physicians and the entire team are committed to working diligently to have you initially seen by a clinical professional* within 30 minutes of your arrival. If you need an E.R. fast, try our fast E.R. Once you do, you won’t want to go anywhere else. Visit us online at ChestnutHillHealth.com to view our average E.R. wait time.

*Clinical professional is defined as a physician, physician assistant or nurse practitioner. If you are experiencing a medical emergency, call 911.
Glen, Cascadian Farm, Larabar
• Con-Agra (Donated $1.2M): Orville Redenbacher’s Organic, Hunt’s Organic, Lightlife, Alexia
• Kellogg’s (Donated $791k): Kashi, Bear Naked, Morningstar Farms, Gardenburger
• Smucker’s (Donated $555k): R.W. Knudsen, Santa Cruz Organic
• Unilever (Donated $467k): Ben & Jerry’s
• Dean Foods (Donated $254k): Horizon, Silk, White Wave

While I don’t know how many organizations and/or consumers are supporting a boycott, I do think it’s interesting that our food system has this odd existence where some companies that proclaim to be committed to producing organic and “natural” food and have supported GMO labeling are owned by larger companies that do not share that same commitment and have contributed a lot of money to defeat GMO labeling. Weavers Way is part of a the National Cooperative Growers Association (NCGA), a nationwide group of food co-ops that work together to benefit the members. The NCGA web site has no stated position on the call for a boycott, however, I’ve heard informally that NCGA thinks it’s better for co-ops to work with companies like Muir Glen and Cascadian Farms to try and influence their parent companies from within. Of course the cynic in me wonders about how much NCGA’s revenue is from these very companies (those ads you see in the doorop Darl Rey generate revenue for NCGA and almost always include a number of the brands OCA is recommending for boycotting).

I can see strengths and weaknesses of both sides of boycott issue and could debate either side ad infinitum. However I also think the fact that this debate even exists means we’ve already failed in asking and answering a very important yet overlooked question: “What does a healthy food system look like?” From my view, not only does it not include GMOs, it doesn’t include the type of thinking that led to GMOs in the first place—thinking that “more-is-better” and doesn’t include the type of thinking that doesn’t include the type of thinking that couldn’t before. Maybe next we’ll figure out a way to directly manipulate the sun to our advantage, think of the great savings in heating and lighting we could accomplish if we could turn small parts of the sun off and on as needed and could bring it close or far away. Roundup Ready Sunlight might just be a few Monsanto research and development dollars away.

Suggestions & Responses:

s: “Cheap, recyclable containers (deli items are ok) for bulk olive oil and vinegar—I am likely to never bring a bottle with me. I’m sure I’m not the only one who resists bulk liquids due to lack of containers. I won’t pay for an expensive bottle I won’t need.”

r: (Norman) Interesting statement, which illustrates a great deal of ignorance regarding plastic packaging, bulk shopping, sustainability, and the nature of oils. Since part of my job is replacing ignorance with knowledge, here goes (FYI, I have an M.C.S.—masters degree in common sense, hence my qualification to pontificate on topics like this): we do have many plastic containers available, including the ones we use in our deli. However, “never” bringing a bottle to shop defeats one of the reasons we created a bulk liquid department, which allows people to reuse containers and thus lower the overall negative impact of single-use containers (even recyclable containers are single-use and although recycling is preferable to landfilling, recycling still has lots of environmental costs in the pick up, materials processing, and re-making of things). Re-using a bottle eliminates these steps. In addition, I’ve seen lots of info online stating that oils, and especially olive oil, are very reactive and can take on properties of the plastic including leaching toxic substances out of the plastic. Olive oil is sensitive to heat, light and air and most experts agree the best way to buy it is in small batches in dark glass bottles with tight fitting lids. That’s why we chose the dark glass containers we feature in the oil section. Admittedly glass is heavier, but I think the benefits outweigh the costs.

s: “1) Demi-baguettes? Often we can’t finish a whole one before it goes stale. 2) Those nice brownies (salt caramel, peanut butter) that began to have not long before the renovation? Thanks”

r: (Molly MA) 1) You could pre-order demi-baguettes if you like from Metropolitan, I stopped carrying them because they were a slow seller. 2) BT? We still carry those but the salted caramel flavor is seasonal. Current seasonal flavor is pumpkin.

s: “Can you carry the large Rice Dream organic, please?”

r: (Chris MA) We’ll keep this in mind as we refine our rice milk shelf arrangement.

Suggestions:

s: “Can we order more Metropolitan sliced whole grain bread? I can’t seem to be sure of getting it unless I shop before 10 a.m., which isn’t usually possible for me. It doesn’t seem to be a product that is ever in the discount bin, so I don’t think there’s a danger of ordering too much.”

r: (Molly MA) I’ve increased the order. Let me know if you still can’t find it. Thanks for the feedback.

s: “Zsa’s Ice Cream.”

r: (Chris MA) Now in.

s: “Mary’s Gone Wild crackers. Please stock them. They are a staple!”

r: (Chris MA) These crackers are now stocked in our gluten-free section on our second floor.

s: “Fresh cut, kilo roasted chocolate covered French fries. This was a staple of the indigenous people of Ireland, especially red-heads.”

r: (Norman) Thanks for suggestion, we’ll add it to our indigenous ethnic food section. We decided to pair it with roasted buffalo hide, thereby uniquely mixing Native American and Irish cuisine and culture right here in Northwest Philly. Look for the teepee in the Chestnut Hill store backyard.

Suggestions & Responses:

s: “Welcome, recyclable containers (deli items are ok) for bulk olive oil and vinegar—I am likely to never bring a bottle with me. I’m sure I’m not the only one who resists bulk liquids due to lack of containers. I won’t pay for an expensive bottle I won’t need.”

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

Regardless of your stand on fossil fuels, the people of Appalachia need our help. For over five years, they have been trying to get a two-sentence bill passed. They always have lots of support in the House of Representatives with lots of spon-
sors and cosponsors, but still, the bill languishes and dies each year in Washington. HR 1375 is two sentences a will hopefully make the lives of so many people in West Virginia, Virginia, Kentucky, and Tennessee a little better.

The pictures and videos on their website www.iLovemountains.org speak for themselves, but consider these facts from a 2005 brochure:
• 3,000,000 pounds of explosives are used against West Virginia mountains every working day.
• The 800+ square miles of mountains already destroyed is equivalent to a one-quarter mile swath of destruction from New York to San Francisco.
• 1,000 miles of West Virginia streams have been permitted to be buried in valley fills. This is longer than the Ohio River.
• In 1950, there were 125,000 miners in West Virginia; in 2005 there were about 15,000.

Today, over 500 mountaintops and over 2,000 miles of streams have been de-
sroyed. Imagine having Wissahickon Creek, Pennypack Creek, Coobs Creek, and thousands of miles of other Pennsylvania creeks filled with exploded rocks, dirt, and toxic and sometimes radioactive debris from 200, 300 or 400 feet dynamited off the top of a mountain. Then imagine the flooding follows after a heavy rain. Imagine living on a small street and having six neighbors all dying of cancer at the same time — including infants and middle age victims.

Thirteen community organizations have been trying for years to stop the dev-
astation to their land, their lives, their culture, but they need communities across America from New York to San Francisco, from Mount Airy to Venice Beach, to convince Congress that the People of Appalachia are not expendable.

Learn more on Youtube or just go to www.iLovemountains.org and link with many other online educational groups to help the people of Appalachia. You can learn about the Pennsylvania connection and ways we can help them. If HR 1375 does not get passed this year then it must get passed next year. American Voices must be heard in Washington.

— Frank Schaller

Weavers Way Co-op Welcome Meetings

We encourage all new or prospective members to attend an orientation meeting, where they can learn all about our co-op, our stores and our member work program. If you have not already joined, you can do so at the meeting, and you will also learn more about Weavers Way and all that your co-op has to offer, including member benefits and our Working Member program.

Orientation dates are listed below and are also posted on our web site at www.
weaversway.coop. Please complete the form below and return it to any of our stores, so we will know which meeting you will attend. Meetings last approximately 45 minutes to an hour and will include a brief store tour. We look forward to seeing you there!

Whether you are a new member or thinking about becoming one, Weavers Way Welcome Meetings, or Orientation Meetings, are a great way to find out more about what Weavers Way is all about, and what membership offers. And now you get two hours work credit just for attending! Limit two hours per household. See below for times and locations.

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<th>Location</th>
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<tr>
<td>Chestnut Hill</td>
<td>8419 Germantown Ave, 215-843-2350</td>
<td>Monday, January 19, 10 a.m.</td>
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<tr>
<td>Mt. Airy</td>
<td>559 Carpenter Lane, 215-843-2350</td>
<td>Wednesday, December 5, 6:30 p.m.</td>
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<td>Across the Way</td>
<td>610 Cote Lane, 215-843-2350 ext. 276</td>
<td>Wednesday, December 5, 6:45 p.m.</td>
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<td>Saturday, January 19, 10 a.m.</td>
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| Chestnut Hill Community Centre | 8419 Germantown Ave (across the street from WW Chestnut Hill Store) | Saturday, December 8, 10 a.m. |       |

| Contact Information:  |  |  |  |
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Please return this form to a cashier, mail to Weavers Way Co-op, Attn: Membership Department, 559 Carpenter Lane, Philadelphia, PA, 19119 or fax to 215-843-6945, Attn: Membership Department. You can also call 215-843-2350, ext. 118 or e-mail outreach@weaversway.coop.
Morris Arboretum

Holiday Garden Railway

Open November 23 through December 31

Thousands of sparkling lights adorn a miniature village surrounded by a quarter mile track with model trains zipping in and out of tunnels, over bridges, and through the woods... all outdoors in the winter garden.

Open daily Nov 23rd – Dec 31st
(Closed Dec 24 and 25)

Enjoy Extended Hours
Dec 15 through Dec 31
Open until 5pm

Arboretum Lecture Series Concludes with Grounds for Art Curator

by Susan Crane, Morris Arboretum Director of Marketing

Morris Arboretum’s 2012 lecture series, Connections Beyond Our Garden: Talks on People, Plants and Place concludes Wednesday, December 5 at 2 p.m. with Tom Moran, Chief Curator and Director of Artistic Development, Grounds for Sculpture, who will discuss Art Inspired by Nature and Nature Inspired by Art. A reception and refreshments will follow the discussion.

Grounds for Sculpture, the 42-acre public sculpture garden and museum in Hamilton, New Jersey was envisioned by J. Seward Johnson, sculptor and philanthropist, to make contemporary sculpture more accessible to people from all backgrounds. Tom Moran will share an inside view of how landscape and art work together to create a unique experience for visitors. Visitors will be given an armchair tour of some of these significant public artworks located within a short distance of both Grounds for Sculpture and Philadelphia. Mr. Moran will also discuss the ways in which the most successful public art is inextricably linked with its surroundings.

The lecture will be held at Morris Arboretum’s Widener Visitor Center. A reception with refreshments will follow each talk and a guided tour of the Arboretum is available after the reception. The cost for each lecture is $18 for Arboretum members and $20 for non-members, which includes admission to the garden. Advanced registration and payment are required. Please call 215-247-5777, ext 125 or education@morrisarboretum.org to make your reservation.

~ cranesj@upenn.edu

\[ \text{photo courtesy of Morris Arboretum} \]

‘Tis the season to enjoy Morris Arboretum’s Holiday Garden Railway, a magical miniature village with twinkling lights surrounded by an outdoor quarter mile track with model trains. On December 15 at 4 p.m., Morris Arboretum will kick off extended hours, until 5pm, with a holiday hat parade. You’re invited to wear your favorite holiday hat and march down to the Holiday Garden Railway exhibit to see the trains. Morris Arboretum is closed Dec 24 and 25. More info at www.morrisarboretum.org
Construction Proceeds on New Quaker Meetinghouse
by Nikka Landau

The Chestnut Hill Friends Meeting (CHFM) is busily preparing for a new year and a new Quaker meetinghouse. Construction began in August on the new site on East Mermaid Lane and has been moving along on schedule, with a finish date of late spring in sight! Soon Philadelphians and area visitors will be able to experience the magic of a Skyspace by internationally acclaimed light artist James Turrell.

In early November, the construction team formed footings for the remainder of the building and poured over them. They also waterproofed the walls and backfilled around the basement.

The new Quaker meetinghouse in Northwest Philadelphia will include a Turrell Skyspace open to the public year-round. Groundbreaking for the new building took place on May 15, 2012, and the facility will open in May of 2013, providing a new home for the Chestnut Hill Friends Meeting, which has outgrown its current meetinghouse just up the hill from its new location.

As Preservation Alliance of Greater Philadelphia executive director John Gallery pointed out in a recent talk during DesignPhiladelphia 2012, the earliest Quakers to arrive in Pennsylvania came without an established tradition of meetinghouse architecture. As a persecuted sect in England, they had met in homes, businesses and often, outdoors. Arriving in William Penn’s colony, they celebrated their newfound freedom to worship by developing a unique style of worship space.

Chestnut Hill Meeting’s architect James Bradberry, and light artist James Turrell have kept these influences in mind in their design of the new, environmentally-friendly building, which will be reminiscent of traditional Friends’ architecture. As money is available, the landscape will be planted to remove invasive species and knit the site into the surrounding Wissahickon woods. It is expected that visitors from all walks of life and of all faiths will appreciate this urban oasis just off Germantown Avenue and take the opportunity to explore a currently little-used section of Fairmount Park that runs alongside the site.

If you would like more information about the meetinghouse or would like to get involved, please contact Nikka Landau at Nikkalandau@gmail.com for more information. And finally, visit the project’s website at www.chfmnewmeetinghouse.org, join them on Facebook and follow them on Twitter (CHQuakerMeeting).
The Shuttle

Prices that aren’t listed will be posted in the stores.

Ground Beef 85/15
Stir Fry Kit (heavy pk) ($6.29/lb)

2 lb or more pack
1 lb pk

Ground Beef X-Lean 93/7 (2 lb or more pack) ($7.29/lb)

Ground Beef 85/15 (1 lb pk) ($5.39/lb)

HOLIDAY HAMS
Wellsferry Farms Spiral Cut Ham

MEAT

Beef Stew (2 lb or more pk) (reg $5.39/lb)
Bottom Round Roast (3 lb and up) (reg $6.99/lb)
Rump Roast (1 lb and up) (reg $7.99/lb)
Stir Fry (1 lb pk) (reg $5.79/lb)
Stir Fry Kit (heavy pk) (reg $5.69/lb)
Ground Beef X-Lean 93/7 (2 lb or more pack) ($7.29/lb)

POULTRY

Bell & Evans Cornish Hens 2/4 oz each
Koch Whole Turkey, order online
Koch Bone-in or Boneless Turkey Breast (D’Artagnan)

CAPONS 9-11 lbs
Pheasants 2-3 lbs
Pekin Duck
Goose 8-10 lbs

Duck Breasts

SEAFOOD

Live Maine Lobsters 1/4 lb lobsters for steaming or broiling. Due to live nature of this item, they are preorder only: $9.99 lb

Frozen Canadian Lobster Tails 6 oz tails. Excellent firm meat. market price

Mexican Shrimp: Jumbo wild shrimp from a co-op of shrimp boats that operate out of Mazatlan, in the state of Sinaloa. Premium quality and free of additives! $10.99 lb Other sizes available.

Bagged Frozen Cooked Shrimp Ready to eat! Large, no antibiotics, no additives. Farm-raised in Vietnam, 2 lb bag. $29.39/bag

Scotland Organic Raised Salmon $13.59 lb

Domestic Caviar Good Ikura Salmon Roe from 1A grade salmon, this inexpensive roe has full flavor and robust pop. Deep orange is great for appetizers: 2 oz container $15.26 each


These are just a few ideas. Other possibilities include mussels, oysters in the shell or jar, crab meat or any fillet, steak or whole fish.

Catering menu available exclusively at our Chestnut Hill Store

To place an order please call the meat department:

Chestnut Hill 215-866-9150
Mt. Airy 215-843-2350

Entrées

MINIMUM ORDER 12 PEOPLE

Whole roasted filet mignon .......................... M/P
Whole poached salmon with cucumber dill sauce ........................................... $7.00 per side
Whole turkey breast with cranberry walnut stuffing ........................................... M/P
Tandoori chicken breast with cucumber raita ........................................... $6.50 per person
Chickpea picatta ........................................... $6.50 per person
Chicken kabobs with spicy yogurt sauce ........................................... $6.50 per person
Tilapia stuffed with spinach and fontina cheese ........................................... $8.50 per person
Tilapia a la meunière ........................................... $7.50 per person
Hoisin roasted salmon ........................................... $8.50 per person
Lemon oregano chicken ........................................... $5.50 per person
Chicken parmesan ........................................... $6.50 per person
Eggplant parmesan ........................................... $6.50 per person
Cheese lasagna ........................................... $6.50 per person
Turkey or beef lasagna ........................................... $7.50 per 1-2 pan* Butternut squash white lasagna ........................................... $8.00 per 1-2 pan*
Vegan "sauce" lasagna ........................................... $7.50 per 1-2 pan* Vegan black bean farro burger ........................................... $4.99 per person
Mushroom risotto cakes ........................................... $4.99 per person
Acorn squash stuffed with wild rice and dried cherries ........................................... $7.50 per person
Grilled polenta topped with wild mushrooms and gorgonzola ........................................... $7.50 per person

MINIMUM ORDER 12 PEOPLE

Pommes Anna ........................................... $2.00 per person
Scallop potatoes ........................................... $2.50 per person
Wild rice with butternut squash ........................................... $2.00 per person
Mashed potatoes/sweet mashed potatoes ........................................... $2.00 per person
Roasted cauliflower with olives and walnuts ........................................... $2.50 per person
Green beans almondine ........................................... $3.00 per person
Roasted butternut squash with cranberries ........................................... $3.00 per person
Whipped butternut squash with caramelized walnuts ........................................... $3.00 per person
Scallop baked tomatoes ........................................... $2.00 per person
Steamed asparagus with citrus dressing ........................................... $3.00 per person
Garlic-sautéed broccoli rabe and white beans ........................................... $3.00 per person
Wheatberry Waldorf salad ........................................... $2.50 per person
Grilled vegetables ........................................... $2.50 per person
Roasted Brussels sprouts with honey mustard glaze ........................................... $2.50 per person

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Ordering Information

We prefer to have one week’s notice for all orders but will accommodate last-minute orders whenever possible. Two day’s notice is required for cancellations or change of guest count. Available for pick-up in Chestnut Hill only. Please call WEATHER WAY CHESTNUT HILL at (215) 866-9150 ext. 209 and speak to the prepared foods department.

Savor the Season

Let the Co-op make your holiday parties simple, easy and delicious.

To place an order please call the meat department:

Chestnut Hill 215-866-9150
Mt. Airy 215-843-2350

Entree Platters

(available in Mt. Airy & Chestnut Hill)