

Manager's Corner

by Glenn Bergman

Wal-Mart's going organic.

"So what" I say. Will the 4,000 Wal-Mart stores that are about to get organic Oreos, factory-farmed-raised cows producing "organic" milk, and organic Cocoa Puffs hurt the co-op food movement? Will it have a positive or negative effect on Weavers Way? I do not think it will hurt the co-op movement as much as it will hurt the organic standards currently in place. As large corporate interests become increasingly involved in organic foods, the standards, I am convinced, will become increasingly compromised.

The New York Times and *The New Yorker* have both been covering the recent changes in the organic movement as it prepares for the Wal-Mart impact. As a recent *New York Times Magazine* article reported, Wal-Mart's plan is to provide organic products at a minimal increase over the conventional product line. The Wal-Mart profile of organic will have little to do with a local farmer and more to do with the conventional method of large corporate production. Organic, yes—factory farm, most likely.

The "industrialization of organic agriculture" has started. When I read that organic feedlots are now being built with 5,000 head of dairy cows, to meet the demand for Wal-Mart's "organic" dairy, I know that the Co-op needs to continue to

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Co-op Institutes New Visitor's Fee

by Glenn Bergman

Weavers Way is a member-based cooperative business. To shop at Weavers Way, you must be a paying member and you must complete a certain number of work hours. But when people who aren't members come by to try us, we don't want to turn them away; we want them to become part of this alternative economic community. So we allow people to try us out, so that they can join us by attending an orientation meeting, paying their dues, and getting into the store to do their work hours.

On the other hand, it is not fair that visitors should enjoy all the benefits earned by the work and investment of our members. After much discussion, I have decided to start the Weavers Way Visitor's

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And of course... Scads more

Bob Noble Wins National Award for Cooperative Excellence

by Jonathan McGoran

Bob Noble, whose second term as president of Weavers Way's board of directors ended this past April, was awarded the Howard Bowers Award for Cooperative Excellence at this year's annual Consumer Cooperative Management Association's national meeting in Atlanta.

Among other reasons, Bob was nominated by Weavers Way general manager Glenn Bergman and current board president Stu Katz in recognition of his tireless and tenacious leadership of Weavers Way in the wake of the financial crisis that came to light in November 2002. Accompanying Bob and Stu to Atlanta were Glenn Bergman, operations manager Rick Spalek, membership manager Robin Cannicle, and board member Chris Hill.

Sponsored by the Cooperative Development Fund, the Bowers Award recognizes excellence in the consumer cooperative community. Awardees are selected by an awards committee made up of leaders in the food co-op community.



WEAVERS WAY PRESIDENT STU KATZ (R) PRESENTS BOB NOBLE (L) WITH THE HAROLD BOWERS AWARD FOR COOPERATIVE EXCELLENCE AT CCMA IN ATLANTA.

Rousing Speech, Fond Farewells at General Membership Meeting



OVER 200 MEMBERS ATTENDED THE APRIL GENERAL MEMBERSHIP MEETING, KEEPING INFORMED ON WHAT'S GOING ON AT THEIR CO-OP, PARTICIPATING IN ITS GOVERNANCE, AND THANKING THOSE WHO SERVE.

by Andrea Ross

After the meeting's keynote address by political economist and historian Gar Alperovitz, Ph.D. (see accompanying article), Stu Katz, two-year board member, recognized Sylvia Carter for her decades of duty as membership chair and her years as vice president for the Co-op. She received a lovely bouquet of flowers and a fond farewell ovation from the audience.

Bob Noble, outgoing president of the board, gave a brief address, announcing that Weavers Way is assisting with the opening of a new co-op in Strawberry Mansion. He acknowledged the two outgoing board members—Steve Hebden and Joe Sullivan—and thanked the five current directors—Stu Katz, Jim Peightel, Lou Dobkin, Susan Beetle, and Dorothy Guy—and four new directors—Chris Hill, Nancy Weinman, Rick Sauer, and Josh Giblin.

Glenn Bergman gave the general manager's report, citing accomplishments

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Gar Alperovitz Lays Foundations of the Next American Transformation



GAR ALPEROVITZ TELLS HOW THE COOPERATIVE MOVEMENT IS A MODEL FOR POSITIVE CHANGE

by Andrea Ross

On Saturday, April 29, political economist and historian Gar Alperovitz spoke to an audience of 200 at Summit Presbyterian Church as the keynote speaker for Weavers Way Co-op's spring membership meeting. Alperovitz is a professor of po-

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President's Report

by Bob Noble

This report was delivered at the Weavers Way general membership meeting, Saturday, April 29, 2006.

Which way is Weavers Way?

It's often said that a good act is hard to follow, but in truth Gar's excellent talk makes my message so much easier. The cooperative movement needs to grow, and Weavers Way should help it. Growth will happen in different ways. Around the country new co-ops are forming and existing co-ops are expanding. Here in Philadelphia, Weavers Way is assisting an effort to start a new co-op in Strawberry Mansion, and our own beloved store at Greene & Carpenter is on the verge of expanding into the property immediately adjacent at 555 Carpenter Lane. And in the coming years we should be looking for potential locations to open a second store.

Now, of course it's important that whatever we do is not only in the best interests of our members, but has their support. So I'm happy to report that based on our recent yearlong survey, 62 percent of our members support opening a sec-

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Environment Committee Awards Recycling Grants

by Sandra Folzer, Head of Environment Committee

Thanks to the members' recycling efforts, the Environment Committee was able to give nine grants this year. The funds for the grants come through the City of Philadelphia's Partnership for Recycling program. They are disbursed to the Environment Committee through PhilaPride, an agency set up to administer the City's community drop-off recycling efforts.

The amount of funding that we are able to grant is determined by the tonnage of paper and plastic we can collect for recycling on the third Saturday of each month at our collection site. We, in turn, must submit reports to PhilaPride on how the money was used.

This year, Neighborhood Interfaith Movement received \$990 for fencing around a Children's Vegetable Garden. Hansberry Garden and Nature Center received \$483 for supplies and transporta-

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Editor's Note

by Jonathan McGoran

These are confusing times.

Years ago, people not so involved in the natural food business used to ask, "What the hell does organic mean?" Now that millions of consumers are not just aware of organic's benefits, but clamoring for more of it, the question has returned: "What the hell does organic mean?" Only now, the people asking it are the health food types who started the organic movement in the first place.

Now that huge megacorporations have gotten involved and muddied the waters (at least, we hope it's mud), no one seems to know for sure what organic means.

And it gets worse.

In the old days, malevolent megacorporations restricted their evildoing to things like hawking watery baby formula to third-world mothers who couldn't afford it. Now, however, they're going too far. Nestlé is messing with coffee. That's right, Nestlé corporation has been awarded a patent on genetically-engineered coffee. Baby formula is one thing, but coffee?

And if that's not enough to scare you, next on their list is chocolate.

Now, on a personal note (or more accurately, a third-personal note), I'm pleased to announce that September 5 is the release date for my first book, a forensic crime novel titled *Body Trace*.

People have already noted a similarity to works such as "A Farewell to Arms," "To Kill a Mockingbird," and even "The DaVinci Code." Unfortunately, the similarity is that, just like those works, *Body Trace* will not have my name anywhere on it. I'm writing under the name "D. H. Dublin." Why a fake name? Well, technically, it's called a "pen name," and no, that has nothing to do with my stint at the state pen (there, they called me "Mad Dog"). Nor does it have anything to do with a bender in Vegas or witness relocation. It has become increasingly clear that a conspiracy exists in the publishing industry to not publish anything by anyone named "Jonathan McGoran."

Don't believe me? Look on the shelves of your local bookstore; see any books by anyone named Jonathan McGoran?

What other explanation could there possibly be?

The *Shuttle* is published by Weavers Way Co-op and is mailed to all members.

Deadline for the next issue is:

August 1, 2006

Statement of Policy

Articles should be under 500 words and can be submitted neatly typed, on disk, or e-mailed to jonmco@weaversway.coop. Be sure to include your name, phone number, and membership number. Drop them off by the deadline to the *Shuttle* mailbox on the second floor of the Co-op. The purpose of the *Shuttle* is to provide members with information as well as education about co-ops, health food practices, and other matters of interest to the members as consumers and citizens of the community.

Articles express only the views of the writers and not those of the Co-op or the board of directors, unless identified as such. Articles, letters, comments, criticisms, and suggestions are welcome and should be directed to the editor. Space limitations require that the editor has the right to edit all articles.

Ad rates are available upon request, in the advertising mailbox on the second floor, or at www.weaversway.coop. All ads must be camera-ready and submitted with payment. Products or services advertised in this paper should not in any way be construed to be endorsed by Weavers Way Co-op.



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Terms End for WW President, Vice Pres.



PHOTO BY JOHN BARONE

OUTGOING CO-OP PRESIDENT BOB NOBLE IS HONORED FOR HIS YEARS OF SERVICE BY CO-OP GENERAL MANAGER GLENN BERGMAN

by Lainey Moseley

It's time to say good-bye to Bob Noble and Sylvia Carter and appreciate all that they have done to make the Weavers Way Co-op what it is today. If you didn't already know it, Bob Noble is a Mt. Airy resident and outgoing president of the Co-op's board of directors. He has tirelessly served on the Weavers Way board since 2000, and as president since 2002.

His job has been to ensure the integrity of the board, create the board's agenda, and chair the meetings once a month. You might think this doesn't require that much time and effort. But Bob believes he has been putting in 40-hour work weeks for the past few years, on a strictly voluntary basis.

When the Co-op's financial crisis hit

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PHOTO BY JOHN BARONE

LONGTIME BOARD MEMBER AND OUTGOING VICE PRESIDENT SYLVIA CARTER IS HONORED AND THANKED BY FELLOW BOARD MEMBER STU KATZ

by Lainey Moseley

If anyone has seen the growth and changes in the Co-op since its inception, that would be Sylvia Carter. Born and raised in West Philadelphia, she moved with her husband to Mt. Airy in 1956 and later became one of the founding Co-op members. Sylvia is a lovely, gracious, and smart woman who has been a quiet force behind many of the outreach programs within the Co-op. She was elected to the board 13 years ago, notably as the first African-American to ever serve. She has been vice president for the last five years.

During her tenure on the board, her quiet activism helped give birth to the Diversity and Outreach Committee, which was essential in creating the Henry School Marketplace. She also helped establish the Leadership Committee, which oversees the election of new board members, and also helped create the board's Policy Governance Committee.

Sylvia's love of the Weavers Way community is obvious from her dedication all these years, but she is an outspoken critic, as well. She prefaces this by reminding me of the Weavers Way mission statement and co-op principles of inclusion. She is concerned about the new shoppers that are fostering a sense of elitism. "I want the Co-op to continue to be diverse," she says, "but there does seem to be an indifference to minority members from time to time." To elaborate, she refers to her major pet

peeve: members who pay others to do their hours. "If you are disabled or over 65, we make allowances, but I feel strongly that you must make a contribution to Weavers Way both body and pocketbook. If your schedule is such that you can't find six hours a year to work, then shop at the Acme."

Sylvia was a single working parent of two children for years and figured out how to get the hours done. She is concerned that making an allowance like this "needlessly creates a class situation, like having a maid." And she strongly voices her opposition to this policy of looking the other way.

Sylvia has never shied from fighting for what she believes in, namely integration. In 1950, she was the only African-American in the Bell of Pennsylvania business office. And it remained that way for eight years until she convinced the Bell management to hire other African-American service reps. She says, "We did our activism behind the scenes, by teaching the white community that we are not different." And that seems to be her departing message as vice president of the Co-op board. She has been a champion of minority membership throughout her years at the Co-op. She hopes the Co-op remains true to the ideals of diversity and that "the principles and culture do not change."

Board Business

by Bob Noble, Immediate Past President

April 2006

Announcements: Vice President Sylvia Carter was presented with flowers and a gift in recognition of her years of service. • The February 7 workshop on Weavers Way governance went well. • A copy of member-attorney David Kraut's letter to the District Attorney was included in the board packet. It gave notice that former Finance Manager Andi Sheaffer has refused to meet with Weavers Way representatives in conformance with her accelerated rehabilitation disposition agreement. • Final patronage rebate checks are being prepared for members who did not use the vouchers available at the checkout. • A new phone system has been selected and will be ordered this week.

Retreat Follow-Up: At the recent retreat the board agreed to switch from prescriptive Executive Responsibilities policies to proscriptive Executive Limitations policies, and to replace budget approval with improved policies on financial conditions and asset protection, along with a new policy on planning. The board will next work on specific policy language. Bob will work with At-large Director Stu Katz, board candidate Chris Hill, General Manager Glenn Bergman, and Treasurer Susan Beetle to prepare draft proposals for the board to discuss.

Board Leadership Transition: The board continued its discussion from last month on the upcoming board leadership transition in May. Bob said his most difficult task has been running board meetings. Sometimes good discussions were cut short in an attempt to keep to the agenda. In spite of this, most meetings were too long. In hindsight, agendas have probably been too ambitious.

GMM, Elections, and Gar Alperovitz: The board discussed what to do about Afshin Kaighobady's lost e-mail containing his board nomination and candidate statement. Because it was too late to put his name on the ballot without considerable cost, and because there will be one board vacancy due to Gloria Rohlf's resignation, the board decided it would consider electing Afshin as per the Bylaws, Article V, Section 6, in May. A flyer and press release promoting Gar Alperovitz's appearance have been distributed, and board members were encouraged to spread the word. The Big Blue Marble Book Store will be hosting a book signing prior to the membership meeting.

Membership Requirements/Benefits: It was suggested that membership requirements and any proposed changes to them be examined from the perspective of whether they help or hinder the Co-op's mission. The board asked the Membership Committee to look at the results of the member survey and the January 17 member forum and make recommendations to the board in time for further discussion at the board's June meeting.

CCMA: The board decided to send Bob, Stu, and Chris Hill (assum-

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PHOTO BY JACQUELINE BOULDEN

Members Wish Madelyn Morris Well Upon Retirement

by Jacqueline Boulden

“You want a piece of cake?” Madelyn Morris asked the woman who had just walked into the Co-op. May 13 was a typical busy Saturday morning, and there was Madelyn, sandwiched between the deli and the checkout counter, surrounded by balloons, cutting cake, and receiving hugs from grateful Co-op members and fellow staffers.

“She’s a wonderful, wonderful person. It was a joy to work with her,” said immediate past president of the board Bob Noble who gave Madelyn a quick peck on the cheek and pat on the back. “She trained me. Before I was on the board at all, I was on the Membership Committee with her. Madelyn was the very first experience I had and one of the people that got me involved with the Co-op.”

Madelyn got a lot of people involved in the Co-op during her 30 years as membership coordinator, including her two sisters. Sylvia Carter, Madelyn’s younger sister, served on the board for two six-year terms, including as the board’s vice president. Sylvia also just retired from her board duties, but will continue to serve as Membership Committee chair. The third sister, Barbara Green, the oldest, assisted Madelyn with the tasks of maintaining membership data.

“She is a hard task-master. She did not care that I was her sister,” Barbara said. “She wanted everything perfect. She is a perfectionist and that meant that everything should be perfect for the Co-op.”

Madelyn had just retired from a job with the federal govern-

ment when she agreed to become membership coordinator for Weaver’s Way. “It was just a little something to keep me busy and out of trouble,” she said. When she began, membership was about 900 households. Today, membership totals more than 3,000 households with almost 5,000 individuals.

Longtime member Fredda London accepted a piece of cake while Madelyn acknowledged that she really doesn’t personally know many Co-op members, even though she has spoken with many of them on the phone over the years. She mostly worked from home, coming into the Co-op early in the morning three days a week to work on cards when she wouldn’t get in the way of shoppers. She says she’s seen a lot of changes, and with a wry smile, admits she’s heard a lot of the same new ideas come up over and over again.

“The one problem that I have is after all these years I’ve been there and done everything that everybody brings up. We’ve been through it already. The membership has voted on it already,” she laughs. “And here they come with these new bright ideas.”

Taking the reins of membership is Robin Cannicle, who was taught the ropes by Madelyn and concedes Madelyn left big shoes to fill.

“I am very fortunate to have her as a mentor. She’s very good at what she does,” Robin says. “Not only is she teaching you how to be good at your job but how to be a better woman, how to be a better person in the community.”

Now 75 years old, Madelyn says it is time to retire. Then she laughs. Yes, she admits, she has said that before, too.

RETIRING CO-OP MEMBERSHIP COORDINATOR MADELYN MORRIS SHARES REMINISCENCES AND CAKE WITH LONG-TIME MEMBER FREDDA LONDON. WEAVERS WAY WISHED MADELYN WELL AFTER MANY YEARS OF SERVICE.

Co-op Welcomes New Membership Manager

by John Ascenzi

As a little girl, says Robin Cannicle, she always wanted to be a queen. You could say she got her wish—she laughingly calls herself the Co-op’s “Queen of Membership.” Her actual title is membership manager, a full-time staff position at Weavers Way.

She’s taken on a variety of commitments here, having served on the Co-op’s board of directors, on the Diversity and Outreach Committee, and as chair of the Membership Committee.

That’s just in the last five years. For most of the time before that, Weavers Way was fairly foreign territory, even though she grew up in Mt. Airy and attended C.W. Henry School across the street.

As with many organizations, one-to-one personal connections are what first got her involved. Robin was recruited to Weavers Way by former board member Yvonne Thompson-Friend. She learned the membership system from Madelyn Morris, who coordinated the Co-op’s memberships for 30 years.

One task facing her, Robin says, is managing the transition from Madelyn’s manual system of paper cards to computerized records for the Co-op’s 3,000 member households.

Bigger than that job is her goal of building community and broadening the Co-op’s membership to better reflect the diversity of Mt. Airy.

“We’re culturally challenged, like most co-ops,” Robin says. “Mt. Airy is 53 percent African American; Weavers Way is seven percent African American. Our Co-op’s mission statement calls for the membership to reflect the diversity of the community. I want to help us fulfill our mission statement.”

Community education, she says, is part of what she’s aiming for. People cooperate everywhere, in different parts of their lives, such as in their churches, Robin explains. But they may not be aware of what a food co-op actually is. “Lots of research in cooperatives like ours focuses on food, but not necessarily on cooperative values,” she adds. “But we’re not just a store. Cooperative values, like having ownership and recycling your resources back into the community, are what keep people together through bad times and good times.”

In helping to promote Weavers Way to a broader community, Robin draws on her own personal stew of life experiences. She calls herself “Jamerican,” a combina-



PHOTO BY JACQUELINE BOULDEN

New Membership Manager Robin Cannicle (seated) shares a laugh with predecessor Madelyn Morris (l) and “a delightful young woman.”

tion of her father’s Jamaican and her mother’s American backgrounds, and sees a connection between her personal history of diverse cultures, and what she would like to see the Co-op embrace.

One particular project she is excited about is the “Cultural Moment,” to be featured in the *Shuttle* or on the Co-op’s website, or perhaps both. The program would regularly feature a particular culture represented by Co-op members, and would share information about that culture’s history, influences, and foods. Published recipes could be complemented by featuring selected ingredients or prepared foods as sale items at the store.

In this and other ways, Robin aims to share more energy and spice with Weavers

Way, bringing a bit more color to a store that she finds heavily weighted toward “green” now, ecologically conscious but sometimes needing to be more culturally inviting, especially to African Americans.

Robin describes herself as an entrepreneur and marketer, having run a mortgage consulting business, and having worked as a host and announcer on cable television in Los Angeles, programming African travel videos and hosting world beat music shows. She is currently the business manager of a local funk and soul band, the Urban Guerilla Orchestra, and a ‘40s swing band, The Big Push.

“My job is to ‘market the market,’ so to speak,” she adds. “I want the rest of the city to know what Weavers Way is.”

Bob Noble

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in 2002, he cites that “this was a full-time job, trying to figure out what to do.” His deep respect for the Co-op comes, he says, “from the people who came out of the woodwork, especially in the recovery meetings, to help solve the financial crisis.” He admired the loyalty of the shoppers and the generosity of this unique community to pull the Co-op through a hard time. He remarks, “It was a privilege to work with these people. I learned a lot from them.”

Bob, his wife Mindy, and two kids, Molly, 23, and Jake, 18, moved to Mt. Airy in 1993 to be closer to the Co-op. Before coming to Philadelphia, Bob lived in Logan,

having moved from Cambridge, Massachusetts, where he helped start a food cooperative in 1971. At that time, he was also active in the antiwar movement and other social justice issues. To date, 300 food cooperatives exist in the United States, and Bob thinks that for the most part, all these programs have a similar spirit and culture in which he strongly believes.

“These different cooperatives share the same values of building community, eating healthy food, buying local, using sustainable agriculture, having environmental consciousness, and having democratic controls,” he declares. In fact, “these co-ops are socially important in making this a better world.”

Of course, Bob would like to see our

cooperative grow and expand in the next few years, possibly opening another store in Manayunk, East Falls, or West Philly. But he is ready to take a break and let someone else spearhead this push, although, he says, he will transition out one more year as “past president.” He will also stay on a leadership committee to recruit members to the board. Even though Bob is now retiring from the board, he is keeping his day job as a senior technology consultant at the Philadelphia Stock Exchange. My only question to him is, “Do you get a lifetime pass on your Co-op hours?”

His response, “Great idea. Maybe we can sneak that one in next time the by-laws are amended.”

WW Food at Pastorius Concerts

The Pastorius Park Summer Concert series marks its 58th season with something new: a menu from Weavers Way that includes dinner boxes; fruit, cheese and cracker boxes; vegetarian sushi; grilled vegetable baguettes; and a variety of salads and drinks.

The concerts are sponsored by the Chestnut Hill Community Association and the shops and businesses of Chestnut Hill. Shows are Wednesdays, 7:30–9:30 p.m. The food tent will begin serving at 7:00 p.m. In case of rain, concerts will be held at Springside School. Concerts are free, but donations are requested.

New Manager for 2nd Floor

by John Ascenzi

For longtime Weavers Way member Martha Fuller, the Co-op's second floor has always been special. "A real gem, a treasure trove," she describes it.

Fuller now shifts from browsing those crammed-to-the-gills shelves as a customer, to supervising them as the Co-op's manager of nonfood products.

"As a regular Co-op shopper, I've always appreciated the second floor for the quality of the products, for all of the things that I can come up here and buy," she says.

Fuller should feel at home there. From 1979 through 1987 she was a staff member at Ecology Co-op in West Philadelphia. Among the many hats she wore at Ecology was manager of nonfood products, which were on the second floor there, as well.

"I love co-ops," she says. "I think they attract really wonderful people. I like working with the people, knowing the folks who come in. I see a lot of old Ecology folks here, which is great."

Fuller, an East Falls resident, also has an entrepreneurial spirit. For the past 17 years she has run her own pet care business. She is folding that enterprise as she takes the full-time Co-op position.

Co-op General Manager Glenn Bergman says Fuller, having both run her own business and managed at another co-op, "brings a new perspective." He adds: "It's in her blood—the world of co-ops."

Fuller's immediate goal is "to get a thorough handle on all there is up here,"

and to assist in the conversion of all second-floor products to item scanning.

Beyond that, she hopes to better gauge what members want from the second floor. "I'm very interested in finding out what kind of products folks are interested in," Fuller says, "and then working out how to get those in here, how to display them well, and how to have good prices for them."

Fuller succeeds Lydia Giordano, who is stepping aside to focus on her band, but will remain on the Co-op's staff.



PHOTO BY JONATHAN MCGORAN

LYDIA GIORDANO (L) HANDS OVER THE REINS OF THE SECOND FLOOR TO MARTHA FULLER

Second Floor Price Comparison

Price comparison conducted on May 23, 2006

	Weavers Way	Whole Foods
Traditional Medicinal Tea	3.75	3.89
Avalon Organics shampoo & cond. 11 oz.	4.99	5.99
Seventh Generation diapers	13.99	12.99
Burt's Bees lip balm	1.90	2.49
Kiss My Face shaving cream 11 oz.	4.61	5.95
Shikai hand and body lotion 8 oz.	4.86	5.49
Ecover dishwashing liquid 32 oz	3.66	reg. 4.99, on sale 4.19

Board Business

(continued from page 2)

ing he is elected to the board) to the Consumer Cooperative Management Association national conference in Atlanta, June 8-10.

Review Q2 Financial Report: Glenn presented a summary of the financial results for the three-month period ending 12/31/05. Our financial conditions are very good. We had a surplus of \$89,000 on sales of \$1.6 million. Assets are about \$1.5 million, liabilities \$717,000, and equity \$751,000. All analytic ratios are within acceptable norms. The board accepted the GM Q2 financial report as being in full compliance with Board Policy R3, Financial Conditions.

Policy Development R5: The board discussed proposed language for formalizing policies on shoplifting, and decided against adopting any policies beyond those that already exist, as well as existing bylaws relating to the ability of the board to suspend or expel members for cause.

Policy Monitoring R2 Staff Treatment: The board discussed the results of the staff survey performed by the ad hoc board committee. The board acknowledged that the GM is in full compliance with Board Policy R2, Staff Treatment, pending the still outstanding revision to R2.2.3 detailed in the minutes of the February board meeting.

Year-End Financial Review vs. Audit: The board decided that Weavers Way should undergo a full

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Sunday Worship: 10:00 a.m. - Learning Hour: 9:40 a.m.
Lunch for anyone over 60 every Tuesday at noon.

Openings in Pre-K and Kindergarten for 2006-2007

At Oak Lane Day School, we celebrate your child's individuality. Our unique and award-winning curriculum focuses on your child's intellectual, creative, academic, and athletic growth. Visit our campus. Experience a typical school day. Meet faculty, staff, and other Oak Lane parents.

Parent Open House — Thursday, November 9
9-10:30 am

- Meet faculty & staff, including science, music, and art specialists
- Tour the 30-acre campus including science, athletic & arts facilities
- Open Q/A session
- Application and tuition info for Pre-K through 6th grade



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Safety Committee Earns Co-op Discount Insurance Rate

by Dave Tukey,
Human Resources Manager & Safety Committee Chair

Thanks to the efforts of the Co-op's year-old Safety Committee, the Co-op has received a discount in its worker's compensation premiums.

The committee was started in early 2005 with Angela Allen, Glenn Fulop, Bill Quern, and Chris Switky as members. Initial discussions included safety policies, safety inspections, truck safety, fire exits, cooperator safety, and first aid kits. Due to committee efforts, the Pennsylvania Department of Labor and Industry approved our application for certification of our workplace safety committee effective November 17, 2005. This certification entitles the Co-op to a five percent discount in worker's compensation rates.

Recent committee activity has focused especially on safety inspections, first aid kits, and a safety policy statement.

In the past few years, Co-op member Elie Barbarash and Erie Insurance, our carrier for worker's compensation insurance, have conducted independent inspections of Co-op facilities and made extensive comments. The committee is working with Steve Hebden (Repairs/Maintenance Coordinator) to

prioritize and resolve concerns listed in these reports; Glenn Bergman is ensuring that budgeting is available for these needs.

Regarding first aid kits, the committee has drafted a list of items to be stocked in the various kits in the Co-op, relocated most second-floor first aid items to a new box on the wall outside the finance office and copier, and started reviewing the contents of each kit on a monthly basis.

At the recommendation of Erie Insurance, the committee began work on a formal safety policy statement. The LOWA Group provided a template as a basis for discussion. This template has been adapted to the Co-op's particular situation as a 50-employee retailer; the draft is under review by Co-op managers and we anticipate approval this summer.

Safety, of course, starts with each of us—whether employee, cooperator, or shopper—in terms of both our working safely and our establishing and maintaining a safe working and shopping environment. Don't forget to be careful as you work and shop in the Co-op, and don't hesitate to contact someone about a potential hazard that you observe.

Environment Committee Grants

(continued from page 1)

tion for a 4-H membership. Rubicam Woods Action Project received \$271 for perennials and signs for their woods. Friends of Cloverly Park received \$300 for bushes and roses for their park. Harmony Garden received \$300 for plant material for their park. Mt. Airy Learning Tree received \$900 for art supplies, books, and games. The Vincent M.A. Woodson Foundation Community Outreach received \$1400 for a gate for their fence, a trash container, and flowers. Face to Face at St. Vincent's received \$500 for their neighborhood arts program and their camp.

We like to think that the Mount Airy/Germantown/Chestnut Hill neigh-

borhoods are prettier areas thanks to new plantings in these parks, and that more children are learning about the environment. Members might appreciate knowing that their recycling efforts not only help the environment, but also help others.

Great Entertainment, Great Outdoors, & Now Great Food.

This year, Pastorius Park's Summer Concert series will feature **food by Weavers Way** Wednesday evenings 7-9:30 June 14 to mid-August

Sustainable Business Network Conference Celebrates Local Economies

At its annual conference, the Sustainable Business Network of Philadelphia featured keynote speakers who have studied and reported on the battle over the future of independent Mom and Pop stores—and Mom and Pop are starting to win some of the battles!

by Chris Hill

Over 100 local business people came together on May 19 and 20 at a conference sponsored by the Sustainable Business Network (SBN) of Philadelphia to celebrate the area's vibrant local economy—and to draw inspiration and hope from others around the country who have committed themselves to supporting unique local businesses while fighting the incursion of big box stores with every tool in their arsenal.

And the news is good. Keynote speakers from both days shared stories and information about local business and community initiatives that are helping local, sustainable businesses thrive. On Friday night, May 19, Judy Wickes, White Dog Café founder—and founder of The White Dog Café Foundation, which includes SBN—opened the conference by reminding those present what Jane Jacobs said about cities and why they work. Cities, said Jacobs, are the natural ecosystems for humans. At their best they are diverse, dense, "jumping, joyous urban jumbles." Sounds a little like our own small corner of Mt. Airy.

Hanson Hosein followed Judy Wickes, screening a short version of his film, *Independent America: The Two Lane Search for Mom and Pop*. Hosein and his wife Heather Hughes are both award-winning journalists. Last year they hit the road (small roads—no interstates) with their cameras and their interviewing skills, traveling 13,000 miles through 32 states over



PHOTO COURTESY OF ANDY SMITH PHOTOGRAPHY

LEANNE T. KRUEGER-BRANEKY
DIRECTOR, SUSTAINABLE BUSINESS NETWORK OF GREATER PHILADELPHIA

55 days in search of *Independent America*. What they discovered is that independent Mom and Pop stores are clawing their way back as communities look to shore up their local economies and keep dollars and decent paying jobs in their towns. But ... the road isn't easy. Here are a few highlights and facts from the film:

The Bad News

What's facing independent bookstores: Borders has 1,000 locations nationwide; 40 percent of all independent bookstores closed in the 1990s.

What's facing coffee shops: Starbucks has 7,000 stores, and will have 1,300 more by 2007.

What's facing retailers and grocery stores: Walmart has 4,000 stores and will

(continued on page 7)

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Train to Be a Tree Tender!

by Dave Tukey

Become part of the "growing" TreeVitalize program designed by Pennsylvania's Department of Conservation and Natural Resources (DCNR) to increase Southeast Pennsylvania's tree cover and the benefits that trees offer us all. Join us for nine hours of hands-on training that will cover tree biology, identification, planting, proper care, and working within your community. This training course, developed by staff from the Pennsylvania Horticultural Society (PHS) and Penn State Cooperative Extension, is based on PHS's Tree Tenders project, which has trained over 1900 community volunteers. The course is designed for lay people and experts alike. The course is free but registration is required.

Training includes Tree Awareness; Tree Biology; Urban Stresses on Trees; Tree Identification; Basic Tree Pruning and Root Care; and Tree Planting. It also covers Community Organizing; Fundrais-

ing and Identifying Resources; Working with Local Government; and Organization Building.

The three-part series is free. Given the intensity of the lectures and the late hours, the training is not appropriate for children under 13.

Fall trainings will take place in Philadelphia (PHS, 100 North 20th St., Wednesdays, September 13, 20, and 27, 5:45-8:45 p.m.); in Delaware County (Cabrini College, 610 King of Prussia Road, Radnor, PA 19087, Tuesdays, October 3, 10, and 17, 6-9 p.m.); and in Chester County (Great Valley Middle School, 255 North Phoenixville Pike, Malvern, PA 19355, Wednesdays, October 18, 25, and November 1, 6-9 p.m.).

For more information contact Julianne Schieffer, 610-489-4315 (jxs51@psu.edu) or Mindy Maslin, 215-988-8844 (mmaslin@pennhort.org). To register on-line, follow the link from the Co-op's website, www.weaversway.coop.

Marketplace Goes on Summer Vacation

by Dr. Merri Rubin

School is out. It has been an amazing year for the students across the street. C.W. Henry School and the Weavers Way Co-op make a great pair. Our students and teachers feel like we are all just a big family. We greet the workers on the street, support the Co-op by being members, and work together on the Marketplace.

The Marketplace was formed with the intention of teaching students about nutritious, healthy snacks. It has become much more than that. The students, two teacher liaisons, two Weavers Way staffers, and a community Co-op member run this business. Students buy at cost, advertise, sell to their peers, set up a pleasing environment, and of course, make a profit. The students decide where these profits will be distributed. In the past the profits have gone to the Red Cross, Heifer International, communities in Africa, the Southern Homes in Philadelphia, and to the Henry School. The students enjoy selling to each other. They love the cheese bread and the pickles. More important, the buyers feel good about where their money is going. At the end of the school year Weavers Way gives a community service award (monetary) to two outstanding graduates that exemplify what the Marketplace stands for. This year's awards go to Tyra McCall and Devon Timmerman.

The Marketplace has been a great experience for our upper school students. If you want worthwhile experiences for your child, Henry is the place to be. We offer our students highly qualified teachers, rigorous academics, and loads of "extras." Our students go to operas, theater, and museums, even the Pennsylvania Ballet. Henry students always place in the finals for the citywide "24" contest, the Stock Market Game, and the Scripps Spelling Bee. We produced an original musical. Our two choirs have performed for the school and the community. The music program has turned out many talented musicians, who now play for orchestras and band in high schools and colleges. Our talented students have had the opportunity to enter and win many art contests. The track team won in the Penn Relays. As I am writing this, every classroom has two visitors from Lockheed Martin. It is Junior Achievement Day.

Charles W. Henry has always ranked in the very top in the Philadelphia School District. We have continually made AYP (Average Yearly Progress). There are currently 105 students in our Gifted Support Program. We have classes to meet the needs of many students. Discipline is always under control. Our students know that they are lucky to be in an environment where the staff cares. Most of our

Philadelphia's Parks Need You!

by Becki Brumbach

Do you want Parks reform? If so, please endorse the reform Resolution of the Philadelphia Parks Alliance. Endorse online at www.philaparks.org. In addition to your personal endorsement, please request the endorsement of your community organization, friends group, and place of business.

This resolution is the product of a project called Citizens for Better Parks, led by the Philadelphia Parks Alliance (PPA) and The Pennsylvania Horticultural Society (PHS). You can read our full report, Better Parks for a Better City, or a summary of the report at www.philaparks.org.

All resolutions are faxed to every member of City Council and Mayor Street. Our goal is to get thousands of endorsements from citizens and organizations representing every neighborhood in Philadelphia, so please endorse today

Board Business

(continued from page 4)

audit rather than a financial review for the current fiscal year ending 6/30/06, for the following reasons: because we switched to a new point-of-sales register/scanning system; we are using new accounting software; we have undergone our first member patronage rebate in many years; and because a full audit might be required by a commercial lender from whom we would seek funding for an expansion.

GM Review: The ad hoc GM Review Committee (Bob, Secretary Dorothy Guy, and At-large Director Jim Peightel) presented to the board, in executive session, a brief status report on the progress of the annual general manager performance evaluation, which will be submitted for approval at the April board meeting.

May 2006

Announcements: The ad hoc board Committee on Executive Limitations Policies has met and made progress in drafting policy language. • CBL 101, training for new board members, will take place July 22. • Glenn will be meeting with new board members for an orientation at the store on May 20 • The board endorsed East End Co-op's proposal for a national Co-op Discussion Course.

Election of New Board Officers: As per the revised bylaws, the board discussed who should be the new president and vice president of

(continued on page 8)

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Sustainable Business Conference

(continued from page 7)

add another 4,000 by 2010.

What's facing pharmacies: 11,000 independent pharmacies closed in the 1990s.

The Struggle

Port Townsend, WA, was one of the first communities to battle to save independent retailers. A beloved local video store was threatened by the arrival of Hollywood Video, which led to a temporary anti-chain store ordinance, but that law may not survive.

In Yelm, WA, some on city council tried to oppose a third Walmart. Walmart used its dollars to effectively silence and threaten the council.

Arcata, CA, home to the thriving Arcata Co-op, was one of the first towns to clamp down on chains with a ban on more than nine "formula" chain restaurants doing business in the town at any given time. Also in Arcata, even though Walmart spent \$750,000 dollars to pass a referendum changing zoning laws to benefit them, the resolution was resoundingly defeated.

In Flagstaff, AZ, Walmart ran an ad comparing the local government, which was attempting to put a limit on new retail construction of over 125,000 square feet, to Nazi book burners. There was a huge outcry; Walmart apologized, but they still triumphed in defeating the law.

In Durango, CO, there was so much animosity against Starbucks that the new location was vandalized. But the town's greatest fear was eventually realized: three Starbucks locations opened up at one sin-

gle intersection, threatening beloved independent coffee shops.

When the city of Austin, TX, gave Borders tax incentives to locate a superstore across the street from highly successful Waterloo Records and the Book People bookstore in Austin, these two businesses decided to respond productively by paying for a now famous study. The study demonstrated how local businesses benefit the local economy up to three and a half times as much as chains, whose money doesn't recycle locally, but tends to get siphoned off. Local businesses, on the other hand, tend to buy products and services from each other, keeping money in the community. Borders decided to forget putting its superstore in Austin. The independent record and bookstores are thriving.

When the local economy of Powell, WY, collapsed in the 1980s, the corporate chains fled. As one resident said, "Corporate America hung up on us." Instead of crying, and driving farther to go to a Walmart, Powell decided to open its own department store, The Merc. Residents bought in at \$500/share—and the store made money from day one.

Quotes from the Movie

"Big box stores and chain stores rob communities of money and soul."

"Because of the pressures of huge retail chains, businesses tightly woven into the fabric of the community are suddenly gone."

"The real vote today in America is with our dollars."

"The fight against large retailers is not a left or right issue, but a community issue."

(continued on page 8)

Resources

The Home Town Advantage: An e-mail newsletter

<http://www.newrules.org/retailbulletin.html>

The Institute for Local Self-Reliance publishes a free monthly e-mail newsletter reporting on efforts nationwide to stop chain store proliferation and support locally owned, independent retail businesses. About the newsletter, they say: "Learn about land use policies and other tools that can protect the character and vitality of your hometown. Find out how other communities are bucking the 'big box' retail trend and encouraging small-scale, homegrown businesses—and why this approach is proving far more beneficial to the local economy. Plus, news on e-commerce, independent business alliances, development subsidies, antitrust, and all the latest resources."

The Institute for Local Self-Reliance

<http://www.ilsr.org>

The Institute publishes a variety of on-line newsletters, websites, and print publications. Their main website, above, gives you access to a wide variety of resources related to supporting local, sustainable economies.

Independent America

http://www.independentamerica.net/main_movie.html

Filmmakers and journalists Hanson Hosein and Heather Hughes have a website where you can purchase the DVD, browse the network of organizations that have partnered with and supported the development of the film, learn how to host a screening party for the film, or visit their blog.

There is also one copy of the film available through the Co-op. Contact Glenn Bergman at gbergman@weaversway.coop for information on checking it out.

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Sustainable Business Conference

(continued from page 7)

The Woman Who Wrote the Book on Box Stores and How to Battle Them

On day two of the conference, the keynote speaker was Stacey Mitchell, senior researcher at the Institute for Local Self-Reliance. She lives, works, and buys locally in Portland, ME, and is author of two books on local self-reliance: *The Home Town Advantage: How To Defend Your Main Street Against Chain Stores ... and Why It Matters*, and *The Big Box Swindle*, coming out in September.

She had lots of great news on the local economic front. Here's some of what she reported:

Two hundred communities have blocked big box stores in their towns in the past few years.

Independent bookstores have stopped losing market share.

Independent Ace hardware stores are holding their own—as many are opening as are closing.

Independent pharmacies are on the rebound, too. There are more today than there were three years ago. And not only do they provide better service, they're also price competitive, due to the evolution of regional wholesale buying cooperatives.

The same good news applies to independent appliance dealers and music store owners.

Mitchell defined the impact of local businesses on the local economy, using data from a well-know study of the Andersonville neighborhood of Chicago. This study found that spending \$100 dollars in a local store generates \$68 of additional local economic activity, while \$100 in a chain only generates \$43.

The economy is not the only thing that benefits when local retailers thrive. Studies have found that communities with a local retail orientation have greater social and civic health than big-box-oriented communities. They have less poverty, less crime, and a lower infant mortality rate. People in such communities also volunteer more, are more active in their local schools, and have higher rates of voter turnout

And what about the environmental impact of big box shopping, asks Mitchell. Here are some facts:

There was a 40-percent increase in vehicle miles for shopping since 1990—that's 95 billion road miles added each year.

Big box retailers are also eating up land. The square foot of retail space per customer has increased in the past 15 years from 18 square feet to 38 square feet.

The solutions to promoting local economic activity? Miller says it's three-pronged:

1.) **Build awareness.** You must build public awareness of the true cost of big box corporate retailers on a community,

economically and otherwise, through ads, events, local business directories, buy-local campaigns, etc.

2.) **Change public policy.** Public policy is skewed against independent retailers now. States and cities give big box retailers tax breaks and more. We need to level the playing field, says Miller, by creating land use guidelines that support smaller scale, local businesses, and by establishing economic impact requirements in terms of not hurting local businesses, creating jobs, and increasing taxes.

3.) **Support local business development initiative.** These programs train and mentor new local businesses; provide low-cost, affordable start-up space for new businesses and business-incubator spaces in high traffic retail areas; support the creation of wholesale buyers cooperatives; and create ways that allow us to invest, literally, in local economies.

Board Business

(continued from page 6)

the Co-op. The duties and responsibilities of these positions were discussed, as well as the need for the board to accept responsibility and act as a whole in leadership of the Co-op. The board elected Stu Katz and Nancy Weinman as board president and vice-president, respectively.

Appointment of Afshin Kaighobady:

The board discussed the proposal of the leadership committee that Afshin Kaighobady be elected to fill the at-large vacancy created by Gloria Rohlfs's resignation. The board elected Afshin to the board of directors.

Common Market Proposal:

Glenn presented information about the new project to create a Common Market produce wholesaler and food co-op in the Strawberry Mansion/Brewerytown area of Philadelphia. Weavers Way has accepted the role of consultant to the project. More information is needed regarding liability issues for Weaver Way in the event that the terms of the funding grant are not met. Other questions about the proposal were also raised, including the level of community support. This project will

(continued on page 10)

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End of Suburbia: A Sobering Look at the End of Cheap Oil

by Larry Schofer

About 40 Weavers Way members turned out for a viewing of *The End of Suburbia: Oil Depletion and the Collapse of the American Dream*, a movie shown at the Lovett Library under the auspices of the Weavers Way Education Committee and the Delaware Valley chapter of the Planners Network.

The film is based on the premise that the world is running out of oil. All the people interviewed in the film stressed that this does not mean that there is oil today but won't be any tomorrow; it means that we have reached—or will soon reach—the point where it will become increasingly expensive and difficult to recover oil. The days of cheap oil are permanently over.

Our economy is based on oil, and the film looks at the growth of suburbia as symptomatic of the way the United States has blithely consumed oil—the wide-open spaces, the reliance on the auto, the destruction of public light-rail transit systems. And now suburbia's reign is at an end.

Many of those cited in the film are current authors or businesspeople active in the business of understanding oil, and the film captured a large range of voices bemoaning our present status and our unwillingness to admit it on a policy level. For some of the voices in the film, doomsday is already here.

All of this came as no surprise to the audience. The film was really preaching to the converted.

In the discussion afterwards, led by Weavers Way member Domenic Vitiello, founder of the Delaware Valley chapter of the Planners Network, and developer Sandy Wiggins, co-founder of the Delaware Valley Green Building Council, some in the audience shared their concerns about our reliance on wasteful energy practices. Others asked more specific questions not addressed in the film, such

as details on the possibility of alternative energy sources (other than hydrogen, which was dismissed in the film as of no promise at all), of how energy-neutral houses are built, and of specifics on geothermal energy.

Dom Vitiello picked up on the film's portrayal of the "new urbanism," a return to smaller houses, local shopping, and the use of public transportation. He pointed out that Mt. Airy, Chestnut Hill, Germantown, and parts of Roxborough have some of this character already. Sandy Wiggins discussed one project he is involved in regarding the building of energy-neutral houses (producing as much energy as they consume).

The film was long on horror stories and short on solutions, but this is obviously a topic of great interest to our community. Weavers Way manager Glenn Bergman has promised that Weavers Way will acquire a copy of the film for members to borrow.

Nonorganic Veggies: Bigger Not Better

courtesy of Organic Consumers Association

Just because they are bigger than they used to be, doesn't mean they're as nutritious. According to data collected by the USDA, nonorganic vegetables have fewer vitamins and minerals than they did 50 years ago.

On an overall scale of all produce tested, protein has declined by six percent, iron has declined 15 percent, vitamin C has dropped 20 percent, and riboflavin has fallen by 38 percent. An analysis of the nutritional drops was published in the *Journal of the American College of Nutrition* and suggests the loss is due to the increased cultivation of crops that were bred for high growth and production and not for nutritional value.

Points of Order: an Update on the Co-op's Committees Get Yourself an Education

by Scott Robinson

So you think you know something about something? Want to share? The Education Committee facilitates workshops and presentations on various topics of interest to Co-op members. These programs, which have proven to be very popular, have not been limited to food and cooking-related topics, as one might expect. Instead, they have covered a broad range of fields, both of a practical and a general interest nature. Offerings from the past year have included gardening with red worms, the all-raw diet, digital photography, and belly dancing.

The committee distributed evaluation forms at each event, including a survey about what additional topics are of interest for future programs. Some top areas are financial planning, music, dealing with pets, and raising children.

If you have some special expertise that you think may be of interest to Co-op members and which you would like to share, you can make your idea known to the committee by picking up a form near the checkout and filling it out.

The committee reviews the applications based on the following criteria:

- 1.) The workshop must be open to all Weavers Way members.
- 2.) The facilitator must be knowledgeable in the topic.
- 3.) The workshop may not be used for commercial purposes (e.g., no sales pitches).

"The task of the Education Commit-

tee of Weavers Way," says committee chairperson Larry Schofer, "is to add value for our members, for providing opportunities for the exchange of ideas and opportunities for our members." Not content to keep the opportunities strictly "in-house," the committee has also been presenting larger-scale events for the general public. In the past year, they have sponsored a talk on "Children of Hope: Orphans in Uganda," and a showing of the film *The End of Suburbia: Oil Depletion and the Collapse of the American Dream*. The committee is currently considering other events of this nature.

The committee also wishes to draw members' attention to the Weavers Way electronic bulletin board, "Common Threads." After a period of slow growth, Common Threads now carries listings of items for sale, exchanges of interest, and other topics; think of it as a cyber-equivalent to the bulletin board in the store stairway. Members can sign up on the Weavers Way website (www.weaversway.coop). There is no charge for this service. Those who'd like to get involved in the Education Committee's work can attend the next meeting, which will take place on Wednesday, June 21, 7:30 p.m., at 610 Carpenter Lane. Agenda items include the Weavers Way website, possibilities for public programs for the fall, a movie on local shopping and possible associated programs, a presentation on energy-neutral housing, and your suggestions.

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Gar Alperovitz*(continued from page 1)*

litical economy at the University of Maryland, a former Fellow at King's College, Cambridge University, Harvard's Institute of Politics, and a guest scholar at the Brookings Institution. He has authored numerous books, the most recent of which is *America Beyond Capitalism: Reclaiming Our Wealth, Our Liberty, and Our Democracy*.

Alperovitz began his talk by referring the audience to the website www.community-wealth.org as a resource for learning about "thousands of things that people are doing" to improve their communities and the larger world around us. He mentioned that the cooperative movement, of which Weavers Way is a part, is a vehicle by which "key ideas can be nurtured for what might become the next American transformation," admonishing his audience to envision the world the way we would like it to be, then to ask ourselves, "how will we get there?"

Calling himself an optimist but not a utopianist, he urged liberals to become part of a progressive movement working for positive, proactive change rather than a resistance movement focused on, for ex-

ample, getting President Bush out of office. He offered historical examples of radical change, citing how the restrictive political environment of 1950s McCarthyism gave way to radical political change in the 1960s.

He suggested that part of the radical change that needs to happen in this country is at the institutional level of ownership of capital, explaining that in the United States, the "top one percent of people has more income than the bottom 100 million people taken together, ... owning 49.7 percent of capital in the country." His response to this "medieval" imbalance of economic power is to focus on a radical decentralization of ownership, utilizing democratic decision-making and anchorage to community to create economic institutions that are worker-owned, community-owned, city-owned, and state-owned.

Alperovitz closed his presentation with a challenge to us: "get together and read and think about what to do," and devote at least one hour each week to this kind of thinking and community organizing, admonishing that the "problem is not the system, it's us—so rise to the challenge."

Visitor Fee*(continued from page 1)*

Charge as of July 1. This ten percent visitor's fee will apply to nonmembers (e.g., apples at \$1.19/lb. would become about \$1.30, which is more in line with the retail world).

Visitors will receive a temporary number that they can use, so we can keep track of the ten percent charge; if they join, we will provide them with a credit equal to the fees they have paid over the previous 60 days, and they can redeem that credit against their regular shopping as a member. This will encourage people to join and get this part of membership out of the way as quickly as possible.

We are working on having the register receipt state very clearly that there is a visitor's charge and how shoppers can avoid paying this charge—i.e., by joining.

Another group that we plan to charge are the "inactive members" who continue to shop at the Co-op even though their shopping privileges have been suspended. These are people who have not paid their dues or completed their work, even after repeated letters and calls from our membership director, Robin Cannicle. Too often we have left people on the "active" list, waiting for them to pay or come in and do their hours. After a certain amount of

time has passed from the dates of renewal, Robin will move these households to inactive and the visitor's fee will automatically be added onto the bottom of their bill.

I have not added these fees to upset anyone, but to make people aware of the fact that there is a savings to them when they join and are in good standing, and that much of these savings are the result of our members' hard work and financial commitment. I want members and visitors to understand there is a true cost to the Co-op to stock shelves to meet the demand of the nonmembers who shop and test us out, or just continue to come in and shop without joining.

People have warned me that some members will let their memberships lapse and just take the visitor fee. I hope this does not happen, but if it does, I do hope that they will one day join again as members. This is more favorable than telling people they simply "can no longer shop at the Co-op."

I am confident that most households will not even know that this charge is taking place, and that visitors will better understand the economics of working and dues to our business and join us that much sooner. I look forward to your feedback and will keep you informed as we move forward.

Membership Meeting*(continued from page 1)*

such as mentions of Weavers Way on Oprah and in *Philadelphia Weekly*. He also noted updates in the Co-op's point of sale and telephone systems. Further, he reported on the Co-op's involvement with the marketplace at Henry School and Wissahickon Charter School, and that recently Co-op members had planted trees in the area around the Co-op.

Other new developments at the Co-op include the distribution of patronage rebates, overhauling of the website, and establishment of a rideshare program. The Co-op is also working on an "Eco-Buy" labeling project, and is looking into increasing its inventory of local products.

Bergman thanked Jon McGoran for his work with the *Shuttle*, including plans to publish monthly beginning in the new year. Projects in the works include: a feasibility study of the membership database; looking into making it possible to sign up for hours from home; deciding what to do with 555 Carpenter Lane; discussing whether to open an East Falls co-op, and the possibility of starting a non-profit community fund.

Other good news Glenn reported include Weavers Way providing the food concession at the Pastorius Park Concerts this summer and a new mural to be painted at the Co-op this summer.

The Member Survey Report has been completed, and copies of it were available at the meeting. If you would like to see the report, visit the Weavers Way website at www.weaversway.coop and click on the link for "Member Survey Results."

Board Business*(continued from page 8)*

be discussed further at the June board meeting.

Review of Membership Meeting: The board recognized that after hearing Gar Alperovitz's moving presentation, members may be interested in meeting to further discuss some of his ideas. The Co-op would like to offer an opportunity for this kind of gathering, so Josh Giblin will post a sheet at the front registers, asking interested members to sign up.

Changes to Board Calendar: The board decided to reduce the number of meetings of the board of directors from 12 to 10 per year. This is in keeping with the board's focus on long-term ends and member interests, and in recognition that meetings were increased from 10 to 12 per year in order to cope with the financial crisis of 2003. Mini board retreats may be scheduled for the months when no meeting is held. January and September are the months most likely to be eliminated from the meetings schedule.

Appointment of the Grievance Committee Chair: The board reappointed Len Rieser as the chair of the Grievance Committee.

Preliminary Budget Review: Glenn presented his preliminary budget for the fiscal year beginning 7/1/06. The budget calls for a 5.8 percent increase in sales. Higher costs

(continued on page 14)

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President's Report

(continued from page 1)

ond store. But I think we should strive for more than 62-percent support. We will need to have much more discussion and education before we actually commit to a second store. By the way, we should pause to acknowledge the hard work of the Member Survey Committee. Thanks go to committee chair Jackie Winterbottom, and to committee members Glenn Bergman, Sukey Blanc, Robin Cannicle, Chris Jacobs, Ted Reed, and Gloria Rohlfs.

I want to speak briefly now to those among us who have doubts about the merits of expansion. And I'll begin by encouraging doubts. Skepticism is healthy. It is an important ingredient of a healthy democracy. I think the biggest doubt regarding our expansion is whether or not it will change our cultural identity. Will growth change our values to those closer to private for-profit corporations whose principle goal is to make more money? Experience shows that this is not true—or at least that it need not be true. Many of us have visited co-ops in other cities—some much bigger than Weavers Way. And some of us have had the good fortune to have attended national conferences of food co-ops. We have seen that the values of community and cooperation, of sustainable agriculture and environmental responsibility, are shared widely.

Weavers Way needs to grow for two reasons. First, even though we're a co-op, we live in the same economic system as traditional private for-profit businesses, and consequently, we are subject to many of the same economic pressures, such as the need to increase income to cover rising costs for things like electricity, heat, and health insurance for our employees. Even though we are prosperous now, there are clear limits to our growth potential at the corner of Greene and Carpenter. Second, and more important in my mind, is the transforming power of a community co-op and the importance of spreading this to other communities in

Philadelphia. This is Gar's message.

I am also happy to report that our campaign to strengthen our board through vigorous recruitment and education has been successful. Our heartfelt thanks should go to those exiting board members who have generously given their time and service. There are three directors stepping down tonight: Staff Director Steve Hebden, At-large Director Joe Sullivan, and Vice President Sylvia Carter. Thanks also go to the five current Directors who will be continuing to devote their time and efforts on the board: At-large Directors Stu Katz and Jim Peightel, Staff Director Lou Dobkin, Treasurer Susan Beetle, and Secretary Dorothy Guy. And we should also express our gratitude to the four new directors who are stepping up tonight to carry on the good work that has kept our co-op alive and well: At-large Directors Chris Hill, Nancy Weinman, and Rick Sauer, and Staff Director Josh Giblin.

On a personal note, I will be stepping down as president of Weavers Way—not tonight, but in three days at the May 2 board meeting. Last fall we changed the bylaws to provide for a new method of selecting officers—by board election at the first board meeting following the spring elections. We have gone through a lot during the last four years. I'm relieved to be able to say that not only is Weavers Way still here, but that it's poised to become a national model of cooperative business enterprise and more.

Which way is Weavers Way? Weavers Way is a path to a better world.

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Mosaic Honors 25 Years of Learning

by Mike Dunn

A vibrant new mosaic on the front wall of the Lovett Public Library celebrates 25 years of the Mt. Airy Learning Tree (MALT).

"We wanted to do something for the community in recognition of MALT's 25th anniversary," said longtime board member Bill Ewing. "We had noticed that this wall was pretty bare, that it was easily visible from (Germantown) Avenue, in a central location in Mt. Airy."

After months of planning and fundraising, more than 100 MALT members and supporters turned out on May 13 as the mosaic was unveiled.

The mosaic depicts a lush tree and the Gordon Parks quotation, "Everything you need to know you can learn under this tree." Parks' novel *The Learning Tree* was the inspiration for MALT.

"We thought it would be fun to express in the community, visually, the value of the Learning Tree and the value of the neighborhood," said Susan Beetle, a MALT board member since its inception and Weavers Way's treasurer.

The mosaic was created by local artist Jessica Gorlin Liddell of Tesserae Studio. Many of the tiles were handmade by volunteers. "The leaves were formed by



PHOTO BY MIKE DUNN

ON HAND TO CELEBRATE THE UNVEILING WERE (FROM LEFT TO RIGHT) A WHOLE BUNCH OF PEOPLE.

hand, as were the tree trunk tiles," said Gorlin Liddell. "It adds a lot of texture."

Historical names appear at the roots of the tree and traditional patterns surround the entire image. "The border is the fabric of the community, which is diverse," Beetle said. Names of supporters and contributors are also featured, including Weavers Way.

So far \$32,000 of the \$36,000 cost has been raised. "We'd love to have the tail end of this paid off by the end of the year," said MALT executive director Jonna Taylor. If you want to contribute, call MALT at 215-843-6333.

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Controversy and Confusion Over Organic Dairies

by Cristina Adams

Question: When is milk organic?

Answer: When the cows providing it have been raised on organic feed, allowed to graze in green pastures, and given enough indoor personal space during the confining winter months.

Question: So when is milk not organic?

Well, the answer to that question depends on whom you ask. In fact, the very question of what constitutes "organic dairy" is at the center of a national flap that's starting to feel more like an episode of Star Wars. Just substitute fat-cat corporations for the Evil Empire, organic dairy farmers and watchdog groups for The Rebels, throw in mushy government standards that are rife with loopholes, and you've got a dramatic full-length feature.

What's all the fuss about?

It all began in 2002, when the U.S. Department of Agriculture put standards into place to govern the definition of certified organic dairy products. But standards, in this case, have been a moving

target. Since then, questions have arisen over whether or not milk from factory-type farms should be certified as organic.

On the one hand, organic dairy farmers want to maintain a high standard of organic purity on their farms; on the other, big corporations increasingly want a bigger slice of the rich organic pie. But at what price?

Horizon Organic, a subsidiary of Dean Foods, and Aurora Organic, which supplies private brand-name organic milk to national chains like Safeway, Costco, and Giant, have been the catalysts for the current dispute over the definition of organic dairy products.

Critics contend that these dairy giants are violating organic standards by purchasing most of their milk from large feedlot dairies, where the cows aren't given enough "grass time."

The Cornucopia Institute, a Wisconsin-based farm policy research group, recently published its own Organic Dairy Brand Ratings Scorecard. Part of a larger report, the Scorecard rates 68 different organic dairy name brands and private labels. Both Horizon and Aurora, which were designated as ethically challenged, achieved the lowest score possible: a single cow.

A new statement by the National Organic Standards Board (NOSB), which is made up of representatives of the organics industry, has been posted for public comment. It suggests that pasture access guidelines require one of two things: that at least 30 percent of an organic dairy cow's dry food intake over 120 days be

from pasture grazing; or those requirements can be determined by regional soil standards already set by the National Resources Conservation Service.

National Organic Program (NOP) guidelines say livestock must have access to outdoors, direct sunlight, and other conditions "suitable to the species, its stage of production, the climate and environment." The guidelines also require that cows have "access to pasture for ruminants." But the program doesn't specify how much pastureland is needed for how many animals, or how long cows should be in a pasture. At best, the guidelines are fuzzy.

Moreover, watchdog groups also charge that those feedlot dairies routinely import calves from conventional farms, where they may have been weaned on blood plasma, fed nonorganic feed, and treated with antibiotics. Conversion of nonorganic animals into an organic herd isn't a no-no under the current USDA rules. Indeed, according to industry sources, the current rules fail "to clearly prohibit certified (organic) dairy operations from continually importing conventionally raised replacement animals and transitioning them to organic management."

Organic dairy producers like the Northeast Organic Dairy Producers Alliance (NODPA) don't like that a bit. The NODPA, along with other organic dairy producers around the country, are calling for a ban on continuous conversion of nonorganic animals into a herd that has

already been certified organic. Never mind that when consumers purchase a gallon of organic milk, they like to think that's exactly what they're paying for.

"Many stores, especially big box stores, are scrambling to sell more products with the organic label as consumer demand for these products increases," says Ronnie Cummins, executive director of the Washington, DC-based Organic Consumers Association (OCA). "Instead of stocking more high-quality organic products, these industrial farms and retail giants are selling the public low-quality products."

Mark Kassel of the Cornucopia Institute agrees, pointing out that "bringing in non-organic animals is an unethical management practice that violates the trust of consumers."

Most fights are either about money or love. In the case of organic milk, it's all about the money, honey.

Organic food sales in the U.S. are big business and getting bigger. According to the Organic Trade Association's latest survey, between 1997 and 2003, organic food sales rose at an average rate of 19.5 percent. Not surprisingly, organic dairy accounted for a sizable chunk of that growth; sales of organic dairy increased by over 22 percent every year during that same period to \$1.4 billion. Today, the market for organic food is worth a whopping \$15 billion. Together, Horizon Organic and Aurora Organic now control nearly 65 percent of the organic dairy

(continued on page 17)

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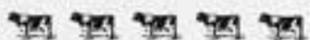
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Fluid milk products (raw) • Pennsylvania • 1200

OAK GROVE ORGANICS • Carthage, IL
Fluid milk prod. (Cheese, butter) Chicago/IL IL • 1200

ORGANIC PASTURES DAIRY CO • Fresno, CA
Fluid milk products (raw)
California or sold as pet food • 1200

RADIANCE DAIRY • Fairfield, IA
Fluid milk products • Fairfield, Iowa • 1200

BUTTERWORKS FARM • Westfield, VT
Yogurt • East Coast • 1190

CRYSTAL BALL FARMS • Osceola, WI
Fluid milk products • Minnesota/Wisconsin • 1190

SEVEN STARS • Phoenixville, PA
Yogurt • East Coast / Midwest • 1190

HAILS FAMILY FARM • Wyakoning, PA
Cow and goat milk, cheese, yogurt, kefir
East Coast • 1185

CEDAR SUMMIT DAIRY • New Prague, MN
Fluid milk/yogurt/ice cream • Minnesota • 1180

PASTURELAND • Dodge Center, MN
Cheese, butter (seasonal prod.) • Midwest • 1170

TRADERS POINT FARMS • Zionsville, IN
Fluid milk/yogurt • Indiana/Illinois • 1170

STRAFFORD ORGANIC CREAMERY • Stratford, VT
Fluid milk products • E. New Hampshire • 1165

BUTTERNUT FARMS • Gilbertsville, NY
Cheese • Nationwide • 1155

CASTLE ROCK FARMS • Osseo, WI
Fluid milk products • Wisc., Minn., IL • 1150

ST. JOHN'S ORGANIC FARM • Emmett, ID
Fluid milk products (not homogenized) • Idaho • 1150



ORGANIC CHOICE • Prescott, WI
Wholesale milk, cheese • Nationwide • 1135

ORGANIC VALLEY (CROPP) • La Farge, WI
Full line dairy • Nationwide • 1135

WISCONSIN ORGANICS • Thorp, WI
Fluid, cheese, butter • Midwest, plus • 1130

CEDAR GROVE CHEESE • Plain, WI
Cheese • Nationwide • 1125

HELIOS
Kefir • Nationwide • 1105

AMISH COUNTRY FARMS • Totowa, NJ
Fluid milk products • Nationwide • 1100

JULIE'S (OREGON ICE CREAM) • Eugene, OR
Ice cream • Nationwide • 1100

NANCY'S (SPRINGFIELD CREAMERY) • Eugene, OR
Yogurt/sour cream, cream & cottage cheese
Nationwide • 1090

SIBBY FARM • Westby, WI
Ice cream • Midwest • 1095

NATURAL BY NATURE • West Grove, PA
Fluid, whip cream, • East Coast, Nationwide • 1085

HUMBOLDT CREAMERY • Fortuna, CA
Ice cream, powder • Nationwide • 1075

FARMERS ALL NATURAL CREAMERY • Weirman, IA
Fluid milk products, cheese • Midwest, Atlanta • 1045

CLOVER STORENETTA • Petaluma, CA
Fluid milk products • California • 1040

NATURALLY IOWA • Clarinda, IA
Milk, ice cream • Midwest • 1035

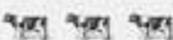
STONYFIELD (yogurt) • Londonderry, NH
Yogurt • Nationwide • 1030

WALLABY YOGURT • Napa, CA
Yogurt, ice cream • Nationwide • 1025

STRAUS FAMILY CREAMERY • Marshall, CA
Full line dairy, ice cream, yogurt • Calif • 1010

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Prairie Du Sac, WI
Wholesale milk • Nationwide • 1005

NATURAL CHOICE • Oxford, CA
Ice cream • Nationwide • 965



STONYFIELD (milk) HOOD • Boston, MA
Fluid milk products • Eastern half US • 345

BEN AND JERRY'S • South Burlington, VT
Ice cream • Nationwide • 560

PRIVATE-LABEL
(Good, but questionable long-term
commitment to organics.) Note: information
based on "industry sources" no private-label
supplier participated in the study.

HARRIS TEETER
Fluid milk products • Unknown • 0

HEAVENLY ORGANICS, INC
Sweetened condensed milk • Nationwide • 0

HVVEE
Fluid milk products • Unknown • 0

KROGER (NATURALLY PREFERRED)
Fluid milk products • Unknown • 0

STOP & SHOP (NATURES PROMISE)
Fluid milk products • Unknown • 0

WAKEFERN/SHOPRITE
Fluid milk products • Unknown • 0

WHOLE FOODS MARKETS (365 ORGANIC)
Fluid milk products • Nationwide • 0



PRIVATE-LABEL
(Some or all factory-farm milk or unknown
source, but better than conventional.) Note:
information based on "industry sources" no
private-label supplier participated in the study.

COSTCO (HIGH MEADOWS-AURORA)
Butter • Nationwide • 0

COSTCO (KIRKLAND SIGNATURE)
Fluid milk products • Nationwide • 0

GIANT (NATURES PROMISE)
Fluid milk products • Unknown • 0

HAGGENS (FULL CIRCLE)
Fluid milk products • Unknown • 0

INGLES MARKETS
Fluid milk products • Unknown • 0

SAFeway (O - ORGANICS)
Fluid milk products • Unknown • 0

TOPCO (FULL CIRCLE)
Fluid milk products • Unknown • 0

TOPS (NATURES PROMISE)
Fluid milk products • Unknown • 0

TRADER JOE'S
Fluid milk products • Nationwide • 0

UNFI (WOODSTOCK)
Fluid milk products • Nationwide • 0

WILD OATS
Fluid milk products • Nationwide • 0



BRAND-NAME
(Ethically Challenged.) Most produce or purchase
factory-farm milk, none were open enough to
participate in this study.

ALTA DEANA (DEAN FOODS) • Dallas, TX (Calif)
managed by Dean. • West Coast • 0

AURORA ORGANIC DAIRY • Boulder, CO
Largest conventional/organic factory-farm operator
Largest Private label manufacturer • Nationwide • 0

BACK TO NATURE (KRAFT) • Glenview, IL
Cheese • Nationwide • 0

DCI CHEESE • Sun Prairie, WI
Cheese • Unknown • 0

GOOD HEART ORGANICS (Rockview) • Downey, CA
Fluid milk products • California • 0

HORIZON (DEAN FOODS) • Dallas, TX
\$11 billion—the nation's largest conventional
& organic milk marketer. Owns 4000 cow "farms".
Nationwide • 0

LIFEWAY • Morton Grove, IL
Kefir • Nationwide • 0

ORGANIC COW (DEAN FOODS) • Dallas, TX
(West Coast)
Purchased by Horizon, then Dean Foods. Organic
Cow is a brand managed by Dean. • East Coast • 0

STREMICKS (HERITAGE-FOODS) • Santa Ana, CA
Supplied by factory farm under investigation. Farm
paid \$300,000 settlement for abusing workers.
West Coast • 0

THREE CREEK GOODS • Mountlake Terrace, WA
Yogurt • Nationwide • 0

WHOLESOME VALLEY (GALAXY FOODS)
Orlando, FL. Cheese/processed cheese
Nationwide • 0



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4 Cow Rating (Excellent)
3 Cow Rating (Very Good)
2 Cow Rating (Good)
1 Cow Rating (Some or all factory farm. Still better than conventional.)

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Consumers who want more information on how their favorite organic brands fared on The Cornucopia Institute's survey can find details at www.cornucopia.org.

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Unknown Super Foods: Cacao & Goji Berries

by Sara Lomax-Reese

Did you know that raw chocolate is the number one antioxidant food in the world? And Goji Berries, a sweet, red, raisin-like dried fruit, is the number one source of beta-carotene? So says raw food expert David Wolfe, author of three highly acclaimed books focused on nutrition—*Eating for Beauty*, *The Sunfood Diet Success System*, and *Naked Chocolate*. According to Wolfe, combining these two super foods in teas, smoothies, or by the handful as a snack, are essential ingredients for optimal health. Nestled discreetly on the upper shelves of the Co-op, near the pasta section, these two largely unknown super foods are worth a try.

“Goji berries are the number one food in Chinese Medicine,” Wolfe says. “The entire sophisticated Chinese medicinal world is encoded in it.” And according to Wolfe, it is known to increase the production of human growth hormone, one of the great longevity enhancers.

Just check out the claims on a package of Goji Berries. A handful contains:

Over 20 trace minerals (including calcium, iron, germanium, phosphorus, zinc, etc.)

More protein than whole wheat bread
More beta-carotene than carrots.

As for raw chocolate, also known by its real name, cacao (pronounced ka-cow), Wolfe’s claims are equally dazzling. By eating this bitter, crunchy nut, you are getting 20 times more antioxidants than red wine, 30 times more than green tea, and 15 times more than blueberries.

His website, rawfoods.com, states: “Cacao beans contain over 300 chemically identifiable compounds making it one of the most complex food substances on Earth.”



PHOTO BY JONATHAN MCCOON

While chocolate has gotten a lot of positive press lately, don’t be fooled. Eating a hand full of Hershey’s kisses or a chocolate coated Snickers bar will not deliver any of the healing benefits of raw chocolate. In fact, if you read the label of a typical candy bar you’ll be hard-pressed to find real chocolate as one of its main ingredients. To be sure you’re eating healthy chocolate, according to integrative health guru Dr. Andrew Weil, the first ingredient should be “organic cocoa liquor or organic cocoa.” If not, keep shopping.

So if you’re looking to expand your kitchen pharmacy, give Goji Berries and raw chocolate a try. You’ll be glad you did.

For more information, e-mail Sara Lomax-Reese at slr@healthquestmag.com. Sara Lomax-Reese is the host/producer of a weekly health and nutrition radio show called *HealthQuest Live* on WURD-900 AM. She is currently studying at the Institute for Integrative Nutrition to be a certified

Board Business

(continued from page 10)

are anticipated in personnel, as a few new positions are being created and management is planning increases in medical, dental, short-term disability, and life insurance benefits. It was noted that the board has agreed to stop approving budgets in lieu of requiring compliance with policies restricting certain financial conditions, protection of assets, and achieving board-mandated ends through a multi-year strategic plan.

Andi Sheaffer Probation Violation Hearing: Stu will ask Susan to attend the hearing regarding Andi’s violation of her probation due to her refusal to meet with Co-op representatives as per her agreement with the District Attorney’s Office. The hearing was scheduled for May 17, 2006.

Looking for Online Health Information You Can Trust?

If you’re looking for a website you can trust for healthy products, services, and information, check out mercola.com. Created by Joseph Mercola, M.D., a Chicago-based physician, Dr. Mercola prides himself on providing health information untainted by big pharmaceutical, food, and other corporate advertisers. His goal is to be the “WebMD” for health-conscious consumers looking for alternatives to the pharmaceutical-dominated health care system. While it is not currently as comprehensive as WebMD, it is a great resource for information about natural healing options.

~ Sara Lomax-Reese

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Weavers Way Financial Picture

by Lou Dobkin

This quarter was solid, if not spectacular.

The net income for the quarter ending March 31 was \$75,594 on sales of \$1,562,559, compared to \$58,261 on \$1,413,099 for the same quarter last year. This represents a sales increase for comparable quarters of 10.5%. The profit increase is masked by extraordinary and nonrecurring items in this quarter, to make the quarter-over-quarter increase in the bottom line 29.75%.

The operating income (from actual store activities) in the quarter ended March 31, 2006 was \$46,526 vs. \$44,443 in March 31, 2005.

Total sales increased 7.7%, which was 1% better than budget. Margins for the year now stand at 33.82%, compared to 32.80% from last year and this year's budgeted margin of 33.23%. We believe that most of this improvement continues to be a result of the implementation of the point of sale (POS) system. Personnel costs are 10.9% greater than last year, but still 0.9% below budget.

Some unusual items this quarter include the extraordinarily high inventory, a record, eye-popping \$303,578. Part of the explanation for this is that the last day of the quarter was a Friday, when we stock up on deliveries for the weekend, but haven't yet had a chance to sell it.

But mainly we just had a lot of stuff. This large inventory made our annualized inventory turnover go from an average 17 for the last three quarters to 15.5 this quarter. Also, cash has continued to rise in anticipation of expansion plans (not yet set in concrete or even in reasonably firm soil). With this increase in cash, we have managed to take advantage of the increase in short term interest rates and are 88% over budget in interest income.

The dramatic rise in energy costs is starting to show up in a number of ways. Of course, energy costs always impact other costs and food inflation is 3.1% over this 12-month period. Increased energy costs have affected us in other ways, as well. Utilities are 31% over budget for this quarter and 5.8% over budget for the year. Merchandise expenses (which include plastic and paper bags) are 28.3% over budget for the quarter and 18.6% over budget for the year. Truck expenses are 13.7% over budget for the year.

Cheers and Jeers from your favorite ratios.

Jeers. While better than last quarter, the much watched "labor as a percent of sales" is 24.22%. The standard for co-ops of our size is 23.07% to 24.81%. The figure for last year at this time was 23.52%. "Sales to total assets" (a comprehensive measure of asset utilization) dipped to 3.55 from 3.63 last quarter and 3.67 last year.

Cheers. Gross margin is now at 33.82% vs. 32.80% last year. Liquidity measures continue to improve—the "quick ratio," which is cash assets over current liabilities, increased to 1.29 compared to .99 this quarter last year and 1.22 the previous quarter of this year. The standard for co-ops our size is .5 to 1.0. This always makes me happy; as finance manager, it's nice to know that you can make payroll.

Balance Sheet				
	March 31, 2006	%	March 31, 2005	%
Assets				
Current Assets (ex Inventory & Cash)	40,640	2.33%	46,558	2.97%
Cash	436,592	25.07%	349,925	22.36%
Inventory	303,578	17.43%	239,598	15.31%
Fixed Assets	906,078	52.02%	840,130	53.67%
Other Assets	54,950	3.15%	89,092	5.69%
Total Assets	1,741,839	100.00%	1,565,303	100.00%
Liabilities & Equity				
Current Liabilities (ex Accounts Payable)	140,016	8.04%	203,716	13.01%
Accounts Payable	230,296	13.22%	194,937	12.45%
Long Term Liabilities	349,813	20.08%	342,746	21.90%
Total Liabilities	720,126	41.34%	741,399	47.36%
Member Equity	472,449	27.12%	406,638	25.98%
Retained Earnings	549,264	31.53%	417,265	26.66%
Total Equity	1,021,713	58.66%	823,903	52.64%
Total Liabilities and Equity	1,741,839	100.00%	1,565,302	100.00%
Income Statement				
Sales	4,636,545	100.00%	4,304,418	100.00%
Cost of Goods Sold	3,068,670	66.18%	2,892,680	67.20%
Gross Profit Margin	1,567,874	33.82%	1,411,738	32.80%
Expenses				
Personnel	1,130,745	24.39%	1,013,607	23.55%
Occupancy	106,368	2.29%	100,924	2.34%
Depreciation & Amortization	43,565	0.94%	31,672	0.74%
Operating Expenses	47,945	1.03%	44,330	1.03%
Administrative Expenses	83,431	1.80%	65,721	1.53%
Governance Expense	12,181	0.26%	1,592	0.04%
Promotional Expense	33,433	0.72%	33,577	0.78%
Total Operating Expense	1,457,667	31.44%	1,291,423	30.00%
Operating Profit	110,207	2.38%	120,315	2.80%
Other Income	88,094	1.90%	37,884	0.88%
Other Expense	16,365	0.35%	12,640	0.29%
Total Other Income & Expense	71,729	1.55%	25,244	0.59%
Net Income	181,936	3.92%	145,559	3.38%

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Weavers Way's Response to Horizon Boycott

We chose Organic Valley over Dean where possible because Organic Valley is a producer's co-op, and Horizon is owned by Dean Foods, a Fortune 500 company (#216), and our nation's largest milk company. Dean owns many brands, including some we sell, White Wave and Silk. We stock Silk because it is so popular. Typical for the natural foods industry, there is no clear cut way to decide whether supporting Dean is more helpful or more harmful to us overall. One could argue Dean should get credit for getting an organic soymilk into the mainstream, thereby improving many people's health and creating a demand for organic soybeans. Then there is the view that Dean has also done lots of harm with their other non-natural brands, and that they are compromising organic standards, and they have popularized a soymilk that requires energy to keep it refrigerated instead of a shelf-stable product. Some co-ops won't carry any Dean brands. Our co-op does not have an official policy on Dean; our buyers use their judgment to balance our mission statement and product philosophy statement to decide what will best serve our members.

Milk Controversy

(continued from page 12)

market nationwide.

Faced with competition from colossal cash cows, what's a small organic dairy farmer to do? For one thing, they can demand grazing standards that can be enforced, and that means closing the current loopholes. Having enforceable standards in place can protect the industry from corporate players and their mega herds. At the same time, those farmers are warning that big dairies, thanks to their sheer size and scale, can lowball prices, thereby undercutting smaller dairies and co-operatives and putting their livelihoods at risk.

Not happy to wait for the USDA to get its act together, some folks have decided to tackle the issue the old-fashioned way:

hit them where it hurts. In early May, nearly a dozen co-ops across the country announced a boycott of Horizon products. Co-ops from Boulder, CO to Minneapolis, MN dumped Horizon from their shelves.

"Financially, it's a drop in the hat for them," says Amy Wyatt, assistant general manager at the Boulder Co-op, referring to the boycott's impact on Horizon. "But we wouldn't be doing this if we didn't feel it was sending a really clear message."

The message must be loud and clear, because even Whole Foods, the organic world's answer to Safeway, has weighed in on the controversy. In May, the country's largest organic supermarket chain announced it would replace gallons of Horizon milk with its own "365" private-label brand. Surely, that's gotta hurt.

Co-op Farm Blooms with Lots of Help



PHOTOS BY EMILY NEUMAN

KAREN STEVENS' FOURTH GRADE CLASS (ABOVE, R-L) MADE TWO SPRING VISITS TO THE FARM, TENDING THE GARLIC THAT THEY PLANTED LAST OCTOBER AND PLANTING GOURDS AND "BABY BEAR" PUMPKINS, WHICH NEXT YEAR'S SCHOOL GROUP WILL HARVEST IN THE FALL FOR SALE AT THE CO-OP. SIXTH GRADERS FROM WISSAHICKON CHARTER SCHOOL (RIGHT) TRANSPLANTED TOMATO SEEDLINGS THAT THEY HAD GROWN IN THEIR CLASSROOM. THEY ALSO PLANTED RHUBARB AND FLOWERS. WE LOOK FORWARD TO WORKING WITH WCS AGAIN NEXT YEAR. WE'VE HAD LOTS OF GREAT HELP FROM VOLUNTEERS THIS SPRING: GROWING SEEDLINGS, PLANTING OUR CROPS, HAULING MANURE, BUILDING THE SHED AND FENCE, AND WORKING WITH THE SCHOOL KIDS WHO VISIT ON FIELD TRIPS. OUR FARM IS REALLY LOOKING GOOD!



~ Emily Neuman

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Feral Cats Of Valley Green Inn Need Barn Homes

By Brenda Malinics

Readers who walk in the Wissahickon near the Valley Green Inn may have noticed the increase in the cat population around this bucolic historic structure. Nine years ago, the feral colony there numbered in the double digits and it has remained stable with about two cats residing as mousers for the last several years. The reduction in cats in 1997 was accomplished by Carole Anne Hensley, from Erdenheim, who has a pet sitting business. She trapped the cats and placed them with Cat Park Rescue after learning that the new management was going to eliminate the colony.

Her rescue attention turned to other colonies in need, until she was called recently by two concerned ladies, Joan, the feeder, and Elaine Stewart, a member of a newly formed nonprofit group called Animal Rescue Network. The organization of this group was spearheaded by Co-op member Jessie Morgan in September, 2006 when she placed a notice in *The Shuttle* asking for a meeting of anyone who wanted to be involved in starting an animal rescue group. (More on that group and another facility at the end of this article.)

Last summer at Valley Green, a female gray and white Manx cat (no tail) appeared and gave birth to several beautiful kittens. Within three months, she was pregnant again, and gave birth to three more kittens. The colony was increasing

rapidly by the time CaroleAnne was contacted.

Elaine Stewart offered to take the youngest kittens if CaroleAnne would do the trapping of the cats. I offered to help trap but we had no long-term holding site. Cat Park Rescue, who had sheltered the cats from the previous Valley Green colony, would not be available to take these cats and kittens. I asked another friend to orchestrate the search for barn homes because that task was so time-consuming, yet critically important.

The first week of trapping, four cats were caught in humane traps that would not harm the cats. All three of the females who were caught were pregnant. Two were spayed at Caring for Cats, a cats-only practice in Manayunk, but one was too pregnant to undergo surgery and was taken in by Colleen Weigt of Castaway Paws & Claws in Royersford. That mom cat gave birth to five kittens within two weeks. The young grey and white male was castrated and released back at the restaurant site at the manager's request. In the ensuing weeks of hauling traps and food into the woods, waiting and watching the traps in the cold, in the rain, and at night, several other felines were caught. There was an old beaten-up orange tom, and two of the youngest kittens (now residing with Elaine Stewart, who is working to domesticate them). The first litter from the fall of 2005 was approximately

eight months old and ready to breed, as were the youngest ones who were reaching four months.

Barn or home placements are desperately needed for the adults and kittens from the Valley Green Restaurant colony. If you've ever eaten at the restaurant, you've probably seen some of these beautiful cats. Some are long-hair and some are Manx cats (no tails) who are now anxiously waiting for release into someone's home or barn. Despite flyers and phone calls to no less than 50 barns, there have been no offers for placement.

The adult ferals, who will make excellent mousers, will need a site and person willing to keep the relocated cat in a cage for the first three weeks while adjusting to the sounds and smells of the new environment. (Otherwise a displaced cat will simply run away and be lost in unknown territory.) The cage would have to be cleaned and the cat fed and watered daily. Thereafter, the cat would need to be fed in the barn throughout the course of its life, and vet care provided when necessary. All the adult cats for adoption will have been spayed/neutered, tested, and vaccinated. The holding cages will be retrieved after the release, and support will be provided for questions/problems.

The kittens born at Castaway Paws & Claws are domesticated and will become loyal house pets/friends. We are looking for indoor homes for these kittens and they must be spayed/neutered.

If you are interested in adopting any

of these cats, please call CaroleAnne at 215-233-1826 or 215-836-2738. You can also call Martina at 610-359-9839 or me at 215-482-4356 or 215-707-7652. Donations toward the spay/neutering and care of these cats can be sent to: CaroleAnne Hensley, 13 Whitmarsh Avenue, Erdenheim, PA 19038. The donations will be divided among the groups who are assisting with caring for these cats until they find permanent homes.

Animal Rescue Network

About 12 animal lovers, many of whom were already doing rescue, responded to Jessie Morgan's invitation that appeared in *The Shuttle*. The core group are Weavers Way members and they still meet on the first Tuesday of the month at 7 p.m. in the Weavers Way offices next to the Pet Store. By combining their efforts and resources, they hope to provide more help to area animals and to assist the thousands of animals who die annually from disease, starvation, traffic, and abuse by rescuing, neutering, and placing them in loving homes. They focus on the animals that never make it to local animal shelters. Note: of the 150 dogs and cats that are surrendered daily to shelters, 90% are euthanized.

Contact Elaine Stewart at 215-848-5570, 12 W. Willow Grove Avenue, P. O. Box 168, Philadelphia, PA 19118, or e-mail at anresnet9@verizon.net.

The Animal Rescue Network is still

(continued on page 19)

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Valley Green Cats

(continued from page 18)

working out some of their organizational details and ask for patience if you have trouble contacting them.

Castaways Paws & Claws

This nonprofit, no-kill shelter in Royersford is run by Colleen Weigt and is a "hand-to-mouth" operation that has little financial support, but lots of homeless cats, many of whom were once feral and are often "dropped off" by the roadside.

Colleen can use financial help, in-kind donations, and volunteers. Soon after we brought the pregnant cat who delivered five kittens, Colleen had kittens born every night for seven straight nights. She is caring for approximately 60 adult cats and kittens.

Donations can be sent to her at: Colleen Weigt of Castaway Paws & Claws, 228 Limerick Center Road, Royersford, PA 19468. Phone 484-764-1139.

What you can do to help:

- ~ Make a financial contribution.
- ~ Donate skills such as financial/accounting, fundraising, design.
- ~ Donate time in activities such as fostering of animals, maintaining traps for Trap/Neuter/Release, transporting animals.

~ Help find quality homes.

Most importantly, spay/neuter your pets and encourage others to do so. Overpopulation is a needless problem with a simple solution.

Friends of the Wissahickon Watershed Protection Program

by Denise Larrabee

No one can forget the horrific rainstorms in the summer and fall of 2004. Every tributary of Wissahickon Creek overflowed, and storm water washed tons of debris into the creek, taking out bridges, destroying trails, collapsing embankments, and exposing gas and sewer lines. To mitigate further damage to the Wissahickon Watershed, the Friends of the Wissahickon (FOW) has developed a Watershed Protection Program, for which the William Penn Foundation has awarded a grant of \$110,000.

Several organizations are partnering with FOW on this project: the Fairmount Park Commission, Philadelphia Water Department, Wissahickon Valley Watershed Association, Natural Lands Trust, Morris Arboretum, and Chestnut Hill Historical Society. FOW President Bob Lukens expressed his appreciation of the extensive interagency cooperation on this project, saying, "Partnerships among organizations seeking to preserve the Wissahickon, its tributaries, and the remaining open land surrounding this watershed, offer the best and only effective way to preserve and protect what we hold so dear."

Most of the runoff that did so much damage in 2004 came from private lands surrounding the parks in Philadelphia and Montgomery County. The Watershed Protection Program aims to reduce runoff and its resulting damage. FOW and its partners will:

- actively market conservation easements to private landowners surrounding the watershed;
- secure larger easements and develop landscape plans that reduce storm water runoff with landowners;
- target marketing, education, and advocacy efforts to the greatest sources of runoff;
- develop and distribute educational materials about landscaping practices that even the smallest landowner can implement to reduce runoff.

The William Penn Foundation, founded in 1945 by Otto and Phoebe Haas, is dedicated to improving the quality of life in the Greater Philadelphia region through efforts that foster rich cultural expression, strengthen children's futures, and deepen connections to nature and community. In partnership with others, the Foundation works to advance a vital, just, and caring community. Learn more about the Foundation online at www.williampenfoundation.org.
Founded in 1924, FOW is a nonprofit



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FOW'S WATERSHED PROTECTION PROGRAM WILL REDUCE EROSION SUCH AS THIS IN THE WISSAHICKON VALLEY.

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Co-op Member Opens a Different Kind of Barber Shop

by Michael Bamberger

To call Cookie Cutters a barber shop is woefully inadequate, although grown men have sat happily on a plastic motorcycle while playing *SpongeBob Square Pants* video games and having a little taken off the top. Cookie Cutters is a fantasy-land/hair salon on Germantown Avenue in Chestnut Hill that caters to the Arthur crowd, the American Girl crowd, the Playstation crowd, the Ipod crowd—and the parents of those populations.

“Getting a haircut should not like be pulling teeth,” says Cookie Cutters owner and Co-op member Lainey Moseley. Going to Cookie Cutters is more like going to a party than a dental office.

Nearly by herself, Lainey has helped bury, at least locally, one of the dark legacies of the Cold War childhood: the traumatic kid’s haircut. Maybe you remember the Rockwell painting. It used to go like this:

Barber: “Put your chin down.”

Child, fighting tears, knowing his hair will soon be rigid with green gunk, puts his chin down. For reasons known only to the Army-trained barber, it’s wrong.

Barber: “I said down.”

At Cookie Cutters, the subjects sit on Clifford the Dog, an airplane, a NASCAR race car or a cushy seat. The stylists—care specialists, in the language of the Cutters—are nice women with soothing voices who do not remember Elvis Presley’s haircut at Fort Chaffee. There are TVs, chocolate band aids, and a climbing

tunnel. You can get a tattoo (removable), bead a necklace, or read *Vogue*. For the patrons and their escorts, for the stylists and the owner, Cookie Cutters is a good time.

Lainey, married and the mother of four young children in three different schools, wasn’t always a haircutting innovator and entrepreneur. After graduating from the University of Virginia, she worked as a producer for CBS News in New York. In the late 1990s, she found herself living in Indianapolis where her husband, Rick, ran a pillow factory. Their son, Jack, was ready for his first haircut. Mother and son went to a local hair shop, the original Cookie Cutters. A good time was had by all. In 1998, the Moseleys moved to West Mt. Airy. Mother took son for a local haircut. Much trauma, all the way around.

Three girls followed Jack: Leta, then Lucy, and most recently Ava. Lainey could find nothing locally that matched her Indianapolis haircutting experience. Even Rick—father of the brood, businessman, soccer coach, not a crybaby—emerged from local barber shops in tears. Well, maybe not tears, but he could see what his wife was talking about: Philadelphia needed a Cookie Cutters. Lainey opened her Cookie Cutters, the only one in Philadelphia and part of a small and growing franchise, at 7932 Germantown Avenue on May 1, 2005.

You can’t miss the shop, three blocks down the hill from Bredenbeck’s and on the same side of the street. The outside is



LUCY MOSELEY (5 ½) PLAYS IN FRONT OF THE TSUNAMI CRAWL. AVA MOSELEY (2 ½) TAKES A RIDE ON CLIFFORD THE BIG RED DOG.



PHOTO BY CHRISTINE BAMBERGER

Painted in Crayola red and green and blue. There’s parking next door and you can make an appointment, or not. Cookie Cutters (215-248-KIDS) is open six days a week—seven if you count Sundays, when the shop is open for birthday parties. On Sundays the shop is regularly filled with girls who want to get their hair and nails done, experiment with makeup and eat their cake, too. These parties often have an American Girl doll theme, where the party girls bring in their AG dolls and the inanimate guests get makeovers, too. “Parents are realizing you don’t have to go all the way to New York to have an American Girl party,” Lainey said in an interview. Plus, no messy clean-up

Over the past 13 months, Lainey has become a hairologist, a student of the social science devoted to the study of barbering rituals. Fathers taking their children for haircuts is now a certifiable bonding experience. Main Line mothers, drawn to the shop by word-of-mouth reviews and a Best-of-Philly write-up in Philadelphia magazine, tend to know exactly what length bangs should be, to the centimeter. There are kids that want green hair and kids who want pink. There are kids who want their heads to

carry messages, literal or otherwise. “Kids want to express themselves,” Lainey said. “They want to be individuals.” But as to the new tendency for boys to wear their hair long—in the tradition of Johnny Damon, when the outfielder was still with the Boston Red Sox—Lainey has two words of advice: Bad idea. Hair should be cut every six weeks. Lainey can give you a reminder call, if you like.

Don’t get the wrong ideal. Lainey is nothing like a soulless capitalist trying to eke every last dollar out of the gift that will not quit, growing hair. Just the opposite. Lainey and Rick’s daughter Leta is a delightful girl with special needs, eight years old, who makes her presence known with extraordinary clucking sounds, a young lady who would rather watch the Yule log burn than sit still for a haircut.

“Rick and I would take Leta to get her hair cut and Rick would hold her down and I would hold her head and everybody was staring at us and it was just an awful experience,” Lainey says. At Cookie Cutters, Leta has found her haircutting home. She comes in and the stylists beam. She leaves looking like a million bucks, licorice wrapped around her finger, smiling. At Cookie Cutters, that’s the norm.

Mt. Airy Arborist

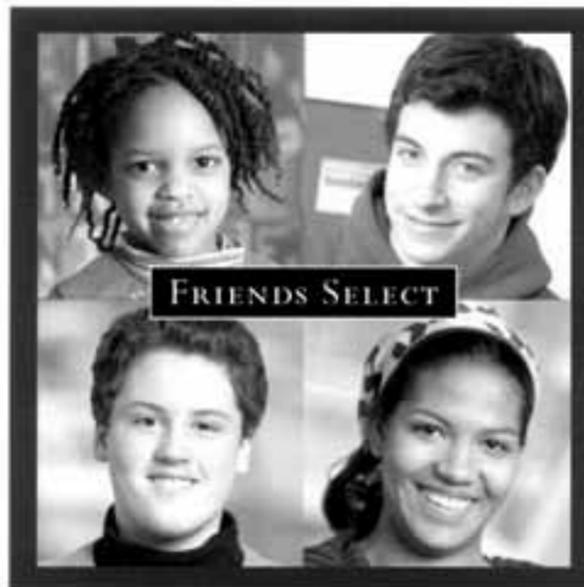


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A New and Welcome Resource in the Community: The Maternal Wellness Center

by Aron Goldschneider

Many Co-op members have no doubt noticed the recent opening of the Maternal Wellness Center at 606 Carpenter Lane, near the Co-op's pet annex and the High Point Cafe. Those who have not yet visited the center may be surprised, however, to discover the wide range of classes and services provided there, in addition to the unique pregnancy and baby products on display in the center's store.

The Maternal Wellness Center is a nonprofit organization whose stated mission is to "support, educate, and empower women and families during the transition to parenthood, from preconception through the early child-rearing years." The organization focuses on helping women eliminate stress and discomfort during pregnancy, but also helps women who wish to become pregnant and those who have recently given birth.

Although the center's premises are not large, the space is being used to the fullest. In addition to the retail area at the front of the store, there is a well-appointed room where the center offers on-site physical treatments such as pregnancy massage, chiropractic care, and acupuncture, and a comfortable therapy room in which the center offers psychotherapy and counseling and hosts free support groups for new moms, new dads, grandparents, lesbians, single mothers, and multiracial families, to name a few. The center also offers midwifery services. Classes offered by the center include: Bradley Method and Birthworks instruction; prenatal, postpartum, and fertility yoga classes; and infant classes such as infant CPR, baby sign language, and infant massage.

Meredith Jacoby, who along with Kathleen Furin, MSW, CCE, founded the

center, stresses that the organization's retail operation is "committed to offering products that are either made in America or are purchased from foreign companies who treat their workers fairly." Items for sale include organic baby clothing and bedding, natural baby products, slings, teas, and herbal aids, as well as a selection of helpful books. There is also a small library offered for reading in the store.

An important part of the Maternal Wellness Center is its charitable program called the Healthy Moms Initiative, which provides physical and emotional support to lower-income women, ensuring that all the center's resources are affordable for the community. Studies have clearly linked pre-term birth rates with high levels of stress. The post-partum and re-natal services our Healthy Moms Initiative includes have all been shown to lower stress levels in pregnant women. This fact is critical when considering the high rates of pre-term birth and low infant birth weights in Philadelphia. We know our Initiative will help to positively help to mold the lives of its participants by teaching physical and emotional health.

For more information about the Maternal Wellness Center, its classes, services, and hours of operation, call 215-713-2666 or visit the organization's website at www.maternalwellness.org (more comprehensive information is available on the Expectant Mother's Guide website at www.expectantmothersguide.com/profiles/MaternalWellness/index.htm).

Western Region Certifies "Homegrown"

courtesy of Organic Consumers Association.

A new certification and labeling system has been launched in Western Montana that goes a step beyond federal "USDA Organic." The Western Montana Sustainable Growers Union has launched the "Homegrown" label, which guarantees that products sold to consumers are not only organic, but were also produced within a 150-mile radius. The Homegrown label also aims to promote fair la-

bor practices. Farmers with the Homegrown certification are also urged to purchase supplies locally to keep money in the community. According to Lynn Byczynski, editor and publisher of *Growing for Market*, a national magazine dedicated to farmers markets, "What they [the Growers Union] are doing there is not uncommon. There are groups like this bubbling up all over the place in response to the corporate takeover of organics."

Manager's Corner

(continued from page 1)

walk in the other direction. Yes, we can supply organic milk, but we had better stay away from these organic dairy factories, some built on deserts with only grain-fed cows (no grass in these diets).

Let's take a look at organic meat. We had an offer from one of our organic suppliers to purchase organic meat from Bolivia. We turned it down. We continue to purchase our organic meat from Lancaster County and natural, "real," farm-raised beef from another Lancaster Farm. We also purchase a little from another organic farm and are now looking into a cooperatively owned organic meat supplier. When one purchases organic meat from Whole Foods or from Wal-Mart in the future, will that meat come from large corporate meat production factory farms in New Zealand, Argentina, Mexico, or Bolivia?

Our Mission Statement, Ends Policy, and Product Philosophy clearly impel us to support the local economy and, as

much as possible, to source products that are local.

Weavers Way purchases organic and conventional product. Of course, there are problems with the conventional product as far as chemicals and fossil fuel used in transport to get product to market. If we could, we would purchase product made within the Philadelphia region; if we tried that right now, we wouldn't have much on the shelves.

Another reason I am not concerned about Wal-Mart going organic is the human interaction. I know if you have been to Wal-Mart, there is very little human interaction. I have been to Wal-Mart for a late-night pickup of something I needed once early in the morning. I am always amazed at the amount of product, the lights, and the terrible time checking out. At least when the line at Weavers Way is long, you can speak to your neighbors, learn about activities going on (like anti-Wal-Mart films), and listen to the cashiers cry out, "Next shopper"

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Summer Gardening: Questions and Answers

by Mark Goodman

Q. Why can't I plant grass in the summer?

A. Hot summer days can burn new grass roots, which are close to the surface. If the weather is hot and dry, surface water dries up very quickly, making the ground too hot for grass roots. If you water only occasionally, the roots can rise to seek water, making them vulnerable when the ground water evaporates.

Q. Is summer a good time to fertilize?

A. Generally, no. Summer (not winter) is the hardest season on plants. In winter, plants are dormant. But in the summer, the plants are awake and trying to fend off the heat. They need to use their energy to combat the heat, not to assimilate and digest fertilizer. An analogy is our eating habits. Summer fare is often lighter—salads, smaller portions, lighter meals in general—because humans often feel uncomfortable eating and digesting big meals in hot weather.

Q. When is the best time of day to water?

A. Morning is best, while it is still relatively cool. Plants can start the day well irrigated and stay moist into the evening.

Q. Why not afternoon?

A. When the sun is hot, too much water evaporates. In addition, drops of water that puddle on leaves act as magnifying glasses and intensify heat on a plant.

Q. Why not evening?

A. I have fond memories of my neighbors in West Oak Lane watering the lawns, flowers, and shrubs as the summer sun dropped into 20th Street. However, while this childhood memory is pleasant-

ly nostalgic, it is not horticulturally sound. Dark wet places encourage and harbor fungus. Watering at night once in a while is okay. For example, if you miss watering on a hot morning, then do it when you get home. However, if you continually water in the evening, you risk fungus.

Q. How come my tomato plants don't have flowers or fruit yet?

A. There are two main reasons. First, they may not be getting enough sun. Tomatoes won't flower and fruit if there's not enough sun. (Peonies, wisteria, and clematis are other plants that must have full sun to flower.) Second, you may be using a fertilizer such as composted manure or leaf compost that is too high in nitrogen and not high enough in phosphorus and potassium. Nitrogen encourages leaf growth but not stems, flowers, or fruits. Use a complete fertilizer such as Plant Tone (100% organic).

Q. How can I get hummingbirds into my garden?

A. Hummingbirds like to suck nectar from plants that have red in them. That includes orange, purple, and pink. Why buy a hummingbird feeder when you can grow the real thing? Here are some plants where I actually saw hummingbirds feeding in Mt. Airy (Co-op block), Chestnut Hill (W. Willow Grove Ave.), and Elkins Park (Spring Ave.): scarlet runner beans, impatiens (orange), perennial lobelia (cardinal flower), and crape myrtle (pink).

Hummingbirds like a quiet environ-



PHOTO BY TRAVIS HANEY

ment, so prime times are very early in the morning and midmorning, when most people are at work or in school or camp.

Q. Why do I wait to spend all of my time in the garden?

A. Because the garden is one of the few places left in our society where you can feel relaxed and peaceful even when you're working. Being among flowers, trees, herbs, vegetables, and shrubs makes you appreciate nature, even in its domestic form. Plants make us feel calm and upbeat. It's hard to stay sad or angry in a garden.

Q. Why is nature so green? I look out at my yard and there's too much green.

A. Hmmm. This is a tough one. Experts say that green is the healing vibration. So if nature has to have one dominant color, why not the color in the spectrum that has a pacifying effect? Besides, can you imagine looking at your yard and seeing orange? Pink? Burnt sienna?

P.S. Don't forget to mulch your flower pots and window boxes to keep them from drying out too quickly.

Native vs. Nonnative: The Debate Rages On

by Mark Goodman

Native vs. nonnative. No, I'm not discussing immigrants. I'm talking about plants. We've all heard the arguments against planting nonnative varieties: they choke out native plants, they disrupt the native ecology, etc.. This is true for many plants that grow in the woods, parks, and untended areas. For example, Norway maples and Japanese knotweed are clearly pests.

However, in a home garden, where we have more control over our plants, I see nothing wrong with adding a little variety and spice to the garden. As an analogy, think of the diets that espouse eating only native foods or foods grown locally. These regimens have certain benefits: fresher food, less need to use chemical preservatives, a more harmonious connection between produce and environment, etc..

Although these native food diets have significant positive aspects, they lack variety, or to use contemporary vocabulary, diversity. Would you accept a diet without orange juice, bananas, pineapples, coffee, and chocolate? Most of us would say "no." Then why accept a landscape without Japanese maples, Dutch tulips, Persian and French lilacs, and those colorful, showy—and nonnative—magenta azaleas?

The key, then, seems to be inclusion, but reasonably so. To say it another way, we can exclude plants (and this may hold true for food and immigrants as well) only where there is a clear danger to humans, animals, and the environment.

So enjoy your Egyptian onions, Korean dogwoods, Siberian irises, Mexican marigolds, and their immigrant friends. Let them mingle and blend with your native rhododendrons, red bee balm, and white pines to produce a rich, varied, and more interesting garden.

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The Simplicity Dividend

The Simplicity Dividend Goes to the Movies

by Betsy Teutsch

Al Gore may not have been the most compelling presidential campaigner, but believe me—he's a helluva science teacher. My husband and I were invited to an advanced screening of his documentary, *An Inconvenient Truth*, and we both came away sobered, impressed, and ultimately inspired. I already understood the basics of global warming before the movie, but the skillful combination of Gore's actual lecture, photographic footage, animated graphics, and dramatic charts really take viewers to a new level. Graphs measuring a variety of environmental bad news are projected onto a room-sized black board and you can literally watch the lines shooting up off the charts as data is entered for the last few years. It gets your attention.

As it happens, humans are not programmed to react to subtle ecological changes, as Paul Ehrlich points out in *Human Natures*. Sudden changes get our attention much quicker—thunder clouds, an animal moving in the distance, a fire. In our world, a terrorist attack. The gradual receding of glaciers does not seem to set off alarms. But seeing the before-and-after pictures of Alaskan glaciers in *An Inconvenient Truth*, or polar bears drowning for lack of ice, does compel us to absorb what we suspected was true, despite the media, oil industry, and politicians' disinformation campaign: global warming is real, and if we don't address it, it will drastically change the planet as we

know it. Gore points out, "A survey of more than 928 scientific papers in respected journals shows 100 percent agreement. But a database search of newspapers and magazines shows 57 percent of the articles question global warming, and 43 percent accept it. That's disinformation at work."

But it's not over yet. There are many actions that we can take as individuals, as well as many strategies that business and government can adopt, to head off this crisis. Gore reminds us that we used to hear a great deal about the hole in the ozone layer. The U.S. led the international charge to ban the CFCs that were causing it; technologies were replaced and improved, and there has been gradual improvement. Of course, banning CFC's is much easier than banning the use of fossil fuel. Gore is a big believer in the ability of technology to help us from destroying the world; he maintains that much of the technology already exists. One especially shocking example is automobile mpg standards. It turns out that Detroit's are so far beneath the rest of the world's, including China's, that American cars are not even up to Chinese mpg standards and cannot be sold there. Talk about missing the globalization opportunity.

What will motivate us to consume less fossil fuel? That, simply put, is the solution to global warming. We can go about this in several ways. We can conserve. This strategy of personal virtue is highly

effective but doesn't seem overly popular in the United States. Americans are hyper-consumers. We don't like people pointing out we are wasteful, greedy pigs. On the other hand, many people do take environmentally responsible actions, especially if they're easy, revenue neutral, or even money-saving. There are many suggestions on the movie's website, www.climatecrisis.org. None of them are new, and indeed the pages of *The Shuttle* have been recommending most of them for years. What is new is correlating each action to its carbon dioxide emissions saving, a helpful tool for measuring impact.

Another approach to decreasing our use of fossil fuels is to respond to global warming as a business opportunity. It is clear to even the most cockeyed optimist that gas prices will not drop significantly; the demand will continue to outstrip the supply for our lifetimes. As prices for fossil fuels increase, a host of alternatives become more viable. Indeed great fortunes will be made by those who first and best figure out how to deliver renewable energy through solar, bio-fuels, and a variety of other sources. There is also demand for innovations in efficiency, which will allow us to get more bang out of our energy buck. The business world is far ahead of Washington in this area, and many states are ahead of the federal government. Al Gore helped to formulate the Kyoto Treaty, and he points out that businesses functioning in an international arena cannot afford to miss the opportunities created by the treaty's passage, even if Bush pretends we can ignore the rest of the world.

Another direction to pursue, in addition to personal conservation, improved technology, and more efficiency, is policy changes. The Clean Air Act had an enormous impact on our environment.

Rather than trying to persuade people to make personal changes, other policy changes would go much further in meeting the global challenge, like a tax on carbon emission (not something recommended by Mr. Gore, by the way); improved mileage standards for cars; tax breaks for solar installation; insulation, and alternative fuel research; mass transit subsidies, and more.

The impact of Pennsylvania's renewable energy policies revving up our state's wind, biomass, and solar energy has been felt immediately. If the federal government got serious, we could really make headway tackling this challenge.

My favorite part of *An Inconvenient Truth* is the ending. After dire statistics piling up, and heartbreaking images and forecasts, Gore takes us back to his Super Graph. He shows the impact of conservation, and the nearly vertical line on the graph drops a little. Add the impact of increased efficiency, and the line drops more. Plant trees. That brings it down further. Next comes the expansion of renewable fuel sources, bringing the curve down further, into an almost flat position—we have saved our planet.

Working together, intelligently using all the different avenues we develop, we can face this crisis. Hopefully, we will each be able to tell our grandchildren what we did to fight global warming.

In short, see this movie



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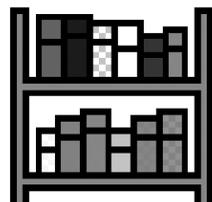
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Summer Reading and Viewing: The Immigrant Experience

by Mark Goodman

With all of the recent attention given to immigrants, this summer is a good time to read about them. A good start is a book published in 1890: *How the Other Half Lives*, by Jacob Riis, a Danish immigrant. He reveals the squalid conditions of New York's Lower East Side, particularly the overcrowded tenements which housed Italian, Jewish, Bohemian (Czech and Slovak), Chinese, and African-American immigrants (while not immigrants from another country, African-Americans did migrate in large numbers from the rural South). This sociological classic, complete with photographs, is still highly readable and relevant.

Speaking of classics, two works of fiction capture parts of the United States immigrant experience. *Giants in the Earth*, by O. E. Rolvaag, chronicles the lives of Norwegian immigrants in South Dakota, while Willa Cather's *My Antonia* reveals the hardscrabble lives of Bohemian, Russian, and Scandinavian immigrants on the Nebraskan plains.

For readers who prefer nonfiction, consider *Strangers from a Distant Shore: A History of Asian Americans*, by Japanese American scholar Ronald Takaki. This excellent volume includes Indians and Filipinos as well as Chinese, Japanese, and Korean immigrants. For a more intimate look at Korean immigrants, read *East to America: Korean American Life Stories*, first-person accounts edited by Elaine H. Kim and Eui-Young Yu.

Younger readers (middle and high school) as well as adults can appreciate two books that focus on Latino immigrants. Himilce Novas, in her book *Everything You Need to Know About Latino History*, uses a question-answer format to present the history of Latino immigration as well as more recent cultural information. A good companion volume is *Atlas of Hispanic-American History*, by George Ochoa. This is basically an illustrated history book with a wealth of maps, photographs, charts, and sidebar features.

Since Latino immigrants are particularly newsworthy, you may want to explore aspects of individual cultures

through these books. In *Something to Declare*, Julia Alvarez covers in essay form some of the same anxiety and intrigue about migrating to the U.S. from the Dominican Republic that she included in her wonderful novel, *How the Garcia Girls Lost Their Accents*. Virgil Suarez, in *Spared Angola Memories from a Cuban-American Childhood*, uses essays, poems, and autobiographical snippets to capture what it was like to leave Cuba for the United States. Both Suarez and Alvarez talk about their lives as writers, as well as their experience as immigrants.

A timely book is *Diary of an Undocumented Immigrant*, by Ramon "Tianguis" Perez, a Mexican. This 1989 account tells in detail of crossing the border illegally; hustling for work, lodging, food, and companionship; and trying to learn English, all the while trying to stay one step ahead of immigration officials.

While technically Puerto Ricans are U.S. citizens, their experience of leaving the island to live in U.S. big cities follows the same pattern of cultural dislocation that exists for other immigrants.

Pioneros [Pioneers]: Puerto Ricans in New York City, 1896-1948, by Felix V. Matos-Rodriguez and Pedro Juan Hernandez, shows through hundreds of photographs and some brief commentary (bilingual) the social, political, and cultural assimilation as well as the maintenance of traditional values of Puerto Rican immigrants.

If you'd rather watch a movie than read a book, consider *The Immigrants and The New Land*, part of a trilogy of Swedish immigration to the U.S. To get a flavor of Jewish immigration from Eastern Europe to New York City, witness *Hester Street*, a classic with Carol Kane. *O Pioneers* is based on Willa Cather's novel of immigrants from Scandinavia, Czechoslovakia, and France and captures the struggle to survive on the midwestern prairie. Finally, *El Norte* depicts the plight of Guatemalans (and Salvadorans) who fled political violence to enter the U.S. during the volatile 1980s.

Take some time this summer to learn more about our neighbors and friends.



VOLUNTEERS FROM WEAVERS WAY HELPED OUT AT MT. AIRY DAY. WORKING THE TABLE WERE (L TO R) MARIE HUARD, LAURA HOLBERT, AND LENI WINDLE.

PHOTO BY JOHN BAORNE

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EPA Pressures Staff to Ignore Toxic Pesticides

Courtesy of Organic Consumers Association

Government scientists are blowing the whistle on the Environmental Protection Agency's attempts to allow the continued use of 20 hazardous organophosphate pesticides. Nine thousand EPA scientists have submitted a strongly worded letter to the EPA's Administrator, Stephen Johnson, protesting that "industry pressure" is compromising the "integrity of the science upon which agency decisions are based." Research indicates that these specific organophosphate pesticides, similar in composition to bio-warfare nerve

gases, pose serious health threats, especially to babies in the womb, infants, and children, yet most of them are contained in common products used by the average consumer. EPA scientists complain that they are being forced to skip key risk assessment tests on these dangerous toxins due to pressure from the chemical industry. This rebellion inside the EPA comes on the heels of the agency's new controversial regulations that would allow the intentional dosing of pregnant women and children with pesticides.

Help the Environment, Get a Green Thumb

Courtesy of Organic Consumers Association

There's no better time than the present to start your own vegetable garden, whether it's on your own land or in a local community plot. According to the USDA, the level of home food production is at its lowest point in U.S. history. With the average food traveling more than 1500 miles from farm to fork, it takes 400 calories of fossil fuels to transport a single

five-calorie strawberry from California to East Coast supermarkets. What's more, that flavorless nonorganic strawberry was grown with methyl bromide, a carcinogenic and ozone-depleting pesticide. A perennial patch of strawberries in your yard grows back every year without fossil fuels or pesticides, and tastes a whole lot better.



PHOTO BY GLENN BERGMAN

AFTER MANY YEARS OF DRIVING THE PARADISE ORGANICS TRUCK, CO-OP FAVORITE BEN BEILER (C) WAS GREETED ON HIS LAST DAY BY CO-OP EMPLOYEES IN SIGNATURE MENNONITE BEARDS FASHIONED BY JEAN MACKENZIE. (L-R) D. H. DUBLIN, SEAN BOLTON, BEN, JEAN, STEPHANIE JOHNSON, & CRAIG BOLTON.

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Roxanne Christensen, co-founder and President of the Institute for Innovations in Local Farming, operates Somerton Tanks Farm, in partnership with the Philadelphia Water Department. Ms. Christensen contends that the separation of country and city is a bankrupt concept. "As development erodes the rural way of life, agriculture is creeping closer and closer to metropolitan areas. SPIN-FARMING (TM) leverages this trend in a positive way - by capitalizing on limited resources and space.

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Suggestions*(continued from page 28)*

Or if you are paying by credit card, maybe the handheld can complete the entire transaction on the spot. We would have to figure out a way to enter nonscannables into the handheld, like produce and bulk items. Perhaps we install bar-code printing scales out where shoppers weigh these products. We could also consider a combination of systems, a few handhelds (called "linebusters" in the trade) combined with our traditional setup. Or maybe something else will come to mind.

We know we have to improve our checkout layout for everyone's benefit, to speed the line, record all the products we sell, provide a better workspace for cashiers, and provide an easier experience for shoppers. On the other hand, maybe shoppers like "running the gauntlet" down that narrow aisle past the flowers and candy while carrying a 35-pound full shopping basket. Sometimes when I am doing third or fourth checkout during a busy time, and someone negotiates their way past the obstacles to get their basket on the counter ready to check out, I say "Congratulations, you made it." If you prefer to have this bit of accomplishment in your shopping life, let me know and we'll stick with the status quo. Or, we could also mount video screens along a sight line of the line so you can watch TV while you're waiting. What should we show? Seinfeld? The Al Gore movie? Webcams with delays so we could see ourselves shop?

Suggestions and Responses:

s: "Is there any way to offer low-fat butter-milk. Thanks "

r: (Chris) If we get many requests, we'll look into a source for it. Space is very tight in the dairy case, so this would be difficult to add. (A member) Buttermilk is supposed to be lowfat by nature. It should be what is left after butter is churned out.

s: "Please order Fair Trade cocoa for baking, thanks."

r: "(Chris) We do sell this item, in the baking goods section, above the sugar. You may not recognize it due to its unconventional packaging, a one-pound silver foil bag. Brand is Frontier Herb, it is also organic, and is a very good price.

s: "Nothing sweeter than our beloved indigenous leprechaun (O'Jon, please correct my spelling)—Co-op staff musicians- serenading us Friday afternoon shoppers today."

r: (Glenn) I agree- it was wonderful and something we should have each week.

s: "Annie's elbow mac 'n cheese—please The shells cup together and stay hard—I've tried to like them..."

r: (Chris) I'll keep this in mind if space opens up. You can also preorder a case. Also, we've just added "Peace Pasta & Parmesan," pasta shaped like little peace signs. Might be a solution? (Norman) You might be interested to know that Annie's elbows have been one of our best selling grocery items for years, and yours is the first complaint. While we admire your attitude for "trying to like them," we don't like to hear about people not liking food because of shape. There is another approach to switching however; research has shown that sticky pasta, like many problems in our world today, can be helped with prayer. I suggest getting a group together the day before you plan to make it, and chanting "don't stick." Guided imagery helps too, imagine the shells raining down from the sky, each one a distinct individual, buffeted about by the wind, each shell following its own path and landing in a place all its own. If this doesn't work, switch to bread.

s: "Moshe makes a addilicious (sic) eggless tofu salad sandwich. Infusion Café gets them. Could you please order some?"

r: (Margie) We don't have much space for refrigerated items but we do sell the eggless salad. Maybe you could make a sandwich with this? If I get more requests I'll try to find space.

s: "Has whoever orders Lundberg non-gluten pasta ever forced him (her) self to eat it? Order Tinkyada instead please. They even have an organic version."

r: (Chris) I'll keep your comments in mind. The reason I can't switch right now is because Tinkyada comes in a bag, not a box, and the bag would slide off the shelf in our present configuration. You can preorder a case. (Norman) In general we do not ask staff to force themselves to eat things, although the idea does sound appealing, especially considering all the

food we throw away, maybe it could be incorporated into staff evaluations, as a way to prove one's dedication.

s: "Do we still carry the 'Papadum'— (Indian lentil crackers—the kind that go in microwave for a minute and come out all puffy and delicious? Can't find 'em anywhere. They go wonderful with the cilantro chutney..."

r: (Margie) The papadums didn't sell well so I stopped ordering them but we've had a few requests so they are back on the shelf, next to the cheese case.

s: "I had the good fortune of finding "Farmer's Cheese" (crumbly, in small plastic container) in the prepared foods case, bottom shelf. Soooo good Do we still get it? What day does it come in? Thanks."

r: (Margie) We do not have a consistent source for this product but are stocking it whenever possible. It is currently in the case.

s: "Why are the pesto spreads so expensive? I love them, but \$5.50 for a small container is just too expensive."

r: (Bonnie) Two reasons: 1) Raw products required to make a good pesto are very expensive, i.e., olive oil, pine nuts, parmesan cheese and fresh basil. 2) It is labor intensive. I have done quite a lot of price comparisons @ Whole Foods and some other gourmet markets. Whole Foods sells 7 oz. of frozen (not fresh store made) pesto for \$6.99. So, I think our prices are competitive or even lower than the competition and I think our product is better.

Hope this helps clear this up Thanks.

s: "What happened to the granola? Where's the raspberries & cream, strawberries & cream, & blueberries & cream? "

r: (Chris) Strawberry & cream was discontinued by our distributor. The other 2 flavors we still carry, but the granola flavors on display "rotate" (due to limited space). If you don't see it on display, please ask a staff person if there is some in the basement back stock.

s: "Why do we have "organic" Granny Smith apples from Chile—6,000 mile trip? Read Rick Nichols in today's Inquirer (5/18) about "organic- local." Not 6,000 miles "

r: (Jean) First: we carry Grannies from Chile or Argentina (and sometimes New Zealand) because members want a choice of apples year-round, and it's apple season in the southern hemisphere. We also routinely carry basil from Israel, bell peppers from Holland, ginger from Hawaii, grapes from Chile or even S. Africa, kiwi from New Zealand or Italy, garlic from China, stone fruit from Chile, bananas from Ecuador. Second: Rick Nichols gives me a lot to disagree with. He may have wanted "organic" to mean "fresh" and "local", but it has only ever meant "organic". He wants it to mean "small-scale, local, landscape-protecting, low-impact, natural". He also wants to sneer at the notion of anything healthy or interesting being served at McDonald's, and at SUV's—and

(continued on page 27)




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Suggestions

(continued from page 26)

presumably the people who own them. Now, I myself have been known to yell at passing behemoths, “what, you couldn’t afford a Hummer?”—but I find this elitist attitude offensive, in myself and in others.

Should organic products remain a tiny niche in the food industry, available only to those of us wealthy enough, determined enough, or lucky enough to be able to find it?

I’m not thrilled about Wal-Mart embracing organic, and I don’t know anyone who is—but this is because we know what Wal-Mart does to its vendors, not because I don’t think organics should be large-scale.

As the organic industry becomes a bigger and bigger industry, it is certainly distressing to see what capitalism does to good intentions and high purpose. On the other hand, the “democratization” of organic availability should be a goal for all of us who care about the planet and the people on it.

A point of interest: Rick Nichols’ column seems to share a lot the same sentiments as the *New Yorker* article “Paradise Sold,” by Steven Shapin, May 15, 2006. I find lots to agree and disagree with in that, too.

s: “Could we get just regular decaf tea bags? We like Red Rose, but any brand could do.”

r: (Chris) “Red Rose” is not available from any of our distributors...but, we do have Celestial Seasonings Caffeine-Free Tea. Does this count as “regular”? If not, why not?

s: “Dear Glen, I love to shop upstairs and spend a good bit of money on vitamins

and homeopathic remedies. I also enjoy browsing and using it as a place to decompress. But I must admit that the exotic music constantly going up there is dancing on my last nerve. Much of it is repetitious and the exact reverse of soothing, it’s irritating I know I speak for others w/whom I have had this conversation. I’d appreciate your consideration. Thanks.”

r: (Glenn) Whoever you are, please tell me what type of music to play. Many people tell me they like the music.

s: “We need to stock Bread Flour (as contrasted w/all purpose flour). Bread Flour is winter wheat and higher in gluten and makes better bread (hence, sometimes called ‘Better-for-bread flour’). I am having to go to the dreaded supermarket just to get Bread Flour.”

r: (Chris) Good point. I’ll look into adding this item. We do sell Bob’s Red Mill Vital Wheat Gluten, which you can add to all-purpose flour to make it more like bread flour.

s: “(Visiting co-op with aunt for first time) Best co-op I’ve ever been to—simple but filled w/everything you could need. My suggestion, many of the specialty cheeses offered here are available in Vermont—goat cheese, chevre, gouda, water buffalo mozzarella. All animals are treated humanely and cheesemaking processes take place in small, family setting. Rather than ship all the way from France, Italy, Holland, we can purchase locally from small artisan farmers.”

r: (Margie) If the small farmers have distribution in Philadelphia, we can try some. If you have particular names let me know. I’m sure some of our suppliers carry Vermont cheeses.

Grocery News

(continued from page 26)

Check out the new items in our expanded candy section: Sunspire plain sundrops in larger 10oz. bags, and Baraca Bars in two flavors, carob almond and spirulina bee pollen. Both Baraca bars are vegan. Also new, due to shopper requests: Chunky almond butter, Bob’s gluten flour (higher gluten content than most flours, good for bread-making), and Erewhon crispy brown rice cereal, a no-sugar rice cereal to replace “Rice Twice.”

Please remember that raw milk is available on a preorder basis at the Co-op. At present, we have three members who have standard weekly orders for raw milk, in gallon or half-gallon sizes. Butter, heavy cream, plain yogurt, and cottage cheese made from raw milk are also available from the same Lancaster County dairy. If you’re interested, call or stop by the purchasing office and talk to me



PHOTO BY JONATHAN MCGORAN

(Chris), or chat with my supervisor, Norman Weiss, which will probably be less efficient, but more amusing. Yes, there’s no shortage of wit or irony here in the purchasing office. “Take my supervisor....please ”

Nestlé Messes with Coffee

courtesy of Organic Consumers Association

The Nestlé Corporation, the world’s largest food manufacturer, has successfully secured a patent on genetically modified coffee. The company, with over \$65 billion in annual sales, claims their biotech coffee has a higher level of solubility in water, thereby increasing flavor

and caffeine levels per cup. Nestlé is also in the process of patenting genetically manipulated yogurt bacteria and genetically modified cocoa. Nestlé promotes genetically engineered foods while claiming “the Fair Trade approach is not a solution.”

L • E • T • T • E • R

It may interest members to know that MSG is an ingredient in Knorr soup base, which has been used by Michele’s in many of its fresh soups here. This was learned in a phone call to the distributor, who initially replied, “We use Knorr’s, which is pretty clean,” But when asked to read Knorr’s ingredient list, MSG came up. I hope the Co-op can require ingredient listings for all soups, and not assume that “chicken soup base” or “beef soup base” is as it seems.

Thanks,
Pam Rogow

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Suggestions

by Norman Weiss

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

Part of shopping in almost any grocery store is waiting in line to check out. We also wait in many other lines in our life; sometimes we hate it and sometimes we don't mind it. It depends on what the line is for, how fast it's moving, who we're in line with, do we have cell phone handy, are there juicy headlines on the tabloids, etc.

I remember one of my worst line experiences was when I first started college at Temple and had to register for classes. I couldn't believe it, the line snaked out of McGonigle hall and down Broad Street, thousands of kids long. Plus, it barely seemed to move. One look at this and I started wondering was this worth a college education? I spent my half day in that line, only to find out that this line was just to sort of register to register, then there was an individual line to register for each individual class.

Funny how life is, I had spent previous days considering what to major in, perusing the course catalogue, making a list of what classes to register for, and imagining attending those classes and

getting a degree and a job in that carefully considered field where I would make my mark. Now, confronted with registration lines, all that planning went out the window, replaced by "which line is shortest?" I ended up taking a hodgepodge of unrelated courses, which turned out to also not be related to getting a degree in anything, but I did get a diverse education, and most importantly of all, spent the least amount of time in lines.

So what's this have to do with the Co-op? We need to rethink how our checkout line functions, right now it is too cramped for shoppers and staff, and we haven't even installed two other planned parts of our cash register system, in-counter scanner-scales and signature capture/pin pads, both of which you see at most supermarkets. Both require space, so we've been wondering about how our line should work and how our checkout stations should be configured. One approach is to create the space by starting first checkout right above the cards, at a 90-degree angle to the other checkouts, and also extending the counter like it is when we have four checkouts going.

Problems with this configuration are that it doesn't relieve the crowding, it makes the opening in the middle of our building more congested by narrowing the aisle, and also doesn't leave us room for a fifth checkout that we've been discussing. Another idea is thinking "out of the box" and instead of having shoppers slide through checkout, we bring checkout to shoppers via handheld devices. The cashier would come to you with a handheld scanner (wirelessly connected to our register system) and ring you up while you pack. We're not sure what happens after being totaled; the handheld could print a receipt, which you then go to an actual register to pay, or maybe the sale is just placed on hold and then you go to a register to pay and the transaction is finalized and the receipt is printed there.

(continued on page 26)

Grocery News (News You Can Use)

by Chris Switky

The big news from the Weavers Way grocery desk is Bassetts brand ice cream, which has replaced Haagen Dazs in the Co-op's freezer. Bassetts is a Philadelphia company, so we're "buying local" by stocking this product, whereas Haagen Dazs is owned by Nestlé, one of the largest food corporations on the planet. (Walk into any supermarket. One third, possibly half, of what's for sale there is owned by Nestlé.) Some of Bassetts' flavors are similar to Haagen Dazs, some are not, but please give it a try. Only \$2.70 per pint

Other new items to look for: Organicville vinaigrettes, which have replaced Spectrum organic dressings, which Spec-



trum is no longer making. We've got three new flavors from Organicville: Pomegranate, Cranberry-Orange, and Herbes de Provence. (I once did a bike trip through Provence, didn't meet anyone named "Herbes"...)

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STEPHANIE JOHNSON (L) CHECKS OUT A HOME DELIVERY ORDER FOR EMILY NEUMAN, WHO RUNS THE CO-OP'S HOME DELIVERY PROGRAM (AS WELL AS THE FLORAL DEPARTMENT AND THE CO-OP FARM).

Home Delivery: For Any Reason, or None

by Emily Neuman

The Co-op's home delivery and shopping service is available to *all* members, whether homebound or not. A wide array of Co-op members use the service, from those who are too busy to shop, to those who've broken their foot, to those who don't drive. Orders can now be placed via the internet

Here's how it works:

Ordering: Visit the Co-op's new website and use our on-line form to select the products and quantities you want. (We've listed the top 300 products on the form, and have given you plenty of space for writing in other products.) Or, just e-mail delivery@weaversway.coop and attach your grocery list. Or, you can call in your order by leaving a detailed message at 215-843-2350, ext. 309. Be sure to include your name, member number, phone number, and address in addition to your grocery list. Please speak slowly and clearly. You

can also fax your order to 215-843-6945.

Confirmation: Once we've received your order, we'll call you to confirm and clear up any uncertainties.

Payment: By check. We'll accept it when we deliver your order.

Deadlines And Deliveries: Deliveries are available on Mondays and Thursdays. Target delivery time is 12-2 p.m., but arrangements can be made for delivery later in the day. Orders are due by noon on Saturday for Monday and noon on Wednesday for Thursday.

Fees: \$7 for homebound members and \$10 for those who use the service as a convenience. The fee increases to 10% of the bill for homebound users on orders over \$75. The fee increases to 10% of the bill for convenience users on orders over \$100.

If you are interested in earning work credit delivering groceries, please contact Emily Neuman at 215-843-2350, ext. 309.

Welcome to Weavers Way Cooperative Association

Dear Neighbor,

If you are not already a member of Weavers Way Co-op, you are invited to join. Weavers Way is a member-owned, not-for-profit cooperative. Our bylaws require that in becoming a member, someone from your household attend an orientation meeting, where details of membership will be explained. Meetings are held at the Germantown Jewish Center (GJC), Lincoln Drive and Ellet Street, and at Church of the Annunciation (CA), Carpenter Lane and Lincoln Drive. Upcoming Orientation Meetings are on the following dates:

DAY	DATE	TIME	LOCATION
Wednesday	Jul. 5, 2006	6:45 p.m.	GJC
Wednesday	Aug. 9, 2006	6:45 p.m.	GJC
Saturday,	Sept. 9, 2006	10:30 a.m.	CA

Meetings start promptly and last about 1 1/4 hours. Latecomers cannot be admitted. Written reservations are required, so please fill out the tear-off sheet below and return it to the store. At the close of the orientation meeting, you will be expected to pay your initial \$30 annual investment (check or cash). We look forward to seeing you and welcoming you into the Co-op.

Madelyn M. Morris, Membership Coordinator

PLEASE RETURN THIS PORTION TO WEAVERS WAY

Someone from my household will attend the orientation meeting on _____

Name (please print) _____

Phone Number _____

Address (including zip code) _____

Home Delivery

Available to all members

Delivery times: Monday and Thursday from noon to 7 p.m.

Order by PHONE: 215-843-2350, ext. 309
EMAIL: delivery@weaversway.coop
FAX: 215-843-6945

Questions? Contact Emily Neuman, ext 309