

# Bookpeople

**H**ave you checked the price of new books lately? Paperback books are now reaching prices as high as three dollars. This is unfortunate since books serve as an inexpensive means of entertainment as well as a good source of information. The Book Coop is a means to escape the rising price of books as well as a place to find some books not ordinarily carried in retail book stores.

When in the Mercantile check out the constantly expanding selection of books covering a wide variety of topics. In the last month the Book Coop has expanded to include periodicals such as "Co-Evolution Quarterly" and "Osa-watomie." These periodicals have been added through the efforts of Free State Distributors with the hope of adding many new titles to the shelves in the next few months.

Best of all, Coop members can save up to 30 per cent on books and periodicals. If you would like to see any books or periodicals carried please mention it to a store coordinator or place the name, author in the suggestion box. To order a book, fill out a card and place it in the special order box.

The Book Coop can expand if you support it now, so be sure to let us know what you are interested in. It would also be great to start having book reviews in the PUBLIC NOTICE, so if you've read a good book and would like to review it let us know. For more information, contact Chuck at the Mercantile or call Pat at 842-4654.



ART



CRAFTS

**S**ince early June local craftspeople have been planning and organizing The Kaw Valley Craft exchange in the Lawrence community for the benefit of artists and art lovers.

The cooperative venture would provide inexpensive space for folks in the arts and crafts to exhibit their work for sale, and a means to purchase materials and equipment at wholesale prices. It could also be a resource for pooling studio space and equipment with other coop members.

The coop structure is designed in a way that members will share the work and the costs of operation equally on a monthly basis. With a membership of thirty craftspeople, the individual cost is estimated at \$3.50 per month. The craftspeople would price their own products and receive full amount of the retail sale. The initial membership fee is \$10 to cover the costs of incorporation and renovation. There are currently 20 paid members.

The retail store of The Kaw Valley Craft Exchange is located at 615 1/2 Mass, above the Mercantile. Renovations are underway, but there are several items still needed for the Sept. 1 opening. The coop is looking for wooden crates or boxes, shelf-size boards, mannequins, dress forms and display cases. Donations of these items would be greatly appreciated, or we could pay a minimal price.

For more information about the Kaw Valley Craft Exchange, call Patty at 842-8486.

## Timely information: Live below your means...

By KEMP HOUK

**F**ollowing a series of meetings this summer, several Merc members have started a variety of energy and recycling projects which we hope will attract wider participation into the fall.

Jamie Grow, 842-0554, is the somewhat proud owner of a 300 square feet of framed glass which we retrieved from a Topeka scrap yard at 12¢/sq. ft. for use in green houses and solar systems. We'd be willing to share some of the glass at cost with any one who is serious about some good use for it.

Carol and Leroy Chittenden, 843-8313, will be installing a hot air solar system on their house at 1935 Ohio. We'll be fabricating panels during the week of August 16, and again other hands are welcome. We'll be using pop cans cut in half as a collector material, and we'd like to see the Merc become a recycling center for more cans if there's enough interest.

Hot-shot engineers sneer at the pop-can collector, but they never seem to come up with anything that remotely approaches it in cost-effectiveness. Using only \$40 worth of materials, Dennis Massier of Ellis Ks. heated two rooms of his house last winter with a 4 by 8 foot pop-can collector. With outside temperatures at 45 degrees, his panel goes to an interior temperature of 220 degrees! I have complete construction details on his panel.

Also, we've been hauling quite a few tons of sludge from the Lawrence sewer plant for local gardens. General opinion is that sewer sludge really improves soil quality, and it can give you a good feeling as you bite into one of your home-grown tomatoes and mentally follow the food chain that produced it back to, say, the Chancellor's john in Strong Hall.

However, there's a bit of a problem with sludge. A couple of weeks ago, Carol heard a horror story over National Public Radio about some people near Bloomington Ind., who found out after laying 100 tons of sludge on their farm that it was so contaminated with carcinogenic polychlorinated biphenyls (PCBs) that their land was simply uninhabitable.

I've talked with the lab people at the Lawrence plant about this and also with K. T. Joseph from KU's microbiology department, 843-1130. Lawrence sludge has never been tested for PCB or any other chlorinated hydrocarbon, but Mr. Joseph feels, after visiting Packer Plastics, the only possible source of these contaminants in Lawrence, that their wastes are being well managed.

by BOB MARVIN

## HOLY COW!



**O**n July 18, seven members of the Community Mercantile journeyed to Odessa, Missouri, a small town 30 miles east of Kansas City on I-70, to visit the Odessa Ice Cream Company, where Holy Cow ice cream is made.

Rick, one of the owners and operators, showed us around the place, described the process by which ice cream is made with honey and told us about himself and his co-workers and how they came to be in Odessa making ice cream.

I can't do justice in describing the process of making ice cream, so I'll content myself with a couple of points I was very impressed by: 1-The ice cream is made without artificial flavor enhancers and therefore many times the amount of natural flavoring (vanilla beans or strawberries) is used in Holy Cow as in regular ice cream and 2-While honey is a healthier, richer food than sugar, its use does cause some complications since it has a lower melting point than water. In shipping and in our freezer, the ice cream's kept under zero degrees. If it gets much warmer, the honey liquifies and the ice cream's texture becomes goopy. Therefore when you buy Holy Cow, for best enjoyment, use it shortly after buying it, or store it at very cold temperatures. Your refrigerator's freezer section probably isn't cold enough to keep it in its best shape long.

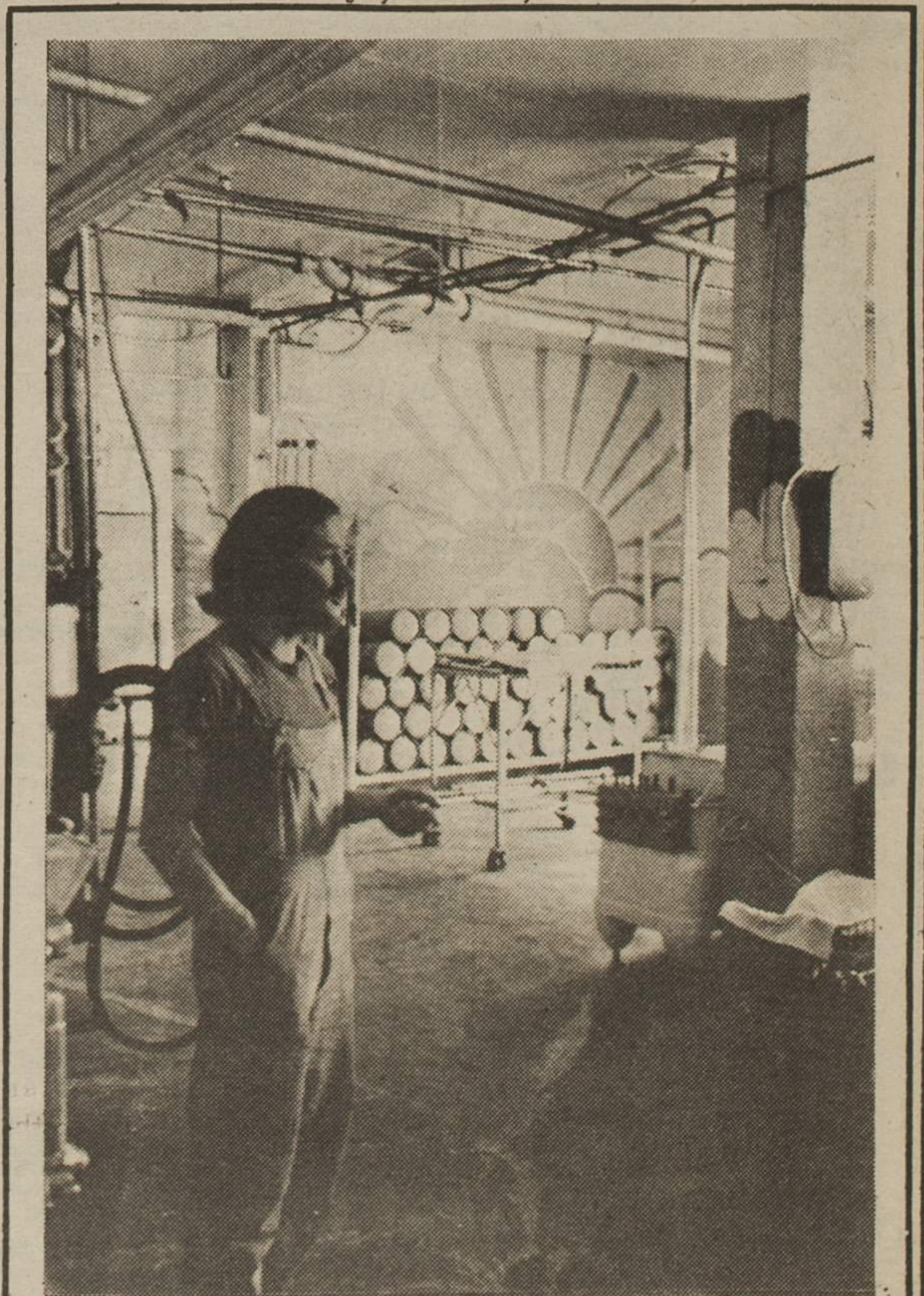
I was very impressed by Rick's story of how Holy Cow ice cream came about. The three partners all came from Southern California, and they came to these parts more or less by happenstance, coming across an ice cream company for sale and buying it about a year ago. In a time of increasing centralization and standardization in the dairy field, they are trying to make a go of a small business by offering a unique product.

After the tour, we tried three different kinds of ice cream, sesame crunch, carob chip, and strawberry, all of which are delicious (even the strawberry, and I've never liked strawberry ice cream). Then we went to watch Rick, Mick and Mike play slow-pitch softball in their local league. Since they were short a player, Boyd Evans played cat-

He is concerned, however, about heavy metals (primarily lead, arsenic, mercury, and cadmium) coming from the Gustin-Bacon plating plant, which is not managing its wastes effectively, and he's about halfway through a series of tests for heavy metal uptake in plants grown on Lawrence sludge.

I'll report later on his results, as well as tests I'm running for vital nutrients (N-P-K). But here again, our greatest need is for participation by other Merksies who have vans, trucks, or trailers to help out with hauling manure, firewood, restaurant garbage for composting, and scrap building materials. There's a list on the bulletin board for names of people who have truckin' vehicles to offer.

cher, doing quite well. They scored several runs in the last inning, winning 10-2. We visited briefly after the game, then returned home after a very informative and enjoyable day.



Rick, pictured above, along with Mick and Mike, put a lot of hard work, dedication & ingenuity into the manufacture of the delicious, healthful honey-based ice cream available at the Community Mercantile in numerous flavors, including vanilla bean, carob chip, sesame crunch & strawberry.

## Community Mercantile

STORE  
HOURS: M-W-F 10-6  
T-Th 10-7  
SAT. 10-5

NOTICE: We will hold special orders for only two weeks after you're notified.

NEW! There is now a free produce box in the yogurt cooler for produce that is slightly damaged. Please help yourself.



Just a short note of thanks to the hundreds of co-op members for their near unanimous and energetic non participation in the remodeling and anti-roach campaign at the Community Mercantile. This apathy shows what can be accomplished when everyone acts as one. Instead of reopening in one week it will take at least two. Those members who could have helped but didn't have only themselves to thank for this. The Mercantile belongs to its members. The majority rules. Through in-action, they have decided to keep the Coop closed for an extra week.