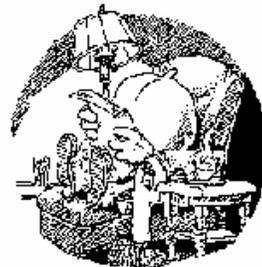




The Garbanzo Gazette

January 8, 2004



Growers Market's Weekly Newsletter

NEW YEAR, NEW IDEAS.. ABOUT SPACE!

Yes, Folks, it's time to look at how we're using the space downstairs for the food co-op. There are many ideas floating around; let's bring them together, and see what we get. Our first meeting will be Tuesday, Jan. 20th, 6:30 - 8:30 in the co-op. Thanks, Jeanine 461-1614

JOIN US FOR THE 3RD ANNUAL CITIZENS' STATE OF THE CITY

Monday, January 12, 12 Noon to 1:30 at Harris Hall in the Lane County Building 8th and Oak. The Citizens' State of the City is an important community event where a diverse group of speakers address important community issues. It is the Peoples' companion to the Mayor's State of the City.

This year we welcome:

- Cara Stevensen, speaking on creating networks, empowerment and community at the neighborhood level.
- Gary Gillespie, speaking for the Eugene Springfield Solidarity Network on jobs, justice, local economy.
- Lauri Siegel, of 1000 Friends of Oregon, will speak on important Eugene land use issues.
- Community Alliance of Lane County [CALC] will speak on human rights issues affecting transgender people and immigrants.
- Becky Reilly, speaking on the environment and public health. Please join us and invite friends for this uplifting community event! For more information, contact Jan Spencer at 686 6761. A project of Citizens for Public Accountability and Friends of Eugene

HIDDEN COST OF NAFTA: LAKE CHAPALA

Mexican attorney Raquel Gutierrez has been working tirelessly to clean up Lake Chapala, Mexico's largest freshwater lake. Ms. Gutierrez will speak about her work at a public presentation: "Hidden Costs of NAFTA in Mexico: Case Study of the Lake Chapala Basin"

When: Friday, January 9 at 12 noon

Where: Room 141 at the UO School of Law (1515 Agate St., Eugene)

The presentation is co-sponsored by E-LAW U.S., the Wayne Morse Center for Law & Politics, the Environment & Natural Resources (ENR) Program of the University of Oregon School of Law, and the University of Oregon Human Rights for ALL program. For more information contact Carolyn Sykora, Education Coordinator, E-LAW U.S., 1877 Garden Avenue, Eugene, Oregon, 97403, tel. (541) 687-8454 ext. 14, carolyn@elaw.org.

LOOKING FOR A BIKE TRAILER

My daughters and I are looking for a bike trailer that seats two. Doesn't matter what brand, as long as it is in good condition. We need one ASAP, as bicycle is our only transportation. The absolute most we can pay would be \$100.00. We'd like to pay less. And of course we wouldn't complain if someone wanted to just pass one along. You can reach us at 485-7559 (has voicemail) or 686-9150 (no vmail) Thanks! -- Jennifer and Sonora

CO-HOUSING ROOM FOR RENT

Room for rent in a co-housing type community near 40th and Donald. Enjoy a shared hot tub, food share (we do growers!!), community garden, etc... Room is good size with private bathroom and skylights. No dogs please. Couples possible or single parents. Available late January. \$350 for single person or \$400 for couple. Please call 431-0699 and ask for Sherri or David.

END IRRADIATION OF GROUND BEEF

Support a Petition to End Irradiation of Ground Beef in the U.S. On November 24, 2003, the Center for Food Safety and Public Citizen filed a petition with the Food and Drug Administration (FDA) requesting that the agency revoke its 1997 approval of irradiation for ground beef. The consumer groups made this request based on a number of findings:

- * The FDA failed to follow its own protocols when it approved irradiation for ground beef;
- * New research has raised safety concerns about some of the chemicals produced in ground beef when it is irradiated;
- * Testing of irradiated ground beef conducted by the groups showed that these chemicals (which do not occur in non-irradiated meat) were present in irradiated ground beef purchased at grocery stores and one fast food restaurant. Please Submit Your Comments! The FDA has opened a docket for interested parties to comment on the Center for Food Safety/Public Citizen petition. Any comment must refer to "Citizen Petition No. 4Z4752 on irradiated ground beef." Although there is no deadline on submitting comments, please send yours today!

Submit electronic comments at:

<http://www.accessdata.fda.gov/scripts/oc/dockets/comments/commentdocket.cfm>

This newsletter was edited by Julie Fischer and published by the Little White Dog. Send comments or article submissions to garbanzo@efn.org. If you don't have computer access, you can put articles in the garbanzo box at growers. Newsletter copy deadline is 5:00 pm Tuesday. Market hours are Thursdays 2:30 to 7:30 pm and Fridays 3:00 to 6:30 pm. An orientation to Growers is held each Thursday at 1:30. The Growers email list includes an electronic banzo, events notices, and other misc. info.

[Over]

GROWERS MARKET - ONE POSSIBLE REDESIGN

A Growers member, Elliott Nicholson, offered his services recently as a house designer and builder. He looked at Growers' floor plan and came up with the following possibility for better use of our space. He drew this to show what we could do if we choose to allow Red Agave to expand and rent additional space.

Kitchen: The kitchen would remain the same size, essentially just turned around. Sinks would be facing the Coop, and shelves would be against the back wall. The stove would be in the back corner, where the 220v outlet is now. A light (viewable from Growers' exit door) in the kitchen would remain on automatically if the stove is on.

Half of the length of the bulk oil shelves would be turned 90° sideways to create an "L" shape, and would sit just behind the kitchen sinks, facing the front of the Coop. The current dip in the wall in the bulk oil shelving would provide a "window" to view the rest of the Market while working at the sinks. The corner, where the two bulk oil shelves meet would include a large storage area.

Bulk Jars Shelves: From the kitchen there would be a clear view of the Kids' Corner, by turning the bulk jars shelves 90°. Currently there are six of these shelves. In this plan they'd be broken into four and two, as marked in the design, on either side of the (movable) cheese cutting table. Behind the bulk jars (in the back wall to Agave space) headers would already be built into the wall to make it easy to put in a door at any future date. Also, this wall would be built to be sound proof for both spaces. Finally, the kitchen, bulk oils and cheese cutting areas would all have linoleum on the floor.

Recycling/Emergency Exit: Both Agave and Growers will have access to the emergency exit, and might work out a shared recycling area there. There would be a wall and a door from Growers into this area.

Kids Corner and Bathroom: In this design, the Kids space is two feet longer and wider than before. The bathroom would start just on the right of the current electrical breaker box, and would measure 8' x 9' (ADA compliant). The sewer pipes currently

visible above the shampoos (pardon the poeey pun) would then be enclosed inside the bathroom. The bathroom wall facing the front of the Market could be set up with shelves and products.

Produce Shelves: Elliott described a new design for produce shelves. These could be three shelves in height, where we currently have only one. The first would be fairly low to the ground, the second a little lower than the current shelf and the top one would be kept low enough so that shorter people can still reach the products. We'll still be able to see through the shelves to the other side. All the shelves would be designed to be removable (on rollers perhaps) so that, for special occasions, we can open up the entire Market's space.

Taking Space Back: Agave would put only one door into the back space they'd be renting, located where kitchen is now. This door could be closed off at a later time if we choose to retake the space for Growers. The space could then be either accessed by its own outside entrance, and be a separate rented space. (With its own entrance, it could easily be set up as a certified kitchen. Water and 220v are nearby.) We could alternatively open up the door to the coop and use it as a meeting/special purpose area, etc.

Dock Concerns: This design also takes into consideration that we may or may not be allowed to keep our dock on the North side of the building (the City's plans for the area are not completely clear, and thus the dock's fate is not certain). If we have to move the dock, we can fairly easily add it to the South or, more likely, the West wall.

With all these changes, because of better use of space, we will likely feel that we have as much space as before. In addition, the new bathroom, kitchen and produce shelves will give the space a brighter, updated appearance.

Final note: Elliott said that Agave's initial verbal offer to make all the changes and renovation for just \$5000 (they'd would not pay rent on the additional 400 square feet for a year) is excellent. His estimate for simply moving the new bath is \$3000. Remember that we are in a position to tell Agave what we want, should we begin to enter into negotiations.