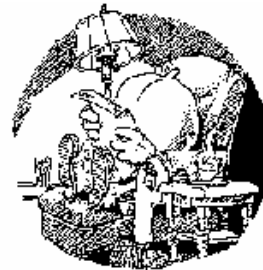


The Garbanzo Gazette

June 3, 2004



Growers Market's Weekly Newsletter

LOOKING FOR A SUMMER BANZO EDITOR

Interested in editing the banzo every other week during the summer? This is a great strawboss job that you can do from home, and still know everything that is going on at Growers. We are looking for someone who is responsible, reliable, has email, knows Word well, understands the written English language, and respects the integrity of each submission to the banzo. The banzo must be edited on Wed or Thurs, then emailed to Steve by noon on Thursday at the latest. Editing takes 30 minutes to 1.5 hours every other week. Email Julie if you are interested – include your phone number so she can give you a call. Thanks. (juliefisch@msn.com)

WE NEED YOUR HELP TO ELECT KERRY

June 11th - 13th at the Oregon Convention Center
Are you a progressive business owner or manager? Do you know a progressive business owner or manager?
NOW IS THE TIME TO SHOW YOUR STRENGTH!!!
RESPOND TODAY!

Please Contact Jesse at jesse@dpo.org or (503) 224-8200 if you know of an interested progressive business or if you can help out. Join fellow Democrats, elected officials, Democratic candidates and the Kerry Campaign and make a difference. If you are interested please contact events@dpo.org or (503) 224-8200. Details: Call (503) 224-8200, visit our Convention Website, or Send Us an E-mail. - Jennefer

NORIS ORGANIC DAIRY

If you plan on purchasing any Noris milk or half and half, please "pre-order" it. I'm trying to meet our needs without having much extra (it leads to a loss for Growers). It will take a couple weeks to sort things out since Noris delivers on Tuesday prior to the pre-ordering. My best guesses are not working.
By the way, all Noris cheese is made from raw milk. - Sue

PERMACULTURE TEACHER TRAINING

with Jude Hobbs and Tom Ward, June 23-28, 2004
Empower yourself to promote sustainable living and

design! In this dynamic, interactive and fun course learn powerful teaching techniques to communicate whole systems education and Permaculture principles. Jude and Tom create innovative experiences that address varied adult learning styles and utilize your unique strengths and talents. Lecture, discussions, module building and team presentations provide the essential learning experiences for this course. For more information or to register, contact: Maud Macrory at tompowell7@aol.com or (541) 899-9668 Or visit: cascadiapermaculture.com

CWP SEEKS PROGRAM DIRECTOR

The **Cascadia Wildlands Project (CWP)** is a seven-year old non-profit conservation organization with headquarters in Eugene, Oregon. The CWP is a leader in efforts to protect old-growth forests, roadless areas and wildlife in Oregon, Washington and Alaska. We are currently seeking a Program Director to join the CWP. We're looking for a **well-organized and dynamic person** with a strong commitment to conservation to manage administrative and office functions, as well as event planning, web-based communication, membership development and data base management.

* Compensation will be in the \$21,000-26,000 range, depending on experience.

* This position will begin on 8/1/04 or before.

Send resume, cover letter, references and samples of writing and/or design work to:

Cascadia Wildlands Project, ATTN: James Johnston,
P.O. Box 10455, Eugene, OR 97440

541.434.1463, or email materials to James at: jdj@efn.org

FOR SALE: Excalibur Dehydrator - 9 tray Parallelex-x-with booklet, like new! Originally \$297. Asking \$125 or best offer. Also, we upgraded our juicers, so would like to sell citrus juicer, juice extractor and blender. Original boxes. Booklets included. All three \$40. All four \$150. Call Lin 343-8055.

GROWERS OPEN ON TUESDAYS: *You can now shop at Growers on Tuesdays from 5 to 7 pm. Just as on Fridays, nothing will be pre-order.*

Understanding the new markup policies

There has been a lot of confusion recently concerning the new way that prices are determined at Growers. Under the old system, bulk was marked up 15% and packaged goods were marked up 20%. If you did not have work credit, an additional 15% would be added at the cash register.

Example: Growers buys a packaged item for \$10. On the shelf, it is marked \$12 (a markup of 20%).

You purchase one box of it. This week, you have work credit, so your final price is **\$12.00**.

Next week, you don't have work credit, so your price is now $\$12 + (15\% \text{ of } \$12)$. This works out to $\$12.00 + \$1.80 =$ **\$13.80** for the same item.

Under the new system, bulk is marked up 33%, and packaged goods are marked up 38% (an increase of 18%). If you have work credit, a discount of 13% is deducted at the register (your total is divided by 1.15). At first glance, this does not seem to be the correct amount, so let's take a look at the math.

Example: Growers buys an item for \$10. On the shelf, it is marked \$13.80 (a 38% markup).

You purchase one box of it. You get to the register, and **\$13.80** is rung up. Then the cashier divides \$13.80 by 1.15 and your total is **\$12.00**. This is the same amount that you paid under the old system. Dividing a number by 1.15 is the same as deducting 13%.

Due to rounding errors, items are marked up slightly more under the new system, approximately \$0.01 per \$10.

One might ask why 18% is not deducted at the register, since 18% was added to the wholesale cost; or why wasn't 15% deducted, since that was added to the retail price?

The answer is that we are subtracting from a larger amount, as the following example demonstrates:

$\$10 + 15\% \text{ of } \10 is written as $\$10 + (.15 * \$10) = \$10 + \$1.50 = \$11.50$

Going back, if we deduct 15%, let's see what happens:

$\$11.50 - 15\% \text{ of } \11.50 is written as $\$11.50 - (.15 * \$11.50) = \$11.50 - \$1.73 = \$9.77$. Oops, that's off by 23 cents.

$\$11.50 - 13\% \text{ of } \11.50 is written as $\$11.50 - (.13 * \$11.50) = \$11.50 - \$1.50 = \$10$

Now we are back where we started from.

To summarize, if you have work credit, you will be paying the same amount for your groceries to within a few cents under the new system of pricing that you would have paid under the old system. If you don't have work credit, thank you for contributing the additional 15% to Growers. It helps pay the bills.

Steve Shapiro
A Growers Market Member

This newsletter was edited by Anuradha Shivanand 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. Growers Market 687-1145