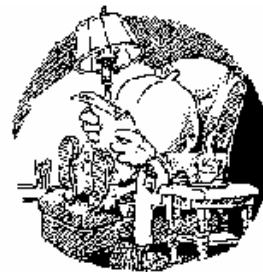




The Garbanzo Gazette

July 7, 2005



Growers Market's Weekly Newsletter

COUNTRY FAIR SCHEDULE

**Growers will be open Thurs
July 7 before the Fair**

Growers will be closed Fri July 8

We will be open on Tuesday the 12th

FRESH FRUIT AT THE FAIR!

Make sure to stop by the Growers Fruit Booth this year in the Community Village at the Oregon Country Fair! We will be selling organic fruit, nuts and granola at a low price, and all profits will go to Grower's Market. Thanks to all who signed up and inquired about working at the booth. We now have all the workers we need! Be sure to stop by, say hi, and buy a peach or two! Have a great summer and a great Fair. -- The Fruit Booth Crew

PARKING

The Growers meeting (board meeting) has been discussing what Growers policy on parking should be. Specifically, one question has been if we should allow Growers Market Building tenants to park in our five free parking spaces during all or part of Thursdays. The meeting has not heard directly from the tenants regarding parking. So perhaps people with concerns regarding parking could come to the Growers meetings, or otherwise communicate their concerns, say through the building managers, or in writing. The next Growers meeting (board meeting) will be on Friday, July 15th, at 6:30 pm. --Milton Takei

EARNING PUMPKINS ON TUESDAYS

You now have the opportunity to earn pumpkins on Tuesdays, 9 am to 1:30 pm. But best to call ahead before coming down, 687-1145 (This is the number that is in the phone book). – Milton Takei

DID YOU PAY FOR WHAT YOU MUNCHEd WHILE YOU SHOPPED TODAY?

Only the food on the counter by door is free. Please pay for what you munch on while shopping. It's the honor system, and we all thank you for your integrity.

FUN FUN FUN AT GROWERS

Cashiers and Thursday Closers Needed
Fun, fun, fun. 1 hour (or longer) cashier shifts available anytime between 4:30 and 8:00. Talk to Martin or leave a note in my box (a coordinator could help you find my box). - Martin

UPCOMING MEETINGS

The next Growers meeting (board meeting) will be on Friday, July 15th at 6:30 pm – we will be discussing coop efficiency. If the meeting is not at the round table upstairs in the Growers Market Building, you should try downstairs in the co-op, or elsewhere in the building. --Milton Takei

STRAWBOSS POSITION OPEN

I am currently taking care of the dairy cooler, the freezers and some of the dried food items, every Thursday morning for about 2 and a half hour (with the help of volunteers). I had originally committed to the task every other Thursday, but sort of fell into doing it every Thursday. As my summer schedule is going to be changing, I need to go back to every other Thursday. I am looking for someone to share the task with ASAP. Please let me know. 685-2548. Thanks, Stephanie

FOR RENT: Artists Community - for rent: private, large studio/ apartment - \$550. +Deposits + utilities. Also - one bedroom with small studio in shared house - \$350. + Deposits + utilities. NS. 683-0626. Thanks, Sterling and Ruth

RAW MILK SOURCE NEEDED

I am searching for a source of raw, unprocessed, organic, hormone -free cow's milk. We don't need much but would like to purchase on an ongoing basis. Thanks, 741-7642 Trisha

HOME ASSISTANT

Errands Yard Care Pet Care Cleaning Organizing
Please call Pamela for a free consultation
Excellent References, 302-6520

SAUERKRAUT AND OTHER RAW/LIVE TREATS NOW AVAILABLE IN BULK

Good-Food-Live, a small local operation making simple living foods in bulk, has started to sell some of their products at growers market. Check out the jollykraut (local cabbage sauerkraut), jollycrackers (flax-sauerkraut crackers), halva-live (sweet sesame confection), and carobella (sweet sugar-free carob/sesame spread, replacing nutella). "We are a small production based at Lost Valley intentional community (near Dexter). All of our ingredients are organic and vegan. We use manual machines (like human powered graters and grinders) and dehydrators and we make special effort in using local ingredients - like Oregon flax seeds, Eugene-made tahini, and cabbage directly from the farm. Give it a taste, we would like to hear your feedback. For more info:email sarah or ofek at goodfoodlive@gmail.com

HERBS FOR MASSAGE CLASS

There is still room in our "Herbs for Massage Class," offered through Lane Community College. Although this class is geared towards massage students and therapists, it is open to everyone interested in herbalism and its applications for bodywork. You may register for this class on the LCC main campus, at LCC's Downtown Center, or through ExpressLane on LCC's website (www.lanec.edu). Here's the blurb from the course catalog:

Herbs for Massage (Course #11378) Jun 21 to Jul 19, Tuesdays 6:00-8:30pm, Cost \$109.00.

We're also offering a new class:

Herbs for Massage **II**, prerequisite: Herbs for Massage or previous herbal studies

Herbs for Massage II (Course #11375) Jul 26 to Aug 23, Tuesdays 6:00-8:30pm, Cost \$109.00.

For more info: givingtree@earthlink.net or by calling us at 541-344-7534. Classes include all supplies and will be held at GivingTree Farm Herb Company, 1490 Jefferson St, Eugene. --Wendy Loren & Lawrence Birch

NEW GAZETTE E-MAIL ADDRESS

The e-mail address for the Garbanzo Gazette has changed. You can now send your gazette items to: garbanzo@lists.opn.org. – Milton Takei

This newsletter was published by the Little White Dog. Send comments or article submissions to garbanzo@lists.opn.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 Tuesdays 5-7pm; 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@lists.opn.org

Growers Market: 687-1145