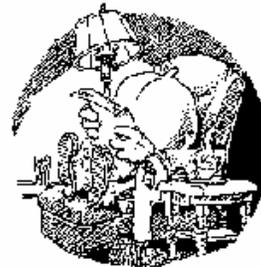


The Garbanzo Gazette

September 29, 2005



Growers Market's Weekly Newsletter

WHAT IS GROWER'S COMMITMENT TO LOCAL FOOD? A long-time shopper asks you to weigh in....

About a month ago I read an interview with "local food ambassador" Louella Hill in the online magazine "Grist," and a few bits of that interview got me wondering more actively about something I've been vaguely wondering about Growers Market for a while now--namely, what is Growers Market's level of commitment to local food? Here's one quote that caught my eye: "The bottom line is the only true organic is locally grown. You are kidding yourself to think that Earthbound Farm carrots are not pumping thousands of pounds of carbon and particulate matter into the atmosphere to be transported to New York -- as well as concentrating authority over our food production into the hands of a few large agribusinesses." Here's another: "The average item of food on the American dinner plate travels 1,600 miles between where it is grown and where it is eaten." (This tidbit comes from a white paper by Richard Pirog at Iowa State.) And finally: "Food is the most powerful medium of social change." You can read the full interview at www.grist.org/comments/interactivist/2005/08/29/hill.

Are people interested in having a Growers-wide discussion about this topic (and perhaps others) as Growers Market approaches its 35th birthday? If so, let me know ([dquirk@efn.org/686-3027](mailto:dquirk@efn.org)), let board members know, let coordinators know, respond to this in the Gazette, etc. – Doug Quirk

UPCOMING MEETINGS: The next two Growers meetings (board meetings) will be on Monday, October 10th at 6:30 pm and Wednesday, October 26th at 6:30 pm. The meeting is normally at the round table in the Growers Market Building upstairs, but if you don't find it there, look downstairs in the co-op, or elsewhere in the building. --Milton Takei

WANTED: CLEAN JARS WITH LIDS

For Growers shopper to use for bulk shopping. These should be clean, with clean lids. Please no cardboard ice cream or similar containers. Keep in mind that if you bring items we can't use, it costs Growers extra time and woman labor to do the extra recycling. Please be respectful of your coop and only bring clean glass and plastic jars and containers that can be safely used for food.

THIS WEEKEND: GARAGE SALE!

The growers market Garage Sale, Wheelchair Lift FUNdraiser, will be September 24-25 (sat-sun) 9-5 at the corner of 28th and Jackson. We will have furniture, desks, chairs, couches, permaculture tools, solar devices, military surplus, vintage clothing, toys age 0 to 21, antiques, memorabilia, costuming, souvenirs, bee keeping equipment, tools, natural living supplies, bikes and more. If you would like to donate please bring items to the sale the morning of, or call 942-3221 for an alternate plan. This is one not to miss. If you only go to one garage sale this year, this is the one!

NEW "SUSTAINABLE" LABEL MAY COMPETE WITH PRICEY ORGANIC LABEL

From the September 8, 2005 edition of "Daily Grist": Tired of paying a premium for organic fruits and veggies? A coalition of farmers, environmentalists, and public officials is promoting an alternative that they say will be less costly: a "sustainable" certification system and label. The system sets standards for water quality, soil management, and wildlife protection, but, in a notable departure from organic farming, it allows use of synthetic pesticides. Still, participating growers are rated on their pesticide practices, and supporters say that Wisconsin russet potato growers certified under the system used 54 percent less toxic chemicals than conventional growers. Folks in the organic farming industry are skeptical about the new label, saying it may confuse consumers. And some retailers have hesitated to add a new type of product to their shelves. But the sustainable scheme's supporters say the label will appeal to green-minded shoppers who can't afford to buy organic. "When you explain the concept to the consumer, it is very, very well received," says one Wisconsin farmer.

-- straight to the source: San Diego Union-Tribune, Associated Press, Kathleen Hennessey, 07 Sep 2005

CASHIER POSITION AVAILABLE

Thursdays 2:30-4:30pm. Please see Mimi or leave a message for her at the market.

THREE PERMACULTURE EVENTS

Sunday, September 25 6-8pm Slideshow and Open Discussion on Bioregional Sustainability and Ecological Design. With presentations by Food Not Lawns co-founders Heather Coburn, Tobias Policha, and Nick Routledge, followed by a loosely-facilitated roundtable discussion. At the Maitreya EcoVillage, Broadway and Almaden, in the Straw Bale. Free/Donations Appreciated.

Monday Sept. 26 through Friday, Sept. 30 5-9 pm. Student Centered Design Course. In this course, we will evaluate personal and bioregional sustainability, and will use permaculture and ecological design techniques to develop gardens and other proactive community projects. Topics will be chosen by participating students, and may include organic gardening, seed saving, appropriate technology, green building, group process, and/or how to organize community events. Tuition is \$75 for the first 10 registrants, \$95 thereafter. Pre-registration required, class size limited to 25 students. Call 541-343-4673 for details and to register.

Saturday, October 1 3-6 pm Seed and Plant Swap and Organic Potluck. Bring your seeds or just yourself and see presentations from students in the above course. World Café, 4th and Blair. Free/Donations go to local seed conservation efforts.

HOEDOWN FOR ANCIENT FORESTS

Mark your calendars and tell your friends to join the Cascadia Wildlands Project for its 4th annual Hoedown for Cascadia's Ancient Forests on Saturday, October 8 at Avalon Stables in Cottage Grove (80143 Hazelton Road). Food and Drinks 6-7 pm; live music and square dancing 7-9 pm. Get your country outfits on and get ready to kick up your heels to the foot-stomping bluegrass of The Dickel Brothers. This is a family oriented event and is intended for beginner, intermediate and expert square dancers. Food, drink dancing, and one helluva good time is guaranteed. A 35-person shuttle bus will leave the Growers Market (454 Willamette St.) at 6:00 pm and return at roughly 11 pm. RSVP for your spot soon as the bus will fill up quickly, 434-1463. Tickets \$10-\$50 in advance (\$15-\$50 at the gate or on the bus) are available at Tsunami Books in Eugene, Kalapuya Books in Cottage Grove, and the Cottage Grove Bookmine. Children 12 and under free! For more information or to buy tickets online, check out the following link:

www.cascwild.org/hoedown.html. If you are interested in volunteering, contact Mary, mgatlin@cascwild.org; 434.1463. This is an event not to be missed! To get to Avalon Stables: Take I-5 south to exit 174 (Cottage Grove/Dorena exit). Go down the hill (east) and take a slight left (south) at the base of the hill. Go for roughly

1/2 mile and turn right (east) onto East Main St. The street becomes Cottage Grove-Lorane Road after passing through downtown. Continue on it for about 4 miles. At approximately mile post 5, veer right onto Hazelton Road. Avalon Stables is on the right.

ELEMENTS OF AUTUMN HERBALISM

A five week series of classes and field trips on a variety of exciting aspects of Western Herbalism, Classical Chinese Herbalism & Wildcrafting. Classes run from October to early November.

Cost for the course is \$250, paid in full by September 30th. After September 30th, cost for the course is \$275. (Plus approximately \$35 in additional expenses.) To register, send check or money order payable to: Lawrence Birch, 1490 Jefferson Street, Eugene, OR 97402. Payment plans, partial work trades and CE Credits may be also be available. For more information, call Lawrence Birch or Wendy Loren at: 541-344-7534. Or e-mail us at: givingtree@earthlink.net

COME VISIT LILLY'S CLOSET

Flowing fun fine fabric dresses in every size. Scarves and bags too. 13th St. Fair at the U of O, October 5, 6 & 7. Space 194.

SATURDAY MARKET TYPE BOOTH STRUCTURE NEEDED

Will be used to build a Sukkah. 10/14/05 – 10/24/05
Borrow? Rent? JuneBugg 954-6367

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