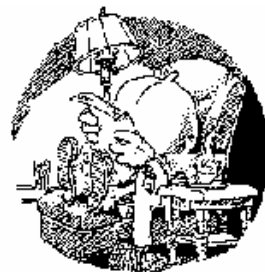




The Garbanzo Gazette

April 6, 2006



Growers Market's Weekly Newsletter

OUR ANNUAL MEETING IS TOMORROW!

The 35th Growers Market annual meeting will be on Friday, April 7th, at 6:45 pm, upstairs in the Growers Market Building. The meeting will choose the 2006-2007 board of directors and review the previous year at Growers, with other business possibly included. And of course, we've ordered pizza.--Milton Takei

COUNTRY FAIR IS AROUND THE CORNER

Want to add some color to your world? Join the fun and eclectic group of Grower's folks that put on the Growers market Cooperative Fruit Booth at the Oregon Country Fair. Our next meeting is Wednesday, April 26 at 6:45 pm. We will be meeting at the round table upstairs in the Growers Market Building. See you there! – Kari

THE REAL DIRT ON FARMER JOHN

Bijou to show The Real Dirt on Farmer John Beginning on Friday, March 31, at 7:30 p.m., the Bijou will show The Real Dirt on Farmer John, what Roger Ebert termed "a loving, moving, inspiring, quirky documentary that was made while the lives it records were being lived. We get a sure sense for the gradual death of the American family farm, the auctions of land and farm equipment, the encroachment of suburban housing, and then an almost miraculous rebirth through the introduction of organic gardening." Showings will continue nightly through April 6 at 7:30 and 9:20 p.m., with a 3 p.m. Saturday matinee. The film traces the transition of a 1950s farm to a modern Community Supported Agriculture effort, Angelic Organics. - Megan Kemple

GROWERS MEETINGS

The next co-op coordinators' meeting is set for Tuesday, April 18th, at 7 pm. If the meeting is not at the round table upstairs in the Growers Market Building, look for us downstairs in the co-op, or elsewhere in the building.

NEARBY NATURE EGG WALK

Hi Friends! Just a reminder about a fun Nearby Nature event happening this Saturday, April 8th, 2-5 pm. Nearby Nature is hosting the Egg Walk, a celebration of the egg-straordinary assortment of critters who hatch out of eggs in the spring—from ducks to dragonflies! If you haven't attended before, this event is lots of fun--entertaining and educational--a nice complement to traditional Easter activities if you celebrate this holiday, and a fun alternative event if you don't! It's a lot like the October Haunted Hike, but with a spring theme!

At the event, you will get to meet costumed critters on a special guided hike in Alton Baker Park, check out live critters from the Oregon Herpetological Society, do egg critter crafts, enjoy refreshments, participate in the sustainability raffle, and more. Each hike lasts an hour and pre-registration is required. Call 687-9699 to reserve your spot! Meet at the shelter in Alton Baker Park, 2-5 pm, \$4/member, \$5/non-member. - Beth

STRAWBOSS OPENINGS

*) Looking for a strawboss replacement ASAP 1-1/2 to 2 hours every other week to take care of the dairy cooler and the freezers. For more details on the position talk to Jeanine at growers or Stephanie 767-3689.

*) Cashiers are needed for Thurs 2:30 – 5:30pm times. Speak to any coordinator to arrange.

*) A dedicated person is needed for the dried fruit and nut area who would take delight in filling the jars and buckets. Lily has been filling them for the last nine years. Call Lily @ 338-4436 or talk to any coordinator. PS: If anyone knows the whereabouts of the raison bucket, please put it back!

Applications now being accepted for
**INTENTIONAL ARTISTS COMMUNITY/
PERMACULTURE PROJECT/ EVOLVING
ECO-VILLAGE**

Community house, Garden, Greenhouse, Gallery. In Eugene. 1Bedroom with small Studio in shared house - 350. - Available now 1Bedroom in shared house - 275. - Available in June NS. + Deposits + utilities + community fee. (541) 683-0626. Check <www.possumplace.com> Thanks, Sterling and Ruth

ROOM FOR RENT IN SE EUGENE

We need a 3rd for our active, healthy house in SE Eugene/ W. Amazon neighborhood! Wood stove, W/D, No smoking, no pets. Our organic garden seeks more attention. Patio space, bike-friendly household. Amazon recreational path, trails & bus 2 blocks away. Vegetarians welcome too. Awareness of Peak Oil topic & permaculture a plus. Carport. \$275/mo.+ utilities, plus last month's rent. \$100 refundable deposit. Call 431-6658 for more! Go here to view photo:
<http://eugene.craigslist.org/roo/147176201.html>

FOOD FOR THOUGHT

from "My Saudi Arabian Breakfast" (on the Web at <http://www.tomdispatch.com/index.mhtml?pid=7129>)
For decades, scientists have calculated how much fossil fuel goes into our food by measuring the amount of energy consumed in growing, packing, shipping, consuming, and finally disposing of it. The "caloric input" of fossil fuel is then compared to the energy available in the edible product, the "caloric output." What they've discovered is astonishing. According to researchers at the University of Michigan's Center for Sustainable Agriculture, an average of over seven calories of fossil fuel is burned up for every calorie of energy we get from our food.

THE INTEGRITY OF ORGANIC MILK

One of the country's preeminent organic watchdogs has released a report, *Maintaining the Integrity of Organic Milk*, alleging that a handful of leading marketers are shortchanging organic consumers. The report and scorecard, rating 68 different organic dairy name-brands and private-labels, was produced by The Cornucopia Institute, a Wisconsin-based farm policy research group. It profiles the growth and commercialization of organic dairying and looks closely at the firms that now seem intent upon taking

over the organic dairy industry by producing all or some of their milk on 2000- to 6000-cow industrial-

style confinement dairies. The organic scorecard ranks brands on a one- to five-cow scale (with five cows scoring best). Interested consumers can visit the group's Web page at www.cornucopia.org and easily view how their favorite dairy products measure up to consumer values. The good news in the survey is that "the vast majority of all name-brand organic dairy products are produced from milk from farms that follow accepted legal and ethical standards." But consumers should also know that nearly 20% of the name-brands now available on grocery shelves scored a lowly *one cow*—the substandard rating.
- www.cornucopia.org

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