

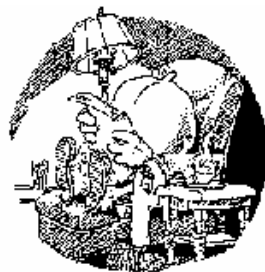


The Garbanzo Gazette

May 4, 2006



Growers Market's Weekly Newsletter



GROWERS BOARD

The members of the 2006-2007 Growers Market board of directors are: Kari Blochlinger (treasurer), Aelfwynn Freer, Beth Grim (secretary), Rich Houle, Taylor Rutledge, Aya Watanabe (president), Lilly Burgard (alternate) and Rachel Theismeyer (alternate).

UPCOMING MEETINGS

The next two Growers meetings (board meetings) will be Monday, May 8th, at 6:30 pm and Monday, May 22nd at 5:30 pm. The co-op coordinators' meeting is set for Tuesday, May 23rd, at 7 pm. If the meeting is not at the round table upstairs at in the Growers Market Building, look for us downstairs in the co-op, or elsewhere in the building. The next two Growers meetings will probably be in the smaller meeting room upstairs.

STRAWBOSS OPENINGS

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

NEW ORGANIC RESTAURANT DOWNTOWN!

Hey, Did you know that there is a new almost 100% Organic restaurant in downtown Eugene?? (98% to be exact). Are vision is to provide the most local and sustainable foods and a reasonable cost. We have a wide variety of soups, salads, and sandwiches available to you daily from 7:44 a.m. until 2:46 p.m. Sherri and Fay have both been active parts of the Growers Market and we would love to serve you. Mention that you heard about us in the Garbanzo and get 10% off of your first purchase. We are at 776 Park St. 1/2 of a block east of Willamette between 7th and 8th in the historical Smeed Building. 485-2089.

VAN FOR SALE

Older Ford Van. Body's in good shape, nice interior, no leaks, ran recently. \$300, Grace 689-2673

INTENTIONAL ARTISTS COMMUNITY/ EVOLVING PERMACULTURE 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 now. NS. + Deposits + utilities + community fee. (541) 683-0626. Check www.possumplace.com

LILLY'S CLOSET

Found flowing fun cloths, made from fine fabrics. ASUO Spring 13th faire, May 3-5. Space #194

LAUGHING BUDDHA KOMBUCHA TEA

We are making Kombucha Tea again and will be selling directly to those of you who want it. Please call me at 607-9576 or Ocean at 521-7753 for home delivery. Emailing is fine also. The prices are \$27 for a gallon for home delivery, or \$25 a gallon, \$12.50 a half gallon, and \$6.25 a quart if you pick up. We are offering Blueberry and Strawberry and have a new cold enfused method that makes the tea very smooth and light. Happy Spring! Kari & Ocean

TINY TOTS SPRING CARNIVAL

Saturday, May 13th, 10:00am until Noon, \$2.00 per child, (parents are free!), free for members. There will be activities for children 6 years of age and under including: Bean Bag toss, Face Painting, Cupcake walk, Fishing game, Duck draw, Planting flowers, and a raffle for one free membership for the 2006/2007 year. Located at 2200 Coburg Road (just south of Beltline) in Our Saviour's Lutheran Church (no affiliation). Tiny Tots is a non-profit, indoor playground, cooperative for children ages 0-K.

Tiny Tots operates with a board of directors. Currently, open board positions include: President, Vice President 1, Vice President 2, Newsletter Editor, Marketing. If you join the board, membership dues of \$95 are waived. Please consider joining the board if you are interested in joining Tiny

Tots! Feel free to contact me if you have any questions! Jennefer Harper, JenneferH2000

COMMENT ON CASH REGISTER LAYOUT

Hello. It is always great to see new ideas to improve the market. Isn't it a cool that as a community we get to continue to redesign our own market! So, I do have a few thoughts about the new register set-up after going thru a few weeks of confusion of whether it is more efficient or not. I think there is a general feeling among many members that it is not as efficient and that there is something wrong. I have decided to explore that feeling. As a cashier and long-time Growers member, here are the current thoughts I have about the new set-up. I prefer having 3 lines instead of 1. Reasons being:

The 1 line is not as organized as having the 3 and also takes up the center or 'heart' of the market. I feel like, energetically, this new system is creating a 'void' zone in the center of the market or feels like a 'cyberspace' of sorts with empty carts floating about and people trying to form a line where there are no real markers for making one. In an already 'chaotic' environment, I feel this 1 line system actually supports more chaos.

This 1 line system also is not as supportive for people who don't use carts. We used to have the long 'rollers' to place our boxes on while standing in line, and it was also a place where we stored empty boxes under, which I think was fantastic. Now customers have to run to the produce to find a box if they haven't picked one yet and people without carts are standing in the middle of the market with their boxes on the floor. Not that we have to put the 'rollers' back, but maybe some other structure since we are looking to build.

I have lots of tips on how to be an efficient cashier, one of them being, in the old way I could help two customers at once....After all the groceries are rung up, the customer then goes thru a phase of finding their check book and writing a check or running to get their pumpkin card, etc., At this time, I usually help facilitate moving their box to the side and start ringing up the next person who has already loaded up a lot of their groceries on the table as the old way supported that and the new way does not. In the new way, the next person in line is still waiting in the 'void' and in order for me to communicate with them I have to raise my voice significantly to get their attention to come up to the line.

The 3 lines, I feel also supports a more interactive experience for people waiting in line. Besides just the person in front and in back of them, there were also the people in the line next to them to talk with and people were also closer to the cashiers for more communication as well and able to see what is taking so long instead of waiting in a line afar. As I think about this more I also realize and feel in the 'old way' there was a more community gathering feeling instead of trying to put a straight line thru the center of the market.

Also, this new 1 line system takes the choosing power away from the customer of which line they want to go on. Sometimes they have a particular cashier they want to interact with, or not for that matter, or might want to get on the 'shorter' line when some people actually don't mind waiting, especially if they are socializing. I feel this new 1 line system doesn't support diversity.

In conclusion, I do not think this new system is an improvement and actually see it more of a detriment to what the Growers values have been and hope to continue to be. I am in support of creating new 'cabinets' being made to create more efficiency and in support of possibly trying an 'express line.' I think having the Special Orders section in the back seems like an incredibly great idea so far.

In addition, we could also explore possibly having 4 stations, 2 against the wall and 2 in the middle where they were before. The middle ones could also be more efficient as well potentially taking up less space and all the cubbies still stay in the ones against the wall. We tend to have a shortage of cashiers on and off, but for the time where we do have an overflow of cashiers, that extra, even smaller express station could be great. And the carts I think would be better back next to the cooler.

Blessings and Co-op Love, Lareina

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