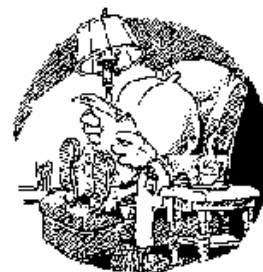


The Garbanzo Gazette

August 14, 2008



Growers Market's Weekly Newsletter

NEW WINDOWS FOR THE CO-OP?

Here's something for people to consider in advance of a discussion at the co-op coordinators' meeting. The big sliding door that leads from the co-op to the alley is causing water to get under the building. One idea is to seal off the sliding door and substitute two doors that each have a window in them. We could have shelves in front of the new doors, because we would only need to open them when we need to move something really big in or out of the co-op. The artwork on the current sliding door could remain.

--Milton Takei

VISIONING COMMITTEE MEETING

The next visioning committee will be held August 20th, 6pm, at my house. 2942 Kincaid Street. It is a public meeting and anyone is welcome to come, as well as join the committee. Please call and let us know if you plan on attending and you're not currently serving on the committee so we have an idea of how many people to expect. We're at 683-8250. Samuel Rutledge, Focalizing Person.

REQUIRED CASHIER TRAINING

All current cashiers are required to re-train this year (it's been a couple of years since the last training...let's all get on the same page again!). Those who are interested in becoming cashiers are encouraged to attend also. There are 2 dates for training: Wednesday, September 3rd - 6:30-7:30 PM and Sunday, September 7th 11 AM - 12 PM. If you are a cashier and want to continue being a cashier, you must attend one of these two training dates. If you have scheduling conflicts or questions, please talk to Taylor at the Market or at 683-8250. There will be snacks!!

MORE ON EGGS AT GROWERS

Good News: There are organic eggs from a wholesaler in the cooler! Bad News: We are unable to sell eggs from local flocks unless the flock owners have an Oregon Egg Handler's License. See next weeks Garbanzo Gazette for more information. Currently, we are ordering Chino brand commercial organic and have eggs from 3 different local suppliers in stock today.

DRY GOODS NOTES

Our OG Almonds have been coming from Italy. Lately tests done on OG pasteurized almonds grown in CA resulted in a sprouting rate of more than 40%. The almonds are not heated beyond 115 degrees and so are considered raw. We will carry the Ca almonds and not the Italian ones. So far the feedback to my question "can we allow members to special order canned fish?" has been in favor of this idea. No one has objected. I'd still like more feedback. This is only for special orders, not for shelf stock. Please let me know what you think. Thanks, Sue 688-6679

GREEN BUILDING COMMITTEE

The Growers board has set up a green building committee. Some possible projects that the committee might discuss are: (1) solar electric panels on the roof (2) solar hot water for the restaurant (3) better insulation, energy-saving windows, and other EWEB suggestions (4) energy efficient equipment (co-op refrigeration, for example) (5) using recycled building materials (6) improving the heating system (7) rainwater catchment (8) shading the building with a vine. An engineer has told us that a green roof would be too heavy for our building. If you would like to be part of the green building committee, or have any input, contact Brian at 653-1464, e-mail: brianhebb@att.net We are particularly interested in information on already completed projects. The next committee meeting will be at 2 pm, Friday, August 8th, upstairs in the Growers Market Building. One bit of information: Newt Loken of Solar Assist told me that he could put in a meter that would allow us to sell solar hot water to the restaurant at a lower rate than EWEB charges.



NEW GROWERS MEMBER

Congratulations to Kaverii & Jason!! Kaverii gave birth Collette Moraine Schreiner Thursday, July 24 around 4 PM. It sounds as though everything went smoothly. More pictures:

<http://picasaweb.google.com/jwschreiner1/ColletteMoraineSchreiner>

Pre Order Produce by E-Mail

Send an e-mail to growers.market@gmail.com by Tuesday evening @ 6:30pm to preorder produce for that Thursday.

INTERESTED IN INTENTIONAL COMMUNITY?

Heart On Farm Intentional Community is currently seeking new members. We are especially interested in families with children. Currently there is one four-year-old girl whom some of you know: Myriad Joyat, with her mother Kara Huntermoon, and her king Leo Langendoen, and two more couples. Our community values include transparency, choice, peace, and sustainability. We grow much of our own food and butcher our own meat. We would like to have 8 more people living on our farm. If you'd like more info, call Kara at 485-1921 or 913-8533.

SUPPORT A SURVIVOR EVENING

Support a Survivor ~ An evening of music, art, & friends
Bring your spirit, an appetizer and your pocketbook!

Who: Justine Michaud of Village Health Services

Why: Support non-traditional, ongoing cancer treatments

When: Sunday, August 17th, 2008 (5:00 - 9:00pm)

Where: Spiritual Growth Center

390 Vernal Street

Eugene, OR 97401

(Behind Blockbuster on Coburg Rd.)

What: 5:00 - 6:30 Acoustic Music, Social Hall

Mae & the Boys, Morningsun & Alegria,

Robert Rogers

6:30 - 9:00 Electric Music, Main Stage

Jerry Zybach, Bajwana Tea & Mystery Musical Guests

Silent Auction, Fabulous Door Prizes, Appetizer Potluck

\$10 Suggested Donation

Appetizer ideas: Gazpacho, chips, salsa, veggies, fruits, nuts, breads, refreshments, meats & cheeses, etc.

If you have questions or would like to place an advance bid on the silent auction artwork, please contact Matrisha at:

bajuanatea@hotmail.com.

HOUSEMATE WANTED

Female seeking same to share beautiful townhome near river. River Road area. bedrooms on the 2nd floor. Just renovated! wood floors, new area rug, newly painted (LOW VOC paint), nice view, You have your own private 1/2 bath with storage cabinet. \$400 = 1/2 util. W & D, dishwasher, grassy yard and patio, 5 min walk to Willamette River. On busline, on-premise-parking, walk to restaurants, shops. 10 min drive to downtown. Nice quiet neighbors. Near fitness center with low usage fee. Use of entire home. lots of natural light! Call 689-0090.

GREEN BIKE TOURS; AUGUST 9TH AND BEYOND

Trends in energy, food and economics have a lot of people thinking local. Many are coming to believe that affluence and epic use of resources as we know it is not sustainable. Others are making healthier, more peaceful lifestyle choices regardless. Eugene neighborhoods are planning bike tours to show model locations all around town where people are making far better use of assets on site to decrease their ecological footprints.

The bike tours will have a look at grass to garden, reclaiming space from automobiles, rain water catchment, active and passive solar design, cooperation between neighbors and more. Upcoming tours include Friendly - August 9, Amazon - August 23, and Whiteaker - September 6th.

The tours, organized by the respective neighborhood associations and organizations, shows increased interest in greening the neighborhoods. A new committee within the Neighborhood Leaders Council [an independent group composed of neighborhood leaders] has members from ten different neighborhoods in the process of creating a new look to neighborhood organizations doing hands-on projects in the neighborhoods for the environment, local food production and to build community. Several neighborhoods have set up eco/green committees. The neighborhood organizations offer wonderful, timely opportunities to build community close to home with many positive benefits. To connect with your neighborhood organization, call the Neighborhood Program office at 682 6243 or check the city's website. To see more on these individual neighborhood bike tours, please visit www.relocalize.net/group/eugene, www.suburbanpermaculture.org, or call (541)485-6846.

Send submissions to garbanzo@lists.opn.org. You can also put articles in the garbanzo box at growers. Newsletter copy deadline is 5:00 pm Wednesday. 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 To subscribe via email, send a message to growers-join@lists.opn.org Growers Market: 687-1145

Pre Order Produce by E-Mail

Send an e-mail to growers.market@gmail.com by Tuesday evening @ 6:30pm to preorder produce for that Thursday.