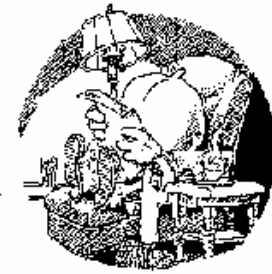


The Garbanzo Gazette

August 21, 2008



Growers Market's Weekly Newsletter



GROWERS MEETING

The next Growers meeting (board meeting) will be on Wednesday, September 10th at 6 pm. The Growers Market finance committee will be meeting on Tuesday, August 19th at noon. The co-op coordinators' meeting is set for Monday, September 8th at 6:30 pm (subject to change). If we are not at the round table upstairs in the Growers Market Building, look for us downstairs in the co-op, or elsewhere in the building. --Milton Takei

Weds Aug 27 @ 9:00am there will be a work party underneath the building to clean out debris. Protective gear and work credit will be provided. Any questions call Rodney, 942-3221

THE MEGA STORY ON LOCAL EGGS

by Joni (a cautionary tale with a moral!)
Our story begins a few months ago when the man known to Thursday opening volunteers as "the egg guy" retired. He had been bringing us regionally raised eggs in bulk that Growers volunteers carefully placed into used egg cartons and relabeled for sale in our cooler. You may remember these eggs as the "NFC" eggs-not organic, and we really didn't know much about them.

You may also remember that Growers has often carried other local eggs from the small flocks of folks like Jean James and Julie and Jane. We've also stocked commercial organic eggs that we got from our large wholesale suppliers-Mountain People (now UNFI) and Azure.

Lets go back in our tale to the retirement of "the egg guy". (His business successor declined to supply us-a chapter of this story, but not worth writing today, dear reader.) With no NFC eggs on the shelf, we had only a few dozen eggs a week and the egg shelves in the cooler often emptied within minutes of opening for shoppers.

The Growers coordinators team discussed eggs at the August meeting, and decided to order commercial organic eggs (Chino Ranchers) to offer while we searched for egg

options. I volunteered to take on the egg tasks. A survey was posted on the door of the egg cooler, and responses indicated that local, organic, free-range eggs were what market members wanted-upwards of 280 eggs a week!. (Not a single respondent wanted fertile eggs...)

By mid-August the search for local egg suppliers had worked and our shelves were again stocked with local, free range eggs!

BUT THEN... a market member pointed out that some of the local eggs hadn't been cleaned and that this was a potential health risk to the folks who might handle and eat these eggs.

OK...I'm a backyard chicken owner myself, so I opened my old chick-lit texts and felt reassured when I read that eggs as they come from the hen are covered with a natural waxy bloom that inhibits passage of bacteria through the shell pores. The USDA requires that eggs for sale be washed, sanitized, and graded. Washing destroys that coating and commercial eggs are recoated after washing and sanitizing with mineral oil to prevent dehydration (yuck!) But...refrigeration causes shrinking of the contents of the egg which can literally vacuum bacteria into the egg (yuck!). (Here at my house we keep our unwashed--sometimes brushed--eggs in a wire basket at room temperature and eat them fairly soon-YUM!)

Thinking that I had more than enough information about the issue I put the following questions to my fellow coordinators: Should we ask our suppliers to tell us how their eggs are handled and then post that information? Put up warning signs stating that the local eggs may not meet USDA standards? Put up warning signs that the commercial eggs have been bleached and coated with mineral oil? Give out information on proper handling and cooking of eggs? Rubber band an egg facts statement to our egg cartons?

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.

And, that's pretty much what we decided to do. I sat down to write up a question list for our suppliers, and write up the information for the poster and flyer that we were going to put on each egg carton. I wanted to give the community completely accurate information, so I checked the Oregon legal statutes pertaining to production and sale of eggs. Here, dearest readers, is where you may extract for yourselves the moral of my tale!

Oregon law says that all eggs sold by wholesalers, retailers and restaurants must be sold by people who have an egg handlers license and are thus selling eggs treated according to USDA process standards-washed, sanitized, graded, and refrigerated. Farmers can sell the unwashed, un-sanitized, ungraded eggs they produce without a license but only to wholesalers with an egg handler's license or at a farm stand where the eggs are produced.

Alas, we are no longer ignorant of the law...and so, dear reader: There are organic eggs from a wholesaler in the cooler. At this time Growers Market is unable to sell eggs from local flocks unless the flock owners have an Oregon Egg Handler's License.

YARD SALE

Taylor, Samuel & Little Arthur are hosting a multi-family Yard Sale this weekend! Please come by and say hello. All kinds of awesome stuff - our trash is probably your treasure so come by and check it out!! Shop baby/kid stuff, house stuff, clothes, bike parts, books, movies...who knows what else?? **SATURDAY (8/23) ONLY *** 9 AM to 3 PM**
2942 Kincaid St. (near 30th & Hilyard in South Eugene)

GROWERS BOARD MINUTES – 8/13/08

Agenda:

1. Announcements
2. Agenda Review
3. Doug Black (20 minutes)
4. Parking for tenants during Market hours (Brian)
5. David Oaks letter follow up (Brian)
6. Safe Meeting Policy (Sam)
7. Reports
 - A. Building Manager (Edward)
 - a. 5-year plan
 - b. Jeanine's building key recovery
 - B. Finance Committee
 - a. Co-op rent vs. contribution to the general fund (Rodney)
 - b. Accounts' check signers update (Doug)
8. CAMI (15 Minutes) (Sam)
9. Board vs. Market coordinator decisions (20 minutes)(Jennefer)

10. Set next meeting date

Minutes by Jennefer Harper

Facilitator: Leauriy

Time keeper: Sam

Present: Jaci, Doug Black, Milton, Iris B., Leauriy, Edward W. Moises, Doug Q., Sam R., Rodney, Brian, Willcee

Not Present: Richard, Nathan

Announcements

Sept 14 fundraiser at Red Agave (benefit for Doulas)

Jaci brought a newsletter from the First Alternative co-op

Jennefer is trying out for the Women's Roller Derby Team; there is a bout on September 20th at Lane County Fairgrounds.

Visioning Committee on the 20th at Sam's house (6:00)

Agenda Review

Building Manager Report (Edward)

Rainbow Valley Construction bid: \$14, 544 (to fix crawl space under co-op); this is less because Grower's would clean the space first.

Bid for Pest Control: \$16, 199 (to fix crawl space under co-op)

We have good cash flow right (17,000 in bank and 6,000 in Calvert). There doesn't seem to be a worry about getting a large loan for projects from the bank.

Proposal: The BOD gives Edward the go ahead to proceed with Rainbow Valley to do the work for the crawl space under the co-op. **CONSENSED**

Edward is working on getting bids to replace windows in several offices.

Jeanine's building key recovery: Jeanine turned in her key Doug Black (20 minutes)

Doug is a long time Grower's member and shared some peak oil info with us.

Doug expressed interest in having some education projects (multi-media presentations?) in the Grower's community to share info about peak oil, being close to your food source, and gleaned food from neighbors. Could we bring food to the Market to barter or sell? Can the Market have a 3 tiered pricing?

Parking for tenants during Market hours (Brian)

A female from the co-op came up yelled, and was rude to Iris from Doulas regarding parking. A long discussion took place regarding the challenges of parking.

David Oaks letter follow up (Brian)

Brian has had email communication with David to follow up with his letter. More communication to come.

Maintenance Committee Report

Rodney and Moises are going to spear head the co-op crawl space clean up.

Having someone check the tree by the sidewalk.

Bees- Rodney has the extractor. Him and Nathan are going

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to free the bees.

Working on a sliding door for the co-op & still thinking about the mural.

Safe Meeting Policy (20 minutes Sam)

Safe Meeting:

Here is the draft that went out earlier:

Any person present at a meeting of the Board of Directors has the right, as a matter of privileged business, to move off the agenda to move that the meeting has become unsafe. At this point, the meeting must discuss the best way to proceed. This could involve taking a break for the whole meeting to calm down, asking one or more individuals to take a break or go have a private discussion, or asking one or more individuals to leave a meeting. In the event that individuals are specifically asked to leave a meeting to settle down, or to leave a meeting entirely, those individuals are not allowed to block the decision to ask them to leave. If a person wants to continue to submit their input regarding a proposal on the table, they can block or stand aside to a proposal by proxy.

CONSENSED

CAMI (20 minutes Sam) TABLED

Finance Committee

- Co-op rent vs. contribution to the general fund (Rodney)

Historically, the co-op is what brought us here...

Do we need to educate the Grower's community about the historical context of the Market and why they pay less "rent" than others? Shall we change the term "rent" to "contribution to the general fund?" (The market started the building and really does not pay rent, but contributes to the building fund, a set amount and so on the financial statements this amount is termed rent, i.e. the market is not a tenant.) Could the Market simply give a percentage as a contribution rather than a dollar amount? Could the Market just give a contribution based upon their own financial matters? Could at some time they give \$0? No decisions made.

Proposal: Send to finance committee what to do with the above discussion and bring back to GBOD a proposal.

Friendly amendment: The committee will invite Market coordinators to be a part of this discussion.

Part Two of proposal: The Visioning Committee will think about charting the dynamics of Grower's CONSENSED

- Accounts' check signers update (Doug)

Things got squared away with the Market account

Building signers: Doug, Jan, Doug, Aya (bank has instructions to notify Doug if Aya tries to make any transactions)

Retreat TABLED

Board vs. Market coordinator decisions (20 minutes)(Jennefer)

The GBOD should be conscious of diverting Market decisions to the Market coordinators and not taking them on as a board in order to empower the Market to govern themselves.

Policy vs. operations- a discussion took place explaining the difference and relationship between the two.

The Market coordinators can ask the GBOD for help if they need it.

Set next meeting date

September 10th 6pm

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!!

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

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

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