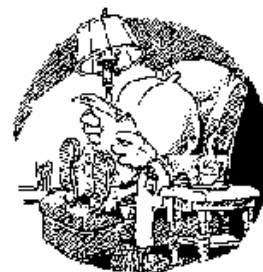


The Garbanzo Gazette

August 28, 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

FRIDAY MORNING HOURS

Friday morning shopping will be starting up again, beginning Sept 5th. Please join us Friday mornings from 9:30-12. Remember that you can pre-order for Fridays, if so, please indicate on the form if you plan to pick up during am or pm hours. If you are interested in joining the morning crew (closer), please contact Cialin at cialin@efn.org. See you there!

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!!

THE STORY ON LOCAL EGGS. . .SHORT VERSION

by Joni

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.

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

CALC'S OPEN HOUSE & RIGHTEOUS ART!

This Friday, August 29, 5 to 7pm, Unheard voices/unseen lives: showcasing work from the Street Youth Art Project Part of the Whiteaker Last Friday ArtWalk. All welcome! Free refreshments, good cheer, Latin jazz group Sahmi and a showing of the art work of young people in our community who are homeless or at risk of homelessness. Community Alliance of Lane County, 458 Blair Blvd, Eugene, 541-485-1755, www.calclane.org.

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.