

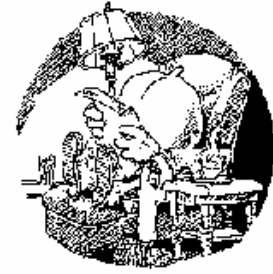


The Garbanzo Gazette

December 18, 2008



Growers Market's Weekly Newsletter



HOLIDAY SHOPPING HOURS

Growers shopping hours for the holidays will be:
Tuesday, December 23rd: 2:30 to 7:30 pm; Thursday,
December 25th: closed; Friday, December 26th:
closed; Tuesday, December 30th: 2:30 to 7:30 pm;
Thursday, January 1st: closed; Friday, January 2nd:
3:00 to 6:30 pm.

NEW PRE-ORDER & STANDING ORDER POLICY

In yet another valiant effort to reduce waste here at Growers Market, we are instituting the following policy beginning December 4th for our pre order and standing order shoppers: Each week as you purchase your pre-order produce, please turn your pre-order form in to the cashier as you check out. We (the Growers Market Big Brother) will be tracking the orders looking for patterns. If a member does not pick up their pre-order, we will call to remind them. If a member does not pick up their standing-order, we will stop ordering that standing-order. If we see that there are members who are consistently not picking up pre-orders, we will be initiating problem solving conversations with those members, and may choose to ask certain members not to make pre-orders any more. Please don't take this personally; we've had a lot of produce pre-ordered and not picked up lately, and we've had to write a lot of it off, resulting in a loss to the Market.

LOTS OF VOLUNTEER OPPORTUNITIES

Now is the time to come forward and offer your services, skills and abilities to your Growers Market. See any coordinator for opportunities.

HELP WITH GROWERS INVENTORY

Growers needs lots of help with the year-end inventory. This year we will be weighing and counting stuff on Tuesday, December 30th starting at 6:30 pm (okay to come late). You can work for only an hour, or work longer. We will finish up on Thursday, January 1st, starting at 3:30 pm. No experience is necessary. We offer double pumpkins to inventory volunteers. --Milton Takei

NO STUFF ON THE DOCK

In order to keep our space clean and free of many kinds of clutter, we need to remind everyone that the dock is not a Free Space. We do not have the means to keep an outdoor free space, so please stop leaving stuff there! The shelf at your left as you walk in the door is a small space for excellent stuff you would like to share. Otherwise, bring your stuff to a Swap or take it to a thrift donation site. Thank you for helping keep our market clean!

GROWERS MARKET COOKBOOK?

Looking for an easy Pumpkin? Submit a recipe for the Cookbook we are creating! Email one or more favorite recipes to growers.market@gmail.com We will give you a Pumpkin when you submit your first recipe. Multiple submissions are encouraged, but we can give only one Pumpkin per member. Please make sure that your recipes are either vegetarian or include a vegetarian option. Recipes made with exclusively (or mostly) ingredients that you can get at Growers are preferred. The Cookbook will be sold as a Growers Market fundraiser.

OVER

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 week. Growers is now open 9:30-12 on Friday and you can pre-order for Fridays. Indicate on the form if you plan to pick up during am or pm hours. Contact Cialin at cialin@efn.org if you are interesting in joining the Friday morning crew. See you there!

SEE YOU NEXT YEAR FROM LOST CREEK FARM!

Hey fellow Marketeers. We are nearing the end of our stock of storage crops. It has not been an easy year to store produce with the fluctuating fall temperatures. So, see you next year! Feel free to contact us at info@lostcreekfarmorganics.com or check out the website at www.lostcreekfarmorganics.com. Details about next years CSA, etc can be found there. Happy winter! Mari & David.

EMERALD VALLEY MAY CLOSE SHOP

Let decision makers know what you think!!

Keep Emerald Valley Kitchen in the Emerald Valley!!
Monterey Gourmet Foods CEO Eric Eddings
Phone: 1-253-867-0574 (leave a msg, he's in meetings)
Emerald Valley Kitchen plant manager Ken Eldredge
Phone: (541)688-3297

Emerald Valley Kitchen - the iconic Eugene salsa and bean dip maker – may hang up the kettles at its north Eugene plant for good, sending 25 local workers to the unemployment line. Parent company Monterey Gourmet Foods opened a new, multiline production plant in Kent, Wash., last month and the new building has room to make the Emerald Kitchen line of products. Emerald Valley Kitchen is profitable and could have stayed put in Eugene if not for its obligations to the larger company, Eldredge said. But all employees can do now is wait for the board to decide their fate. Above are excerpts from a story in the Register Guard:

<http://registerguard.com/csp/cms/sites/web/news/3601112-35/story.csp>

Please let us know when you call, and if you get a response. If you know folks in other areas, ask them to call as well. Together we are strong!! - Jeannine

YARD HELP NEEDED

Occasional part time garden helper(s) wanted. \$8-\$10 per hour, depending on your skills and abilities to assist me in my football field sized yard in the River Road area off Park Ave. Right now I have about 20+ hours of work available. Duties include moving things (dirt, leaves, cement blocks), basic pruning, mulching,

cleaning, digging. Weekends to start, once you get acclimated you could set your own schedule. We have dogs. Steve 689-7579

GROWING GROWER'S MARKET COMMUNITY

An ongoing 'Banzo series helping the Grower's Market Community to build upstairs/downstairs relationships and community spirit

The Walama Restoration Project (WRP) is a community organized non-profit, founded in 2001 by operations director Yotokko Kilpatrick, which is dedicated to environmental stewardship and biological diversity through education and habitat restoration. Walama Restoration Project (WRP) currently serves the greater Eugene/Springfield public by conducting high profile, collaborative restoration on public lands, providing outreach for ecosystem preservation including workshops and curriculum development with local schools at restoration sites, and hosting free community outreach events.

Perhaps you've seen our vital work inside places like Maurie Jacobs Park, Skinners Butte, the West Eugene Wetlands, or many other places. The Willamette Valley is home to some of the most critically imperiled habitat in the U.S. Places like riparian, wetland, and upland (dry) prairie, as well as oak savanna. Restoration of these habitats and so many imperiled species depends on our reclamation of imperiled plant communities and an intergenerational approach.

Please drop by the WRP office upstairs, suite 204, and visit Stephanie, Alison, Yotokko, or Liza. Learn how you can support us, volunteer, or visit our informative website and download one of our newsletters. It's at www.walamarestoration.org. Or just ring us at 484-3939.

*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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