

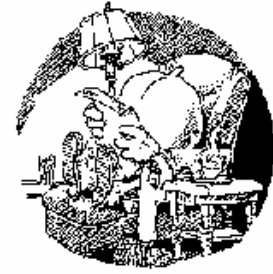


The Garbanzo Gazette

February 12, 2009



Growers Market's Weekly Newsletter



UPCOMING MEETINGS

The next Growers meeting (board meeting) will be on Tuesday, February 24th at 5:45 pm. The co-op coordinators' meeting is set for Monday, February 16th at 6:30 pm. 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.

THANK YOU PHIL!

Big shout out to Phil, who was at Growers at 7am yesterday to receive the much delayed United Foods order. Thank you Phil.

WE NOW STOCK BLUEBERRY KEFIR

It's in the refrigerator

DRY GOODS NOTES

Bulk Sesame Chips are out until late February. Sorry – Celtic Sea salt is out of stock. We should have it back in early March. Frozen bulk fruit is sustainably and locally grown by Stahlbush. Blueberries are from Royal Blue (local + organic). Sue

PRODUCT RECALL

Clif Bar and Co. announced a voluntary recall of Clif and Luna brand bars that contain peanut butter due to possible salmonella contamination. If you purchased any of these bars at Growers, you may return them for a full refund.

SHOP ON YOUR FRIDAY LUNCH HOUR!

As of Jan 9th, on Friday mornings Growers will be open from 10-1. Please remember that you can pre-order produce and have it waiting for you on Fridays – get those orders in by Tues @ 7pm. Thanks.

'GROWING' GROWER'S MARKET COMMUNITY

An ongoing 'banzo series helping build upstairs-downstairs relationships and community spirit

The McKenzie Printers Guild

The McKenzie Printers Guild, room 218 upstairs in Growers, is a collectively run nonprofit group specializing in affordable layout, design and editing of publications, flyers, brochures, business cards and other materials. Founded in 2000 by a small collective of graphic designers to provide brochures and newsletters for organizations and individuals unable to do their own layout and editing the Printers Guild has worked with many groups from Eugene and elsewhere. For years we were the producers of the Southern Appalachian Biodiversity Project's *Wild Mountain Times* out of North Carolina and currently we produce Grower's Market's long-time tenant Mind Freedom International's *MindFreedom* newsletter, as well as many of their pamphlets and brochures. We also work closely with DanceAbility International, the Civil Liberties Defense Center and CRAG Law Center out of Portland, Or. We have designed posters, blow-in cards, questionnaires, yard signs, door hangers and even greeting cards so whether you are a campaign, group or individual, please contact us, Kris Maenz or Jim Flynn, for all your professional design and layout work; McKenzie Printers Guild, POB 10384, Eugene, OR 97440, 541-554-2585, or mckenzieprintersguild@yahoo.com.

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!

LOOKING FOR A CSA THIS SEASON?

Hi everyone. Mari & David at Lost Creek Farm here. We are now seeking members for the 2009 CSA. 20 weeks of Oregon Tilth certified organic produce for \$425 for full share (feeds 2 veggie enthusiasts or 4 moderate veggie eaters) or \$250 for a half share. On our website, www.lostcreekfarmorganics.com, you can find more details and download a brochure, or give us call, 543-4973. If you visit the website, check out the often updated What's Growing page for current pictures and stories about the plants. Yesterday we direct seeded peas and beets! More soon. . Mari & David, info@lostcreekfarmorganics.com.

PAID INTERNSHIPS AT LILA AVAILABLE

Two (2) *paid* internship positions available here in Lane County, 10 hours per week from March to June 2009. Project is supervised by LILA, Eugene's cross-disability nonprofit Center for Independent Living. Learn to change the mental health system in a positive way! As well as two paid internships, there are six volunteer slots, which can be for less hours per week. MindFreedom is assisting LILA with the training. Deadline is approaching soon! Please spread the word. If interested: PLEASE CONTACT via email Bjo Ashwill at bashwill@lilaoregon.org

FOR RENT IN WHITEAKER

\$975 / 3br - 1920's House with artists studio in Permaculture Project. Approx. 1600 Sq. ft., private house, Washer/dryer hookups, wireless high speed internet, shared yard, greenhouse, established gardens, Whiteaker neighborhood. \$975./mo. + utilities. Move in costs include 1st + last + deposits. Total - \$2950. (\$850. refundable). No smoking on premises. No pets. Available last week of February. 683-0626.

WILLAMETTE VALLEY GRAINS AND BEANS

On January 20th, I attended a presentation on the 2008 experiments of the Southern Willamette Valley Bean and Grain Project, which had farmers testing the feasibility of growing beans and grains in the Willamette Valley. The consensus seemed to be that many more people who live in the Willamette Valley would be willing to buy grain and beans grown in our valley. Julie Tilt of Hummingbird Wholesale (one of the suppliers that sells to Growers Market) said that Willamette Valley farmers were unable to supply all the beans and grains her business wanted to buy in 2008.

Harry MacCormack of Sunbow Farm reported that in almost all cases, crop production was lower than in other places while costs were the same, meaning that the price to consumers needed to be higher than otherwise. I suggest that Growers Market could have special gallon jars labeled as food grown in the Willamette Valley.

Gian Mercurio of Stalford Seed Farms talked about growing beans that had to be dryland farmed, that is, the plants could not be irrigated.

Someone in the audience suggested that farmers could share farm equipment, and do cooperative marketing. For general questions about the Southern Willamette Valley Bean and Grain Project, contact Lynne Fessenden, Willamette Farm and Food Coalition, 341-1216, info@lanefood.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

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