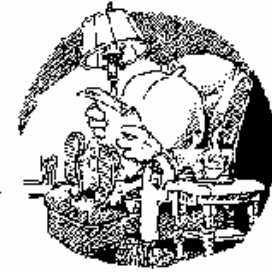


The Garbanzo Gazette

February 26, 2009



Growers Market's Weekly Newsletter



UPCOMING MEETINGS

The Growers Market annual meeting will be at 6 pm on Friday, April 10th, at the round table upstairs in the Growers Market Building. The next Growers meeting (board meeting) is set for Tuesday, March 10th, at 5:45 pm. The co-op coordinators did not actually set a new meeting time, but the meetings have been on the third Mondays at 6:30 pm, meaning that Monday, March 16th would be the date. If we are not at the round table upstairs, look for us downstairs in the co-op, or elsewhere in the building.

ANNUAL FEE?

One of the co-op coordinators has proposed that the co-op institute a small annual fee, say \$5.00. Some reasons would be (1) Growers needs the money (2) People might shop more at Growers if they pay such a fee (3) The fee would underline the fact that the co-op is member-only, though anyone can join. I had the idea that we could try to get everybody to pay the fee in January, thus avoiding the bother of asking each shopper for a card. Maybe we could discuss the proposal at the annual meeting. --Milton Takei

SIGN MAKER NEEDED

Earn your work credit making price signs for the bulk oils and sweeteners area, a pasta list, and others as needed. We'll provide poster board and pens. You produce neatly lettered signs that we'll get laminated. Leave your contact info with the on duty coordinator or call Joni at 345-6808.

DRY GOODS NOTES

Yes! We have bulk organic miso in stock thanks to Earthly Gourmet. Does anyone know anything about the wooden bowls for sale on the front shelf. Let me know. – Sue 688-6679

PUMPKIN TASKS FOR KIDS AND PARENTS

Ten years ago my daughter, Amelina started her volunteer career at Growers counting preordered bagels that we picked up for my Strawboss job at Market. Now at 11 she is a trained cashier and my good left hand when there is a task that needs done. In the years between "OK, we need 5 onion bagels. Are you ready? Count with me: one...two..." and "I can help the next person! in line" she has developed such a deep sense of herself as a community member that a few weeks ago as we were leaving the parking lot she said, "Growers is one of the most important things in my life."

I'm writing this for two reasons. The first, to express my sincere thanks to everyone who has made space for her to participate here. The second, it to invite other kid and parent volunteers to share the community volunteer experience. I'm creating a list of tasks for a child and an adult to do together to earn a weekly pumpkin stamp. Here are my first ideas:

Bulk Foods Jars: Decorate a box for holding clean donated jars. Consider using a recycling theme! Put your name and or picture on the box so we will all know who to thank... Fasten a wax pen to the box securely with ribbon or string. Add Growers info label. Every week gather enough jars to fill your box. You can get them from the market kitchen or from your own recycle bin. Soak off any labels. Wash the jars and lids and let them dry completely. Put the lids back on the dry jars. Come to market and add a weight and price sticker to the lid then weigh each jar. Write this Tare weight neatly on the sticker. Put the box of jars in one of the bulk food areas for community members to use.

Counting Preorder: Gently count the preordered fruits. Afterwards, choose an apple to serve in slices to other market members. Kids can wear a special badge that says "I helped count the apples!" Market members will thank them—cool!

Pricing and Stocking. Use the price gun and place packaged dry goods items on shelves.

All of these jobs must be prearranged with the on duty coordinator. Call me, Joni at 345-6808 if you and your child are interested.

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. Mari & David, info@lostcreekfarmorganics.com.

Market hours are Tuesdays 5-7pm; Thursdays 2:30 to 7:30 pm and Fridays 10 am to 1 pm and 3:00 pm to 6:30 pm. An orientation to Growers is held each Thursday at 1:30. 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 week. Growers is now open 10 am-1 pm 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!