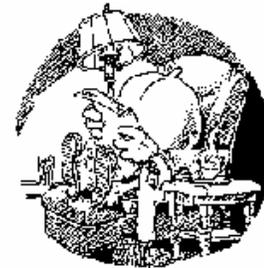




The Garbanzo Gazette

July 30, 2009



Growers Market's Weekly Newsletter

GROWERS MARKET NEWS

Meetings

(usually at the round table upstairs, otherwise downstairs)

Board: Wednesday July 29th 6:00pm

Co-op Coordinators: Monday, August 17th, 7 pm,

* Location: 176 N. Grand.

Help Wanted

Thursday closer: 6:30 -8:30pm - contact Nathan 852-0627

Thursday afternoon cashiers 2:30-3:30, contact Julie

338-0031

PARKING LOT NEWS

The City of Eugene will start paving the AMTRAK lot on Monday, August 3rd. The project will be in two phases and take three months. The first phase which will take one and a half months will be to pave the lot in front of Growers Market.

We will lose our five parking places along the fence for the full three months, but we will be getting five substitute spaces east of the train depot. Small trucks, vans and automobiles will be able to park temporarily in front of Morning Glory. Customers will be able to park for 10 to 15 minutes. Commercial vehicles will be able to park longer. Large trucks will have to park in front of Central Blueprint and bring their deliveries down the alley. The dumpsters will move over by Jackelope during phase one.

The co-op will be open during the project. Please let the building manager know if you experience any problems concerning the parking lot. – Edward, 687-8648

COOKBOOK SUBMISSIONS

Earn a Pumpkin by submitting a recipe for the first ever (still trying to compile!) Growers Market Cookbook! Think of all the tasty food you cook with your groceries from her, your favorite recipes that you made up as soon as you saw that luscious produce...1 pumpkin will be given to each member for one or more recipe submissions. Send recipes to growers.market@gmail.com. If your recipe

involves meat, please include an option for vegetarians. We really, really like recipes that can be made with ALL

Growers ingredients (so we don't have to make an extra stop somewhere else...). To inspire you:

Green Bean & Gorgonzola Pasta

2-3 Yukon Gold potatoes

1 # Multi-grain pasta such as penne or farfalle

3/4 # green beans - snapped into pieces

1/2 # gorgonzola - crumbled

5-6 fresh Sage leaves - minced(you can use dried sage in a pinch)

2 tbl. butter (or butter alternative)

1/2 cup pecans - minced and toasted

Salt & Pepper

Cut the potatoes into 3/4 inch cubes. Bring a large pot of water to a boil. Add the potatoes and cook until almost done. Add the Pasta and cook until almost done. Add the green beans for just a minute or so. Reserve 1/2 cup of the cooking water and drain the rest. With everything back in the pot add minced sage leaves, butter, crumbled gorgonzola, and toasted pecans. Stir and toss. Add the reserved cooking water to thin the cheese if necessary. Salt and pepper to taste. Excellent on a summer evening, and very easy.((Now you send me your recipe!

growers.market@gmail.com))

DRAFT OF NO CAMPING NOTICE

Growers has had a problem with people camping on our loading dock. I am concerned that some individuals think that the use of police power is the answer. In fact, the police can only do so much. They can't guard the dock 24 hours a day. I worry that someone might have been retaliating against us when they built a fire on the dock.

The trouble is that we are not in a position to make many concessions to homeless people. But we can assure them that our policy is to make everyone welcome during normal building hours and that they can complain about harassment. We can also explain that our hands are tied: local government would not allow us to let people camp on the dock. The following is a draft of a notice to put up around the building. If you have any feedback, you

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.

can come to a tenants', coordinators' or board meeting, or you can talk to someone who does attend one of these meetings.

No Camping on the Dock [in big letters]

Growers Market seeks to include all people regardless of ability, race, class, gender, sexual orientation, etc.; in other words, we do not allow harassment. The loading dock space is rented from the City of Eugene, and they do not allow anyone to use the building or loading dock for camping. The hours for the Growers Market Building and loading dock are Monday through Friday from 9 am to 11 pm[?]. These hours do not apply to tenants of the building and their guests. Tenants and persons responsible for meetings in the common area of the building should try to make sure people understand the building's hours. To contact the building manager, _____, - Milton

FREE CHICKENS

6 Experienced egg producers, 2-3 years old. 1 non-egg producer (kicked out from the group)-could make a meal (can't live with the others) We live in W. Eugene. Call (541)206-3676. Kathy

GLUCOSAMINE FOR SALE

I have a new, *unopened* bottle of 90 tabs of Natrol MSM & Glucosamine available, at cost, for \$9.11, that I can no longer use. They were special-ordered through our United Foods wholesaler. If you or someone you know is interested, please call 485-6846, and ask for Doug. Thanks.

NEW ROOF

If Growers feels cooler inside this Summer, the reason might be that we have a new roof on part of the building. The surface of the new roof is white, reflecting sunlight, and we added two inches of insulation. We got a loan from ShoreBank Pacific to pay for the roof; the loan is a line of credit, meaning that we can draw out more money later, say for energy-efficient ductless heatpumps that can provide both heating and air conditioning. We are trying to be conservative about the way we spend money. But we did install two new energy-saving windows upstairs.

CRAZY DAVE'S (NOT MIKE'S) GINGER PRODUCTS

Dave would like for us to save for him as many of his current non-deposit bottleage as possible...he also will be, soon, using a new label and putting a deposit on his brews (Dave used to work for Genesis, so we'll see if he puts \$.25 on each, or what) the candy will only be occasionally available, but will have no more strings; the chopper is

working fine now..."Find Dave's ginger beer cold in the middle cooler, top shelf currently; check for the excellent ginger candy where the chocolate/carob bulk is held."

SAMPLE TURTLE MOUNTAIN PRODUCTS

Turtle Mountain, local makers of Soy Delicious and Purely Decadent products, invite everyone to come out to Alton Baker Park this Sunday, July 26, 10am-4pm, for samples of their products. Other activities, mostly kid-oriented, will be available then too.

NEW FARMERS MARKETS

Junction City' Water Tower Market, very new, is located at 7th and Front Sts. directly under the town water tower. They need vendors as well as customers; contact Danuta Pfeiffer of Pfeiffer's Vineyards, 998-2828. Saturdays 10 a.m.-3 p.m. No signs yet, so look up.

Bethel Farmers' Market kicking off on Wednesdays from 3-7 p.m. in Petersen Barn Community Center area, 870 Berntzen Road--all sorts of vendors welcome. Vendors fee only \$10. Contact Aleta Miller of ECOS, farmconnection@att.net

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 pm 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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June 30, 2009 GBOD Meeting Minutes

Minutes by: Jennefer Harper

Present: Rachel, Moises, Nathan, Jaci, Doug, Milton, Willcee, Jennefer, Richard

Not present: Rodney, Michael

Facilitator: Moises Lucero

Agenda:

Check in:

We're good, many are looking forward to Fair, some are excited about going drinking, we talked about too much work, being off of work, etc. etc.

Announcements:

Next Roller Derby bout: July 25th @ Lane County Fairgrounds doors at 5pm/bout at 6pm.

Bees:

See building report. Turned down a \$15,000 job to take out the bees. This saved Nathan from crapping in his pants. Nathan can finish the job in August. We can get this job done in 3 days if he gets about 5 volunteers. Needs to take sheet rock off the building to get remaining bees. We'll get bee suits for everyone. Putting the building back together will take most of the time. FYI: All worker bees are female and the males wait in the hive ready to mate.

Tenant Relations:

There was some hostility among the tenants towards the co-op because they feel like the co-op is not pulling their weight. Tenants feel like second class citizens. There is some miscommunication going on. Let's form a tenant relations committee, who wants to be on it?? Nathan, Doug, Jaci, Milton, Moises, maybe Rodney too. We did respond to David's letter- Brian Hebb followed up on that.

Building Hours:

Milton distributed a draft document titled: "Growers Market Building Hours." We discussed messages in the draft. Suggestions include noting "No Camping" up on top. Milton will change the title and bring back final draft next meeting.

Finance Committee:

See building manager's report.

Retreat:

We're thinking about November and maybe on the coast again.

Building Report:

Edward handed out a profit and loss sheet (January through May 2009).

We have a new roof!! It looks great. We had to pay \$450 to remove bees (they were vacuumed out and taken home to be cared for...) from building so that roofers could finish the roof. Eugene PeaceWorks and Douglas

Supporting Teens have replaced, new windows! \$24,000 loan approved by Pacific Continental which actually expires today and we would have to go back and ask them about it but we think they will say yes. We are waiting to hear back from Shore bank for a \$30,000 loan. Will know by next week about Shore Bank. A line of credit is different from a loan. Can we get one from each bank? Tenant Eric Jones #213 is moving out and Save Our Salmon wants to move in as of August 1st. Board consenses on the tenant's recommendation of Save Our Salmon. We will lose about \$90 for July's rent. Insulation was put under the roof and Edward is trying to get \$800 back from a rebate.

Co-op Painting:

Co-op is planning on painting the inside. They don't want to paint over raw wood or any murals. A month's notice will be given to help protect sensitive bodies. Can bees' wax help preserve raw wood? No VOC paint, please!! But what color????? The maintenance committee will check in with Market coordinators about color and then purchase paint.

Set Next Meeting Date

July 29th 2009 6pm to 9pm at the round table.

Jennefer Jane Harper, M.Ed.

educator, writer, editor

<http://www.commongroundpress.com>

<http://www.eugenepeaceworks.org>

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