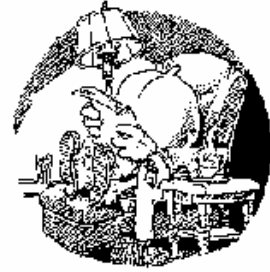




# The Garbanzo Gazette

September 23, 2010



Growers Market's Weekly Newsletter

## GROWERS MARKET NEWS

### Help Wanted

Orientation every other Tues, 5:30-6pm. Taylor, 683-8250 or Eileen, 686-8238

### Meetings

Growers Board: Tues, Oct 5, at 6 pm  
(usually at the round table upstairs, otherwise downstairs)  
Coordinators: Mon, Oct 18 at 7 pm at 176 N. Grand

Website: <http://GrowersMarket.net>

## FASCINATING FACTS FROM SUE

Help is still needed tuesdays, generally 10 to 2pm; you can work 1/2 hour or more. This coming Tuesday lots of pricing/stocking is needed as it is the Azure delivery. Looking for people who have an eye for detail. If you are interested in helping--yes you will get pumpkins--please call me by Monday afternoon to schedule. Thanks, Sue 541 688 6679.

Many thanks to Planet and Tigger for help last week, and thanks to Christine for helping with the azure special orders. In a couple days Phil will find out if he needs knee surgery. Speaking of surgery, Mili White is recovering from a broken neck, she's at Good Samaritan, 3500 Hilyard St.

New stuff: Dr. Kracker, more gluten free items and some milk chocolate. New stuff coming: coconut aminos, chia seed, coconut aminos and hummingbird will be carrying more locally/regionally grown grains and flours. Several of the requested items, mostly in the snacky realm, have also come in recently. Enjoy, and, please, if you have the time, consider helping out on any Tuesday. If you are interested in other jobs, please let the co-ordinator on duty know. Thanks. Really, thanks. Sue.

## LOOKING FOR A FUN AND REWARDING STRAWBOSS JOB? Orientation Position Open – Every Other Tuesday - 5:30-6:00PM

Orientation is a great way to meet new members and to share your knowledge and enthusiasm for Growers! If you are interested in this position please contact Taylor (Tuesday coordinator) 683-8250 or Eileen (current Tuesday orienteer) 686-8238.

## RECIPE FOR DANDILION JAM

Is anything more memorable than a little one picking a first dandelion and offering it to you? However, to do this recipe, you'd have to have a Really Motivated babe:

*Dandelion Flower Jam - about 10 pints*

350 full-blossomed organic dandelion heads

1 1/2 litres pure water

Juice of 2 organic lemons

Juice of 2 organic sweet oranges

Organic sugar, amount to be determined during cooking

Wash the dandelion heads very carefully, drain, and spread to dry for 24 hours. Into a heavy-bottom soup pot (steel works fine), put the water and flavor it with the fruit juices, add the dandelion heads, and bring it all to a boil. When at full boil, leave to cool, then filter out the juice, weigh it, and add an equal amount of sugar to this. Cook down over medium low--to low--heat for 45 minutes or so, until the entire mass has the consistency of liquid honey. Pour into sterile jars and seal. Enjoy as you would any other jam--can be strained, if you like, for tea or other drinks. Can be frozen but this compromises the consistency a little.

## GROWERS NEEDS YOUR HELP

you know growers is an all volunteer cooperative buying club. the volunteer part is very important. at the coordinators meeting monday we talked about the need for a few more volunteers, here are the positions that need filled: thursday evening closer, you would help the coordinator put growers to bed for the night, put produce in walk-in, close up buckets, a little cleaning..., starts about 7:30; friday--cashiers in the early afternoon and into early evening; also on friday general help from 11--3:00. there is

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## Pre Order Produce by E-Mail

Send an e-mail to [growers.market@gmail.com](mailto:growers.market@gmail.com) by Tuesday evening @ 6:30pm to preorder produce for that week.

cashier training, application to fill out, further information.....talk with the coordinator on duty during the time you would like to volunteer. the suggestion box is now the "contact the coordinators" box. most of the suggestions were for coordinators anyway. thank you for being growers and thanks for volunteering. growers is a great team to work with!!!! Sue

## **SUSTAINABILITY 'GREEN NEIGHBOR BIKE TOURS'**

Dear Friends and Neighbors, Please join us for the Green Home bike tours in Eugene this summer. The NLC Committee on Sustainability [COS] an eco activist city wide neighborhood committee, is coordinating the tours. See the city wide schedule further below. For the on-line updated schedule of all the neighborhood tours, go to [www.eugeneneighbors.org/wiki/NLCgreen#Upcoming\\_Events](http://www.eugeneneighbors.org/wiki/NLCgreen#Upcoming_Events) or <http://eugenesustainability.org/>. The tours are free, casual, social and a lot of fun and include different combinations of grass to garden, rain water catchment, active and passive solar design, green-building technique, chickenkeeping, non-conventional residential arrangements, permaculture, beekeeping, habitat restoration, neighborhood initiatives and more. Please check back for more as the sites are updated continually. Bikes are recommended but you can hop in a Eugene Pedicab on some tours or follow in a carpool. Please keep young kids on best behavior, we will be visiting special and sensitive homes and gardens that are personal and important to the people who live there. Please no pets. Bring water and a snack, tours will last about 3 hours

### **SEPTEMBER**

25 - Southeast Neighbors, 10 AM - Meet 450 E. 30th  
More at 541.485.6846

*Send submissions to [garbanzo@lists.opn.org](mailto: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 9:00 am 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](mailto:growers@lists.opn.org) To subscribe via email, send a message to [growers-join@lists.opn.org](mailto:growers-join@lists.opn.org) Growers Market: 541-687-1145*

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