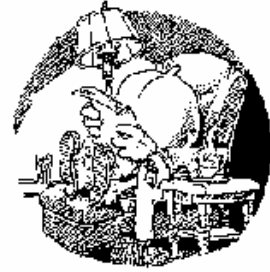




The Garbanzo Gazette

September 30, 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

a great big thanks to planet, beth, joanna and nathan for all the help with dry goods pricing and stocking and a few other wonderful things this week. they made a huge job very, very manageable. **you, too, can help. if you have time on tuesday, any time between 10 and 2 give me a call (541-688-6679) on Mondays to schedule time. it helps if you have an eye for detail and a sense of humor. phil's knee surgery is set for 12 october, with luck he'll be back at growers by mid november.**

there were a number of out of stocks with the azure order so a few things may be out for a week or two. we did get coconut aminos, various vegan and goat cheeses, gluten free cookies, rice lazagna noodles, organicville dressings and sun butter. hummingbird will have coconut sugar by the end of october, if you are interested in this please see me as i have a couple small sample for folks to try. noris butter and cheeses are back, they now have a smoked cheddar and a few new cheeses are in the works. citra solv in bulk has been out of stock for a long while and that will continue however the smaller bottles should be available in a couple weeks. my appologies about bon-ami, jud told me cash and carry was out of it and i tried to get it from unfi a couple times but it was out there as well and as it sometimes happens, out of sight out of mind. someone asked last week and unfi has it and now so do we, it has a new label and that was why it had been out of stock. so now you can go scrub something.

some sad news. jim bowers, a founder of growers market, died 12 september. he had lived in yachats for a number of years and was very active with wildlife projects all over the area. he took people on nature walks to increase their understanding and

enjoyment of our natural world. there will be a celebration of jim's life on 22 february, 2011 in yachats, location to be announced. if you would like to sign the electronic guest book go to www.registerguard.com/legacy. thank you jim, we have all benefitted from your vision and loving work.

p.s. the full obit appeared in the 27 sept issue of the r-g.

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 find), 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.

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 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 To subscribe via email, send a message to growers-join@lists.opn.org Growers Market: 541-687-1145

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.