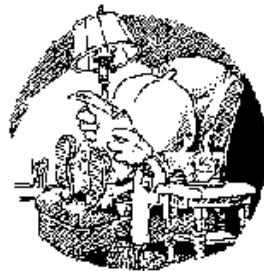


The Garbanzo Gazette

May 12, 2011



Growers Market's Weekly Newsletter

GROWERS MARKET NEWS

Help Wanted

Tuesday Evening Orientation – Contact Taylor @ 541-683-8250
Thursday Closer – Contact Nathan @ 541-852-0627 General:
Cashiers – Contact Coordinator on duty
Stock and Inventory, Tues or Thurs am – Laurie 541-937-1439

Meetings:

Board Meeting: Wed, May 18 at 6 pm.
Co-op coordinators: Mon, May 16th, 7pm, at 176 N. Grand.
Website: <http://GrowersMarket.net>

LOCAL ORGANIC CHICKEN EGGS

Kara, Leo, and Myriad will sell eggs from our farm, Heartaculture Farm Community, every Thursday in May from 2:30-5:30, at Growers Market. Price: \$4.50 per dozen. (\$0.50 of each dozen sold goes to Growers Market.) Our chickens are free-ranging, organically fed (we are not certified), and given feed that is free of corn and soy. People with corn and soy allergies and other health problems have an easier time digesting our farm's eggs compared to eggs from chickens that are fed corn and soy (which is the industry standard, even for organic chickens). You can also visit our farm, see the chickens, and buy eggs at Heartaculture Farm Community, 88470 Fisher Road, Eugene, Oregon. (541) 485-1921.

VEGETABLE STARTS

Possum Place is a permaculture project on two house lots about a half-hour walk from Growers Market. The Possum Place Posse has been selling vegetable starts at Growers on Thursdays and Fridays for the shelf price of one dollar. We do not use pesticides or artificial fertilizer. We hope to have zucchini, yellow summer squash, winter squash, cucumbers, tomatoes, basil, lettuce and other greens.

DRY GOODS NOTES

whew, what a week.....the azure truck was overloaded so we only received the cold part of the order. everything else will arrive next monday (9 may) assuming things are in

stock. A HUGE THANKS TO PHIL FOR HIS JUGGLING SKILLS AND TO ADRIAN FOR QUICK THINKING, RESOURCEFULLNESS AND FLYING WITHOUT A NET. GOOD JOB WELL DONE! orders are getting bigger and we are checking new sources for some things, more news as that happens. i was going to tell you about the new stuff from azure, but that has to wait.

we will be getting some raw chocolate goodies in a week or so, look for them in the cooler. miso should be in by the time you read this, wish everyone would read this. the co-ords are hard at work trying to ease the flow, my part in it is taking longer than i thought but i'm trying. we've gotten a bit more volunteer energy and there will be more on that as things get settled in. royal blue is now out of 'pink' berries so we will be getting 'jam' berries. these are the slightly smooshed og blueberries so they will be a little bit of a challenge to get out of the freezer bucket. we now have 'real salt' from utah. mineral rich salt and it is our only domestic salt, try it. seaweed continues to be in short supply and the good folks at earthly gourmet are getting us what they can.

well i'm mezmerized by this bright thing in the sky so i'm going to check it out. more news soon, sue

CASHIER NEEDED, FRIDAYS 10am-12pm

Please see any coordinator on duty or come in Friday anytime from 9am-12pm and speak with Nicolette (Nikki) if you are interested. If you have already gone through orientation all you need is a cashier training session with Taylor. You will receive Strawboss compensation for your cashiering hours. Yay! Remember: Members make Growers happen...that's you!

WHO'S WHO AT GROWERS?

Nicolette or Nikki. She's the Friday am coordinator. She shops for her two sons and partner, Art. They just got married last month on Tuesday the 12th of April in Hendrix Park. It was a beautiful ceremony facilitated by Cialin (also a Friday coordinator) under two pink and white tulip trees. Hooray for you two, and our whole community of Growers. Nikki has been shopping since age 17 (almost 12 yrs) at Growers. Her first volunteer

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.

jobs were Stocking Pasta Sorting Produce and Helping with Bagels. Introduced by Taylor's little sister Bethany. She loves knitting, gardening and her sons. This year, Bicycle Safety is the prime goal. Another Growers Member chimes in at this point in the interview and says "That's important b/c I saw someone intentionally run a biker off the road the other day" Nikki is a full time no car user/owner. Her favorite treat at Growers is Dave's Chocolate Caramel Pecan clusters. And brussell sprouts! She splurges more on the sprouts than the clusters. She is a village school volunteer and volunteers at her acupuncture clinic on Thursdays. It's a work trade job. Parker Elementary school was lucky to have her volunteering in the garden as the composting queen. Nikki grew up in Eug and loves the Growers market for its accessibility, acceptance and tolerance of all people and their ways. At this point she would consider Growers Market her family and community. Thanks for the interview, Nicolette! Emily Elowen Nance

FOR RENT:

Cozy 2 bedroom house with artists studio, includes W&D hookups & storage room. No smoking on property. No pets. Shared yard, greenhouse, gardens, chickens, shared chores. Electric heat, high speed internet, Whiteaker neighborhood. \$795.00./ Mo. + utilities. Move in costs include 1st + last + deposits. Beekeeping experience a plus. Available now. (541) 683-0626

www.arttrekinc.com/possumplace/

RENTAL WANTED:

Hello! I am seeking a 1 bedroom apartment/studio/backyard cottage/cabin/yurt in Eugene, (though I would consider something a bit more rural within 5-10 miles of Eugene) to move into around or after June 1st. (I need to give 30 days notice in my current living situation.) I am looking for a home with beauty near to nature (trails/river) and hopefully with some land and a garden. I realize many places for rent go unadvertised and I am looking for one of these secret, word-of-mouth type spots that friends tell friends about. I can pay between \$300-\$500 hopefully including utilities and maybe with the possibility of worktrade (gardening, childcare, cooking, caretaking, herbal medicine). I would love to live near others with a relaxed community mindset, but have my own space too. I've just started a herbalism program and singing classes (would love to live with those who play music and sing), and I work for myself making jewelry and some PT work for a local company. I can provide personal and housing references and have a great credit history.

Things I would like in a home: -full kitchen with gas range and full fridge (mini ones don't work well for me) -month to month agreement (I will intend to be there until winter, though quite possibly much longer) -bathtub (or access to one) -wood floors -lots of windows and good natural and unnatural light -quiet -near hills/ trails/ nature (SW Eugene near the ridgeline trail would be great)-open space (enough to dance is great) -good energy -garden space -partially furnished would be a nice option -washer/dryer/clothesline would be awesome. I would also consider living with a woman with similar interests and lifestyles in a setting as described. We would need to talk a lot more about what we are looking for. If sharing a house with someone(s)--though fewer housemates would be preferred, my intention is to become friends, share meals occasionally, and have a good connection. Please let me know if you have any questions, I'd be happy to tell you anything more about myself. Thanks for reading and considering me! Blessings! Leora leroara@gmail.com [973-214-3197](tel:973-214-3197)

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

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