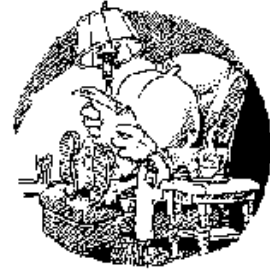




The Garbanzo Gazette

June 2, 2011



Growers Market's Weekly Newsletter

GROWERS MARKET NEWS

Help Wanted

Dried Fruit and Nut Stocker – Tues or Thurs before opening, 1-2 hr, contact Laurie at 541-937-1439.

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:

Growers Board – Wed. June 15 at 6 pm. Location: at Growers

Coop Coordinators – Mon June 20 at 7 pm at 176 N. Grand.

Website: <http://GrowersMarket.net>

DRY GOODS NOTES

more rain. not much to talk about this week. azure arrived, not sure how full the order was. a plea on special orders: PLEASE FILL OUT THE TAGS!!!!!! PEOPLE HAVE BEEN WRITING DOWN THE PRODUCT BUT NOT THE CODE NUMBER. if you don't have BOTH on the tag i will NOT place the order. i will not guess for you. thanks for your understanding. noris is still out of butter. coffee prices go up this week. miso is in the glass door freezer. it is STILL raining. Sue

NEW GROWERS BOARD

The members of the new Growers Market board of directors are: Doug Quirke (secretary), Bob Jones, Sam Rutledge, Nathan Moore, Richard Tetley, Rodney Tisdale (president), Jaci Guarena, Michael Schapiro (treasurer), Teri Jones (alternate), Robin Quirke (alternate) and Rob Foltz (alternate). Anybody who thinks that they might want to someday be on the board could consider coming to a Growers meeting (board meeting) to see what we discuss. -- Milton Takei

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!

LAST WEEK'S DRY GOODS NOTES

sorry about last week, i wrote and it bounced back. didn't catch it in time. now i'm dealing with the worst cold i've had in a long time so my brain is fuzzier than normal, sorry.

to the news. first off coffee is going up next week. the bin price will be about 9\$ a pound. this is still a deal as coffee is going up everywhere. nice to know cafe mam is fair trade. coconut oil has also gone up. way up, not quite double in price, but close. we try to get the best products at the best prices, sometimes it is just not possible. remember that grocery cart by grocery cart growers prices are lower thanks to the way we do business. in a buying club we are all in it together.

we are getting a little boost in strawboss and co-ordinator energy. thanks to those who are stepping up and joining the 'team'. more on this in the next couple weeks when my head, i hope, is clearer.

WE DO NEED THURSDAY NIGHT CLOSERS! come in and shop then help put market 'to bed' starting about 7:00 takes an hourish, depends on what needs done and how many are helping.

GROCERY CARTS.....we do not have a crew who rounds up carts from the parking lot or the street. bring them back so we don't lose them. and please bring them all the way inside, thank you.

miso is now in the cooler. noris is out of butter so we are getting og valley instead. no word on when noris butter will be back, they are talking with the cows and will keep us posted.

EXTRA EARLY ANNOUNCEMENT: THE WEEK OF COUNTRY FAIR OUR ONLY OPEN DAY IS TUESDAY 5 JULY. thursday hours apply so we will be open that tuesday from 2:30 to 7:30. no pre-order that week. make a note of it.

i have a feeling i'm forgetting something, sorry. hope we can all get into our gardens soon. Sue

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.

GOT A SKILL YOU WANT TO SHARE WITH THE GROWERS' MARKET?

We're trying to create a list of people with special skills that could be useful to the Growers' Market. If you want to earn some pumpkins by using your special skill, please let us know! How? Two ways:

1. Fill out a "Skills" form at the Market. The forms are on the table, along with a box to put the completed form in, behind the boxes with the "pumpkin cards."
2. Send an email to ginny50oc@gmail.com with this information: Name, Contact information (phone and/or email), Skills

Types of skills: Carpentry, sewing, plumbing, calligraphy, electric repair, appliance repair, painting, computer skills, graphic art work, coffee grinder maintenance...any others you have that would be useful to the Growers' Market!

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.

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 work/trade (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 herstory. 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

ROOMMATE(S) OR ROOM WANTED

Hello reader!

I am looking either for anew roommate or a new room. I just received a 30 day notice from one of my roomies, other expected soon. Rooms are \$265/month + utilities. Ample garden space and spacious yard and good neighbors. No pets, sorry. I am a conscious omnivore, mixed media artist, ecologically aware, communicative, open-minded young man. I really like to cook and do quite well (at cooking).

Give me a call if you think you might be interested. Gravity Mallory 541-653-3023

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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