

The Garbanzo Gazette

June 30 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

Meetings:

Growers Board – Wed. July 13 at 6:30 pm. Location: at Growers Coop Coordinators – to be announced.

Website: http://GrowersMarket.net

NEW FRIDAY HOURS!

We are now open Fridays 10am-6:30pm. Thank you for being Growers!

COUNTRY FAIR HOURS: 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. Also, there will be no humming bird or united orders coming in the week after the fair. So plan accordingly. Thanks for your understanding.

HEY ALL YOU FRUITS AND NUTS

It is that time of year again when we are looking for day passers to help out at this years Growers Fruit Booth at the Oregon Country Fair.

Have a great time cutting, stocking and serving fresh fruit while bringing funds in for the Growers Market. This is a great opportunity to be a part of the magic that makes the fair come alive. If this is something that you want to be a part of there is a sign up sheet on the right side of the big bulletin board.

Please include your name, number, e-mail, time, and day or days you can work. Just remember flakes belong on popcorn and not at the fruit booth.

We look forward to working with you. We have filled the vast majority of the 39 shifts, mostly with wonderful experienced workers, but we still need 6 people for Friday and a couple for Sunday. It would be great to include some Growers regulars who have not yet been with us at Faire. For questions e-mail Jaci at jacimck@hotmail.com

WHO'S WHO AT GROWERS

Meet Amelina Dragonfly Dawning-Hicks who was two when she first started counting bagels to help her mom Joni with a volunteer job. Taylor says she's been cashiering since she was three. Her vol work supports shopping for a family of three. She is a cashier on Fridays, but only for the school year. She will be in grade 9 next year as a homeschooler. Her favorite subjects are reading, history, a little math. She did trigonometry first and is now studying algebra. Her passions include working at the Re-do Parlor by Laughing Planet on 8th & Monroe. It's an intern job where she tags clothes, organizes, makes displays and does repairs. She could be a costumer. Why Growers? Because she's been coming here for a long time. It's a part of her. She can improve it. She wants to be a counted soul who dusts stuff. (She was dusting with her feather duster while we talked) Her favorite treat here is the ice cream bars by Julies. Thanks, Amelina! Emily Elowen Nance

DRY GOODS NOTES

A HUGE THANK YOU TO MYRIAH AND

word is thailand is restricting export of some coconut products. the growing demand for all things coconut leaves less and less for the thai people. so we will still be able to get coconut products but expect price rises, lesser quantities and possibly longer waits for some items. being growers i hope everyone understands the situation.

regarding the azure order, we recieved almost everything we ordered!!!!!!!!! at last.

there will be united and hummingbird deliveries next tuesday, 5 july, which will function as our only open day next week. there will be no dry goods deliveries the following week and the growers schedule goes back to 'normal'.

so i'm getting ready for country fair and looking forward

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.

to all the wonderfull things the folks at the fruit booth in community village will have ready for us. hope to see you there!! Sue

found out monday we will no longer be able to get artisana raw tahini in bulk, they gave hummingbird no warning. hummingbird is looking for a replacement,but it will take awhile. we were able to get a couple of remaing buckets, please don't get greedy. the other bulk item we won't be able to get is once again crunchy peanut butter, no warning from united who is dropping it. i'm going to ask azure to consider carrying it.

there is a request from members who shop after 4;00 thursday......if you want a flat of strawberries or any other large quantity of produce PLEASE PRE-ORDER!!!!!!!!! seriously, we have the pre-oreder option so folks can order what they would like that week, call it in tues twixt 5p.m. and 6:30 p.m. we sometimes get a great deal on a produce item or two and joanna tries to get enough for all of us. when someone decides to buy up one or two cases without pre-ordering the co-ordinator may well ask that most of it get put back on the produce shelf. we're not trying to be mean, just trying to uphold fairness. thanks for your understanding.

that's it for now, gotta get back to sewing. happy solstice, sue

Local raw food instructor is having a Summer Sale! She is offering 5 raw vegan classes for \$200. Classes are 1 & 1/2 hrs and you bring home everything that is made. Save \$175. Call 541-684-8243 or email success33@gmail.com

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 Guerena, 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, ALTERNATE FRIDAYS 10am-12pm

We are in need of a Friday morning Cashier, 10am-12pm, every other week. Please see Nicolette for details from 10am-1pm Fridays at Growers Market if you are interested. Interested person(s) will need to go through a Cashier Training process with Taylor on a Tuesday evening

(preferably). This position will receive Strawboss compensation. Peas!

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 continue to staff a farm table just inside the door at Growers Market every Thursday from 2:30-6:00 pm. Eggs from OG, corn- and soy-free chickens cost \$4.50 per dozen. Fresh yogurt from our Jersey cow's milk, with the cream on top, costs \$5 per quart. Yogurt comes in a glass quart jar, with a \$2 refundable jar deposit (No Plastic!). Pre-order yogurt by emailing Kara Huntermoon at karahuntermoon@gmail.com, or calling (541) 485-1921.

BULK HONEYCOMB

Fresh honeycomb from Heartaculture Farm Community is available in bulk from the refrigerator, right next to the bulk tofu. A little every day may help with local pollen allergies. \$7.98 per pound. This is it until next Summer!

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 10:00 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 <a href="mailto:growers_grower