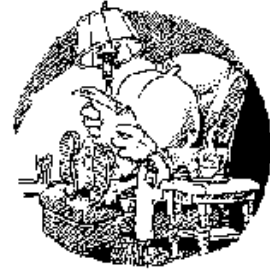




The Garbanzo Gazette

Sept. 15, 2011



Growers Market's Weekly Newsletter

GROWERS MARKET NEWS

Meetings

Coop Coordinators: Monday, Sept 19th at 7 pm at 176 N. Grand

Help Wanted

Thursday Closer – Contact Nathan @ 541-852-0627 General:
Cashiers – Contact Coordinator on duty

Website: <http://GrowersMarket.net>

DRY GOODS NOTES BY SUE

we are having a flour sale! these are 50# bags of og. unbleached flour cost is \$35.00 each. you can find them by the back tare scale next to the special order section. it is wheatland brand and there are only a few left, get it before it is gone!!

in order to maintain a rotation of certain items---frozen goodies, juices, chips and sweet treats primarily--are ordered when they are on sale. this helps with 'newness', stocking and good prices. if a favorite is not on the shelf let me know or consider a special order. special orders do save you money.

that's it for this week. thanks for being growers! sue.
541-688-6679.

BICYCLE CORRAL

People who visit the area near the train station now have the opportunity to park a bike at a bicycle corral in front of Morning Glory Cafe. We have Growers Market building manager Edward Winter to thank for getting the ball rolling on the project. And of course, everyone who rides their bicycle to Growers helps to promote bicycle transportation by setting a good example. The City of Eugene partnered with Lane Community College (LCC) art instructor Lee Imonen and his students over the last year to design and create the corral and two other artistic bike corrals downtown. --Milton Takei

CASHIER NEEDED, ALTERNATE FRIDAYS

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!

CASHIERS NEEDED

we really need a couple cashiers thursday from about 3:30 until 5:30 and 6:00 or 6:30 until 7:30. if you are interested talk with the co-ordinator on duty. training is required and is available most tuesday evenings.

GROWERS TURNS 40!

our actual date is 8 December but we will celebrate earlier than that, possibly late October. we plan to have new t-shirts, probably og cotton. that said we need a new t-shirt design, so we're having a design contest. the prize will most likely be a t-shirt and lots of appreciation from growers folks. if you need info on the contest you can call me, 541-688-6679. deadline will be mid to late September. sue (don't you like how set in stone the plans are???????)

WHO'S WHO AT GROWERS?

Meet Heiko Koester who moved here from the Midwest in 1988. In Minnesota he experienced a deep rooted co-op culture. Co-op mentality for him was not just show up and see what happens, it was Join. He is astonished and grateful to realize that, even after all these years, Grower's Market has not only survived, but thrived with the more laissez-faire west coast attitude (which he also appreciates). Great Growers!

When Heiko moved here, he lived in co-operative housing and although he never showed his face downstairs at Growers, he was still eating Grower's Market food his housemates had purchased. After his first four years here, he left cooperative housing and started formally shopping and volunteering at Grower's as a member of more informal shared housing. Between 2005 and 2009 he took a break from Growers Market while he worked to build his

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.

permaculture design business.

When it came time to buy his own house, it was time to save money and he started up with Growers again. He feels positive about Grower's because it represents a way of life he believes in: cooperating with folks with common values and owning a part of what you do. He also likes the location because he love

He used to make a day of shopping at Grower's, socialize with his community, check his P.O. Box, and work upstairs in a non-profit. His special treat here is the bread, since he eats little in the way of wheat, but loves Eugene City Bakery.

Heiko's business is designing ecological gardens using permaculture principles (urbanecogardens@gmail.com). He helps folks convert traditional landscaping to lush jungles filled with edible, medicinal and native plants. He also teaches plant classes and has a nursery featuring permaculture plants. Heiko's job at Growers is to help out with closing when necessary on Willcee weeks (every other Thursday).

As a bonus interview, I talked with Biko (aka Rob Long) who is just in from Hawaii where he also does permaculture (biko@permaculture-hawaii.com). He shopped here from '89-94 steadily, then moved around and just comes in every few years when he's passing through town. He wonders if his Pumpkin card is still on file. He's feeling "brought back home" when he comes to Grower's-visiting friends like Heiko and the west coast USA. Biko's first Grower's job was Cashier. On the day of the interview he was headed to a "Not Back to School" camp for two weeks in southern Oregon working as the kitchen coord. He is envious that a place like this exists here since one doesn't on the Big Island of Hawaii. He loves the connection with the larger community and cooperation and lower prices. He had to put down his dusting rag to do this interview. Thanks!
Emily Ellowen Nance

GLOBALIZATION TAKEOVER

Hey Growers, I was in growers last week overhearing some talk and said I would post about the UN furthering their globalization takeover via Agenda 21. The newly established White House Rural Council under Obama in short completely removes our constitutional freedoms for anyone who lives in "rural" land. Please visit this website (<http://www.activistpost.com/2011/07/executive-order-13575-theft-of-rural.html>) and watch the videos and read what Marti has to say. The man has done a lot of good work over the years exposing the real stories of what our elected officials are up to, no sugar coating.

Also visit (<http://www.jbs.org/news/stop-the-un-s-agenda-21-sustainable-development>) for more information on the intent of Agenda 21 and "Sustainable Development"

"Sustainable Development is the United Nations' Agenda 21 program, which calls for the government to curtail your freedom to travel as you please, own a gas-powered car, live in suburban or rural areas, determine the number of children you may have, determine the "rates of harvest" of farms and fisheries, eliminate your private property rights through eminent domain, and increase the price on goods and services through artificial shortages and new consumer taxes."/

Sadly Eugene is apart of this committee - ICLEI Global - (<http://www.iclei.org/index.php?id=11454>) that is onboard with these freedom destroying moves being made. Thanks for reading and please do your research, I have a lot more info on all of these things and more if anyone's interested
~ Alex

HELLO GROWERS MARKET COMMUNITY!

Please take a moment and read about what The Village School and its community members (many of whom are Growers Market Members) are doing with their lunch program. Donations appreciated! We are currently in need of kitchen supplies. Large pots and pans, plates, trays, large ladles, etc.

A public notice from The Village School Lunch Committee:
The Village School, a local public charter elementary/middle school, is creating a made-from-scratch food service program. The school is in immediate need of material and cash donations to start the year with a working kitchen. The Village Kitchen is a pilot program which sources many local and organic ingredients, and will serve children whole foods. Donations may be brought to The Village School at 2855 Lincoln St. during regular business hours. Please call Toña at [541-510-8604](tel:541-510-8604) or Stacey at [541-913-9424](tel:541-913-9424) for questions or ideas.

All donations are tax-deductible.

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 growers-join@lists.opn.org Growers Market: 541-687-1145

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