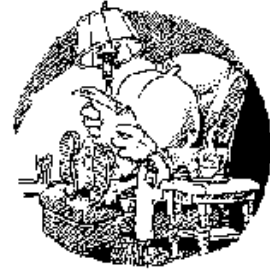




The Garbanzo Gazette

Sept 22, 2011



Growers Market's Weekly Newsletter

GROWERS MARKET NEWS

Meetings

Board Meeting: Tuesday October 18th at 7pm in the coop
Coop Coordinators: Monday, Oct 17th at 7 pm at 151 N. Grand (upstairs)

Help Wanted

Tuesday Evening Orientation – Contact Taylor @ 541-683-8250
Thursday Closer – Contact Nathan @ 541-852-0627
Thurs/Alternate Fridays: Cashiers – Contact Coordinator on duty
Alternate Week Coordinators
Thursday Morning 9-12 – Contact Myriah @ 541-343-6008
Thursday Afternoon 12-4 – Contact Laurie (stop by thurs)

Website: <http://GrowersMarket.net>

HERE COMES OUR BIRTHDAY!

Growers is getting ready for its 40th Birthday and we need your help.

First, to decorate! We are looking for Growers pictures, artwork, photos, and t-shirts of days past. If you have anything we could borrow for November/December, please label it clearly with your name and phone number and give it to Myriah (or any on-duty coordinator).

If you have questions, contact Myriah at 541-343-6008.

Second, we are having an Art Contest!! You could be the proud designer of the graphic to be printed on our Anniversary Shopping Bags!! Submit your original art design by October 14th to Taylor (in person on Tuesday, or via email - taylorjane@gmail.com). If you have questions you can email Taylor or call her at 541-683-8250.

And keep an eye out for more Birthday Party plans and announcements coming your way soon!

DO YOU HAVE A FLOUR GRINDER?

Do you have a flour grinder that you don't need? Do you want to trade it for some foot reflexology sessions? Call Cathy Nestor @ 541-683-3541 (run until Cathy cancels)

HELP WANTED:

We are looking for an every other week coordinator for the Thursday morning shift 9-12 and the Thursday afternoon shift 12-4. Contact Myriah at 541-343-6008 for the morning shift and Laurie for the afternoon shift (stop by and see her) OR contact any coordinator on duty.

CASHIERS NEEDED

we really need a couple of 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

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!

LETTER TO GROWERS MARKET

Dear G. M.

I love you, love your mission and how you serve the community!!!!

I recently took my old plastic bottles to buy bulk cleaning products. I was shocked to find at the check out that the laundry detergent and dish washing soap were so much more expensive than if I had bought them new.

The Bronners was sold for an average price (I bought a gallon) and I would have gotten a better price if I purchased it elsewhere.

I am confused why these are not offered at a lower price and why there is no incentive for me to re-use my plastics. I will not shop at the G M for these things again and may consider just buying from Method:

<http://www.treehugger.com/files/2011/09/how-method-turns-plastic-pollution-in-the-oceans-into-bottles.php>

Thanks for listening,
Heather Figi

OVER

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.

DEAR SPECIALTY PURCHASER,

As an advocate of small local businesses, I am writing to see if your clients might be interested in our line of organic, farmer-owned gourmet dark chocolate. Kallari is the only world-class dark chocolate made by an indigenous cooperative of organic cocoa growers that owns 100% of its own chocolate profits. This chocolate has received accolades for a flavor profile with remarkable richness and no astringent aftertaste. Kallari has Gluten-Free couverture chocolate available, with no added soy lecithin.

Human rights campaigns, environmental researchers, and discerning food critics have praised the Kallari line of organic gourmet bars for its merits. We are happy to send you a technical description to describe how the line has won acclaim for the best tasting, freshest, and most socially responsible chocolate available.

We are currently offering small grocers and delicatessens complementary samples of our 70 gram bars for review. We will also have artisanal 50 gram bars available later this fall, if you feel that is more in line with your shoppers interests and price point.

We have 70% cacao, 75% cacao and 85% cacao recipes of dark chocolate, at a price competitive with other gourmet lines and all profits returning to the true heirs of the chocolate legacy – Amazon cocoa growers.

Given the summer temperatures from June through August, we might have to delay a shipment in order to avoid any damage of the chocolate due to a heat wave.

Please let us know if you would like to receive a free sample of our Kallari farmer-owned gourmet bulk chocolate or contacts for a distributor in your area. We look forward to hearing from you.

Gaby Cadena & Judy Logback, Kallari L3C, 203-690-7763

FROM CORNUCOPIA INSTITUTE

There are some very critical issues that will be before the National Organic Standards Board (NOSB) this fall. I'm wondering if you could help connect and empower your membership on one of them.

As you might have read, a number of major agribusinesses, and pharmaceutical companies, are adding omega-3/omega-6 oils, **marketed by Martek Biosciences Corporation (derived from algae and soil fungus), in certified organic food.**

Now our research has discovered that some of the synthetic algae-based oils in organic food were originally **developed by Monsanto!**

Not only are these additives illegal because they are synthetic, and have never been approved by the NOSB, some of the varieties, such as those in organic infant formula, are extracted with the chemical solvent hexane (explicitly banned in organic production) and now we know that some contain novel genes as well.

Perhaps most outrageously, we know from our document requests with the FDA that their strong evidence the synthetic oils are causing serious gastrointestinal ailments (sometimes necessitating hospitalization and dangerous invasive procedures) in some vulnerable infants.

The USDA has agreed with Cornucopia and has stated that these are improperly added to organic foods; and they committed to issue a guidance for their removal by the end of 2010. Since then, some companies, including Dean Foods (Horizon), have actually had the audacity to introduce even more products containing these illegal substances and corporate influence has caused the USDA to stall the removal process.

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

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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