

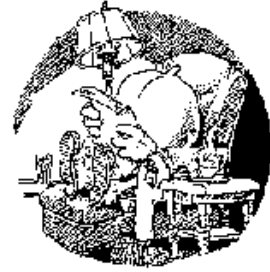


The Garbanzo Gazette

November 16, 2011



Growers Market's Weekly Newsletter



GROWERS MARKET NEWS

Meetings

Growers Board: Wed, Nov 30th at 6 pm at Growers
Coop Coordinators: Mon, Nov 14th at 6:30 pm at 176 N. Grand

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 12-4:30 – Contact Laurie (stop by thurs)

Website: <http://GrowersMarket.net>

THANKSGIVING WEEK CHANGE

The week of Thanksgiving we will be open Tuesday, Nov.22, only. It will function just like our usual Thursday.

DRY GOODS NOTES

we won't be getting any more genesis juice, we used to get credit on out of dates since they make up the order. we cannot get that credit any more and it sold slowly. a reminder, royal blue og 'jamberries' (blueberries) are back, they're slightly squishy and they have great flavor. speaking of flavor we have a good selection of baking extracts, they are stocked near the nutbutters, etc. clayton's candies caramel-nut clusters are back with more candies to follow. please do not shop from 'backstock' in the 'dry goods corner' there are signs posted yet some people choose to ignore this. shopping from backstock creates major problems for both stockers and inventory so stop it already! thank you. early notice on dry goods orders.....there will be no orders arriving the week between christmas and new year. plan your special orders appropriately. stay warm, stay dry. Sue

ORGANIC TURKEY FOR SALE!

For sale,or trade,pasture raised,organic turkeys.We have 15.They are between 10 and 16 pounds each,and are \$5.50 per pound. --Kara,541-485-1921

FREE ZONE ETHICS

Please help us keep the Free Zone neat and attractive. If you donate something and no one takes it in two weeks, please take it to St. Vincent DePaul or Goodwill yourself.

This community share opportunity will only work if we keep it clean.

The FreeZone is located by the walk-in cooler.

GROWERS MONEY

The food co-op seems to be doing well money-wise, though we won't really know until we get the results of the year-end inventory. The building manager's report for January through September 2011 showed the co-op making a surprising amount of money. Growers, like other food retailers, normally does poorly during the Summer, when so many people are out of town. The co-op had a healthy amount of money in the bank on September 30th, and sales from January though September were higher than in 2010. Unemployed and underemployed people have more of a need for lower-cost food, and also have more time to volunteer at Growers. We should also give credit to the efforts of the co-op coordinators, and the other volunteers.

--Milton Takei

CALLING GROWERS MUSICIANS!

It would be great to have a showcase of our talented Growers musicians at our 40th Birthday Bash on December 8th. If you are interested in sharing your talents in the market please send me an email at jacimck@hotmail.com or call me at 541-758-9156. Include information on what you will be doing, how long you would like to do it, and what time of day you will be available. Please note that we will not be using amplification.

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

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.

and give it to Myriah (or any on-duty coordinator). If you have questions, call 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!

HELLO BANZO FRIENDS

The Friday Morning Cashier alternating shifts 10am - 12pm have been filled. A big THANK YOU! to those of you who stepped in to fill this Strawboss position and to those who helped substitute while we looked for regulars.

We need your volunteerism! Pumpkin Credit is given to those who: Volunteer 30 minutes of your time or more, have a child/children under the age of 18 months, who are pregnant, who are differently abled and/or who are over the age of 75 years old. We welcome all to come in and offer your volunteering time. Talk to the Coordinator on duty for a volunteer opportunity. -- Peace, Nicolette Swan

DRY GOODS NOTES

november 10 is the last day monica, an early thursday evening cashier, will be at growers. she's moving back to washington state. i for one will miss her great laugh, fun attitude and dedication to growers. good luck in future endeavours and enjoy your return. thanks so much for all you've done for all of us! take care, sue

dry goods notes

not much to talk about right now. we have a new ginger spread on the shelf. royal blue's og 'jam berries' are back. these are sliiiiiiiiiightgly mushy frozen blues. find them in the small freezer. well, multigrain elbows and spinach pastas are no more. our bulk pasta options are becoming more limited. let me know if you are interested in buying packaged pastas. we have a number of og flavor extracts; lemon, peppermint, chocolate and more. they are on the shelf near the bulk liquids. that's it for now. sue

WHO'S WHO AT GROWERS

Meet Gila Fox, who learned of Growers from her friend Stephanie 10 years ago. This is Gila's first full year of shopping here, though. She has lived out in Mckenzie Bridge for 15 years. She is a UO grad with a degree in biology. She enjoys the co-op for its natural food with a local and organic flavor. She's for the whole locally sourced organic food health aspect of things. Her favorite is Nantes

carrots which are fresh fat and crunchy in the fall and spring. She volunteers in the cooler and pasta restocking on Thursday (every). Her current passion is making glass beads and jewelry which she displays in her booth at the Saturday Market and at Holiday Market. She loves hiking. She has volunteered in Grassroots Garden, and is involved in her 10 year old son's education. She rides the bus here when possible, unless she is buying in large bulk quantities. If she has to take the car, she times it with other errands. The diversity of Growers appeals to her: cultural and vegetable. She enjoys interacting with people in a meaningful way, working toward the shared goal of keeping Growers going. Thanks for the interview!

-- Emily Elowen Nance

FOOD FOR OCCUPY EUGENE

Please purchase extra food and donate it to Occupy Eugene. There is a box by the door to receive donations and it will be brought down every evening after the market closes.

ALPACA MANURE AVAILABLE

Bags of alpaca manure – varying sizes and varying prices. Contact Isabella: beaniebear@peoplepc.com

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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