

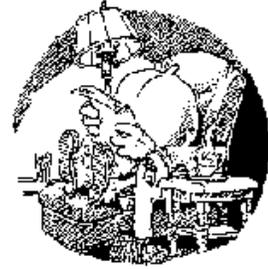


The Garbanzo Gazette

December 1, 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

Thurs: Cashiers needed – 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>

OUR DECEMBER 8 BIRTHDAY! 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.

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, call Myriah at 541-343-6008. Second, we are having an Art Contest!!

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

DRY GOODS NOTES

yes, raw tahini does cost that much, sorry. black eyed peas are out of stock, hummingbird is trying to find a new source in time for new year's eve. raw, shelled pistachios are still out of stock.... local,og filberts are ready and waiting for paperwork to clear so they can be 'released'. we now have raw and toasted nori in both sizes. natural value tomato products are available and on sale, i'd really like feedback on these. no, they don't have a full line, just 3 or 4 types of tomato stuff. natural sugar has gone up a wee bit in price.

when we order items from united it is usually difficult to know where the item came from until it is here and we read the box. over the years i've tried to get items made as close to us as possible. a number of items come from western canada, i was happy when green and black moved some production to canada so we weren't getting it from italy. lately i've noticed more things coming from much further away; glutino comes from italy, israel, and turkey, a few more items are coming from china and the list goes on. some of these items are only available from overseas producers. i would like growers members, you, to think about the footprint this creates. please give me your thoughts so i can make more informed decisions about what to buy. as i said we often don't know where it comes from until it gets here but whether it gets reordered is another issue entirely.

remember growers birthday party, a celebration of **FOURTY YEARS OF VOLUNTEERISM HERE AT GROWERS, IS NEXT THURSDAY!!!!!!!** 8 december is our actual birthday so come and celebrate. and remember, it takes all of us to make growers! sue

HELP WITH YEAR-END INVENTORY

Growers needs lots of volunteers to help with our year-end inventory. This year, the counting and weighing will be starting at 6 pm on Friday, December 30th, and finishing up on Saturday, December 31st, at 11 am. You can come late if you want. You can work for an hour, or for a longer period. Growers will be open for shopping on December 30th, so people can buy groceries on Friday before working on the inventory. We are offering double

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.

pumpkins, so busy people with a little free time at the end of the year should consider participating. No experience is necessary; taking inventory is inevitably inexact, and I believe that our inventory crew comes up with a more accurate figure than professionals would produce. Darcy Strange will again be coordinating the counting and weighing (thanks, Darcy). --Milton Takei

RAG BASICS

Please don't move the clean rags bucket, marked "clean rags" down off the shelf onto the floor next to the wet, used rags bucket or buckets. If you've used a rag, please check before you put it into the bucket on the floor that you're not putting it on top of clean, dry, folded rags in the "clean rags" bucket that someone else has accidentally moved down there. Thanks!

Sorry if y'all ran out of rags Tuesday, 11/22. I took all the used rags, plus all the formerly clean, dry rags that were wet because they'd had used rags piled on top of them home to wash, but they had to go through the drier several times since there were so many so they weren't ready before the market closed at 7:30. Thanks Isabella for reminding me most rag use is before the market opens so we'd probably be OK. -- Jain

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

LOOKING FOR HOUSING

Hi Everyone, Hope this finds everyone healthy as we move into the festive holiday season. Speaking of moving, I just returned from Italy. My situation there did not work out as

planned, and I am now looking for a new home. I am looking to rent a One Bedroom Separate House, Cottage, or Studio in Eugene, preferably in the River Road area or Whiteaker (but, other neighborhoods fine). Because I have Section 8 and I don't want to lose it when I move. The owner, land-person would need to be open to accepting Section 8. The maximum rent that I could be with is around \$650/month, but, it depends on the size and utilities?? I do not have a phone right now, so the best way to contact me is by email. And I would deeply appreciate if you can pass this on to your friends that may have a place for rent. Thanks so very much!! Many Blessings, Planet Glassberg

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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