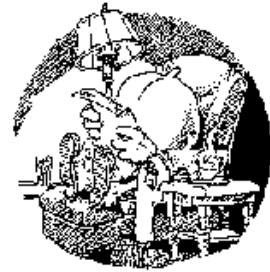


The Garbanzo Gazette

December 8, 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>

CASHIER TRAININGS

As of 2012, Growers Market will be using a new cashiering system that utilizes the potential of our cash registers. This will allow us to better track the ebb and flow of Market business, as well as simplifying the work our intrepid cashiers have to do. All cashiers who want to keep cashiering will need to be retrained!

If you have been considering volunteering as a Growers Cashier, now is a great time to get your training while we are offering training at a variety of times. Training should take an hour, possibly two if you are a new cashier. You need attend training once only, and stay until you are comfortable with the new buttons and systems.

Training times:

Tuesday, December 13th : 4:00-6:00

Tuesday, December 27th : 4:00-6:00

Wednesday, December 28th : 4:00-6:00

Friday, December 30th: 10:30-12:30

Saturday, December 31st: 10:30-12:30

Tuesday, January 3rd: 5:00-7:00

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 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 put 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

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

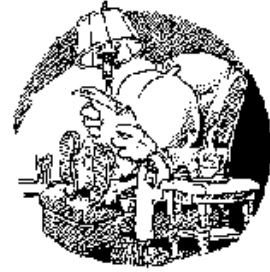
Pre Order Produce by E-Mail

Send an e-mail to growers.market@gmail.com by Tuesday evening @ 6:30pm to preorder produce for that week.



The Garbanzo Gazette

Happy Birthday Special Edition



Growers Market's Weekly Newsletter

DRY GOODS NOTES OF A DIFFERENT NATURE

i arrived in eugene in mid-march 1987. i found growers the first thursday of april. by the second week of april i was answering the phone for pre-orders, i've been here almost every thursday since and still place my pre-order most of the time. in 87 one would walk into growers and be greeted by the folks who were sitting on the couches in front where the office is now, there was a door with a 'growers market' etched glass window (sadly it fell during a workparty in the early nineties and smashed beyond repair). everyone had to place a pre-order, on thursday we would pack each pre-order in a seperate box and attach the pre-order form to the box so folks would come in and find their order. next step was to stand in line to get the nancy's yogurt, surata tofu and cheeses on one's order, these would be handed to you. then a couple steps to check out. in those days some of the key folks were ruth atcherson who put the garbanzo gazette together typing it on mimeo sheets, on the side she would note the weather, the 'vibe' and the mystery produce item, she was the produce buyer and a manager, jeannie and maxine bowers helped with cashiering , dairy allocation and the cheese crew; olive bowers covered lots of bases, giorgi decarlo helped to manage as well as other duties as they cropped up; dave "who delivers" did just that as he would deliver your odrder for a small fee (imagine!); karen took care of our books for 14 years, jenny newtson was the dry goods buyer, a position i stepped into when she got the 'mornining edition' host postion on klcc, al coddington was on the board and was general handyman, he built our dock and ramp around '92; allen siporin was on the board as well as a few other jobs. mili white was active. i know there were other folks doing things and i'm sorry i cannot remember them all. dave hicks, guy decaro were a couple of them. and michael cunningham who still comes by from time to time, michael did so much for us for so long. he will always have a special place in my growers heart.

early 90's and some folks moved on and new folks arrived: milton takei, martin champion, jacqi maccamy, david bowers, an amazing couple dave and elise, they did all kinds of work here and did it well, rachel theismeyer (and david!), ruby miller, lily crowheart, bart carroll (who

went on to start sam bond's!), jud and jenny, john kleckner, and richard tetly. we took the big step of ordering 'extra' produce, we feared we'd lose money and decided to try anyway. that move created a job that takes a very special skill. we stopped boxing the orders so energy could be directed to other changes. we started carrying bulk food, sort of, we'd take a bag of beans and break it down into 1 and 2 pound bags. people would hand you your dry goods much like we had done with dairy, by now we had a dairy cooler on the floor so folks could get their own. we had genesis juice, solstice bakery breads, ogc was getting bigger so we had more and more organics. most dry goods came from mountain people's warehouse in n.cal., and honey heaven, cafeto coffee, marco's gelato and a small handful of other suppliers. we had lots of work parties where we would do deep cleaning, lament the floor's condition, move the furniture to accomodate our growth and hang out as a community. the co-op fruit booth at country fair started doing educational projects at fair. they still do.

around 93/94 we went through some very scary times: orders were dropping, we wondered if there was enough interest to keep growers going, we tried some new things to spark participation; we tried being open saturday afternoons for a year or so and we tried being open friday afternoons in part to sell the leftover extra produce, (fridays worked! and ruby has been taking care of that for years 9with the 'recent' involvement of martin every other friday), someone slid a piece of burning paper under our beautifully painted sliding door (currently covered by the coolers, the art is still there), the folks at kestral cafe smelled smoke, they climbed in and saved the day for everyone. we did get through the really rough patch with a lot of dedication and ideas, we came through stronger than we had gone in. about this time mt. people's asked us if we could take care of the other local buying clubs as they were being threatened by some eugene grocers who wanted them to stop serving buying clubs! we said yes and welcomed many new members. we had some parties and concerts and still plan for more. we got real bulk bins.

Continues

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.

95/96/97 (i think) saw the arrival of joanna, phil, marise, joni, rodney, jeanine, isabella, heiko, doug clarke, steve shapiro, elise, grace, lara lee harding, taylor, sam and a few others. by now ogc had become a large og produce supplier, honey heaven was growing bigger, some smaller suppliers were being bought up by larger ones, we were carrying more and more products, a lot of them from local makers. we had two checkout lines and sometimes a third! folks were shopping some on tuesday evening. more grocery carts appeared. housing co-ops got involved. the herb department expanded. solstice bakery closed.

end of 99 saw us stockpiling a bit amid the y2k scare, we figured things would be just fine and we wanted the community to know we had enough supplies just in case. as the new century progressed nathan arrived. over the next few years nicollette, cialin, willcee, myriah, david (another david!!!!) came in did some strawboss jobs then became co-ordinators; amelia (joni dawning and dave hicks' daughter) started cashiering. we got new cash registers and, with honor, retired our old wood and metal cash register. i still miss it. tuesday nights got bigger. we added hours to friday and now we are open more hours on friday than thursday. sometimes they are buzier than thursday! we expanded dry goods. united natural foods bought out mt. people's which was a sad day for a lot of us. we added azure standard to our suppliers. eugene scott sold honey heaven to julie and charlie tilt. they, in turn, changed the name to hummingbird wholesale home of honey heaven and have been talking to local farmers, grass seed and others, about organic farming. the results of their efforts can be seen on our shelves with the ever expanding selection of local transitional and organic bulk foods. amazing. and they love us, just so you all know. laurie arrived.

so today we celebrate our fortyth birthday. i don't know of a buying club in the country that has our track record. all volunteer, limited hours, limited parking and unlimited heart! a dedication to community that is stronger than ever. life long friendships that have grown out of volunteering together. skills and lessons learned. like the pebble tossed in the pond the ripples keep going and double back. growers is more than a buying club. it is a bright light that has shown for 40 years. we owe a lot to those who were here early on, vickie and ron, paul bertalen (i hope he knows we're still here). who's paul? the painting hanging near special orders, that's paul. he was involved in so many things in his short life. this building we are all in is dedicated to him. when the building was purchased ron said they realized 'oh, we have to put something in here'. hoedads helped an amazing amount. the offices upstairs

have held saturday market, NCAP, womyn's press, lavender network, worm digeat, peaceworks, mckenzie gathering and many, many more as well as the tenants we have now doulas for teens, mind freedom and all the others doing great work for us and the world around us. resturants have included zu zu's, kesrtal cafe, navarro's and now red agave.

(i know i have forgotten names, misspelled some, forgotten events so please forgive.)

this is us. there really is nothing like growers and i'm so happy to still be a part of it. to all of you wherever you may be now, if you've been part of growers take a bow, pat yourself on the back, this is a job well done, a blessing for the community, for each of us. i know growers and all of you have made my life better, i hope that all of us feel the same way. HAPPY 40th! HERE'S TO 40 MORE! VICTORY THROUGH VEGETABLES!!!! (the slogan on the growers softball team t-shirt with the dancing veggies from the mid-eighties.) many big hugs and much love, sue

p.s. yes, there are tears in my eyes as i finish this piece. i love this place.

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.