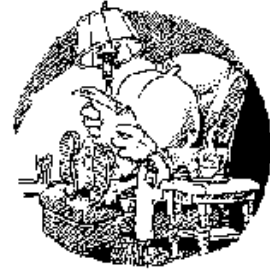




The Garbanzo Gazette

April 26, 2012



Growers Market's Weekly Newsletter

GROWERS MARKET NEWS

Meetings

Fri, April 27, 6 pm Annual Meeting at Growers

Help Wanted

Thurs: Cashiers needed – Contact Coordinator on duty

Friday: Cashiers needed 3-5 pm – Contact Martin at 541-232-9582 or martinfromoregon@gmail.com

Alternate Week Coordinators

Thursday Morning 9-12

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

Website: <http://GrowersMarket.net>

ANNUAL MEETING APRIL 27

Growers Market will be holding its annual meeting on Friday, April 27. We will go over the previous year's business, elect the Board of Directors for the upcoming year, and talk about the future of the Market and the building. Anyone interested in running for election to the Board of Directors should submit a brief Bio to the Garbanzo Gazette (garbanzo@lists.opn.org) no later than Wednesday, April 25. Please describe your history with Growers Market and similar institutions and tell why you would like to serve on the Board. Earlier Bio submissions are strongly encouraged. The meeting starts at 6 pm upstairs at the round table. All Growers Market members and tenants are welcome. Free pizza will be served at the end of the meeting.

DRY GOODS NOTES

i need your feedback, the og olive oil we have comes from argentina, costs about \$4.39 a pound. earthly gourmet (our portland supplier) is looking to get og olive oil from a family owned farm/orchard in california. the cost will be \$5.70-\$5.85 a pound. i realize this is a 30% increase in price and i feel that getting california oil means a smaller carbon footprint along with the possibility of a fresher product. after all, argentina is a long way away. please let me know what you think, talk with me or leave a note in

my mailbox or in the co-ords chat log. i would like to have feedback by the first week of may, thanks. **fair warning, if i don't get feedback i will order the ca. olive oil not the argentine.**

since we cannot get og. cruchy peanut butter in bulk i got some, jarred, on special. we have it with the bulk nut butters and on the dry goods shelves. i don't think we will be getting any more flax oil from azure, we'll try some others, if you have a favorite, tell me. soon, soon we could have og whole, raw cacao beans, oh yum. speaking of yum, the 'yummy candy drops' are no longer available, what we have is all there is.

the first two kitchen shelves are up. thanks to joanna and aden for all their help on monday. PLEASE, PLEASE, PLEASE when bringing jars and other containers to be shared MAKE SURE THEY ARE CLEAN AND USEABLE. we sorted through some trash people left on the shelves. if you wouldn't use what you are bringing don't leave it for someone else to deal with, thanks.

oregon country fair's spring fling is coming up on may 5th. as usual the will be a raffle for all the wonderful hand crafted goods from ocf and saturday market vendors, including lots of gift certificates from the food vendors. the proceeds for the tickets sales will go to the scholarship fund for culture jam, the summer camp focusing on arts and culture for teens. you guessed it, i have tickets. they are \$2.00 each or 3 for \$5.00. there are many, many lovely items in the raffle. thanks. take care everyone! sue

OFFICE FOR RENT

Growers Market has an office for rent starting May 1st.

The office is 132 sq ft and rents for \$100 per month. Rent includes utilities, internet access and additional meeting space. Growers Market is at 454 Willamette St and is across from the Amtrak station. Please contact the building manager at <growmgr@gmail.com>.

GROWERS MARKET AT COUNTRY FAIR

Hello all you fruit and nuts. Every year our fine community gets together at the Fruit booth in the community village during the Oregon Country Fair. As volunteers, we work hard, play hard and educate the fair

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.

goers while selling produce to raise funds. The money we have raised has helped the Growers Market with the wheel chair lift and many other expenses. Do you want to learn more or potentially join our crew? Then come to an open meeting at the Growers Market round table located upstairs in the Growers Market building April 18th at 6pm - 9pm. Namaste, Steve Brown

CLIMATE SCIENTISTS ENVISION DISASTER FROM GLOBAL WARMING

How should we confront the global warming challenge? How can we motivate public and political action? Can we establish a Citizens Climate Lobby chapter in Lane County? Mark Reynolds, executive director of the Citizens Climate Lobby, will address these questions at Harris Hall, 125 E. 8th Street, Eugene, Monday, April 30th, 7 pm. Sponsored by the Eugene-Springfield Solidarity Network/Jobs with Justice global warming committee. Contact information: Tel: [541-736-9041](tel:541-736-9041), e-mail: [<essn@efn.org>](mailto:essn@efn.org). People can also sign up for a conference call that introduces them to the Citizens Climate Lobby at: <http://www.citizensclimatelobby.org/>

LOOKING FOR PLACE TO STAY

Hi Everyone, Hope this finds you all well & Happy Spring! I am looking for a place to stay until I move at the beginning of May. I would be more than happy to help with yard/landscaping, organizing, cleaning, cooking or whatever you may need? A message phone for me is (541) 461-4051 or email me at butoh@efn.org Blessings, Planet

SPRING GREENS & CLASSES AT WISE ACRES

Spring Greens: It is time for spring greens! I have posted a blog on spring greens with photos here <http://dreamingabeautifulworld.blogspot.com/2012/04/spring-greens.html>

Cheese Class discount ends next week. Two spots open for June class. (Last cheese class this year.) Go to <http://www.herbaltransitions.com/Classes.html#gettingcheesy> to sign up before the discount is over.

Wood-Fired Oven class & Herbal Intensive: Both still have openings. You can get details on both at <http://www.herbaltransitions.com/Classes.html>

Trying to fill them while discounts apply.

GROUP WORKS CARDS NOW AVAILABLE

Why is it that some meetings and group sessions bring life to your soul, while others leave you wishing you'd never stepped in the room? What happens at the best ones, that makes them productive, fulfilling, and sometimes even magic? More than 50 facilitators and others worked collaboratively to birth this expression of core wisdom at the heart of successful meetings.

The new deck "**Group Works: A Pattern Language for Bringing Life to Meetings and Other Gatherings**" contains 91 cards naming what skilled facilitators do over and over again to make things work. The content is more specific than values, less specific than tips and techniques, and cuts across existing methodologies with a designer's eye to capture patterns that repeat. The deck can be used to plan sessions, reflect on and debrief from them, provide guidance mid-stride, and share responsibility for making the process go well. It has the potential to provide a common reference point for practitioners coming from wildly different approaches, and to serve as a framework and learning tool for those studying the field.

These cards have been created by a group of volunteers (the Group Pattern Language Project) as a public service and are being gifted into the commons. The deck is yours for free download and for sale as a lovely printed package; a phone app is also under development. Get your own copy, join our learning community, post a review, help fill out the patterns with resources and instructions, give us feedback, and more. See <http://www.groupworksdeck.org> for more information.

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.