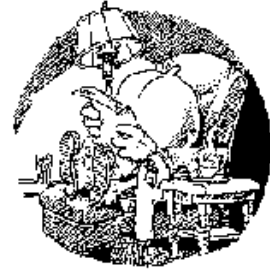




The Garbanzo Gazette

May 31, 2012



Growers Market's Weekly Newsletter

GROWERS MARKET NEWS

Meetings

Tues, June 19th Growers Board Meeting at Growers, 6:30pm
Mon, June 25th Coop Coordinators at 175 N. Grand, 7pm

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>

THE FREEZERS ARE HERE!!! Yes, yes the freezers have arrived. we know there will be changes with where we have put things so far. we know we need to improve the lighting. we know we have to block them so they will not roll. we know we need to get shallower bins. this will happen sooner and later but all the 'bugs' will be worked out fairly quickly. thanks to nathan who did the research to get these. as you look at them the one on the left contains all the breads, muffins, bagels and an abundance of tortillas.

(someone recently asked, via the wish list, that we get og. tortillas, cheap if possible. well, we have 4 or 5 different og. tortillas and the cost is what it is.) the middle freezer has all the fruit, peas, corn and frozen tofu (if there is any). we have space to get one or two more bulk things. the freezer on the left has juice, treats, burgers, field roast, french fries, edamame and may other items. please oh please do not sit on the freezers. be careful when reaching into the new freezers, those bins are deep! having clear, sliding tops should make it easier to find what you didn't even know we had in the new freezers. if you have any questions let me know, sue

a big thank you!!!!!!!!!!!!!! on tuesday i came in to work on the freezers a bit. phil was there, as usual, to take care of the united (unfi) and hummingbird deliveries. elise was

there to stock and inventory the bulk dried fruit, nuts and some of the cooler items. as i was working on my project i was reminded of just how hard these two work every tuesday, phil often has to come back thursday morning to deal with all of our special orders. since they aren't here working while most of us are here thurs/fri it can be easy to not realize just how vital phil and elise are to the smooth workings of growers. it isn't magic, it is lots of hard work. phil has been doing a large part of this for about 15 years!!!!!!!!!!!!!! woohoo! i could not do the job i do without their dedication to growers, so thank you both. you absolutely rock!!!! sue

DRY GOODS NOTES

sorry there hasn't been an update lately, i was a bit sick for awhile and then it was a mad game of catch-up. but now on to news. see above about the new freezers. next week we will have the og. california olive oil. i will remember to order annie's cheddar bunnies. og. cacao beans should be in by mid-june and azure will honor the sale price from two months ago, how sweet. spelt tortillas will be here in a week or two. we have many kinds of chips right now as there are not many 'chip specials' in the catalogues for june. tas coconut water will be back in a week or two, it is hung up in customs. kind bars are in stock. i looked at the wish list a couple, three weeks ago and was amazed at the number of items people were requesting, items we already had in stock. i know growers is not the most logically organized place to shop, that is largely due to it being difficult to define 'logically' given our space, shelving, large amount of bulk items and other factors. do yourself a big favor, stop by on tuesday evening 5-7 pm or after 6 thursday or come in on friday, we tend not to be quite so buzy then, look around, really look around and discover the amazing array of items we do carry. have fun and enjoy growers. sue p.s. EARLY WARNING/REMINDER.... oregon country fair is july 13, 14, 15. this means growers will not be open thursday 12 july or friday 13 july. we will be open tuesday 10 july 2:30 to 7:30, it will be our 'thursday' that week, no pre-orders and there will be lots of produce and everything else we usually have with the possible exception of bread. the following week there will

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.

be no hummingbird, united or azure orders coming in, plan your special orders accordingly, thanks. - sue

NEW GROWERS BOARD

The new Growers Market board of directors is: Rodney Tisdale (president), Michael Schapiro (treasurer), Nicholas Chase, Richard Tetley, Doug Quirke (secretary), Jaci Guarena (alternate), Bob Jones (alternate), Teri Jones (alternate), and Robin Quirke (alternate) - Milton Takei

GROWERS MARKET AT COUNTRY FAIR

It is that time of year again when we are looking for day passers to help out at this years Growers Fruit Booth at the Oregon Country Fair. Have a great time cutting, stocking and serving fresh fruit while bringing funds in for the Growers Market. This is a great opportunity to be a part of the magic that makes the fair come alive. If this is something that you want to be a part of there is a sign up sheet on the right side of the big bulletin board. Please include your name, number, e-mail, time, and day or days you can work. Just remember flakes belong on popcorn and not at the fruit booth. We look forward to working with you. For questions e-mail Jaci at jacimck@hotmail.com

WHO'S WHO AT GROWERS?

Meet Linda Walling who moved to Eugene 13 years ago, stopped by once then got busy with other things in life. Now she has rented an office upstairs and turned it into a beautiful space for families and pregnant women. Once she got her space set up, she decided it was time to be a part of Growers. So I caught her and her household member, Amalia on their first shopping trip. Of their first trip, they say they will remember more of their own containers and bags next time, and are looking forward to bulk ordering from catalogues and getting great discounts on supplements. Linda hails from New York City but moved here from Southern California and has lived all over the place. Linda is a certified Doula and Childbirth Educator.

Her business is called Mother Nurture Family Support Center. And by the way, she has an excellent library of books and videos about pregnancy, natural birth and parenting, and really cool posters. I had to check out her office after the interview. About her passion for her work, she says, "Childbirth is a natural and joyful process that often gets disturbed when it is medicalized. I help people have comfortable and even ecstatic births." She does this through providing a safe and potent place to come, by facilitating support groups and classes, with birth and postpartum doula services and by providing pathways to connect to the village it takes to raise a child. In Linda's and Amalia's household, they feed a lot of people, Linda and her partner, the father of their five children, Amalia and

her partner (who is Linda's son) and their twin six year old sons. They like Growers' prices, freshness of produce, organics, and they like that we can be self sufficient as a co-op member run business. Linda likes that we do not hire a lot of people to do the work that needs to be done, that we can all share the work load and create community and local happenings/happiness. Linda usually uses the bus system when she comes to shop.

Amalia Coxe-Trieger has lived in Eugene all her life and has known about it for a long time, and has now shopped for the first time. And she came to see Linda's new office. When asked about her passions, Amalia says, "I like life in general. I have two sons who are six. We play together. Cook together. Plan menus then shop and cook and have friends over." She has a burgeoning passion for gardening. Linda boasts that Amalia is an excellent dancer and gymnast. Amalia works at Bounce three days a week. Also at the Reach Center by Sundance Natural Foods. She thinks her favorite treat at Growers would be the chocolate powdered almonds. And she thinks Sunburgers are delicious. Why Growers? Because its convenient to Bounce, And she thinks that as a first timer, it would be easy to shop with kiddos. Welcoming: she likes the wood floors and the play area. It feels slow paced, not just an in and out consumer driven experience. It's nourishing to the soul. She will likely come to shop next time on her long-tailed bike with her kiddos. Thanks for the Interview!

Linda wanted to know if she could one earn pumpkins for reading to children, doing art projects with them, etc while their families shopped/worked. And Amalia asked if there is any further discount for arriving by bike, walking or bus?

Linda's email: mothernurture123@comcast.net Amalia's email: footiepants@gmail.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.