



# The Garbanzo Gazette

October 26, 2017



Growers Market's Weekly Newsletter



## **GROWERS MEETINGS**

Board – 5pm, Thurs. 11/9 at Growers. Everyone is welcome to attend.

## **DRY GOODS NOTES**

it has been a challenging time with azure standard, a number of their items are in short supply or completely out of stock. once again peanut butter may, may, be available in november, no idea when rainbow spiral pasta may be back. i will be increasing the hideaway bread order as demand increases.

this thursday, 19 oct, there will be a thai home demo from 3:30-6:30, come in and taste these great new curry pastes. thai home curry pastes are made in portland, have far less sodium and great flavor.

thanks for being growers!

sue

## **WELCOME BLACK WOLF SUPPER CLUB**

Black Wolf Supper Club is the new tenant renting the Growers Market restaurant space. Brendan Mahoney, who ran Belly Taqueria, is passing on the lease, and staying on as a partner in the new enterprise. Black Wolf Supper Club will be a step up for Edgar Arellano and Mikey Lawrence, owners of the Buck Buck food cart, which provides them with an already existing following. The Eugene Weekly gave the new restaurant a boost through two articles in the August 24th issue (taped to the post in the co-op that is near the cash register).  
--Milton