



The Garbanzo Gazette

November 2, 2017



Growers Market's Weekly Newsletter

GROWERS MEETINGS

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

DRY GOODS NOTES

there will be a second thai home curry tasting on nov. 9th from 4-7, bring your taste buds! thai home is a new curry from portland and carried by earthly gourmet, far less sodium than others curries and has wonderful flavor, come to the tasting and enjoy!

azure. well, the good news is we actually have an alphabetical order calendar, no more searching for categories!!!!!!!! the bad news is it does not have the prices listed, arrgh. if you are placing a special order and have a price limit (the price you would pay with markup) note that on your special order tag, i will do my best to comply.

REMINDER there will be no azure, hummingbird or earthly gourmet orders arriving the week of thanksgiving.

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