

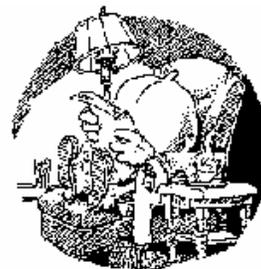


The Garbanzo Gazette

September 18, 2003



Growers Market's Weekly Newsletter



Growers Garage Sale Saturday September 27th

9:00am-4:00 pm. 220 East 34th Avenue (Nathan's house) Money will benefit the Growers Market wheelchair lift loan. If you have items you'd like to donate you can drop them off at Nathan's house on Sept 25th or 26th in the evenings or call Rodney at 942-3221 to have them picked up before then. Questions? contact Megan 342-1537 or Nathan 302-3205. Please come and buy things!

Housing: Looking for two vegans or raw foodists for long term living arrangements. Two rooms for rent, \$300 each or both for \$575. Organic garden space available, call 689-0335.

Emerald Ecos is a local currency system promoting economic strength and self-reliance within the community. We are having a Benefit to print our own currency. Come join us on Saturday September 27 at Cosmic Pizza at the corner of 8th & Charnelton from 7:30PM until Midnight. Many local talented musicians will perform including: 13th Tribe, Melodisea, John Crider and guests. Sliding scale starting at \$6++. Cosmic's Phone is #338-9333. Donations can be sent to: Emerald Ecos, 113 W. 18th Ave., Eugene OR 97401. For more information on the Benefit call 461-2695. Website is: www.EmeraldEcos.org

MINUTES OF THE RED AGAVE MEETING

The Community Meeting regarding the Red Agave Expansion Proposal, 9/4/03:

Board members present: Paul, Denny, Rodney, Erin, and Zorba. Others in the Community: (I want to apologize for not having all the names here, I was not able to get them all down) Megan, Doug, Linda, Tamar, Milton, Steve, David, Greg...Overall there were 23 people in attendance. This number includes the Board Members as well as Lisbeth, the Facilitator.

The following information will be a summary of what took place at the meeting. Beginning with the initial proposal, a brief history of the space, the most recent treasurers report, questions and answers with Sara and Jeff (Red Agave) and finally a brief discussion.

THERE WILL BE ANOTHER MEETING ON THIS ISSUE ON WED. SEPT. 24 7-9 PM UPSTAIRS AT GROWERS. We ask that you take the time to review these minutes so that you are able to come to the second meeting educated.

The Board will be having another Board Meeting on the 17th and all are welcome. An issue that was brought up at the community meeting that the board must address is who will make the final decision. Yet, whether the final decision is

one which the Board makes or the whole community makes, we must first look into the policies and procedures of "A Board of Directors" as to what decisions are made by a board and what by the community. We hope to have this information at the next community meeting.

Proposal: In April '03 The Red Agave brought a proposal to the Board requesting to expand. The space that they would use is presently a part of the Food Coop. The expansion would roughly be around 400 square feet, and be where the currant kitchen and bathroom space is. The currant kitchen and bath would be relocated. (You may have seen the spaces marked off in the Coop).

Jeff Destler, one of the restaurant owners is also has a construction company and would be doing the construction work. An estimated quote for the work is \$50/per square foot totaling \$20,000 (This figure could be less. This was mentioned because Jeff will do a lot of the work). The Red Agave proposed that because they would incur all the costs of construction that their currant rent would remain the same for the first year. After that it would increase to \$1700/mon. They pay \$1300/mon now (\$1/square foot). Within the lease there is a marked rental increase. One at three years it will go up 10% and at five years another 10%. They hope to have the space walled up within a week to cause as little disturbance as possible; quickly

followed by the bathroom and sink areas. The total time for construction would be a couple of weeks. The expansion makes the space a more viable place allowing more seating. If the restaurant is unable to expand they might not be able to renew their lease at the 5yr mark depending on the business stability.

History and Treasurer's Report: The restaurant is a tenet of this building and pays rent. In the past there has been a few restaurants in the space as well as a recycling center.

- The Red Agave pays \$1300/mon.
- The Coop pays \$200/mon.
- The other tenants pay between \$58-214/mon and there are about ten of them.

The total monthly rental income is \$3200, the restaurant comprises 40% of that number.

-Concerning the restaurants in the past, we do not know much. Zuzu's for example went under. Last year Navarro went bankrupt and broke the lease. We lost \$13000, ten months of rent, \$6000 in building repairs, and \$5000 in attorney fees for a total of \$24,000 that was lost to Navarro. We had \$18,000 in the bank as a buffer for emergencies and lost all of it.

The current financial situation as of June '03 is as follows:

- The building account has \$3,714 and the coop \$2,895
- There is a profit of about \$5,000 more for the coop and \$5,000 more for the building than this time last year.
- An end of the year estimate (this is Megan's estimate as past treasurer) is \$5-6,000 profit for the building and \$5,000 for the Coop.
- The current account balance is \$6,000 in savings, \$4,292 in building checking and \$12,000 in the coop.
- We currently owe \$30,000 on the mortgage for the wheelchair lift that was installed. This year with 5 events we raised \$1,000.
- The restaurant's rent increase would be \$400/mon over a year would be \$4800 extra.

Q: Will this improvement affect our taxes? The property taxes are currently \$4,700/yr. **A:** The building value is of now \$300,000. The value would increase with the addition to \$320,000.

Q's and A's: These are some of the questions that were asked of Sara and Jeff, two of the restaurant owners.

Q: Are you at the same place regarding the expansion as you were in the spring?

A: There is no longer as strong of an urgency because it has been slower, yet they are still wishing to expand. They see that the fall and winter will see an increase in business.

Q: Is there going to be an assurance in the quality of materials used so that it lasts, like this building has?

A: They hope that it will be a group decision in the choices of products. They are always after quality and if they can get that for a good deal they will.

Q: Will the 400 square feet be worthwhile?

A: It is a third as more floor space as they have now. It will be beneficial to host larger parties. They expressed that as a small business, they are able to gross a lot but the profit margin is still small.

Q: What is the time frame?

A: A week for the bath and kitchen and another week for the walled off section. Also something to be aware of is the permit process that they will have to go through before anything occurs. It is a slow process that could take 6-8 months.

Some other things: They pay their employees well. They use a good amount of OG produce, not all. Most of their dry goods are not OG. They expressed an interest in coordinating with the coop for food ordering.

Discussion:

- It was expressed that the coop could stand to be more efficient with its space and time; it is open 8.5 hours a week.
- It was expressed that working something out with them could be financially beneficial.
- One felt that the restaurant is not in accordance with the mission statement. There are other ways to make the Market more self-sustaining.
- -Thursdays are BUSY and CROWDED, one was opposed to lessening the space, yet look at the mood of Fridays, what if we could have more balanced shopping days?
- There needs to be a kid space.
- One brought up that a long-term vision of the coop and its own growth might mean looking for another space. The space that the coop is in presently does not allow for much growth.
- The potential opportunity might be greater than the loss of space.

This newsletter was edited by Julie Fischer. Send comments or article submissions to garbanzo@efn.org. If you don't have computer access, you can put articles in the garbanzo box at growers. Newsletter copy deadline is 5:00 pm Tuesday. Market hours are Thursdays 2:30 to 7:30 pm and Fridays 3:00 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.