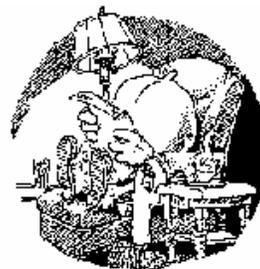




The Garbanzo Gazette

September 2, 2004



Growers Market's Weekly Newsletter

GARAGE SALE UPDATE

The garage sale was a good \$315 shot in the arm. thanks to all who volunteered, donated and both. We will be having another sale around the end of September so keep saving items to sale. Also a special thanks to Northwest Coalition for Alternatives to Pesticides for allowing us to raid their garage sale at the end for the good stuff. Thanks!! The FUNdraising Committee

GROWERS GOSSIP

The other night I was waiting, in theater two at the Bijou, for The Corporation to start, having nothing to do but eat popcorn and eavesdrop. My ears pricked up (no, not literally) when I hear someone mention "Growers Market" a few times consecutively. The voice said the name with annoyance. She said something about prices, then said you need stamps on your card. She said she had been in recently and had tried to earn a stamp. Going to one person, she asked if she could do some work. Apparently it was not a good time (though it used to be the very best time). She asked when would be a better time. She was sent to ask "that person" when a better time would be. "That person" sent her to another person, who sent her to another person, and so on. I didn't hear the climax of the story, if there was one, as the previews began. I am passing on this story as I think it's useful to know how we appear from outside. As insiders, it is easy to think "Oh, those outsider need to see things as we do", but that isn't always useful.

love, Martin

A NOTE ON SPECIAL ORDERS.

When you are special ordering from the Mountain People's catalog, please read so you know what you are actually ordering.

The column marked Unit/Case size is the amount you are ordering.

If it says "12/26oz" you can not order 2/26oz (2 cans of 26 ounces each), rather you are ordering 2 cases of 12 cans each (a total of 24 cans). thanx, Sue

COMPOST QUANDRY

The City of Eugene is making Growers move its compost. Growers has a problem in that the only land we own is under the building (we rent the parking spaces). Some of the ideas I've heard thus far: (1) Putting the compost on the dock (2) Putting the compost under the dock (3) Having people take the compost away. As a back-up, I've gotten someone who lives two and a half blocks away to agree to take a couple of buckets of our compost, if necessary. If you have any input on what we should do about the Growers compost, please talk to Ruby, the Friday co-op coordinator. By the way, I never had any objections to people taking compost or paper--the main thing was to avoid putting more stuff into the landfill. --Milton Takei

UNPASTURIZED GOAT MILK AND CHEESE

Raw goat milk and cheeses, available pre-order only. Meet the grower Ellen Chanterelle at a tasting, coming to a market day soon! Approximate prices are listed below. For initial orders and information, please contact Pam, 484-1722.

RAW GOAT MILK, GALLON

Member price \$7.80

Shelf price \$8.97

FETA AND CHEVRE, PLAIN

(available in 1/2 lb and 1 lb quantities)

Member price \$10.80/lb

Shelf price \$12.42/lb

GARLIC & HERB CHEVRE

(available in 1/2 lb and 1 lb quantities)

Member price \$12.00/lb

Shelf price \$13.80/lb

CALLTOARTISTS

Possum Place - live work and sell. Whiteaker neighborhood. Single or couple to be part of artistic community. 1,2,3 bedroom houses for rent. Available in Sept. \$650 each. Roomates OK. Call for application 683-0626

NORTHWEST REGIONAL PERMACULTURE GATHERING IN EUGENE!

The Eugene Permaculture Guild is hosting the 8th annual Northwest Regional Permaculture Gathering, September 10-12, 2004, at the Maitreya EcoVillage, on West Broadway between Almaden and Chambers. The cost is \$20-\$40 per day. Scholarships and work trades are available. Contacts: Rob at 344-7196 and Jan at <spencerj@efn.org>. For details, see: <<http://www.heliosnetwork.org/epg/>>.

2004 PERMACULTURE COURSES

Permaculture & Natural Building Course

Ianto Evans, Jude Hobbs, Conrad Rogmanns, Linda Smiley, Tom Ward

August 28-September 10

White Oak Farm Southern Oregon

Natural Building Theory & Practice including siting, design, plasters, roof systems and foundations; Permaculture ethics and principles; water, animals, gardens and more; Hands-on cob and straw bale building, gray water, solar hot water, organic gardening, plant propagation.

Cost: \$1200. Early registration discounts are available, limited work trade - some scholarships

Contact: White Oak Farm & Education Center

541.846.0776 info@whiteoakfarmcsa.org

An optional third week, September 13-18: natural building practicum for interested course participants: no cost.

Permaculture Design Workshop for Women: A Coastal Retreat

Jude Hobbs

October 1-3

The purpose of this workshop is to create a comfortable, supportive environment for women to learn Permaculture philosophy, principles, strategies, and sample techniques. Includes: Hands-on

Cost: \$200-\$250 (sliding scale). This includes instruction, workshop materials, room and board.

Location: Aha Lodge in Yachats, Oregon.

Contact: Jude Hobbs 343-1160 hobbsj@efn.org

Permaculture Design Course Week-end Series

Toby Hemenway & Jude Hobbs

October 9, 10/ 16, 17/ 30, 31 Nov, 6, 7/ 13/ 20, 21
Two of the Northwest's leading permaculturists teach theory, design, and practice of ecological design via lecture, discussion, slide shows, design projects, and hands-on experience.

Times: 8:30-5:30 Cost: \$325-400 Location: TBA

Contact: Jude Hobbs 343-1160 hobbsj@efn.org

For more information visit:

cascadiapermaculture.com

TINY TOTS OPEN HOUSE

A non-profit, indoor playground co-operative for children aged 0-5 is holding a FREE OPEN HOUSE Wednesday, Thursday and Friday September 15, 16 & 17 from 9am to Noon and on Thursday the 16th there will also be an evening open house from 6:30pm to 8pm. Come check out the indoor playground, climbing structures, merry go round, balance beam, trampoline, slides, kitchen set, tricycles, scooters, play vehicles and much more. Areas set aside for babies to safely play, and for moms, dads or caregivers to relax. Snack room, bathrooms and water fountain accessible. 2200 Coburg Road (just south of Beltline) located inside of Our Saviour's Lutheran Church (no affiliation).

GROWERS OPEN ON TUESDAYS: *You can now shop at Growers on Tuesdays from 5 to 7 pm. Just as on Fridays, nothing will be pre-order*

This newsletter was published by the Little White Dog. 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. Growers Market: 687-1145