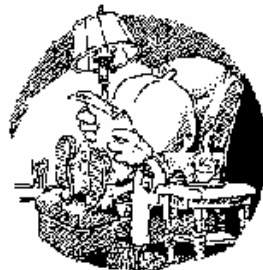




The Garbanzo Gazette

April 7, 2005



Growers Market's Weekly Newsletter

TOMORROW!!!!

GROWERS 34TH ANNUAL MEETING

APRIL 8, 6:30PM UPSTAIRS AT GROWERS

The annual meeting and board election will be held on Friday, April 8th, the new moon. A "state of growers" address will be given and a brief financial report, followed by a board election and cosmic pizzas. Please come, bring friends and potential board nominations. Attending this meeting is how you become a voting member of growers and is a good way to find out what's been going on and is going on now. If you can only go to one meeting this year, this is the one. Get the full growers experience! – Rodney

GROWERS E-MAIL LIST

If you are interested in Growers happenings related to either the co-op or the upstairs offices, you might wish to subscribe to the Growers e-mail list. You can use the following internet address to subscribe: <http://mailman.efn.org/mailman/listinfo/growers>

RECYCLING

I got a call from Sanipac about the padded paper that comes with the apples (if you tear one of them open, the inside looks like it might have come out of a vacuum cleaner bag). They said we can put that material in with the co-mingled recycling. But since people like to use that padded paper for mulching and other purposes, I'm going to be putting it in a box at the back of the co-op. Feel free to take some. We can also put clean tissue paper in with the recycling. --Milton Takei

LOCAL DUCK EGGS FOR SALE

Will deliver in town. All colors and sizes. \$3 per dozen. I can also mix chicken eggs in the dozen if preferred. Please call Stephanie at 914-3587 to purchase.

CALL TO ARTISTS - FOR RENT 4/15/05

PRIVATE, Two bedroom house with studio in SECLUDED ARTISTS COMMUNITY - Live, work, sell. GALLERY, GREENHOUSE/ GARDEN - \$650. + utilities + deposit. Partial work trade. Whiteaker. 683-0626.

PERMACULTURE TEACHER TRAINING

with Jude Hobbs and Tom Ward, June 22-27, 2005 Empower yourself to advocate sustainable living and design! In this dynamic, interactive and fun course learn powerful teaching techniques to communicate whole systems education and Permaculture principles. Jude and Tom create innovative experiences that address varied adult learning styles that utilize your unique strengths and talents. Lecture, discussions, module building and group presentations provide the essential learning experiences for this course.

Instructors: Jude Hobbs and Tom Ward have a combined experience of over 40 years of teaching and in-the-field-design. They supply a vast library of information for you to peruse.

Course Tuition: \$600 \$675 (includes course materials, camping, and three organic meals a day)

Prerequisite: Permaculture Design Course Certificate or experience in permaculture. This class has limited space so be sure to register early.

Location: Wolf Gulch Farm, Jacksonville, Oregon.

Facilities: camping, some indoor accommodations, sauna and hot tub, as well as miles of forest trails. Classes will take place in a straw bale retreat center. For more information or to register, contact: Maud Macrory at tompowell7@aol.com or (541) 899-9668, Or visit: cascadiapermaculture.com

DRY GOODS NOTES

I'll start with good news! Mountain People's catalogue is so bad it did not have the "OG" symbol on the bulk peas and corn. Steve Shapiro ordered the unnoted brand and the very-helpful-and-equally-frustrated order taker assured me they were, indeed, OG. Thank you Steve!! So OG peas-in-bulk are back. OG bulk corn comes back as soon as the packaged sells out.

Annie's dropped the gallon salad dressings but has come out in liter sizes. These are 2 pound bottles. The per-pound price is the same either as bulk or a full liter bottle. If you don't see any in bulk, gently ask the coordinator on duty. Rising Moon is reworking their ingredients to make their products as OG as possible. We have their pasta sauces and ravioli. Salsa anyone? (thanks Kirk and Jade).

Main Coast Seaweed order is here. Terrific Dulse and some "new to us" varieties of kelp. Linda turned me on to a source of N. California Sea Palm and it will be here soon. Maybe this week.

Over the next few weeks the dry goods corner is going to change a bit. We want to make it easier to find and see things on the shelves. Please be patient and keep your eyes open. Oh, Yeah, if you see a sign posted, read it.

OK, bad news. OG bulk fruit (except our wonderful local organic royal blueberries) has been discontinued. Please let me know if you want expensive packages. Royal apologizes for the blueberry problem last week. Their freezer went down and they missed a couple of buckets. They'll switch with the usual ones this week.

I'm not ordering Noris milk – it does not sell well. If you want some, put a special order tag up and I'll order it for you. Warning: If you space out a Noris special order, I don't think it is fair to order it for you again. It costs Growers – all of us – too much money when perishable special orders are not picked up!

Also, please refrain from cherry picking dates of OG half-and-half – usually there is only a weeks difference between one delivery and the next. This is ultra-pasteurized and lasts awhile. If the older ones get passed over, they become a loss. Please be kind.

Shampoos – since our bulk selection is so small, do you want some pre-packaged shampoos available? A wider variety? As always, if you like to see an item in here let me know. You can even put a note in my mailbox. Big thanks to Phil for the good work on Tuesday morning deliveries. – Sue

P.S. It isn't too early to think about becoming a summer cashier!

TAX REFUNDS -- FREE ASSISTANCE

Do you want your hard-earned money to pay for the war? According to my calculations, a family of four earning up to \$40,200 can get a refund of ALL of their federal tax withholdings for the year. If you had taxes taken out of your paychecks in 2004, then I encourage you to file a return and get a refund. I'll volunteer my time to assist those who otherwise would not file for a refund. No charge, but please donate a portion of your refund to PeaceWorks. Confidential. Steve Leppold 684-5957

BREAD & BARTER

Come and check out the weekly Bread & Barter circle, every Friday 4:30-6:30 at the strawbale in Maitreya Eco-Village (Broadway & Almaden). Bring home-grown, home-made products to trade or sell. Or just bring yourself! In the past we have had sourdough bread, salsas, kim-chee, sauerkraut, amasake, homebrew, tinctures, fresh milk (goat & cow) and milk products, greens and produce, herbs, vinegar, kefir, honey, mushrooms, juice, and much more. It's a good place to meet friendly folks and get some great quality, organic food, while supporting local efforts. Social change in action! Free and open to all....stop by and say hi and check it out

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 Tuesdays 5-7pm; 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