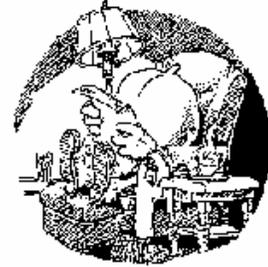




# The Garbanzo Gazette

January 24, 2008



Growers Market's Weekly Newsletter

## GROWERS MEETING

The next Growers meeting (board meeting) will be on Tuesday, February 12th, at 6:30 pm. The next co-op coordinators' meeting is set for Monday, February 4th, at 6:30 pm. If we are not at the round table upstairs in the Growers Market Building, look for us downstairs in the co-op, or elsewhere in the building.

## THURSDAY STRAWBOSS POSITION - CLOSER

Nathan and Myriah need some loyal and consistent person to help them close up on Thursday evening. It's a nice, mellow time to be at the market. The job involves sweeping, closing jars/boxes/buckets, doing dishes, wiping down surfaces, putting produce, etc. in the walk in, and related tasks. It will take 1 1/2 to 2 hours, so think 7-9 PM on Thursday night. Call Nathan 302-3205 or Myriah 343-6008 for more details.

## EGG EATERS: I WANT YOUR SHELLS!

Egg shells are a valuable commodity, just like other kitchen scraps. Those of us who raise chickens need to either feed the shells back to the chickens or supplement their food with commercial oyster shell. Since we sell more of our eggs than we eat, we have an inadequate amount of shell to feed back and are needing to buy the supplement. I'm going to keep a small, covered bucket, under the 'free' space in the market, just to the left of the door as you enter. It'll be labeled "egg shells." The way you can help is to drop your emptied shells (no need to wash them) into a paper bag, where they can dry during the week. Bring them with you when you come to the market and empty the bag into the bucket. Don't hesitate to smash the shells to make room for your addition. Take your bag home and do it again. I'll empty the bucket each week when I shop. Many thanks for helping the chickens and recycling another valuable commodity!

## NEW PRODUCT: VANILLA STEVIA

Stevia had never found a place in my heart until I tried this product. If you enjoy designer coffees, or drinks like them, this is a 'must have' treat. I use 8-10 drops in my morning cup of Inka and loved it on the first try. The incredible,

smooth vanilla flavor just blew my sox off! The market has had access to the NuNaturals brand through United Natural Foods, but it was only recently realized that they are local and we can deal with them directly, at an even greater savings. The Nu Naturals people have been most enthusiastic about the connection, have already provided many samples for us and are planning more soon. Watch for them, but until then, Vanilla Stevia is in a 2 oz. dropper bottle, on the north wall by the bottled drinks. Enjoy! -jane

## VOTER OWNED OREGON

### Campaign Finance Reform

Thursday, January 24 at 7 pm at Harris Hall, 125 East 8th Ave. Panel discussion on voter-owned elections, or public campaign financing, with Arizona State Senator Meg Burton Cahill & R-G editorial page editor Jackman Wilson. Hosted by Lane County Commissioner Peter Sorenson. Free.

## WHERE WE'LL LIVE

### Sustainable Housing Panel

7pm Thursday, January 24th Lawrence 206 University of Oregon With panelists Rudy Berg (Northwest Ecobuilding Guild), Rob Bolman (Founding director of Maitreya EcoVillage), Michael Fifield (Professor of Architecture), Alison Kwok (Associate Professor of Architecture). For more information contact [casl@uoregon.edu](mailto:casl@uoregon.edu) or Emmalyn Garrett at [egarrett@uoregon.edu](mailto:egarrett@uoregon.edu) 541-913-2635

## CLEARCUTTING THE CLIMATE CONFERENCE

Saturday, January 26, 2008, 10 am – 5 pm  
University of Oregon, Columbia 150  
13th & University Streets. Go to <http://www.forestclimate.org> for the latest information! We expect a full house and have had some high-level agency folks register. Very exciting! If you have a conflict, you'll still be able to get a DVD of the entire conference (tell your friends who live afar).

OVER

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### Pre Order Produce by E-Mail

Send an e-mail to [growers.market@gmail.com](mailto:growers.market@gmail.com) by Tuesday evening @ 6:30pm to preorder produce for that Thursday

## **LAND, COMMUNITY, AND TRIBAL HISTORY**

Professor Charles Wilkinson, University of Colorado Law School, will speak on and address question about land and community in Western Oregon, based on the tribal history he's writing. Sample questions will include, what was Native land ownership like before white people came? How and why was the 1855 Coast Reservation, one of the largest and finest of all Indian reserves, broken up in the 19th century? The event will be held at Oregon State University, Gilfillan Hall, directly north of Wilkerson Hall, 2601 SW Orchard Blvd., Corvallis, at 7 p.m. Thursday, January 31. Free parking after 6 p.m. on the street; check each campus lot for regulations.

## **FOOD MILES**

Sue Theolass, our dry goods buyer, would like Growers to have a discussion about how many miles our food travels in order to get to us. Because of global warming and a possible decline in global oil production, we should be concerned about how much energy we consume because of our food. One idea is for us to give people a general idea of how far away is the source of different items. - Milton

## **CASTERS NEEDED**

**\*\*Note - Casters are those wheels that are mounted on furniture - like desk chairs.\*\*** There is a plan in the works to put the market shelves up on wheels for easy rearranging and cleaning. Also so that we could move the shelves aside for fun things like a dance, a class, family movie night, etc. To accomplish this goal, WE NEED WHEELS! If you have any sturdy sets of casters just hanging out taking up space, we could put them to work. Casters that come with a built in brake would be particularly awesome. Please call Nathan about your extra wheels at 302-3205.

## **USDA UNDER PRESSURE TO ADDRESS ALMOND PASTEURIZATION ISSUE**

Co-directors of the Cornucopia Institute met with three high-ranking officials at the USDA in Washington to discuss the outpouring of public concern regarding the agency's very controversial mandatory almond pasteurization order for domestically grown raw almonds. Cornucopia used the meeting as an opportunity to deliver more than 1,500 individual proxy letters opposing the new requirement, adding to thousands of other e-mails and contacts the USDA has received. For the better part of an hour, Cornucopia discussed the concerns of consumers and the mounting negative impact the almond pasteurization rule has on family farmers and organic farmers.

Cornucopia then offered a compromise proposal for the USDA to consider. The farm policy group suggested a plan permitting the sale of untreated American-grown almonds with a warning label, which would allow for continued

freedom of choice in the marketplace and would allow marketers the option of continuing to sell raw almonds. Cornucopia also requested that the USDA consider a second solution – a pasteurization exemption for organic almond growers (since the organic sector has not been implicated in any of the past contamination problems associated with almonds and organic regulations have certain food safety protocols built-in).

The response from USDA staff was encouraging (“constructive” in the words of one official). Half of all public comments being received by the Secretary of Agriculture, according to these USDA officials, have been on the almond issue! They are clearly hearing the public's voice, but they need to respond as well.

A number of family-scale almond farmers and organic farmers – who rely upon the sale of their nuts to domestic markets – are being severely harmed by the almond rule. Costs of almond pasteurization, either with the toxic fumigant propylene oxide or steam heat, were underestimated by the USDA. And a number of retail outlets have switched, due to consumer demand, to foreign-grown raw almonds that can still be sold in the U.S. without being pasteurized. One American family farmer growing almonds has reported to Cornucopia that he has incurred losses totaling \$400,000 from the new rule.

As part of the compromise proposal to the USDA, Cornucopia offered to wait until early 2008 before initiating any legal action seeking to suspend or overturn the pasteurization rule. If the plan falls through at USDA, watch for news on the legal front.

Meanwhile, Cornucopia is seeking to keep the issue front and center at USDA. As proxy letters from the public continue to come in to the organization, they are being hand delivered to the USDA. If you haven't already, please make your voice heard! An action alert with downloadable proxy letter and directions about where to send it are available at:

<http://www.cornucopia.org/almond/ConnerLetter2.html>.

Will Fantle, The Cornucopia Institute

*Send submissions to [garbanzo@lists.opn.org](mailto:garbanzo@lists.opn.org). You can also put articles in the garbanzo box at growers. Newsletter copy deadline is 5:00 pm Wednesday. 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@lists.opn.org](mailto:growers@lists.opn.org) To subscribe via email, send a message to [growers-join@lists.opn.org](mailto:growers-join@lists.opn.org) Growers Market: 687-1145*

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