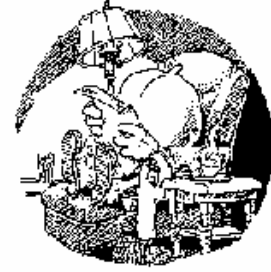
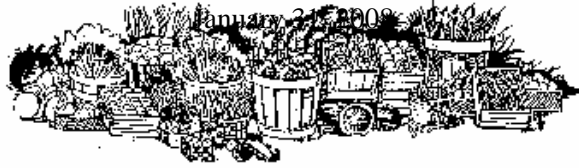




The Garbanzo Gazette



Growers Market's Weekly Newsletter

GROWERS MEETINGS

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.

SOAP NUTS PRODUCT REVIEW

A few weeks ago, we got some soap nuts from GloryBee to sample. One way to use them is to make a liquid soap by boiling them in water using the directions they provide. Some of this soap liquid is in the restroom. While I've used it several times, I have not as yet been too impressed with it as a hand washing liquid. In light of this, I have let the portion I had reserved for dishwashing sit on the back of the sink for several weeks. However, the other day I figured I better try it, so I poured some into an empty bowl and added hot water. It did make some unimpressive suds, which surprised me because this non-sudsing characteristic was why I was nonplussed about it as a hand washer. While I realize the obvious, I still fall for the question "how can I be sure it's really cleaning my hands if it doesn't lather like crazy?" So I began washing dishes, and immediately was positively impressed with the squeaky clean feeling I noticed. After that positive experience, I now want to try washing my hands again. The idea of not using chemicals is attractive to me, and worth getting used to identifying clean with a squeaky feeling instead of lots of suds.

GROWERS ON A STREETCAR LINE?

I read in the Eugene Weekly that someone is proposing a streetcar line that would go straight down Willamette Street from the train station to 29th and Willamette. Maybe if Growers was right on a streetcar line, our restaurant tenant would benefit? -Milton

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 and then empty the bag into the bucket at the Market. 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! Jane.

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, we could put them to work. Casters that come with a built in brake are most welcome. Please call Nathan at 302-3205.

BIODYNAMIC BEEF FOR SALE

Full Circle Community Farm has local biodynamic beef available. The cut and wrapped cost is approximately \$6/lbs, depending on the quantity purchased. We also have liver and kidney available at approximately \$14/lbs. Contact Keith at 461-3798. Full Circle Community Farm is located north of the Beltline off River Road and features bicycle delivery of their CSA produce.

Send submissions to 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 To subscribe via email, send a message to growers-join@lists.opn.org Growers Market: 687-1145

Pre Order Produce by E-Mail

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