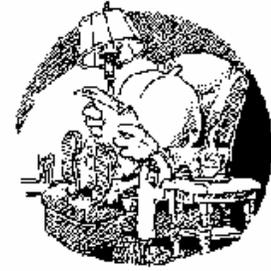




The Garbanzo Gazette

August 6, 2009



Growers Market's Weekly Newsletter

GROWERS MARKET NEWS

Meetings

(usually at the round table upstairs, otherwise downstairs)

Board: Wednesday July 29th 6:00pm

Co-op Coordinators: Monday, August 17th, 7 pm,

* Location: 176 N. Grand.

Help Wanted

Thursday closer: 6:30 -8:30pm - contact Nathan 852-0627

Thursday afternoon cashiers 2:30-3:30, contact Julie 338-0031

OFFICE FOR RENT

The Growers Market Building will have an upstairs office for rent starting October 1, 2009. The office is 135 square feet and will rent for \$100 per month. The rent includes utilities and a DSL line. Please contact Edward Winter at 687-8648 or email growmgr@gmail.com.

PARKING LOT NEWS

The City of Eugene has started paving the AMTRAK lot in front of Growers. The project will be in two phases and take three months. The first phase which will take one and a half months will be to pave the lot in front of Growers Market.

We have lost our five parking places along the fence for the full three months, but we have five substitute spaces east of the train depot. To the right of the MECCA Building, spray painted with a "G" and they say "Reserved."

Small trucks, vans and automobiles will be able to park temporarily in front of Morning Glory. Customers will be able to park for 10 to 15 minutes. Commercial vehicles will be able to park longer. Large trucks will have to park in front of Central Blueprint and bring their deliveries down the alley. The dumpsters will move over by Jackelope during phase one.

The co-op will be open during the project. Please let the

building manager know if you experience any problems concerning the parking lot. – Edward, 687-8648

AN IMPROMPTU SPEECH

On July 28th, I attended a Service Employees International Union (SEIU) rally on the UO campus. SEIU represents UO workers who are not faculty, teaching assistants, or other students. One of the several Growers people I saw there was Greg Daugherty, who helps with the Growers year-end inventory. At one point in the rally, Greg started yelling comments from the audience. The speaker, perhaps bemused by this example of disorderly conduct amongst the rank and file, invited him to step up to the microphone. So Greg gave an impromptu speech, saying that the university trains our future leaders, but is on a downward spiral. Aren't Growers people amazing? --Milton Takei

PLEASE JOIN US AT THE NEXT 2009 NEIGHBORHOODS GREEN HOMES BIKE TOUR

For a green/eco bike tour in Crest Drive/Tiara Circle Community Neighborhood. Saturday, August 15, Meeting at 10AM at Friendly St Market, 2757 Friendly St. We will find out what neighbors in Crest Drive Area are doing to make much better use of their properties to take care of their needs and to reduce their ecological footprints. Note -- This tour of Crest Drive Neighborhood is centered on Tiara Street, 1 block south of 28th, between Adams and McLean Blvd. The tour will visit properties in Crest Drive Neighborhood with notable planet and community friendly characteristics such as grass to garden, recycled/green building materials, passive and active solar features, rain water catchment, cooperation between neighbors and more. Saturday's bike tour is the next in a series of tours all over Eugene this summer. The following tour will be Saturday, August 22nd in Jefferson Westside Neighborhood, meeting at 11 AM in Monroe Park, at Monroe and W. Broadway. The bike tours are being coordinated by the Neighborhood Leaders Council Committee on Sustainability. A committee with members from 12 of Eugene's neighborhood associations. For an updated calendar of the bike tours, their meeting places and more, see www.eugeneneighbors.org/wiki/NLCgreen or contact

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 week.

NLCCoS Green Homes Bike Tour Coordinator Doug Black at 485-6846.

We look forward to seeing you there!... :-)

GLUCOSAMINE FOR SALE

I have a new, unopened bottle of 90 tabs of Natrol MSM & Glucosamine available, at cost, for \$9.11, that I can no longer use. They were special-ordered through our United Foods wholesaler. If you or someone you know is interested, please call 485-6846, and ask for Doug. Thanks.

COOKBOOK SUBMISSIONS

Earn a Pumpkin by submitting a recipe for the first ever (still trying to compile!) Growers Market Cookbook! Think of all the tasty food you cook with your groceries from her, your favorite recipes that you made up as soon as you saw that luscious produce...1 pumpkin will be given to each member for one or more recipe submissions. Send recipes to growers.market@gmail.com. If your recipe involves meat, please include an option for vegetarians. We really, really like recipes that can be made with ALL Growers ingredients (so we don't have to make an extra stop somewhere else...). To inspire you:

Green Bean & Gorgonzola Pasta

2-3 Yukon Gold potatoes

1 # Multi-grain pasta such as penne or farfalle

3/4 # green beans - snapped into pieces

1/2 # gorgonzola - crumbled

5-6 fresh Sage leaves - minced(you can use dried sage in a pinch)

2 tbl. butter (or butter alternative)

1/2 cup pecans - minced and toasted

Salt & Pepper

Cut the potatoes into 3/4 inch cubes. Bring a large pot of water to a boil. Add the potatoes and cook until almost done. Add the Pasta and cook until almost done. Add the green beans for just a minute or so. Reserve 1/2 cup of the cooking water and drain the rest. With everything back in the pot add minced sage leaves, butter, crumbled gorgonzola, and toasted pecans. Stir and toss. Add the reserved cooking water to thin the cheese if necessary. Salt and pepper to taste. Excellent on a summer evening, and very easy.(Now you send me your recipe!
growers.market@gmail.com)

DRAFT OF NO CAMPING NOTICE

Growers has had a problem with people camping on our loading dock. I am concerned that some individuals think that the use of police power is the answer. In fact, the police can only do so much. They can't guard the dock 24 hours a day. I worry that someone might have been

retaliating against us when they built a fire on the dock.

The trouble is that we are not in a position to make many concessions to homeless people. But we can assure them that our policy is to make everyone welcome during normal building hours and that they can complain about harassment. We can also explain that our hands are tied: local government would not allow us to let people camp on the dock. The following is a draft of a notice to put up around the building. If you have any feedback, you can come to a tenants', coordinators' or board meeting, or you can talk to someone who does attend one of these meetings.

No Camping on the Dock [in big letters]

Growers Market seeks to include all people regardless of ability, race, class, gender, sexual orientation, etc.; in other words, we do not allow harassment. The loading dock space is rented from the City of Eugene, and they do not allow anyone to use the building or loading dock for camping. The hours for the Growers Market Building and loading dock are Monday through Friday from 9 am to 11 pm[?]. These hours do not apply to tenants of the building and their guests. Tenants and persons responsible for meetings in the common area of the building should try to make sure people understand the building's hours. To contact the building manager, _____ . – Milton

SCHACK FARM TRIP SHARE

Is anybody going to Schack Farm in Junction City to pick up goods. If you are interested in alternating the trip with others, please call Julia 461-0442

*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 pm 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 week.