



# The Garbanzo Gazette

May 5, 2011



Growers Market's Weekly Newsletter

## GROWERS MARKET NEWS

### Help Wanted

Tuesday Evening Orientation – Contact Taylor @ 541-683-8250  
Thursday Closer – Contact Nathan @ 541-852-0627 General:  
Cashiers – Contact Coordinator on duty  
Stock and Inventory, Tues or Thurs am – Laurie 541-937-1439

### Meetings:

Board Meeting: Wed, May 18 at 6 pm.  
Co-op coordinators: Mon, May 16th, 7pm, at 176 N. Grand.  
**Website: <http://GrowersMarket.net>**

## LOCAL ORGANIC CHICKEN EGGS

Kara, Leo, and Myriad will sell eggs from our farm, Heartaculture Farm Community, every Thursday in May from 2:30-5:30, at Growers Market. Price: \$4.50 per dozen. (\$0.50 of each dozen sold goes to Growers Market.) Our chickens are free-ranging, organically fed (we are not certified), and given feed that is free of corn and soy. People with corn and soy allergies and other health problems have an easier time digesting our farm's eggs compared to eggs from chickens that are fed corn and soy (which is the industry standard, even for organic chickens). You can also visit our farm, see the chickens, and buy eggs at Heartaculture Farm Community, 88470 Fisher Road, Eugene, Oregon. (541) 485-1921.

## VEGETABLE STARTS

Possum Place is a permaculture project on two house lots about a half-hour walk from Growers Market. The Possum Place Posse has been selling vegetable starts at Growers on Thursdays and Fridays for the shelf price of one dollar. We do not use pesticides or artificial fertilizer. We hope to have zucchini, yellow summer squash, winter squash, cucumbers, tomatoes, basil, lettuce and other greens.

## DRY GOODS NOTES

whew, what a week.....the azure truck was overloaded so we only received the cold part of the order. everything else will arrive next monday (9 may) assuming things are in

stock. A HUGE THANKS TO PHIL FOR HIS JUGGLING SKILLS AND TO ADRIAN FOR QUICK THINKING, RESOURCEFULNESS AND FLYING WITHOUT A NET. GOOD JOB WELL DONE! orders are getting bigger and we are checking new sources for some things, more news as that happens. i was going to tell you about the new stuff from azure, but that has to wait.

we will be getting some raw chocolate goodies in a week or so, look for them in the cooler. miso should be in by the time you read this, wish everyone would read this. the co-ords are hard at work trying to ease the flow, my part in it is taking longer than i thought but i'm trying. we've gotten a bit more volunteer energy and there will be more on that as things get settled in. royal blue is now out of 'pink' berries so we will be getting 'jam' berries. these are the slightly smooshed og blueberries so they will be a little bit of a challenge to get out of the freezer bucket. we now have 'real salt' from utah. mineral rich salt and it is our only domestic salt, try it. seaweed continues to be in short supply and the good folks at earthly gourmet are getting us what they can.

well i'm mezmerized by this bright thing in the sky so i'm going to check it out. more news soon, sue

## WILD EDIBLE PLANT DISPLAY

There is a new educational display at Growers Market all about Wild Edible Plants. It is currently located across from the cash registers, between the office and the carts.

The big poster board has information about Chicory, Fiddleheads, Lavender, Rose, Daylilies, Wood Sorrel and many more. Did you know that an acre of cattails produces ten times as much food as an acre of potatoes? Interesting facts and recipes are there for the taking. Please come visit this beautiful exhibit produces by Growers mom and daughter members Leauriy and Grace Polk.

## WEDDING CEREMONY ANNOUNCEMENT

We've walked our paths, sang our songs, shared our dreams and ideas. Never knowing all the while we were sleeping. Til one day we woke up, the light shown out of us and we knew we were ready. On 4/12/2011, approximately 11:45am, Arturo Pacheco and Nicolette

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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 week.

Swan gave their hearts to each other fully. Their souls and the souls of their children (Cedric Swan and Oberon Pacheco) bloomed one family. And their loved ones gave them joy in celebration. Thank you to all who surrounded us that day and to all who could not be there but continue to give in our time of family. May it be always! -The Swan Pacheco Family (Ced, Obie, Art, and Nikki)

### **Editors Note**

There was no 4/28/2011 edition of the Garbanzo Gazette due to an electrical outage and associated backlog of work it created for your friendly publishing editor. Thanks, sTeve

*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 9:00 am 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: 541-687-1145*

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