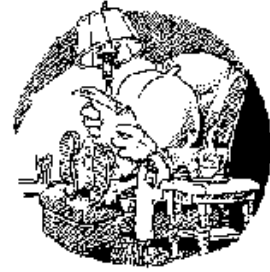




The Garbanzo Gazette

Sept. 1, 2011



Growers Market's Weekly Newsletter

GROWERS MARKET NEWS

Meetings

Growers Board: Wednesday, Sept 7 at 6 pm at Growers
Coop Coordinators: Monday, Sept 19th at 7 pm at 176 N. Grand

Help Wanted

Tuesday Evening Orientation – Contact Taylor @ 541-683-8250
Thursday Closer – Contact Nathan @ 541-852-0627 General:
Cashiers – Contact Coordinator on duty

Website: <http://GrowersMarket.net>

HELLO GROWERS MARKET COMMUNITY!

Please take a moment and read about what The Village School and its community members (many of whom are Growers Market Members) are doing with their lunch program. Donations appreciated! We are currently in need of kitchen supplies. Large pots and pans, plates, trays, large ladles, etc.

A public notice from The Village School Lunch Committee:
The Village School, a local public charter elementary/middle school, is creating a made-from-scratch food service program. The school is in immediate need of material and cash donations to start the year with a working kitchen. The Village Kitchen is a pilot program which sources many local and organic ingredients, and will serve children whole foods. Donations may be brought to The Village School at 2855 Lincoln St. during regular business hours. Please call Toña at [541-510-8604](tel:541-510-8604) or Stacey at [541-913-9424](tel:541-913-9424) for questions or ideas.
All donations are tax-deductible.

CASHIER NEEDED, ALTERNATE FRIDAYS

We are in need of a Friday morning Cashier, 10am-12pm, every other week. Please see Nicolette for details from 10am-1pm Fridays at Growers Market if you are interested. Interested person(s) will need to go through a Cashier Training process with Taylor on a Tuesday evening (preferably). This position will receive Strawboss compensation. Peas!

CASHIERS NEEDED

we really need a couple cashiers thursday from about 3:30 until 5:30 and 6:00 or 6:30 until 7:30. if you are interested talk with the co-ordinator on duty. training is required and is available most tuesday evenings.

NEW STRAWBOSES!!!!

yes we have some wonderful volunteers who are taking on new jobs; gila is taking care of the cooler and pastas, elise is taking care of the dried fruit and nuts and dale is going to be working on many of our smaller, mostly local suppliers!!!!!!!!!!!!!! it is terrific to have some new/refreshed energy here at growers. thanks to each of you!

GROWERS TURNS 40!

our actual date is 8 December but we will celebrate earlier than that, possibly late October. we plan to have new t-shirts, probably of cotton. that said we need a new t-shirt design, so we're having a design contest. the prize will most likely be a t-shirt and lots of appreciation from growers folks. if you need info on the contest you can call me, 541-688-6679. deadline will be mid to late September. sue (don't you like how set in stone the plans are???????)

DRY GOODS NOTES

first off; last week i got a couple of really nice comments about the newsletter. that was nice but a bit puzzling. then i read the newsletter and realized there were a few pieces in that no one had signed so i think people figured i had written them. no, no, no i usually sign my notes so people know who to contact. i like the article about the hoedads, who wrote it?? there were other informative pieces which were unsigned. so all you other writers please oh please, sign your work so you can get well deserved praise. for now know that folks read and appreciate what you do. so do i.

onward.....you may have noticed a section of our floor has been off limits for a few weeks. the sealant did not set properly. there was research done on how to take care of it (some parts were hard and other parts gummy) some of the solutions were expensive and required special equipment. so the crew--nathan, rodney and richard--decided to try the

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.

least toxic and cheapest first. they expected it not to work. surprize!!!! the floor sander and heavy grit sandpaper did the trick. it took a lot of work and vacuuming to do it. so thanks you guys, you've kept at this huge task for awhile and it is making a wonderful difference. and thanks for putting the blackboards up!!!!

more thanks....the last couple weeks the united and hummingbird orders have been smaller than usual so phil and adrian took the time to defrost the freezers. a big job and its makes stocking and shopping easier. what a nice difference. phil, especially, thanks for organizing this.

welcome back lilly, we missed you.

feedback has been good on the giovanni shampoos and conditioners, we may well have them in gallons in two to three weeks. raw pistashio kernals are still out of stock, may be for the next six weeks. halawi dates are out til harvest. the olive oil dispenser bucket has been found. i hope we have crunchy peanut butter back next week, natural value mislabeled some smooth as crunchy. speaking of mislabling, if you purchase miur glen tomato products and discover the contents are not what the label says it is (for example the ground peeled are actually are diced) or the label says the can has a white lining and it clearly isn't you can get a refund. their 800 number is on the label.

that's it for this week. remember to thank your cashier, they work hard. o! right! we have a new cashier on thursdays. welcome susan!!!!

time to plan your fall/winter garden. such a mild summer. so few tomatoes. sue

FOR RENT

BRIGHT large (1300+sqft), open,with exposed beam ceilings, house in very quiet W. Springfield neighborhood. Large skylights throughout gives A LOT of light even on greyest winter days. Mature perennial gardens & wonderful old willow tree, gives privacy inside & out but large yard still has plenty of room for veggies & chickens, etc., & covered patio ! This house & yard have great energy!! 1 block from major bus route. W&D inside hook-ups. \$895/mo, 541-741-2620

POSSUM PLACE STARTS THURSDAY & FRIDAY

Members of the *Brassica* family which include, among others: kale, cabbage, broccoli, sprouting broccoli, Brussels sprouts, cauliflower, collards, kohlrabi and rutabagas possess a unique combination of cold-hardiness, size and edibility, making them the mainstay of local fall and winter diets. All these plants can be grown outside, without protection. *August is the prime time for transplanting these crops so that they will size up sufficiently for fall and winter eating.* For example, fall broccolis transplanted now will thrive in our fall weather and produce October through

December. Kales and collards can be harvested fall through mid-spring. If you are a beginning winter gardener with limited space, first plant kales and collards which are easy to grow and which allow repeated harvesting over a long period. Avoid Brussels sprouts and cauliflowers which can be fussy. In the Pacific Northwest our focus on growing vegetables is almost exclusively limited to the summer season despite the cold months of October through May, easily accounting for the longest harvest season of our year. Now is the time to plant out!

WHO'S WHO AT GROWERS?

Jennifer Michaud has shopped at Growers for 1.5 of the two years she and her partner, Travis Sheridan have lived in Eugene. They walked by Growers and wondered what it was, then came back when it was open. Since they joined the membership, they place produce every other Friday, alternating with Laura. They moved to the Whiteaker neighborhood from Tempe, Arizona. Since they were not originally from the desert, they found the climate and culture very severe, a place they struggled to grow even a tomato or pepper plant. The quality and variety of fresh organic foods were scarce and after the one food co-op (small, expensive and limited) closed its doors, only the Whole Foods type places were available to shop for organics. In coming here they are very happy with Growers and the whole community of fortunate and amazing people. They appreciate the abundance of everything and the overarching sense of community in Eugene. They are confident that sources are being checked and informed choices being made about what to carry at Growers. They get excited about the fresh local produce, especially berries, black and blue, and the bulk food ordering in quantity. Passions and interests outside Growers include enjoying the lush Oregon climate, improving their rented home, writing, building, playing with their two cats, and walking and biking with their dog along the river path. Jennifer is a freelance writer who is also starting a bakery business and works part time for a holistic vet. Travis is a designer who works for a local architect. They would like to find land and build a home someday. Welcome, blessings and Thanks!

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 10:00 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 To subscribe via email, send a message to growers-join@lists.opn.org Growers Market: 541-687-1145

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