

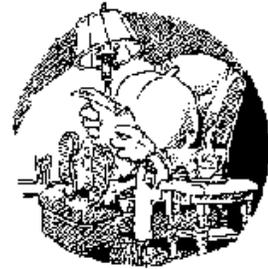


The Garbanzo Gazette

January 19, 2012



Growers Market's Weekly Newsletter



GROWERS MARKET NEWS

Meetings

Coop Coordinators: Mon, Jan 16

Help Wanted

Tuesday Evening Orientation – Contact Taylor @ 541-683-8250

Thursday Closer – Contact Nathan @ 541-852-0627

Thurs: Cashiers needed – Contact Coordinator on duty

Alternate Week Coordinators

Thursday Morning 9-12 – Contact Myriah @ 541-343-6008

Thursday Afternoon 12-4:30 – Contact Laurie (stop by thurs)

Website: <http://GrowersMarket.net>

YOUR PATIENCE IS APPRECIATED!

Growers Market is stepping into a new decade and our cashiers will be using the cash registers to complete your whole transaction! No more clunky adding machine. We hope that this will help Growers maintain a better idea of what we sell and other small business-type details. Of course such a big change means everyone is learning a brand new system. Starting in January, please be aware that lines will move a little slower while we all adjust to the new buttons. **You can help!** We will be ringing up your purchase according to what department it comes from. You can let the cashier know what you are buying by department which will help move things along.

Produce - fruits and veggies and dates.

Bulk - all items that you brought a container for (includes coffee and the nuts in the fridge)

Cold/Frozen - If it came out of the fridge or freezer, but isn't one of the perishable nuts.

Packaged - things like chips and chocolates and other things that come in their own container.

Non-Food - If you can't eat it, or buy it with food stamps.

Thank you for your patience while we adjust!

-- Taylor & The Cashiers.

DRY GOODS NOTES

dry goods notes

first off, a big thanks to willcee for keeping growers going for all those thursday evenings during the holiday nathan was busy with his tree lot and i was busy losing my mind (and a few memory cells) during an intense holiday market. yes, some many of us in growers earn our living in interesting ways. what's yours? willcee you did a darn fine job, thanks.

finally got an answer on what happened in peanut world. not only were there droughts, there was a massive crop failure. peanuts are in very short supply. natural value is simply out of peanut butter for the season. we may be getting some in jars soon. once again creamy/smooth is still available at this time. the bright side is we have almond, filbert(hazelnut) and cashew butters. this week i ordered the raw og. almond butter, it is more expensive than the other one. if enough people ask i'll order the other og. almond butter. there is sunflower butter in jars on the shelves. take it as an opportunity since the other nut butters are not that much more costly than peanut butter right now.

we have kelp noodles in the pasta section. nature's path cereals are on sale, we made a big order to get a big %age off and merged the prices with what little we had in stock so it is all on sale. enjoy. we should have paul's chili dills in sometime in the next week or two. black beans from noti are gone for the year. climate in noti is not that good for black beans so alan is thinking of growing other more unusual varieties of beans in the future.

and now on to the bigger news: within the next three weeks we will be changing dry goods ordering schedules. we will be getting deliveries from azure standard twice a month most months. we will be getting united (unfi) only twice a month most months, some months there will be three. not sure yet how we will schedule around country fair and i will let you know. in the long run it means better service for growers. in the short run folks will have to learn how to schedule their special orders from these two suppliers. i hope to have the schedule posted this week, next week at the latest. it will be posted on the left side of the special orders shelves right next to the table with the catalogues. if you have a question about this please talk

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.

with me. i will do my best to keep us stocked with the items we get from get only from either supplier. it will involve a learning curve for me so please be kind, i think we'll get there rather easily. we can make this change largely because phil is willing to keep his schedule flexible to serve growers, which is all of us, better. thanks phil, i really could not do my job without your good work! in case you are wondering if this effects hummingbird orders it does not. we will still get hummingbird orders in every week.

this is a good spot to let you know you can tour camas country mill (we have a couple of their flours) next wed. 25 jan from 2p.m. to 6:30p.m.

they are located at 90785 link road. take northwest expressway to aubrey lane, turn left, go over the tracks and turn left again on link road.

next week: another trip down memory lane and a couple corrections from the first one. be happy it is finally raining, we need it. have some hot tea and relax. sue as ever, 688-6679

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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