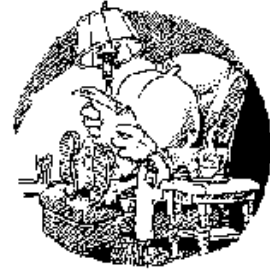




The Garbanzo Gazette

January 26, 2012



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

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>

CASHIERS NEEDED!

Yes, we need a couple of cashiers for Thursday and Friday closing shifts. Thursday after 5p.m. and Friday after 4:30.

If you are interested please talk with the co-ord on duty.

Thanks, Sue

WHO'S WHO AT GROWERS

Meet Laurie Jones who grew up with Growers since 1974. Her roommates were already shopping at Growers, and she accompanied them to the market on pick up days. She didn't come back as a shopper until 2010. She is now the Thursday midshift coordinator. She loves the food the people and the energy. Her favorite treat is Toby's Hummus with Pita Chips. She shops for three people in her household. Her family is much bigger; she has a 22, 24, 27 and 30 year old and four grandchildren. She has a dog named Kilgore named after Kilgore Trout who is a character in Kurt Vonnegut book(s). One of the things he wrote was, "We should spray paint on the Grand Canyon, for future alien visitors -- We Could have Saved it but we were too (expletive deleted) Cheap!" She loves gardening, knitting, her grandchildren and civil disobedience. She also loves wildcrafting. Picking up walnuts, and even tapping maples for syrup and gathering honey. She does this with a friend whose hubby collects his bee swarms with a shopvac. Wow! Once, her daughter in second grade told her she wanted to be a judge because she wanted to make the rules so she replied, "Honey you gotta go into politics". Laurie used to work for banks when they had consumer protection. Growers is awesome because it

helps the community by modeling what a good community looks like. A diverse group of people here are showing up and doing jobs to keep the place running and to maintain low costs. Thanks for the interview! Emily Elowen Nance

DRY GOODS NOTES

og pineapple will be out for a while. mellow white miso is out for at least a couple more months. there are some mistakes in the new azure catalogue, mainly they have listed items that were discontinued over six months ago, sigh. and there i was all excited thinking some things were back. natural value now has a limited variety of canned tomatoes; whole, ground, diced, sauce and paste. the quality is good and the price is much lower than muir glen, unless i hear from you i plan to stop ordering muir glen and go with natural value. we get them through azure. in the next week or so i'll be putting all the humming information into a notebook, i'm hoping this will eliminate the frequent price sheet disappearances. take care, sue

dry goods notes of a different nature, part two

in these last few years growers has gone through some amazing transitions. we are open all day friday, orientation happens every day we are open, the new coolers have allowed us to expand offerings and take better care of some items as well. most co-ordinators work every other week which helps prevent burnout and expands our pool of very dedicated volunteers. the cheese crew keeps on humming with bob and terry and karen. we now have more people involved in ordering dry goods: isabella takes care of bulk grains, beans, sweets, etc and writes up an order list each week; rebecca does much the same with 'health and beauty', our soaps, toothpastes, remedies and all those things in between; elise takes care of dried fruit and nuts; gila organizes the coolers and keeps tabs on our pasta needs. their work has allowed me to pay closer attention to aspects of my job. laralee and kaverii deal with all our bulk herbs and teas. over the last few months dale has been taking care of coffee, eggs, blueberries, sweet creek foods and y.s. organics bee products (that's a big relief for me, thanks dale).

you now can place a pre-order for friday as well as

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.

thursday. some weeks joanna makes a second ogc order to arrive on friday, that's how strong our sales/demand has been. long time ago we had the weekly 'mystery item' in produce, just a planned surprize. these days we don't need that cause we seem to want all the produce variety we can get. thanks to joanna's efforts we are now getting more local produce than ever.

our cashiers amaze me! it can be a stressful duty at times, we often need an extra cashier or two and for the most part we are well covered. (at this point in time we need at least one cashier during the thurs and fri closing shifts, can you help out?)

we are working on new improvements: the floor is closer to completion thanks to nathan, rodney and richard; we will be getting some new shelves for the kitchen (we took a big one from there to expand dry goods and it is time to take care of the kitchen), we may even get one for pastas; we're looking at new tools/implements for scooping/grabbing your bulk items and we're beginning to think about what kind of freezer(s) we want to get.

it is a new year, a dragon year, and we are planning for a very good year. if you have some ideas or some dedicated energy talk with a co-ord or leave us a message in our 'chat log' we'd love to hear from you.

last time i made an error and misidentified some one, that person being, of all people, paul bestler. he did good for us and we dedicated the building to him shortly after his passing. several people got together to craft the wording on the dedication plaque which is at the willamette entrance to the building. the first draft of the wording we made would have cost a large sum of money and been about five times the size of what we finally came up with. but, oh! the story it would have told! paul was much loved and he so loved his community.

that's it for now. so glad you are here and part of growers, to the volunteers i hope you realize how vital you are, you rock and to the co-ords, well, i cannot say enough, you work hard every time you are here performing amazing feats and sharing in the 'magic power' of the walk-in and i'm so glad to be a part of it. thanks, sue

DRY GOODS NOTES – abbreviated!

dry goods notes from last week – a few essentials:

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 oppertunity 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.

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 catalogs.

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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