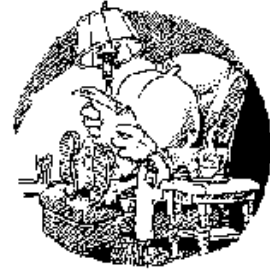




# The Garbanzo Gazette

March 1, 2012



Growers Market's Weekly Newsletter

## GROWERS MARKET NEWS

### Meetings

To be announced...

### Help Wanted

Tuesday Orientation 5:20-6:20 – Contact Taylor @ 541-524-0207

Tuesday Closer – 6:30-7:30 - Contact Taylor @ 541-524-0207

Thursday Closer – Contact Nathan @ 541-852-0627

Thurs: Cashiers needed – Contact Coordinator on duty

Friday: Cashiers needed 3-5 pm – Contact Martin at 541-232-

9582 or martinfromoregon@gmail.com

Alternate Week Coordinators

Thursday Morning 9-12

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

Website: <http://GrowersMarket.net>

## THURSDAY OPENING TIME IS 2:30PM

dear members, for years and years growers has opened at 2:30 p.m. thursday. deliveries, work shifts, scheduling were all based on it. over the past several months this has shifted. people are coming in earlier and earlier to shop, even when asked to wait. most of the volunteers are feeling some degree of stress because of this situation. volunteers do not have time to properly finish their jobs when people shop early. cashiers come in to start their shifts and there is already a line waiting for check out (and cashiers are learning a new system). yes, a few volunteers working on thursday morning may be shopping before 2:30, they know how to stay out of the way and what areas are ready for you to shop.

the change will simply be no 'change' but a return to honoring out opening time of 2:30 p.m. there is a lot of food here, it won't all go away in the first 20 minutes. so take a deep breath, relax and trust we will be ready for all of us to shop at 2:30. thank you for understanding! the thursday crew

**DRY GOODS NOTES** wow, doesn't the floor look good. the big news, we will be getting new, energy efficient freezers soon. they have glass tops with sliding doors.

you'll be able to see what we have without holding the doors up! nathan did the research and came up with good ones. right now we have a new item in the freezer...off the waffles. plain off the waffles in two packs. we can get gluten free if you want, they are still trying to find a vegan recipe that won't stick to their waffle irons. i'm watching the snow fall as i write this, makes it difficult to think of gardening. sue

are you having trouble earning pumpkins? there is an opportunity the 16th, possibly 17th of march. the floor in the 'produce area' is scheduled to be done that weekend. what is needed is a volunteer or two, three? to get into the gaps twixt the floor boards and clean them out. if you want to do this please get in touch with nathan 541-852-0627 to make arrangements.

the past year has been one of the best growers has had. we have a lot of new members coming in. this means there is more work to do; cleaning, organizing goods, cashiering etc. frankly we need more people to step up and help with the work. yes, we need cashiers, we also need folks who can come in at certain times to get their pumpkins. please check with the co-ord on duty to find out more. remember, we don't always have jobs for everyone at 5:00 thursday so planning ahead really helps. the co-ords are working on a jobs list to post to make the whole process easier. for the few, the fearless, the truly dedicated and experienced we have two co-ord positions open. these are every other week spots the open shift and mid shift on thursday. please talk with david, open shift or laurie, mid shift to find out what the job entails. thanks, sue.

## ANNUAL MEETING APRIL 27

Growers Market will be holding its annual meeting starting on Friday, April 27. We will go over the previous year's business, elect the Board of Directors for the upcoming year, and talk about the future of the Market and the building. Anyone interested in running for election to the Board of Directors should submit a brief Bio to the Garbanzo Gazette ([garbanzo@lists.opn.org](mailto:garbanzo@lists.opn.org)) no later than Wednesday, April 25. Please describe your history with Growers Market and similar institutions and tell why you would like to serve on the Board. Earlier Bio submissions

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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.

are strongly encouraged. The meeting starts at 6 pm upstairs at the round table. All Growers Market members and tenants are welcome. Free pizza will be served at the end of the meeting.

### WHO'S WHO AT GROWERS

Who's Who at Growers? Meet Martin Champion who I grabbed on a Tuesday p.m. at closing. He came in to work with Taylor on the new register system. He is the every other Friday p.m. coordinator. He met Growers first in the spring of 1989 (here for college) with an activist group that received food donations for a project they were doing at the Nevada Test Site. As he remembered back, he said, "Sue was here". Martin got a political science degree from UO. He now works a day job teaching lifeskills in a school, and volunteers at the Egan Warming Center and is involved in the Occupy movement. He is originally from all over Oregon, born in Klamath Falls. He shops for "just me" in his house. His favorite treats? Fresh Salsa and Spinach. He loves bike riding. Why Growers? "As inspiring as it is to see the people occupy the streets for hours, or parks for weeks or months, in the fight for democracy and against corporate power, I appreciate more than ever that we have maintained Growers as a democratic, non-corporate food source and gathering place for 4 decades now. Now that's occupying!"

Meet Shana Gohl, the closing cashier on Tuesdays. She has been with Growers one year, since she found out about it online when looking to do volunteer work with natural food. She is finishing a Univ of Oregon degree in nutrition and needed experience being around food and its politics and learning about people's personal interests with food. She is from L.A. where she says it is harder to find high quality inexpensive organic food, and the farmers markets she knew about there were tiny. She was not raised with organic food but now her parents are eating organic. She came to Eugene for her 4 year degree and if offered an appropriate job here, would like to stay. She plans on working with holistic nutrition, consulting in a gym, health center or clinic. Her favorite treats are the raw sauerkraut, fresh broccoli and fresh cherry tomatoes with artichoke dip. She shops for herself and her boyfriend and they have two cats. Passions: cooking, reading and walking around Eugene with a "Eugene Walking Guide". Why Growers? Because it is unique, genuine and welcoming. It's such a great place, you won't find anything like it anyplace else. Thanks for the interview! Emily Ellowen Nance

### THE GREEN NEIGHBORS FAIRE

Saturday, March 3 at First United Methodist Church, 1376 Olive, Eugene, preceded by Richard Heinberg's

Presentation: "Transitioning After Growth: Connecting Community, Economy, Energy and Environment" [suggested \$5 to \$10] at 10 AM  
The Faire [Free] Begins at 11 AM

Join your neighbors as we share resources and teach each other ways to make our homes, neighborhoods and communities safer, healthier, more resource (materials, energy and money) efficient and more fun!

Take part in hands-on skill building workshops, such as seed starting, edible landscaping, networking with faith communities, composting, neighborhood watch and safety, new ideas for healthy lunches and snacks, food preservation, emergency preparedness, and bee and chicken keeping;

Connect with public and private organizations that have practical information you can use;

Panels and presentations— learn from local experts;

Visit our youth education area to share in crafts and see demonstrations, projects, ideas, art, writing and more created by local youth.

More info at <http://eugenesustainability.org/eugene-local-and-green-community-conference/> or by calling 541.686.6761

### CULTIVATING FOOD JUSTICE: RACE, CLASS & SUSTAINABILITY IN VIBRANT FOOD MOVEMENTS

A talk, discussion and book signing by Alison Hope Alkon Monday March 5 at 7pm, Gerlinger Lounge (upstairs in Gerlinger Hall on the side facing University St.)

Alison Hope Alkon, co-editor of Cultivating Food Justice: Race, Class and Sustainability, will speak about the ways that race and class inequalities permeate the food system, from production to distribution to consumption. After her talk, Alison will facilitate a discussion of how issues of race and class affect the diverse and vibrant movements working to create a more just and sustainable agriculture. For more information contact Liz Veazey: [veazey@uoregon.edu](mailto:veazey@uoregon.edu)

### GARDENING POTS WANTED

Dear people who garden. If you happen to have spare gardening pots, please donate them to Isabella. Bring them to Growers and leave in box by the door.

*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 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](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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