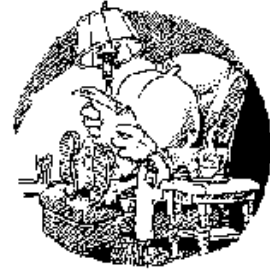




# The Garbanzo Gazette

March 8, 2012



Growers Market's Weekly Newsletter

## GROWERS MARKET NEWS

### Meetings

Fri, April 27, 6 pm Annual Meeting at Growers  
Tues, March 13, 6 pm, Growers Board Meeting at Growers  
Mon, April 2, 7 pm, Coop Coordinators, at 176 N. Grand

### 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>

## CASHIER NEEDS AND ADVICE

Cashier needed for Thursday, 2:30-4:30pm shift. I found a new job; hooray for me! However, it does mean that I am not available for my Thursday afternoon shift. Working with the other cashiers and strawbosses and coordinators has been fun. I've enjoyed meeting all of you as you come up to my register. Talk with the shift coordinators if you're interested in this position. Parting words of wisdom, Be considerate of your cashiers and fellow shoppers/members.

Know the tare weight of your containers and the prices of your items before you get to the cashier; it will make the line move more smoothly. Thanks for being Growers!  
Jen-Lin

## WHO'S WHO AT GROWERS?

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!

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!" Emily Ellowen Nance

## ANNUAL MEETING APRIL 27

Growers Market will be holding its annual meeting 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

## 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.

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 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.

**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.

### **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 our 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

*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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