



# The Garbanzo Gazette

April 19, 2012



Growers Market's Weekly Newsletter

## GROWERS MARKET NEWS

### Meetings

Fri, April 27, 6 pm Annual Meeting at Growers

### Help Wanted

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>

## DRY GOODS NOTES

i need your feedback, the og olive oil we have comes from argentina, costs about \$4.39 a pound. earthly gourmet (our portland supplier) is looking to get og olive oil from a family owned farm/orchard in california. the cost will be \$5.70-\$5.85 a pound. i realize this is a 30% increase in price and i feel that getting california oil means a smaller carbon footprint along with the possibility of a fresher product. after all, argentina is a long way away. please let me know what you think, talk with me or leave a note in my mailbox or in the co-ords chat log. i would like to have feedback by the first week of may, thanks. **fair warning, if i don't get feedback i will order the ca. olive oil not the argentine.**

since we cannot get og. cruchy peanut butter in bulk i got some, jarred, on special. we have it with the bulk nut butters and on the dry goods shelves. i don't think we will be getting any more flax oil from azure, we'll try some others, if you have a favorite, tell me. soon, soon we could have og whole, raw cacao beans, oh yum. speaking of yum, the 'yummy candy drops' are no longer available, what we have is all there is.

the first two kitchen shelves are up. thanks to joanna and aden for all their help on monday. PLEASE, PLEASE, PLEASE when bringing jars and other containers to be

shared MAKE SURE THEY ARE CLEAN AND USEABLE. we sorted through some trash people left on the shelves. if you wouldn't use what you are bringing don't leave it for someone else to deal with, thanks.

oregon country fair's spring fling is coming up on may 5th. as usual the will be a raffle for all the wonderful hand crafted goods from ocf and saturday market vendors, including lots of gift certificates from the food vendors. the proceeds for the tickets sales will go to the scholarship fund for culture jam, the summer camp focusing on arts and culture for teens. you guessed it, i have tickets. they are \$2.00 each or 3 for \$5.00. there are many, many lovely items in the raffle. thanks. take care everyone! sue

## FLOOR WORK PARTY

Here is an opportunity to earn pumpkins and be a part of the historic floor renovation! This Tuesday, April 24th at 6:30pm Rodney and Nathan will work on finishing the prep on that middle section of flooring so that it can be finished. There are unskilled labor positions available and plenty to do for many so come down and be part of the action! If enough people come help, this section could be done by the end of the month.

## OFFICE FOR RENT

Growers Market has an office for rent starting May 1st.

The office is 132 sq ft and rents for \$100 per month. Rent includes utilities, internet access and additional meeting space. Growers Market is at 454 Willamette St and is across from the Amtrak station. Please contact the building manager at <[growmgr@gmail.com](mailto:growmgr@gmail.com)>.

## 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 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.

### **GROWERS MARKET AT COUNTRY FAIR**

Hello all you fruit and nuts. Every year our fine community gets together at the Fruit booth in the community village during the Oregon Country Fair. As volunteers, we work hard, play hard and educate the fair goers while selling produce to raise funds. The money we have raised has helped the Growers Market with the wheel chair lift and many other expenses. Do you want to learn more or potentially join our crew ? Then come to an open meeting at the Growers Market round table located upstairs in the Growers Market building April 18th at 6pm - 9pm. Namaste, Steve Brown

### **LOOKING FOR PLACE TO STAY**

Hi Everyone, Hope this finds you all well & Happy Spring! I am looking for a place to stay until I move at the beginning of May. I would be more than happy to help with yard/landscaping, organizing, cleaning, cooking or whatever you may need? A message phone for me is (541) 461-4051 or email me at [butoh@efn.org](mailto:butoh@efn.org) Blessings, Planet

*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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