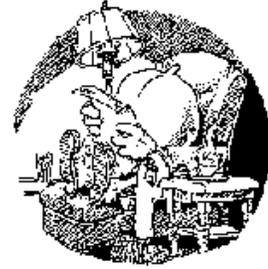




The Garbanzo Gazette

June 14, 2012



Growers Market's Weekly Newsletter

GROWERS MARKET NEWS

Meetings

Tues, June 19th Growers Board Meeting at Growers, 6:30pm
Mon, June 25th Coop Coordinators at 175 N. Grand, 7pm

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>

THE FREEZERS ARE HERE!!! Yes, yes the freezers have arrived. we know there will be changes with where we have put things so far. we know we need to improve the lighting. we know we have to block them so they will not roll. we know we need to get shallower bins. this will happen sooner and later but all the 'bugs' will be worked out fairly quickly. thanks to nathan who did the research to get these. as you look at them the one on the left contains all the breads, muffins, bagels and an abundance of tortillas.

(someone recently asked, via the wish list, that we get og. tortillas, cheap if possible. well, we have 4 or 5 different og. tortillas and the cost is what it is.) the middle freezer has all the fruit, peas, corn and frozen tofu (if there is any).

we have space to get one or two more bulk things. the freezer on the left has juice, treats, burgers, field roast, french fries, edamame and may other items. please oh please do not sit on the freezers. be careful when reaching into the new freezers, those bins are deep! having clear, sliding tops should make it easier to find what you didn't even know we had in the new freezers. if you have any questions let me know, sue

a big thank you!!!!!!!!!!!!!! on tuesday i came in to work on the freezers a bit. phil was there, as usual, to take care of the united (unfi) and hummingbird deliveries. elise was

there to stock and inventory the bulk dried fruit, nuts and some of the cooler items. as i was working on my project i was reminded of just how hard these two work every tuesday, phil often has to come back thursday morning to deal with all of our special orders. since they aren't here working while most of us are here thurs/fri it can be easy to not realize just how vital phil and elise are to the smooth workings of growers. it isn't magic, it is lots of hard work. phil has been doing a large part of this for about 15 years!!!!!!!!!!!!!! woohoo! i could not do the job i do without their dedication to growers, so thank you both. you absolutely rock!!!! sue

DRY GOODS NOTES

sorry there hasn't been an update lately, i was a bit sick for awhile and then it was a mad game of catch-up. but now on to news. see above about the new freezers. next week we will have the og. california olive oil. i will remember to order annie's cheddar bunnies. og. cacao beans should be in by mid-june and azure will honor the sale price from two months ago, how sweet. spelt tortillas will be here in a week or two. we have many kinds of chips right now as there are not many 'chip specials' in the catalogues for june. tas coconut water will be back in a week or two, it is hung up in customs. kind bars are in stock. i looked at the wish list a couple, three weeks ago and was amazed at the number of items people were requesting, items we already had in stock. i know growers is not the most logically organized place to shop, that is largely due to it being difficult to define 'logically' given our space, shelving, large amount of bulk items and other factors. do yourself a big favor, stop by on tuesday evening 5-7 pm or after 6 thursday or come in on friday, we tend not to be quite so buzy then, look around, really look around and discover the amazing array of items we do carry. have fun and enjoy growers. sue p.s. EARLY WARNING/REMINDER.... oregon country fair is july 13, 14, 15. this means growers will not be open thursday 12 july or friday 13 july. we will be open tuesday 10 july 2:30 to 7:30, it will be our 'thursday' that week, no pre-orders and there will be lots of produce and everything else we usually have with the possible exception of bread. the following week there will

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.

be no hummingbird, united or azure orders coming in, plan your special orders accordingly, thanks. - sue

NEW GROWERS BOARD

The new Growers Market board of directors is: Rodney Tisdale (president), Michael Schapiro (treasurer), Nicholas Chase, Richard Tetley, Doug Quirke (secretary), Jaci Guerena (alternate), Bob Jones (alternate), Teri Jones (alternate), and Robin Quirke (alternate) - Milton Takei

GROWERS MARKET AT COUNTRY FAIR

It is that time of year again when we are looking for day passers to help out at this years Growers Fruit Booth at the Oregon Country Fair. Have a great time cutting, stocking and serving fresh fruit while bringing funds in for the Growers Market. This is a great opportunity to be a part of the magic that makes the fair come alive. If this is something that you want to be a part of there is a sign up sheet on the right side of the big bulletin board. Please include your name, number, e-mail, time, and day or days you can work. Just remember flakes belong on popcorn and not at the fruit booth. We look forward to working with you. For questions e-mail Jaci at jacimck@hotmail.com

WHO'S WHO AT GROWERS?

Meet Jain Elliott, our lady of the rags! Thanks Jain for keeping us in stock with clean cleaning cloth. Jain is a Family School mom the second time around. She has a grown up son who received a stellar education at Family School and is now a lawyer in California. Jain retired last June from the Oakridge School District. About Oakridge she said, "It got more progressive as time went on. It used to be, kiddos would say, "My daddy says you're the reason he's out of a job...(you tree hugger)." But by the time she retired the parents would come in and say, "Thanks for teaching the same values we do at home."

Sharing Jain's Whiteaker neighborhood household are Sue Barnhart, a social worker and War Tax Resister, Michael Carrigan from CALC, a peace and justice activist, Jyoti Barnhart, their Family School teenager with lots of hungry friends, and Kenyon Acton, the daughter of Growers founders Bill Nelson & Hilary Acton.

Jain shopped at Growers 40 or so years ago when she was part of Starflower Company, Eugene's wholesale food distributors. Then she used to come to Growers once or twice a summer just after the Country Fair because the Growers Fruit booth is next to the Little People booth, where she's worked for 25 years. Once she became a school teacher she didn't have time to be a Growers member, but it was on top of her priority list to get involved

once she retired. She comes in every Thursday with clean rags and to select from the bountiful produce.

Jain's favorite thing from Growers is the produce. She can remember when it wasn't all organic, and is glad those days are long gone. Why Growers? Because walking in the door is an overwhelming nostalgia. When she first came to Eugene everything was pre-order. She remembers pushing the boxes on rollers down the middle of the floor. She reminisced about Community Village meetings here, and the '78 Coop Federation party with bands, kegs, and nitrous oxide in the Hoedad's office upstairs. Times have changed but the community continues to morph with the times and Growers still ...IS. Thanks for the interview Jain!

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

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.