

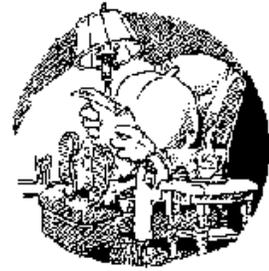


# The Garbanzo Gazette

October 30, 2014



Growers Market's Weekly Newsletter



## GROWERS MEETINGS

Board meeting – 5:30pm, Mon., Nov. 24

Coordinators meeting - 5:30pm Mon., Oct. 27

## STRAWBOSS POSITIONS AVAILABLE

Every other Friday mid-day cashier 1-4

Every other Friday evening cashier 4-7

Every other Thursday closer

Every Tuesday orientation

Stocking & Sticking – see below

\*If interested, then talk to the coordinator when you are at Growers and submit an application\*

## NEW STRAWBOSS POSITION

a new strawboss position we need a dedicated person to put on price stickers and stock the 'candy' and 'snack' sections of the dry goods shelves. the job will usually take between one and two hours a week, requires accurate placement of items and stock rotation. phil or i will train you for the job, it is somewhat detail oriented. the job can be done when the orders arrive, alternate tuesday and wednesday depending upon the united or azure delivery schedule, it can also be done thursday prior to 2:30 when growers opens. if you are interested in this position (it would help if you could plan on doing the job for a year or longer), please ask the coordinator for an application. if you need more information feel free to give me a call. thanks so much for your interest sue 541-688-6679.

## DRY GOODS NOTES

dry goods notes for late october there have been a few buying pattern changes over the last few months so a few items are being discontinued: crofters fruit conserves, nature's path o's and possibly mesa sun, merry hempsters lip balms, a few chips..mostly those that are not gmo free. annie's has been sold to general mills so i'm wondering if you want another brand of mac and cheese? misos should all be back in stock this week, united is having problems with their supply of organic valley 1/2 and 1/2 although azure is not, azure's is a bit more expensive. og garbanzo (chickpea) flour is back in stock. have a good week and thanks for being growers!!!! sue

## GROWERS FACEBOOK PAGE

Like us on Facebook and spread the word about Growers.

Find us at: [facebook.com/growersmarketeugene](https://www.facebook.com/growersmarketeugene)

## STOVETOP POPCORN RECIPE

Having grown up eating popcorn made in popcorn machines and microwaves, I had never considered making popcorn over the stove top. One day, visiting with friends, I was shown how easy and quick it is to make fresh, custom popcorn over the stove top. Here's my go to recipe for stovetop popcorn. All the ingredients used in the recipe below are available in bulk at Growers Market.

1/3 cup popcorn

2-3 tablespoons melted, unsalted butter

2-3 tablespoons sunflower oil

nutritional yeast, salt, pepper - to taste

Place a large, heavy-bottomed pot on a burner set to medium heat. Add enough cooking oil to cover the bottom, 3 kernels of popcorn and cover with a lid. Listen for the first kernels to pop then add the remainder of popcorn. Shake the pot over the burner every 30 sec to 1 min. Popping will continue, then slow. Once popping has stopped remove pot from stove, remove lid and pour popcorn into a bowl. Drizzle melted butter over the popcorn. Add seasonings to taste and toss. Spruce things up with grated parmesan cheese, curry powder or dulce flakes! And if you have a sweet tooth consider drizzling some melted chocolate and peanut butter.

*Send submissions to [garbanzo@lists.opn.org](mailto:garbanzo@lists.opn.org). Newsletter copy deadline is 5:00 pm Wednesday. Market hours are Tuesdays 5:30-7:30pm; 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, [GrowersMarket.net](http://GrowersMarket.net)*