

# What's Up Suppliers/Prices...

In Early June UNFI announced they had found 'unauthorized activity' on their site and were taking some of their functions off line until repairs could be made. As of June 16th their system was still down. Azure sent out a statement saying they are not at risk for a similar incident since they use their own proprietary system hosted on their own secure servers. While this may impact our ability to place orders with UNFI for the immediate future we don't expect it to last that long.

Joanna and Sue are making some changes to inventory for the slower summer season. This means things like fewer chip and other snack options, possibly fewer greens and potato options, maybe a little less cheese. We also need to keep the cyclical moth issue to a minimum.

## New Inventory!

**Frozen Greek yogurt bars from Alden's Organic**

**Bulk, frozen french fries**

**Sisal sponges**

**Azure's organic potato chips, and organic bulk angel hair and fettuccine pasta**

Let Sue know what you think! It looks like we'll be able to get Natural Value toilet paper again in the near future, we do expect it to cost more, possibly a good bit more. Stay tuned!

## Help Wanted

### Thursday

**Coordinator**  
12:30p - 4:30p\*  
(Can be split up?)  
**Closer (produce)**  
7p-?\*

### Friday

**Cashiers**  
12-2p\* & 2-4p\*  
**Coordinator**  
2p - 6p\*  
\*Every other week

### Other

*Want to be trained as a cashier? Step up and we will make it happen.*



ISSUE 6 SUMMER 2025

# The Garbanzo Gazette

Cooperative food buying since 1971

## Let's Grow Growers

When I first moved back from Portland to Eugene in 1994 and began shopping at Growers's market, I was looking for affordable organic foods for my 4 yr old cancer survivor son, me and my mother. I found and fell in love with a vibrant collective experience much like the old co-ops I had experienced in the 1970s in Minneapolis, Minnesota. Checkout lines were long and the place was hopping! Alas with more organic, whole food shopping options locally, even in the traditional grocery stores, the lines have dwindled and not as many people are being served by the advantages offered at Growers. And not just the advantages of cheaper prices for organics, but the options of bulk buying; a friendly, accepting, community oriented shopping experience; as well as a nonprofit consensus decision making process.

Many came to Growers via word-of-mouth or contact with tabled information at public events.



Some of us would like to bring back such tabling events and again increase Growers's membership, volunteer participation and sales, making it easier to meet higher supplier ordering minimums. Because of some prohibitive legal and financial structures at Growers we are unable to do traditional advertising.

Last fall we quickly pulled together a successful Growers info table at a sustainability fair for nonprofits at the Saturday market, just missed the deadline for the 2024 fall ASUO street fair at the U of O, and found that the 2025 spring fair was canceled because of labor protests on campus. The

deadline for applying as a non-profit participant in the upcoming 2025 ASUO fall street fair on the U of O campus will be in August. With a little more organization and participation, we could definitely do more outreach, more effectively.

If any of you know of upcoming events, are interested in participating in future events, and/or of being part of an organizing committee to spread the word and help to grow Growers, please email me or talk to me most any Thursday between 1:30 and 3:30 at Growers.

*By Rebecca LaMothe  
rbcllamothe@gmail.com*

## Summer Holiday Hours and Hours During Country Fair

Thursday, July 3

2:30 - 7:30

Friday, July 4

Closed

Tuesday, July 8th

2:30 - 7:30

Thursday, July 10th

Closed

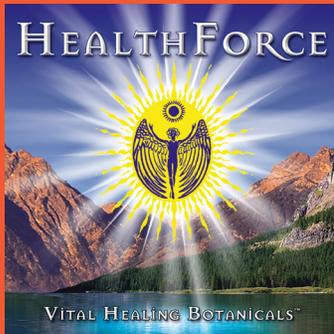
Friday, July 11th

Closed

Happy Fair!



## Supplier Update



Healthforce Nutritionals just announced they are closing down after decades in business. They are selling off remaining stock, they don't know how long it will take, a few days or a few weeks. There may be time to place one last order. Let Sue know if you'd like something, no guarantees if we can. Sorry to see them close. If you want to find out more about the closure the owner wrote up something about the challenges they have faced on their website:

[Healthforce.com](http://Healthforce.com)



## Artichoke, Pea, Lemon, & Kalamata Olive Salad

Artichokes are an excellent source of fiber, here is an easy, tasty way to prepare them. A perfect light summer salad. It comes together so easily and you are likely to have the components already in your pantry, if not all ingredients can be found at Growers.

*Prep time: 8 mins*

3 oz. Drained Artichokes

1 lb carrots, sliced

1/2 C Frozen Peas (Defrosted)

8 Pitted Black Kalamata Olives (halved)

Zest & Juice of 1/2 a Lemon

1 Tbls Olive Oil

Salt + Pepper

In a bowl, arrange the artichokes, defrosted peas, and olive halves. Top with the lemon zest and juice, olive oil. Season with salt & pepper

*-Leauriy*



## Fruit Booth



Come visit the Fruit Booth located in Community Village at the Oregon Country Fair. The Booth vends slices of melons, bags of blueberries, and other whole fruits. The booth's proceeds benefit Grower's Market. Go say hello and get some fresh fruit. If you are interested in helping in future fairs, they always need new helpers.



## Contribute!

Want to be featured in future issues of the newsletter? We need stories, announcements, events, and especially photos. Please email Rachel & Moth content or ideas to include:

[garbonzogazette@gmail.com](mailto:garbonzogazette@gmail.com)



Once again, the dry goods crew is asking that you do not remove empty jars from the shelves, having to look for them wastes our time, we'd rather be stocking things, not stalking jars. Thanks.