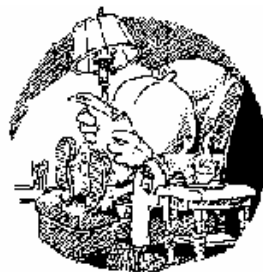


The Garbanzo Gazette

March 18, 2004



Growers Market's Weekly Newsletter



TUESDAY SHOPPING IN THE WORKS, and a change in our pricing structure.....

Dearest fellow Growers-ers: As the earth settles into spring, last fall's decay fosters bounty and glowing health. Once again, gradual change is the only constant. And so, I'd like to introduce some of the fruitful ideas currently in the works by the folks who cover the technical aspects of the average growers market week (disclaimer: the words used herein are solely mine own, and reflect simply my understandings of said fruitfulnesses. My understanding may differ from that of an other, which gets us to the good part of figuring this all out as we go along!)

After much thought, ongoing conversations, meetings, rant sessions (personal fave), reports compiling, snacking, laughing etc., the current coordinators and acting coordinators, what have you, have come up with a plan to rearrange the food co-op weekly financial flow in order to realize MORE of the wealth and bounty which our combined efforts continue to make happen.

Currently planned for april 1st (but it's no april's fool's joke!), we will flip-flop our pricing structure. Right now, prices show a shopper's cost WITH work credit. In order to more accurately reflect what running the food co-operative costs all of us, we're going to list prices to show a shopper's cost WITHOUT work credit. in other words, prices on the shelf and on the produce list will reflect the food co-op's costs WITHOUT the volunteer work efforts which make this glorious happening occur each week.

The 15% work credit will be subtracted from our totals at the cash register, instead of added. We'll also open for shopping for a few hours on Tuesday, instead of having a Friday afternoon happy hour to clear out the last of the week's produce. This could have the beneficial effect of more produce to choose from on Fridays, as we can afford to hold on to what doesn't sell until Tuesday.

We'll try these re-figurings for 3 months, and then reassess. The basic idea is to tighten up our combined volunteer hours and financial power.

As a community, we want our foundation to be strong and our flow to be healthy. There are things that the building needs, and attention which this "property" deserves. In light of that, we wish for and work towards the best. Questions, suggestions, praise and positive criticisms are welcome, and can be addressed to any coordinator.

Remember, each person's work, time, attention and currency makes Growers what it is. And there are many ways to contribute! - Peace, Rachel (Thurs. afternoon Coord.)

NEXT BOARD OF DIRECTORS MEETING: Thurs. March 18th 7 pm -- upstairs.

ANNUAL MEETING: FRIDAY, APRIL 23RD 6-9 pm including pizza. Hope to see you there! (If you are interested in being on the board or voting for board members you MUST attend the annual meeting.)

EASIEST TIMES FOR WORK CREDIT:

Tuesday afternoons and evenings; call first to check times
Thursday mornings until 2
Thursday evenings until 9-ish
Friday afternoon into evening
Seasonal cleaning, inventory etc. parties (see the gazette for times)

MOST DIFFICULT TIMES FOR WORK CREDIT:

Thursday afternoons from 2 until 3 or 4, depending on the day.

Also, if you have a particular talent, idea or peeve, please see a coordinator for setting up a special project. We love special projects! Some in the past have wrought beautiful new shelves, informational and durable signs, deep down cleanliness that gladdens the soul... YOU tell US! Watch this space in the following weeks, where we will continue to provide information about these changes. –

COME ONE, COME ALL WHO ARE INTERESTED IN CASHIERING. Tuesday, March 30th we will be having a cashier get together and (re)training from 4 p.m. until 6 p.m. This will be THE opportunity for folks who'd like to join our team of cashiers. We need people for weekly shifts and to substitute. Please call Rachel (687-6727) with any questions or to join in!

TINY TOTS FREE OPEN HOUSE

Tiny Tots is a local, non-profit, indoor playground co-op for children aged 0-5. Every Saturday in March there will be a FREE OPEN HOUSE at their north location: 2200 Coburg Road (located in Our Savior's Lutheran Church) from 9am until Noon. Come check out the playground, meet some of the board members, and inquire about membership! Bring your children out to play on their climbing structures, trampoline, balance beam, merry go round, basketball hoop, play kitchen, various riding toys and more. Check out www.TinyTotsCo-op.org for more information, or call Bernadette Conover at 683-5677 or Jennefer Harper at 302-1518 (JenneferH2000@yahoo.com).

HERBAL APPRENTICESHIP with GivingTree Farm Herb Company's Lawrence Birch and Wendy Loren. A 75-hour course starting Sunday March 28th continuing through Monday, May 17th. Field trips on Sundays; lectures on Monday evenings (6-9 pm). Learn botany and plant identification; edible, medicinal and traditional uses of plants; physiology of the body and more. Our goal is to set you firmly on the path towards becoming a successful herbalist and wildcrafter. You will also gain a greater sense of community and increase your awareness through the study of plants. The cost is \$400. Your payment is your registration. Payment plans are available, as are a limited number of partial work trades. Please call for more information: 344-7534. The wilds are waiting....

LANE COUNTY LOCAL FOOD DIRECTORY

The Lane County Food Coalition is now gathering information for farms local to the Lane County area to be included in the 2004 edition of the Lane County Food Directory - "Where to find local foods in Lane County," and to access local food production and distribution. If you would like to be included in the survey or the directory, an online application is available at <http://www.lanefood.org>. If you do not have online access, an application can be obtained by calling the Coalition @ 431-4923

The Lane County Food Coalition is a community based, 501c(3), non-profit organization committed to raising awareness and taking action on food, farming, and sustainable agriculture issues in Lane County. - Steve Shapiro

PEG'S PRISON PREPARATION PARTY and Silent Auction: a benefit for Peg Morton's prison expenses, SOA Watch, and CISCAP, Sunday, March 28, 6 - 9 pm, Cozmik Pizza, northeast corner of W. 8th and Charnelton, downtown Eugene

COMPOST SPECIALIST TRAINING

OSU Lane County Extension Service in partnership with the City of Eugene Solid Waste and Recycling program is offering its 2004 Compost Specialist Certification Course! Pre-registration is required, along with a \$15 training fee.

The 2004 Compost Specialist training will take place on Wednesday, March 31, 2004 and Wednesday, April 7, 2004 at the Lane County Extension Service Auditorium in Eugene. Classes begin each day at 9:00 a.m. and conclude at 4:00 p.m. The auditorium will be open by 8:30 a.m. After the training you are asked to complete 20 hours of compost related outreach education within one year of your training. We will provide a wide range of volunteer opportunities or you may develop your own project!

Pre-Registration is required by calling Cindy Wise - Volunteer Coordinator for OSU Lane County Extension Service Compost Specialists. No registrations will be taken at the door. Call if you have any questions. phone: 747-1419
email: cindyawise@comcast.net

A QUICK REMINDER.... Democracy Rising---Voter Empowerment Day of Action...March 20; Meet 1pm Cosmic Pizza or join the debriefing at 5pm at Cosmic.

This newsletter was edited by Julie Fischer and published by the Little White Dog. Send comments or article submissions to garbanzo@efn.org. If you don't have computer access, you can put articles in the garbanzo box at growers. Newsletter copy deadline is 5:00 pm Tuesday. Market hours are Thursdays 2:30 to 7:30 pm and Fridays 3:00 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.