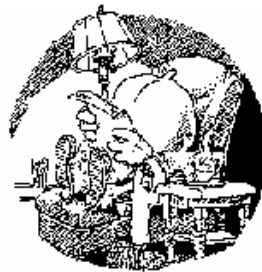


The Garbanzo Gazette

August 19, 2004



Growers Market's Weekly Newsletter



GROWERS MARKET FUNDRAISING GARAGE SALE COMING UP

August 28-29, at 220 East 34th Ave. (Nathan's house; 302-3205) Donations welcome, please bring items to the above address or call Rodney at 942-3221 to arrange a pick-up.

GROWERS MEETINGS

The Grower's Board of Directors is pleased to announce that it has set a "permanent" meeting day and time. The Board will meet on the first Wednesdays of every month at 7 pm. This extension is a part of the overall effort being made to provide an accessible forum for the at-large community of Growers. Grower's members are encouraged to come listen, discuss and address the issues that affect us all as members of the Grower's Community. Take care, The Grower's Board

WANT TO HELP OUT THE PARKING

SITUATION? Bring a pencil and paper to write down all the prices from your bulk stuff. That way check out will be faster. The less time people spend in a checkout line, the less time they will be in a parking space.

Signed by no-name

RIISING MOON ORGANIC PESTO

less than ½ price sale. Find it in the freezer and enjoy.

A NOTE ON SPECIAL ORDERS.

When you are special ordering from the Mountain People's caglaog, please read so you know what you are actually ordering.

The column marked Unit/Case size is the amount you are ordering.

If it says "12/26oz" you can not order 2/26oz (2 cans of 26 ounces each), rather you are ordering 2 cases of 12 cans each (a total of 24 cans). thanx, Sue

UNPASTURIZED GOAT MILK AND CHEVRE CHEESE

pre-order only is starting up. Interested? Call Pam 484-1722 or speak to Sue

1 GALLON JARS We need 1 gallon jars for the bulk area. Please don't take the ones that are here.

HAVE THINGS YOU DON'T NEED ANYMORE? SEEKING SOMETHING?

The power of e-mail connects people who have things they want to throw away with others who would like to have those things! Through a simple e-mail list, post a note about an item you'd like to give away, or an item you are seeking. The rules: Every item must be free. Politics or spam are not tolerated. Membership is Free. Over 700 members already! Find (and subscribe to) Eugene Free Recycle at

<http://groups.yahoo.com/group/EugeneFreeRecycle/>
--Steve

WEEDS OF THE SEA

GivingTree Farm Herb Company presents: Gathering Edible & Medicinal Sea Vegetables. Lecture: Friday, August 27th, 6:00-8:30pm. Field Trip: Sunday, August 29th, all day Lecture will be held at: GivingTree, 1490 Jefferson St. To register, call #541-344-7534, or go to givingtree@earthlink.net. Cost: \$45 (some partial work trades may be available.) Please make all payments out to Lawrence Birch. Some of the topics we will be covering are: Marine ecology, Identifying seaweeds, Wildcrafting ethics, Sun, Moon & Tides, Nutritional uses and Medicinal qualities. Visit our website at: www.givingtreefarm.co. Additionally, we will be offering: Plants of Power, An Introduction to Shamanic Herbs on Thursday, September 9th, from 6:00 - 8:30 pm. Cost is sliding scale, based on ability to pay: \$13 - \$35. Pre-registration is highly encouraged.

RURAL HOUSE FOR RENT

2 bedroom house on organic farm, \$650/month, no dogs--contact Carol Ach, 896-3928
44382 McKenzie Highway, Leaburg, 97489

PLANET GOLOKA

Business Opportunity: Planet Goloka, a cozy organic cafe, kava and juice bar, is for sale, available immediately. The address is 679 Lincoln Street, Eugene, phone: 465-4555.

COMMUNITY LECTURES

On each Friday in August, Planet Goloka will be sponsoring community lectures on exploring consciousness. The schedule is: (1) August 13th: herbalist John Winslow, "Psychoactive Mushroom Depictions in Ancient Indian Temple Sculptures" (2) writer and researcher William Smith, "Cosmic Sex, Evolution, & Consciousness" (3) Alchymia Herbs, "Damiana, Horny Goat Weed & More." Planet Goloka is located at 679 Lincoln St., above High Priestess Piercing, phone: 465-4555. All the lectures start at 7 pm. --Milton Takei

2004 PERMACULTURE COURSES

Permaculture & Natural Building Course

Ianto Evans, Jude Hobbs, Conraad Rogmanns, Linda Smiley, Tom Ward

August 28-September 10

White Oak Farm Southern Oregon

Natural Building Theory & Practice including siting, design, plasters, roof systems and foundations; Permaculture ethics and principles; water, animals, gardens and more; Hands-on cob and straw bale building, gray water, solar hot water, organic gardening, plant propagation.

Cost: \$1200. Early registration discounts are available, limited work trade - some scholarships

Contact: White Oak Farm & Education Center

541.846.0776 info@whiteoakfarmcsa.org

An optional third week, September 13-18: natural building practicum for interested course participants: no cost.

Permaculture Design Workshop for Women: A Coastal Retreat

Jude Hobbs

October 1-3

The purpose of this workshop is to create a comfortable, supportive environment for women to learn Permaculture philosophy, principles, strategies, and sample techniques. Includes: Hands-on

Cost: \$200-\$250 (sliding scale). This includes instruction, workshop materials, room and board. Location: Aha Lodge in Yachats, Oregon. Contact: Jude Hobbs 343-1160 hobbsj@efn.org

Permaculture Design Course

Week-end Series

Toby Hemenway & Jude Hobbs

October 9, 10/ 16, 17/ 30, 31 Nov, 6, 7/ 13/ 20, 21

Two of the Northwest's leading permaculturists teach theory, design, and practice of ecological design via lecture, discussion, slide shows, design projects, and hands-on experience.

Times: 8:30-5:30 Cost: \$325-400 Location: TBA

Contact: Jude Hobbs 343-1160 hobbsj@efn.org

For more information visit:

cascadiapermaculture.com

TINY TOTS OPEN HOUSE

A non-profit, indoor playground co-operative for children aged 0-5 is holding a FREE OPEN HOUSE Wednesday, Thursday and Friday September 15, 16 & 17 from 9am to Noon and on Thursday the 16th there will also be an evening open house from 6:30pm to 8pm. Come check out the indoor playground, climbing structures, merry go round, balance beam, trampoline, slides, kitchen set, tricycles, scooters, play vehicles and much more. Areas set aside for babies to safely play, and for moms, dads or caregivers to relax. Snack room, bathrooms and water fountain accessible. 2200 Coburg Road (just south of Beltline) located inside of Our Saviour's Lutheran Church (no affiliation).

GROWERS OPEN ON TUESDAYS: *You can now shop at Growers on Tuesdays from 5 to 7 pm. Just as on Fridays, nothing will be pre-order*

This newsletter was 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.