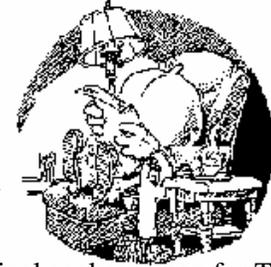




The Garbanzo Gazette

October 18, 2007



Growers Market's Weekly Newsletter, member, and principal spokesperson for Taxpayers for Sensible Downtown Development...

STRAWBOSS POSITIONS AVAILABLE

We are looking for a few people to help close the market on Thursday nights. The "shift" runs from 7-8:30ish and includes a variety of tasks from boxing up produce to sweeping the floor. As this is Growers, we are flexible. We do need volunteers every week but if you can make it every other week or only for a hour, that works. I have been a closer on and off for the last few years and this shift can be really fun...the More the Merrier! It's a great chance to be involved with your community and to help the Growers we love! If you have any questions and/or interested please contact Myriah @ 343-6008 or Nathan @ 302-3205. Thanks- Myriah

GROWERS ENTERS THE 21ST CENTURY

You can place your pre-order online!! Or, more accurately, you can email your pre-order to growers.market@gmail.com. Make sure you send it by 6:30 on Tuesday evening for inclusion in that week's produce order. Email it days in advance if you want, or whenever you think of it - just get it in our inbox by Tuesday evening and you are set! Peace. Taylor

UPCOMING MEETINGS

The next two Growers meetings (board meetings), will be on Monday, October 22, at 6:30 pm, and Monday, November 5th, at 6:30 pm. The co-op coordinators' meeting is set for Monday, November 5th, at 6:30 pm. If we are not at the round table upstairs in the Growers Market Building, look for us downstairs in the co-op, or elsewhere in the building.

CITIZENS FOR PUBLIC ACCOUNTABILITY DEBATE ON 20-134 TODAY

Thursday, Oct. 18, 7- 8:30 p.m.
EWEB Board Room, 500 E. 4th Av.

Greg McLaughlan, U of O sociology professor and Co-Chair of the Mayor's West Broadway Advisory Committee will debate Eugene City Councilor Bonny Bettman,

Should Eugene amend the Downtown Urban Renewal Plan to increase the spending limit by \$40 million and extend the ending date to 2030? Rob Handy will moderate and take questions from the audience. Here are some of the issues of concern to voters that are likely to be discussed:

- * Preserving fair competition and a level playing field for local businesses
- * Revitalizing downtown with currently available resources and without incurring massive, extended debt
- * Achieving a critical mass of people downtown by providing a diversity of housing
- * Reclaiming historically important assets
- * Developing the Aster and Sears' "pits"
- * Providing public open space

Learn more at:

<http://www.SensibleDowntownDevelopment.org>

HORSETAIL TONER

In the health and beauty aid area, I've brought in some horsetail toner I made this summer. Horsetail is an invasive, obnoxious "weed" that most people want to poison and/or kill. While I don't poison plants, I do like certain ones from certain areas to be removed, and to re-establish those areas with other varieties. In these cases, I pull the "weed" up and re-plant the area with what is wanted, or weed the unwanted plants from a bed that is establishing itself. So, this summer I "harvested" a whole lot of horsetail. Because I didn't want to waste something that is considered to have benefits, I looked into what could be done with it. What I found was this incredible tincture, made with apple cider vinegar. Used diluted, it makes a wonderful skin toner, which I now use all the time. I put it 1:10 in a spray bottle and spray it on my face and all over after showers. Also, I use it as a hair tonic in or after showering. When I started sharing it with my family and friends, I got varying responses as to what they did with it and how they liked to use it best. Some didn't dilute it at all - it seems the less you do, the more the tincture acts like a gel and makes hair dry sort of crispy. This is great for

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setting waves in hair. I guess it works similarly for curly hair - if you want to control it. While I don't know much about this (curls?), I encourage you to try some and give me feedback! Essential oils in the diluted or undiluted mixture make it smell all different ways, and I'm sure a whole host of additives could be tried for different dilution mixtures.
-Julie

ECO LOGICAL CULTURE CHANGE

Join us this Saturday, Oct 20- right here in river road!
11 AM to 3 PM a fascinating workshop on Eco Logical Culture Change. 212 Benjamin, Jan Spencer's Suburban Permaculture site in the River Road neighborhood sliding scale- \$0 to \$50, please rsvp if possible 686 6761 We will have a look at Global Capitalism and why it is not an ally for a peaceful world

Also, we will touch on human potential, eco humanism, social cohesion, home economics, "where does it come from", permaculture perspectives on culture change, suburban permaculture, block planning and much more.

There will be a slide show to illustrate a variety of real life culture change sites and projects in eugene and the northwest

finally, a tour of jan's suburban permaculture site- grass to garden, concrete removal, rain water catchment and distribution system, passive solar redesign, the very cool bungalow, water features/habitat, food hedge, extending the growing season, solar food drying, chickens and more more information

<http://www.suburbanpermaculture.org/workshops/oct13workshop.htm>

- jan

LAWSUITS ANNOUNCED AGAINST NATION'S BIGGEST ORGANIC DAIRY *Class Action Suits Seek Damages from Sale of Fraudulent Milk*

ST. LOUIS, MO / DENVER, CO – Acting on behalf of organic food consumers in 27 states, class action lawsuits are being filed in U.S. federal courts, in St. Louis and Denver, against the nation's largest organic dairy. The suits charge Aurora Dairy Corporation, based in Boulder, Colorado, with allegations of consumer fraud, negligence, and unjust enrichment concerning the sale of organic milk by the company. This past April, Aurora officials received a notice from the USDA detailing multiple and "willful" violations of federal organic law that were found by federal investigators. "It is unconscionable that the USDA allowed Aurora to continue, after making millions of dollars, in this 'ethics-based' industry, when they had concluded that Aurora willfully violated the law," Kastel added. "However, there is a higher authority in terms of organic integrity than the USDA—that's the organic

consumer. And they are about to make their voices heard through the courts."

GROWERS FINANCES

For the first six months of 2007, the co-op made \$5,305, after losing \$7,357 from January through June of 2006. In the first six months, total co-op sales were \$3,063 less than in 2006, but from April to June, sales were about the same as last year. The co-op generally has had more money in the checking account than in 2006. We only do an inventory at the end of the year, so we don't know how a possible change in the value of the goods we have in stock might be affecting the finances. We were able to transfer \$5,000 from the Growers Market Building bank account to our Calvert savings account, meaning that Growers has recovered a little from the financial crisis that happened when Cafe Navarro went out of business (Red Agave is the current restaurant tenant). --Milton Takei

THEFT AT GROWERS

A theft occurred while market was open Tuesday evening. During an incident in the market, Grace, our wonderfully dedicated longtime produce strawboss, had her purse stolen. Consequences of this unfortunate event include both the loss of money in her wallet and a need to re-key her car and the locks on her home. A donation jar will be in place near the register for contributions towards these expenses. If you would like to contribute and can't make it to market this week please contact me (Joni, 345-6808 or dawning@efn.org). This incident raises an issue of concern for the security of any volunteer who works a closing shift (or other quiet time) at market. Volunteers to help with closing are always needed and we all know the adage that there is safety in numbers! Talk to a coordinator about volunteering or just come down to market around closing time and lend a hand.

SUSTAINABILITY IN SMALL BUSINESS

Announcing October 30, 2007 4-7 PM Sustainability in Small Business Getting the Process Started A lecture by Natalie Reitman-White Sustainability Food Systems Project Manager University of Oregon to be held at Room 213 Lane Community College Business Development Center 1445 Willamette Street.

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 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. growers@lists.opn.org To subscribe via email, send a message to growers-join@lists.opn.org Growers Market: 687-1145

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