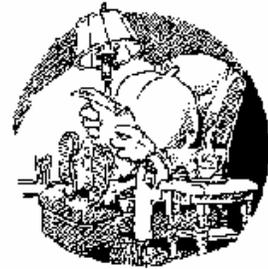


The Garbanzo Gazette

October 7, 2010



Growers Market's Weekly Newsletter

GROWERS MARKET NEWS

Help Wanted

Orientation every other Tues, 5:30-6pm. Taylor, 683-8250 or Eileen, 686-8238

Meetings

Growers Board: Tues, November 16, at 6:30 pm
(usually at the round table upstairs, otherwise downstairs)
Coordinators: Mon, Oct 18 at 7 pm at 176 N. Grand

Website: <http://GrowersMarket.net>

KIDS AREA FLOOR

The kid's area in the co-op was refinished on Tuesday night and needs 48 hours to dry, so that area will unfortunately be off-limits on Thursday. If we're happy with how things turn out in that area, then it's on to refinishing the whole co-op floor! Thanks to all who have put time and energy into this project! - Doug

FASCINATING FACTS FROM SUE

Thanks to beth and richard for coming in tuesday, they were in the neighborhood and decided to stop in to see if help was needed. it was and much appreciated. you, too, can help simply give me a call (688-6679) by monday late afternoon to schedule a shift or call growers (687-1145) tues twixt 9:15 and 10 a.m. the job is mostly pricing and stocking so an eye for detail and a sense of humor help. coconut sugar will be in next week and regionally grown blue cornmeal arrives in a couple weeks. chia seed is in. unfi did not send us an october special book despite my ordering it for six weeks and now they are out of them. sigh. i do know that nature's path eco pack cereals are 15% off. the local pumpkin seed will be back in late november, otherwise they are from china. suppliers are out of domestic og sunflower seed they are coming from.....yep, china. domestic should be back in a few weeks. the floor project has started. the kid's space is first so you can see the result. i know it is a big job, if you would like to help talk with nathan. that's all for now, sue

LOOKING FOR A FUN AND REWARDING STRAWBOSS JOB?

**6:30 Closer on Tuesday, or
Orientation Position Open – Every Other Tuesday -
5:30-6:00PM**

Orientation and Closing are great ways to meet new members and to share your knowledge and enthusiasm for Growers! If you are interested in these positions please contact Taylor (Tuesday coordinator) 683-8250 or Eileen (current Tuesday orienteer) 686-8238.

RECIPE FOR DANDILION JAM

Is anything more memorable than a little one picking a first dandelion and offering it to you? However, to do this recipe, you'd have to have a Really Motivated babe:

Dandelion Flower Jam - about 10 pints

350 full-blossomed organic dandelion heads

1 1/2 litres pure water

Juice of 2 organic lemons

Juice of 2 organic sweet oranges

Organic sugar, amount to be determined during cooking

Wash the dandelion heads very carefully, drain, and spread to dry for 24 hours. Into a heavy-bottom soup pot (steel works find), put the water and flavor it with the fruit juices, add the dandelion heads, and bring it all to a boil. When at full boil, leave to cool, then filter out the juice, weigh it, and add an equal amount of sugar to this. Cook down over medium low--to low--heat for 45 minutes or so, until the entire mass has the consistency of liquid honey. Pour into sterile jars and seal. Enjoy as you would any other jam--can be strained, if you like, for tea or other drinks. Can be frozen but this compromises the consistency a little.

Planet is looking for a ride to the Bay Area Oct 7 or 8th. Will share expenses and be dropped off where convenient. Call 541-461-2695 Blessing Planet.

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 9:00 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 To subscribe via email, send a message to growers-join@lists.opn.org Growers Market: 541-687-1145

Pre Order Produce by E-Mail

Send an e-mail to growers.market@gmail.com by Tuesday evening @ 6:30pm to preorder produce for that week.