

The Goods, The Bads, & The Ugly

Suppliers/Prices...

Dried pineapple should be back by the end of the March! Artichoke hearts are in short supply, I hope to find another brand by April. Bulk udon and soba are no more, we'll have packaged soon. Bavarian bread is no longer available, I'm not certain there is an alternative. Azure has non-organic frozen raspberry pieces for \$3 a pound, the organic whole raspberries are 3 times the price and fragile so I'm ordering the pieces for now. In better news organic frozen cranberries are finally back! We may have organic bulk sauerkraut in April, a couple companies dropped sauerkraut, so our options are limited. There will be more kombucha flavors coming soon, thanks for the feedback. Weirdly, several potato and other chips, are not available, could be new packaging or pricing issues. The global economy is tricky like that.

We will have new honey dispensers in April, yippie.

Please note there will be some re-organizing of the freezers to make stocking and finding items a little easier.

We are trying to get items on the wish list, some are simply unavailable, some have been out of stock for months. We did get cashew butter and boxed vegetable broth; other items will appear as they become available. -Sue

Help Wanted

Thursday

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

Friday

Cashiers
12-2p* & 2-4p*
Coordinator
2p - 4p*
Orienter
4:30-5:00*

Closer
7p-?*

*Every other week



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The Garbanzo Gazette

Cooperative food buying since 1971

Meet Our Building Manager

My name is Sam Mitchell, and I am taking over for Edward Winter as Growers Market's building manager. What big shoes to fill, and I thank everyone who has helped me with learning the ropes so far! I have lived in Eugene since 2014, and it very quickly became one of my favorite places, and my home for the last 12 years. I have two daughters, Londyn (6) and Marah (2), who like to keep me busy, and love coming to Growers with me as my mini assistants.



Sam's kids Londyn & Marah

This opportunity is very important to me, as the last few years of my life have been full of large transitions and change, which



Growers' new building manager Sam Mitchell.

includes a new motivation to build, grow, and add to the community around me. Growers does that every day, in the buying club, as well as upstairs with the organizations that use the space. I could not be more grateful to join this family, and here is to many more years to come. -Sam

Do you have ideas or concerns with any part of the Grower's building. Please reach out to Sam and let's see if we can fix this place up together!

sjmitch33@proton.me



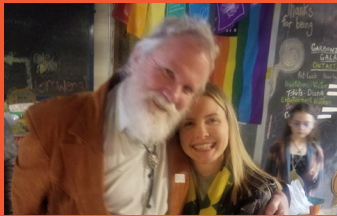
Donate Your Office Supplies

If you have an extra calculator you could donate, please do! Right now we have one fully function calculator. We'll start re-labeling many of the bulk jars soon, this takes a good bit of 2" clear packing tape so if you have a roll you can donate, thank you! Sue has been bringing in envelopes, index cards, and masking tape for years, maybe it's time we all contribute to the Grower's office.



We Need More of Your Help Growers

We need more of your help! Our dedicated group of volunteers has gotten smaller. We need cashiers, closers and soon may need a dry goods stocker with a flexible schedule, information updates will be on the chalkboard. The more of us who regularly volunteer the better Growers will be for everyone. It is exciting to see new faces here every week, the tabling effort is helping let the community know about Growers!



Let's Bring Back Work Parties

In the 'before time' we would have work parties every several months or so. We'd do deep cleaning, some reorganizing and other things that are not easily done when we're open. I'm thinking we should have a work party soon, when there is information about this it will be on the chalkboard. -Sue

Want to Help Fruit Booth?

The Fruit Booth at the Oregon Country Fair is a fund raiser for Growers Market.

Our day pass workers are scheduled for a fun 2 hour shift where they perform a variety of jobs including: serving fruit to customers, bagging fruit and nuts, restocking fruit out front,

and sampling food around Community Village to bring in customers. The booth subsidizes part of the cost of the worker day pass and they cost each worker \$20. This pass allows you to come in hours before the general public and I highly recommend seeing the Fair while it is fresh and melow before the crowds arrive.



Email your interest in working to fruitboothdaypasses@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.

Dry Goods Transition Update

Rachel Thiesmeyer and Sue will begin the transitioning in April. While Rachel knows quite a lot about the duties, there are oh so many details I still need to share with her, we will do our best to cover it all and have Rachel ready in June. I am looking forward to this change and filled with gratitude for Rachel.

We have a great group of people involved in dry goods, my thanks to Rachel, Ginger, Nick, Rebecca, Kirk, the herb team, Elise.

I'll still be coming in on Thursdays so you can continue to ask me questions, give feedback and all that.

My first time to Growers was April 9th, 1987, the following Tuesday I was taking the pre-orders over the phone. What a long, fun trip this continues to be. -Sue