Committee Corner

The Board met last Wednesday. They heard many committee, task force and team reports. As a result of some Standards Committee work, the Board has set up an Alcohol Sales Policy Task Force to explore whether Market members support the concept of sales of bottled beer, wine and spirits, and if so what legal requirements and costs to the Market would be. If you are interested in serving on this Task Force, contact Willa Bauman, willabauman@gmail.com. They also approved a yearly work plan.

Meetings this week are the Holiday Market Committee, talking about Opening Weekend promotions on Wednesday at 4, and the Street Team, continuing work on the Guidebook on Friday at noon. Please feel free to attend, committees and groups are always happy to have new faces and helpful hands on deck.

If you are interested in details of what goes on at the Board and Committees, Board minutes are posted (after approved) on the eugenesaturdaymarket.org website, under the “For Market Members” menu, “Board Minutes & Candidate Statements.”

Parking Tips

If you don’t have a reserve space, please park away from the park-side spaces while waiting for your booth so that those spaces can be actively used by members who are loading and unloading.

If your space is curb-side, keep your chairs and other possessions out of the parking spaces. It is important that customers be able to use parking spaces during the Market day so they can be happy and want to spend money at the Market.

Important Fountain News

The City is now leaving the fountain on at its lowest setting on Saturdays just to keep the water circulating. The water will just be trickling to the lower basin. City staff is required to keep the fountain running 7 days per week to maintain the cleanliness of it and to keep the brand new LED lights installed functioning properly. The fountain will not be bubbling or spraying, it will be quiet and contained. If you set up around the fountain, you are required to keep the legs of your tent out of the fountain’s lower bowl (and everything out of the fountain). If you have any questions or concerns regarding the fountain, please talk to Kimberly.

Change to Outside Visa Sales

Over the winter, the Board elected to stop the practice of running member visa transactions for sales made at other fairs and festivals, with the exception of the Oregon Country Fair. This was based on a recommendation of the Budget Committee, considering the expense of running these transactions and the relative easy access to credit card services for individual members. OCF transactions will be charged a 6% handling fee, as before.

Weights Available

Here’s your reminder that booth weights are required for pop-up booths and strongly recommended for metal pole and wooden frame booths.

There are canvas booth weight bags available at the Info Booth at the excellent price of $10 each. They are not filled, you’ll have to do that yourself, it can be done for $5 or less at Lane Forest Products, we hear.

Please help keep yourself, your stuff, your neighbors and their stuff, and your customers safe by weighting your booth!
Unclassifieds continued

...small business person out with low cost materi-
als as well as get some money back on my ma-
terials investment. Also liquidating my 14 year old plant and mushroom dyed silk scarf busi-
ness. Hand dyed silk scarf inventory (selling very wholesale), wool yarns (plant/mushroom dyed wool and wool/mohair blend), as well as special-
ty yarns like Noro, Lambs pride and many oth-
er wool and wool/mohair blend), as well as special-
old plant and mushroom dyed silk scarf busi-
ness as well as get some money back on my ma-
...small business person out with low cost materi-
als. All donations are tax deductible.

make a deal! Best way to reach me is through

Handyman, carpenter, gardener seeks work. Ambriel highly recommends this unusually hard

Steel pole booth for sale, 2 booths in one, 8x8 & 6x8. Slanted roof. 2 tall steel frame director
chairs. 2 4x2 tables. 1 6x3 side table. $250. 503-
573-9939. Tarp not included. (4/1)

Interested in getting your hands into Porcelain
clay? My name is Katie Swenson and I teach
hand building with porcelain at Clay Space. Come see me at market at booth 329 or check
out the site www.clayspaceonline.com or stop in
at 2nd & Pic. The sessions are 8 weeks on Mon-
adays afternoons. (4/1)

Seeking a seasoned artisan crafter to share a
booth with. I sell forest forged jewelry and am
looking for someone who’s style and feel is simi-
lar. Am interested to start sharing the first Sat-
urday in May. Would love to share photos and
potentially meet to see if we’re a good fit! Jessica,
nectarfage@protonmail.com (4/1)

Seeking A Long Term Live/Work Volunteer
Situation on An Organic Farm/Community in
the Willamette Valley OR A Trade/Barter For A
Place to Live in the Eugene Area. I am a mature
woman, healthy, fit who has experience and skills
with organic farming, some natural building,
animal care taking, gardening and knowledge of
herbs. I am responsible, respectful and consid-
erate. I don’t smoke. Life without action is life
without living. It is dedicated, committed all-or-
thing hard work that allows us to achieve our
greatest dreams. References. Thanks for taking
the time to read this. Email: bikewoodstock@gmail.com Blessings (4/1)

Renaissance Pizza will be adding a new offering
to their pizza line-up, their Cashew Vegan Pizza!
Organic baby spinach is layered with their vegan
tomato pizza sauce, organic cashew/roasted red
pepper and garlic sauce, and organic cashew/gar-
lie/and nutritional yeast crumb! In addition to
everything of this goodness, they’ll be serving their April special, the 4 Cheese-Trim and three Cheese-Pizza,
with Italian Sausage and shaved Asagio, Romano and Parmesan cheeses! (4/1)

Rita’s Burritos April special is a Mexi-
Can Queso-Melt, fea-
turing fresh organic
spinach, roasted red
peppers, black ol-
ives, roasted garlic,
sundried tomatoes,
feta and mozzarella
cheese, served on a	
between two tor-
illitas. Served with
greek yogurt dip,
chips and salsa. (4/1)

Chris Clark (space
(4/1)

Ritta’s Burritos

Renaissance Pizza

April special is a
Mexican Queso-Melt, fea-
turing fresh organic
spinach, roasted red
peppers, black ol-
ives, roasted garlic,
sundried tomatoes,
feta and mozzarella
cheese, served on a
tortilla between two tort-
illitas. Served with
greek yogurt dip,
chips and salsa. (4/1)

Chris Clark (space

standard (4/1)

Your check
will
will
will