



Down To Earth FALL 2004 NEWSLETTER

Store Locations:

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2498 Willamette • Eugene, OR 97405 • 541.349.0556
www.home2garden.com

Practical Goods For Natural Living



Community Partnerships

Giving Back To the Community

At the end of last year and continuing through this year, Down to Earth and several community organizations have put their energy together to present a variety of community partnership events. On each of these designated days Down to Earth has **donated 5% of our sales** from both stores to organizations such as *NCAP* (Northwest Coalition for Alternatives to Pesticides), the *Food for Lane County Gardens Program*, the *White Bird Clinic*, the *School Garden Project*, and *BRING Recycling*. In turn, each of these organizations have staffed an information table at our store in order to reach out and educate you, our customers, about the kinds of things that they do for our community.

This Holiday season Down To Earth has plans to sponsor three more community partnership events. The three organizations who will each receive a **5% donation** of our sales from both stores are: *Meals on Wheels – The Senior Meals Program*, *Womenspace*, and *First Place Family Center*. Each of these organizations will have someone present at the Olive St. store to answer questions on their chosen community partnership day. Please see the Holiday Events Calendar for the dates of these events.



Holiday Recipes

Apple Stuffing

Source: www.marthastewart.com

Serves 8

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|---|---|
| 8 cups country bread, cubed | 4 Macintosh apples, peeled & thinly sliced |
| 4 tablespoons butter, plus more for baking dish | 1 tablespoon chopped fresh rosemary (or 1 teaspoon dried) |
| Coarse salt and ground pepper | 2 cups vegetable broth |
| 2 leeks (white and pale green parts), thinly sliced into half-moons | 1 large egg |

1. Preheat oven to 350°. Toss bread with 3 tablespoons melted butter; season with salt and pepper. Spread on a rimmed baking sheet; toast, rotating halfway through, until browned, 20 to 25 minutes.
2. Heat remaining tablespoon butter in a 12-inch skillet over medium heat. Add leeks; cook, stirring frequently, until translucent, about 5 minutes. Add apples; cook, turning occasionally, until tender, about 5 minutes.
3. In a large bowl, combine bread, leek mixture, rosemary, and broth; season with salt and pepper. Add egg; stir until thoroughly combined. Transfer to a buttered 1 1/2-quart shallow baking dish.
4. Bake until golden on top and crisp around edges, 40 to 45 minutes.

Gift Guide

Looking for a gift? Discouraged by crowded, crazy malls? At Down To Earth we pride ourselves on providing practical products that are kind to our environment, health and senses, as well as a unique, calming shopping experience. The following is a list of our 2004 Holiday gift suggestions:

- ★ Aromatherapy Soaps & Candles
- ★ Bucky™ Travel Pillows
- ★ Good Directions™ Weather Vanes
- ★ Omega™ & Champion™ Juicers
- ★ Fagor™ & Kuhn Rikon™ Pressure Cookers
- ★ Garden Gloves, Boots & Tools
- ★ Eco-Friendly T-shirts
- ★ Wind Chimes
- ★ Lodge™ Cast Iron
- ★ Fiesta™ Dinnerware
- ★ Recycled Glass Tableware
- ★ Porcelain Night Lights
- ★ Birdfeeders
- ★ Wool Hats, Gloves, Scarves, & Sweaters
- ★ Japanese Ceramic Dishes
- ★ Coffee & Tea Accessories
- ★ Gift Certificates

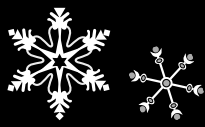


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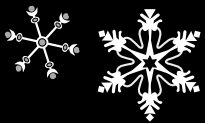


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Holiday Events Calendar 2004



Date	Event	Location	Time
Fri. 11/12/04	Holiday Open House: 10% off storewide sale, plus a 20% coupon. First choice/best selection on our new home, garden, and gift products. Wine and hors d' oeuvres served.	Olive St. Store	6pm-9pm
Sat. 11/13/04	Holiday Preview Sale: 10% off storewide sale. Best selection on our new home, garden, and gift products. Refreshments served.	Both Stores	10am-6pm
Sat. 11/27/04	Seminar: The 5 Steps to Successful Wild Bird Feeding by Briana Coburn of <i>Animal Supply Company</i> . Door prizes, raffle, free sample giveaways.	Olive St. Store	12pm-2pm
Sun. 11/28/04	Community Partnership: Donate 5% to <i>Meals on Wheels —The Senior Meals Program</i> . Information display and/or Representatives present (<i>Olive St. Store Only</i>).	Both Stores	10am-5pm
Sun. 12/05/04	Community Partnership: Donate 5% to <i>Womenspace</i> —domestic violence intervention. Information display and/or Representatives present (<i>Olive St. Store Only</i>).	Both Stores	10am-5pm
Sun. 12/12/04	Community Partnership: Donate 5% of all sales to <i>First Place Family Center</i> —serving homeless & low income families with children. Information display and/or Representatives present (<i>Olive St. Store Only</i>).	Both Stores	10am-6pm
Sat. 12/18/04	Customer Appreciation Event: music & refreshments served.	Both Stores	10am-6pm

Live Holiday Trees



Celebrating the season with a living tree is a great way to start a holiday tradition and do something good for the planet. Planting a tree for the future is fun, rewarding and great learning experience for children.

Year after year you can decorate your tree for the season; birds especially appreciate a holiday tree filled with popcorn, suet, and bird-seed ornaments. Whether you plant your tree in the backyard or in

the woods, you will be giving the earth a wonderful holiday present.

Starting November 8th, Down To Earth will have a variety of living holiday trees. All of our holiday trees range from 3 ft.–7 ft. tall and are hand picked from local tree farms. We will be carrying the following varieties of trees: Douglas Fir, Fraser Fir, Norman Fir, and Balsam Fir.

Our New Fertilizer Packaging Is On The Way!

Our new artwork is as colorful and diverse as the line of fertilizers it represents. Starting late 2004 through early 2005, be on the look out for Down To Earth's new fertilizer packaging.

Not only is our new package more attractive, but it's also environmentally friendly. Since 1997 Down to Earth has packaged our fertilizer with 100% recycled boxes. The boxes are unbleached and printed with soy based inks. The box is so completely recyclable it can even be composted!

