



A smoother checkout is on the way!

Starting 9/17 in Santa Rosa & 9/29 in Sebastopol

We are upgrading our checkout at both stores to serve you better. This means, our regular sales are on pause while we upgrade our checkout system. Thank you for your patience. Sales will be back in November.

We look forward to seeing you soon!





WEDNESDAYS
OCTOBER

8TH IN SEBASTOPOL
12:15 PM - 2:45 PM

15TH IN SANTA ROSA
1:00 PM - 3:30 PM

KATRINA'S
WINTER BALM
DEMOS

fall/winter skin support & protection



SATURDAY
OCTOBER 11TH
10 AM - 3 PM

CLOTHING SWAP



SUNDAYS
5 PM

OPEN MIC NIGHT



TUESDAYS
5:30 PM

STITCH & B*TCH



WEDNESDAYS
& SUNDAYS
ALL DAY

SENIOR DISCOUNT



FRIDAYS
6 PM

KARAOKE NIGHT





Sebastopol Community Market **CLOTHING SWAP**



Saturday October 11
10am-3pm

Clear out your closet and give your clothes a second life, or just come shop. This special swap is Halloween themed, so bring gently used costumes along with everyday clothing.

CLOTHING DROP-OFFS CLOSE AT 1:30 PM



Sponsored By



Repair Station

FREE
on-site repairs

Darning
Buttons
Patches
Small fixes

During the event

6762 Sebastopol Ave. Sebastopol

Burbank Heights Market Day



Every Friday morning for the past 17 years, the community room at Burbank Heights and Orchards Senior Housing has transformed into "Market Day," a warm and welcoming space filled with fresh produce, friendly faces, and connection.

Market Day serves around 200 residents, many of whom do not drive and would otherwise struggle to access affordable, wholesome food. The produce is sold at wholesale prices, and the market is run almost entirely by resident volunteers. For many, it is more than groceries, it is a weekly gathering that keeps neighbors connected and cared for.

Earlier this summer, Market Day lost its longtime sponsor, putting the program's future in jeopardy. Resident volunteers and local supporters have stepped in to keep it going, but funding is still needed to cover weekly costs like produce, supplies, and basic expenses.

This month, your spare change can help sustain a vital resource that feeds both body and spirit. You can round up or make a direct donation at the register.

Other ways to donate:

Make checks payable to Burbank Heights and Orchards Senior Produce Market. You can:

- Mail your check to: Burbank Heights and Orchards Senior Produce Market c/o Judy Morgan 7777 Bodega Avenue, #A1 Sebastopol, CA 95472
- Deliver your check to: Sebastopol Branch of Redwood Credit Union

For questions or to get involved, email Judith Morgan at jem1943@icloud.com.



COMMUNITY MARKET WORKER EMERGENCY FUND

Support Community Market workers when life gets tough



Community Market is a worker-run store. The people who check you out, stock the shelves, prep your food, and help you find what you need are also the people who help shape how this place runs. We care about each other, and we care about our community.

The Worker Emergency Fund was created so we can support each other when life throws something serious our way. That might be a medical emergency, housing instability, legal expenses, caring for a family member, or any situation where a worker is in crisis and needs real support.

In the past, this fund has helped cover medical bills, supported workers who couldn't work due to illness, helped with car repairs and new tires so people could safely get to work, and provided assistance with housing deposits to help secure safe, stable housing. Every dollar donated goes directly to workers who are facing real-life emergencies with limited options.

This fund is not for business expenses. It exists solely to take care of the people who make this place what it is.

As we celebrate 50 years of Community Market, we're reminded that this store has always been built by workers and sustained by the people who shop here. If you're able to give, please consider contributing to the Worker Emergency Fund. Your donation helps take care of the people who take care of you.



**SCAN TO DONATE VIA VENMO:
@REDCLOVER1899
OR ASK YOUR CASHIER ABOUT
DONATING TODAY**

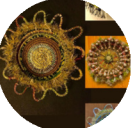
THANK YOU FOR BEING PART OF THIS COMMUNITY.



OCTOBER 2025 EVENTS

learn more & register for classes at
sebarts.org/monthly-calendar



After School: Ceramics Mixed Media - Wild Weave Creatures & Feathered Friends Thursday, October 2 3:30 pm - 5:30 pm		Fabric-Wrapped Coil Baskets Saturday, October 18 & 19 1:00 PM - 5:00 PM	
Capturing the Holidays with Your iPhone Sunday, October 5 12:00 PM - 4:00 PM		After School: 3-D Watercolors- Tunnel Book & Accordion Landscapes Tuesday, October 21 4:00 PM - 6:00 PM	
Basic Still Life Acrylic Painting: One Light Source Method Monday, October 6 10:00 AM - 12:30 PM		Writers' Salon: Oct Session Thursday, October 23 3:00 PM - 5:30 PM	
After School: 3-D Watercolors- Paper Animals & Mobiles Tuesday, October 7 4:00 PM - 6:00 PM		After School: Ceramics Mixed Media - Three-Legged Pots Thursday, October 30 3:30 PM - 5:30 PM	
ART SHARE- Show & Tell: Anatomy & Beyond Wednesday, October 8 3:00 PM - 5:30 PM		WEEKLY EVENTS  Hand-building Wednesdays October 8 - 22 Starts: Wednesday 10/08 1:30 PM - 4:00 PM  Watercolor Wednesdays October 15 - 29 Starts: Wednesday 10/15 10:00 AM - 12:00 PM	
Intro to Wheel Throwing Friday, October 10 5:00 PM - 7:30 PM			
Colored Pencil with Nina Antze Tuesday, October 14 10:00 AM - 1:00 PM			
Poetic Medicine: Sept Session Tuesday, October 14 4:00 PM - 5:30 PM			
After School: Ceramics Mixed Media - Mythical Mask Makers Thursday, October 16 3:30 PM - 5:30 PM			
Beginning & Beyond Pottery with Randy Snyder Thursday, October 16 6:30 PM - 9:00 PM			



Brown Butter Pumpkin Risotto

Original Author *Simply Vegan Blog*



serves 2

INGREDIENTS

Fried Sage Leaves

- ¼ cup olive oil
- ¼ cup fresh sage leaves

Risotto

- 1½ cups canned pure pumpkin purée
- 2 Tbsp bullion powder or paste of choice
- 2 cloves of garlic, finely chopped
- 2 bay leaves
- ⅓ cup butter
- 1 large onion, diced
- ¼ cup chopped fresh sage
- 1⅓ cups Arborio rice
- 1 pinch each salt and pepper
- ½ cup dry white wine
- 2 Tbsp grated Parmesan cheese
- 1 pinch ground nutmeg
- ⅓ cup shaved Parmesan cheese

DIRECTIONS

Fried Sage

1. Place all the ingredients in a pot, except the nutritional yeast and the lemon juice.
2. Heat oil in small skillet set over medium heat.
3. Add half of the sage leaves; cook for 3 to 5 minutes or until crisp.
4. Transfer to paper towel-lined plate to drain; set aside. (Reserve sage oil for another use).

Directions for Risotto

1. Combine 5 cups water, pumpkin, garlic base and bay leaves in saucepan set over medium-high heat; bring to boil. Reduce heat to low and keep hot.
2. Heat butter in high-sided skillet set over medium-high heat, swirling pan for 1 to 2 minutes or until butter stops foaming and turns light brown color.
3. Reduce heat to medium-low; cook onion and chopped sage, stirring, for 3 to 5 minutes or until softened. Stir in rice, salt and pepper until well coated. Add wine; cook, stirring, for 2 to 3 minutes or until absorbed.
4. Ladle in 1 1/2 cups pumpkin broth; cook, stirring constantly, until absorbed. Continue to add broth, stirring in 1 cup at a time, until all of the broth is absorbed and rice is creamy and tender, about 25 minutes.
5. Stir in grated Parmesan and nutmeg. Garnish with shaved Parmesan and sage leaves.
6. Tip: For even creamier risotto, add a splash of heavy cream at the very end before serving.



IN LOVING MEMORY OF

JEFFREY EDELHEIT

From the moment we opened our Sebastopol store, Jeffrey was here, showing up day after day with kindness in his eyes, a warm smile, and words of encouragement for anyone who needed them.

Jeffrey was more than a customer. He was family. He believed in us from the start, championed our mission, and celebrated our successes as if they were his own. He had a rare gift for making people feel seen, heard, and cared for. Conversations with him could be light and full of laughter one moment, and deeply moving the next. He gave his love and attention freely, and our store, our community, is better for it.

Beyond Community Market, Jeffrey touched countless lives. He co-founded the Energy Wave Center, offered his gifts as a sound healer, and supported projects all over Sebastopol that brought people together and made this place stronger. His impact will be felt for years to come.

We will miss you deeply, Jeffrey. Thank you for every smile, every conversation, every bit of love and light you gave to us. Our hearts are with your family, and with the entire community who loved you.

