

NEARLY NORMAL'S *gonzo cuisine*

**Vegetarian Restaurant
Serving 'Gonzo Cuisine'**

&

**Supplier to the Co-op of
4 Delicious Products**

Through the years the emphasis in Nearly Normal's cooking has been using fresh ingredients (organic when available), inventing original recipes (born from creative chaos!), and including thoughtfulness in preparation and presentation of food. All these elements produce what they call "GONZO CUISINE." They are ever mindful, as well, of maintaining a cooperative work environment (even the cooks do dishes!), a unique style, (they have character(s)!) and a "growth through challenge" attitude. All of this makes them "NEARLY NORMAL."

BUSINESS FACTS:

Established:

1979



Location:

109 NW 15th St.,
Corvallis

Owners:

Barb Eveland

John Eveland

Todd Eveland

Deb & Tom O'Conner

Marcia Babel



*Distance from
Co-op Stores:*

North: 2.48 miles

South: 1.36 miles



Employees:

Approx. 23 part time,
2 full time



Restaurant hours:

Winter (Oct-Mar):

Mon-Wed 8am-8pm

Thur-Fri 8am-9pm

Saturday 9am-9pm

Sunday Closed



Defenition of "Gonzo":

/gon'zoh/ adj. [from Hunter
S. Thompson] With total
commitment, total
concentration, and a mad
sort of panache.



Summer (Apr-Sept):

Mon-Fri 8am-9pm

Saturday 9am-9pm

Sunday Closed

Nearly Normals Products at the Co-op

Tamari-Ginger



Vinaigrette (in cooler)

Canola oil, cider vinegar, onions, wheat-free tamari, lemon juice, carrots, tahini, celery, ginger and spices.

Sunburger



(in freezer)
Sunflower seeds, carrots, celery, onions, parsley, wheat-free tamari, garlic, spices and salt.

Pancake Mix



Organic whole wheat flour, organic bran, leavening and spices.

Savory Tofu Spice Mix



Nutritional yeast, garlic, herbs, spices and salt.



Nearly Normals also sells their products to Squirell's Tavern in Corvallis, Calapooia Brewery in Albany and Oceania Co-op in Newport.

