

## **Hoquiam Farmers Market News With The BEST Autumn Soup Recipe**

### **Local News**

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Posted on : November 12, 2009 at 5:49 am

Thanksgiving is fast approaching, and your Farmers Market wants to help make this the easiest least stressful holiday dinner ever. I still shudder when I think about my worst Thanksgiving. I had a houseful of week-long guests and the septic tank failed. Then the refrigerator gave an odd gurgle and died. It was pouring rain. The company wouldn't leave, and I wanted to go to a motel with a flushing toilet.

Let's not let this scenario happen to you. Think happy thoughts and make your list.

I decided this week to concentrate on a very important part of the meal; the wine. Donning my storm gear, I made a trip to Westport Winery, ready to be educated about the best wine suitable for serving with turkey. Kim didn't hesitate when I explained my mission. She whipped out a bottle of their Bog Berry Blush, a blend of Cranberry & Gewurztraminer. I didn't want to insult her by refusing to sample this nectar, so I did. Ambrosia. She had to hide the bottle, I was driving after all.

Serve this to your guests and it won't matter if the turkey gets burnt or the pumpkin pie is rubbery. They'll just beam at you and thank you for the wonderful meal.

However, you can take the worry out of your meal by stopping by the market. Nancy has her order list ready, and you can request pies, pumpkin logs, rolls, bread, cookies- all the dessert goodies will be baked for you! Just take the wrapping off, slice & serve, accept the compliments and they'll never know that you didn't slave away in the kitchen. We won't tell- secrets are safe with us.

While at the Market, be sure to pick up your potatoes! We now have both 10 lb. bags plus 3 sizes of by-the-pound Lubbe Farms Yellow Finn Potatoes. I love these potatoes. They transform from everyday goodness to being fit for a royalty if you add some cream cheese & hot broth.

Cranberry relish is best if made ahead, and if you make a double batch you'll have plenty for spooning into your morning oatmeal. Even the most recalcitrant oatmeal hating kid will have a change of heart when the relish is added in! My favorite recipe is so simple; 2 large green apples, 1 whole orange, 2 cups of cranberries, 1 cup sugar, ½ cup pecans. Throw the orange into the food processor first, then add the other ingredients. It's so yummy, and extremely healthy.

Save yourself time, trouble and money by shopping for all your Thanksgiving needs here in Grays Harbor. You'll avoid the aggravation of dealing with Big City traffic. Is there really anything that you can't buy locally that isn't better, fresher, and even cheaper? Whatever the latest widgeit is at the mega-store can't be worth your peace of mind. If you want to know where to find something, just call us. 538-9747. Between all of us, we know where the best of the best can be found.

Each year I think to myself; Barbara, be sure to make time for writing Christmas cards. Then I

imagine myself sitting quietly, soft music playing, the quill pen scratching against the vellum as I send loving messages to far off friends. What a delusion! You'd think I'd learn, once December arrives, I'll be lucky to dash off an email. But it's only mid-November, and we have Thanksgiving cards made by Ellen Pickell. These are the best- Ellen is a whiz with her camera, and I love the card showing a flock of turkeys. She also has stunning Christmas cards, all of which are available singly or in boxes. Local scenes, local artist!

The Farmers Market is buzzing in preparation. We're busy so that you can be more relaxed! Stop by to see the newest goodies. We now have fresh salsa in the cooler, from Gringo Joe!

Barbara Bennett Parsons, proud manager of The Market, located at 1958 Riverside in Hoquiam. Ph. 538-9747 Deidra's Deli loves to take your lunch order! Deli is open Mon-Fri, and now serves soup, roll & dessert on Sat. & Sun. for only 5 bucks!

I can't resist sharing this recipe, it's fabulous!

#### The BEST Autumn Soup ever

2 cans black beans, dried & rinsed  
1 can (14.5) diced tomatoes  
1 can (16 oz) Pumpkin puree  
1.2 caup chopped red onion  
2 garlic cloves, minced  
4 Tbsp. Olive oil  
4 cups broth, vegie or chicken  
1 Tbsp ground Cumin  
1 tsp each; sea salt, cinnamon, & allspice  
1/2 tsp. Ground Pepper  
3 Tbsp. Balsamic Vinegar

Saute onion, garlic & seasonings in oil, cook until onions carmelize (yummy!)  
Meanwhile, puree the beans & tomatoes with 2 cups of broth.  
Add puree mix plus pumpkin & everything else but the balsamic vinegar to the saute pot.  
Simmer until thick, about 40-45 minutes.  
Right before serving stir in the balsamic vinegar