Hoquiam Farmers Market News - Lutefisk Edition?

Local News

Posted by: Anonymous

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Ah, December! The hustle, the bustle, the wonderful music, and the food. Always, the food! Sure, you remember your most favorite Christmas gift ever (mine was a bicycle), but aren’t the deepest memories connected with food? Some special treat that only appeared at Christmas? My mom would buy the best dates & pecans she could find, stuff the date with a pecan half, roll in powdered sugar, and ship them off to her father in Kansas. A labor of love, a once a year delight, a tangible way of sending part of herself.

Nancy is making Krumkake today. If you’ve lived on the harbor for a long time, I hardly need say anything more. Krumkake. It looks a beautiful as it tastes, and only someone filled with love will take the time and trouble to make it. And I’m not even Scandinavian! Good food transcends all boundaries. With one glaring exception Scandinavian cooking is unbelievably fine. And what, you may ask, is that single exception? Easy. Lutefisk. Honestly, why would anyone ever think that a fish soaked for months in lye was a good idea?! I tried to give some to a ferrel starving cat once, and even he knew better than to let his tongue touch it. Sorry, dear friends- I just wasn’t born with that gene.

But, back to the good stuff. One of the easiest and best Scandinavian recipes is for Kringla, or Danish Puff. It tastes like something you slaved all day making, but in reality it is quick & easy. So yummy!
First layer; ½ cup butter, 1 cup flour, & 2 Tblp. Water. Mix together like a pie crust, divide in half, and pat onto cookie sheet in strips (12' X 3") Second layer- the fun part!;
melt 1 cube of butter in a saucepan with 1 cup of water. Remove from heat & add 1 tsp. Almond extract. Beat in (with wooden spoon) 1 cup of flour, stirring quickly to avoid lumps. Then add 3 eggs, one at a time, and beat the heck out of the batter until it’s smooth & shiny. Spoon ½ over each pastry strip and bake at 350 for about 60 minutes. Drizzle some powdered sugar icing on top and prepare to be named Top Chef, Master of Pastry, World’s Favorite Cook, and so on.

Christmas cards remain a traditional way to briefly touch a friends life with a greeting. Even if you can’t possibly do more than scribble your name, it tells them that they are important to you. It says that you remember them with love. It says that the need to stay connected is more important than anything else, because it’s Christmas. We have great cards at The Market; elegant letter press cards by Carrie Larson, whimsical art cards by Corinna, and exquisite photo cards from Ellen.

Last minute gifts to find? Well, your Hoquiam Farmers Market can surely meet your most exacting standards! We have jewelry, art, food, sausages, candy, cookies, potions & lotions, candles, knitted baby clothes, plants, hand blocked T-shirts, hats, dolls, books, quilts, toys, birdhouses, Tie Dye clothing, fine woodworking- even jars of Little Wild Blackberry Jam with Grizzly or Bobcat School logos! We aim to please. If you can’t find what you want at The Market, we’ll help you find it at another local store.

If you simply need a quiet moment, we have a big comfy rocking chair available for over-stressed shoppers. Because the season is supposed to be filled with joy. If buying one more toy or baking one more batch of cookies is going to bump you over into a stressful state- don’t do it. What’s the worst that can happen? Really now, what? Jail? Heck, Hoquiam doesn’t even have a jail! Your children will hate you? No, I don’t think so. They’d rather have a relaxed, smiling parent than one who snaps & barks because they’re pushed to the limit. Take a deep breath and say to yourself ‘ it doesn’t matter’. Repeat as often as necessary until you believe it.

The Hoquiam Farmers Market will be open every single day except Christmas until the end of the year!

Barbara Bennett Parsons. Of Scottish descent, but those Scandinavians did a lot of pillaging in Scotland. 538-9747

Grays Harbor Public Market, nicknamed the Hoquiam Farmers Market- located at 1958 Riverside