

Hoquiam Farmers Market News - Warm Weather Edition

Local News

Posted by: Anonymous

Posted on : July 7, 2010 at 4:34 am

The heat is on!! Finally some real growing weather is here! Our garden responded immediately to the sunshine! The strawberries went from pink to red to deep red in the space of a few hours, developing a sweetness that shouts out 'Summer'!

The Spooner Strawberries will be ripening faster than the pickers can harvest them. Our supply of strawberries arrives by 9:30 each morning, just in time for a mid morning snack.

Tomatoes adore hot weather, and our garden tables at the Farmers Market are crowded with huge, healthy tomato plants in need of a spot in a garden. We have big tomatoes, little tomatoes, yellow ones, heirlooms, beefsteak, you name a tomato variety and we have it! Some are even on sale now, just when you thought that there was no chance of tomato growing weather. In no time at all you can be harvesting your very own tomatoes, and you will be amazed at the sense of utter contentment that comes with serving something this luscious that you grew.

Lettuce is another gratifying veggie that is quick and easy to grow. Julie has been bringing in containers of her lovely salad greens, and hers are as pretty as a picture! Little delicate fluffs of gourmet lettuce, topped by nasturtium blossoms. All ready to eat, with or without salad dressing. Julie's herbs, peas, snap peas and beans are also doing well and are just as pretty as the salad greens. I'd be green with envy except that I enjoy eating every last morsel!

We also have lovely green and yellow zucchini, cherries from Yakima, and Walla Walla sweet onions. In this extremely hot weather, we will be keeping some of our delicate produce in the inside coolers, so if you can't spot what you're looking for, be sure to ask us.

I don't know about you, but I don't enjoy cooking inside during hot weather. This is the time for the barbeque grill to emerge from a long slumber and take center stage!

Is barbequing your particular speciality? Does your heart thrill to scent of charcoal? Are you the one that always gets asked to bring the fabulous ribs to the picnic?

If so, here is your opportunity to pit your considerable skills in a competitive arena. An engraved trophy pronouncing you as the Big Dog of BBQ would look so fine on the mantle. You would be

guaranteed bragging rights for at least 2 months, minimum! Plus- there are cash prizes! First place, \$500.00, second place, \$250.00, and third place \$100.00. Fame and fortune-all of this could be yours, and there is absolutely no entry fee required.

On July 31st, a Hometown Hoquiam boy is bringing the Satsop River Rock Festival Reunion to the Olympic Stadium. In the tradition of any rock festival, this will be an all-day event. Music all day and on into the night means that food is needed. Which is where the barbeque contest enters into the picture. There are four categories; chicken, ribs, pork (shoulder or butt) and brisket. Makes my mouth water just thinking about it!

Where, you might ask, does one procure a judge worthy of pronouncing the best of the best? Why, at the Hoquiam Farmers Market, of course! Our own Anthony Stricevich will be master of the contest, and his credentials are impeccable. What Anthony doesn't know about barbequing meat is not worth knowing. This is your chance to prove that you really do know your stuff. You have 4 weeks to perfect your skills- let me know if you need someone to do any testing, I am at your service.

The deadline to enter the contest is July 10th, individuals or teams are welcome. Give Anthony a call at 360-589-9576 or register online at <http://www.satsopriverrrockfestival.com/vendors.htm>

Be sure to savor these precious summer days. Find a shady spot, read a book, cherish the perfume of warm earth. Take a deep breath and feel the goodness of our clean pure air. How lucky we are!

Barbara Bennett Parsons, manager of the Hoquiam Farmers Market and Deidra's Deli. Stop by and see us! Call 538-9747 for orders or questions