

Hoquiam Farmer's Market News - Autumn Edition

Local News

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Thank you so much!!!! Our Autumn Festival/Customer Appreciation Day was a resounding success! The weather was lovely (not too hot, not too cold), the food was scrumptious, and a good time was had by all. Thanks to the rain 10 days ago, we once again have fresh picked Chanterelle Mushrooms available at \$10.00 per lb. At this moment we also are fortunate to have fresh line caught filleted Tuna at \$11.99 per pound. If you're interested in canning, this is the way to go- already skinned and boned, ready to plunk into jars and process. We've been grilling the tuna this week- add a bit of honey and molasses, a splash of hot sauce, and you're in competition with the best chefs on the country!

Honeycrisp Apples and Fuji Apples came in this morning, along with an abundance of other fresh organic produce- our prices for organic food is actually less than grocery store prices of chemically farmed products. As a Farmers Market, it is our goal to ensure healthy, sustainable, and utterly delicious food for our community. It is our stance that every economic bracket is entitled to quality choices for their meals. In our grandparents time, pure unadulterated crops were the norm. We want you to feed your families with the same confidence! Summer is now officially past. I always kick and whine about the end of summer, but there is always the upside- Autumn is here now! A moment of silence, please. Hats off, heads bowed. We join together as one to mourn the passing of Summer. Summer had a brief life, but all who knew her shone in her presence. She was dearly loved and each day with her was cherished. Summer had a large family with numerous distant relatives outside of Grays Harbor County. We will never understand why our precious beloved Summer never attained the stature of her long lived cousins, some of whom are still shining brightly elsewhere. They were born with sturdier weather patterns, ones which resulted in shockingly blue skies and searing temperatures. Summer's family is close knit and keep in constant communication with one another via The Weather Channel. I must say, some of those cousins seem to have volatile personalities. In fact, interventions have been attempted in order to calm their disruptive temper tantrums. Our own Summer had none of these faults- in fact, she was a subtle personality; timid, shy, fearful of pushing herself forward. It took gentle persuasion to entice her to come out, but as her confidence grew, we all basked in the joy of her accomplishments. Summer will be missed by all. We now welcome Autumn to our midst. We have high hopes for Autumn. Why, I recall a time some years back when a great-great-grand Autumn tried to impersonate Summer. That's Autumn all over- playful, mercurial, a great sense of humor. Autumn's have also had their issues in the past with temper. Many of us recall with a shudder the great Columbus Day Storm of 1962. Naughty, naughty Autumn. Don't know what brought that on, but we hope to never see that side of Autumn again. What we wish for is a kinder, gentler Autumn. An Autumn that will make us proud. When other counties are bellyaching about their Autumns, we want to be able to throw our shoulders back and do a bit of bragging, bring out the photograph album even. After all, we sat through their smug videos showing their oh so precious Summer cavorting in shorts, swimming in warm lakes, gardens bursting with overabundance. It's only right that we have a chance to boast. I say 'Bring it on, Autumn!' I pledge here and now to be supportive of Autumn. I will endeavor to attend all of

Autumn's special events. Which is not always easy since Autumn is so talented that she participates in sports, music, art, hiking, fishing, biking, and harvesting. Oh, the festivals that Autumn has! She kicks things off next weekend with the Westport Winery 'Crush Me, Squeeze Me, Make Me Wine At The Beach Festival' Autumn's favorite old TV episode was the I Love Lucy Show when Lucy and Ethel blundered their way into a grape stomping. Get out your gypsy skirts and head kerchiefs (I think they're called 'do-rags' now!) to compete in the look-alike contest on Saturday from 1 until 3. There will be music by the Electric Park Jazz Band, Italian Wedding Soup, and bare foot wine grape stomping. Now that's Autumn's idea of a really great party. Autumn has definitely arrived at the Hoquiam Farmers Market! On her very first day she delivered over one thousand pounds of the prettiest home grown Pumpkins you'll ever see. They were brought up to strut their stuff and make a handsome tableau on the front porch, but they love coming inside also. The nice thing about pumpkins is that they age gracefully. They accept the stages of their lives and embrace each with gusto. No hard feelings when someone paints a silly face on them or carves ghoulish grins into that lovely orange skin. When it's time to retire to the kitchen, they beeline for the stock pot, knowing that this is the first step toward a pumpkins ultimate glory- Pumpkin Pie. Barbara Bennett Parsons, manager of the Hoquiam Farmers Market where Pumpkin Pie is now available. --
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