Hoquiam Farmer's Market News - Pickledition

Local News

Posted by:

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There is nothing as tasty as great fresh local produce and we’re the place to find it!Beginning next week we welcome (drum roll, please) Helsing Junction Farms to the top of the list for a provider of fine organic produce. I am thrilled that we can make this happen. For several years I have encouraged you to become a part of the CSA (community supported agriculture) plan by subscribing to Helsing Junctions’ summer weekly share boxes. The response has been quite enthusiastic and many of you families are now happy eaters of Helsings produce. This year the crops in Rochester are abundant and we are able to provide the same top of the line food for those who aren’t able to commit to a CSA weekly share.This is fantastic news for all of us. Start planning your recipes, get ready for those lovely vitamins to be hitting your family table soon.Nancy happened into a large batch of organic Basil this week and promptly mixed a rare treat to add to the market cooler- fresh Pesto. I adore Pesto. The Italian’s really were onto something great when they put this together. You can add a dab of it to your veggies, a splash to a pasta sauce, or you can lose all semblance of self control and just toss your cooked pasta with a copious helping of Pesto and call that a complete main dish. All you need is some crusty French bread and a chilled Washington wine. From Westport Winery, preferably.Pesto is made with basil, garlic (lots!), pine nuts, fresh grated Romano cheese, extra virgin olive oil, and a bit of parsley. My mouth is watering now.

As you know, we strive to provide the best organic products that are available on the farm market scene. Wednesday morning brings an exception to the rule- we have vine ripened Yakima Tomatoes arriving! Now, these are not certified organic, but they are grown with the least amount of pesticide use as possible. I don’t know about you, but my garden isn’t anywhere close to producing a ripe tomato, and I don’t want to eat some pseudo-tomato from California or Mexico. Sometimes the rules have to be bent a bit.I have fully organic pickling cukes arriving next week. Yes, it’s time to get your brine on! I can order a box for you if you’re after quantity, just let me know.Have you always wanted to make homemade pickles but just can’t work up the energy to go through the canning process? I come to your rescue with a new recipe- Garden Refrigerator Pickles!Garden Refrigerator PicklesCombine in a large pot and bring to a boil;6 cups sugar1/4 cup mustard seed1/4 cup celery seed2 Tbsp. Canning saltCut veggies;10 halved and quartered carrrots3 sliced cucumbers8 green onions, cut in 2 inch pieces3 sliced red peppers, 1 inch pieces2 sliced onionsPour the hot brine over the veggies. Cover and refrigerate for 6-8 hours before serving. Store in refrigerator for up to 1 month.You can vary the type of veggies you use- toss in some green beans, amp up the cucumbers, get creative!Wednesday is opening day at the Grays Harbor County Fair, and we’re excited about seeing Charlie Daniels in concert tomorrow night. My favorite exhibit area is always the pavilion which showcases the home arts; cooking, canning, sewing, knitting, needlework, painting, quilting- spectacular works that leave me wishing for more hours in each day. As a youngster I belonged to 4-H and spent many summer days in preparation for the fair. The Make It With Wool Contest was a major event back then- you had to model your creation in front of the judges, and that was always the day that the temperatures zoomed to the upper 90 degree range. We suffered for our ribbons, but I wouldn’t trade those memories for anything.The weather is going to be perfect for both the fair and the 2nd Annual Barn

Bash on Saturday Aug. 11th from 3pm until midnight. This is an incredible event- great food, raffles, music by the band “Humptulips”- in a lovingly restored 80 year old barn. The Cottonwood Ranch Barn is at milepost 7.5 on the Ocean Beach Road, cost is $30.00 per adult, $10.00 per child, or $75.00 Per family. Overnight camping is encouraged, call Larry at 580-4249 or Tom at 580-9289.The event is a fundraiser for the Copalis Crossing Firefighter Association, and they badly need to raise money for their aging firehall and update community facilities. Besides, it’s a perfect way to spend a summer weekend!However you spend this week, do it with gusto and joy. Mid-summer has arrived and each day is precious. Summer is the time to create memories that can be savored in the cool months ahead.My wishes are with you for making fine memories that will forever bring summer’s warmth into your heart.Barbara Bennett Parsons, manager of the Grays Harbor Farmers’ Market at 1958 Riverside in Hoquiam. Give us a call at 538-9747, stop by Deidra’s Deli for a delectable lunch. Deli # is 538-5880, open 7 days a week!