

Hoquiam Farmers Market Update

Local News

Posted by: Anonymous

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Have you noticed anything different about the Hoquiam Farmers Market when you come thru the doors? I know, you're still thinking about all the fresh veggies out front and whether or not you remember how Aunt Martha cooked that squash so that even the kids loved it- but take note; there is this big cooler directly in front of you now. Yeah, how convenient is that? The cooler is stocked with must have home grown, home produced dinner entree items that are gonna save you precious time & money while also making you a hero to your family!

Anthony Stricevich makes the finest sausage anywhere. Yes, truly- anywhere! His famous and unique razor clam sausage has legions of fans who come from far & wide to snap up this delicacy.

His pepperoni will give you that energy boost to get thru the rest of the day, and for dinner try some sweet Italian , Harbor Hound, or Kielbasa sausage. Anthony was fishing last week and stocked us with fresh smoked salmon, and I could write a book rhapsodizing about it! Yesterday we had a smoked salmon Caesar Salad. Oh my gosh. I only used a part of the filet because the flavor was so intense that every bite sang with that smokey salmon flavor. Nancy's French Bread with sun-dried tomatoes was cut up for the croutons, and you don't get a better last-day-of-summer dinner than that.

That wonderful cooler also contains Oysters!!!! Fresh from Lytles Seafoods, located 5 miles west of Hoquiam, these are the tastiest bivalves ever known to grace your table! I love them fried, baked, sauteed, or added to a cioppino. What I love even more are the smoked oysters. Oh goodness- even the fussiest gourmet will be asking your advice if you serve these heavenly morsels of perfection! Boil up some cheese tortellini, add olive oil in which you've browned some garlic, toss in the smoked oysters- Voila! Your reputation is made. Of course, remember to buy an extra package to snack on or serve with crackers.

Ruth brought in sweet corn from her garden last week! The only problem is, she doesn't have a huge field of it, and her corn spoils you for eating any other corn. But you deserve the very best, and this is definitely it! The Chanterelle mushrooms keep coming, and the first Pumpkins arrived!

They're so pretty, it's tempting to use them for decoration, but they will also cook up the tastiest pumpkin pie you'll ever make! Your children will never forget the experience if you make this a family project, and they'll want to make it a yearly tradition. However, if you aren't quite ready for that undertaking, Nancy will be happy to make Pumpkin Pie for you. If you mention that you read this email, we'll even take \$2 off the large pies and \$1 off the baby pies!

One of the ingredients for Pumpkin Pie is eggs, and we have the freshest (store-bought) eggs in town! Oodles of them, the chickens are particularly content right now. Scramble some with those Chanterelle mushrooms, add a bit of smoked salmon, and you will amaze yourself. Pretty soon you'll start collecting cookbooks. You'll forget about eating at restaurants.

You'll save bunches of money. Your family will be asking when they need to be home for dinner. They will discuss the day in a civilized manner. One of them will wash the dishes. All

because you, wise one, picked up those marvelous ingredients at the Farmers Market. It all started with an egg.

We're looking forward to seeing you at the Hoquiam Farmers Market!

Barbara Bennett Parsons 538-9747 yup, we'll take your deli order or put a pie aside for you, or suggest something delicious for dinner.

open Wed. & Thu. 9-5, Fri. & Sat. 9-6, Sun. 10-4