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Talk About Fresh!

CEFM's Newsletter
Chelan Evening Farmer's Market

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Adjusted Tomato Taste-Off!

This season is a very different season from our first. Last year, we had a late growing season with a very mild spring, but then some good heat later in the summer, and tomatoes were just coming on when we had the event last year. This year a more average start to the growing season, and long cool spring and then some great heat later in the season. So....what does that mean for our Tomato Taste-off? We really don't have the tomatoes THIS week to have the same set up as last year. Many of our farmers have had great tomatoes for weeks and have been doing very well at selling them here at our market and the other markets in the area.

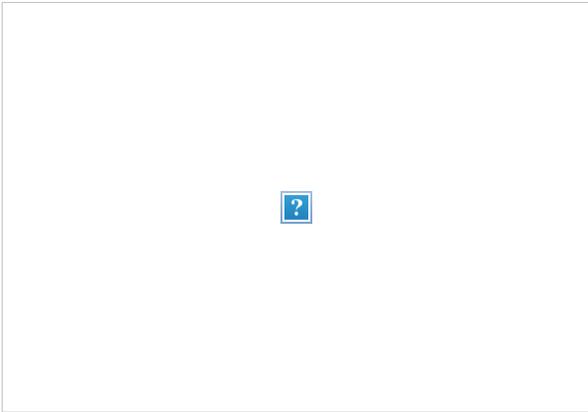
This week there just isn't the amount of tomatoes to have a tasting AND to actually have tomatoes to buy...

Our solution is to have a modified Tomato Tasting. Look for tomato tasting at some of the individual farmer booths. Take advantage of the opportunity to discover the favorites of each farmer. It's possible we'll have some tomatoes at a central table for sampling. Come and enjoy the good food and the crafts of the farmers market. Come and RELAX and recharge your batteries before Labor Day weekend and the coming start of school.

Whats Fresh

This week at the market you will find **TOMATOES**, all kinds of summer squash, root veggies, corn, peaches, tomatoes, blueberries, raspberries, apricots, strawberries, cherries, garlic, greens of all kinds, salad mix, arugula, spinach, redleaf lettuce, greenleaf lettuce, romaine lettuce, Italian kale, curly kale, basil, carrots, red beets, golden beets, herbs, flowers, lemonade, plant starts, enchiladas and tacos, hummus, fruit juice snow-cones, fresh lemonades and fruit waters, all types of baked goods, flowers, cup cakes, Local crafts & more!





Thanks for the Great Pizza

We also want to thank Nathalie & Tom from Orchard Wood Ovens personally for joining us this year at the market. They will not be at the market for the remainder of the season, but we have great hopes that they will join us again next year! I heard from many folks that their presence at the market helped make it an EVENT to come visit the market. You will be missed the rest of the season, but we are so thrilled to have been able to spend Thursday evenings with

you. It seems many of us have taken on more than usual this season and Nathalie & Tom are no exception. If you were not aware, they now have their own restaurant in Manson! Make sure you visit them there to get your pizza fix!

Ask the Farmer

Last week we spoke to our farmers and asked what they most love to grow. This is our third survey report. The question this time is:

“If you were going to consider growing a new crop for the farmers market, what might be interesting to consider?”

Parsnips

Rachel Evans of Sunshine farms. “Actually, as a farm with employees, I’m focusing on growing fewer varieties – it makes it easier to manage a work crew.”

Sweet Potatoes

Allyson Jumars of PlowHorse farm specializes in salad mixes.

Pink Ginger

Judy Brezina of Undine Acres. “I once considered growing Wasabi, but it turned out to be too complicated to get franchise rights and deal with cross-border transportation to the company in Canada.”

Asparagus

Nels Soderstrom of Soderstrom’s Organics. “I’d also like to add Chipotles this fall, as well as my Soderstrom Seasoning Salt, which is a mix of Garlic, Cayenne, and Sea Salt.”

Okra

Rafael Avino of Avino’s Garden.

Unique types of Sunflowers

Flower farmer Tammy Blevins of Artful Garden – lucky for her, her most loved flower is also her biggest money flower.



Shallots

Grant Gibbs of Gibbs Organic Produce

Sweet Corn

Granpa Beebe's Sweet Corn, sold by granddaughter Ariya. Since Sweet Corn is all that's on the table at this stall, its not surprise it comes up in every category.

Now you know. Here's what keeps our farmers awake at night, dreaming of future possibility. Last week you learned favorite crops for each of our vendors, and the week before we started the survey by learning what the money crops are for each of our vendors. Thanks for taking time to learn a bit more about the people who are supplying our food.



Blue Moon!

August 2012 is a month with two full moons. And, by popular acclaim, that means it's a Blue Moon month – but it's Blue in name only. That's because a Blue Moon is sometimes defined as the second full moon in a calendar month. The first full moon is August 1. **The second full moon is August 31, 2012.**

The time between one full moon and the next is close to the length of a calendar month. So the only time one month can have two full moons is when the first full moon happens in the first few days of the month. This happens every 2-3 years, so these sorts of Blue Moons come about that often.

HOOWLLLLLLL!

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