



Bountiful Clatskanie!

The Clatskanie Farmers Market Weekly Newsletter

The Coolest Little Market in Oregon!

August 17th 2019

Let's Celebrate! Clatskanie Farmers Market's 5th Annual Garlic Festival!

Article by Steve Routon

Around here, garlic has become a prized commodity. At a recent Market Saturday at Copes Park, one of the vendors hung up some freshly dug green garlic just to provide some color and, you know, atmosphere. After only a few minutes, a very lucky person spotted it and bought the "display". That bunch of Deerfield, a five-star Purple Stripe garlic prized its spicy flavor, originally from Vietnam, didn't last long.



Now, some might feel badly about missing that early season opportunity, but then most of us know the season of heirloom and gourmet garlic is around the middle of August and it's that time again.

There are a handful of other garlic celebrations in the Northwest, but some of them are in June, when the garlic scapes are just being popped off and the garlic is either still in the ground or "green". Other festivals feature carnival rides and peripheral attractions, but are a bit lean on the goods.

Clatskanie brings the fervor. We will have thousands of bulbs. At last count there will be more than 30 different strains, everything from relatively mild softnecks like Italian Late and Nootka Rose to the powerful hot Rocamboles and Deerfield, a Purple Stripe. Around here, we take our garlic seriously.



product, we will have artisan breads and fresh vegetables. Our local crafters will be out in force as well. We always have handmade soaps, art and crafts. Bring your appetite because we once again will be offering free garlic bites prepared on the spot. Artisan bread toasted and hit with roasted garlic spread, garlic sauces, and gazpacho have all been on the menu of previous Festivals. We will also have

The local growers have been refining their techniques for years, some for decades. While garlic has a reputation for "growing like weeds," good garlic takes patience and meticulous attention to detail: bed preparation, mulching, weeding, adding nutrients, spring watering, weeding, removing scapes (blossoms) from the hardneck strains, weeding, careful harvesting, and finally curing and tagging. Did I mention weeding? Garlic is one of nature's prima donnas. It doesn't fare well with the competition of garden companions. If you want big garlic with skins intact and great flavor, you have to take care of it.

The Festival takes place in the middle of our usual Saturday Market, so if you want something special to accompany the featured



food vendors to provide more substantial treats and, of course, pastries, cookies, and homemade toffee. The Festival will also feature live music and lawn games for kids of all ages.

So while this Festival will not be televised and you won't need a map to navigate the site amenities, you will find extraordinary gourmet garlic. Savvy visitors will head for the vendors offering what is called "seed stock." This is the best of the best, and while you will be tempted to pop these in your roasts, soups, stews, pestos, salsas, hummus, salad dressings, and well, everything else, don't. Pop it in the ground instead. Big, healthy cloves yield big, healthy bulbs.

If you haven't a clue about how, when, or in what to grow this bulb, ask a vendor that is selling beautiful garlic. Those bulbs didn't get like that on their own.

Clatskanie Farmers Market Garlic Festival. See you there! Copes' Park. 10am-2pm!



Questions? Ask our Market Manager:

Dimidy Kjelland may be reached at: 503 410-2595
or by email at: CFMmarketManager@gmail.com
CFM Online at: www.ClatskanieFarmersMarket.com

Mark your calendars: Upcoming Special Events!

- August 24th OSU Food Hero Demonstration!
- September 28th Apple Cider Pressing!

The next CFM Board of Directors meeting will be held on Thursday, September 12th at 6:30pm in the PUD conference room. This meeting will feature an open discussion about a change of venue for the farmers market next season. Please join us!

THANK YOU!

A big special THANK YOU to our dedicated vendors who so willingly help us to collect the data each and every week for our participation in the Beginning Vendor Support Network (a grant-funded project in conjunction with the [Oregon Farmers Markets Association](http://OregonFarmersMarketsAssociation.org) and Oregon State University.)

So far, we are getting a great running start in this project and are excited to see what opportunities lay ahead for Clatskanie Farmers Markets and our vendors!

VENDOR LINEUP – August 17th 2019

Special Power of Produce Kids
Activities, too!

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- ❖ *Agate Lane Inspirations*
- ❖ *Alder Springs*
- ❖ *Barking Dog Farm*
- ❖ *Broquet Ranch*
- ❖ *Cedar Farm*
- ❖ *Columbia River Candy*
- ❖ *Ever Atlas Farm*
- ❖ *Face Painting by Priscilla*
- ❖ *Flutterbyes & Dragonfries*
- ❖ *Greenwoods Cafe*
- ❖ *Haven Acres II*
- ❖ *John's Local Honey*
- ❖ *Jones Gals Sundries*
- ❖ *Pacific Pixie*
- ❖ *Thistle Hill Farmstand*
- ❖ *Three Chics Designs*
- ❖ *Tilthworks*



Follow us @ Clatskanie Farmers Market

See you on Saturday... at the Coolest Little
Market in Oregon!



*Our music stage will be graced
with the talents & music of
Barbie G. this weekend!*

(Visit our website: www.ClatskanieFarmersMarket.com
for more in-depth vendor profiles & enticing photos!)