



Bountiful Clatskanie!

The Clatskanie Farmers Market Weekly Newsletter

The Coolest Little Market in Oregon!

August 31st 2019

Summer may be winding down, but the produce is ramping up!

This is our last market day in August! Summer seems to be winding down, Labor Day BBQ plans are being made, and school resumes soon, but our local gardens are really ramping up their production!

Try out this fresh pesto recipe, using ingredients you can purchase at the market this weekend!

Market Fresh Kale & Basil Pesto

This flavorful pesto is made with fresh kale, basil, pine nuts, walnuts and extra-virgin olive oil.

- 2 cups kale (approx. 1/2 bunch)
- 1 cup fresh basil (approx. 1 bunch)
- 1/4 cup pine nuts*
- 1/4 cup walnuts*
- 1 clove garlic
- 1 to 2 TBSP nutritional yeast (optional)*
- sea salt, to taste
- freshly ground black pepper, to taste
- 1/4 cup extra virgin olive oil (or to taste)

To make the pesto, first clean, dry and remove the stems from the kale and basil. In a food processor, purée the kale, then remove and set aside.

Next, purée the garlic. Add the pine nuts and walnuts and pulse a few times. Then, add the puréed kale & the basil and pulse a few more times.

Once you reach the desired consistency, start to drizzle in a bit of olive oil. Ultimately, you can add as much or as little olive oil as you like.

Taste for seasoning, adding nutritional yeast, salt and pepper to taste. Note that the nutritional yeast is optional, but it does add a nice cheesy flavor to the pesto.

The pesto will keep for a couple of days in the refrigerator, but it will be at its best and brightest if used immediately. Alternatively, it can be frozen for later use.

*Note: You can use any nut or combination of nuts you like – almonds, pine nuts, walnuts all work well (I like cashews!) For a nut-free version, omit nuts or use sunflower seeds instead! Parmesan cheese may be used in place of the nutritional yeast.



So, be on the lookout for some kale, basil and garlic to make this Market Fresh Pesto Recipe! Clatskanie Farmers Market. See you there! Copes' Park. 10am-2pm!

It's not too late to sign up to have a booth! 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 for an Upcoming Special Event! - September 28th - Apple Cider Pressing!



Bring your apples and clean juice containers, and we'll do the pressing for you! Free cider tastes and recipes to try, too!

Upcoming CFM Board of Directors Meeting

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!

VENDOR LINEUP – August 31st 2019

- ❖ **Alder Springs**, handmade metal art, home décor, exclusive jewelry, local fresh produce!
- ❖ **Cedar Farm**, Hi-Zap patented electric fence extenders, locally grown, farm fresh produce!
- ❖ **Columbia River Candy**, small batch, exquisite, locally made, handcrafted candy, toffee & fudge!
- ❖ **Ever Atlas Farm**, freshly grown produce & herbs, jams, jellies, seeds, and preserved foods!
- ❖ **Face Painting by Priscilla**, lovely or whimsical face & body painted designs, for young or old!
- ❖ **Greenwoods Café**, hot food stand serving made from scratch, Cantonese style Dim Sum!
- ❖ **Haven Acres II**, handmade kitchen wares, towels, cloths, scrubbies, and goat milk soap!
- ❖ **Jones Gals Sundries**, freshly baked goods, weighted blankets, shopping bags & more!
- ❖ **Pacific Pixie**, handmade creative wooden art, wind chimes, notecards, jewelry and much more!
- ❖ **Polly's Art & Massage**, hand painted, fine art, unique ceramics, chair massage-by-the-minute!
- ❖ **Thistle Hill Farmstand**, freshly baked goods and pastries, famous Cardamom Bread & more!
- ❖ **Tilthworks**, locally produced honey, artisan bread, focaccia, fresh garlic and braids, & more!



Follow us Clatskanie Farmers Market
www.ClatskanieFarmersMarket.com

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