

Local markets kick off with crafts, produce

■ Vendors at the ever-popular Eugene Saturday and Farmer's Markets say they're excited about the upcoming season

By Jillian Daley
for the Emerald

Grab a grocery list, head downtown and immerse yourself in the spirit of Eugene.

The Eugene Saturday Market and Farmer's Market made their seasonal debuts Saturday on Eighth Avenue and Oak Street, where they can be found every Saturday until November — even on rainy days.

"The Saturday Market has approximately 300 booths, crafts, food and a stage with music. (The performances are) family programming — vaudeville, juggling," Saturday Market General Manager Beth Little said.

The Farmer's Market peddles a little earlier than Saturday Market, which begins at 10 a.m., selling its locally grown produce from 9 a.m. to 5 p.m. every Saturday. From May 7 through Oct. 29, the Farmer's Market will also operate Tuesdays from 10 a.m. to 3 p.m.

The Saturday Market vendors operate on a slightly different schedule, selling from 10 a.m. to 5 p.m. Saturdays. According to Little, however, when the Tuesday market begins, some crafters will set up right alongside the farmers, although they make their biggest showing on Saturdays. There might be about 20 crafters' booths on Tuesdays, while roughly 200 are present on Saturdays, Little said.

According to Noa O'Hare, market director for the Farmer's Market, vendors have a lot to offer this year, such as baked goods, honey, a plant

nursery and even chicken.

Bill Allord, a local crafter who runs a small company called Shining Star Mosaics, said he sells photo frames made of stained-glass mosaic and Venetian glass tiles. Although Allord has previously displayed his pieces at the Ruby Chasm, he now sells his art exclusively at the Saturday and Holiday Markets, and is returning to the market for the sixth year in a row.

Local couple Deborah Martin and Bill Booth, farmers of Horton Road Organics, are celebrating their 10th year selling homegrown produce. Martin said she has noticed some changes over the years.

"The Farmer's Market has exploded," she said. "It's more and more popular. Its growth is unsurpassed in probably a lot of other industries. It's a huge change. It's a very positive move for the community."

Not only do Martin and Booth sell at the market, they also have a "community supportive agriculture program," and sell vegetables to Holy Cow restaurant.

Tom Denison and Elizabeth Kerle, a local couple who run Denison Farms, have been vending at the market since 1980. Denison said they sell all types of organic vegetables, from rustic arugula to golden Swiss chard.

"People know us for our tomatoes and our melons," Denison said.

Local farmers encourage people to visit the market.

"We really encourage people to come down and taste the bounty," Martin said.

Jillian Daley is a freelance reporter for the Emerald.

Horton Road Organics



Both recipes are adapted from Carol Foster's "365 Main Course Salads," published in The Oregonian.

Orange Sesame Dressing

A nutty, fruity dressing
3/4 cup orange juice
1 tablespoon vegetable oil
2 tablespoons tamari
1 tablespoon fresh ginger, minced
2 teaspoons fresh orange peel, minced
1 garlic clove, minced
 Salt and ground pepper to taste
1 tablespoon raspberry vinegar

Deborah Martin's Recipes

Honey Mustard Vinaigrette

1 tablespoon lemon juice
4 teaspoons dijon mustard
4 teaspoons honey
2 garlic cloves, minced
1/3 cup hazelnut or walnut oil
 Salt and fresh ground pepper to taste

Denison Farms



Hot and Sour Soup

(with baby turnips and spring onions)

7 cups chicken or vegetable broth
1/2 cup rice vinegar
2 tablespoons soy sauce
1 bunch chopped spring onions
10 dried shiitake mushrooms, soaked and sliced into strips
1 piece crumbled kombu, soaked with mushrooms
1 bunch baby turnips, sliced (optional)
1/2 bunch turnip greens, chopped (optional)
1/4 teaspoon chili paste (more or less to taste)
3 eggs, lightly beaten

In large pot, combine broth, vinegar, soy sauce, spring onions, soaked mushrooms and kombu. Bring to a boil and simmer gently, uncovered, for 15 minutes. Add turnips, greens, and chili paste. Simmer for an

Elizabeth Kerle's Recipes

additional five minutes. Just before serving, bring soup back to a slow boil. While stirring, slowly drizzle in beaten eggs. Serve immediately. Serves eight.

Indonesian Leek Pie

3 large leeks, cleaned and sliced into thin rings
2 tablespoons butter or olive oil
1/2 teaspoon salt
1 large or 2 small eggs, beaten
1/2 can coconut milk
 Grated rind and juice of one large lemon or two limes
1 pie crust

Sauté leek rings in butter or oil with salt on medium heat for 30 minutes. Add coconut milk, eggs, lemon or lime juice and grated lemon/lime rind. Pour into pie crust. Bake at 350 degrees for 35-40 minutes.

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