

PortlandHomesGuide.net

St Johns / Pier Park

3 bedroom, one bonus room, nice kitchen, fireplace, deck, great yard.

Laminate flooring on the main. Newer insulated windows.

10246 N. Leonard
\$199,000

Milwaukie Condo

3 bedrooms, 2 baths, patio.

New kitchen counters, newer carpet, tons of Sq.Ft.

3172 SE Lake Road,
\$135,000

Buckman Duplex

Spacious Units, large porch, ramps, wheelchair accessible.

New sewerline. lot possibly dividable. Agent Owned.

Double lot.
1523 SE Ankeny
\$525,000.



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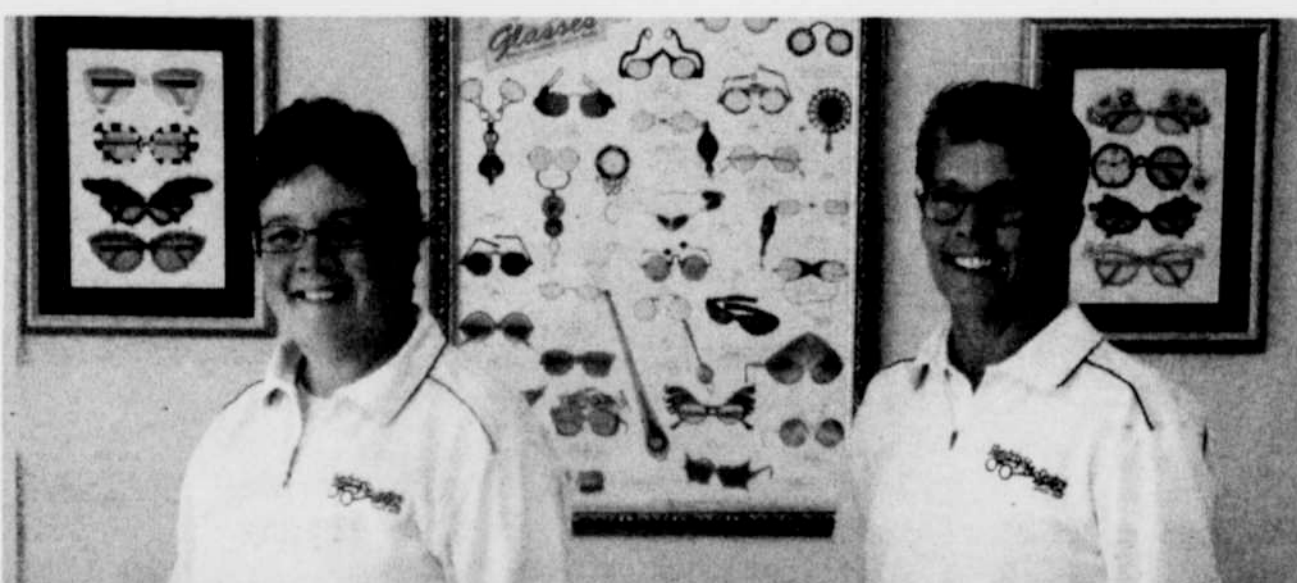
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Cocktails Fresh From The Garden



the sassy gardener

BY LEANN LOCHER

It's late August and I'm still waiting for my tomatoes to ripen. It may be a long wait: As I write this, we have yet to hit 90 degrees in the Portland area. But the reality is, while both the tomatoes and I could do with more warm sun on our skins, the amazing farms and gardens of the Northwest are producing plenty of goods—and mama needs a drink.

I'm a committed locavore, gardener and consumer of fresh produce, so it makes

things berry, but later in the season, farmers markets are full of luscious melons. One way to enjoy them in your cocktails is by creating a melon water, simply by blending on high (this is a great use for my much-loved Vita-Mix blender). Watermelon combines wonderfully with herbs like mint and basil, so preparing a pitcher of watermelon water for cocktail adventures is a good base.

A berry syrup is easily set up by cooking

down a few cups of berries in a saucepan, along with ¼ cup sugar or agave sweetener. Mashing the berries while they cook and the sugar melts, and letting it thicken a bit, then cool, creates a decadent flavor base for a variety of cocktails. And the color of any berry syrup lends a jewel tone to your cocktail glass. Other produce to explore in your cocktails: cucumbers, tomatoes and peaches (and any stone



Whiskey-A-Go-Go blends peaches, ginger and whiskey for a summertime sip.

sense to extend this to my home bartending. And with cocktails chock-full of healthy antioxidants like blueberries, the line of the health drink or boozy drink definitely gets blurred here—enough of the justification and on to the cocktail exploration.

This summer I've been fine-tuning my home bartending skills, experimenting with all kinds of fruit, syrups and herbs.

There's a pretty simple menu to follow if you want to explore garden-fresh cocktails, one that includes four main elements:

- Produce
- Herbs or spices
- Booze
- Soda water

You'll also want ice and some sort of sweetener (sugar, raw sugar, agave syrup), and a blender is always a good thing to have on hand as well.

First up is the produce. I'm a lover of all

fruit such as nectarines and plums). You can create a purée or syrup for most with either of the two techniques described above.

I'm a committed locavore, gardener and consumer of fresh produce, so it makes sense to extend this to my home bartending.

The addition of fresh herbs with your produce can really take your cocktail to another level. I always make sure to grow a pot of mint (chocolate mint) on my patio, so it's easy to snip a few leaves for mud-

dling into cocktails. I've been experimenting with pineapple sage and basil, sending guests into the garden to pluck a few leaves for me to then muddle into their freshly made drinks. Borage provides a cucumber-flavored leaf and flower, and the flower is so delicate and pretty; freezing flowers into ice cube trays adds a bit of flavor but even more so, a bit of beauty to your glass. The technique for herbal additions is to mince and then muddle into the bottom of each cocktail glass the fresh herbs, along with a