

Winter season of Hillsdale Farmers Market begins Jan. 11

By Janet Goetze
The Southwest Portland Post

Brightly colored squash, jewel-tone vinegars and creamy cheeses are a few of the products available through the winter at the Hillsdale Farmers Market.

The gathering of regionally grown foods and products developed locally is a favorite among shoppers from all over the city during the May-to-November weekly season. They continue to come for the twice-monthly winter market that will operate January to April.

“It’s one of the best markets,” said Ellen Lodine, a Northeast Portland resident who likes to support local growers and buy organic produce.

The market is located in the parking lot between Rieke Elementary School and Wilson High School at 1405 SW Vermont St. Shoppers also may enter from Southwest Capitol Highway at Sunset Boulevard.

The market’s winter times are 10 a.m. to 1 p.m. on Jan. 11 and 25; Feb. 8 and 22; March 8 and 22; April 12 and 26.

Julie Peterson travels from Northwest Portland for organic vegetables, and she also recommended the Fire Cider, created with herbs and cider vinegar by Gee Creek Farm of Ridgefield, Wash. Another specialty of the farm is pickled golden beets with ginger, canned in jars.

Peterson held up sacks of caraway rye crackers and sourdough wheat crisps she also found in the market on a Sunday in December.

“I don’t go to the grocery store much,” Peterson said. “I come here every chance I get.”

A new resident, Karen Sharp, whose company recently transferred her to Portland from Austin, Texas, said she was delighted to find a farmers market near her Southwest home.

She selected a fat stem of Brussels sprouts and what she described as braising greens. These include the leaves of broccoli, kohlrabi, collard and mustard which can be delicious with gentle braising, she said.

These vegetables also are members of the cole family, she said, which grow well in cool weather and appear in fall or winter markets. In addition to the taste, she likes them for nutritional value.

Long-time growers say they enjoy returning to the market, which opened June 2, 2002, and has steadily attracted both vendors and shoppers, said manager Eamon Malloy, who has been with the market since 2004.

“We have just as many vendors today in the winter market as we had in the summer of 2002,” Molloy said.

Lyle Stanley of Gee Creek, an organic farm for more than 20 years, said he’s been bringing produce, cider and canned specialty items to Hillsdale for 11 years.

Heatherleigh Weldon, who began Peace of Soap Co. in 2000, has had three seasons at the Hillsdale market. She uses coconut milk, olive oil, lavender and other scents in her products, which she creates to be gentle to skin.

Grass-fed beef and lamb, sausages



Emma Edwards works for Linda Brand Crab at Hillsdale Winter Market. (Photo courtesy of Eamon Malloy, Hillsdale Farmers Market)

and smoked salmon are part of the market, along with apples, mushrooms, cakes and other baked products.

Cheese makers include Ancient Heritage Dairy of Madras, started in 2005. For the past three years, Ancient Heritage has been bringing soft and hard cheeses made from sheep and cow milk to Hillsdale year round.

Blossom Vinegars, started 10 years ago in North Portland by Connie Rawlings-Dritsas, are flavored with fruit and herbs from local farms, said Kotie Threlkeld, an employee at the company stall.

The culinary vinegars, for salads or marinades, include apple jalapeno, Thai pepper lime and wildflower honey. “Drinking” vinegars, which are concentrates to flavor water or use in recipes, include ginger apple pear, mango habanero, and loganberry beet.

The market’s supporters say it is a place to get acquainted with people in the community and learn about food production and preparation.

The operating board welcomes volunteers, too, to help set up stalls, run special summer events, or work at the information booth. More information is available at the website: www.hillsdalefarmersmarket.com.



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