



Joshua Bessex/The Daily Astorian

The Gazpacho de Campo at Blue Scorcher Bakery and Cafe.

A delicious blend

The Daily Astorian

The Blue Scorcher Bakery and Cafe likes to emphasize their work as a cooperative. So Karmen Hughes, Loren Cross, Audrey Arment and Brandon Sears each have a hand in Gazpacho de Campo, a soup field workers might



have made while harvesting. Before blenders, of course. Blue Scorcher shares the recipe with our readers.



The Gazpacho de Campo at Blue Scorcher Bakery and Cafe.

Joshua Bessex The Daily Astorian

Gazpacho de Campo

What you'll need:

- 2 quarts grated tomatoes
- 4 to 5 pressed garlic cloves
- 2 cups water
- 1/2 teaspoon kosher or sea salt plus 2 to 3 pinches
- 1/4 cup extra virgin olive oil
- 1 teaspoon sherry vinegar
- 3 cups peeled and chopped cucumbers
- 1 1/2 cups chopped green bell peppers

What you'll do:

1. Gather enough very ripe heirloom or other tomatoes to make approximately 2 quarts or 8 cups liquified tomato base.
2. Cut tomatoes in half.

3. Using largest hole on hand grater grate tomatoes into a bowl. When you get to skin stop and discard skin.
4. Add pressed garlic and mix with water and salt.
5. Add olive oil and vinegar.
6. Add chopped cucumber and chopped bell peppers.
7. Best served at room temperature.
8. Add a swirl of olive oil to each serving.
9. Have plenty of thickly sliced fresh baguette on hand to soak up the soup.
10. This is an approximate recipe and should be adjusted to taste. Salt will bring out the flavors, so don't be afraid to use. Garlic, olive oil and vinegar deepen and enrich the soup.



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From left: Karmen Hughes, Loren Cross, Audrey Arment, and Brandon Sears at Blue Scorcher Bakery and Cafe.



9-1-WHAT?
THE BEST OF THE WORST CALLS TO ASTORIA 911 DISPATCH

Money changers

Folks have been doing some strange things with money. A woman down in Arch Cape walked off with the collections at church. Then, perhaps feeling guilty, brought the donations back. A man, in need of a shower, tossed some money at staff at the Astoria Aquatic Center.

We hope that poor kitten on the Astoria Bridge wasn't waiting to pay a toll or something.

Follow reporter Kyle Spurr on his 9-1-What? Twitter watch, where a few of the sometimes head-scratching calls to area dispatch take center stage. The full feed is at www.twitter.com/9_1_WHAT.

9-1-WHAT? @9_1_WHAT Following

{8/19 @ 11:58 a.m.} Man on the corner with his pants down. #Astoria

8:58 AM - 24 Aug 2015

9-1-WHAT? @9_1_WHAT Following

{8/21 @ 10:51 a.m.} Man came to use #Astoria Aquatic Center showers. When asked to pay, he threw half the fee at staff and then showered.

7:00 AM - 22 Aug 2015

9-1-WHAT? @9_1_WHAT Following

{8/23 @ 12:45 p.m.} Woman helped with collections at church, then took off with the money. She later returned the money. #ArchCape

7:07 AM - 24 Aug 2015

9-1-WHAT? @9_1_WHAT Following

{8/21 @ 4:06 p.m.} Two men appearing transient were seen taking mail from a mailbox. The men lived at the residence. #Warrenton

9-1-WHAT? @9_1_WHAT Following

{8/22 @ 1:02 p.m.} Report of a kitten on the high point of the #Astoria Bridge in the southbound lane.

7:07 AM - 24 Aug 2015

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