

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.



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



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#### 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.



### Money changers

olks 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

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?

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

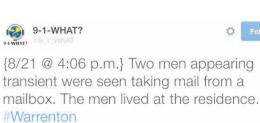
9-1-WHAT?

{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.



9-1-WHAT? {8/23 @ 12:45 p.m.} Woman helped with collections at church, then took off with the

money. She later returned the money. #ArchCape





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





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