

Discover the bounty of Oregon crops

Pop-up farmers market and dinner set for Aug. 4

ASTORIA — Oregon-grown specialty crops will be the focus of a special pop-up dinner and farmers market taking place Aug. 4.

The event is part of the Crop Up Dinner Series and Market Showcase put on by the Oregon Department of Agriculture and Oregon State University.

The series offers events in five Oregon communities — Aurora, Astoria, Hermiston, Portland and Medford — and is designed to bring together local growers, food buyers, chefs and the public.

“We are hoping to educate attendees about Oregon specialty crops,” says Julia Turner, an ODA international trade manager who, along with OSU Research Chef Jason Ball, has been orga-

nizing the series. “Oregon produces more than 200 different crops and most of them are specialty crops. That’s pretty impressive. We hope to promote these crops, teach people where they are grown, how you can cook with them, and how they can be enjoyed in various recipes.”

The Aug. 4 event in Astoria will take place at OSU Seafood Lab, located at 2001 Marine Drive.

The market will start at 5:30 p.m., giving attendees the chance to meet local farmers and learn about specialty crops. Vendors will include Lazy Creek Farm from south of Astoria, R-evolution Farm from Manzanita, Gales Meadow Farm from Forest Grove, Blossom Vinegar from Portland, and more. Fort George Brewery will provide beer, and musician James Clem will perform.

After the market, attendees will sit down for dinner. The seasonal menu, crafted by Ball in collaboration with Fort George Chef Jeff Graham, will highlight Oregon specialty crops. The three snacks and eight courses will feature

dishes like barbecued carrots or fermented cucumber salad served with fresh dill and smoked fish.

“The purpose of these dinners is to highlight specialty crops, which are defined as fruits, vegetables, tree nuts, and products made from these sources. Therefore a lot of our dishes will be vegetarian. We will have seafood on the menu in Astoria, of course,” says Turner. However, the seafood will act as an accompaniment rather than the star of the dish.

The series is funded through federal Specialty Crop Block Grant funds. In Oregon, nearly \$2 million is funding projects that help boost the competitiveness of the state’s fruits, vegetables, tree nuts. Attendees will be able to enjoy a variety of these crops largely supplied through donations from commodity commissions, food companies and local farmers.

Admission is \$20 per person; there are 100 tickets available. Each ticket provides access to the market as well as the full dinner and entertainment. To purchase tickets, contact the Food

MARKET AND DINNER

5:30 p.m. Thursday, Aug. 4

OSU Seafood Lab,
2001 Marine Drive,
Astoria

Tickets \$20 each

Only 100 tickets sold, available by calling 503-872-6680 or through eventbrite.com

Innovation Center at 503-872-6680 or visit eventbrite.com

For more information, contact Turner at 503-872-6603 or Ball at 503-872-6674.

“Anyone in these five communities that is interested in food, interested in supporting local farmers and growers, and interested in having a fun, unique experience should attend,” says Ball. “People most likely have been to a farmers market and they certainly have been to a dinner. But to have a farmers market and dinner happening side-by-side is really cool.”



SUBMITTED PHOTO BY KATHRYN ELSESSER

The dinner will feature local produce in a menu crafted by OSU Research Chef Jason Ball and Fort George Chef Jeff Graham.



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A trial run last year at the Food Innovation Center in Portland helped encourage this year’s full series of dinners and markets.

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