

Garlic Festival flavors farmers market

CLATSKANIE — The Clatskanie Farmers Market Garlic Festival takes place 10 a.m. to 2 p.m. Saturday, Aug. 18, at Cope's Park.

This year's festival features several vendors selling numerous varieties and strains of garlic: Music, Mt. Hood, Italian Late, Spanish Roja, Blanak, Inchelium Red, Turk Giant, Deerfield, Vietnamese Red, Georgian Fire and Metechi to name a few.

Some garlic geeks will be looking for Porcelain varieties. They contain the highest levels of allicin, the broad-spectrum anti-bacterial element that garlic is known for. Others know about the Rocamboles. These amazing bulbs roast up creamy with that intense classic flavor.

Others may come for the Vietnamese Red, our local chef's favorite. At least one vendor will feature braided soft-neck garlic with dried flowers woven through the bulbs.

Place these on a kitchen wall

for the decorative effect, then begin using them this winter. The cured bulbs will last until April.

The Clatskanie Farmers Market always has fresh produce, live music, children's activities, a food cart and arts and crafts, but on this day you should come for the flavor of the season.

Vendors will offer garlic tasters: roasted garlic on toasted artisan bread, gazpacho, pestos, salsas and more.

Go to the festival to stock up. Some varieties will last well into the spring. Go to the festival if you want to plant your own garlic patch; the growers at the festival earmark all their largest bulbs as seed stock. Go to the festival if you like garlic, garlic and more pungent, savory garlic.

The Clatskanie Farmers Market just received the Innovative Market of the Year Award from the Oregon Farmers Markets Association.



A garlic braid with ornamental oregano.



The 2017 Garlic Festival.

COURTESY CLATSKANIE FARMERS MARKET

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Pull the purple menace

North Coast Land Conservancy is seeking volunteers for a stewardship day dedicated to pulling out purple loosestrife along the Columbia River, 10 a.m. to 2 p.m. Saturday, Aug. 25. The Conservancy's Wolf Bay Habitat Reserve is near Svensen, east of Astoria.

The invasive plant grows along the lower Columbia River and spreads easily, threatening to overwhelm the diverse wetland ecology and crowding out native plants such as cattail and wapato, which feed native wildlife.

Loosestrife isn't hard to pull; the roots separate easily from the saturated soil in the tidal bay. Volunteers lay the pulled weeds on high ground, where they dry out and decompose without causing further harm.

Wear rubber boots and gloves. The Conservancy



COURTESY NORTH COAST LAND CONSERVANCY

Volunteers pull purple loosestrife at Wolf Bay Habitat Reserve in 2017.

will provide the needed tools. Bring your own drinking water and lunch. There are no toilets or potable water on site.

This stewardship day is part of a two-year marsh restoration effort the Conservancy has undertaken for its properties along the lower

Columbia, funded in part by Oregon Watershed Enhancement Board.

If you'd like to help, contact NCLC Project Manager Amy Hutmacher at 503-738-9126, amyh@nclctrust.org, for details and directions. More details are at NCLCtrust.org.