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WEEKEND BREAK



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'A labor of love'

Astoria woman creates pickling business with locally-grown ingredients

By ZOË BUCHLI
For The Astorian

A pandemic-related job loss prompted Silqet Ra to pour her efforts and resources into pursuing her passion of pickling.

A resident of Astoria for 10 years, she created 9th & Q, a pickled food company that aims to elevate snacking on the Oregon Coast. She makes a variety of snacking goodies, most notably her pickled vegetables, but also granolas, dips and salads. Her treats have been sold at Gathered Bakeshop & Market, Good to Go, Street 14 Cafe and Peter Pan Market & Deli.

"I love to snack, and so a lot of this is what I like to eat and how I like to eat," Ra said.

Ra learned how to pickle from her partner, who made her a variety of pickles for Christmas one year, and she's been hooked since.

Before the pandemic, Ra worked as a server and pickled on the side as a hobby. Then COVID-19 hit, and she lost her serving job. She started focusing on evolving her business.

Creating fresh, delicious snacks allows Ra to share her love for eating locally-grown

See Pickling, Page B5

TOP: Silqet Ra runs the pickling business 9th & Q. BELOW: 9th & Q's pickled turmeric cauliflower, bread and butter pickles, pink onions and red beets. BELOW RIGHT: 9th & Q's homemade granola paired with yogurt. BOTTOM RIGHT: 9th & Q creates several dips including vegetable cheese, hummus and vegan roasted garlic and carrot spread.

