

# A mile of flea market to explore in Pasco

Come for the sights and sounds, stay for the flavors

By J.D. KINDLE

For the East Oregonian

Among the short weekend trips to make this fall, plan on adding the Pasco Flea Market.

Purportedly the largest open air market in the Pacific Northwest, the Pasco Flea Market is a largely Latino affair in terms of its vendors and clientele, drawing crowds from across the Columbia Basin. With Spanish being the lingua franca one could mistake themselves for being transported to a market in Latin America. There are times when the crowds become so large (especially on Sundays) that traffic backs up onto Interstate 182. The sheer quantity of vendors and their variety would take one an entire day to adequately sift through what the market has to offer. Walking the entire circuit of stalls approximates a mile.

The best deals to be had are in the apparel department. Premium leather belts — made in Mexico, of course — abound. The smell of tanned leather is so strong one doesn't have to bother asking if they are authentic. To keep the sun off your brow there are campesino hats woven from rice grass and straw. Knockoff designer sneakers and flashy Mexican-style cowboy boots are available to round out your outfit.

For those concerned that they may not be getting enough of a spiritual fix on Sunday there are a pair of proselytizing preachers on the far end of the market who take turns addressing passersby about the saving power of Christ from their trailer equipped with a PA.

Across the aisle from them is a used power tool-dealing Hesh — the spitting image of Kenny Powers from "Eastbound and Down" — blaring '80s hair metal at an equally loud volume. The cacophony between the two camps is like an aural duel between good and evil.

Elsewhere there are less disconcerting sounds filling the market. Every audio equipment vendor or compact disc retailer will be demonstrating their wares by pumping at full volume the latest cumbia, reggaeton, banda, and norteño hits. As the rhythms pulsate through the crowd one can't help but start bouncing along to the beat.

The main draw though,



Staff photo by E.J. Harris

Patrons peruse the vendors and wares at the Pasco Flea Market. Savvy shoppers can find everything from handmade leather goods to used automobiles at the market.

well worth the trip even if one doesn't purchase anything else, is the food. Scores of food vendors are distributed about with mouthwatering street fare.

Vertical spits roasting pork al pastor produce scents that waft through the market and make one practically levitate in their direction. Huaraches sizzle on a griddles and beckon those who believe they have enough of an appetite to finish an entire platter.

Juice vendors eagerly distribute samples of their latest concoctions — blackberry lemonade mixed with Red Bull is popular these — and of course horchata and hot chocolate spiked with cinnamon are widely available. There is lighter fare including rainbow-colored assortments of roasted pistachios (flavors include jalapeño, tequila and lime, habaño, etc.), cups of freshly diced fruit and duros.

It wouldn't be a family affair without something for the children. There are plenty of toy shops stocked with fidget spinners, replica guns and odd knickknacks. A miniature train ride and (potentially ethically dubious) Shetland pony rides provide an extra dose of carnival-style entertainment.

In the unfortunate event that your vehicle breaks



Staff photo by E.J. Harris

Customers browse a clothing vendor recently at the Pasco Flea Market.



Staff photo by E.J. Harris

An assortment of spicy peppers from an Eltopia, Wash., farm sit on display in a booth at the Pasco Flea Market.



Staff photo by E.J. Harris

A pan full of quesadillas rests at El Huarachaso's booth at the Pasco Flea Market.



Staff photo by E.J. Harris

Parakeets for sale — on display in a cage recently at the Pasco Flea Market.

down once you arrive at the market and you find yourself in need of a ride home, there is a used car lot toward the back as well as a few vendors

selling salvaged auto parts. The short and thick of it: The Pasco Flea Market is a kaleidoscopic treat for the senses and an essential

Pacific Northwest experience. It runs every weekend, rain or shine, through March through November. Go. You'll be glad you did.

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## PEAR TARTE TATIN

Serves 6 to 8  
Start to finish: 1 hour

1/2 cup sugar  
3 tablespoons unsalted butter  
2 teaspoons fresh lemon juice  
4 just-ripe but firm Anjou or Barlett pears  
All-purpose flour for rolling out the pastry  
1 sheet (1/2 of a 17 3/4 ounce package) puff pastry, either refrigerated and cool, or, if frozen, thawed according to package directions but still slightly chilled  
Vanilla ice cream or sweetened whipped cream to serve



Sara E Crowder/Katie Workman via AP

Preheat the oven to 375 degrees F.

In a 10-inch, heavy ovenproof skillet, preferably cast iron, stir together the sugar with 2 tablespoons of water. Cook over medium heat, without stirring, until the mixture starts to turn a golden color, about 6 minutes. Stir in the butter, and continue stirring occasionally until the mixture is a rich golden color, but not too dark. Stir in the lemon juice.

While the sugar mixture is cooking, slice the pears in half, then into quarters, remove the cores with a paring knife, and cut the halves lengthwise into two thick slices each (so, eight slices total per pear). When the sugar mixture is golden, arrange the pear slices in concentric circles in the pan. Reduce the heat to medium low and cook until the pears are slightly tender, about 3 minutes.

Meanwhile, lightly flour a clean work surface. Roll out the puff pastry to a square slightly larger than the pan's diameter. Trim the pastry into a circle just barely larger than the circumference of the pan, and prick the puff pastry in several places with a fork. Place the pastry over the pears and carefully tuck the edges around the tops of the pears (you may want to use a rubber spatula, as the pan will be hot). Bake for about 25 minutes until the pastry is golden brown and puffed.

Place the pan on a wire rack and let cool for 15 minutes. Run a knife around the edge of the skillet, place a serving plate (larger than the pan) on top of it, and carefully invert the tarte tatin onto the plate. If any pears cling to the pan, remove them and place them back in their rightful spots. Let cool a bit more, and then serve warm, with ice cream or sweetened whipped cream.

## Wander the Walla Walla vineyards on a curated tour

I spend most of my days drinking wine.

Let me rephrase that.

As a freelance writer, my friends think I spend my time being paid to drink good wine. Truth is, most of my sit-downs with winemakers over the years happen early in the morning or in short spurts stolen from their time in the cellar. Though my focus is typically on the story of the winery, curiosity has me wondering what a winemaker likes to drink, eat and enjoy if they were to be a tourist in his or her own town?

Needless to say, I was delighted to hear of the Walla Walla Valley Wine Alliance's "Wwander Walla Walla Valley Wine" Itinerary Series, a day curated by some of the most celebrated Walla Walla winemakers available every Saturday beginning October 14 and running through December 16.

Visitors must register (registration is free and can be done the day of) for this pay-as-you-go experience at WallaWallaWine.com/WWander to receive access to the full itinerary, which includes exclusive perks.

I got a sneak peek at a few spots on the first WWander itinerary, which you can follow on Saturday, October 14, curated by Walla Walla Valley wine pioneer Rick Small and his daughter Jordan Dunn-Small, of Woodward Canyon Winery.

Some of the other upcoming itineraries include those created by Trey Busch of Sleight of Hand Cellars, Corey Braunel of Dusted Valley Vintners, Kelly and J.J. Menozzi of

Aluvé, Bradon Moss of Gramercy Cellars, and Casey McClellan of Seven Hills Winery.

I started at the Colville Street Patisserie where owners David Christensen and Tiffany Cain have created a pastry case worthy of rue de Bac in Paris. Everything is made from scratch using locally sourced ingredients — even the flour, which fittingly is from Small's Family Farm. You'll spot everyone from farmers to college students to winemakers quaffing Walla Walla Roastery coffee and noshing on delightfully flaky croissants, kouign amann, cannele, seasonal fruit danishes and gelato.

A stroll through sentimental favorite Pioneer Park and Aviary is one of Rick and Jordan's picks. The lush 58 acres of old growth trees (including a Fernleaf Beech, ranked number one in Washington State at 93 feet), ponds, sculptures, fountains and recreation opportunities was constructed in 1902 in part by renowned landscape architect John C. Olmstead of Central Park in New York City.

Next, I headed west of town to Long Shadows Vintners (Jordan worked with them for five harvests), which appeared as if a mirage in a desert of wheat fields and rows of poplar trees. After a delightful seated tasting of their world-class wines amidst spectacular Chihuly glass sculptures and chandeliers, I took a look through the large picture windows to view the action of grape harvest below.

Driving south of town, I did some

cow and barn gazing against the backdrop of freshly harvested wheat fields, bursts of crimson and gold foliage decorating the Blue Mountains in the distance. I passed grape vines in full glory, some still filled with fat, ripe fruit.

Tertulia Cellars, a modern, eclectic tasting room where Jordan worked prior to Long Shadows, was my next stop. After tasting through some tasty wines reserved for WWander participants, I was lured to the beautifully manicured pétanque courts overlooking the estate vineyard. I've only played pétanque once and my friend Carolyn will confirm that I was awful and almost took off some of the siding of her house. As luck would have it, winemaker Ryan Raber was on hand to give me a quick lesson. To say he's an enthusiast would be an understatement. Ryan is the president of the valley's thriving Pétanque Club and the winery hosts a number of events throughout the year, both for the public and the club.

I've shared just a slice of the first itinerary — the full monty includes Rick and Jordan's other picks for wine tasting, lunch, dinner and dessert and other attractions. I'm told they even share their favorite beer selections with you because, as the saying goes, it takes a lot of beer to make good wine. Oh — at least on this day of tasting and touring, my friends are right.

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