



## 44TH ANNUAL HERMISTON FARM FAIR

Seminars & Tradeshow will be November 29 to December 1, at the Eastern Oregon Trade & Event Center, 1705 E. Airport Rd, Hermiston.

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# FAIRM FARE

## RECEPTION TO FEATURE LOCALLY INSPIRED DISHES

By **GEORGE PLAVERN**  
EO Media Group

**F**rench fries, hash browns and Tillamook cheese packs are dietary staples at the annual Hermiston Farm Fair, providing a quick, dependable snack for attendees in between day-long seminars about growing healthy crops.

This year, organizers decided to expand the Farm Fair's culinary offering as part of an opening day reception Wednesday, Nov. 29 for event sponsors and trade show vendors, featuring simple dishes such as Asian carrot salad and whole grain blueberry muffins that showcase the region's vast agricultural variety.

The reception will run from 5:15 to 7 p.m., closing out the first day of Farm Fair at the Eastern Oregon Trade and Event Center. Debbie Pedro, director of the Greater Hermiston Area Chamber of Commerce, said they expect to serve at least 100 people over the course of the evening.

It is the first year the Farm Fair will host a reception for sponsors and vendors, and should not be confused with the public Farm Fair Banquet, which is scheduled for 6 p.m. Thursday, Nov. 30 at the Hermiston Conference Center. Tickets are \$30, and may be purchased at the chamber of commerce office.

Angie Treadwell, SNAP-Ed Program coordinator for Umatilla and Morrow counties, was put in charge of the menu for the reception, and has tracked down a number of recipes making use of locally grown potatoes, carrots, broccoli and other veggies.

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PHOTO CONTRIBUTED BY OREGON STATE UNIVERSITY  
Angie Treadwell, Umatilla-Morrow SNAP-Ed Program Coordinator, helps prepare food.



**Left:** Freshly harvested carrots sit in a pile.  
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**Right:** River Point Farms grows about 20 percent of the nation's red onions.  
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