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OFF THE VINE

Greek Goddess Wins Burger Cookoff! by Amy Pace

Last Sunday's wild winds swirled the unmistakable smell of grilling burgers throughout the Northside Farmers Market.

Contestants kept canopies from blowing away with one hand and prepared their burger entries with the other while customers shopped from a truly outstanding selection of fresh produce.

Tia Marshall of Middleton prepared a burger she dubbed "The Mighty Aphrodite Burger." A lamb and beef burger with fresh mint and greek inspired spices.

Market regulars **Bianca and Suzette** toasted tongues with their "Hellfire Burger" (ingredients classified).



Tia Marshall. It's all in the presentation.

Vendor **Marilyn Dralle** experimented with incorporating Umami into her dish. She wowed judges with her Spinach and Portobello-topped Coyote Creek Grass-Finished Angus Beef Burger on Rye Rolls. Her recipe is below.

Scott Schroeckenthaler, owner of Pleasant Springs Hatchery, prepared a mouth watering Wisconsin style perch sandwich, inspiring at least one market goer *cum* newsletter editor to purchase a package of his fresh perch - there's nothing like it!

Willy and Valerie Holden of Madison each prepared their own entry: Willy - an Italian Sausage/Beef combo and Valerie - a Classic American burger.

At 11:00, a truly outstanding panel of burger experts assembled at the judges table and began tasting the entries. On hand were **Alan Tedeschi**, Owner of Villa Tap; **Paul Lyne**, President of C.H.E.W.; and Alderperson **Michael Schumacher**.

Judging was not easy. All entries were absolutely delicious. Evaluating each burger in categories of taste, presentation, and appearance, judges ultimately declared Tia Marshall's "Mighty Aphrodite Burger" the winner. Market Manager Dale Matthews presented her with a cash prize and a Northside Farmers Market tote bag.

Congratulations Tia! Hope to see you at the next Chef's Challenge.

For photos of the event and everyone involved, please check out our [website](#).

Water Wonderland This Sunday

Once again, the Dane County Timebank hosts a fun water-themed games for kids and kids at heart starting at 10am. (Kids under 7, please bring an adult.) Informational presentations and information about our precious water supply. Learn, play, have fun! Come meet your local water commissioner!

- * Sponge, balloon and other water relays and bucket brigades
- * Drip Drip Drop ("duck duck goose" with water)
- * Team Ice Cube Melt Contest
- * Presentations on our lakes, Cherokee Marsh and water quality from 9-noon.

As an added bonus, weather permitting, the fun FARM ANIMALS who got rained out back in May will be at the market once again.

See you there!

Visit the Nanotechnology Table This Sunday

Stop by the Nano table between 9am and 12:30pm for information and conversation about nano sized particles being used in foods and food related products. Do the benefits outweigh the risks? Who is in charge of the current situation? What do we need to know and why? Bring your questions and comments to help make sure that citizens have a voice at the table.

Offered by CCoN (Citizens' Coalition on Nanotechnology). See the website: www.nanocafes.org The Coalition has had national and international recognition as a notable citizens effort to help assure the best uses and outcomes for all involved with the development, manufacture, use and consumption of goods involving nanotechnology.

Get the pick of the market!



When you help set up the market on Sunday mornings, you not only get to hang out with a great bunch of folks, but you'll also be first in line for all that fabulous fresh market produce (or bakery)!

Call Chris Moore at 242-8572 and start this Sunday! We can use your help!

New Products for Sunday

Our NFM Vendors anticipate these new products at the **July 20** market:

Multicolored peppers (maybe)
Eggplants (possible - more in a couple weeks)
Green beans
Green tomatoes (maybe)
Banana peppers (maybe)
Black caps and raspberries (possible)
Chard and collard greens (maybe)
Red currant jelly
Chai Tea infused chocolates



What else you'll find at the market:

Alaches, Angus beef, asparagus (ending), beans, beets, black caps, bison, brats, corn, espazote, fresh eggs, cabbage, cheese, chocolates, collard greens, elk, green onions, herbs, honey, hothouse cukes, kohlrabi, milk, papaldos, pepichas, perch, potatoes, preserves, radishes, spinach, squash flowers, strawberries, sour cream, syrup, tomatoes, yogurt.

Fresh fruit juices, smoothies, coffee, biscotti, cookies and fresh bakery every Sunday.

This list could change due to weather or other unforeseen circumstances.

Spinach Portobello Topping for Burgers

by Marilyn Dralle of Coyote Creek Angus Ranch

Adapted from the [Healthy Beef Cookbook](#) by the National Cattlemen's Beef Association



Ingredients

2 tsp olive oil
1 tsp minced garlic
3 cups packed fresh spinach, stemmed, coarsely chopped
2 cups chopped portobello mushrooms
1 tsp fresh grated lemon peel
1/4 tsp crushed red pepper
1/2 cup crumbled feta cheese
1/8 tsp salt

For her Northside Farmers Market Burger Cookoff entry on July 13, Marilyn substituted 1 tsp coriander for the lemon peel and red pepper.

Directions

1. Heat oil in large nonstick skillet over medium-high heat until hot.
2. Add garlic; cook and stir 30 seconds to 1 minute.
3. Add spinach; toss to coat.
4. Add mushrooms, lemon peel, and red pepper; cook and stir 2 minutes or until spinach wilts and mushrooms are tender.
5. Remove from heat. Add cheese and salt; mix well.
6. Serve as topping on beef burgers. Serve with rye rolls for best taste!

Find more ways to use market foods in our [Recipe Index](#)

The Off the Vine e-newsletter is written and edited by volunteers Amy Pace, Lynette Jandl, Jim Franck, Chris Moore, and Sherri Schroeder. Would you like to contribute to this newsletter? [Email us.](#)



Northside Farmers Market
Sundays 8:30am - 12:30pm ~ May through October
Northside TownCenter, Northport and Sherman

www.northsidefarmersmarket.org

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