



OFF THE VINE

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New! RP's Pasta Company

photos by Chris Moore

While touring Europe as a stage carpenter for dance companies, Peter Robertson fell in love... with the food of Italy. Robertson later moved to Madison, where he gave gifts of his fresh pasta to friends and family. One of those friends, the proprietor of Madison's award-winning Pasta Per Tutti restaurant, asked Robertson to supply his pasta. Soon after, **RP's Pasta Company** opened for business.



RP's not only specializes in fresh made pasta, but also frozen ravioli stuffed with fresh ingredients purchased from farmers... as well as 100% Wisconsin cheese. Some of their Fresh Pasta include Egg Linguini, Roasted Red Pepper Linguini, Garlic Angel Hair, as well as some Wheat-Free and Gluten-Free Pasta. Ravioli varieties include Portabella and Parmesan, Asparagus and Asiago, Roasted Butternut, and their classic ravioli stuffed with Four Cheeses.

Owner and founder Peter Robertson writes "At RP's Pasta Co. we are very excited to be joining the Northside Farmers Market to offer our top-quality fresh pasta and frozen ravioli. Be sure to take advantage of our special offer - buy 3 pastas and get \$0.75 off the regular price or buy 2 ravioli and get \$2 off the regular price."

RP's plans to be here for the rest of the season! Visit their website ([link](#)).



Anne Valley of RP's Pasta Company vends at the NFM.

SALAD & SANDWICH COOK-OFF

Sunday, August 2
at the Northside Farmers Market

PEOPLES CHOICE TASTING at 11:05 am
WINNERS ANNOUNCED at NOON



**CASH PRIZES
TO BE
AWARDED!**

Must use five NFM ingredients, a Pierce's Market ingredient and one secret ingredient. \$20 Entry fee. See our website for official rules. Call (608) 217-9631 or email nfmmanager@yahoo.com to enter.



Market Report for July 26

article and photos by Chris Moore

Last week was one of the busiest markets of the season. And no wonder. Great weather (actually warm and no rain), great food, and great company!

Found at the market were (from **Troy Gardens** organics) tomatillos (new), radishes, scallions, beets (new), garlic, cauliflower, pickling cucumbers, yellow/purple beans, kale, cherry tomatoes (new), and cilantro. Shoppers also found basil, zucchini, squash, rhubarb, sweet candy onions, hot peppers, finger potatoes, yo choy, mustard greens, and hmong beans.

For next week, **Jimmy Hudson** thinks his eggplants will be ready and a few musk melons might find their way to our Northside market. **J&R Farms** plans to bring cucumbers.

Northport Apartments was at our market cooking up a storm. They were selling beef tacos, veggie egg rolls, and ground turkey egg rolls. Delicious and warm!



This week we also saw the presence of the Madison Schools staff including Superintendent Dan Nerad, Joe Quick, and members of the Madison School Board including Arlene Silveira. They were at the market to meet Northsiders and answer any questions.



Due to popular demand (i.e. could you please bring some?) **Capital City Cookies** brought their oatmeal raisin cookies.

On the annuals side, Natalie Ortega from **Ortega Farms** is selling pretty globe amaranth (strawberry fields) plant, (right).



Some NFM market enthusiasts requested to know when Scott from **Pleasant Springs Hatchery** was bringing perch. He only comes to our market once a month, so we will include a notice in our newsletter as to when he plans to come.

Next week we have another vendor who hasn't been here this season: **Pete's Dirt Farm**. They are bringing heirloom tomato plants (with tomatoes on them). These heirloom tomatoes (Brandywine) were sold in the 1860's and 1870's.

See you at the market!

Zucchini Bruschetta

by Angela Trentadue



This is a great way to use zucchini that grows a little too large. Fried zucchini slices replace the bread in traditional bruschetta.

This recipe has been edited for space.

[See full version here.](#)

Ingredients

1 large zucchini, 3-5 diameter
2 tsp salt

3-4 vine-ripened tomatoes
1-2 cloves of garlic
sea salt & fresh ground pepper
extra virgin olive oil

2 eggs
2 c all-purpose flour
1 tsp sea salt
1/2 tsp fresh ground pepper
canola oil (for frying)
8-10 oz fresh mozzarella

Directions

1. Slice zucchini into 1/2" rounds. On a sheet pan, spread slices in single layer, sprinkle with salt and let sit 20 min.

Meanwhile, prepare tomato salad:

2. Dice tomatoes (1/2" dice) and put in medium bowl.
3. Finely chop garlic, add to tomatoes.
4. Add a generous pinch of sea salt and couple grinds of black pepper. Stir gently to mix.
5. Add 2 tbsp olive oil and mix. Set aside.

Coat and fry zucchini:

6. Heat 1/4" canola oil over medium heat. Test temperature of oil by dropping in a pinch of flour. It should sizzle lightly.
7. Beat two eggs in small bowl.
8. In a second small bowl, mix flour, salt and pepper.
9. Dip a slice of zucchini into egg and let excess drip off.
10. Dip into flour mixture to coat.
11. Carefully slide coated slice into hot oil and continue with remaining slices. Do not overcrowd pan - a light sizzling sound should always be heard. Fry about 3 minutes on each side, until golden brown.
12. Remove to a towel-covered plate.

To serve, top each slice with a spoonful of tomato salad and a small slice of mozzarella.

Serves 4 or more, depending on length of zucchini.

What's in Season?

Download a PDF chart of all the produce that our vendors provide and the approximate range of dates that you'll see them at the market. ([link](#))

Find more ways to use market foods in our **Recipe Index** ([link](#))
Send us your favorite seasonal recipes ([link](#))

The Off the Vine e-newsletter is written and edited by volunteers.
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Northside Farmers Market
Sundays 8:30am - 12:30pm ~ May - Oct
Northside TownCenter, Northport and Sherman

www.northsidefarmersmarket.org

