

Meet Josie Pradella

by Amy Pace

It's no surprise to see rhubarb, cranberries, and lavender at the Northside Farmers Market. But at Josie Pradella's booth you'll find them surrounded by dark, delicious chocolate!

Josie opened **Terrasource Gourmet Chocolates, LLC** in October of 2007. You may have met her (and her wonderful samples) at our winter market!

Everything about Terrasource Gourmet Chocolates is unique, from the flavors to the packaging! Visit her this Sunday and you'll find flavors like *Tart Rhubarb*, *Coconut Dream*, *Scarlet Tea*, *Cranberry Walnut*, and *Golden Raspberry*. Come prepared to taste - Josie would appreciate market-goer feedback on her *Aronia* and *Blueberry Bliss* chocolates. These experimental flavors use a Lemoncello liqueur made by Yahara Bay Distillers, a new local distillery.



Josie's inspiration for her products comes from nature! TGC's ethic is about working with nature and sourcing locally as much as possible.

Terrasource Gourmet Chocolates sources local, organic and fair trade ingredients. The entire product line is dairy free - pretty unusual for a gourmet chocolatier!

She is committed to running a green business and uses some fairly unusual packaging - like the 2-piece wildflower seed-embedded box, where seeds are embedded right in the paper and you plant the box to grow a garden when you're done. More bliss, less waste!

Josie is mindful of the fact that there are numerous wonderful chocolatiers in our area. She develops products that complement rather than compete with what's currently available in the Madison market.

She's currently experimenting with tea-infused chocolates, like jasmine green tea and scarlet tea. If readers have favorite organic teas they believe would pair nicely with chocolate, please [let her know!](#)

Also in the works are more edible flower infusions. Josie would love to meet local growers of organic rose-scented geraniums or other interesting edible flowers. Currently the only flower-infused chocolate offered at TGC is the *Royal Velvet Lavender*.

Since she works with local products, some of Josie's flavors are seasonal, like her *Tart Rhubarb*. Are you willing to trade rhubarb for chocolate? She's still looking for more, so if you would like to contribute rhubarb to this effort, please let her know!

Josie enjoys the Northside Farmers Market as much as we enjoy her! She appreciates the diversity of products and people, the colorful vendor stalls, the fact that dogs on leashes are allowed (and encourage many delightful conversations), and the enthusiasm and engagement of market attendees. "It's really wonderful for me when I have conversations with people who are interested in my product and I learn about what they enjoy or their purchasing ethics."

Terrasource Gourmet Chocolates will be at the NFM through June, off during July and August when it's too hot to keep the chocolate from melting, then back again for the fall season starting in September. But don't worry, there are several merchants in town carrying TGC products on a continual basis including Bunky's Café (Atwood Avenue), Carl's Cakes (Cottage Grove Rd), A Room of One's Own (W. Johnson St), and Sentry at Hilldale. These are all Dane Buy Local members.

For more information, contact:
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New Products for Sunday

Vendors anticipate these new products at the June 1 market

Salsman's produce: Asparagus and tomato plants.

Voss Organics: Pepper plants. New plants: squash, beans, pumpkins, eggplant, nasturtium (edible flower).

Jimmy Hudson: Radishes.

Terra Source Gourmet Chocolates: Chocolate Aronia Berry & Yahara Bay Lemoncello.

Blue Marble Dairy: Fresh eggs.

CC Angus Beef: Grillable hanger steaks and tender flat iron steaks.

Deval's Bison: Fresh eggs.

Hamann Charcuterie: New sausage flavors... come see what they are!

J&R Farms: Last week for morels... two weeks til Strawberries.

What else you'll find at the market on June 1: Asparagus, grass-finished beef, brats, buffalo, cheese, chives, chocolates, cookies, elk, flowers and plants, honey, onions, maple syrup, perch, preserves, rhubarb, gourmet sausage, spinach, fresh bottled milk, sour cream, yogurt, walnuts, fresh bakery and more!

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

Got a Recipe? How about a story on the side?
We're seeking recipes and words to go with them from Northside residents and friends for the fourth annual

Troy Gardens Savor the Summer Cookbook

Recipes can be nutritious or decadent or both – as long as they come with a few words from YOU about who you are, where you got the recipe, why you like it, advice from your grandmother, inspiration from your garden, or any tidbits you would like to share!

To top it off – we'd like a picture of you, your garden, your grandmother, or whatever you think goes with the recipe for our cookbook.

 FRIENDS OF
troy gardens

Send recipes, words and pictures to margepitts@sbcglobal.net or call 770-4344 for more information. Contributors will receive three free copies of the cookbook. Deadline is mid-June so send those recipes soon!

Asparagus Pasta Salad

submitted by Amy Pace

Ingredients

1 pound fresh asparagus
1/2 lb penne rigate pasta
1/2 cup feta cheese crumbles
1/3 cup extra-virgin olive oil
2 pieces crisp bacon, chopped
6-8 olives, sliced
2 tablespoons balsamic vinegar
(or your favorite vinegar)
Salt & black pepper to taste

Directions

1. Cook pasta til al dente, cool.

3. Cook tips in simmering water for 4 minutes. Remove from water and immerse in ice water for a few minutes. Allow to dry on a towel.

4. Mix oil, vinegar, bacon and olives in bowl. Add salt and pepper to taste.

5. Toss together with pasta and feta, add asparagus and toss lightly. Allow to chill for a few hours before serving.

2. Bend an asparagus spear until it breaks. Discard lower portion. Use this first spear as a guide for slicing off the lower portions of remaining spears.

Serves 6.

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. Photos by Chris Moore. 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
[Visit northsidefarmersmarket.org](http://Visit.northsidefarmersmarket.org)