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Attention: The Winter Market has Moved!

By Chris Moore

It's true! The Winter Market has moved locations from the former hardware store (soon to become a bicycle shop) to the former video store, located in the same mall but facing N. Sherman Ave. We are squeezed in a little tighter but we still have a great selection of vendors including:

Keene Organics (chicken/eggs/garlic), Jimmy and Jackie Hudson (veggies), Cranky Coffee, Saxon Homestead Creamery (cheese), EarthRise Farm (beef), Farmer John's Cheese, Brady's Market (hot food), Faang Vang (veggies),

CC Angus (Beef), Go Nuts! Yumbutters (peanut butter), Polly Jane's Pickles and Jams, Capital City Cookies, Xay Lo (veggies), Cupcakes A-Go-Go (including cupcake turkey!), Herb n Oyster (mushrooms and soap),



KP Simply Fresh Aquaponics (tilapia and lettuce), Ruegsegger Farms (specialty meats), Auntie Pam's Bakery, Corona's Cafe (hot food), Off Beat Acres (alpaca), and Rare Earth Products (holiday wreaths).

Featured this Sunday are "Letters to Santa Claus" as well as the "The Clowning Cousins" Twilight and Comet, who will be entertaining market goers with dance pieces, jokes, skits and more.

Remember that the winter market runs from 10:00 am – 1:00 pm. Next market after this one is December 5.

Your local farmers and producers will appreciate your support in these changing times.

Got NFM Signs?

Trying to figure out where to put your NFM yard signs? Just bring them to the winter market and we will reuse the entire sign or at least the wire frame. Thanks!

Barley Soup with Caramelized Onions, Celeriac and Carrots

An Original Recipe by Angela Trentadue

If you can't find porcinis, other varieties of dried mushrooms will do.

2 tbs olive oil
2 tbs butter
1/2 c hulled barley
1/2 c dried porcini mushrooms
1 large onion, small diced
2 sprigs fresh rosemary
1 large celeriac, peeled and small diced
1 large carrot, peeled and small diced
1/4 c fresh grated pecorino or parmesan cheese

Heat 1 tablespoon olive oil and 1 tablespoon butter in a small saucepan over medium heat. As soon as the butter begins to foam, add the barley, stirring well to coat. Lightly toast the barley in the pan, stirring often, about 4-5 minutes. Add 1-1/2 cups cold water and bring to a boil. Reduce heat to simmer, cover and cook until the kernels are tender and have swelled, about 45 minutes.

Meanwhile, prepare the broth by placing 4 cups of water in a large pot over high heat. Once the water comes to a boil, turn off the heat but leave the pot on the burner. Add the dried mushrooms, cover and allow to steep while making the rest of the soup.

In a large skillet over medium-low heat, place the remaining olive oil and butter with rosemary sprigs. Once the butter begins to foam, add the diced onions. Stir to coat evenly with oil and butter. Cover the pan and cook about 30 minutes,

stirring occasionally. The onions will become very soft and translucent and release much of their liquid. While they cook, bring a large saucepan of salted water to a rapid boil. Par-boil the celeriac until just barely tender, remove to a bowl with a slotted spoon. Repeat with carrots and add to the bowl with the celeriac.

Remove the lid from the onions. Continue cooking about 15 more minutes, stirring more often, to allow color to develop. With about 5 minutes left, add the carrots and celeriac and stir well to incorporate. Strain mushroom pieces from broth, pressing out as much liquid as possible. Cut mushrooms into small dice and stir into vegetable mix.

Turn heat back on to medium-low under the mushroom broth. Remove rosemary sprigs from onion and celeriac mix and gently add to broth. Stir in barley and allow soup to come to a light simmer, melding flavors together. Season with salt and pepper to taste and serve with fresh grated pecorino cheese.

Angela, author of these recipes and an NFM supporter, would love feedback on her recipes – too weird, too hard, too simple, just right? Send us an email to: nfmvolunteer@charter.net

The October 31, 2010 edition of the Vine e-newsletter is written and edited by volunteers: Kelly Nigl, Chris Moore, and Angela Trentadue
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