

## Portland Farmers Market, Welcome Back!

This past Saturday was the season kickoff of the Portland Farmers Market on the PSU campus, and I, along with thousands of other eager patrons, enjoyed a sunny stroll through the expanded market. Along the way I noticed several new vendor booths, with a particular concentration on value-added products.

One such vendor is Unbound Pickling. With sleek, modern labels and inventive pickling infusions, these are not your grandma's homemade pickles. Owner Jess Hancock offered samples of his East Meets Northwest pickled asparagus flavored with soy and wasabi, and Beatnik Beets pickled in pomegranate and beet green juice that is infused with tarragon, fennel, and chai spice. Other varieties are Cajun Pickled Green Beans, Balsamic Pickled Onions, and Bread-and-Butter Pickles, each with a zesty spin on the expected pickling blend.

You may have seen Upright Brewing's French and Belgium-style beers on the best restaurant and bar menus around town, but now you can find these complex brews in 750mL bottles at the market. Brewer Alex Ganum stocked his booth this week with samples of "Four," his pale brew with tart, refreshing notes of grass and fresh spring flowers; "Seven," his most aromatic beer with fruit and spice characteristics; and his seasonal Flora Rustica, an old-fashioned, saison-style beer with a bitter, dry finish and flaxen hue.

I brought home a five-pound hunk of pork brisket (a cut I'd never seen before) from Tails & Trotters booth to slowly cook using their recommended Spring Braise recipe. This artisan pork company finishes their pigs on Oregon hazelnuts, in hopes that you may detect a subtle nuance in the cooked meat.

Next week I'll swing by the Pasta del Sol booth with fingers crossed that their fresh pastas aren't sold out within two hours, as was the case this week. And the new prepared food vendor, Via Chicago, will be the perfect market snack with deep-dish pizzas in four varieties—meaty, veggie, vegan, and breakfast pizza with eggs, pancetta, arugula, and a hint of white truffle.

We all know that the market offers the freshest produce available, but with new vendors to round out the selection with baked goods, condiments, cheeses, meat, wine, and beer, the Portland Farmers Market is now an even more viable option for one-stop shopping for the week.