

Snohomish Market Vendors
Recipes from the Market
How Does Your Garden
Grow?

June 3, 2010
Snohomish Farmers Market
[Member of WASFM Association](#)

Snohomish Farmers Market

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[Andy Bosse](#) - V. President
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[Tamra Hill](#) - Treasurer
[Kirsten McClure](#) - PR/Newsletter
[Bob Myers](#) - Advisor
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[Snohomish Market Info](#)
[Vendor Application](#)



Berries will here SOON!

MAY 6th - SEPT 30th

Directions: [click here](#)

1st and Cedar..A short walk from Historic
Downtown Snohomish 3pm until dusk.



[Read our Blog to stay up to date](#)
[with what is going on at the Market.](#)

Snohomish Market Vendors

In each issue of our newsletter, we will feature our local vendors, who they are, what they sell, and how they became vendors at our local farmers market.



[Simply Great Jerky, Inc.](#)

Simply Great Jerky, Inc. is owned and operated by Lori and John Stokes and is based out of Lake Stevens, Wa. Simply Great Jerky, Inc. was created when

Lori and John could not find a beef jerky that wasn't too salty or too bland. They decided to play around with their own recipes to create a beef jerky that was more flavorful and less salty than the store bought kinds. The creation of the recipes were trial and error until they landed on the best taste ever. Fortunately for us, they decided to share their recipes.

The product that Lori and John sell at the Snohomish Farmers Market is a package of homemade, fresh blended ground spices, that when added to 5 pounds of raw, top round or bottom round beef, yields about 2 and one-half pounds of delicious tasting beef jerky. They have 4 flavors to choose from: BBQ, original, teriyaki, and spicy.

Lori and John have been creating their recipes for 8 months now and have just started selling them at the Everett and Snohomish Farmers Markets. They enjoy the Snohomish Farmers Market because of the interaction with people in the community and the chance to provide a local product to customers. Come to the market to sample their different recipes. You'll be glad you did. Contact them at:

www.simplygreatjerky.com or
info@simplygreatjerky.com



[Serendipity Artisan Dips](#)

Serendipity Artisan Dips is owned and operated by Gordon and Trika Craig and is based out of Kirkland,

**Community Supported
Agriculture
[CSA click here](#)**

[Snohomish Visitors Center](#)

Our Vendors

Artform Jewelry

Baked Goods

Bautitsta Farms

Bills Fruit

[Caruso Organic Farm](#)

[Cedar Ridge Winery](#)

[Chara Creations](#)

Clear Creek Pottery

Cricklewood Nursery

[Eden Herbs](#)

[Far North Olive Growers Ltd](#)

[Flying Tomato Farm](#)

[Fired Glass Jewelry](#)

[FSCommunity](#)

[Frawg N' Turtle](#)

[Gypsy Rows](#)

[Hayton Farms](#)

[Hawaiian Paradise](#)

Huckleberry Corn Co

[IM'S Whims](#)

Just Frogs Toads Too

K's Jewelry Unique Creations

Lee Thor Gardens

[Martin Family Orchards](#)

[Natural Clothing Co](#)

Pa Yang Garden

[Rag Tag Enterprises](#)

[RecyclewithKBK](#)

[Serendipity Artisan Dips](#)

[Simply Great Jerky Inc](#)

Singleton Honey Farms

[Skagit Sun Berries](#)

[Smith Brothers Dairy Farm](#)

[Snohomish Bakery](#)

Snohomish Shepherdess

[Stocker Farms](#)

[Sweet As Can Bee Honey](#)

Tengs Garden

The Old Farmer

Tioli Hot Dogs

[Tonnemaker Orchard](#)

Turtleworks Jewelry

Twin Sisters

[WSU Master Gardeners](#)

Wa. Gordon and Trika have created Serendipity Artisan Dips entirely by themselves, from the deliciousness of their hand blended recipes down to the design of their packaging. Gordon and Trika decide on a recipe that they want to share with the market and then they mix, blend, dehydrate, hand-package, and design the label for each of the 26 different dip mixes they make. They bring 15 dip mixes at a time to each market, rotating the dips each week to give us a sample of every recipe that they have created.

The product that Gordon and Trika sell is a hand packaged blend of a multitude of spices that correspond to the type of dip you are craving. I bought Ragin' Cajun last week and WOW!

Smooth, then pow, a kick at the end! You simply choose your dip, and there are many to sample, then you bring it home and mix it with 2 cups of sour cream. Delicious!



Gordon and Trika sell their artisan dips at Everett, Fremont, Kirkland, Renton, Juanita, Issaquah, and Snohomish Farmers Markets. They can personally customize the dip labels for wholesale, fundraising events, or sports programs. Come down to the market on Thursday and if you haven't already, sample these dips. You won't walk away empty handed. Contact Gordon and Trika at 425-889-0921

serendipity_artisan_dips@yahoo.com

Recipes from the Market

As fresh produce (fruits, vegetables, berries, etc.) makes its way from our market to your table, we will be selecting some "market vendor" recipes to

excite your palette.

This issue's recipe was provided to us from my neighbor Heidi Kelso, who is a Snohomish market regular.

Enjoy!!!



Marinated Grilled

Asparagus

You will need:

-1 bunch of asparagus, from Snohomish Farmers Market veggie vendor

- Olive Oil (Far North Olive Oil)

-Balsamic Vinegar

-Kosher Salt-Pepper

Bring asparagus home and wash, dry, then trim the ends. Put



[Whidbey Island Ice Cream](#)

[Wooden Horse](#)

Wise Earth Organics

Xay's Gardens

Yang Lee Lao

Music at the Market

June 3rd - Bert and Rose Barr



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Do consider becoming a Music
Sponsor. Contact Karen at
snomishfarmersmarket@gmail.com

Handicap Parking

Available on 1st Street.

Thanks to Thruston Insurance at
802 1st Street for allowing his lot to
be used for **handicap parking**.

Only those with handicap permits may
use the lot during market hours 3-8pm
on Thursday. Please Park Only in the
Lot where the Handicap signs are
posted.

Thank YOU John !

**Please forward the Snohomish
Farmers Market Newsletters to
friends and family so they too**

asparagus into a large Ziploc bag and add 1/4 cup (or more) olive oil, and 1 T. of balsamic vinegar. Lastly, add a pinch of Kosher salt and a bit of pepper (lemon pepper can be substituted), then seal up the Ziploc and marinate for 2 hours.

Bar-B-Q marinated asparagus spears on medium heat for 5-6 minutes or until desired softness. Then, eat them right off the grill! Just kidding, but you're going to want to. Serve this as a side with any kind of meat, chicken, or fish. Enjoy!

read more about Asparagus

"How Does Your Garden Grow?"

Gardening tips from our local gardeners and plant experts...Got weeds?



This issue's gardening tip was provided to us from [10 Ways to Make Gardening Easier](#), an article from an internet.

Garden Simply



For the beginning gardener, like me, raised beds and containers are the way to go. It's much easier to control your garden if it has definite boundaries.

Containers provide the ultimate in control. You control the soil, water, exposure and even limit the growth of the plants in the container. Raised beds separate the garden beds from their surroundings. Ideally, lift the beds up by 6 inches or more. You'll have the benefits of controlling your borders and you'll be saving your back from some bending.

Also, I'll add that I have a dog that digs up anything that I decide to plant in my yard. With container gardens, I put up a wire barrier that keeps my dog and other woodland creatures from destroying all of my hard work. Happy digging!

Thank You for Shopping Local