

# News from Boistfort Street

## COMMUNITY FARMERS MARKET AT CHEHALIS

~ supporting local growers, their products, and our agriculture community ~

Tuesdays, Noon ~ 4pm      June 5th ~ October 16th  
Boistfort Street, Chehalis

### Limited Edition Market Posters!

*FRESH  
FROM THE MARKET!!*

Pan y Pastel, your favorite summertime bakery, introduces 100% All Natural Whole Grain Breads!

Including:

- Whole Wheat
- Multi-Grain
- Cinnamon Swirl

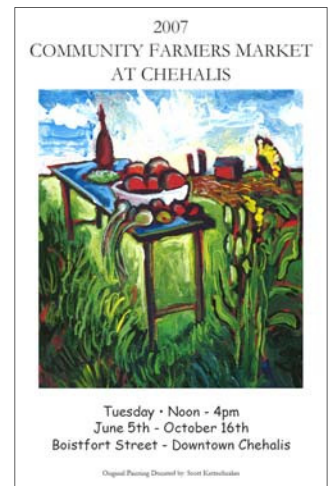
These all natural recipes are light and healthy, making wonderful sandwiches and snacks for the whole family... or pair the breads with a spreadable cheese from Black Sheep Creamery - the perfect wholesome treat!!

[www.panypastel.com](http://www.panypastel.com)

On June 12th the Community Farmers Market will be launching a new and exciting project - The 2007 Market Poster! We are delighted to debut our first annual limited edition poster featuring an original image donated by local artist Scott Kattenbraker.

The 11"x17" poster will be for sale for \$5 at the Community Farmers Market Information Booth. All proceeds from the sale of the poster will be used to fund the ongoing operations and activities of the nonprofit market. The purchase of a poster will not only support local agriculture and our local economy, but also provides a valuable connection between two of the great treasures in Lewis County - Agriculture and Art.

Be sure to get your copy of this year's poster before they sell out! If you are a local business and would like to get a copy of the poster for display in your window, please contact Brenda by stopping by the Market Booth or by phone at 360-880-9546.



Next CFM Board Meeting:

June 14, 2007 ~ 7pm  
@  
Lewis County Extension  
Office

### COMMUNITY FARMERS MARKET AT CHEHALIS

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Market Manger: Brenda Book  
Phone: (360) 880-9546  
Email: [skattenbra@aol.com](mailto:skattenbra@aol.com)

### Spring Asparagus All Year Long

Meg Jordan of Just Jordie's has been busy this spring. At the beginning of May, Meg had already preserved over 1,000 pounds of her famous & sought after pickled asparagus! Meg's recipes (regular and hot) guarantee your family that craved taste of fresh spring time produce all year long. Meg suggests serving the asparagus as an appetizer on top of a cracker with cream cheese & a bit of her special "Bob's Habanero Pepper Jelly." However, if you are like my family, Just Jordie's Asparagus gets eaten right out of the jar - not lasting long enough to be served on a platter!

Visit the Just Jordie's booth to sample all of Meg's pickled products & homemade jellies!! [www.justjordies.com](http://www.justjordies.com)