



TRACTOR, TROWEL & TABLESPOON

Seasonal Newsletter of the
Healdsburg Certified Farmers' Market

visit our updated website! www.healdsburgfarmersmarket.org

Summer/
Fall
2009



Russ Messing & Arlene Naschke Deergnaw Olive Oil

Our market has five wonderful olive oil producers: Oak Gate Farm, DaVero, Combs Ranch, Preston of Dry Creek, and Deergnaw. Of those five, Deergnaw's Russ Messing is the grower and producer who also happens to be serving on the Farmers' Market's non-profit board. Russ was elected by the market growers and vendors in November, and is devoting two years to the board.

"It is a blast to be at the market."

"I love sharing my oil."

While I was
visiting Russ and
his wife Arlene

at their home above the Dry Creek Valley, Russ explained that the name Deergnaw, ... "is an acknowledgement of the natural world that surrounds us. We've planted gardens and an olive grove, but the name is a nod to the real beauty of our home and our attempt to coexist with nature. If deer get through the fences and gnaw on the trees, we've gotta' live with it." Russ explains. "It is also a play on words; this land is very dear to us, and it gnaws at us ... in a sweet way. There is always an incredible amount of work to do to care for the place, but we love it."

Their home sits above a pond and is an oasis among the dry chamise covered hills surrounding them. The cabin was built from the redwoods which grow along the north facing side of the land.

Jerry Eddinger's grandfather harvested the redwood, and built the cabin among the madrone, oaks and second growth redwood. Russ and Arlene retained the wood, stone and structure of the cottage, and have creatively expanded on it over the last thirty years. They have also created beautiful gardens, and campsites where they can share

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Russ Messing and Arlene Naschke



Donna and John Biasotti Biasotti's Acre

Biasotti's Acre sits on the high ground of Front Street; *River* Front Street, that is. John remembers the 1937 flood when the Russian River flowed over its banks and covered Front Street between the two bridges. While most of Healdsburg flooded, his family's home was safe. In the house next door to where John was born, he and Donna have raised their own family, and the acre behind and around the two houses has been growing an abundance of fruits and vegetables for nearly a century. "I didn't get very far," John says jokingly about his move next door, but his garden is evidence of a great accomplishment.

You might not recognize John's face at the market; he helps deliver the produce by 8 a.m. on Saturdays, but his wife Donna is the one who stays and sells at the market. "John likes to do the planting and cultivating," Donna told me when I first met her. "I like to harvest and sell at the market." Donna is one of our growers who has a little bit of something to bring to market in every season. In the spring, she brings us Eureka Lemons, and this was a good year for her cherries. In the summer, she is known for her Italian Beans, the same ones John's father's family brought from Italy. In the fall, Donna has pomegranates and persimmons, and also sells a variety of flowers. "Sometimes people will want to buy everything I have from my house, but I tell them I have to have something to sell at the market so I can keep my stall space."

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Russ Messing & Arlene Naschke

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the 205 acres. They host an environmental education camp for an alternative elementary and middle school, Synergy, which Russ co-founded as a teaching co-operative. He still serves on the board of the San Francisco school.

Russ came from St. Louis, Missouri, and he found his awareness of the land as an adult. Arlene's grandparents had a turkey farm near Sacramento "Arlene and I were walking on the driest hill one day and found a wild olive tree," Russ told me. "It was a Picholine, a French variety, that someone must have planted. We wondered how olive trees might do here with a little water, fertilizer and TLC, so we cleared three and a half acres and decided to plant four varieties to make a blend. Two from the north and two from the south of Italy."

They entered their 2008 olive oil in the Harvest Fair Competition in May. "Although the Fair takes place in September, the olive oil tasting occurs when the flavor of the oil is at it's peak," Russ explained. Deergnaw was awarded a Double Gold Medal; it was also given the Best of Show honors because of its rich variety of flavor. Russ encourages visitors to the market to taste all of the olive oils, and to find the one that suits them best.

We love the rich variety of vision and skill that Russ brings to our non-profit board, and we are glad that Wati and Steve Hilker recommended their neighbor to us. "It is a blast to be at the Market," Russ cheered. "I love sharing what I know. I love sharing my oil."



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Discover More About Us!

- Current produce at the market
- Tips from the farmers
- Upcoming events



Joel Kiff Ridgeview farm will have the following at Market Tuesday: Bi-color corn, ambrosia, sugar nut, charantais, and sweet beauty melons, radishes, lettuce, arugula, peaches, apples, and a limited amount of tomatoes

Mon at 9:08pm · Comment · LikeUnlike · Report

SHOPPING WITH THE CHEF



Everyone is invited to meet Donna Del Rey, and the chef near Foss Creek Bridge at 10 a.m. Then follow along as we stroll through the market, talking with the farmers, and gathering ingredients along the way. At 10:30 a.m. we will return to Foss Creek for a cooking demonstration.

Donna's private classes will continue back at the Cooking Center on Matheson Street for a hands-on learning workshop where they will prepare a four course lunch. For more information, contact Relish at 431.9999. www.relishculinary.com

August 8 th	Elissa Rubin-Mahon – Summer Flavors
September 12 th	Gia Passalacqua
October 10 th	Carrie Brown – Jimtown Autumn
November 14 th	Victoria Blumenstein



when You

**PLAN TO EAT OUT...
or have your meal catered...**

SUPPORT A CHEF

who serves fresh produce purchased from our farmers at the market

Michel Augsburg, Les Bistro des Copains

Scott Beattie, Scott Beattie Cocktails

Melanie Berry and **Robin Miller**, The Bishop's Ranch

Harvey Brody, The George Alexander House

Carrie Brown, Jimtown Store

Donna Del Rey, Relish Culinary Adventures

Mateo Granados, Granados Catering Co.

Douglas Keane, Cyrus

Eric Lee, Simi Winery

Steve Litke, Farmhouse Inn

Jeff and Susan Mall, Zin

David McDowell, Santi

Noel Nuazo, Bear Republic Brewing Co.

Matthew Paille, Manzanita Kitchen

Gia Passalacqua, Dry Creek Delectables

Ari Rosen, Scopa

John Stewart and Duskie Estes, Bovolo

Tim Vallery, Peloton Catering

Dustin Valette, Eric Johnson, Michael Nogera, Yulanda Santos,
Dry Creek Kitchen

If your name is missing here, please let us know...
we would like to include you on this list in our next newsletter.

Donna and John Biasotti

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Donna was raised in Helena, Montana, and after graduating from Montana State University in Bozeman, she came to Healdsburg in 1959 to teach Home Economics in the High School. She was preparing for a lesson on preserving berries, and met John while she was selecting fruit at Biasotti Brothers' Grocery Store, which stood in the brick building on the corner of North and West (Healdsburg Ave.) Streets.

I visited Biasotti's acre in June, when John had just finished transplanting tomatoes and peppers. We walked through their tidy garden, and I admired the neat rows, all hoed and planted by hand. Suddenly, an acre seems like a lot of space to grow food. They enjoy their harvest and share with their neighbors and children: John Michael, lives in Vacaville, Joanie and Jim, live in Healdsburg. Whatever is left over goes to the market. We always look forward to seeing Donna and John on Saturday mornings, one block west of the brick building on North and West Streets, where they met each other in Biasotti Brothers' Grocery Store, fifty years ago.



Pomegranates from Biasotti's Acre

Thank you to our Volunteers!



(back row) Taya Levine, Kate Barrett, Mary Kelley, Susan Rose;
(front row) Judy Biondolillo

- Kate Barrett, Judy Biondolillo, Maclaine Fiori, Dayton Hiles, Joel and Renee Kiff, Taya Levine, Shelby Manoukian, Susan Rose, Heidi and Mike Snowden, for all around great help
- Kate Barrett for rebuilding the wooden display board on the market cart
- Rick Tang, Roger Peters, and Susan Rose for photography for the website
- Vickie Norris for updating our website

Volunteer Opportunities!

Would you like to volunteer for the market?

We are looking for volunteers to help with the Zucchini Festival, and to assist Barbara Wollner and Janet Norton with the Pumpkin Festival.



Zucchini Festival

Saturday, August 22nd
Join us for this
Healdsburg tradition at 10 a.m.

For more information go to www.healdsburgfarmersmarket.org

SUSAN'S SIMPLE SALAD DRESSING

How can something so simple be so good? It all begins with Fresh Ingredients.

1. Purchase fresh salad greens from the market or harvest from your garden.
2. Wash the leaves and drain in a colander.
3. Place in a salad spinner to dry.
4. Lay each leaf in a tea towel or paper towel and roll loosely to dry further. Place in plastic bag.
5. Place in refrigerator until ready to assemble salad.
6. Prepare other ingredients. Anything fresh and in season: radishes, red onions, avocado, shredded carrots, beets or tomatoes (especially sungold).
7. Tear leaves into bite sized pieces

Salad Dressing: (for more than one salad. Keeps for several days)

- 2/3 cups Olive Oil
- 1/3 cup White Wine Vinegar
- 1 clove Garlic, chopped finely
- 1 scant tsp Salt

Shake or whisk ingredients together

Healdsburg Certified Farmers' Market

P.O. Box 2198

Healdsburg, CA 95448

707.431.1956

www.healdsburgfarmersmarket.org

Saturday Market

North and Vine Streets

One Block West of the Plaza

9:00 a.m. to Noon

May 2nd through November 28th

Tuesday Market on the Plaza

4:00 p.m. to 6:30 p.m.

June 2nd through October 24th



2009 Farmers' Market Board of Directors

Renee Kiff, Chair
Ridgeview Farm

Zureal Bernier, Recording Secretary

Susan Rose, Treasurer
Flicker Garden Farm

Emmett Hopkins, Publicity
Foggy River Farm

Dave Legro
Fishing Vessel Bumblebee's Fish Sales

Heidi Snowden, Arts & Crafts Coordinator
Wine Barrel Tables

Russ Messing
Deergnaw Olive Oil

Judy Biondolillo and Taya Levine
Community Representatives

Mary Kelley
Market Manager and Newsletter Editor
mary@healdsburgfarmersmarket.org

The Healdsburg Certified Farmers' Market

is a Non-profit sustained by the farmers and vendors of the market for the purpose of providing quality, reasonably priced produce to consumers. The market also educates the public on the importance of supporting local, sustainable agriculture, and preserving the agricultural heritage and character of Healdsburg and the surrounding community.

DATES TO REMEMBER

2009 Events

Saturday, August 22nd



Zucchini Festival

Join us for this Healdsburg tradition at 10 a.m.

Saturday, October 31st



PUMPKIN FESTIVAL

Celebrate the Harvest and the Colors of Fall

November 7th, 14th, 21st, 28th



ARTS AND CRAFTS FAIR

For more information go to www.healdsburgfarmersmarket.org

Farmers' Market Tee-shirts

Art Read's Original 1978 Market Truck. The back of the shirt defines what "Living the Locavore Life" is all about! All proceeds from the sale of these 100% Organic Cotton shirts, as well as the of caps and tote bags, support teachable moments at the Farmers' Market and events such as the Zucchini and Pumpkin Festivals.



Lo-ca-vore (lō'kāvōr) *noun* 1. someone who eats food grown or produced locally. 2. living the locavore life!

Saturday Market

North and Vine Streets
One block west of the Plaza
9:00 a.m. to Noon
May 2nd through November 28th
(Including the Saturday after Thanksgiving)
Rain or Shine

Tuesday Market on the Plaza

Plaza and Center Streets
4:00 p.m. to 6:30 p.m.
June 2nd through October 24th

Music Every Saturday



vote for the Healdsburg Farmers' Market at www.care2.com/farmersmarket

Graphic Design by Barbara Tuscany



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