

Seasonal Favorite

Husum Saturday Market offers bounty of produce despite long, cold spring

By Jeanie Senior

On a windy August Saturday, chef John Shaffer rolls up to Husum Saturday Market to buy ingredients for the Icehouse Cafe and Wine Bar in Husum.

He buys several Persian cucumbers from Dustin Randall at the Fruit Valley Farms stand, then moves on to the stand run by Brian Sharp, owner of Locavore Garlic in White Salmon.

“Today, I’m buying salad greens, getting some coriander berries, chard and whatever else looks good,” John says. “I don’t know necessarily what my menu is going to be until I come here.”

He tells Brian he has plenty of basil.

“But I should probably get some of your garlic,” John says.

At the Husum Saturday Market, the vendors can

vary from week to week, but two vendors, Brian and Heidi Earhart, have been involved since it started four years ago.

The market is at 799 Highway 141, in the parking lot of the White Water Café. If the sign on the 60-year-old flatbed truck parked next to the highway doesn’t catch a motorist’s eye, Brian waves at passers-by to attract their attention.

Heidi, who lives with her husband up Rattlesnake Creek in the hills on the east side of the White Salmon Valley, says this year’s long, wet spring slowed ripening, but September promises an abundant harvest.

“Carrots, kohlrabi, cabbages,” she says, listing what is coming.

Visitors to the market also will be able to select from tomatoes, pears, apples, grapes, gold raspberries and “tons of beans.”

In early August, “we haven’t even begun to swing,” Heidi says.

Brian adds to the list, including corn, lettuce, tomatoes, carrots, cabbage, purple, yellow and orange cauliflower. He grows a variety of garlic and heirloom tomatoes.

Because of the late harvest, Brian and Heidi expect the Husum market will continue well into September, possibly later.

The Husum market is open from 9 a.m. to 1 p.m. It is one of three Saturday farmers markets in Klickitat County. The others are in Trout Lake, from 9 a.m. to 3 p.m. at the Trout Lake Grange, through September 4; and in Goldendale, from 9 a.m. to 2 p.m. at the Simcoe exit on U.S. Highway 97. That market will continue into October.

White Salmon has a Children’s Market on Saturdays from 10 a.m. to noon in front of 111 E. Jewett. ■

Information about regional farmers markets is in Who’s Your Farmer?, a guide to eating locally in the Gorge, which includes a list of local food producers. The organization’s website, www.gorgegrown.com, also has an events calendar.



Chef John Shaffer, left, with a batch of coriander berries he bought from Brian Sharp.



Above, Heidi Earhart arranges flowers for sale at the Husum Saturday Market. She also brought vegetables and a variety of herbs, including parsley, sage and tarragon.



Left, farmer and vendor Dustin Randall of Fruit Valley Farms displays a basket of his leaf lettuce.

Right, garlic grown by Brian in White Salmon.

