



# Weekly Update

What's News at the WCM

November 7, 2009

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Leeks from  
**Happy Valley Farm,**  
from Black Earth.  
Photo: Bill Lubing

Dear WCM Shopper,

**Diana Murphy** of **Dreamfarm**, of Cross Plains, wrote to say that her chickens have been working overtime and have been "laying their best" for the final market of the season. So along with her wonderful goat cheese, she'll have plenty of eggs.

While this may be the final **Westside Community Market** of the season, several of our vendors will be available at the **Winter Dane County Farmers' Market**, including:

**Artesian Trout Farm**, from Madison;  
**Black Earth Valley Farm**, from Mazomanie;  
**Don's Produce**, from Arena;  
**Future Fruit**, from Ridgeway;  
**Green's Pleasant Springs Orchard**, from Stoughton;  
**Indian Trail Greenhouses**, from Cross Plains;  
**JenEhr Family Farm**, from Sun Prairie;  
**Jordandal Farms**, from Argyle;  
**Lor Farm**, from Madison;  
**Natalie's Garden and Greenhouse**, from Oregon;  
**Pecatonica Valley Farm**, from Hollandale;  
**RP's Pasta**, from Madison, and;  
**Tomato Mountain**, from Brooklyn.

Mary Metcalfe of Metcalfe's Sentry (left) and an assistant regularly shop for the deli at the WCM.  
 Photo: Barry Orton.



A number of our vendors' products are available at local grocery stores, including:

**Blue Marble Dairy**, of Barneveld;  
**Don's Produce**, of Arena;  
**Edelweiss Creamery**, from Monticello;  
**Happy Valley Farms**, of Black Earth;  
**JenEhr Family Farm**, of Sun Prairie;  
**Madison Sourdough**, of Madison;  
**Potter's Crackers**, of Madison;  
**RP's Pasta**, of Madison;  
**Sugar River Dairy**, of Albany;  
**TerraSource Gourmet Chocolates**, of Madison; and  
**Tomato Mountain**, from Brooklyn.

Look for their products at HyVee of Madison, Metcalfe's Sentry, Whole Foods Market, and Williamson Street Grocery Co-Op, plus other local outlets.

We'd like to extend a huge end of the season thank you to:

- The many **Info Tent volunteers** for answering thousands of questions;
- **Elizabeth Wellenstein** for terrific and friendly Info Tent management;
- **Madison Sourdough** and **Stella's** for baked vendor treats all season;
- **Madison Sourdough**, **Barriques**, **Blue Marble**, and **Geoff King** for high end coffee, dairy, and maple syrup sweetener;
- All of our **musicians**, especially **Moldy Jam**, the WCM "house band," for enlivening the Market in heat and cold;
- The **Second Harvest Foodbank gleaners**, who help the WCM vendors feed the hungry;
- **Vivian Green**, Master of Market Management;
- The **WCM Board** for its oversight of the Market;
- **Rich and Joan Gassen** for posters and graphic design, and;
- The **State of Wisconsin Department of Administration** and **Capitol Police** for permitting the **Westside Community Market** to turn an otherwise empty parking lot into a social and economic community resource.

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## Recipe

### Super Duper Deviled Eggs

*Serves: 10*

This is a must have for every Thanksgiving and Christmas.

### Ingredients

12 eggs, hardboiled and chilled  
2 green onions, finely chopped  
1 pickle, finely chopped  
1/2 teaspoon celery seed  
1 tablespoon pickle juice  
2 teaspoons cajun seasoning  
mayonnaise (add until you reach your desired consistency)  
salt and pepper  
paprika

### Directions

1. Peel the eggs, cut them in half, remove the yolk and place it in a separate bowl.
2. To the yolk add the green onions, pickle, celery seed, cajun seasoning and pickle juice, blend well.
3. Add enough mayonnaise to reach your desired consistency and taste (should be smooth and thick).
4. Add salt and pepper to taste and blend.
5. With a spoon, add the mixture to the eggs where the yolk used to be.
6. Sprinkle with paprika

### Homemade Cranberry Sauce (Cranberry Fruit Conserve)

Serves 6

### Ingredients

1 (12 ounce) bag fresh cranberries  
1-3/4 cups sugar  
1 granny smith apple, peeled, cored and chopped  
1 orange, juice and zest of, grated  
1 lemon, juice and zest of, grated  
3/4 cup raisins  
3/4 cup walnuts or pecans, chopped

### Directions

1. Cook the cranberries, sugar and 1 cup of water in a saucepan over low heat for about 5 minutes or until the skins pop open.
2. Add the apple, zests and juices and let cook for 15 more minutes.
3. Remove from heat and add the raisins and nuts.
4. Let cool, and serve chilled.

Adapted from [www.recipezaar.com](http://www.recipezaar.com)

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Proud new parents **Mike and Cassie Noltnerwyss** of **Primrose Community Farm**, from Middleton, bring their newborn daughter **Zea** to the Market for the first time.  
Photo: Barry Orton

Our final thanks for the season go out to the local WCM customers, who showed up even when the weather was less than cooperative; and there were several Saturdays where that was the case. We thank the readers and contributors of the *Weekly Update* for your recipes, info, and insightful suggestions. Thanks to the vendors who kept us up on the latest news, so that we could share it with you.



And finally, we thank the wonderful WCM vendors, without whom this market would be nothing but a dream. It's a wonderfully vibrant, viable market because of the enthusiasm, high quality products, and dedication of the WCM vendors.

One final reminder to plan to attend the [REAP Food Group's Fifth Annual Pie Palooza](#). To be held this Sunday, November 8 at the Goodman Community Center, 149 Waubesa St., in Madison. Tickets are \$16 in advance and \$18 at the door. You get a choice of two slices of wonderful sweet or savory pie, a farm-fresh salad, and a beverage.

There will be hot chocolate along with coffee at the Information Tent this week.

Until April of next year, take care and stay safe.

Bill Lubing  
for the Westside Community Market  
[friends@westsidecommunitymarket.org](mailto:friends@westsidecommunitymarket.org)

**See you in April, 2010!**

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