

Hogtown HomeGrown

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42 Hours in Hogtown

Taking a quickie vacation, even just a weekend, can be both relaxing and invigorating. With encouragement from the New York Times Travel section, my husband and I have made short-term visits to a few destinations and we don't believe 36 hours is long enough. Since 42 is the answer to everything, we suggest working a half day on Friday to make your getaway more complete. Of course, since our destination is our hometown, we can work on Friday and still enjoy 42 hours (or more) in Hogtown!

Friday 6pm We're looking for food and fun with a little music. Either Cymplify or Satchel's will start our weekend out right. Cymplify's First Friday Food Truck Rally has several trucks to choose from, an on-site café, shops with gifts, coffee, beer and ice cream, plus indoor and outdoor stages for live music. Not the first Friday? Satchel's eclectic music is a great evening's entertainment, served with tasty pizza and salad, plus a local beer or home-brewed soda. We love browsing Lightnin' Salvage, their funky gift shop.

Saturday 830am Up early with our tote bags and cash in hand, it's farmers market time! We shop at both the growers-only Alachua County Farmers Market and the tree-lined Haile Farmers Market to fill our bags and fridge for the coming week. **10am** Time for breakfast and we're hungry for bagels. Vine Bakery serves bagels, breads and pastries, with incredible coffee and a great vibe. Bagel Bakery has big bagels in lots of flavors, sandwich choices and in-house roasted coffee, while Bagels Unlimited also serves up sandwiches, it also offers filling breakfast platters. But we are in the mood for traditional at Bageland, Gainesville's oldest bagel shop, with dense, chewy bagels, tasty toppings and my favorite, the L.E.O. omelette.

12 noon Time to walk off those bagels, with our cameras in hand. We love La Chua Trail, but our favorite new outdoor walking spot, Sweetwater Wetlands Park, is open. There's no shade and part of the trail is rocky, so we bring water and wear hats, sunscreen and comfy walking shoes. **2pm** Nature's wonderful and everything, but it's time to cool off with some art at the Harn Museum. Right next door is one of our "family memory" favorites, the cave exhibit in the Natural History Museum, so we do a quick walk-through there too! **4pm** It's tea time, but we prefer a quick stop at Sweet Dreams Homemade Ice Cream to satisfy our sweet tooth. **5pm** Heading downtown for the next few hours of adventure, we stop at the Hippodrome box office to get tickets for either the Mainstage or Cinema as we design our evening. Early show and late dinner or late show and early dinner? Either way, the locally-sourced choices span the world—Italian at Amelia's, Latin at Emiliano's, Asian at Crane Ramen, elegant American locavore at Paramount Grill or hip American locavore at The Top.

Sunday 8am Breakfast in the car as we get another early start. Swimsuits, snorkels and sunscreen, plus rental tubes from Buffalo Joe's, are all we need to take a long, slow float in the Itchetucknee's 72 degree water. **2pm** Refreshed and relaxed we end our weekend with a late brunch at East End Eatery. And the trip home? Just a short drive across town!

What's Fresh Right Now?

Beans—long, roma

Bitter melon

Citrus—juices

Corn—silver, yellow, bi-color

Cucumbers—mini seedless, pickling

Eggplant—purple italian, purple asian, fairytale

Garlic—chives

Greens

Herbs—flat parsley, mint, italian/purple/lemon/holy basil, chives, thyme, sage, marjoram, oregano

Honey

Melons—cantaloupe, watermelon

Mushrooms—oyster, chanterelle

Okra

Onions—white/red, white/red scallions, sweet

Peas—crowder, creamer, white acre

Peppers—red/green/orange/yellow sweet, habanero, jalapeno, poblano, variety sweet and hot

Potatoes—white, red

Radish—globe, daikon

Shoots, Sprouts and Microgreens

Squash—zucchini, yellow, acorn, butternut, delicata

Tomatoes—grape, cherry, beefsteak, heirloom, green

CANNING WORKSHOP

July 25, 2015; 10:00 am - 1:00 pm

Basic information on canning foods using the boiling-water canner and steam pressure canner.

Directions and tips will also be included on making jams, jellies and pickles.

No registration fee; printed materials \$3.00 per set.
Please pre-register by calling 352-337-6209 (voicemail)
Brenda Williams, Family & Consumer Sciences Agent,
UF/IFAS Extension

Local and Fresh— Blackberries

I know, blackberry season has come and gone this year. The rain made them huge and the extra hot June sun made them sweet, but those hot days went on too long...

Blackberries mean summer to me. One of my most precious memories is picking blackberries from the side of quiet country roads with first my Granny, then our sons.

Look for full plump berries that have turned completely dark. Store unwashed, but covered, in the refrigerator until ready to eat.

Blackberry Shortcakes

INGREDIENTS

4 cups blackberries, fresh or frozen, divided
1/2 cup sugar
juice and zest of one lemon
1 Whole Wheat Biscuit per person
freshly whipped cream

DIRECTIONS

Place 2 cups blackberries, sugar, lemon juice and zest in a small saucepan. Mash berries as mixture comes to a boil, reduce heat and simmer until juicy. Remove from heat and allow mixture to cool to room temperature. When cooled, mix in remaining 2 cups of berries.

Split biscuits and layer with juicy blackberries and whipped cream. Serve immediately.

SERVING SUGGESTION

Make a large biscuit about 8 or 9 inches across. It will take longer to bake—about 30 minutes. Let cool, then split and layer with berries and whipped cream. Serve family style.



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Farmers Market

Saturdays 830am—1pm

5920 NW 13th Street

www.441market.com

Crustless Tomato Pie

INGREDIENTS

6-8 tomatoes
1/2 cup mayonnaise
2 Tablespoons prepared mustard
3 green onions, thinly sliced
1 cup shredded sharp cheddar
1 cup panko (gluten-free is fine)
2 Tablespoons olive oil or melted butter

DIRECTIONS

Preheat oven to 350 degrees.
Slice tomatoes into 1/2 inch rounds and place in colander to drain.
Mix together mayonnaise and mustard.
Layer tomatoes with mayonnaise mixture and green onions in a deep dish pie pan, ending with tomatoes.
Bake 30 minutes. Remove from oven and top with shredded cheddar.
Mix panko with olive oil and spread over the top of the pie, covering the cheese.
Return to oven and bake additional 30 minutes. Let cool 15 minutes before serving.
Cut into wedges to serve. Cover and refrigerate leftovers.

Leek and Potato Spanish Tortilla

INGREDIENTS

1 1/2 pounds potatoes, preferably russets or white, peeled if desired
2 cups olive oil
6 leeks, white part thinly sliced
6-8 eggs, lightly beaten

DIRECTIONS

Slice potatoes into 1/2 inch rounds and pat dry.
Heat oil in a deep skillet over medium heat. Add potatoes in small batches and cook until tender but not browned. Remove with a slotted spoon and drain on paper towels. Lightly salt.
Pour out all but 2 Tablespoons of the oil (it can be reused.) Sauté leeks in remaining oil.
In a large bowl, mix together cooked potatoes and eggs. Stir in leeks. Season with salt and pepper as desired, remembering that the potatoes have been salted.
Heat 12-14 inch skillet over medium heat with 1 Tablespoon used oil. Pour in potato-egg-leek mixture and shake gently to level in pan.
Cook until set on bottom and wet on top. Use a large plate to flip tortilla and slide back into pan. Continue to cook over medium heat until cooked to desired firmness.
Slide from pan and cut into wedges. Serve hot or at room temperature.

Tricks and Tips
Just a simple cold sauce made from oil and eggs, mayonnaise is the modern condiment of choice for sandwiches and salads. When Granny was young they made a boiled dressing which served the same purpose. If you prefer commercial brands, be sure to check the ingredients or try making your own at home!
Did you know mayonnaise is the secret ingredient in a few Southern recipes, including chocolate cake?

Spanish Tortilla?
It's confusing—how can a tortilla be a flatbread made of corn or wheat and an omelette at the same time? Well, I don't know, but it is!
Sometimes called a torta, tortillas are easy to make—just an omelette with pre-fried potato slices cooked inside. It would be called a frittata if it finished cooking in the oven instead of flipping it.

Ward's Supermarket

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Sunday 9am-7pm

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Tricks and Tips

Whipped cream—
canned or homemade?
Squirting commercial
whipped cream
directly from the
nozzle into your mouth
can be fun, but only
homemade whipped
cream allows you to
control ingredients!
We prefer our milk
and cream from grass-
fed cows and very little
sweetener, so we make
our own whipped
cream at home. To get
the best results, use a
metal bowl and whisk.
Place the bowl and
whisk in the freezer
for a couple of hours
before whipping the
cream. This keeps the
cream cold, allowing
for the maximum
amount of air to be
beaten into it. Once
whipped, store cov-
ered in refrigerator.

Katie's Gluten-free Blueberry Pie

INGREDIENTS

5 cups blueberries (blackberries may be substituted)
1 lemon, zested and juiced
3/4 cup sugar
4 Tablespoons cornstarch
1/4 teaspoon salt
1/2 teaspoon cinnamon
batch of favorite pie pastry for a double crust 9 inch pie
1 Tablespoon butter, very cold, cut into small pieces
2 cups whipping cream

DIRECTIONS

Preheat oven to 425 degrees.
Toss blueberries with lemon zest and juice.
Mix together sugar, cornstarch, salt and cinnamon.
Stir sugar mixture into blueberries until completely combined.
Line pie pan with one crust leaving excess dough hanging over pan edges. Spoon blue-
berry mixture into pie shell and dot with pieces of butter.
Top with remaining crust, trim excess dough and crimp edges. Use a sharp knife to cut
three or four slits in top crust for steam to escape.
Bake on a lower shelf for 50 minutes, until crust is a light golden brown and blueberry
juice is thick and bubbly. Check early to be sure the crust doesn't get too dark.
Cool for one hour before cutting to allow juices to thicken completely.
Before serving, whip cream to stiff peaks. Cut pie and serve with whipped cream.
Cover pie and store at room temperature for no longer than three days.

NOTE: This pie may be made with a regular or gluten-free pie crust. If you don't want to make
the crust from scratch, try Katie's favorite—Glutino Perfect Pie Crust mix.