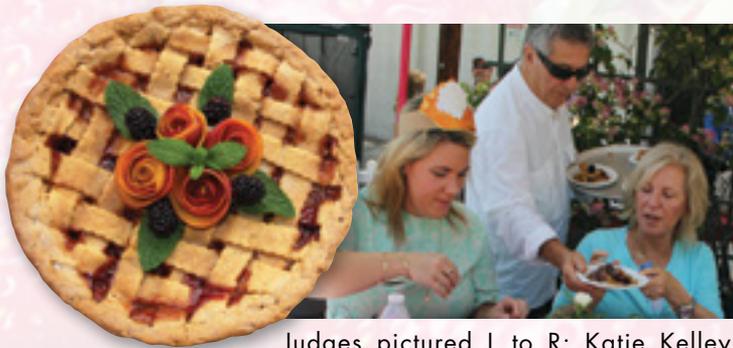


The long days of summer are nearing an end as we head into fall and the bounty of the harvest. It's the time of year for making soups, savoring stews, roasting root vegetables, loving the smells of baking, eating freshly picked apples and cooking for the holidays. Stop by the information booth and pick up our free Holiday Shopping Guide to use while planning your weekly shopping list. As we say goodbye to summer, enjoy the last of the wonderful fruit from our seasonal growers before they go back to their farms until next year.

### RECIPE CORNER



*Most Pieutiful!*

Judges pictured L to R: Katie Kelley, Clementine, Simone Friedman, Chairperson, Recreation and Parks Commission, served by Stanley Strauss.



All kinds of fun all about pie at the recent Pie Bake a'la Beverly Hills.

*See you at the market!*

Located along the 9300 block of Civic Center Drive between Third Street and Santa Monica.  
Open Sundays from 9:00 a.m. to 1:00 p.m., rain or shine.



#### MARK YOUR CALENDAR:

EVERY Sunday – Kid Zone – pony rides & petting zoo

**1<sup>st</sup> Sunday**

E-Waste  
pick up  
& battery  
collection

**2<sup>nd</sup> Sunday**  
Cookin' Kids



**3<sup>rd</sup> Sunday**  
Beat Buds



**4<sup>th</sup> Sunday**  
Beverly Hills  
Library Storytime



## Pie Bake a'la Beverly Hills

1st place winner - Emma Nica

### Gluten Free Peach Mango Pie

Peach Mango Pie Filling:

½ cup sugar  
¼ cup corn starch  
Pinch of salt  
Cinnamon to taste  
Nutmeg to taste  
3 yellow peaches,  
peeled & cubed  
2 mangoes, peeled & cubed  
Orange zest to taste

Gluten free pie crust  
(adapted from Betty Crocker):

1 cup white rice flour  
½ cup tapioca flour  
¼ cup potato starch flour  
½ cup cornmeal  
2 T. sugar  
1 tsp. xanthan gum  
½ tsp. salt  
½ cup very cold butter,  
cut into ½ inch pieces  
1/3 cup very cold  
shortening, cut into ½ inch  
pieces  
¼ cup ice water  
1 egg white



1. In a food processor, combine flours, cornmeal, 2 T. sugar, xanthan gum, and ½ tsp. salt. Pulse until blended. Add ½ cup butter and the shortening. Pulse until coarse crumbs form, about 5 seconds. Add water. Pulse just until dough comes together.
2. Divide dough in half and flatten each half into a disk. Wrap in plastic wrap; refrigerate until firm.
3. Unwrap 1 dough disk. Between 2 sheets of cooking parchment paper sprinkled with rice flour, roll dough into a 12-inch round ¼ inch thick.
4. Line pie dish with dough. Brush with beaten egg white.
5. Spoon filling into crust-line dish.
6. Unwrap second dough disk. Repeat step 3.
7. Place dough on top of pie and make vents. Brush with beaten egg white. Sprinkle with 1 T. sugar.
8. Bake 1 hour. Crust should be golden.

