

FALL 2014



Farmer's Market

Celebrate the 20th Anniversary of the Beverly Hills Farmers' Market!

SHARING THE BOUNTY

Dust off your cowboy boots, don your best country western attire, and join us for a festive 20th anniversary celebration of the Beverly Hills Farmers' Market, "Sharing the Bounty," **Thursday, September 18 at Beverly Cañon Gardens, 5:00pm to 8:00pm.** A scrumptious farm to fork dinner will be prepared by some of the finest chefs in Beverly Hills who will be sourcing their ingredients from our farmers and ranchers. Dinner will be prepared by Bouchon, Crustacean, Domenico's, Il Cielo, Scarpetta, Spago, and Via Alloro.



This is a ticketed event, \$120 each, and a portion of the proceeds will support pathways to housing for homeless individuals in our community. There is limited seating so purchase your tickets early at www.beverlyhills.org/tickets, or at the Farmers' Market Information Booth. For further information, go to www.beverlyhills.org/sharingthebounty, or call the Farmers' Market office at 310.285.6830.

Mark your calendar for the following:

September 18 – 20th Anniversary Dinner "Sharing the Bounty"

EVERY Sunday – Kid Zone – pony rides & petting zoo

1st Sunday of each month – E-Waste pick up and battery collection

2nd Sunday of each month – Cookin' Kids

4th Sunday of each month – Beverly Hills Library Storytime

PIE BAKE WINNERS



Pictured left - Front Row (Left to Right): Councilmember Nancy H. Kranse, Joy Mosse, Mayor Lili Bosse. Back Row (Left to Right): Recreation and Parks Commissioner Frances Bilak, 2013 Pie Bake Winner Anissa McCullen, Crate and Barrel Beverly Hills Padric Gibson, and Katie Kelley from Clementine.

(photo by Zale Richard Rubins)

The winner of the 2014 Pie Bake a'la Beverly Hills was Joy Mosse with her "Walnut Pie." Joy won a \$200 gift card from Clementine Beverly Hills, and a pie making gift set donated by Crate and Barrel of Beverly Hills. Second place went to Cathleen Elias and her "Berrylicious Apple Pie," third place went to Shaina Goelman and her "Blueberry Lavender Pie." Most Pieutiful went to Christine McConnell and her "Salted Caramel Pecan Apple Pie."

To see more pictures from the event go to www.beverlyhills.org/exploring/farmersmarket/piebakepiesta

RECIPE CORNER

WALNUT PIE

BY JOY MOSSE, 1ST PLACE 2014 PIE BAKE A'LA BEVERLY HILLS

Mother's Crust Recipe

1 ¼ c. all purpose flour

½ tsp. salt

½ tsp. sugar

1 cube cold unsalted butter, cut into pieces

¼ to ½ cup ice water

Walnut Pie Filling

½ c. unsalted butter

½ c. sugar

½ c. brown sugar

4 eggs slightly beaten

½ c. heavy whipping cream

¼ c. light corn syrup

1 c. walnuts

Preheat oven to 350 degrees (325 degrees for glass dish).

Mother's Crust

Put flour, salt, sugar in processor to mix; add butter and pulse until mix is like coarse corn meal. Drizzle water over mixture and pulse until it holds together. Roll out and place in pie pan.

Walnut Pie Filling

In bowl, cream butter, sugar, eggs, whipping cream and corn syrup. Set in double boiler on stove top. Stir slightly for approximately 5 minutes. Will turn a light brown color. Add walnuts.

Pour into pie shell and bake for 50 to 60 minutes until done. Cool.

Pictured below - Salted Caramel Pecan Apple Pie made by Christine McConnell, winner of the Most Pieutiful 2014. Her recipe is available at www.beverlyhills.org/exploring/farmersmarket/piebakepiesta/ (photo by Zale Richard Rubins)



The Beverly Hills Farmers' Market is located on the 9300 block of Civic Center Drive and is open every Sunday, rain or shine, 9:00a.m. - 1:00p.m. Two hours free parking is available in the Civic Center parking structure located at 450 North Rexford Drive.

QUICK AND HEALTHY SNACKS FOR BACK TO SCHOOL LUNCHES

- Apples – Fair Hills Farm, Ha's Apple Farm
- Nuts – Avila and Sons
- BBQ tofu – Dave's Korean BBQ
- Hummus & pita chips – Mom's Products
- Dates – Bautista Family Organic Date Ranch
- Oranges – Bernard Ranches, Rancho Mexico Lindo

PICK UP HEALTHY SNACKS EACH WEEK AT THE BEVERLY HILLS FARMERS' MARKET!

Place your orders now for your holiday meats from our ranchers

- **Gold Coast Bison** – Beef and bison rib roasts, hams and Bronze Breasted heritage turkeys (all arrive frozen)
- **Rainbow Ranch Farms** – A vast variety of fresh heritage turkeys including Terroir boutique turkeys.
- *Pre-orders will be taken at the Farmers' Market while supply lasts.*

