

Local Market - Local Ingredients - Local Pizza!

Clayton, eating a warm slice and basking in the warmth of Veraci Pizza's traveling pizza oven. When I received the invitation more than a month ago from Erinn Hale of [Good Food Strategies](#) to come to the [Columbia City Farmers' Market](#) to enjoy some woodfired pizza I said yes -- barring sickness and inclement weather.



So, as I drove across the West Seattle Bridge in the dark, in the pouring rain, with at least one child in the backseat running a fever, I thought to myself, "What the hell am I doing?"

This evening brought out in sharp contrast why so many people don't visit their local farmer's markets. Oftentimes, it is less than convenient (my local Thifway: 5 minutes away from the house, any time of day, any day of the week; the CCFM: 20 minutes away, only four hours a week) and less than comfortable (my local Thriftway: a cool 65 degrees; the farmers' market on this particular evening: damp and finger-numbingly cold).

However, things soon started to look up. As soon as I emerged from my parked car in Columbia City, I could smell the aroma of freshly baked pizza. I got the kids loaded into and onto the stroller and made a beeline for [Veraci Pizza's](#) sheltered booth.

Erinn quickly offered each of us a slice of pepperoni pizza, hot from the oven, and introduced us to Marshall Jett, the pizza man. They were working together on this particular evening, in an attempt to bring attention to [Stone-Buhr's](#) newest product, all-purpose flour milled from Northwest wheat.



You may not realize it, but even though Washington and Oregon are the fourth and 12th largest wheat producing states in the U.S., respectively, about 85% of all the wheat grown here has traditionally been exported outside the U.S., making it astonishingly difficult to buy locally grown flour. Stone-Buhr, itself rooted in Seattle's Fremont neighborhood, is now offering it's new "Shepherd's Grain" flour. Stone-Buhr purchases a special blend of all-purpose wheat from [Shepherd's Grain](#), an alliance of 16 progressive family farms in Washington, Oregon and Idaho dedicated to practicing sustainable agriculture and certified "environmentally and socially responsible" by [Food Alliance](#).

Joey, warming from the inside (fever) and from the outside (pizza oven). As we filled our bellies with all varieties of pizza, topped with market fresh ingredients, we were warmed by the oven. Tearing myself away from that warmth, I was excited to discover black truffles on the foraged edibles table. While I haven't a



clue what to do with them, I bought two and they are stored in my freezer until someone enlightens me as to how to do them justice. Marshall gave me excellent feedback that has energized our now weekly family pizza night. Maybe I'll get adventurous and get those truffles into the pizza eventually.

And so, I ended the evening with a feeling of great satisfaction. Yet another farmers' market experience to top any I can have at my local grocery store.