

"It's all very friendly," says one customer who's been buying her cucumbers from the stand for the last few years. "People ask me questions: Why the grape leaf? What sort of hot pepper do you use? We're all learning together, and the experts stay quietly in the background until needed."

That friendly atmosphere, cultivated by Al and Hazel Duris from the very beginning, is what keeps people coming back year after year, Andrews believes. "My mom and dad gained a reputation for being gracious and kind," she says. "That's what we grew up with and that's how we treat people. That's our goal, and that's our heart." *eS*

Heidi Broadhead is a regular contributor to Amazon's books blog, Omnivorous, and is currently writing monster descriptions for the next edition of *Beasts!* for Fantagraphics Books.

Duris Cucumber Farm's stand is open seven days a week from 9 AM to 6 PM through October, at 6012 44th Street E in Puyallup (on the River Road highway). To get on the mailing list for seasonal updates and events, visit the stand or call 253-922-7635.

Duris' Cold-Pack Refrigerator Dills

To each quart jar, add in order:

- 1 grape leaf
- 1 stalk fresh dill wound in a small circle
- 3 peeled cloves of garlic
- 1/4 white onion, sliced
- 3 teaspoons of pickling salt
- 2 teaspoons of mustard seed
- 5 whole black peppercorns
- 1/2 to 1 dried hot red chili pepper
- 1/4 teaspoon alum
- 1/4 fresh jalapeno pepper, sliced
- 1 slice of sweet red bell pepper, place next to jar wall
- 5 medium pickling cucumbers, blossom end removed
- 2-3 small pickling cucumbers, blossom end removed
- 1/4 cup of 5% apple cider vinegar

Fill jar with tap water to within 1/2 inch of top. Screw on brand-new lids. Shake well to dissolve powders. Allow to cure in refrigerator for three to four weeks before eating.

Local, organic
and farmer-owned.
As good as it gets.

The Bansens are one of 69
farm families here in the Northwest
who co-own our cooperative.

