

DIG THIS By Peg Tillery (for 01-11-06) Going Organic © 2006

One of the great things about working in downtown Bremerton at the Norm Dicks Government Center is taking a lunch time walk along the streets bordered by charming neighborhoods full of turn of the century and mid-century homes (that's the 1900s not the millennium. Having grown up in Bremerton watching the revival of downtown and its neighborhoods is kindling very fond memories.

Recently my walking buddy, Rhiannon Fernandez, and I discovered Evergreen Market right across from Evergreen Park. The address is 1417 Park Avenue and the building actually was a grocery store in Bremerton's olden days. The wooden floors harking back to markets of yesteryear are what attracted owners Kit and Bridget Hansen to the site.

Hansens moved to Bremerton and since they eat organic food and plan to raise their kids in Bremerton their dream of an organic market in Bremerton is becoming a reality. Even though Evergreen Market is a small building by today's standards it's a one-stop destination for anyone needing food, beverages, milk, canned goods, baby and body healthcare products, cleaning products, fresh fruit and vegetables and everything to eat from soup to nuts. Kit has stocked a supply of wonderful organic wines too. The market also has organic reusable cloth grocery bags for sale at \$20 supplied as a fundraiser for BUGS (Bremerton Urban Garden Society).

The market is closed on Tuesdays and some holidays but is open from 8 a.m. to 8 p.m. on Mondays and Wednesdays through Saturday. Sunday hours are 1 p.m. to 6 p.m. unless it's a holiday. As you enter the market you'll see the display board with a tantalizing recipe along with a recipe sheet. The information provided to create the delicious meal includes price per item, serving information and also a shopping list. Everything you'll need to create the dish is found in the store for one stop shopping for healthy and organic produce and products.

Kit is working on an area next to the market where they'll hold classes by early summer on a myriad of topics including growing, selecting, and preparing organic food. The Evergreen Market website is in development but check out [www.evergreenmarket.org](http://www.evergreenmarket.org) periodically for information. Reach Kit at 360-479-5702. Kit says, "The market is ideal for one stop shopping but is not too big to be overwhelming for us as owners and is perfectly sized for the needs of the nearby Bremerton community."

For information about BUGS (Bremerton Urban Garden Society) a group of organic gardeners whose mission is helping gardeners throughout Bremerton grow their own organic produce and plantings contact Carolee Valentine or Jim Moravec at 360-405-6423.

Master Gardeners Kathy Morse and Laura Pittman-Hewitt have planned out a great year of gardening education for their fellow Master Gardeners and the gardening public. Classes to be held on the third Wednesday of most months at the Eagle's Nest Room at the Fairgrounds. Parking is free and the free classes run from 1 to 3 p.m. The January 18

class is Terrariums presented by Master Gardener M.J. Tyler. For information on classes each month visit <http://kitsap.wsu.edu> or call the Extension Office at 360-337-7157.

Don't forget it's time to order your native plants from the Kitsap Conservation District's Native Plant Sale this month. Call the Conservation District at 360-337-7171 to receive your order form. The Conservation District is now located at 1386 SE Lund Avenue in Port Orchard. You'll be able to pick up your native plant order the first weekend in March at the Kitsap County Fairgrounds. Plants are always reasonably priced and it's a great way to continue to find and plant carefree and earth-friendly plants for our Pacific Northwest gardens.

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