



Montgomery Farmers' Market

August 27th, 2016

### A Note To Our Customers:

This Saturday the Montgomery Farmers' Market is honored to host Joe Westfall of Cooks' Wares who will be conducting a cooking demonstration on how to make gazpacho.

For those who don't know, gazpacho is a soup made of raw vegetables served cold. It is widely eaten in Spain and neighboring Portugal, particularly during the hot summers.

In addition, over the next couple of Saturdays, the MFM board members will be administering a short survey of our patrons. Our intent is to learn more about you (our market patrons), what you like about our market and ways we can go about improving our offerings. Concurrently, we will be making the survey available on-line, so stay tuned for the link in next week's newsletter.

We can't wait to see you this Saturday!

Marian, Brian, Kim, Russ, Andy and Stuart  
Montgomery Farmers' Market Board

### *In This Issue*

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Montgomery Farmers' Market  
Montgomery Elementary  
School  
Montgomery, Ohio 45242

Montgomery Farmers' Market  
Board

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*Featured Business - Cooks' Wares*

Independent, family-owned, Cooks'Wares has been your local resource for fine kitchenware for over 20 years. We opened our first store in 1992 to serve the Greater Cincinnati area, and opened our Springboro store in 2002 to serve the South Dayton and Warren County area.

At Cooks'Wares, we continually strive to provide superior service and competitive pricing on reliable, quality merchandise. Our staff members know their way around the kitchen! While providing product information, they'll be sharing their expertise in cooking techniques and food knowledge.

To learn more: [Cooks'Wares](#)

# Cooks'Wares

FOR A FINER KITCHEN

*Kids: Come hunt for peas!*

Parents, wish you had something a little extra to keep the kids entertained while you sip your coffee, chat with a farmer, or sit and enjoy the live music? Let me re-introduce our three peas - Penelope, Piper, and Pru! These silly stuffed peas hide in the market every week. When your child has found all three peas, visit the Market Manager's booth, report where you found them, and reap your reward of a Farmers' Buck! (Make sure the peas stay hidden for other kids to find!)



*Recipe of the Week*

## Gazpacho

Courtesy Alton Brown

### Ingredients

1 1/2 pounds vine-ripened tomatoes, peeled, seeded and chopped

Tomato juice

1 cup cucumber, peeled, seeded and chopped

1/2 cup chopped red bell pepper

1/2 cup chopped red onion

1/2 cup chopped red onion  
1 small jalapeno, seeded and minced  
1 medium garlic clove, minced  
1/4 cup extra-virgin olive oil  
1 lime, juiced  
2 teaspoons balsamic vinegar  
2 teaspoons Worcestershire sauce  
1/2 teaspoon toasted, ground cumin  
1 teaspoon kosher salt  
1/4 teaspoon freshly ground black pepper  
2 tablespoons fresh basil leaves, chiffonade

### PREPARATION

Fill a 6-quart pot halfway full of water, set over high heat and bring to a boil.

Make an X with a paring knife on the bottom of the tomatoes. Drop the tomatoes into the boiling water for 15 seconds, remove and transfer to an ice bath and allow to cool until able to handle, approximately 1 minute. Remove and pat dry. Peel, core and seed the tomatoes. When seeding the tomatoes, place the seeds and pulp into a fine mesh strainer set over a bowl in order to catch the juice. Press as much of the juice through as possible and then add enough bottled tomato juice to bring the total to 1 cup.

Place the tomatoes and juice into a large mixing bowl. Add the cucumber, bell pepper, red onion, jalapeno, garlic clove, olive oil, lime juice, balsamic vinegar, Worcestershire, cumin, salt and pepper and stir to combine. Transfer 1 1/2 cups of the mixture to a blender and puree for 15 to 20 seconds on high speed. Return the pureed mixture to the bowl and stir to combine. Cover and chill for 2 hours and up to overnight. Serve with chiffonade of basil.

### *Vendor Market Offerings*

Every week the market will feature many of our regular vendors along with a rotating food truck and musician.

#### Our 2016 Vendors

Angie's Malaysian Satay & Sauces -

SATAY SPICE MIX & PEANUT SAUCE - Mild & Spicy

CABBAGE KIMCHI- ORIGINAL, VEGAN & WHITE, CUCUMBER KIMCHI - ORIGINAL (limited)

CHILLED GOLDEN GAZPACHO SOUP-local cantaloupe & yellow tomatoes & cucumber

CHILLED ROASTED GARLIC GAZPACHO SOUP with Local tomatoes & cucumber, red bell peppers

COCONUT CARROT CHICK PEA SOUP

CONFETTI RED CABBAGE WALNUT MANDARIN ORANGE SALAD Orange Balsamic Vinaigrette

Margaret's  
BLACK EYE PEA CHERRY TOMATOES SALAD local cherry tomatoes Chili Lime  
Vinaigrette

Argos Pet Supplies - Dog and cat food; Away from market this week

Baudry Cream Puffs - shortbread cookies, cream puffs, eclairs, croissants

Bethel Lane Farms - seasonal vegetables, spiced blends, and lavender; Our slicing tomatoes are in season as well as customer favorites such as okra, candy onions, and green beans. Fresh herbs and mints can be ordered each week, and our salt free spice blends and mixes feature no additives, no fillers, and no preservatives.

Bethel Ln Farms is a member of Ohio Proud and accepts USDA Farmer Market Nutrition Program (FMNP) coupons, OHIO WIC, EBT SNAP, and major credit cards

Boba Cha - bubble tea

Boone Creek Creamery - We're bringing out our Gruyere to market, along with Butterkase and Caerphilly in addition to our other market cheeses.

Cucina Della Patrizia - authentic handmade Italian specialties

Deeper Roots Coffee - coffee

Finn Meadows Farm - veggies, berries, flowers, herbs, meat; cherry tomatoes

Frieda's Desserts - assortment of breads, scones, croissants, pretzels; sourdough rye crusted with sesame, poppy seeds and seasoning; NEW rustic pecan and raisin bread, with a crunchy crust and soft, mildly sweet center

Front Porch Jams (1st and 3rd Saturdays) - jams and jellies

Good Guy's Gardens - mustard green sprouts are here to top your salads, steaks, fish and favorite veggie dishes!

Grandola Granola - granola

J&M Alpaca (Sept & Oct) - alpaca wool; socks, scarfs, wool yarn

Jessie's Garden - colorful cherry tomatoes, okra, summer squash, and fresh herbs - mint (orange, mojito, and spearmint) as well as ground cherries!

Kartal's Honey - honey, pollen, beeswax candles; honeycomb on request

Mt Kofinas Olive Oil - selection of olive oils

Olde Garden Shack - Sweet corn, green beans, and melons!!

Owl Creek Bison - bison meat, garlic, cukes, chard, eggs, chicken; garlic scapes

Pies and Other Pleasures - Cinnamon rolls, quick breads; Summertime fruits for the Hearty Pies! Blueberry muffin and chocolate peanut-butter whoopie pies

[Pine Lane Soaps](#) - soap, shaving suds, lip balm, lotion, syrup; Open House/Farm Visit! Sunday, September 11th. Come visit our family farm and see our goats, cows and chickens! Family friendly event so all are welcome. Maybe a hayride if the weather is nice too! 5057 State Route 133, Batavia, Ohio 45103 Call 513-260-4352 with questions

[Rice Family Harvest](#) - Blueberries, tomatoes, cherry tomatoes, squash, cucumbers, spinach, sweet onions.

Salatin's Orchard - mid August brings Jersey Mac and Early Blaze apple varieties! Both are excellent for eating and work well in pies, sauces and other baked recipes

Street Pops (May 21, Jun 11, July 9, July 23, July 30) - Popsicles

[Summuh Hummus](#) - variety of hummus flavors

[TS Farms](#) - eggs, meats, jam, syrup

[Wittmeyer White Oak Valley Farm](#) - veggies, summer squash pizza crusts, bread; sugar snap peas

**MUSICIAN OF THE WEEK: TBD**

**BUSINESS BOOTH OF THE WEEK: Cooks'Wares**

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Friendly reminder: The Montgomery Farmers'Market Board to take this opportunity to remind our dog-loving friends of their responsibility to keep dogs on a leash and maintain control of them at all times while visiting the Market. More than anything, we want to be sure that all of our visitors (2 and 4 legged!) and vendors have a safe and enjoyable time at the Market. We appreciate your cooperation and support. To share any questions or comments about the Market with the board, please email [montfarmersmkt@gmail.com](mailto:montfarmersmkt@gmail.com).