

Montgomery Farmers' Market

June 4th, 2016

Hello Montgomery Farmers' Market Friends,

It's hard to believe that it's already June! The kids are out of school, summer camps, and family vacations are soon to begin. And, of course, the Montgomery Farmers' Market is in full-swing. In season right now are strawberries, sugar snap peas, lettuce, kale, and other greens while soon to come in the months ahead will be blueberries, corn, tomatoes, and melons. Always in season are a variety of baked goods from croissants to eclairs. Be sure to read below our latest featured vendor, recipe of the week, and weekly market offerings.

We'll see you Saturday! Montgomery Farmers' Market Board

P.S. SPECIAL REQUEST: If you have been displaying a farmers' market sign on your lawn and haven't returned it yet, this is just a reminder to please bring the sign the next time you come to the Market. You can leave it with Gabi at the Manager's Booth. And thanks again for helping us get the word out.

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Montgomery Farmers' Market Montgomery Elementary School Montgomery, Ohio 45242

Montgomery Farmers' Market Board

Featured Vendor - Wittmeyer White Oak Valley Farm

Hailing from Georgetown, OH in Brown County, Wittmeyer White Oak Valley

Farm was originated in 2001 with a simple mission: "Fresh, What more is there?" Though they grow and bring to market an assortment of vegetables and flowers, their signature item is their summer squash pizza crusts made with either traditional or almond flour. Stop by and say hello to Terry Kiser. And be sure to look below for our Recipe of the Week devoted to pizza!



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

<u>Pizza Margherita</u>

Ingredients:

- Summer Squash Pizza Crust (Wittmeyer White Oak Valley Farm)
- 3 tablespoons tomato sauce and (Mt Kofinas Extra Virgin Olive Oil
- 4. 55 91

- 4 to 5 basil leaves, roughly torn
- 2 and 3/4 ounces fresh mozzarella

PREPARATION

- 1. Place a pizza stone or tiles on the middle rack of your oven and turn heat to its highest setting. Let it heat for at least an hour
- 2. Put the sauce in the center of the stretched dough and use the back of a spoon to spread it evenly across the surface, stopping approximately 1/2 inch from the edges.
- 3. Drizzle a little olive oil over the pie. Break the cheese into large pieces and place these gently on the sauce. Scatter basil leaves over the top.
- 4. Using a pizza peel, pick up the pie and slide it onto the heated stone or tiles in the oven. Bake until the crust is golden brown and the cheese is bubbling, approximately 4 to 8 minutes.

Vendor Market Offerings (This week's highlights in bold)

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 - spices, sauce, noodles, kimchi

Argos Pet Supplies - Dog and cat food

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

Bethel Lane Farms - veggies, flowers, soup mixes

Boba Cha - bubble tea

Boone Creek Creamery - Artisan cheeses, cutting boards

Deeper Roots Coffee - coffee

<u>Finn Meadows Farm</u> - veggies, berries, flowers, herbs, meat; **NEW** - **garlic** scapes

Frieda's Desserts - assortment of breads, scones, croissants, pretzels

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

Good Guy's Gardens - microgreens

Grandola Granola - granola

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

Jessie's Garden - produce

Kartal's Honey - honey, pollen, beeswax candles

Mt Kofinas Olive Oil - selection of olive oils; SPECIAL - 10% of citrus oil

<u>Olde Garden Shack</u> - flowers, veggies, melons, corn, hanging baskets; **NEW** - **broccoli**

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

Pies and Other Pleasures - pies, cinnamon rolls, quick breads; NEW through

July 4th - Strawberry rhubarb pie

Pine Lane Soaps - soap, shaving suds, lip balm, lotion, syrup

Rice Family Harvest - plants, fruits, berries, cider, fruit butter

Salatin's Orchard - fruit veggies herbs cider: NEW - summer squash and

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, salsa, mustard, bread; NEW - sugar snap peas

Rotating Vendors this week: Front Porch Jams; Tom's Garden Hot Sauces

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.