



## Montgomery Farmers' Market

May 13, 2017

### *Shop for Mom at the Market*

Sunday is Mother's Day, and we're pretty sure you and your children can shop for Mom at the Market. Maybe you want to jazz up the brunch you're throwing. This week, we *might* have the **first strawberries** of the season, if we get some sun. Also, look for the **first cherry tomatoes** and the **first sugar snap peas** of the season! (Come early--they won't last!) Also very fresh asparagus, spinach and mixed spring greens. Need something sweet to end the meal? What about a strawberry-rhubarb pie or a zucchini & apple "zapple" pie?



Are you still looking for a gift for Mom? Maybe a spectacular hanging flower basket, or some fresh flowers? What about a spring-scented bar of homemade goats milk soap (a good gift from the children) or skin cream?

Or a colorful handmade market basket?

#### *In This Issue*

[Shop for Mother's Day](#)

[Plant a Garden](#)

[Kids Pea Hunt](#)

[School Garden sells at MFM](#)

[What We're Eating](#)

Montgomery Farmers' Market  
Montgomery Elementary School  
9609 Montgomery Rd.  
Montgomery, Ohio 45242



Take a slow walk around the Market and you'll find something she will like.

The Montgomery Farmers' Market Board  
Kim, Stuart, Susan, Ted, Wanda, & Larry

## *Our vendors--some old, some new*

We add some vendors back to the Market this week. **Argos Pet Food and Supplies** returns for another season. And **Cucina Della Patrizia** is back after a few weeks in Italy, gathering inspiration and new recipes.

We're glad to welcome **The Pickled Pig**, a new vendor at MFM. Gary and his wife, Libby, make pickled veggies that don't taste like anything you buy in the store. Gary learned some Old World tricks from his grandmother, which he twists for his modern take on naturally-fermented foods. Along with pickled cucumbers and sauerkraut, he makes kimchee pickles and curried cauliflower and garlic beets and more. Come by and ask for a sample.



We're also happy to welcome back Nancy and Doug at **Rice Family Harvest**. Nancy usually brings us the first strawberries at the Market. If you're used to the strawberries shipped here from California, try local strawberries, picked ripe the day before you eat them! what a treat! The Rices also grow a wide variety of beautiful, fresh veggies. And in the fall, they bring several varieties of apples. Doug is the "cider master" who mixes and blends the tastes of the different apples, like a vintner blends grapes to make wine.

## *Garden-to-table*



We're familiar with the phrase "farm-to-table."

It's what we do here at MFM--bring farm-fresh food for your family to enjoy. But, between Saturdays, what if you could walk to your own garden and bring in something for dinner? Home veggie gardeners know that's one of the great joys of a garden.

MFM has the two most important things you need to grow your own veggies: quality plants in the Spring, and experienced growers with knowledge to share. As you walk around, think about putting a couple of basil plants in a corner of a garden or in a container. If you're more adventurous, pick out some heirloom tomato plants or chile peppers or zucchini plants.

Then, start an ongoing conversation with our growers about how best to plant them, how to keep them thriving, and what to do when the squash bugs arrive!! Our growers have a lot of experience and would love to share it with you.



## *Kids: Come hunt for peas!*

The Peas are back!

Penelope, Piper and Pru are there to keep your children entertained while you shop. Each week, we hide the three peas in booths around the Market.

When your child has found all three peas, visit the Market Manager's booth, report where you found them, and Gabi will reward your child with a Farmers Buck to spend at the Market! (Make sure the peas stay hidden for other kids to find!)



## *School garden sells greens*



One of the things we look forward to every spring is the booth run by the students from our host, Montgomery Elementary School.

For several years, teacher Jesse Maxwell has been helping students grow a garden on the side of the school building near the playground. They use raised beds to grow lettuce. They plant their seeds in early spring so that they can "take their crops to market" before school is out. It's a real-life, hands-on learning experience that teaches the children where food comes from, how hard it is to grow, and how small businesses work.

They will be back at the Market this week with their fresh lettuce. Stop by their tent and chat with the students and buy some of the freshest greens you can find anywhere--picked just minutes before the Market opens.

And give a shout out to their teacher, Jesse Maxwell!! Well done!

## *What We're Eating*

In the next few weeks, we'll be adding more new vendors. Angie's Malaysian Satay & Sauces will be back next week.

On May 27th, Gadabout Donuts will be here for a "pop-up" event. Crackling Crust, our new bread baker, will be with us starting in June. Soon, we'll be adding cookies, mushrooms, spice mixes, cutting boards. And there's more to come.

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

### **Our 2017 Vendors**

[Angie's Malaysian Satay & Sauces](#) - spices, sauce, noodles, kimchi (starts next week)

[Argos Pet Supplies](#) - Dog and cat food

[Bethel Lane Farms](#) - Stop by for Mother's Day baskets, lavender sachets

[Crackling Crust](#) - artisan sourdough breads, baguettes, pastries, croissants, muffins (begins in June)

[Cucina Della Patrizia](#) - homemade Italian specialties, including homemade pasta, ravioli, sauces, focaccia, olives, and more

[Deeper Roots Coffee](#) - Summer means a seasonal bean blend called Bloom, with hints of orange, chocolate and floral notes

[Fatty & Skinny Brand Sauces](#) - Chef David and Liz Cook's unique flavors (about twice a month)

[Finn Meadows Farm](#) - Shares still available for this season's CSA! Featuring salad greens, salad turnips, radishes, and pastured meat

[Goodlife Farm](#) - It's basil galore! Try a lovely Red Rubin variety starter of Italian basil

[Grandola Granola](#) - homemade, nut-free granola

[Jessie's Garden](#) - Absent this week for their daughter's graduation

[Kartal's Honey](#) - Seasonal allergies are upon us! Introducing local honey into your diet can combat side effects from pollen

[Montgomery Elementary School](#) (May 6,13,20) - lettuce, greens grown by the students in the school garden

[Mt Kofinas Olive Oil](#) - selection of olive oils and vinegars

[Olde Garden Shack](#) - The perfect Mothers' Day surprise--beautiful hanging flower arrangements

[The Pickled Pig](#) - It's grilling season! Grab some sauerkraut and pickled veggies to top your favorite summertime eats

[Pies and Other Pleasures](#) - Cinnamon Roll Tea Rings, this week only! Beautiful pies just for mom, plus chocolate Derby pie all month!

[Pine Lane Soaps](#) - Mother's Day Gifts this week. Meet the goats! June 17th is our next open house, and all are welcome

[Rice Family Harvest](#) - Sugar snap peas, asparagus, greens, and green onions have arrived. Be on the lookout for strawberries--*maybe* this week

[Salatin's Orchard](#) - radish varieties, herbs and lettuces available this week

[Summuh Hummus](#) - Magnus Mustummus is upon us! Blended with a house made mustard for a tasty tang!

[TS Farms](#) - Summer CSA still has availability! Inquire in person for details!

[Wittmeyer White Oak Farm](#) - veggies, squash pizza crusts, salsa, mustard, zucchini bread, "zapple" pies

**Food Truck of the week:** La Orangette Juice Truck

**Musician of the week:** Jamgrass Duo

**Local Business:** Pet Love Photography



**Friendly reminder:** The Montgomery Farmers' Market Board reminds 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).

Montgomery Farmers' Market, Montgomery Elementary School,  
9609 Montgomery Rd, Montgomery, OH 45242