



Montgomery Farmers' Market

September 10th, 2016

The Montgomery Farmers' Market Board Wants YOU!

Founded in 2010, the Montgomery Farmers' Market has become a hub of Saturday morning activity in the City of Montgomery. It's a place where you can connect to your local farmers, to fresh, healthy, locally grown food, and to your community. As is natural, after this market season we will have a few MFM board members transition off and will be opening spots for new people to come and add their energy to our bountiful and growing market for the 2017 season.

Board members meet once a month for two hours, where they review vendor applications, brainstorm special events like the annual Farm-to-Table dinner, and generally bond over the labor of love known as the Montgomery Farmers' Market. If you share a passion for continuing to grow a vibrant farmers' market in Montgomery and are ready to make the jump from patron to board member, we want to hear from you!! You can reply to this email, let us know of your interest on our Facebook page, or tell our market manager Gabi to relay the message to us!

OPEN HOUSE: The weather on Sunday is supposed to be beautiful, so head over to Pine Lane Soaps for their annual open house of their family farm. See details in the vendor section below!!

We can't wait to see you this Saturday! Remember, the Montgomery

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Montgomery Farmers' Market
Montgomery Elementary School
Montgomery, Ohio 45242

Montgomery Farmers' Market Board

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

Featured Vendor - Boba Cha

A mixture of herbal tea, milk, fruit, sugar, and chewy tapioca pearls create the beverage that has been a popular Thai treat since the 1980s. There are two common types of bubble tea: fruit based or milk based. Fruit teas are comparable to potent, Southern sweet teas, while the milk bubble teas are recognized as more the traditional drink. Both come with bobas (translation: bubbles), the tapioca pearls, which are round blueberry-sized gummies that can be playfully sipped through the extra wide straw that comes signature with the drink.

BoBa Cha offers four types of iced bubble tea: milk, fruit, soy milk, and sea salt foam. Pick from over 30 flavors ranging from mango to kumquat on the fruit spectrum, or from green tea to caramel on the milk-based options.

Click here to learn more: [Boba Cha](#)



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

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

Berry, Melon, and Mint Ice Tea

Giada De Laurentiis

INGREDIENTS

- 1 1/2 cups sugar
- Three 3/4-ounce packages fresh mint, plus extra sprigs for serving
- 5 English Breakfast or Earl Grey tea bags
- 2 cups 1/2-inch cubed watermelon, plus extra for serving
- 16 strawberries, stemmed, halved, plus extra for serving
- 1 teaspoon fresh lemon juice
- 1/4 teaspoon pure peppermint extract
- Pinch kosher salt
- 1 bottle chilled prosecco, optional
- Ice cubes
- One 1/2-pint container blackberries
- Lemon wedges

DIRECTIONS

Bring 5 cups water and the sugar to a boil in a heavy large saucepan. Stir until the sugar dissolves. Add the mint. Remove the pan from the heat and add the tea bags. Let the tea steep for 10 minutes. Cool the tea to room temperature. Strain the tea into a large pitcher or bowl.

Blend the watermelon and strawberries until smooth in a blender. Stir the fruit mixture into the tea. Add the lemon juice, peppermint and salt. Chill the tea until very cold, at least 2 hours and up to 1 day. Before serving, add chilled prosecco if using.

Put a few ice cubes into each of the 6 glasses or water goblets. Add some watermelon, strawberries and the blackberries to each glass. Pour tea into each glass and garnish with mint sprigs and serve, passing lemon wedges.

Vendor Market Offerings

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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

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

Argos Pet Supplies - Dog and cat food

[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 Carmelized onion foccacia

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 - (ABSENT SEPT 10th) 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; NEW Rustic plum tart, lemon 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 - Tomatoes, cherry tomatoes, squash, cucumbers, spinach, sweet onions.

Salatin's Orchard - Jersey Mac and Early Blaze apple varieties! Both are excellent for eating and work well in pies, sauces and other baked recipes. Try our Asian pears, which are crispy like an apple, with the mild sweetness of a pear

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: Ma Crow and the Lady Slippers

FOOD VENDOR OF THE WEEK: Depot BBQ

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.