



Montgomery Farmers' Market

September 3rd, 2016

A Note to Our Customers:

Founded in 2010, the Montgomery Farmers' Market is an all volunteer market. Every few years, the market board issues a quick survey to you, our patrons, so that we can better understand how the market can serve you. This year, our survey is available on-line by clicking the link below:

<https://docs.google.com/forms/d/e/1FAIpQLSc4VvL9qo1tv6I87q0m0j4mdKziW6ikyaa0rSVuOODw56Y3zw/viewform>

Please take a few minutes to complete the survey. We very much appreciate your patronage. For those that take the survey, you have the option of entering a raffle where you could win a ticket to our annual Farm-to-Table dinner later this year, as well as MFM Farmer Bucks to spend at the market!

We can't wait to see you this Saturday!

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

Featured Business - Bones Burgers

For those of you who may have noticed that one of our mainstay food truck vendors, Bones Burgers, has been missing from the market lately, that's because Bones has now become one of Montgomery's newest brick and mortar restaurants!

This week Curtis Bonekemper opened Bones Burgers, where he will continue to serve his delicious grass fed beef burgers.

Burger Love...the story continues

When I started to think about opening a restaurant, the obvious choice for me was to provide not only good food but food that is also good for you...and just as important to use locally-sourced ingredients whenever possible. For that reason, we are proud to support our local food growers and products.

In This Issue

Featured Vendor

Kids Pea Hunt

Recipe of the Week

Vendor Offerings

Montgomery Farmers' Market
Montgomery Elementary School
Montgomery, Ohio 45242

Montgomery Farmers' Market Board

Bones' Burgers - the restaurant is the culmination of six years operating Bones' Burgers mobile food truck throughout the Greater Cincinnati area. The success and support I've enjoyed has made it possible to now continue with the commitment to local and sustainable in a permanent location.

My sincere thanks go to the countless number of loyal customers who have made our burgers and other products so popular.

Enjoy,

Bones

Click here to learn more: [Bones Burgers](#)



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

Asian Pork Burgers with Minted Watermelon

Real Simple magazine

INGREDIENTS

1. 1tablespoon plus 1 teaspoon canola oil, plus more for the grill
2. 4cups cut-up seedless watermelon (about 1 pound)
3. ½English cucumber, halved lengthwise and sliced
4. ¼cup torn fresh mint
5. 1tablespoon fresh lime juice
6. kosher salt and black pepper
7. ¼cup ketchup
8. 2 to 3tablespoons Sriracha or Asian chili-garlic sauce
9. 1medium onion, cut into 4 slices
10. 1½pounds ground pork
11. 2tablespoons soy sauce
12. 2cloves garlic, chopped
13. 4hamburger buns
14. lettuce, for serving

DIRECTIONS

1. Heat grill to medium-high. Once it is hot, clean the grill grate with a wire brush. Just before grilling, oil the grill grate.
2. Toss the watermelon, cucumber, mint, lime juice, 1 tablespoon of the oil, ½ teaspoon salt, and ¼ teaspoon pepper in a medium bowl.
3. Mix together the ketchup and 1 tablespoon of the Sriracha in a small bowl.
4. Rub the onion with the remaining teaspoon of oil.
5. Gently mix together the pork, soy sauce, garlic, and the remaining 1 to 2 tablespoons of Sriracha with your hands in a large bowl until just combined. Form the mixture into four ½-inch-thick patties.
6. Grill the onion until 4 to 6 minutes per side for medium. Grill the burgers until cooked through and an instant-read thermometer inserted in the center registers 145° F, 4 to 6 minutes per side.
7. Stack the ketchup mixture, lettuce, burgers, and onions between the buns. Serve with the watermelon salad.

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

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.

customer favorites such as strawberries, onions, and green beans. Fresh herbs and fruits 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 specialities

[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 - (ABSENT SEPT 3RD) 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 3RD) 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: David Freeman's One Man Jazz Band

FOOD VENDOR OF THE WEEK: Depot Barbeque

ROTATING VENDORS OF THE WEEK: Tom's Garden; Ora Studio Pottery

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.