



Montgomery Farmers' Market

October 22nd, 2016

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Last year's Farm to Table dinner was such a huge success that we're doing it again this year! Tickets for the November 12th Farm to Table Dinner are officially on sale! Come taste how Chef Ethan Snider of Fond: Lunch and Deli transforms local ingredients into a gourmet four course meal. 50 seats available.

Visit <http://m.bpt.me/event/2666640> to learn more and snag your tickets!

Montgomery Farmers' Market
Montgomery Elementary School
Montgomery, Ohio 45242

Montgomery Farmers' Market
Board

Just two more Saturdays until the farmers' market season is over, so don't wait much longer to stock up on goodies like pies, pizza crusts, and pumpkins. You can never have too many pumpkins, right? Umm, yeah actually you probably can!

We can't wait to see you this Saturday! Remember, the Montgomery Farmers' Market operates RAIN or SHINE!

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

Fond: Lunch and Deli

The Montgomery Farmers' Market Farm to Table Dinner will feature local ingredients cooked to perfection by local chef and proprietor of both Summuh Hummus and Fond: Lunch and Deli, Ethan Snider.

Having just celebrated their 2 year anniversary, Fond: Lunch and Deli has become a favorite of many. Chef Ethan Snider partners with local farms and sources many organic ingredients to truly be a part of supporting and educating our community on eating locally and as free from pesticides and preservatives as possible. The menu at Fond is truly unique and fresh, including specials such as the "Alba-core" wild planet tuna cake and the "Ched" Cauliflower White Cheddar "Reuben" with roasted cauliflower "pastrami," house Reuben sauce, FAB FERMENTS kraut, melted white cheddar on rye.

Fond is located at 10764 Montgomery Road. Visit their Facebook page at: <https://www.facebook.com/fondorganiclunchanddeli/> and, of course, their restaurant!



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

Fettuccine with Sausage and Kale

Fettuccine with Sausage and Kale

courtesy of Rachael Ray

Ingredients

- 1 pound fettuccine
- 1 pound spicy italian sausage, removed from casing
- 1/2 cup heavy cream
- 1 large bunch kale, trimmed and coarsely chopped
- 1/2 cup grated parmesan

Directions

1. In large pot of boiling, salted water, cook pasta until al dente; drain. In large skillet, cook sausage over medium-low until browned, about 7 minutes. Add 1/2 cup water and cream; simmer until reduced by half, about 7 minutes. Add kale; toss until wilted. Remove from heat; toss with pasta. Sprinkle with parmesan.

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, Cabbage Kimchi Original, Vegan & White, Cucumber Kimchi Original, Curried Butternut Squash Soup, Tortilla Soup, Carrot Ribbon Kale Rainbow Cashew Salad with Sesame Lemongrass Dressing, Spicy Sichuan Noodles

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; 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 - 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](#) - Pumpkins, gourds, and fresh cut flowers

[Owl Creek Bison](#) - bison meat, garlic, cukes, chard, eggs, chicken; garlic scapes

Pies and Other Pleasures - We are showcasing the **Autumn Harvest with freshly roasted pumpkin pies from the patch**. We will be baking up apple and Dutch apple pies from a variety of "just-picked" apples from the Villa and Doll orchards in Oldenburg. Be sure to try our Southern pecan pie made from Grandma's recipe box! Eat our pies fresh or store them in the freezer to have during the off-season.

[Pine Lane Soaps](#) - Soap, shaving suds, lip balm, lotion, syrup

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

Salatin's Orchard - It's apple and apple cider season!! Need we say more?

[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 One Man Jazz Band

FOOD VENDOR OF THE WEEK: Food 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.