



Montgomery Farmers' Market

October 29th, 2016

Cheers to YOU!

Well, who would have predicted that this farmers' market would conclude not on a chilly fall day, but what should be quite a warm one, with temperatures in the mid 70s!!

This is it folks. The last Saturday of the 2016 MFM Farmers' Market season. Now is your chance to come and reserve a Thanksgiving Turkey, stock up on bison meat, honey, and sausages. And don't forget the amazing desserts. Natalie's Pies and other Pleasures stay extremely well in the deep freezer!

On behalf of the MFM board, we want to thank you, our amazing patrons as well as our outstanding vendors, for making this season a spectacular one! The market continues to be a place for community gathering and a source for local, fresh food. If any of you want to join our volunteer board as we plan for next season, which - believe it or not - happens right away, then reply to this message and let us know of your interest.

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

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Montgomery Farmers' Market
Montgomery Elementary School
Montgomery, Ohio 45242

Montgomery Farmers' Market Board

more and snag your tickets!

Have a SPECTACULAR holiday season. We can't wait to see you in May 2017!!

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

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

Rosemary Pecans courtesy of Real Simple

INGREDIENTS

- 2 tablespoons unsalted butter
- 1 teaspoon sugar
- 1/8 teaspoon cayenne pepper
- 1/2 teaspoon kosher salt
- 2 cups pecan halves
- 2 teaspoons chopped fresh rosemary

DIRECTIONS

1. Heat oven to 375° F. Melt the butter in a medium skillet over medium heat. Stir in the sugar, cayenne pepper, and 1/2 teaspoon salt. Add the pecans and toss to coat.
2. Transfer the pecans to a rimmed baking sheet and arrange in a single layer. Bake, stirring occasionally, until toasted, 10 to 12

single layer. Bake, stirring occasionally, until toasted, 10 to 12 minutes.

3. Add the rosemary and toss to combine. Serve warm or at room temperature.

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](#) -

Malaysian Vegetarian Curry

Curried Butternut Squash Soup

Gorgeous Red Beet Sweet Potato Soup

Powergreens Asparagus Radish Top Soup

Carrot Ribbon Kale Rainbow Cashew Salad

NAPA Kimchi Original, Vegan & White

BOK CHOY Kimchi Original & White

CABBAGE Kimchi Vegan & White

EASTER EGG Radish Kimchi Original

Pickled Local Peppers

Argos Pet Supplies - Dog and cat food

[Baudry Cream Puffs](#) - shortbread cookies, cream puffs, eclairs, croissants;

NEW Lemon custard pastry with raspberry

[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 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

bread, sourdough type 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: Everlasting Monsoon and Friends

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.

