



Montgomery Farmers'
Market

June 10, 2017

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

What's New At The Market

There are weeks at a farmers' market when, all of a sudden, a lot of new choices show up and the market begins to change. This is one of those weeks!

This week, we welcome our **new bread baker, Crackling Crust**. Michelle and Kate are baking several sourdough breads for Saturday: Natural Country, Spelt Whole Wheat, Cranberry Walnut, Raisin Flax, Seeds 'n Sprouts, baguettes and assorted croissants. More below on Crackling Crust.



Summer is starting to peek around the corner at us.

Salatin's Orchard has **cherries!** You can buy tart cherries for baking, and sweet yellow and red cherries for snacking.



Growers are bringing **snow peas, sugar snap peas, cucumbers, cherry tomatoes, small sweet peppers, zucchini and summer squash.**

Spring continues to linger, as well. So, we can still enjoy the last **asparagus, broccoli and cauliflower,** and a wide array of **spring greens, kale and spinach.**

And looking ahead, blueberries might be ripe by next week. Big tomatoes will arrive any time now. And, the first corn is only a week or two away.

This is a great time at the Market, as the two seasons

overlap. Come early for the best selection of what's new.

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

PS: **C'est Cheese** food truck is back. Say hello to Emily, a proud graduate of Sycamore Public Schools.

Visit The Goats At Farm Day

Pine Lane Soaps will hold a Farm Visit Day next Saturday, June 17, from 2-5pm, after the Market. Everyone is welcome to visit the farm, see the cows and chickens, and pet the young goats. Martha and Becky will be there to answer questions about how they turn goats milk into soothing soap.



Bluegrass music from 2-4. Maybe a hayride. It's free. The farm is located at 5057 State Rt. 133, Batavia.

Crackling Crust Brings Bread



Michelle Kovach has been baking for years--and she's not that old. She's turned that love into a microbakery, called Crackling Crust. She uses organic ingredients and buys from local sources, when possible. And she uses "ancient grains," like the spelt flour in this week's whole wheat bread. All of her bread is naturally-fermented, which gives it a deeper flavor and makes it healthier to eat. Michelle, and her friend Kate, bake out of her newly-renovated kitchen in the house she and her husband just moved into. Stop by and welcome them to MFM.

Kids: Come hunt for peas!

Here's how it works. 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 she will reward your child with a Farmers Buck to spend at the Market! (Make sure the peas stay hidden for other kids to find!)

What We're Eating

Our 2017 Vendors:

Angie Tee's Kitchen - soups and salads to eat at the Market and to go, spices, sauce, noodles, kimchi

Argos Pet Supplies - dog and cat food, pet treats

Baudry French Pastry - seasonal fruit tarts & pastries, shortbread cookies, croissants

Bethel Lane Farms - spring greens, spice mixes, baskets, lavender sachets

Crackling Crust - artisan sourdough breads, baguettes, croissants

Cucina Della Patrizia - homemade Italian specialties, including pasta, ravioli, sauces, focaccia, olives, and more

Deeper Roots Coffee - a variety of locally-roasted coffee beans, including new arrivals and new blends for the summer

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

Finn Meadows Farm - Featuring pastured chicken and pork, head lettuce, snap peas, broccoli, Swiss chard, kohlrabi, carrots, summer squash/zucchini, bok choy

Goddess Fine Foods - spice blends, salt and pepper spice blends

Grandola Granola - homemade, nut-free granola

Jessie's Garden - kohlrabi, green onions, zucchini, garlic scapes

Kartal's Honey - seasonal allergies are upon us! Introducing local honey into your diet can combat side effects from pollen

Like Mom's Only Vegan - homemade vegan cookies--

chocolate chip, black and white, peanut butter chip, and many others.

Mt Kofinas Olive Oil - selection of olive oils and vinegars

Olde Garden Shack - broccoli, cauliflower, lettuce, flowers

The Pickled Pig - pickles, sauerkraut, pickled beets & cauliflower, kimchi, kvass

Pies and Other Pleasures - fruit pies, cookies, hand pies

Pine Lane Soaps - goats milk soaps and lotions. Meet the goats on June 17th at our next open house, and all are welcome

Probasco Urban Farm - locally-grown mushrooms (begins in July)

Rice Family Harvest - cherry tomatoes, snow peas, zucchini, cucumbers, green onions, lettuce, kale, and the last asparagus of the season.

Salatin's Orchard - sweet yellow and red cherries and tart cherries, radishes, herbs and lettuces, plus herb and veggie plants

Summuh Hummus - varieties of homemade hummus you won't find in the store, including Magnus Mustummus blended with a house-made mustard

TS Farms - grass-fed chicken, beef, pork. Summer CSA still has availability! Inquire in person for details!

Wittmeyer White Oak Farm - "zapple pies," squash pizza crusts, salsa, mustard, zucchini bread

Food Truck of the week: C'est Cheese

Musician of the week: Green Key Celtic

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

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