



Montgomery Farmers' Market

June 3, 2017

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

What's Coming To Market

A few weeks ago, we talked about hoop houses and "high tunnel" greenhouses, which enable some growers to bring veggies a few weeks earlier than if they had grown in the field. We're starting to enjoy the results.



Just heard from our growers and this week you can buy some zucchini and yellow squash, cherry tomatoes, cucumbers, broccoli and cauliflower, and asparagus (they're winding down). Some of the zucchini will go into "zapple" pies (zucchini and apple).

One of our growers has sweet cherries this week. And just maybe, the garlic scapes might come to market, too. Those are the long, curly stem-like things that garlic plants send out before they make the bulbs under the ground. They're milder than garlic cloves and make a great addition to stir fries or just about anything you make with garlic. One idea is to soften a stick of butter, chop the scapes very fine, mix them into the soft butter, and chill or freeze the butter. Then you can use it on pasta, toast, veggies, or use it to finish a dish.



We continue to enjoy beautiful heads of lettuce, leaf lettuce, spinach, kale, Swiss chard, bok choy, red and green kohlrabi, green onions, and snap peas. Enjoy the spring crops, while they last!

We hope to see you at the Market.

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

PS: La Orangette is back with fresh-squeezed juice!

The Market Forecast

So far, this has been a pretty good growing year. You've seen the beautiful spring greens. The local strawberries are fabulous. The sweet cherries are here; expect tart cherries next week. And now we're seeing broccoli and cauliflower.

Looking ahead, the forecast for peaches is a good one. There was concern that the winter warm spell might force the peach trees to blossom right before the weather turned cold, which would have damaged the blossoms and destroyed the crop. But, the timing worked out and the peaches look good.

Sweet corn is starting to tassel, which is a good sign. We might see the early varieties in two or three weeks!

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's Malaysian Satay & Sauces - spices, sauce, noodles, kimchi

Argos Pet Supplies - Dog and cat food, pet treats

Baudry The Cream Puff Revolution - cream puffs, eclairs, shortbread cookies, croissants

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

Crackling Crust - artisan sourdough breads, baguettes, pastries, croissants, muffins (begins in June)

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

Deeper Roots Coffee - a variety of locally-roasted coffee beans, including a blend called Bloom, with hints of orange, chocolate and floral notes

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

Finn Meadows Farm - Featuring loose leaf and head lettuce, green and red kohlrabi, and pastured meat. Shares still available for this season's CSA! Goddess

Fine Foods - spice blends, salt and pepper spice blends

Goodlife Farm - vegetable and herb plants for your garden (last chance)

Grandola Granola - homemade, nut-free granola

Jessie's Garden - kohlrabi, green onions, zucchini, plants for your veggie garden

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 June) Rice

Family Harvest - zucchini, cucumbers, strawberries, asparagus, green onions, cherry tomatoes, lettuce, kale.

Salatin's Orchard - sweet 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: La Orangette-fresh juices

Musician of the week: MayaLou and a Uke

Crafter: Shoff Studios-locally-designed T-shirts

Business: Montgomery Chamber of Commerce

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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