

**Montgomery Farmers'
Market**

June 30, 2017

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

4th of July Goodies at the Market

The 4th of July is about hanging out, cooking out, and being outside--weather permitting. But even if the weather doesn't permit all of that, you still need some goodies. At the market this week, the variety just keeps getting better. How about the first apples of the season!! And new varieties of peaches are hitting the market, along with blueberries.

The sweet corn is getting sweeter and the big tomatoes are getting juicier. The zucchini and summer squash are tender and sweet. Speaking of sweet, the "candy onions" are perfect for the grill. You will find cabbage for cole slaw, and special sauces, to go with your ribs, and pickles and sauerkraut to put on the sausages.

And then there's dessert. The American Flag Pies are back for another week. And there are cookies and pastries and fruit tarts.

We're in that time of year when rain can pop up quickly--or not. But, MFM will be there rain or shine. The growers will pick their produce, the bakers will bake, and everyone else will prepare their food and products, whether or not it rains. If it does, we hope you will grab a poncho and come over to shop.

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

The Pie Lady

When you look at the American Flag Pie, at Pies and Other Things, and your jaw drops, here's the rest of the story.



Natalie Whitaker has made thousands of pies in her lifetime, using an old family recipe. By the end of this season, she will have made about **10,000 pies** since MFM started in 2010, **just for her customers in Montgomery!!**

Natalie started baking pies right after high school at the family-run diner that she managed, in Metamora, Indiana. She says her two grandmothers were her inspiration. She still uses Grandma Gordon's pie crust recipe. The rest of the magic is hers.



As often as possible, the fruit for her pies comes from the fertile Whitewater Valley, near her home.

"Several farm ladies are happy to pick their wild and homegrown berries for us," Natalie told us. The rhubarb comes from a 92-year old friend, and the

apples come from local orchards.

"This is our only market. We have been with Montgomery since its beginning in 2010," she says. "We absolutely love this community!"

Make A Button

Maybe you have a little artist in the family. Maybe

you're the artist. We have stickers with the MFM logo, blank stickers, lots of markers, and a *button machine*. For a \$1 donation, you can show your talent and support the Market. Stop by near the Manager's Booth



and *make a button!*

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 - Malaysian and international cuisine, kimchi, wholesome soups and salads

Argos Pet Supplies - Dog and cat food, pet treats

Baudry French Pastries - fruit tarts, shortbread cookies, croissants--butter, chocolate & almond

Bethel Lane Farms - 4th of July tomatoes, cucumbers, zucchini, basil leaves and plants, cabbage, sweet onions, kale, garlic, spice blends on sale, baskets

Crackling Crust - 100% organic spelt loaf, cranberry & walnut, Seeds & Sprouts, challah, natural country,

baguettes, danish, chocolate cookies, croissants, scones

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 from Central America, South America and Africa

Fatty & Skinny Brand Sauces - Chef David and Liz Cook's unique flavors - at the Market *this week*

Finn Meadows Farm - featuring pastured chicken and pork, head lettuce, salad greens, Swiss chard, kohlrabi, carrots, baby leeks, bok choy, green onions

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

Grandola Granola - homemade, nut-free granola

Jessie's Garden - several varieties of summer squash, garlic, and plants for your veggie garden

Kartal's Honey - pure, local honey. Introducing local honey into your diet can combat side effects from pollen and allergies

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 - sweet corn, green beans, lettuce, cucumbers, zucchini broccoli, cauliflower, kohlrabi, cut flowers

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

Pies and Other Pleasures - American flag pies (blueberry and cherry), fruit pies, cookies, hand pies

Pine Lane Soaps - goats milk soaps and lotions.

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

Rice Family Harvest - blueberries, peaches, red & green tomatoes, sweet onions, eggplant, lettuce, spinach, cucumbers, garlic

Salatin's Orchard - peaches, mini celery, large and small tomatoes, and Lodi apples--the first of the season

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 - cabbages, zucchini,
squash pizza crusts--traditional and gluten-free, hot
banana pepper mustard, zucchini cornbread

**Food Truck of the week: La Orangette-fresh
juices**

Musician of the week: Elia Burkhart

Crafter: Brooch and Bangle-jewelry

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

Montgomery Farmers' Market
Montgomery Elementary School
9609 Montgomery Rd, Montgomery, OH 45242