



Montgomery Farmers' Market July 22, 2017

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

The Flavors of Summer

Every week, we ask our growers what they're bringing to the Market, so we can tell you what's new, what's coming back, and what's leaving soon. This week, we heard "corn, corn and corn."

"Zucchini--oh my, zucchini." "Cut flowers prettier every week."

And then we got this photo from Finn Meadows which says that just about everything is available now, somewhere at the Market.



In the weeks ahead, we'll see more varieties of bell peppers, chiles and eggplant, because they like hot weather. If you love melons, this is when they start arriving. More varieties and colors of tomatoes will be showing up every week. And, some of the vendors

might start offering deals on beans and "scratch-and-ident" tomatoes for canning.

You can also spot blackberries in some of the baked goods. And, there are new varieties of peaches still coming in each week.



This is the time of year when we might get a passing summer shower, but it will be gone soon. So, stop by for coffee and freshly-baked

treats, and fill your shopping bag with the tastes of summer.

We hope to see you at the Market.

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

"The Squash Queen"

At Wittmeyer White Oak Farm, Terry Kiser grows a variety of produce, and she has her specialties, like hot banana pepper mustard.

But, she's

well-known for what she does with zucchini and yellow squash. Her squash pizza crusts have been a favorite at the Market for years, often selling out.



Terry and her family work a farm that has been in the family since 1853. Fred and Minnie Wittmeyer came to Anderson Township from Wittenberg, Germany, and began farming the fertile soil near Clough Pike. In the 1980's, Lawrence Wittmeyer moved his farm to Georgetown, Ohio, and

his niece, Terry, has been working with him for many years.

MFM Accepts Credit Cards & SNAP/EBT

MFM can now accept **SNAP** benefits (formerly known as "food stamps"), and **credit cards**. Here are the details.



To use SNAP, come to the MFM Manager's Booth to swipe your card and convert your benefits into MFM Bucks (for use at our market only). These special MFM Bucks are accepted by our vendors to purchase meat, cheese, poultry, dairy products, bread, cereal, fruits, and vegetables. These products must be packaged to be **consumed at home**, not while walking around the Market.



As an added benefit, MFM has teamed up with **Produce Perks** (a non-profit), which will match the first **ten dollars**(\$10.00) of SNAP purchases for **fresh fruits and vegetables**.

This allows SNAP customers to double their first \$10 in produce purchases.

If you know how we can spread the word to SNAP/EBT users, please let us know.

The same system will allow you to use **credit cards** at MFM. Some of our vendors already accept credit cards. For the rest, come to the Manager's Booth. We will swipe your credit card for the amount you want (in \$10 increments). You will receive MFM Bucks to use at all vendors' booths. We pass along to you our \$1.00 processing fee.

We are grateful to the City of Montgomery for their financial support and encouragement with this

project. The City continues to be a strong supporter of the Market.

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 *mak*



*e a
button!*



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 - croissants--butter, chocolate & almond, fruit tarts, shortbread cookies, cinnamon rolls

Bethel Lane Farms - tomatoes, cabbage, corn, cucumbers, zucchini, basil, sweet onions, kale, garlic, spice blends, early Lodi apples

Crackling Crust - cranberry & walnut, cinnamon raisin, sesame whole wheat, Seeds & Sprouts, challah, baguettes, peach & cherry danish, cinnamon knots

Cucina Della Patrizia - *tramezzini* Venetian sandwiches, homemade pasta, ravioli, sauces, focaccia, olives, fruit jams 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 *twice a month*

Finn Meadows Farm - featuring pastured chicken

and pork, tomatoes, beets, carrots, new potatoes, tomatillos, Swiss chard, greens, baby leeks, onions

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

Grandola Granola - homemade, nut-free granola

Jessie's Garden - ground cherries, several varieties of summer squash, garlic, cherry tomatoes, okra

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, melons, green beans, cucumbers, zucchini, peppers, cut flowers

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

Pies and Other Pleasures - blackberry, homegrown blueberry, Southern peach, double crust apple with wild black raspberries, cookies, hand pies

Pine Lane Soaps - goats milk soaps and lotions.

Probasco Urban Farm - locally-grown mushrooms including oyster and chanterelle

Rice Family Harvest - cantaloupes, watermelon, peaches, tomatoes, corn, Zephyr summer squash, sweet onions, eggplant, bell peppers, cucumbers

Salatin's Orchard - peaches, mini celery, large and small tomatoes, and Lodi apples

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

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

Thomas Ireland Smith Farm - maple syrup, maple sugar, maple candy, flavored maple syrups (until Aug. 5)

Wittmeyer White Oak Farm - cukes, zucchini, hot & sweet peppers, okra, squash pizza crusts, zucchini bread, squash spice cake, banana pepper mustard

Food Truck of the week: C'est Cheese
Musician of the week: Jamgrass Duo
Crafters: RLM Woodworking (cutting boards),
Hanamiya, Ora
Studio Pottery
Business: Don's Auto Service

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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