



Montgomery Farmers' Market

Saturday August 10th; 9 - 12:30pm

Montgomery Elementary School

9609 Montgomery Road

RAIN OR SHINE



Dear Montgomery Farmers' Market Patrons:

Our fourth season continues to be our finest yet thanks to YOU. And this week our vendors are bringing you artisan bread, hand made chocolate, many varieties of tomatoes, pastured meats, sweet corn and even soap made from beer! Yes, really - BEER. Just don't drink the soap, ok?

See you Saturday!!

Russ, Stuart, Marian, Christen, Brian, Armin, and Marc

\$5NOTE WORTHY EVENTS THIS WEEK:



CHILDREN'S ACTIVITY:

This year MFM has some mascots - Penny, Prudence, and Penelope peas. Each week these three peas will be playing hide and seek at our market. Come to the Market Manager's Booth and let us know where to find each of them for a prize reward!

EARN FIVE FARMER BUCKS: We Want to Hear From You

The Montgomery Farmer's Market board is looking for feedback on your market experience so that we can continually improve it. Over the next few weeks, you'll have the opportunity to express your feelings via a questionnaire we have developed. In exchange for taking some time to let us know how we are doing, we'll reward you with \$5 in farmer bucks to spend at our market. We're hoping for 100 completed questionnaires. Note: Each household may complete only ONE questionnaire.

SPECIAL EVENT: Mark Your Calendar for August 31st!

Join us at market on 8/31 from 10-12 for the Montgomery Farmer's Market's 1st ever Iron Chef competition, sponsored by Cookswares. This friendly cooking competition pits three brave novice chefs against one another and the clock in a quest to use the ingredients available at the farmer's market to whip up a one pot dish in one hour. Once time is called, our guest judges will score each dish for taste, presentation, and creativity, ultimately crowning one winner who will receive a \$100 gift certificate to Cookswares.

Cookswares, located at The Shops at Harper's Point just down the road from our market [11344 Montgomery Rd] specializes in cooking classes, cookware, knife sharpening services, and much more. Check out their webpage at: cookswaresonline.com

MUSICIAN OF THE WEEK: P's in a Pod - classic bluegrass

BUSINESS OF THE WEEK: Tri-Health

FOOD TRUCK OF THE WEEK: Bones Burgers

Specialty burgers made with beef from grass fed cows and some of the tastiest sweet potato fries you'll ever have. And if you don't like beef, they offer salmon burgers too.

We'll keep you hydrated!

The Montgomery Farmers' Market management is pleased to offer patrons free water during these upcoming hot days. A water jug will be placed at the market manager's booth. While paper cups will also be available, we'd really appreciate it if patrons could bring their own re-usable bottles to fill up from the jug.

In Need of a Bathroom break?

MED+ URGENT CARE has graciously offered patrons of the Montgomery Farmers' Market who are in need of a potty break to come on in. They are located two doors down from the market at 9549 Montgomery Road. If you do use their facilities, please THANK THEM for their hospitality and be sure to turn to Med Plus when you or a member of your family needs urgent care!

VENDOR NEWS (This week's features):

Barkz Biscuit Bakery - **This week**, Barkz Biscuit Bakery will have a great selection of delicious treats for your doggie friends. All of our treats are made with all natural human grade ingredients and are GLUTEN, CORN & SOY FREE! **No worries about recalled pet treats when you buy from our small, local business.** We will have 4 flavors of our 5 inch treats, Bacon & Cheddar Growlerz, Pooches PB Delightz, Muttz Mintz and Mongrels Meat and Potatoes. We will also have a good supply of our very popular Doggie Bagz, small chunks of the 4 flavors, that are perfect for smaller dogs or training treats. We will have Sweet Potato Chewz (a healthy alternative to rawhide) and Pooches Pill Pouches (to help your pup enjoy taking his pills). As always, we will have a basket full of samples so your best friend can try them out before you buy them. So stop by our booth and pick up a Barkerz Dozen, your dog will thank you.

Bethel Lane Farms - Seasonal veggies offered throughout the season. Check with us each week. **This week's features:** Kale, Tomatoes, Green Beans, Swiss chard, Lavender, Collards, Black beans, and Cherry tomato plants. Place your fresh herbs orders each Saturday: fennel, oregano, sage, thyme, mint, basil, chives, and dill. Spices of the week: Bruschetta and Salsa Mixes. Bethel Lane Farms Cookbook "Farmhouse Feasts in a Land Called Bethel."

Deeper Roots Coffee - Locally roasted premium coffee beans. Fresh coffee by the cup and a variety of teas. Ask about our work for the development of coffee farmers around the world. Each week in July we will be releasing new coffee offerings. **This week** we will have Mexican and Guatemalan coffees as well as our Ice Coffee and Ice Tea.

Finn Meadows Farm - **This week's features:** We will have heirloom tomatoes, slicing tomatoes, cherry tomatoes, onions, garlic, and basil. Thanks for your support! - Marc & Claire.

Frieda's Desserts - Breads: 9-grain, baguettes, cinnamon swirl, country butter, honey and whole wheat, Irish soda, miche, almond, plain, and chocolate croissants, scones, cinnamon rolls, fruit pies, porcupine butter rolls.

Front Porch Jams - Jams and jellies; Homemade in small batches from homegrown and local fruit when possible. **This week's feature:** Black and blue jam made from blackberries and blueberries.

Good Life Farm - **This week** we will have BLACKBERRIES, fresh green beans, tomatoes, cucumber, zucchini, squash, onions, chard, and kale. We are looking forward to yellow & purple beans and carrots in the next few weeks. Enjoy all our produce, always harvested fresh, grown naturally.

Haute Chocolate Montgomery's own chocolate boutique featuring "Lisa's brownies," peanut butter buckeyes, chocolate chip, and black

and white cookies, and special seasonal treats. **This week's features:** Chocolate Chip Cookie on a stick.

Kartal's Honey - Raw unfiltered Ohio Honey. Basswood Alfalfa and Tulip Poplar Mix with fruit blossom from orchards.

Living Good Granola - Handcrafted granola from the Montgomery kitchen of Paula Livingston, made with gluten free oats, toasted coconut, pecans, pumpkin seeds, sunflower seeds, olive oil, and pure maple syrup. Wholesome and nutritious, it's great as a cereal, snack, on yogurt, and on ice cream. Living Good Granola - fuel for life!

Mt Kofina's Olive Oil - Olive oil from a local family's land in Greece, finished and sold from their shop in Montgomery. Also infused and flavored olive oils. Extra virgin cold press olive oil; Infused olive oil made from the same extra virgin first cold press (4 flavors: mediterranean, citrus, chipotle, and basil); Dipping spice blends (mediterranean and southern blends).

My Artisano Foods - Fresh handmade artisan cheeses. **This week's features:** Cheeses made with 2% cow milk (vegetarian) - Paisano cheese, Herbed paisano cheese with flavors of chipotle, oregano, cilantro. Mediterranean and mediterranean spread cheese, Nata. Cheese made with whole cow milk - Hand stretched cheese, Guyana.

Naturally Yours - Organic baked goods: cookies, muffins, bars, and quick breads. Always at least one vegan product each week. **This week's features:** Personal size pound cakes for those summer berry desserts and lemon coconut bars!

Olde Garden Shack - Fruits and vegetables, fresh cut flowers, and designer hanging baskets. Flowering annuals and perennials. **This week's features:** We will have more and more great melons, sweet corn, zucchini, squash, cucumber, broccoli, peppers, cabbage, eggplant, tomatoes, green beans, half runners, cut flowers and green onions.

Patrizia's Italian Kitchen - La Cucina della Patrizia will offer a Fruit Tart (La Crostata alla marmellata ai frutti di bosco). The tart is made with fresh berries taken from a local producer in Indiana. (Blueberries and Raspberries). Also the last of the fresh Strawberry Marmellata will be available, 80% fresh local fruit, 18% sugar 2% lemon. In addition to many other genuine italian foods, such as Italian roasted Sweet Peppers, there will be Le Pizzette di Patrizia, these are traditional little pizzas eaten as a snack (italian fast food (McDonnatelle) in all cafès bars panificios of Italy. Simple flavors of pizza margherita tomato mozzarella and basel, topped with a little pesto genovese. **This week's features:** Dolce Italiano Zuppa Inglese Con Fruita Fresca. Ci vediamo al mercato Montgomery Sabato mattina Ciao Ciao Patrizia & Joseph

Pies and Other Pleasures - **This week's feature:** We will have homegrown blackberries baked up in a pie! Georgia Peach pie is still our top seller and we still have plenty.

Pine Lane Soaps -

We offer all natural goat milk soap & lotions made with goat milk fresh from our farm. There are lots of scents and options. The soap is an old-fashioned lye soap made using the "cold process", leaving a rich and moisturizing bar with natural glycerin. We also have lotion, lip balm, shea butter lotion bars & fresh maple syrup. **This week's features:** We now offer beer soaps. We have Oatmeal Stout and Raspberry Porter, both made from Oatmeal Stout Beer from our friends at Mt. Carmel Brewery. Mark your calendar now for our Open House and Barn on September 28th from 2-5 with a soap making demonstration at 3pm. Visit our farm in Batavia and meet our goats.

Rice Harvest Farm - Seasonal veggies, salad greens, strawberries, blueberries, peaches, apples, melons. **This week's features:** This week we will have sweet corn, half-runners, butternut squash, spaghetti squash, blue lake green beans, canteloupe, and Johnny Mac apples.

Salatin's Orchard - Fruits and vegetables, fresh cut flowers, apple butter and other apple products. **This week's features:** Tomatoes, sweet corn, new potatoes, peaches, green gauge plums, and McIntosh apples.

Streetpops - Frozen treats made from unique combinations of fresh ingredients and unexpected flavors; made with fresh fruit and herbs, using local and organic when possible. **This week's flavors:** chocomint, salted caramel, coconut, strawberry lime, blueberry lemon thyme, and pina colada banana.

Summuh Hummus - Artisan-made hummus from organic ingredients, local and fresh whenever possible, in new, creative flavors as well as traditional ones. Come see us at Greenmarket on Sunday August 4th at Ault Park.

Too Sweet Girls Cupcakes - Home bakes cupcakes with no preservatives. Banana, chocolate, pumpkin, and other flavors. **This week's features:** YOU asked for it, so we made it - Maple bacon cupcakes.

TS Farms - Organically raised beef, pork, chicken, lamb, goat, duck, rabbit and turkey in all cuts. Organically raised brown and blue chicken eggs, and duck eggs. Dip and bread mixes. Jam, jellies, marmalades and preserves. We have fresh, never frozen, chicken!

Wittmeyer White Oak Farm - Farm vegetables, homemade mustard, summer squash pizza crust! **This week's features:** We will have our yummy summer squash pizza crusts again this week, and we will have

gluten-free summer squash pizza crusts made with rice flour. Our vegetables are starting to come on and we will have zucchini and squash, Orient express cucumbers, small cucumbers, sweet banana peppers, hot peppers, and a few eggplant. We will have beans this week--yellow romas, green romas and contenders. Also, stop by and try our hot banana pepper mustard--made with local honey and hot peppers grown on our farm.

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