



Montgomery Farmers' Market

Saturday July 27th; 9 - 12:30pm

Montgomery Elementary School

9609 Montgomery Road

RAIN OR SHINE



Dear Montgomery Farmers' Market Patrons:

There may not be much heat this summer, but the Montgomery Farmer's Market is staying hot with this week's food truck Urban Grill, music by Blue Caboose, and the start of apple season. Fresh local food and great community. Can't beat it!

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!

Prue, Piper, and Penny Pea

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.

SPECIAL EVENT: Mark Your Calender 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: Blue Caboose

An original folk band famous for their song "*I Want to Know My Farmer's Name,*" Blue Caboose released their first album *Modern Limited* in August 2012. The album sold nearly 1000 copies in the first year.

CRAFTER OF THE WEEK: Jewelry by Samantha

BUSINESS OF THE WEEK: Montgomery Chamber of Commerce

FOOD TRUCK OF THE WEEK: Urban Grill

Urban Grill's moto is "*Bacon built this city.*" Enough said!

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 tomatoes, basil, green onions, perhaps some beans & eggplant. We lost a good amount of crops with July 4th flooding. We're waiting on our summer crops to come in! 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:** Back by popular demand, Jalepeno jam and Strawberry Rhubarb.

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:** Haute Chocolate Bitter Sweet Fudge Sauce.

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 cafè bars panificios of Italy. Simple flavors of pizza margherita tomato mozzarella and basil, topped with a little pesto genovese. **This week's features:** Tiramisu made with fresh marscapone cheese made by "My Artisano Foods." Ci vediamo al mercato Montgomery Sabato mattina Ciao Ciao Patrizia & Joseph

Pies and Other Pleasures - **This week's feature:** We will have Blueberry Pie from Homegrown blueberries freshly picked from Franklin County in Indiana. Turnovers and coffee cakes. First the apples are in for apple pies!!

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.

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:** Peaches, gooseberries, doughnut peaches, tomatoes, and cantaloupes.

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, as well as peach 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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