



Montgomery Farmers' Market

Saturday August 24th; 9 - 12:30pm

Montgomery Elementary School

9609 Montgomery Road

RAIN OR SHINE



Dear Montgomery Farmers' Market Patrons:

It took a while, but the summer heat and humidity have decided to make their presence known. We'll keep you hydrated with free water at the market while you shop for tasty apples, baked goods, hummus, and enjoy a Bones Burger. A few vendors will be on vacation this week including TS farms, Living Granola, and Goodlife. Even farmers and their families need a well deserved break from growing our food!

See you Saturday!!

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

NOTE 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



Prue, Piper, and Penny Pea

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!

SPECIAL EVENT: Mark Your Calender for August 31st!

Join us at market on August 31st from 10am-12pm for the Montgomery Farmer's Market's

1st ever Iron Chef cooking competition, sponsored by Cooks'Wares. 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 fresh 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 Cooks'Wares.

Cooks'Wares, located at The Shops at Harper's Point just down the road from us[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: Wild Forest Blakberries

BUSINESS OF THE WEEK: Hanayama (Japanese porcelain and other arts)

CRAFTER OF THE WEEK: Jessie Sikora

FOOD TRUCK OF THE WEEK: Bones Burgers

Beef burgers made from pastured grass fed cows, salmon burgers, and those tasty tasty sweet potato fries!!

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 a Brazil coffee tasting series. Thanks for your support!!

Finn Meadows Farm - **This week's features:** We will have heirloom tomatoes, slicing tomatoes, cherry tomatoes, flowers, greens, onions, basil, and potatoes. 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:** Sweet and spicy apple butter; Cinnamon apple preserves.

Good Life Farm - **We are taking vacation this week!** we will have half runners, green beans, chard, apples, cucumbers, eggplant, okra, and a few early squash. 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:** Dark chocolate dipped bacon.

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

Living Good Granola - We are taking vacation this week! 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 - **This week** La Cucina della Patrizia will offer a La torta della nonna. This traditional italian dessert is made with Fresh Ricotta Cheese pine nuts and honey made by My Artisano Foods and Pine Nuts. If your grandmother is italian you know this dessert if not come and try it. Also The Grissini (crunchy bread sticks) will be available .

In addition to many other genuine italian foods there will be Le Pizzette di Patrizia, these are traditional little pizzas eaten as a snack. Simple flavours of tomato mozzarella and basil, topped with a little pesto genovese. There will also be a more Tiramisu. (or (Pull me up) made of Savoirdi biscuits dipped in the espresso coffee of La Terza and layered with a freshly made mascarpone cheese made by MY ARTISANO CHEESES and then dusted with cacao powder, (chocolate). This product is made by Patrizia with her unique recipe in the kitchen of My Artisano Foods in collaboration with Eduardo. Fresh Mascarpone Cheese is an essential ingredient of this dessert. COME AND TASTE. it is 'eccezionale'

Ci vediamo al mercato Montgomery sabato mattina
Ciao Ciao Patrizia & Joseph

Pies and Other Pleasures - **This week's feature:** The rich soil of Franklin County, Indiana brings us fresh blackberries and apples for your pies. Also stop by and try our Pineapple Upside Down cake, made with fresh pineapples.

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. Weather permitting on August 24th, we will bring to market a baby goat! So be sure to come by and meet one of our "kids!" Also, 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, Johnny Mac apples, Asian pears, sweet baby loaves, and Ginger Gold apples.

Salatin's Orchard - Fruits and vegetables, fresh cut flowers, apple butter and other apple products. **This week's features:** Red, yellow, and pink tomatoes; gourmet salad tomatoes, apples, fall squash, and pears.

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:** chocolate, 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 baked cupcakes with no preservatives. **This week's features:** Chocolate, vanilla, banana, maple bacon and now "The Elvis" cupcake (banana with peanut butter buttercream) and gluten-free.

TS Farms - **We are taking vacation this week!** 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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