



Montgomery Farmers' Market

Saturday July 20th; 9 - 12:30pm

Montgomery Elementary School

9609 Montgomery Road

RAIN OR SHINE



Dear Montgomery Farmers' Market Patrons:

The weather has certainly gotten hot, but so has the Montgomery Farmers' Market. Thank you to the estimated 1,200 patrons who graced our market last week! Our vendors sure do appreciate your patronage and love sharing with you the fruits of their labor. Be sure to ask a vendor personally for their recommendations on how to use many of the ingredients you find at our market. I know they will be happy to share some of their personal favorite recipes with you.

See you Saturday!!

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

Noteworthy 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!

MUSICIAN OF THE WEEK: Wild Forrest Blakkerri

BUSINESS OF THE WEEK: Derek

Tye Real Estate

FOOD TRUCK OF THE WEEK: C'est Cheese

C'est Cheese serves up gourmet grilled cheese sandwiches, soups, and homemade pickles.

It's getting hot out there, so 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 PROFILE: Wittemeyer White Oak Farm



Frederick and Minnie Wittmeyer came to Anderson Township from Wittenberg, Germany in 1853 and began farming the fertile soil of the area now known as Clough Pike. The Wittmeyer farmhouse was located on the hill now called Telegraph Hill near the Mt. Washington Tavern. Ella and Lawrence Wittmeyer had four children on the farm: Lawrence, Joyce, Judy, and Emma. All of the kids grew up farming and selling corn at the bottom of the hill.

Lawrence and Emma Wittmeyer continued farming on Round Bottom Road in Newtown, Ohio and then in Wahlsburg, Ohio. In 2000, Don and I were fortunate to have the opportunity to continue the family farming tradition. Today, we farm about 5 acres with our three sons on my uncle's farm in Wahlsburg, Ohio, right on White Oak Creek.

I love growing the food that we eat, teaching my children about their food and about the land, and I love being a part Wittmeyer Farm. We grow green beans, lima beans tomatoes, peppers, eggplant, cucumbers, and an assortment of other vegetables. We grow a crazy amount of zucchini and squash for our summer squash pizza crust and have been known to harvest it straight into the bed of the truck!

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 Brazil and Mexico. Also enjoy our Ice Coffee and Ice Tea.

Finn Meadows Farm - **This week's features:** We will have cabbage, yukon gold new potatoes, kale, tomatoes (heirloom, red, and cherry), beets, basil, and flowers. 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 sweet corn, fresh green beans, tomatoes, cucumber, zucchini, squash, onions, chard, and kale. We are looking forward 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:** Hot 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 (NEW ENTRY) - 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!

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:** Real Italian pepperoni, red and yellow roasted sweet peppers. 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. Coming soon: Homegrown blackberry pie!

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, spaghetti squash, blue lake green beans, and canteloupe.

Salatin's Orchard - Fruits and vegetables, fresh cut flowers, apple butter and other apple products. **This week's features:** Peaches and gooseberries.

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.

Too Sweet Girls Cupcakes - Home bakes cupcakes with no preservatives. Banana, chocolate, pumpkin, and other flavors. **This week's features:** NEW mini-cupcakes and chocolate gluten free 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.

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.

Montgomery Farmers' Market |
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