



Montgomery Farmers' Market

Dear friend,

As many of you know, our friends from TS Farms are working to rebuild after losing their barn and chicken house to a fire. Their [gofundme](#) page has raised almost \$5,000 in the last week! Thank you to all of our friends who have donated and shared their story! They still have a long ways to go, so keep them in your thoughts.

Kids: come take on the Kids' Taste-A-Thon on August 1st! Our vendors bring samples for kids to taste. Kids who taste all the samples get a Farmers' Buck to spend at the market. All kids who give it a try get a prize, too. This event is sponsored by the market and the [Sycamore Wellness Community](#) with support from the City of Montgomery.

Calling all **home chefs**: we need 3 amateur chefs to throw down in our second MFM Cooking Challenge! 1 hour, using only what you can find at the market (plus a few staples and a mystery ingredient). Prizes provided by Cookswares! It's happening September 19th. Drop us a note on at montfarmersmkt@gmail.com or on [facebook](#).

July 23, 2015



Tasting bison jerky

In This Issue

Watermelon-Peach Salsa
What to Look Forward To

Montgomery Farmers' Market
Montgomery Elementary
School
Montgomery, Ohio 45242

Montgomery Farmers' Market
Board



Our talented 2013 contenders! Are you next?

Coming up:

August 1: Kids' Taste-A-Thon

September 19: MFM Cooking Challenge! We need 3 amateur chefs!

We would love to have you volunteer with us! Complete our [online volunteer form](#) or visit the manager's booth to sign up.

See you Saturday,

Montgomery Farmers' Market Board

Watermelon-Peach Salsa

Summer is the time for fresh peaches, watermelon, and tomatoes. Use all 3 in this fresh take on salsa from myrecipes.com.

Ingredients

- 1/2 cup hot pepper jelly
- 1 tablespoon lime zest
- 1/4 cup fresh lime juice
- 2 cups seeded and diced fresh watermelon
- 1 cup peeled and diced fresh peaches
- 1/3 cup chopped fresh basil
- 1/3 cup chopped fresh chives
- 3 cups baby heirloom tomatoes, halved
- Salt and freshly ground pepper
- Garnish: fresh basil sprigs

Whisk together pepper jelly, lime zest, and lime juice in a bowl; stir in watermelon, peaches, basil, and chives.

Season halved baby tomatoes with salt and freshly ground pepper to taste; spoon into

cocktail glasses. Top with salsa. Garnish, with basil sprigs if desired.



What to Look Forward To

Every week the market will feature many of our regular vendors along with a selection of rotating vendors. Click on links to learn more about each vendor.

Our Regulars

[Angie's Malaysian Satay & Sauces](#)

[Bethel Lane Farms](#)

[Deeper Roots Coffee](#)

[Finn Meadows Farm](#)

[Frieda's Desserts](#)

[Grandola Granola](#)

[Kartal's Honey](#)

[Mt Kofinas Olive Oil](#)

[Olde Garden Shack](#)

[Owl Creek Bison](#)

[Pies and Other Pleasures -](#)

[homegrown and wild berry pies and peach pies are ready!](#)

[Pine Lane Soaps](#)

[Puffins Euro-American Street Food](#)

[Rice Family Harvest](#)

[Salatin's Orchard](#)

[Summuh Hummus](#)

[That Foreign Chick's Bakery](#)

[TS Farms](#)

[Whittmeyer White Oak Farm](#)

This Week's Rotating

[Argos Pet Food](#)

[Franciska Issaka](#)

Business: [Hanamiya](#)

Food Truck: [Bones Burgers](#)

Music: John Hoerr



Friendly reminder: The Montgomery Farmers' Market Board to take this opportunity to remind 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.