



Montgomery Farmers' Market

Dear friend,

This Saturday is our second annual **Kids' Taste-A-Thon!** Our vendor will have samples for your kids to taste. Come to the Market Manager's booth (near Frieda's) to pick up a list of samples to taste. An adult must accompany kid-tasters. Kids who taste everything earn a Farmers' Buck to spend at the market! This event is sponsored by the market and the [Sycamore Wellness Community](#) with support from the City of Montgomery.

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 \$5,560 in the last 2 weeks! **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.

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 30, 2015



Tasting bison jerky

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Montgomery Farmers' Market
Montgomery Elementary
School
Montgomery, Ohio 45242

Montgomery Farmers' Market
Board



Our talented 2013 contenders! Are you next?

Coming up:

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

Simple Baked Summer Squash

'Tis the season for lots of summer squash! Use this simple recipe for yellow or zucchini. Shared from a local blog, [For the Love of Food](#).

Ingredients

- 1/2 tbsp olive oil - I used Mt. Kofinas Garlic Mediterranean Olive Oil (available at Montgomery Farmers' Market)
- 1 summer squash
- 1/4 cup Italian seasoned breadcrumbs
- Salt and pepper to taste

Instructions

1. Preheat oven to 375 degrees.
2. Add olive oil to the bottom of a baking dish. I used a glass one.
3. Cut your squash into 1/2-1 inch slices. I also added a little onion because I like roasted onion, too.
4. Add the squash slices to the pan and use them to spread the oil around to coat the bottom of the pan. Flip each slice so that both sides get some oil on them. Top the squash with salt, pepper, and breadcrumbs.

5. Bake the squash for 45-60 minutes.



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](#)

[Tom's Garden](#)

[Franciska Issaka](#)

Business: [Montgomery Chamber of Commerce](#)

Food Truck: [Kaimelsky's](#)

Music: [Samantha Carlson](#)



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.