



Montgomery Farmers' Market

Saturday September 27th; 9am - 12:30pm

Montgomery Elementary School

9609 Montgomery Road

RAIN OR SHINE



Dear Montgomery Farmers' Market Patrons:

Thanks to Haute Chocolate's Lisa Cooper-Holmes for a delicious and free Community Day breakfast treat for our customers.



And thanks to you for your donations! You helped us raise \$118 for Montgomery Food Share, which collects food in our community for those who need help.

Many of you asked for the recipe for Lisa's oatmeal bar. The recipe is on the way, and will be available soon on our website and our facebook page.

NEXT at the Market: October 4th--CooksWares Knife-sharpening Event. Limit is three blades. Suggested donation is \$3 per blade. All of your donations go to Cincinnati COOKS!, a job-training program at the [Freestore Food Bank](#).

Thank you for your support! See you Saturday!

Stuart, Marian, Christen, Brian, Martin, Kim, Armin, Marc, and Market Manager Ken

NOTE WORTHY EVENTS THIS WEEK:

CHILDREN'S ACTIVITY: Peas in a Pod

Our mascots are eager to play hide and seek again this season! Penny, Prudence, and Penelope will be hiding around the market each week. After you've spotted all three, come to the Market Manager's Booth and let us know where you found them for a prize!

ROTATING VENDORS:

Capples

My main product is Gourmet Caramel Chocolate Apples. I will dip a huge fresh honey crisp apple in delicious caramel and then dip in decadent chocolate. They are great to have as dessert and you slice it up to share and can feed up to 4 or 5 people. They make great hostess gifts! Come by and try a sample this Saturday. I will also have fresh pretzel rods dipped in caramel then chocolate.



Grandola Granola

Come out and get your Grandola on at the market this Saturday! This clustertastic, nut free granola is made super fresh every week by owner, Jamie Coates-Donohue, in Cincinnati. She started making "Ella's Favorite" for her daughter several years ago, and started the business in April '14. It's unique, deep spiced flavor coupled with Ohio maple syrup will have you coming back for more and more. There will be gluten free offerings as well as gift jars of both varieties for upcoming holiday events and parties. Swing by to get your Grandola sample from Jamie herself this Saturday!

MUSICIAN OF THE WEEK: Michela Miller

Michela Miller is a singer-songwriter who was born and raised in Georgetown, Ohio but has spent the last 3 years adventuring in Fairbanks, Alaska. Her folk/new-grass style is influenced by her small town upbringing, her love of the outdoors, and love itself. Michela is moving to Nashville with her husband, George, in October 2014 to pursue her musical career.

FOOD TRUCK OF THE WEEK: Bones Burgers

Bones serves local grass fed beef burgers, local breads, whole grained, 10-15 different cheeses and local toppings, some organic. Seasoned parmesan fries and Sweet potato fries. Breakfast burgers and vegetarian options are available. Open by 10am.

CRAFTERS OF THE WEEK:

Franciska Issaka

Franciska shares her beautiful baskets, where the proceeds support the mission of CENSUDI. CENSUDI's focus is gender equality in Ghana. The organization works to give women and girls of Ghana access to resources and education.

Alpaca Yarns & Fiber

J&M Alpaca Co. is bringing you some of the softest, finest yarns for knitting scarves, socks, and hand felted soaps. If one has ever worn a scarf or sweater made of Alpaca fleece you have known sheer luxury, extreme warmth, and

loads of comfort.

COMMUNITY/NONPROFIT OF THE WEEK: Sacred Earth Farms

BUSINESS BOOTH: Scott Reynolds, Financial Advisor with Waddell & Reed

[MED+ URGENT CARE](#) has graciously offered patrons of the Montgomery Farmers' Market who are in need use of their restrooms. 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:

A Brown House Meats - An Ohio farm family brings their pork sausage, hickory smoked bacon, and Dad's recipe for bratwurst to Montgomery.

Angie's Authentic Malaysian - Asian specialties like satay marinade spice mix and peanut sauce, kimchi with seasonal vegetables, Asian noodles, turmeric yellow rice, curries, jams, and occasional surprises!

This week's features: Butternut Squash Soup w/ a touch of Curry & Coconut Milk, Malaysian Red & Yellow Lentil Soup (both soups are vegetarian, no dairy & gluten-free), Chinese Green Bean Salad, Seasonal Cucumber Kimchi, Kaya - Malaysian Coconut Jam.

Argos All-Natural Pet Food & Supply - Exclusive line of all-natural, super-premium food and treats for dogs and cats, with no fillers, animal by-products, chemical preservatives or artificial colors or flavors.

Bethel Lane Farms - Specialty and vintage produce, spices, and seasonings.

All season long we have fresh kale, collards, and black beans. Fresh herbs can be ordered each Saturday including oregano, sage, thyme, six types of mint, and basil. ***This week's features:*** Each week we have fresh greens including two types of kale, leaf lettuce, collards and Swiss chard. Our tomatoes are ripe and available each week. This year we have slicers, paste, and cherry tomatoes. All produce is picked fresh for each market, and includes green beans, okra, bell peppers, cukes, cabbage, and corn. Each week a BFL seasoned blend, mix, or spice is featured, and we do not use additives, preservatives or fillers in our original recipes. "No Salt, No Kidding" salt alternative is available in fine grind or grinder blends.

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.

Finn Meadows Farm - Organic vegetables, flowers, eggs, pastured meats and homegrown herbs from Montgomery's only farm.

Frieda's Desserts - Breads: 9-grain, baguettes, cinnamon swirl, country butter, honey and whole wheat, Irish soda, sourdough miche, croissants, scones, cinnamon rolls, Bavarian pretzels, and apple strudel.

Kartal's Honey - Honey from Blue Ash bees.

Limitless Possibilities Baking Co - All gluten-free. Cookies: chocolate chip, oatmeal raisin, macadamia chip, chocolate almond; chocolate brownies, blondies, chocolate chipotle-raspberry brownies.

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 and balsamic vinegar.

Naturally Yours - Organic baked goods: cookies, muffins, bars, and quick breads. Always at least one vegan product each week.

Olde Garden Shack - Seasonal fruits and vegetables, fresh herbs and cut flowers and designer hanging baskets; flowering annuals and perennials.

Owl Creek Bison - Grass-fed and grass-finished bisonmeat (buffalo) from a ranch in Chillicothe. Also 15 varieties of garlic and garlic scapes.

Pies and Other Pleasures - Pies with local fruit (when possible) and nuts, turnovers, tarts, small fruit breads, cakes, cookies, cinnamon rolls.

This week's features: Autumn Pies!

Pumpkin Pie is made with local pumpkins, freshly roasted and spiced just right for this autumn treat.

Apple Pies are made with a variety of "pie" apples in our Double-Crust and Dutch Apple Pies. Check with us each week to see what Oldenburg's Orchards have filled our pie pans with!

Pecan Pies are made with crisp pecans, real butter, and pure vanilla in this old family recipe handed down from my Grandma's recipe box.

Pine Lane Soaps - We have a wide selection of handmade Goat Milk Soaps. We use fresh milk from our dairy goats in Batavia to bring you the best moisturizing and gentle soap in the area. The soap has no detergents, preservatives or chemicals that dry your skin. Smells are free so stop by and sample! We also have a handwashing station, so you can see how great the soap feels. Also check out our lip balm and lotions. We are on the north end of the market, right next to Frieda's bakery!

Puffins Euro-American Street Food - Waffles, salty caramel tarts, cream puffs, rugelach, cannolis, and chicken stew. We will be featuring one gluten free specialty salad each week from our menu! All of our food can be taken to-go, reheats really well, and served for lunch or dinner.

Rice Family Harvest - Seasonal veggies, salad greens, strawberries, blueberries, peaches, apples, melons, pumpkins, fresh-pressed apple cider, preserves, and cider syrup.

Salatin's Orchard - Seasonal fruits and vegetables, fresh cut flowers, apple butter and other apple products.

Summuh Hummus - Artisan-made hummus from organic ingredients, local and fresh whenever possible, in new, creative flavors as well as traditional ones.

TS Farms - Naturally raised meats, including cuts of beef and pork, chicken, duck, rabbit, turkey, fresh eggs, pork sausage and sausage sandwiches, jams

and jellies, and My Artisano Foods cheeses. New this season: selling hot sausage sandwiches! 10 different flavors served on locally baked buns and English muffins with Finn Meadows Farms' lettuce.

We're All Nuts - Selling raw and roasted Fair Trade and organic nuts and seeds.

Wittmeyer White Oak Farm - Farm vegetables, homemade mustard, summer squash pizza crusts, zucchini breads and cakes, jams and jellies.

Montgomery Farmers' Market |
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