



Montgomery Farmers' Market
Saturday September 14th; 9am - 12:30pm
Montgomery Elementary School
9609 Montgomery Road
RAIN OR SHINE



Dear Montgomery Farmers' Market Patrons:

Fall approaches and that means apples, apple cider, pumpkin pie, and mums. You'll be able to find all four and much more this Saturday.

Thanks for your support! We'll 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 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!

Prue, Piper, and Penny Pea

KNIFE SHARPENING Sept 21st

Cooks'Wares is kindly sponsoring a knife sharpening event at market on Sept 21st. Bring your knives for a sharpening. Money collected goes straight to charity. Cooks'wares, located at 11344 Montgomery Road, specializes in all kinds of cookware, cooking classes, knife sharpening, and much more. Check out their website: [Cooks'Wares](#).

MUSICIAN OF THE WEEK: Singer / Songwriter Maria Carrelli brings her beautiful voice and a acoustic guitar.

COMMUNITY GROUP OF THE WEEK: United Way Game Day Initiative
The UW Game Day Initiative seeks to educate the public about healthy eating and healthy lifestyles.

CRAFTER OF THE WEEK: Franciska Issaka
Franciska brings back her beautiful baskets in support of people in Ghana.

FOOD TRUCK OF THE WEEK: Bistro de Mohr
An eclectic food truck, we offer a variety of sandwiches from vegetarian selections, Hamburgers/Cheeseburgers; Pork, Lamb, Goat, Duck or Rabbit Sausages; to entrees with sustainably raised products.

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!



FARMER'S MARKET RAGOUT

(courtesy of Evelyn Sten, our Iron Chef competition first runner up)

Ingredients

1 lb. ground Italian sausage (TS Farms)
1 medium onion chopped
1 green pepper chopped
1 zucchini, sliced, then cut into quarters
1 yellow squash, sliced, then cut into quarters
2 medium to large ripe tomatoes, cut into chunks
½ package Bethel Lane Farms Bruschetta seasoning
½ lb (1 bag) fresh dried Tagliatele Pasta (Patrizia's)
1 jar Patrizia's tomato sauce (8 oz)
2 pieces of Artisano stretchy cheese (2 pieces from a 5 piece container) (similar to fresh Mozzarella)
Salt
Pepper
Water

Olive Oil

1. Saute sausage meat in pot. When browned, remove meat and liquid and save.
2. Pour a little bit of olive oil into same pot and brown the onion and green pepper until soft.
3. Add chopped zucchini and yellow squash and mix in with onion and pepper.
4. Season with salt and pepper.
5. Add Taggiatele, mix
6. Add Patrizia's tomato sauce. (After I add the sauce, I add water to the jar to get all the remaining sauce out and pour into pot.) Mix
7. Add tomato. Stir
8. Add ½ packet of Bethel Lane Farms Bruschetta seasoning. (Can use more or less to taste)
9. Mix all ingredients and cover pot. Cook for about 20 minutes over medium/low heat, stirring occasionally and adding water if necessary (in small increments) to help cook the pasta and to keep the ingredients from drying out.
10. When pasta is tender, add sausage and liquid back to the pot. Stir and mix.
11. Then cut the Artisan cheese pieces into chunks and add to the pot, mix in.

Serve with baguette (from MFM baker) spread with a mixture of olive oil and Bruschetta mix and toasted or heated under broiler just till slightly browned.

Serves 4 to 6 generously.

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:** Concord Grapes, Lettuce, Kale, Tomatoes, Okra, Green Beans, Swiss chard and Jalapenos. Collards, Okra, Swiss chard and Peppers can be ordered bagged and ready for cooking or freezing. Just ask Deborah. Sage, Sweet/Lemon Basil and Greek/Lemon Thyme are available - place your orders each Saturday. Spices of the week: Salsa/Chipotle Salsa Mixes

and Bruschetta. BLF Cranberry Apple Butter is available. Bethel Lane Farms Cookbook "Farmhouse Feasts in a Land Called Bethel" in a denim bag makes a very nice gift.

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 potatoes, onions, garlic, bouquet flowers, greens, swiss chard, basil, green beans, as well as possibly corn and lettuce. 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, and pretzels.

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 - **This week's features:** Green beans, chard, cucumbers, eggplant, okra and fall squash. We will also have lettuce, greens & arugula.

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.

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

Living Good Granola - **WE WILL NOT BE AT MARKET 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 for Caprese salad.

Naturally Yours - Organic baked goods: cookies, muffins, bars, and quick breads. Always at least one vegan product each week. ***This week's features:*** 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 hardy mums, 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's feature:*** In addition to many other genuine italian foods there will be Le Lasagne con Carne (with Meat), There will also be more Tiramisu (for that fall Pick me up) made of Savoiard biscuits dipped in the espresso coffee and layered with a freshly made mascarpone cheese made by MY ARTISANO CHEESES, 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, 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:*** We will have Apple Orchard Apple Pies this week. Pumpkin season is here and so are our Pumpkin Pies.

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. **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 - ***This week's features:*** We will have our own apple cider on Saturday. We run through UV light but we do not pasteurize or add preservativesand its goooooood! Also in addition to the Cortlands, Cripps Pink, Rambo, and Ginger Gold we will have Mutzu apples and some MacIntosh. See you Saturday!

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, many varieties of apples, fall squash, pears, and apple cider!

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 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 - 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 - **This week's features:** Beans are back! We will have both green and yellow romano beans, provider beans and lima beans! 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. We're still harvesting tomatoes, white and purple eggplant and sweet peppers. Also, stop by and try our hot banana pepper mustard--made with local honey and hot peppers grown on our farm. It's a great addition to your football tailgating menu!

Montgomery Farmers' Market |
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