

8/21/2021



Save the date!

**Our Kids' Tasting Event is next
Saturday, August 28th!**

The first apples have arrived! Enjoy gala, ginger gold, zestar and maybe some rambos!

This week, Zoftig Bakehouse will be absent, but subbing in is Kondita Heritage Bakery! There will be no food truck but you can always get a delicious sandwich from TS Farm!

Mitch Tidman and his daughter Gemma will be onsite to entertain us. You may recognize Mitch from his days selling bread for Crackling Crust!

Come and join us!

As always, we are open every Saturday from May through the Saturday before Thanksgiving. We are located in the Montgomery Elementary School parking lot at 9609 Montgomery Road, Cincinnati, OH 45242. Come join in the fun!

SNAP/EBT (Food Stamps)

We haven't completely figured out our SNAP/EBT credit card machine just yet. We are trying new things each week to get it back up and running so we hope a SNAP customer will stop by to help us troubleshoot the problem. Thank you for your assistance and patience as we work through this issue.



What's in season for August 21st?

Apples (ginger gold, zestar, gala and possibly rambo), watermelons, Genovese basil, Asian pear apples, sun ridge pears, green gage plums, bubblegum plums, ground cherries, sugar cube melons, cantaloupe, canary melons, Galia melons, peaches, beans, bicolor and white corn, okra, shiitake mushrooms, oyster mushrooms, heirloom tomatoes, slicer tomatoes, cherry tomatoes, grape tomatoes, red, white, yellow and fingerling potatoes, red and green cabbage, small green peppers, garlic, candy-sweet onions, red onions, leeks, mini and regular eggplants, cauliflower, carrots, pickles, large and small cucumbers, pickling cucumbers, zucchini, yellow squash, patty pan squash, kohlrabi, lettuce, spring greens, salad mix, cut baby greens, spinach, kale, romaine, living head lettuce, microgreens, radishes, beets, fresh popping corn, fresh cut herbs, herb plants and edible flowers.

*In love with Baudry
Croissants?*



WWW.BAUDRYFRENCHPASTRIES.COM

Order online to pick up at the Farmer's Markets or in our Commercial Kitchen



An Interview with Always Canning's Natalie Santiago

Q: Where did Always Canning come from?

A: You know how it goes, a family member makes something delicious, and you ask for the recipe, and if you're lucky, they will give it to you. Well that is how it was with mom's salsa. I would drive down from Cincinnati to visit her in Louisville, and each time I would ask for the recipe. Of course she would say no, but would give me a few pints as a consolation prize, and because it was so good, it was

gone within a couple weeks.

During one visit, she caught me off guard and gave it to me. Oh my god, it was so simple to make. After making this salsa, the wheels started turning in my head, of what else I could make from scratch. So I looked into my refrigerator and there it was, a jar of strawberry jelly, and Always Canning was born. As for the name Always Canning, that came about because my family complained about me not spending time with them and ALWAYS CANNING.

Q: How do you make your jams/jellies?

A: The process to make jam/jelly is actually very easy. You take your fruit juice (puree), and pectin (white powder that makes jelly become jelly) and bring to a rolling boil for at least 1 minute (VERY IMPORTANT step). Then you add the sugar and bring to a rolling boil, again for 1 minute. Then you ladle it into jars and seal it in a water bath.

What is special about my process is that they are made in small batches (4-8 jars per batch depending upon the variety). Also they are only made by myself, because quality is very important to me.

Q: What is your favorite jelly and how do you use it?

A: Oh this is hard cause they are like my children. But if I had to I can narrow it down to 2 varieties, Lemon Rosemary and Ghost Pepper Jelly.

Lemon Rosemary is like my desert island jelly, because this jelly does wonders, even though it sounds weird. It is great over fish, chicken, pork, roasted veggies, brie and obviously toast. If you are going to put it over meat and/veggies, I say do a basic season of salt, pepper and garlic. Then once the meat/veggies comes out of the oven, take a spoonful of the jelly and spread it all over so that the heat can melt it a little bit. For veggies, I just do this process in a mixing bowl.

Ghost Pepper Jelly- yes I do love my heat, but these suggestions can also be done with my other pepper jellies (Jalapeno and Habanero). The most common use is over cream cheese and crackers for a simple appetizer. Another use is over roasted veggies, on a burger (trust me on this one), or putting a spoonful of it in a stew. But my favorite way to use it is with chicken wings. I cook the wings in my air fryer until they are 75% of the way done, and then I put them in a mixing bowl and coat them with the jelly (the heat from the wings will melt the jelly). Then I pop them back into the air fryer and finish cooking them. Once they are done I repeat the process of coating them in the jelly.

Q: What varieties do you sell?

A: Too many 😁

Strawberry

Lavender

Peach Mango

Lemon Rosemary

Peach

Blackberry

Crabapple (crabapples are from Salatin's Orchard) available starting 8/21

Apple Butter (apples are from Salatin's Orchard) available middle of September

Sweet and Spicy Apricot

Jalapeno Pepper (sweet)

Habanero Pepper (spicy)

Ghost Pepper (very spicy)

Pineapple Mango Reaper (sweet and very spicy)

-----o-----

Be sure to like Natalie's Facebook and/or Instagram page @AlwaysCanning, because when her website launches (later this month), she will be posting on those pages on how get a free jar of jelly (Hint-- for every 4 jars you that you buy, and pick up at the market, you will get to pick one FREE JAR of your choice).

Also don't forget about her loyalty program that is always going on towards getting a free jar of your choice... for every jar that you return you get a stamp, and once you get 10 stamps, you get to pick one jar or your choice.

This can be any pint or half-pint jars that you have, not just ones bought at Always Canning. Also by liking her Facebook and/or Instagram page you can see if I will be at the market, since I rotate every other week. That you can make sure to bring the jars when I am there.



FULL-TIME VENDORS

[Angie Tee's Kitchen](#): authentic Korean kimchi, power and buddha bowls, gourmet soups and salads, authentic Malaysian foods and pickled chili peppers.

[Baudry French Pastries](#): French pastries, shortbread cookies and croissants.

[Bethel Lane Farm](#): a wide variety of seasonal produce.

[Coffee Emporium](#): coffee beverages, coffee beans, iced tea, lemonade and baked goods.

[Final Course Gourmet Desserts](#): assorted flavors of banana pudding and no-bake cheesecake, sweet potato pies and lemon pound cake.

[Grassroots Farm & Foods](#): 100% certified grass-fed beef and lamb, pastured pork, chicken and eggs, and prepared foods.

[HenABen Farm](#): mushrooms and a wide variety of seasonal produce.

[Ilan's Raw Chocolate](#): 70% cacao, organic, fair trade, keto-friendly, vegan, dark chocolate in 9 delicious flavors.

[Jacobs and Brichford Farmstead Cheese](#): a wide variety of award-winning farmstead cheese made from 100% grass-fed cow's milk.

[Jaybird Farms](#): cut flowers, fresh cut herbs, herb/flower/veggie plants, jams, jellies, honey, lavender lotion/sprays, winter wreaths and a wide variety of seasonal produce.

[Jessie's Garden](#): a wide variety of seasonal produce.

[Kelsey's Homegrown Vegetables](#): a wide variety of seasonal produce.

[Marx Hot Bagels](#): A Classic Kosher bagel shop that has been a favorite of Cincinnatians since 1969.

[North South Bakery](#): sourdough bread loaves, baguettes and batards, boules, focaccia topped with local and seasonal herbs and veggies, brioche loaves, challah, English muffins, rolls and much much more!

[Paktli Foods](#): snack bars made from ancient-grains, chocolate, fruit and nuts.

[Pies and Other Pleasures](#): fruit and nut pies, cinnamon rolls, cream pies, brownies and bars, hand-pie turnovers, cookies, whoopie pies, fruit breads and cakes.

[Pine Lane Soap](#): goat's milk soaps, lotion, lip balms, bath accessories, feed sack tote bags, masks, farm themed pillows and eggs.

[Pure Honey](#): honey, beeswax, pollen and comb honey.

[Queen City Popcorn](#): Handcrafted popcorn made in small batches to maintain optimal freshness.

[Rice Family Harvest](#): a wide variety of seasonal produce.

[Roothouse Aquaponics](#): living head lettuce, herbs, microgreens, edible flowers, baby leaf salad mixes, vegetables and seasonal items like fresh hand-harvested Wisconsin cranberries and farmed tilapia.

[Russo's Ravioli](#): ravioli (3 cheese, meat, mushroom, ricotta or butternut squash), marinara sauce and lasagna.

[Salatin's Orchard](#): a wide variety of seasonal produce.

[Simply French Cuisine](#): salads, quiches and soups.

[Southern Grace Cincy Catering](#): southern pre-packaged meals (vegan and classic).

[The Olde Garden Shack](#): flowers (annuals, perennials, cut flowers, potted plants and mums), and a wide variety of seasonal produce.

[TS Farms](#): grass-fed beef, lamb and goat, pasture-raised pork, chicken and eggs. Also, maple syrup, milk, goat's milk soap, jams and jellies.

[Wendigo Tea](#): ultra-premium traditional and herbal teas and teaware.

[White Oak Valley Farm](#): summer squash pizza crusts, zucchini bread, zucchini cornbread, zucchini muffins, carrot cakes, zucchini "zapple" pies, and a wide variety of seasonal produce.

[Winning Edge Mobile Sharpening](#): precision mobile sharpening service for kitchen and gardening blades.

[Yum Yum Petz](#): all-natural, gluten-free and preservative-free pet treats and customized pet memory pillows.

[Zoftig Bakehouse](#): **(ABSENT THIS WEEK)** large bakery-style cookies (vegan and gluten-free options), granola, breakfast cakes and muffins.



PART-TIME VENDORS WITH US THIS WEEK

[Always Canning](#): wide variety of jellies including strawberry, blackberry, cranberry, jalapeno pepper, golden cayenne pepper, habanero pepper, lavender, rosemary and apple butter.

[Elevated Allies](#): T-shirts.

[Heritage Bank](#): one of our Premium sponsors! Be sure to stop by for a free market bag.

[Kondita Heritage Bakery](#): Jewish baked goods such as babka, rugelach, and

many more.

[Ora Studio](#): unique handmade functional and decorative pottery.

[Senior Care Partners](#): your local senior housing advisor.

[Spice Spice Baby](#): large variety of spice blends, BBQ rubs, vodka and bourbon infused vanilla extract, and bourbon infused cinnamon extract. Plus, all of their products are additive, preservative and gluten free.

[Viviano Wellness](#): herbal syrups, herbal tea blends, herbal treats for pets and herbal broth mixes.

[Westwind Flower Farm](#): specialty cut flowers, bouquets, bunches and single stems, specializing in dahlia, sunflowers, anemone, ranunculus, tulips, daffodils, roses, peonies, zinnias, cosmos, poppies, snapdragons and many others.

PART-TIME VENDORS NOT WITH US THIS WEEK

[All American Gutter Protection](#): gutter guards are backed by a lifetime performance guarantee and will give you clog-free and leaf-free gutters for the life of your home – guaranteed!

[Art by Amruta](#): paintings, journals, pocket notebooks.

[Benjamin's Urban Forestry and Consulting](#): Skilled climber & trusted company to trim and remove your trees. Friendly and insured!!

[Bits and Bops](#): pet accessories.

[CinSoy](#): tofu, soy sauce, miso and more!

[Dee Dee's Feline Angels & Friends](#): foster or adopt a kitten!

[DaVeed's Catering](#): ready-made meals such as za'atar chicken power bowl, organic meatloaf, Faroe Island salmon, crab cakes, and red wine short rib.

[Donna's Gourmet Cookies](#): classic and decorated sugar cookies, brownies and pecan pie bars.

[Dree's Designs](#): mobile painting parties for birthdays or girls/guys night out.

[Especially by Shelley](#): handmade note and greeting cards.

[Fetching Fibers Handwoven](#): shawls, scarves, handbags, art wall hangings and women's accessories.

[Glen Lovitt](#): State Farm Insurance from Montgomery.

[JuicyMelt](#): 7 varieties of hot sauce.

[JWK Juicery](#): 100% raw juices.

[Knack with Materials](#): tote bags, wine gift bags, masks, sunglass covers and jewelry.

[Live N Learn](#): providing information about summer educational hosting and travel programs for students from Spain.

[Montgomery Beautification and Tree Commission](#): donate or swap plants free of charge!

[Mosquito Hunters](#): providing information about their residential and commercial mosquito control and tick prevention services.

Operation Give Back: collecting donations of school supplies and new toys.

The Brooch & Bangle: handmade jewelry (necklaces, earrings, bangles, and brooches) using hand-worked sterling, copper and brass.

The Dirt Diva RN (candles): homemade, custom, soy candles.

The Lavender Sachet: shower steamers, lip balm and satin scrunchies.

The Scentery: bath bombs, various home aromatics, beauty and home products and custom crafted garden items.

Tri-Health Bethesda North Hospital: Vaccine clinic and health services.

You to the Rescue: providing information about their second hand store which benefits animal shelters.



Become a Sponsor

Our mission is to enhance the quality of life in Montgomery by providing fresh, seasonal, locally-produced food and products to our community. We pride ourselves on creating a fun neighborhood activity which fosters involvement, social gathering and business interaction.

In addition to our 1,000 weekly customers, we have 1,400 weekly newsletter subscribers and reach 7,500 monthly on social media.

Plant your business into our growing Market community!

Contact Stuart Zanger for more information at Zanger@aol.com.



SHOP *with* REUSABLE BAGS

Get your bag today and reuse it for
all your shopping needs!

Fact:

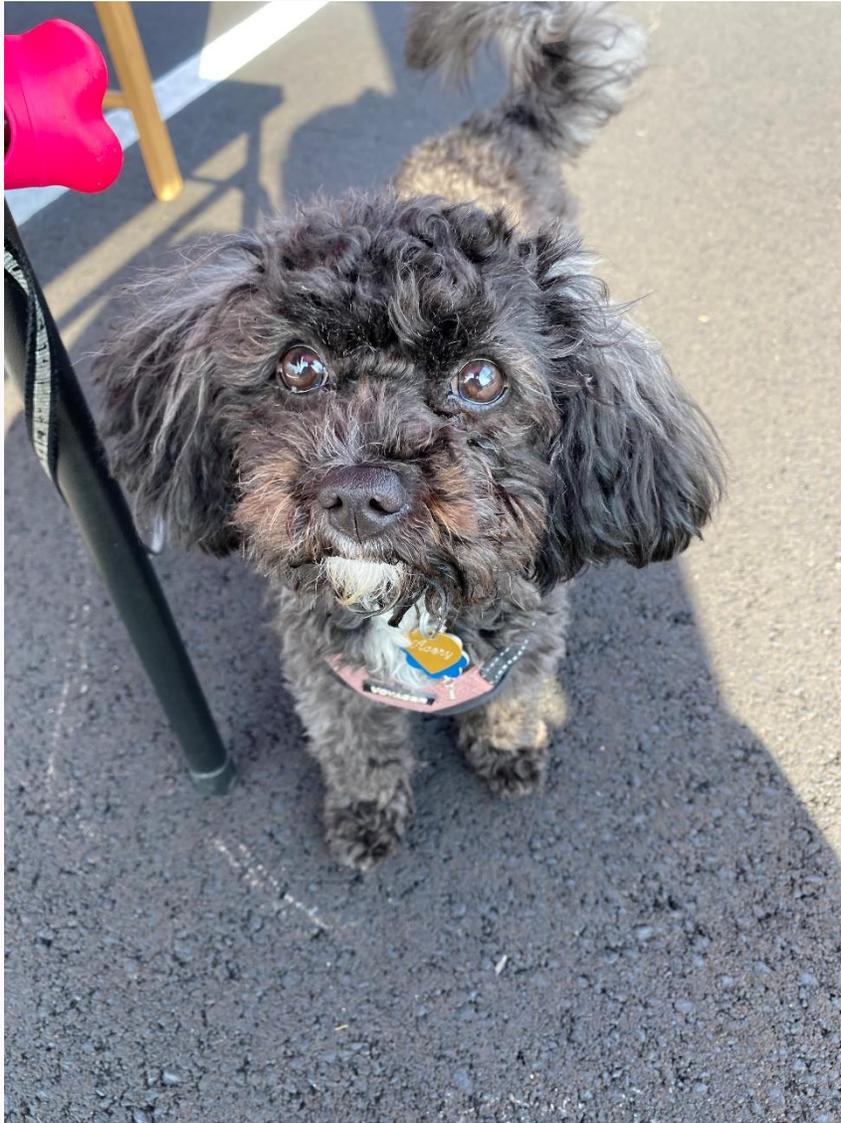
The average consumer uses
300-500 single-use plastic bags
per year; this plastic can have a
lifetime of hundreds of years.

Thanks to:

Hamilton County
Recycling and Solid
Waste District



Central Ohio River Valley • eatlocalcorv.org



Doggos

A friendly reminder to our dog-loving friends to keep dogs on a leash and maintain control of them at all times while visiting the Market. Also keep the temperature in mind as the asphalt can get extra hot. More than anything, we want to be sure that all of our visitors (both 2- and 4-legged!) and vendors have a safe and enjoyable time at the Market. We appreciate your cooperation and support.

The Montgomery Farmers' Market is working to create new growth for our local food economy by providing opportunities for our small farmers and food artisans.

Join us as we increase access to local, healthy, sustainable food!

As always, thank you for supporting Southwest Ohio farmers and food artisans!

Your Board Members,

Connie Banning, Board Member and Farm Visit Coordinator

Larry Dannenberg, Board Member and Webmaster

Adrienne Davidson, Market Manager

John Devore, Board Member and Volunteer Coordinator

Jeff Gartner, Board Member and Bell Ringer Coordinator

Peggy Hinzman, Board Treasurer

Ted Reilly, Board Member

Jane Shea, Board Secretary

Stuart Zanger, Board President

[VENDORS](#) . [ABOUT](#) . [VOLUNTEER](#) . [SPONSORSHIP](#) . [BELL RINGERS](#)

[Get Our Newsletter!](#)

Thank you to our wonderful sponsors!





Copyright © 2021 Montgomery Farmers' Market, All rights reserved.