

Join us for our autumn bounty! Plenty of apples, pumpkins, gourds, collard greens and Brussels sprouts. And of course ... apple cider! Both TS Farms and Pies & Other Pleasures are accepting special orders for Thanksgiving, so if you need a turkey or a pie be sure to connect with them. Pick up will be on Saturday, November 19th at the school parking lot between 9am-12pm.

Always Canning will have her myriad of jellies, Porkopolis Creations will have her hand-made felt items, and TGE Solar will be on site for all of your solar panel questions.

Our musician will be The Corncobs and the food truck will be J's Fish Tacos! Read on for a list of all of this week's participating vendors and to learn exactly what else is in season.

A reminder to all customers, we do not have a public restroom so please plan your visit accordingly.

As always, we are open from 9am-12:30pm every Saturday, from May through October (no Winter market this year). We are located in the Montgomery Elementary School parking lot at 9609 Montgomery Road, Cincinnati, OH 45242. Come join in the fun!



What's in season for October 22nd!

Pumpkins, Brussels sprouts, collard greens, cabbage, Napa cabbage, decorative corn, gourds, Asian pear apples, Zestar apples, Blaze apples, Gala apples, Mollie's Delicious apples, autumn crisp apples, Honey Crisp apples, Golden Supreme apples, McIntosh apples, winesap apples, crimson crisp apples, Jonagold apples, Empire apples, Pink Lady apples, Gold Rush apples, apple cider, Anjou pears, heirloom tomatoes, slicing tomatoes, Yukon gold potatoes, red potatoes, white potatoes, sweet potatoes, eggplant, bitter melons, spaghetti squash, butternut squash, fall squash, carrots, cauliflower, broccoli,

onions, candy onions, red onions, spinach, kale, romaine, salad mix, beets, red bell peppers, green bell peppers, colored bell peppers, snacking peppers, hot banana peppers, sweet banana peppers, jalapeños peppers, garlic, wheatgrass, sunflower shoots, pea shoots, microgreens, popcorn, oyster mushrooms, shiitake mushrooms, lion's mane mushrooms, basil plants, mums, edible flowers, cut flowers, house plants, lavender mini wreaths, eucalyptus and lavender bouquets.



A Note From Grassroots Farm & Foods

Dear Customers of the Montgomery Farmers' Market:

Grassroots Farm & Foods is located in Pike County, Ohio on 300 acres near the edge of Appalachia. Fifteen years ago we began the complicated and rewarding journey of producing nutrient-dense, grass-based, healthy food for humans. We started out with sheep, then added beef, then hogs, then

eggs, then meat chickens, all raised on certified organic pastures. Along the way we developed a commercial kitchen to process the low-end of the animal, and now offer 15 different products prepared for quick cooking and delicious eating. Our foods have been marketed through the Hyde Park Farmers Market, Madtree, Blue Ash, Milford, and Montgomery Markets over the years. We have also developed three iterations of our website during this time and written over 300 bi-weekly newsletters (www.grassrootsfoods.biz). We have compiled a book of seventy of those newsletters, entitled A Farmer's Almanac, with two more volumes to come. We have hosted 50 farm tours during this time.

We started this journey as second careers, later in life. The above efforts require a great deal of physical and mental work. Along the way, we have been privileged to work with talented and special employees and partners. But they inevitably move on to greener pastures, leaving the work on our shoulders. Given our age, the realization is dawning that we will have to scale down the most demanding work. Thus, by the end of 2022, we are concluding the chapter of raising our own animals. But we will keep our commercial kitchen going, continuing to generate prepared foods for your convenience. We will source grassfed meats from other local farmers for the kitchen.

We will probably be moving away from attending farmers' markets and to the model of delivering preorders to a particular destination. We have been delivering to Madtree on alternate Sunday mornings, so we will probably come to your current location in Montgomery on the same day.

We still have quite a bit of chicken, beef, pork, and lamb for your table. Once we work through that inventory, we will have a number of referrals for you for those products. Through this winter, we will be at Madtree every other Sunday, from 10 – 11, with pre-orders. Please place orders and visit us there this winter.

It has been a great pleasure for us to participate in the Montgomery Farmers' Market, as it is very well run. Management and the Board are high quality people, who are effective in creating a positive experience for customers and vendors. The ambiance is conducive to great shopping, and customers are most supportive and positive. Bob and I thank you for your support of Grassroots over the past three years at the market. We now look forward to continuing to generate for you Health, Taste,

& Connection through a different venue. Please stay in touch with us.

Warm regards,
Drausin & Susan Wulsin
Bob Gehres



FULL-TIME VENDORS

<u>Angie Tee's Kitchen</u>: authentic Korean kimchi, power and buddha bowls, gourmet soups and salads, authentic Malaysian foods and pickled chili peppers.

<u>Back2TheDirt</u>: compost services, worm castings, potting soil blends, seedlings and worm casting tea.

<u>Baudry French Pastries</u>: French pastries, shortbread cookies and croissants.

Boone Creek Creamery: artisan cheeses, butter and fudge.

Breadsmith: variety of breads and pastries.

<u>Coffee Emporium</u>: coffee beverages, coffee beans, iced tea, lemonade and baked goods.

<u>Crazy Acres Market Farm</u>: **(DONE FOR THE SEASON)** variety of produce.

<u>Dude, Seriously</u>: award-winning hot sauce and spicy bloody Mary mix. <u>Final Course Gourmet Desserts</u>: assorted flavors of banana pudding and no-bake cheesecake, sweet potato pies and lemon pound cake.

<u>Grassroots Farm & Foods</u>: 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.

<u>Honey Child Artisan Pops</u>: **(ABSENT THIS WEEK)** handcrafted popsicles.

<u>Ilan's Raw Chocolate</u>: 70% cacao, organic, fair trade, keto-friendly, vegan, dark chocolate in 9 delicious flavors.

<u>Jaybird Farms</u>: cut flowers, fresh cut herbs, herb/flower/veggie plants, jams, jellies, honey, lavender lotion/sprays, winter wreaths and a wide variety of seasonal produce.

<u>Jessie's Garden</u>: a wide variety of seasonal produce.

JWK Juicery: cold-pressed, 100% natural juices.

<u>Paktli Foods</u>: snack bars made from ancient-grains, chocolate, fruit and nuts.

<u>Pies and Other Pleasures</u>: fruit and nut pies, cinnamon rolls, brownies and bars, hand-pie turnovers, cookies, whoopie pies, fruit breads and cakes.

<u>Pine Lane Soap</u>: goat's milk soaps, lotion, lip balms, bath accessories, feed sack tote bags, masks, farm themed pillows and eggs.

<u>Pure Honey</u>: honey, beeswax, pollen and comb honey.

Rice Family Harvest: a wide variety of seasonal produce.

Roothouse Aquaponics: (ABSENT THIS WEEK) 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.

<u>Salatin's Orchard</u>: a wide variety of seasonal produce.

Simply French Cuisine: salads, quiches and soups.

<u>The Dirt Diva RN</u>: homemade, custom, soy candles; fragrances and garden boxes.

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

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.

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

<u>Winning Edge Mobile Sharpening</u>: 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.

<u>Zoftig Bakehouse</u>: large bakery-style cookies (vegan and gluten-free options), granola and breakfast cakes.



PART-TIME VENDORS THIS WEEK

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

J's Fish Tacos: food truck serving the greater Cincinnati area.

Montgomery Environmental Advisory Committee: promoting environmental, recycling and information about Rumpke.

Porkopolis Creations: felt flowers, succulents, garlands, wands, bow holders and decor; as well as hair clips and accessories.

TGE Solar: provides home and business owners with a transparent process to evaluate whether solar makes sense for their financial and environmental goals.

<u>The Lavender Sachet</u>: shower steamers, lip balm and satin scrunchies.

Woman Art Ghana: vetiver grass/straw baskets, clothing, jewelry and decorative items.



Community Programs

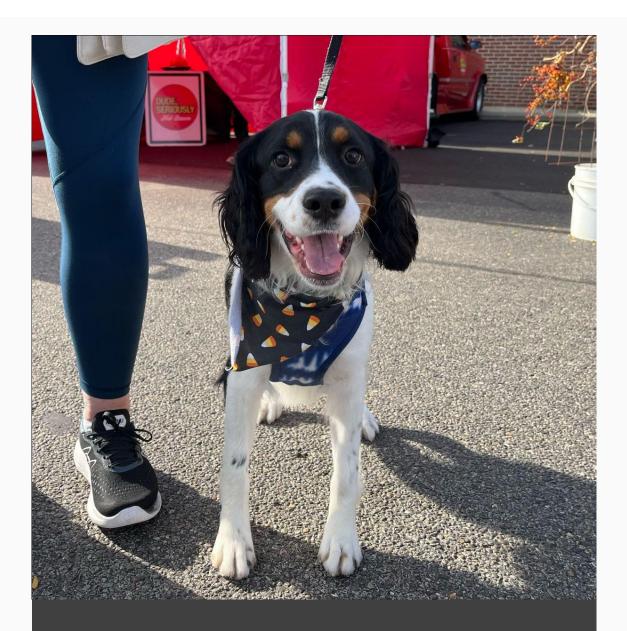
Along with cash and credit cards, we accept the following methods of payment:

- SNAP/EBT
- Produce Perks coins (we match up to \$25 in SNAP purchases with free Produce Perks)
- SFMNP (Senior Farmers' Market Nutrition Program)
 Vouchers
- TANF (Temporary Assistance for Needy Families) Fruit and Vegetable Program

• Produce PRx (Prescription) Program



Remember to please bring your own shopping bags to help us cut down on waste. Thank you!



Pups

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.

Get Our Newsletter!



Thank you from your Montgomery Farmers' Market Board and Market Manager!

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 President
Aurora Bennett, Board Member
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
Jen Kasten, Board Member and Takedown Coordinator
Stuart Zanger, Board Member

<u>VENDORS</u>. <u>ABOUT</u>. <u>VOLUNTEER</u>. <u>SPONSORSHIP</u>. <u>BELL RINGERS</u>

Our sponsors!







Alamo Electronics
Anne and Neil Berg
Michael and Andrea Berger
Randy Braun, CPA
Kent Morris Orthodontics
Montgomery Elementary School
Montgomery Presbyterian Church

Become a sponsor or an individual supporter by clicking **HERE!**

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

Our mailing address is: montfarmersmkt@gmail.com

Don't want to receive these emails? Click here to <u>unsubscribe from this list</u>.