



Kershaw County Farmers Market Weekly Update

July 2, 2009

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Upcoming Events

**Events are weather sensitive.

Ask a Master Gardener

Master Gardeners will be available on **July 11th** and **July 25th** to answer your home gardening questions.

2009 Farm Day

We are looking forward to the 2009 Farm Day to be held this fall. If you are interested in participating in Farm Day, please reply to this e-mail. Future e-mails will provide further details on the exact date and list of participants.

Are you interested in becoming a KCFM vendor?

If you are interested in becoming a vendor at the Kershaw County Farmers Market, please reply to this

What's Happening at the Market?

The July 4th Holiday is here – It's time for a cookout! Visit the Kershaw County Farmers Market to pick up all your grilling needs. The Market has a super variety of local meats and vegetables perfect for grilling along with fresh fruit for dessert. Check out the vendor list below and make your shopping list. Alan's Market, Dowey Farms, Bell Honey and Old McCaskill's Farm are just a few of the vendors planning to be at the Market this weekend.

Even the above average temperatures haven't kept folks from attending the Market. We were busy last weekend and the vendors reported good sales. Local tomatoes and corn have arrived at the Market. A variety of resale produce continues to be available from several of our vendors. Also available are bedding plants, cut flowers, baked goods, honey, eggs, goat milk and cheeses, and goat milk soaps, lotions and creams.

No cookout is complete without local corn!



Evelyn Watkins is pleased with her purchase of a dozen ears of corn from Lynwood Horton.



This happy balloon marks the spot where you can buy some great corn!

Life on the farm. Anyone interested in learning more about farm life needs to check out the monthly column written by Keith and Robin Willoughby in the West Wateree Chronicle. They tell all about the adventures and life lessons they've learned living and working at Wil-Moore Farms.

Please visit our Web Site www.kcfarmersmarket.org. It features a history of the market and a brief biography of several of the individual growers who participate along with their contact information. The Harvest Schedule page shows you what may be available at local roadside markets throughout the

e-mail and include your name and address. A vendor application will be mailed to you.

If you know of someone who would like to get our Weekly Farmers Market e-mail Bulletin, please reply to this message, and furnish their 1st & last name and e-mail address or simply visit our Web Site, www.kcfarmersmarket.org

Contact Us

www.kcfarmersmarket.org

donaf@clermson.edu



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Midlands. There is also an interactive feature that allows you to sign up to receive the KCFM Weekly Market Bulletin and provide feedback or comments and interests.

The Market, located at the corner of West DeKalb and Church Streets, (behind the First Community Bank, formerly Bank of Camden), is open on Saturdays from 7:30 AM until 12:30 PM. Remember, get there early so as not to miss out. **A note to our customers with limited mobility, you can park in the vendor area of the market thereby avoiding curbs.** There are two vendor entrances located on Rutledge and Church Streets. The success of our market is due in large part to the list of customers who get this Weekly Market Bulletin e-mail; so please encourage your friends to send their name and e-mail address to donaf@clermson.edu, sign up through our web site or sign up at the market.

Vendors & Goods

Alan's Market & Plant Farm (Lugoff, Phone Orders 438-4064; mary232@yahoo.com)

- Hanging Baskets
- Transplants
- Annuals & Perennials
- Produce and Fruit
- Shrubs
- Trees



Backcountry Skin Care Products (Blythewood, Phone Orders 803-754-8279; www.backcountrynubians.com ; backcountry@sc.rr.com)

- Goat Milk Soaps
- Goat Milk Lotions and Creams
- Lip Balm
- Salves
- Sprays



Becky's Soap Shoppe (Ridgeway, Phone Orders 803-606-0510; beckyssoapshoppe@yahoo.com ; www.beckyssoapshoppe.webs.com)

- Handmade soaps
- Fragrances
- Body Washes & Creams



Bell Honey (Rembert, Phone Orders 422-2101; craigbell@aol.com)

- Gift Baskets,
- Honey (various container sizes from 5 oz. to 1 gallon)
- Honey Pot Dippers
- Ceramic Honey Pots (with honey)
- Beeswax Candle Globes
- Candles (poured & rolled)
- Honey Soap
- Candy Sticks



Carolina Plantation (laguy1@bellsouth.net)

- Gold Rice
- Brown Rice
- Cowpeas
- Grits



Cooper Farm (Bishopville, Phone Orders 803-425-9795)

- Locally grown seasonal produce
- Annuals & Perennials



Dowey Farms (Lugoff, Phone Orders 438-6462; catoer@bellsouth.net)

- Locally Grown Produce
- Vegetables & Fruit offered for resale



Dry Branch Ranch (Lugoff, Phone Orders 438-1437;
www.drybranchranch.com; jrkonitzer@yahoo.com)

- 50 Different Herbs
- Peppers

David Lenix (Cassatt, Phone Orders 432-9470)

- Locally Grown Produce
- Vegetables & Fruit offered for resale



Hofield Farms (Camden, Phone 803-432-6499)

- Locally Grown Produce
- Blackberries (beginning in June)



Mahaffey Dairy (mahafarm@comporium.net,
www.mahaffeygoatdairy.vpweb.com)

- Fresh goat milk
- Fresh goat cheese



The Market Gardener (Columbia, Phone Orders 276-1298;
jsshough@bellsouth.net)

- Potted Plants
- Shrubs
- Trees
- Herbs
- Transplants
- Annuals & Perennials

Mulberry Market (Camden, Phone Orders 424-8401)

- A variety of baked cakes, pastries, cookies, breads, etc...
- Orders taken for cakes
- Breakfast items



Old McCaskill's Farm (Phone Orders 432-9537;
leemccaskill@bellsouth.net; oldmccaskillsfarm@gmail.com)

- Pork
- Lamb
- Goat
- Wool Blankets
- Hand Knit Wool Socks
- Yarn Skeins
- Felting Bundles
- Pencil Roving
- Lamb Hides



Peaceful Villa (Phone Orders 803-937-4960 kathleenabel@yahoo.com)

- Preserves & condiments
- Seasonal Produce and Fruit
- Shrubs
- Fruit Trees

SCF Organic Farms, Ltd. - Certified Organic (Sumter, Phone Orders 469-0116; azeezmustafa@yahoo.com)

- NOP Certified Organic Produce



Wil-Moore Farms (Lugoff, Phone Orders 438-3097; keith@wil-moorefarms.com; www.wil-moorefarms.com)

- Grass Fed Beef
- Pork
- Lamb
- Free Range Poultry
- Eggs
- A variety of Wisconsin Cheeses
- Milk



Windswept Farms - Certified Organic (Camden, Phone Orders 425-8227; j_kendall@infoave.net)

- NOP Certified Organic produce



This Week's Recipes: By Craig Bell

Honey Butter

Cream one quarter cup of butter well. Add one quarter cup to one half cup Bell Honey gradually. Beat thoroughly. Chill until firm. (Don't forget that butter is also available at the Market.)

Honeyed Chicken

1 (3-4 lb) broiler-frier, quartered
Softened butter
One half cup Bell Honey
2 tablespoons soy sauce

Arrange chicken in a low baking pan. Brush with soft butter and drizzle with honey combined with soy sauce. Bake at 350 degrees for about one and one half hours until chicken is tender, bursing with honey sauce frequently.

Remove chicken from pan. Skim fat from gravy. Add any remaining honey sauce and thicken with cornstarch, if desired. Serve over chicken. Makes 4 servings. (Local, free-range chickens are available at the Market!)

We've got a good thing growing!!

Have a safe and happy 4th of July Holiday!