



# Kershaw County Farmers Market Weekly Update

March 26, 2009

Volume 3, Number 1



## Upcoming Events

\*\*Events are weather sensitive.

### Are you interested in becoming a KCFM vendor?

If you are interested in becoming a vendor at the market, please reply to this e-mail and include your name and address. A vendor application will be mailed to you.

### 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.

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

## What's Happening at the Market?

The excitement of the opening of the 2009 Kershaw County Farmers Market season is in the air! The season begins on Saturday, April 11<sup>th</sup>. The vendors are preparing to provide customers with quality fruits and vegetables, meat and dairy products as well as honey, beautiful plants and delicious pastries.

The only change in our market this year is the retirement of our Manager, Alan Lattanzi. Alan, who has been with us since the beginning, has been a great asset and we will truly miss him. We extend to him our appreciation for all the time and energy he devoted to making the market a success.

Due to Alan's retirement, the Kershaw County Farmers Market Board of Directors is seeking to fill the Market Manager's position. If you are interested in this position, please reply to this message, and a Board member will be in touch with you.

Please visit our Web Site [www.kcfarmersmarket.org](http://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 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@clemsun.edu](mailto:donaf@clemsun.edu), sign up through our web site or sign up at the market.

## Vendors & Goods

**Bell Honey** (Rembert, Phone Orders 422-2101; [craigbell@aol.com](mailto:craigbell@aol.com))

- Gift Baskets,

address or simply visit our  
Web Site,  
[www.kcfarmersmarket.org](http://www.kcfarmersmarket.org) .

## Contact Us

[www.kcfarmersmarket.org](http://www.kcfarmersmarket.org)

[donaf@clemson.edu](mailto:donaf@clemson.edu)

- 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](mailto:laguy1@bellsouth.net))

- Gold Rice
- Brown Rice
- Cowpeas
- Grits

### **The Market Gardener** (Columbia, Phone Orders 276-1298; [jsshough@bellsouth.net](mailto:jsshough@bellsouth.net))

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

### **Backcountry Skin Care Products** (Blythewood, Phone Orders 803-754-8279; [www.backcountrynubians.com](http://www.backcountrynubians.com) ; [backcountry@sc.rr.com](mailto:backcountry@sc.rr.com))

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

### **Wil-Moore Farms** (Lugoff, Phone Orders 438-3097; [keith@wil-moorefarms.com](mailto:keith@wil-moorefarms.com); [www.wilmorefarms.com](http://www.wilmorefarms.com))

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

- Milk

**Mulberry Market** (Camden, Phone Orders 424-8401;  
[franrowland@hotmail.com](mailto:franrowland@hotmail.com))

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

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

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

**Peaceful Villa Farm** (Orangeburg, Phone Orders 937-4960)  
[kathleenabdel@yahoo.com](mailto:kathleenabdel@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](mailto:azeezmustafa@yahoo.com))

- NOP Certified Organic Produce

**Crooked Cedar Farm - Organic** (Phone orders 786-4841;  
[harrelled@bellsouth.net](mailto:harrelled@bellsouth.net))

- Organically Grown Vegetables & Fruit
- Nursery Products

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

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

**Dry Branch Ranch** (Lugoff, Phone Orders 438-1437;  
[www.drybranchranch.com](http://www.drybranchranch.com); [jrkonitzer@yahoo.com](mailto:jrkonitzer@yahoo.com))

- 50 Different Herbs
- Peppers

**Windswept Farms** - Certified Organic (Camden, Phone Orders 425-8227; [j\\_kendall@infoave.net](mailto:j_kendall@infoave.net))

- NOP Certified Organic produce

**Dowey Farms** (Lugoff, Phone Orders 438-6462; [catoer@bellsouth.net](mailto:catoer@bellsouth.net))

- Locally Grown Produce
- Vegetables & Fruit offered for resale

**Lenix Farm** (Cassatt, Phone Orders 432-9470)

- Locally Grown Produce
- Vegetables & Fruit offered for resale

**This Week's Recipe: SPRING SALAD**

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a couple of handfuls of romaine lettuce, in bite size pieces  
the same amount of spinach torn into bite size pieces

1/2 cup cauliflower pieces

1/2 cup diced red onion or chopped green onions

1/2 cup shredded red cabbage

1/2 cup English peas

1 orange, peeled and cut in chunks

1/2 cup sliced strawberries

2 tablespoons walnuts or cashew nuts  
1/4 cup crumbled blue cheese

Make a dressing from orange juice, rice vinegar, olive oil, a little garlic and soy sauce shaken in a jar. Toss dressing on salad and serve.

**We've got a good thing growing!!**