



Kershaw County Farmers Market Weekly Update

April 16, 2009

Volume 3, Number 2



Upcoming Events

**Events are weather sensitive.

Jazz Festival, May 16-17

As part of a weekend jazz festival, the award-winning Camden Middle School Jazz Band will perform at the Farmers Market on Saturday, May 16, from 10:30-11:00 am.

Ask a Master Gardener

Master Gardeners will be available on April 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

What's Happening at the Market?

The opening day of the Kershaw County Farmers Market was a great success. We had 21 vendors, the weather was near perfect, the market was well attended, and many vendors reported good sales.

Wil-Moore Farms and Mulberry Market each held raffles on Saturday. The winners were Jo Montgomery and Zachary Willoughby.

There is not much local produce available this time of the year, but a variety of resale produce is available from several of our vendors. Also available are bedding plants, garden transplants, baked goods, honey, eggs, goat milk and cheeses, and goat milk soaps, lotions and creams.

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 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, sign up through our web site or sign up at the market.

Vendors & Goods

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

becoming a KCFM vendor?

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

- Candles (poured & rolled)
- Honey Soap
- Candy Sticks

Carolina Plantation (laguy1@bellsouth.net)

- Gold Rice
- Brown Rice
- Cowpeas
- Grits

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

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

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

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

- 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)

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

Peaceful Villa Farm (Orangeburg, Phone Orders 937-4960)
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)

- NOP Certified Organic Produce

Crooked Cedar Farm - Organic (Phone orders 786-4841;
harrelled@bellsouth.net)

- Organically Grown Vegetables & Fruit
- Nursery Products

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

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

- 50 Different Herbs
- Peppers

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

- NOP Certified Organic produce

Dowey Farms (Lugoff, Phone Orders 438-6462; 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: DILLED SPRING POTATO SALAD

Printed from COOKS.COM

2 pounds new white potatoes
2 tablespoons apple cider vinegar
salt and pepper to taste
½ cup thinly sliced celery
2 tablespoons fresh chopped dill
½ cup sliced green onions
1 tablespoon Dijon mustard
1 cup sour cream
1 cup mayonnaise, as needed

First, cook the potatoes in a large pan of lightly boiling, salted water until they can be pierced with a thin paring knife (they will continue cooking as they cool in their jackets). Drain well, return to the pan and let cool to room temperature.

Second, peel the cooled potatoes and slice $\frac{1}{4}$ inch thick into a glass or stainless mixing bowl. Sprinkle with the cider vinegar and season with salt and pepper, then refrigerate for at least 2 hours or overnight.

Third, toss the potatoes with the celery, dill, green onions and mustard. Fold in the sour cream and then add in enough of the mayonnaise to bind the salad together.

Note:

The potatoes may absorb some of the moisture if you prepare the salad ahead of time. You may want to add a little extra mayonnaise as needed just before serving.

We've got a good thing growing!!