



Kershaw County Farmers Market Weekly Update

April 23, 2009

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Upcoming Events

**Events are weather sensitive.

Jazz Festival, May 16-17

As part of a weekend jazz festival – an event of the Kershaw County Fine Arts Center (www.fineartscenter.org) – 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.

What's Happening at the Market?

The market season is in full swing and the vendors have commented on how excited they are with the community's response. Thank you to our loyal consumers who have continued to make this market a success!

Celebrate Earth Day at the Kershaw County Farmers Market! The Kershaw County Soil and Water Conservation District will be hosting an Earth Day information table this Saturday, April 25. Stop by for information on ways to conserve and protect our natural resources.

EARTH DAY FACT: When you buy locally produced foods, you help reduce energy consumption associated with long-distance shipping and help preserve farm land for current and future generations.

Congratulations to Allan Schneck with Allan's Market for his terrific appearance on ETV's "Making it Grow" program that aired Tuesday, April 21. The segment featured Allan's special method of growing delicious greenhouse tomatoes at his Lugoff farm. If you missed the show, you can view it online at www.mig.org.

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

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 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

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
- 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

Allan'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: CHERRY TOMATOES WITH GARLIC
Printed from COOKS.COM

6 lg. garlic heads
6 oz. cream cheese
1 tsp. fresh lemon juice
Cherry tomatoes
Fresh basil by your taste

Place 6 large garlic heads on a baking pan covered with oil. Cover pan with foil and bake at 325 degrees for 1 ¼ hours. Then mash and add 6 ounces of cream cheese, lemon and shredded fresh basil.

Scoop out cherry tomatoes, turn upside down and allow them to drain well. Fill tomatoes with warm mixture and serve.

NOTE: Before filling tomatoes, heat paste in microwave so that you have the hot filling in cold tomatoes for a perfect combination.

We've got a good thing growing!!