



Kershaw County Farmers Market Weekly Update

April 30, 2009

Volume 3, Number 4



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 **May 9th** and **May 23rd** 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?

It was another beautiful day at the market. We saw a large number of customers and vendors reported good sales. The Kershaw County Master Gardeners were on hand to answer your home gardening questions. Be sure to watch the Upcoming Events section of our newsletter for future Ask a Master Gardener opportunities and other exciting events.



Craig Bell and Butch Bowers

Peggy and Fred Ogburn along with Sarah Williams brought a wonderful Earth Day exhibit from the Kershaw County Conservation District office. Their table was full of interesting and useful information on conserving our natural resources and caring for the Earth. Winning photos from the Conservation District Earth Day Photo Contest were on display. There was also an exciting hands-on activity for children and adults that allowed those who stopped by the table to create a custom mix of various bird seeds based on the type of birds they wish to attract in their yard.



Kershaw County Conservation District Earth Day Exhibit

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

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@clermson.edu

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@clermson.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
- 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)

- 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; oldmccskillsfarm@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: BANANA AND STRAWBERRY PUDDING
Printed from COOKS.COM

1 box of Jello French Vanilla Instant pudding
1 box of Jello Banana Cream Instant pudding
Milk
1 large container of whipped cream
3-4 ripe bananas
1 small carton of strawberries
1 bag of cheapest vanilla wafers (they stay crunchy longer)

The amount of layers depends on the dish it is prepared in.

In a bowl, combine both boxes of pudding mix and prepare according to the package directions omitting 1 cup of milk.

Fold half of the whipped cream into the pudding mixture. Now make a layer of vanilla wafers on the bottom of your casserole dish (none of the wafers should be on top of one another), then slice bananas over the wafers until you get an even cover but you should still be able to see the first layer.

Now slice strawberries over the bananas. The next layer will be the pudding. Start over with the vanilla wafers, continue layer up to the pudding.

After you've applied a layer of pudding, line the sides of the pan with wafers. Take the rest of the whipped cream and spread it on top.

Crush the remaining wafers and crumbs, and then sprinkle them on top of whipped cream.

Optional: Garnish top with strawberries.

We've got a good thing growing!!

