



Kershaw County Farmers Market Weekly Update

June 11, 2009

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Upcoming Events

**Events are weather sensitive.

Ask a Master Gardener

Master Gardeners will be available on **June 20th** 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?

Join the challenge!! Become a Palmettovore. Appearing at the market from 9-11 a.m. this Saturday will be two of the SC Certified Grown Fruits and Veggies from the SC Palmettovore Campaign along with SC Rep. Laurie Funderburk and Beth Crocker of the SC Dept. of Agriculture. Stop by the farmers market and find out how you can become a Palmettovore. The farmers market is also inviting its patrons to submit their favorite menu item or recipe made with local foods found at the market. The best submissions will be rewarded with Palmettovore T-shirts. Submissions should be entered Saturday morning at the market. Winners will be announced at 11 a.m.



June is Palmettovore Challenge Month!!!

<http://www.palmettovore.org>

Local produce has started to arrive at the market. A variety of resale produce continues to be 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.



The Morgan family enjoying a fun morning at the Market.



Trish Noland inquires about the items made from local wool from Kathy McCaskill of Old McCaskill's Farm.

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

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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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

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 Recipe: STRING BEANS IN DILLED VINAIGRETTE
Printed from COOKS.COM

2 lbs. fresh string beans
Salt to taste
1 lg. onion, thinly sliced
3 sweet red peppers, thinly sliced

VINAIGRETTE:

1/3 c. salad oil
1/4 c. wine vinegar
1/2 tsp. salt
1/4 tsp. pepper
3 tbsp. chopped fresh dill

In a large saucepan cook the string beans in boiling salted water for 7 minutes. Drain the beans and cool in cold water. Toss the onion and red pepper slices with the green beans.

To make the vinaigrette, in a jar with a tight fitting lid thoroughly combine oil, vinegar, salt, pepper and dill. Pour dressing over vegetables and serve. 8 servings.

We've got a good thing growing!!

See you at the market!