



Kershaw County Farmers Market Weekly Update

June 18, 2009

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Upcoming Events

**Events are weather sensitive.

Ask a Master Gardener

Master Gardeners will be available on **June 20th**, **July 11th** and **July 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 becoming a KCFM vendor?

If you are interested in becoming a vendor at the Kershaw County Farmers

What's Happening at the Market?



Stella Strawberry and Chuck Collard encourage people to go local at the Palmetto Challenge booth at the Kershaw County Farmers Market.



Stella Strawberry and Chuck Collard are excited to meet Jack and Virginia Stogner, long-time supporters of locally grown foods.

We had a blast at the Market last Saturday with Chuck Collard and Stella Strawberry of the Palmettovore Challenge promoting South Carolina foods. Thank you to all of our customers who participated in the KCFM recipe/menu idea contest. We had a lot of terrific submissions that we plan to share over the next few weeks. Congratulations to our winners: Hope Cooper, Elizabeth Shaw, James Conrad, and Chris Christle & Philip Hultgren!

This week, we will feature the entire menu as submitted by Chris Christle and Philip Hultgren that incorporates ingredients found at the market. According to Chris, "We like to prepare meals consisting of foods produced as close to home as possible — using simple ingredients that are so tasty and fresh!"

"Old McCaskill's Farm Rotisserie Chicken"

Pat with dry rub and put on rotisserie for 1 hour.

"Marinated Tomatoes"

South Carolina tomatoes are beginning to make appearances at the Market, in addition to Alan's Market's hothouse tomatoes.

3 large tomatoes sliced 1-inch thick

1/3 cup olive oil

1/4 cup wine vinegar

1/4 chopped onion

2 minced garlic cloves

2 Tbsp capers

2 Tbsp chopped parsley

1 Tbsp chopped basil

Salt & pepper

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



[Click here to join our group of friends!](#)

[Click here to become a KCFM Fan!](#)

Mix all ingredients and pour over tomato slices.

"Herb-encrusted Roasted Potatoes"

Local potatoes have been available from Windswept Farms and Wil-Moore Farms.

Slice potatoes like steak fries. Toss in bowl with olive oil and chopped, fresh herbs (thyme, oregano, sage, rosemary, basil) and sea salt. Spread out in one layer and bake in 400 degree oven until tender.

"Oven-roasted Vegetables"

Squash and zucchini are becoming plentiful at the market and in backyard gardens.

Slice a mixture of local squash, zucchini, beets, and onions into 1-inch thick pieces. Arrange in baking dish in one layer. Top with olive oil and sea salt, Bake in 400 degree oven 15-20 min, until tender.

"Garlic-parmesan Bread" from Peaceful Villa

Slice and eat!

"Fresh Fruit"

Visit with the Marshes at the Market for some of Bob's Blackberries.

Sliced peaches and berries from the Market.

Catch this episode of "The Big Picture" featuring Kershaw County Farmers Market's own Wil-Moore Farms!

You can view it by logging on to

http://www.scetv.org/index.php/the_big_picture/show/farming_in_sc/

Click on the watch/listen tab.



June is PalmettoVore Challenge Month!!!

Join the challenge at

<http://www.palmettovore.org>

A large selection of local produce is now available 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.



Gabe Fogel and Family at their first weekend as vendors at the market.

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@clmson.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



We've got a good thing growing!!

See you at the market!