



Kershaw County Farmers Market Weekly Update

June 25, 2009

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Upcoming Events

**Events are weather sensitive.

Ask a Master Gardener

Master Gardeners will be available on **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 Market, please reply to this

What's Happening at the Market?

Heat up the grill! Kershaw County Farmers Market has a super variety of local meats and vegetables perfect for grilling! Wil-Moore Farms offers grass fed beef, pork, lamb and free range poultry. Stop by their booth to find out about their weekly specials. The Wil-Moore Farms special this week will be pork sausage. Old McCaskill's Farm offers pork, lamb and goat.

And don't forget the veggies! Squash, zucchini, onions, and peppers are great cut up and grilled in a basket or piled on a skewer. Fresh peaches and plums can also be grilled for a caramelized sweetness.

The market was well attended last week in spite of the heat. Vendors reported good sales with some selling out. Local tomatoes and corn should be arriving at the market soon. Lower state tomatoes are already available. A variety of resale produce continues to be available from several of our vendors. Also available are bedding plants, cut flowers, baked goods, honey, eggs, goat milk and cheeses, and goat milk soaps, lotions and creams.

Complete your table of local foods with local fresh cut flowers.



Joyce Dixon can't help but smile next to Betty McCaskill's happy sunflowers.



Pud Carruth admires the fresh flowers at Windswept Farms' booth.



June is Palmettovore Challenge Month!!!

<http://www.palmettovore.org>

Be sure to visit the Palmettovore web site and join the challenge.

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



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

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

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@clemson.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: TOMATO PIE

By James Conrad – This week's featured recipe is one of the winning submissions from the KCFM recipe/menu idea contest held as part of the Palmettovore Challenge.

1 frozen pie shell (deep dish)
3 large very ripe SC tomatoes
1 Vidalia (or sweet) onion, coarsely chopped
1 small clove garlic, minced
2 cups sharp cheddar cheese
½ cup mayo
Salt and pepper to taste

1. Pre-bake pie shell 10 minutes at 400 degrees (Poke holes with fork before baking).
2. Boil quart of water and blanch tomatoes for 30 sec. and peel.
3. Saute onions, garlic in butter until golden
4. Mix cheese and mayo in bowl
5. Slice tomatoes and layer in pie shell with onion mixture
6. Cover with cheese mixture
7. Bake for 30 min. at 350 degrees & broil for 3 min. for golden top

We've got a good thing growing!!

See you at the market!