



Kershaw County Farmers Market Weekly Update

August 11, 2009

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What's Happening at the Market?

Governor Mark Sanford has proclaimed the month of August as **Farmers Market Month** in South Carolina, an extension of National Farmers Market Week, August 2-8. We invite you to celebrate Farmers Market Month by stopping by the Market and picking up your favorite locally grown fruits, vegetables, meats, dairy products, honey, etc.

Can you believe it? Summer is almost over. The first day of school is just a few days away! Be sure to visit the Market and stock up on local fruits and veggies for those school lunch boxes. While you're there, pick up a few honey straws to throw in as a sweet treat. Local produce continues to be available. A variety of resale produce is still being offered by 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.

Upcoming Events

**Events are weather sensitive.

Ask a Master Gardener

Dr. Tim Davis, County Extension Agent, will be available to answer your home gardening questions (especially bug questions) on Aug 22nd from 8:30-10:00.

Master Gardeners will be available on **Aug 22nd, Sept 5th and Sept 19th** 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



Lynnwood Horton and Jake Reed show off their delicious watermelons at the Market.



Jerry McBryde and Emily Vereen enjoy locally grown pears at the Market



Master Gardeners, Barbara Tyler and Kathy Stokes, provide answers to home gardening questions.

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



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L-E Middle School Principal Dan Matthews finds time in his busy schedule to enjoy healthy, delicious meals made from local produce. His recipe for Grilled SC Vegetables is part of a great meal to share with family and friends this last weekend of summer break.

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@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: Grilled SC Vegetables

Submitted by Dan Matthews

1 cup yellow squash (cut up)
1 cup zucchini (cut up)
1 sweet onion (diced)
1 cup tomatoes (dice large tomatoes or use whole or halved roma tomatoes)
1 garlic clove (smashed)
½ cup Balsamic vinegar

Mix vegetables in a bowl, pour Balsamic vinegar over vegetables and marinate two hours. Add salt and pepper to taste. Grill for 15 to 20 minutes and enjoy!

**Kershaw County Farmers Market
wishes all of our teachers and
students an enjoyable and
successful school year!**

See you at the market!