



Kershaw County Farmers Market Weekly Update

October 8, 2009

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Upcoming Events

**Events are weather sensitive.

Ask a Master Gardener

Master Gardeners will be available on **Oct 17th** 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?

Saturday was a terrific day at the market. The blues music provided by Drink Small was a huge hit. A large crowd visited the market to take in the entertainment while shopping.

Fall produce is abundant now as well as fall garden transplants. A variety of resale produce is offered throughout the season by several of our vendors. Also available are bedding plants, cut flowers, baked goods, honey, eggs, meats, goat milk and cheeses, and goat milk soaps, lotions and creams.



Market regular Louise Steffens makes a purchase from Peter Wolfram of Hofield Farms.



The Davis family of Elgin joins the party at the Market!



Drink Small performs for an enthusiastic crowd.

Looking for a quick and delicious appetizer or way to do something a little special with an everyday meal? Try goat cheese! The last page has some tips on how to use local goat cheese to enhance your next meal or get-together!

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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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)



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 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



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
- Goat milk from Lone Palmetto Farms



Windswept Farms - Certified Organic (Camden, Phone Orders 425-8227; j_kendall@infoave.net)

- NOP Certified Organic produce



This Week's Recipe: Great Ideas for Using Goat Cheese

Here are some tips offered by Bosky Acres, a farm that serves farmers markets and restaurants in the Charlotte region, on how to use goat cheese.

Look for South Carolina goat cheese the next time you are at the Kershaw County Farmers Market!

- Spread on baguettes or bagels. Top with roasted red pepper or pepperoni slices.
- Substitute partly for cream cheese in dips.
- Swirl or layer with pesto to spread on crackers.
- Top green salads with crumbled cheese, or with medallions briefly warmed in the oven.
- For a simple pasta sauce, mix goat cheese with pesto.
- Form 1 oz. balls of goat cheese. Warm in the oven, and arrange in a pool of chocolate sauce on a dessert plate, and sprinkle with chopped nuts.
- Use in place of sour cream on baked potatoes, chili, or stew.
- Arrange whole or sliced plain goat cheese on a serving plate. Sprinkle with fresh or dried herbs of your choice and drizzle with extra-virgin olive oil or vinaigrette. Serve with crackers or bread.

We've got a good thing growing!

See you at the market!