



Kershaw County Farmers Market Weekly Update

October 15, 2009

Volume 3, Number 28



What's Happening at the Market?

We saw lots of new faces at the market again this week. Our market regulars are doing a great job sharing their excitement about the Market with friends and family. Also, we have set November 14 as the date for Farm Day 2009. Be sure to let us know if you are interested in participating.

Upcoming Events

**Events are weather sensitive.

Ask a Master Gardener

Master Gardeners will be available on **Oct 17th** to answer your home gardening questions.

Halloween at the Market

There will be a special children's table at the Market on Halloween with gourds to paint and candy to collect. Don't forget to wear your costume!

2009 Farm Day November 14

We are looking forward to the 2009 Farm Day. If you are interested in participating in Farm Day,



Michelle Hardin of Lugoff is excited about her bouquet of fresh greens!



And speaking of bouquets – Gloria Squires' dahlias were a big hit at the Market. Of particular interest were these as-of-yet-unidentified spiraling plants.



The Market is ready for fall and Halloween! Check out what our vendors have to help you decorate.

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Beth Kendall with Windswept Farm is back at the Market with beautiful organic squash and green beans. Turn to the last page to see a great recipe for green beans that caught Beth's attention.
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please reply to this e-mail. Future e-mails will provide further details on the 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 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!](#)

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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: Green Beans with Shallots & Breadcrumbs
Submitted by: Market Vendor Beth Kendall

2 pounds green beans
¼ cup plus 2 tablespoons extra virgin olive oil
2 shallots, thinly sliced
¼ cup plus 2 tablespoons store-bought seasoned breadcrumbs
Coarse salt and freshly ground pepper

1. Prepare an ice water bath. Bring a large pot of lightly salted water to a boil. Add green beans, and blanch until bright green, about 5 minutes. Drain, and transfer to ice-water bath. Let stand until cool. Drain and pat dry.
2. Heat oil in a large straight-sided skillet over medium heat. Add shallots, and cook, stirring occasionally, until golden, about 5 minutes. Add beans, and cook until heated through, about 2 minutes.
3. Stir in breadcrumbs, and cook for 2 minutes more. Season with salt and pepper. Serve warm.

We've got a good thing growing!

See you at the market!