



Kershaw County Farmers Market Weekly Update

December 10, 2009

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What's Happening at the Market?

This Saturday will be the last market of the year. Be sure to stop by before or after the Christmas parade! And remember, shop local, it matters. Kershaw County is home to many wonderful businesses. Also, be sure to check out the downtown shops when doing your Christmas shopping. You never know where you'll find that perfect gift for someone special on your list.

Many Thanks to all of the Market Vendors and Market Supporters for making this season a great one! We look forward to seeing you all in the New Year. The market will return for next season on the second Saturday of April. See you then!

Upcoming Events

**Events are weather sensitive.

December 12
Last 2009 Market

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@clemson.edu



Market Manager Mike Simmons and Vendor Kathy McCaskill brave the wet morning with a smile.



Beautiful cabbages from Kingstree!

2010 Master Gardener calendars are available at the Kershaw County Extension Office. The perfect Christmas gift for the gardener in your family. The price for this year's calendar is \$9.00 and a pocket size calendar is included in your purchase.

If you are looking for a way to "dress up" your holiday meal, consider making Butternut Squash Soup, also known by some fans as the "Little Black Dress of Soups." Many of the ingredients of this soup are in season and can be found locally. Turn to the last page to discover the excellent recipe provided by Spotted Salamander Catering, the only Certified SC Grown "Fresh on the Menu" certified caterer in the state.



[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@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



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



Butternut Squash Soup

Recipe provided by Spotted Salamander Catering

According to owner Brad Weeks, "This is one of my most requested soups. You can make this soup vegetarian or not. We serve the concoction in shot glasses at cocktail parties or by the bowlful for lunch or dinner. It can be chic or rustic, depending on how you choose to present the dish. Do not be intimidated by the ingredient list as it is very easy to make. Happy Souping!"

6 cups chickens stock or vegetable stock
5 cups cubed butternut squash
1 1/2 cup diced potato
1/2 cup diced sweet potato
1 cup chopped onion
1 chopped pear
1 Tbsp chopped garlic
1 Tbsp chopped ginger

Bring to a boil, then reduce to a simmer over low to med/low, uncovered for 40 minutes. Puree in blender or in food processor but remember to vent for steam or you kitchen will be orange. I prefer a stick blender in the pot.
Then add:

3/4 cup heavy cream
1/4 cups fresh orange juice (I use clementines around Christmastime, when in season. If you do use clementines, add a tsp of tsp of honey to sweeten)
1 tbsp lemon juice
1 tsp salt
1/2 tsp cinnamon
1/4 tsp nutmeg
1 tsp Thai Chili sauce

Stir together and simmer for 10 minutes. While finished soup is simmering, mix together garnish:

1 cup sour cream or creme frache
2 tbsp melted butter
1 tbsp curry powder

Spoon a little curried cream into each bowl. OR, for a different flavor make a relish out of:

1 cup chopped green apple
6 strips crispy bacon, crumbled
2 tsp lemon juice
4 tsp honey
1/4 roasted cashews, chopped

We've got a good thing growing!!

See you next season!

