



Kershaw County Farmers Market Weekly Newsletter

April 15, 2010

Volume 4, Number 1



KCFM Hours:

Saturdays 8:00 am – 12:00 pm
2nd Saturday in April thru 2nd Saturday in December

KCFM Location:

Corner of Rutledge and Church Streets, Camden, SC

Upcoming Events

**Events are weather sensitive.

Music at the Market

Camden Middle School Jazz Band, April 17 – 10:15-11:45 am

Ask a Master Gardener

April 24th

Children's Activities

To be announced.

Cooking/Craft Demonstrations

To be announced.

What's Happening at the Market?

The opening day of the 2010 Kershaw County Farmers Market was a great success. We had 31 vendors, the weather was near perfect, the market had record attendance with almost 500 visitors. Vendors reported excellent sales, with several vendors selling out of produce.

A large selection of bedding plants, garden transplants (tomatoes and marigolds), baked goods, honey, meat and eggs, milk, cheeses, butter, goat cheeses, and goat milk soaps, lotions and creams was available along with resale produce.



Asparagus starts pushing out of the ground in early spring – and Windswept Farms delivered with this beautiful local harvest.

Fresh vegetables are best enjoyed at the height of their growing season and lightly prepared with minimal seasonings. Alice Waters, recognized chef and champion of local foods, developed this simple recipe for fresh asparagus - perfect for celebrating Spring.

Recipe can be found on page 3.



Piper Hitch and Slade Funderburk enjoy sharing some Maw and Paw's boiled peanuts.



These friends discuss the best way to prepare spring onions (l-r: Pam and Ben Schreiner, Bob Vaughan, Joy Claussen, and Katherine Brown).

**Customers with limited mobility can park in the vendor area on Rutledge Street to avoid curbs.

Contact information located on last page.



Join our group of friends!

<http://www.facebook.com/group.php?gid=77437355168>

Become a KCFM Fan!

<http://www.facebook.com/pages/Camden-SC/Kershaw-County-Farmers-Market/51918425806?ref=s>

The **new site layout** of the market received many compliments from consumers and vendors alike. Many customers took advantage of the new placement of the picnic tables to stop and enjoy the fruits of their market shopping including boiled peanuts, fudge, fresh squeezed lemonade, pastries and bread.

Because of all the **new activities and events** scheduled for this market season, be sure to check the upcoming events section to the left for up-to-date information on special events. Bring your favorite recipe or cooking suggestion using in-season produce to enter in our **weekly recipe raffle**. Prizes from vendors will be available for pick up the following week at the market. All recipes entered will potentially be used in an upcoming KCFM cookbook and winning entries will be featured in the KCFM newsletter.

Be sure to use your new, **reusable KCFM market bag** each time you shop at the Market! There will be a few more available this Saturday while supplies last, so come early before they are gone!

Vendor Spotlight

(One farm and one non-farm vendor will be highlighted weekly. See KCFM website for complete list of vendors and sale items.)

Annex 20 CSA (653 Bishopville Hwy., Camden, SC, www.annex20csa.com)

What is a CSA? Find the answer here.

<http://www.annex20csa.com/AnnexWhatisaCSA.html>

- Full Share \$475 per growing season
- Working Share \$200 plus 40 hours labor per growing season (28 weeks, May thru Nov)
- Limited number of shares still available for 2010 growing season
- Pick up on Saturdays at the KC Farmers Market, or on Wednesdays at Annex 20/Hofield Farm.
- Delivery available (Wednesdays only) for an additional \$5.00 fee.
- In addition to CSA Shares, local produce available at KCFM and U-Pick on farm.



Happy Memories Fudge and More (623 Rutledge Street, Camden, SC, 803-272-0610, www.happymemoriesfudge.com)

- Fudge
- Pralines
- Turtles
- Candies
- Soups
- Sandwiches
- Cornbread
- Coffee/Tea



This Week's Recipe: GRILLED ASPARAGUS
from Chez Panisse Vegetables by Alice Waters

Prepare a charcoal or wood fire in the grill about an hour before supper. The fire should be medium hot for grilling asparagus.

Snap off the tough bottom ends of the asparagus spears. Peel the spears and parboil them in salted water for about 1 minute, until they are just slightly tender. Spread them out to drain thoroughly and cool to room temperature. Brush the asparagus with olive oil, salt lightly, and grill for about 6 minutes over medium heat, turning often to brown evenly. When done, arrange the asparagus on a warm platter, and season with more olive oil, pepper, and lemon juice.

Note: Alternatively, dress the asparagus with shallot vinaigrette and garnish with shavings of Parmesan cheese and slices of grilled pancetta. Or garnish with sieved hard-boiled eggs and, if you wish, a salt-packed anchovy or two, rinsed and boned and cut in tiny slivers.

Contact Us

Website:

www.kcfarmersmarket.org

Newsletter E-Mail List

www.kcfarmersmarket.org/newsletters/2009/newsletter_request.htm

Market Manager:

simmonsmarketman@hotmail.com or 803-427-0667

Vendor Applications:

www.kcfarmersmarket.org/for_vendors/for_vendors.htm

Mailing Address:

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Camden, SC 29021

We've got a good thing growing!!