



Kershaw County Farmers Market Weekly Newsletter

April 22, 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

Next date to be announced.

Ask a Master Gardener

April 24th

Children's Activities

To be announced.

Cooking/Craft Demonstrations

To be announced.

**Customers with limited mobility can park in the

What's Happening at the Market?

The market was very busy. The award winning Camden Middle School Jazz band was wonderful. Attendance was great at about 500 and 36 vendors.

Vendors were offering a large selection of pottery, hand turned wooden bowls, 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.

Don't forget to check the upcoming events section for future KCFM activities.

The Radish is a cruciferous plant, cultivated for its edible root, that has been grown in China for more than 3000 years and was esteemed by the Greeks and Romans. Red radishes are best enjoyed in March-April. Our recipe this week, found on page three, features the radish in a simple and elegant dish.

Recipe can be found on page 3.



The Camden Middle School Jazz Band performs at the KCFM.



The Coopers plucked these radishes from the ground just before the market opened on Saturday.

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>



Board member Lisa Casey solicits recipes from Market customers.



Lois and Dennis Stuber enjoy Mulberry Market goodies for breakfast.

Vendor Spotlight

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

Cooper Family Farm (Bishopville, Phone Orders 803-425-9795)

- Locally grown seasonal produce
- Annuals & Perennials
- Tomato and Marigold transplants



Mulberry Market (Camden, Phone Orders 424-8401)

- A variety of baked cakes, pastries, cookies, breads, etc...
- Orders taken for cakes
- Breakfast items



This Week's Recipe: Pink radishes a l'americaine

From the Larousse Gastronomique

Wash the radishes and cut all the leaves to the same length. Wash and then split the radishes in four from tip to leaf end without cutting through the bases; put them in a bowl of water and ice cubes. When they open out like flowers, drain and serve in an hors d'oeuvre dish, with fresh butter and table salt.

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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We've got a good thing growing!!