



Kershaw County Farmers Market Weekly Newsletter

April 29, 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

Mike and Jeff – May 8th
10 am – 12 pm

Ask a Master Gardener

May 8th

Children's Activities

To be announced.

Cooking/Craft Demonstrations

To be announced.

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

What's Happening at the Market?

It was a rainy day at the market. In spite of the weather, there were around 275 customers and 28 vendors reporting good sales. Rain drops glistening on Cottle Farm and Annex 20 strawberries, fresh in-season SC asparagus and local Windswept Farms Romaine Lettuce did not stop them from stealing the show.

Participants in the **Palmetto Pride Cleanup** celebrated **Earth Day** by picking up litter at the KCFM site. The six of us (see photo) all donned our orange safety vests and gloves, grabbed a trash bag and started searching. If you could have seen the sunshine beaming and the gleam in 2 year old Gus's eyes when he was searching for "treasure" you would have agreed that Earth Day was a great day for our endeavors. After all one man's trash is another's treasure. The coolest item found was a multifaceted yellow wooden bead. Two dimes were also found and I (Wendy King) suggested "finders keepers" for the kids. I personally was on a mission and picked up every cigarette butt I could find on Rutledge Street. I stopped counting at 2,500. A second cleanup will be scheduled before the end of May to involve the community and KCFM vendors.



Thanks to all who participated in the KCFM litter pick-up.
Pictured: Kimberly Clark holding Gus Messinides, along with Sam, Abdy and Shikuro Messinides.
Not pictured: Wendy King.

Looking for a great snack made with local ingredients to take to the Camden Cup Polo Match this weekend? How about an appetizer to share with friends while watching the action from Churchill Downs at the Kentucky Derby? We've got just the thing that will be popular with the whole crowd! Turn to page three for this quick, healthy, and delicious recipe. (Boiled peanuts make a great South Carolina tailgating treat, too! Available hot and fresh at the Market!)

Recipe can be found on page 3.

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>



Miel! Andrea Wiley and her French grandson enjoy Bell Honey and a honey stick.



Heather of Heather's Artisan Bakery explains the different kinds of bread she has baked and brought to market.



Staying out of the rain.



Beautiful fresh strawberries from Cottle Farm.

Vendor Spotlight

Old McCaskill's Farm (Phone Orders 432-9537; leemccaskill@bellsouth.net; oldmccaskillsfarm@gmail.com)

- Pork
- Lamb
- Goat
- Chicken
- Eggs
- Split Creek Farms Goat Cheese
- Carolina Plantation rice, grits, cow peas, and breader
- Wool Blankets
- Hand Knit Wool Socks
- Gloves and Hats
- Yarn Skeins
- Felting Bundles
- Lamb and Goat Hides



Bell Honey (Rembert, Phone Orders 803-422-2101; craigbell@aol.com)

- Honey
- Honey Pot Dippers
- Ceramic Honey Pots (with honey)
- Beeswax Candles
- Honey Straws



This Week's Recipe: Honey Glazed Snack Mix

Provided by Julie Trott, Director of Volunteer Services at KershawHealth

6 cups Crispix

5 cups miniature pretzel twists

1 1/2 cup pecan halves (SC pecans available at the Market!)

1/2 cup real butter, cubed (available from Wil-Moore Farms!)

1/2 cup honey (Craig Bell's local Rembert honey available at the Market!)

In a large bowl, combine the Crispix, pretzels and pecans. In a small saucepan, combine butter and honey. Cook and stir until butter is melted and mixture is smooth. Pour over cereal mixture and mix well.

Transfer to two greased 15 x 10 baking pans. (Jelly roll type pan.) Bake in a preheated oven at 325 degrees for 15 minutes, stirring every 5 minutes. Cool and store in air tight container.

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!!