



Kershaw County Farmers Market Weekly Newsletter

May 27, 2010

Volume 4, Number 7



What's Happening at the Market?

We had a good day at the market. There were 375 shoppers and 31 vendors. There were peaches from the low country and squash and cucumbers are making an appearance as well. Honey, cheeses, meats and local onions were all popular items. Be sure to visit the market this Saturday; it's a great place to pick up all you need for your Memorial Day cookout!

*According to the Larousse Gastronomique, the potato, native to America, was originally grown by the Incas. It was discovered in Peru by Pizarro and brought to Europe in 1534. Fifty years later, Sir Walter Raleigh made the same discovery in Virginia and brought the potato to England. Rediscover the potato in your kitchen this spring by bringing home local new potatoes from the market and enjoying them with fresh herbs.
Recipe found on page 2.*

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

To be announced.

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.

Contact information located on last page.



Wanda and Ronnie LeGrand enjoy a morning at the market with their grandsons, Lawson (age 7) and Kaden (age 2).



Local new potatoes are now appearing at the market! Windswept Farms offered both a Potomac (red skin, shown here) and Kennebec (white skin) variety



Dowey Farms had a busy Saturday with folks eager to buy vegetables!



Buying local is important for many reasons. Items purchased from Wil-Moore Farms travel 12 miles from farm to market.



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>

Vendor Spotlight

Wil-Moore Farms - (Lugoff, Phone Orders 803-438-3097; 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
- Raw Goat Milk



Dry Branch Ranch (Lugoff, Phone Orders 803-760-2369; brenda@drybranch.com; www.drybranchranch.com)

- 50 Different Herbs (plants available in spring; fresh/dried herbs in fall)
- Peppers
- Nature Photographs



This Week's Recipe: Herb Roasted New Potatoes
from Simply in Season by Mary Beth Lind and Cathleen Hockman-Wert

1 large shallot (coarsely chopped)
1 large clove garlic (minced)
1 bay leaf (crumbled)
1 tablespoon fresh thyme (chopped)
1 tablespoon fresh sage (chopped)
1 tablespoon fresh oregano (chopped)
3/4 teaspoon salt
1/2 teaspoon pepper
Blend together in a food processor or blender.

1/2 cup olive oil
Add and blend until shallot is finely chopped. Transfer 1/3 cup of herb mixture to a large bowl.

16 small red or white new potatoes (scrubbed and patted dry)
Add to bowl with herb mixture. Toss potatoes to coat well. Transfer potatoes to large oiled baking sheet. Bake in preheated oven at 375 degrees, turning occasionally for even browning, until tender when pierced with a small knife and crusty brown, about 45 minutes. Transfer potatoes to a shallow bowl. Drizzle with the remaining herb mixture and serve immediately.

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:

P.O. Box 42

Camden, SC 29021

We've got a good thing growing!!



**Have a great Memorial
Day Weekend!**