



Kershaw County Farmers Market Weekly Newsletter

July 8, 2010

Volume 4, Number 13

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.

Acoustic Guitar - July 10

**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 Kershaw County Farmers Market makes Music!

Can you hear the THUMPING of the watermelons to see if they are ripe, the BUZZING of the bees pollinating our South Carolina vegetables, the BLEETING of the ewes providing our lamb chops, the MOANS of delight with each new slice of watermelon devoured, the MOOING of the dairy cows providing our milk and butter, the SINGING in the shower when we use the handmade soap to wash ourselves, the SNAP of the bags opening to fill with produce, the WHISTLING of the farmer as he works, the LAUGHTER of the children when they see half of a lemon in their fresh squeezed lemonade, the HUM of the potter's wheel spinning as she spins a bowl into creation, the CHOP of a knife hitting the cutting board and the PING of a canning lid locking in place, the CHATTER of voices as we share hot boiled peanuts at a picnic table, the CACKLE of a hen when she lays a farm fresh egg?

And oh, by the way, in case that wasn't enough music for your ears, there will be acoustic guitar this Saturday, July 10th, in conjunction with Historic Camden's Jammin' in July. Be sure to come enjoy the Music at the Market!

Senior Farmers Market Nutrition Program – For senior adults who may qualify for coupons to buy fresh fruits and vegetables from authorized farmers at the KCFM. Seniors may apply from **9:30 am to 2:30 pm on July 12** at the Kershaw County Council on Aging, 906 Lyttleton Street, Camden. Applicants must be age 60 or older with a low income and must provide proof of identity through a driver's license or identification card and proof of residency in this county. Those who received assistance in June are not eligible again.

Ripe local tomatoes are filling our kitchen window sills in abundance! Enhance the natural sweetness of the tomatoes by roasting them with garlic and oil. This dish is delicious with savory breads from Mulberry Market or Heather's Artisan Bakery. Pick a few of your smaller tomatoes or try a bunch of cherry tomatoes in this rustic dish that is great as an appetizer or as a side dish. Recipe at the end of this letter!



The Coopers brought this beautiful basket of butterbeans to the Market. Shelling beans is a great activity to do while watching TV at night. It's a family tradition for many Market customers.



Lee McCaskill, not able to answer questions about Kathy's products as he ran her stand while she was out of town. Haha!



Peter Rowland doing what Fran does best.



The Rowland clan. All at the Market for the first time ever.

Vendor Spotlight

Heather's Artisan Bakery

- Baked Goods

Wind in the Willows Nursery - (Bethune, 843-334-6444)

- Annuals
- Perennials
- Shrubs
- Trees

This Week's Recipe: Roasted Tomatoes

Saveur Magazine

This preparation for sweet summer tomatoes can be served with slices of crusty baguette, or as a side dish with grilled fish or chicken.

6 medium tomatoes

6 cloves garlic, unpeeled and lightly crushed

5 sprigs fresh thyme

1/2 cup extra-virgin olive oil

Kosher salt and freshly ground black pepper, to taste

Heat oven to 425 degrees. Place tomatoes, garlic, and thyme on a rimmed baking sheet and drizzle with oil; season with salt and pepper. Bake, brushing tomatoes occasionally with the oil, until the tomatoes soften and their skins split, about 25 minutes. Transfer tomatoes, along with their juices, to a serving dish and serve warm with crusty bread.

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!!**