

PAOLA FARMERS MARKET

Fresh & Local to You
Brought to you by the Lions Club of Paola



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Heid Brothers to Perform

Isaac Heid, 12 years old, and his brother Ian, age 8, will be performing at the Farmers Market this coming Saturday. Isaac plays guitar and both boys will sing a mix of music for us. Come and show the boys your support.

Raffle

This year my sister Tracie Clary made a gorgeous quilt (birdhouse and stars) for raffling off and donating the money to our favorite charity. This would make a beautiful addition to your bedroom or a super gift for anyone. Raffle Tickets are \$1.00 each or 6 for \$5. This year we will donate all proceeds the last day of Market in September to the Mark Orr Heads Up Inc. Mark is a 1992 graduate of PHS.

On Thursday, February 16, Mark was involved in a car accident south of Des Moines, IA while returning from a consulting job near Iowa City. After hitting an icy patch on the road his car was hit by a semi. His laptop computer that was laying in the back seat of his car hit him in the back of his head. Not one other scratch on him. He was taken to Iowa Methodist Hospital in Des Moines with a life threatening head trauma. He was unconcious and was taken into surgery to relieve the brain swelling that was occuring.

On Saturday September 24th, 2011 if at all possible Mark will be at the Paola Farmers Market with his parents Dave and Shirley Orr where he will draw the winning raffle ticket himself. This courageous young man has come so far.

IRIS and Peonies

Have you noticed all the beautiful Iris and Roses that are blooming around town. As I walked through my back yard this morning I was just amazed at all the different colors and varieties of iris that I have. There before me were red, black, bright yellows, pinks, peach, gold, purples and even a couple blue iris. The peonies are starting to bloom out too. Mine never seem to make it till Memorial Day any more. They brought back some beautiful memories of my daughter JoAnn's wedding.

Did you know that if you cut your iris and peonies while they are in what I call the marshmallow stage – just ready to open up - that you can wrap them in wax paper, and put them in your refrigerator till you are ready to display them. Then you take them out of the frig and put in a vase of warm water. Then they will go ahead and complete the opening up process. When my daughter got married we did this with the iris and peonies. The tables each had a vase of these flowers. Saved a lot on the florist bill and the aroma was terrific.

If you would like to have some iris rhizomes from my garden I love to share. Just give me a call to set up a time to come pick them up.

Market and the Community

Our market welcomes and encourages community involvement. We reserve a complimentary stall every week for any church, civic organization, non-profit etc. to have the opportunity to introduce themselves, conduct approved fundraising or just increase their presence in the community.

Recipe of the Week

Today I would like to share my husband's favorite pie recipe...that is as long as somebody else makes it for him. And when Marilyn New bakes this pie Tom is first in line to get at least half the pie. She is a fantastic pie maker.

Coconut Cream Pie

¼ cup argo corn starch	½ tsp salt
2/3 cup sugar	3 eggs – separated
2 ½ cups milk	1 cup flaked coconut
1 tsp vanilla	
1 baked 9" pastry	

Mix sugar, corn starch and salt in double boiler top. Slowly stir in milk. Cook over boiling water stirring constantly until thick. Cover and cook 10 minutes longer-stirring occasionally. Stir a little hot mixture into beaten egg yolks, then add remainder. Cook 2 minutes, stirring constantly. Remove from heat and stir vanilla and cup coconut into mixture. Pour into pastry shell.

COMING THIS WEEK – May 14th

Produce –

Lettuce
Radishes
Onions
Arugula

Salad Greens
Pecans
Eggs
Black Walnuts

Tomato Plants
Fresh Herbs (Sage, Oregano, Cilantro & Dill)
Pepper Plants

Shriners will have bags of sweet onions

Baked Items, Jams & Jellies

Honey
Apple Butter
Cinnamon Rolls
Artesian Breads

Jellies
Homemade Breads
Homemade candies

Homemade Egg Noodles
Jams
Baked Goods

CRAFTS

Hair Clips
Wood Crafts
Photography
Hypertuffa
Ragtime Quilts
Loom Rugs

Beach Towels
Lanterns
Fresh Cut Flowers
Garden stones
Lavender Sachets

Aprons
Metal Products & Decor
Votive candle holders
Garden Bricks
Wind Chimes

Rose of Sharon starts
Peperomia house plants

One of our new vendors Russ Porterfield will be selling "Nature's best" skin cleaning product the Loofha

Computer Problems

"Is your computer slow? Does it take forever to start up and do anything? Did it get hit by a virus? Does it make loud or strange noises when it's running? Do software updates take forever on your dial-up?"

Bring it to KICS Computer Services and we'll speed it up, quiet it down, cure it's viruses, download and apply the updates at affordable prices. We're open 10A – 7P Monday – Thursday. 103 N Silver Street, Suite 1, Paola, KS 66071. 913-294-4000.

Karen I & Charlie S Clough are planning to be at this Saturday's Market to answer any questions you might have with your Computer.



Is this the Paola Mayor bartering for her purchase? LOL Thank you for your support Artie.



This is what Market is all about, Visiting with your neighbors and the kids playing in the background.



Kansas Monkeys – Thank you we enjoyed every minute of your singing.

All pictures are courtesy of **Brenda Rose** one of our vendors. Stop by and let her know how much we appreciate having these for the newsletter.

Information

Vendors & Customers – This year Head to Toe Boutique will open their doors to all for restroom use at 8am. If you have a minute browse thru their store and check out their shoes, jewelry, belts, hats and clothing. Sharon Hohberg and Teresa Tressler are the owners and were vendors of ours last year.

If you have any ideas for articles for this newsletter you may contact me, Debbi Duncan, at Debbi.R.Duncan@gmail.com or 913-731-6870.

UPCOMING EVENTS

I am working constantly on entertainment for the Farmers Market so if you know someone you would like to hear please have them call Debbi Duncan at 913-731-6870.

Does anybody know where we can get Rhubarb plant starts? I have had several people asking for them.