

# PAOLA FARMERS MARKET

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



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## Sunshine

Well the day we have been waiting for has finally arrived.- Last Saturday was a day of sunshine, lots of produce, and many customers. What a welcoming site!! Many new vendors signed up to sell their produce and I have received three more checks in the mail this week from folks who hope to come this Saturday. Donna Naugle, of Molly's Table will be supplying us with sausage & egg burritos, veggie burritos and even some quiche. Lori Calvin joins us this week and will have a multitude of flowers for sale. Annuals, perennials and a few hanging baskets she tells me. Another young lady called and said she would be there with a wide arrangement of handmade jewelry. And have you noticed the critters at the market. Kenneth Rodmon has brought in some turkeys, baby chicks, ducks and even a couple small goats to sell. I don't know if he is selling many but he is sure entertaining the kids.

One of our newest vendors is Circle C Restaurant. Tina and Carol will be cooking up something real good for breakfast. How does biscuits and gravy sound for sticking to the ribs? (Or in my case the hips) I heard they were even cooking up some funnel cakes for the kids. So stop by and check them out this Saturday morning to see whats cookin on their grill☺



## Fathers Day –

As you stroll around the park don't forget that June 19th is Father's Day and that is right around the corner. I know **Brenda Rose** who does all our photography for the newsletter will have some of her beautiful Scroll Saw Art that would make a Fantastic Gift. Or how about one of **Delores Day's** Birdhouses? And what dad wouldn't like a big ole juicy steak from **Gerald and Marilyn Silvers** freezer. Now everybody knows one of **Helen White's** fresh fruit pies or cinnamon rolls is all my dad wants for Father's Day.

Do you know when or how Father's Day originated? Father's Day, in the United States, is a holiday (third Sunday in June) to honor fathers. Credit for originating the holiday is generally given to Sonora Smart Dodd of Spokane, Washington, whose father, a Civil War veteran, raised her and her five siblings after their mother died in childbirth. She is said to have had the idea in 1909 while listening to a sermon on Mother's Day, which at the time was becoming established as a holiday. Local religious leaders supported the idea, and the first Father's Day was celebrated on June 19, 1910, the month of the birthday of Dodd's father. In 1924 President Calvin Coolidge gave his support to the observance, and in 1966 President Lyndon B. Johnson officially proclaimed it a national holiday. Observance on the third Sunday of June was decreed by law in 1972.

### COMING THIS WEEK – June

#### Produce –

Lettuce  
Radishes  
Onions  
New potatoes

Salad Greens  
Fresh Herbs  
Eggs  
New Peas

Shriners will have bags of sweet onions  
Cabbage  
Beets  
Broccoli

#### 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

Annuals

Perennials

## **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

With **Lee Shannon** selling all that Cabbage and **Terri Weis** selling fresh Broccoli I thought you might like one of my very favorite Cabbage Salad recipes.

### **CABBAGE SALAD WITH RAMEN NOODLES**

1 lg. head cabbage – chopped  
1 lg. head broccoli - chopped  
5 green onions, chopped  
5 carrots, grated  
1 can mandarin oranges (optional)  
2 pkg. Ramen noodles (broken)  
1/2 c. sunflower seeds  
1 pkg. slivered almonds  
1/2 c. butter  
Brown noodles, sunflower seeds, almonds in butter; set aside.

### **DRESSING**

1 c. salad oil  
2 tsp. soy sauce  
1 c. sugar  
1/2 c. vinegar  
1/2 tsp. salt  
Mix until well blended. Add dressing and noodle and nut mix to cabbage 15 to 20 minutes before serving.

## Raffle

Don't forget to get your raffle ticket for a chance on a gorgeous quilt where your donation will go to a good cause in the community - Heads Up Inc. 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.

## Entertainment



This week we will have some repeat performers. The Kansas Monkeys will once again entertain us with their beautiful voices. Great big talent in small packages. I just love to listen to these young ladies!!