

PAOLA FARMERS MARKET

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



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It's Friday night, the wind is howling, the claps of thunder are shaking the house, the lightening is scary, like in a horror movie and the rain is pounding against our windows. It's one of those storms that wakes everyone in the house up. At one point, I turned on the outside light to see the rain not in drops but what looked like darts being thrown at the side of my house.

Now it's 5:30 am on Saturday morning the storm has pushed through and the rain is gently falling. The news said the bad weather had moved east and it will be a very nice day. So I head for the Farmers' Market to set up. Today is Debbi's day to spend with an out of town friend.

Upon arriving at the square, there were tree branches everywhere plus a couple of trees completely uprooted and laying on the ground. And it was sprinkling. What to do?

Well, we say rain or shine for the market and there were 2 vendors waiting to see what we were going to do and we agreed "to go for it". Good thing we did we had over a dozen vendors and a really good crowd looking for stuff at the Farmers' Market. I know Ralph sold out of eggs and Helen sold out of pies.

Written by: Vicky Vetter-Scruggs

Here is the site Vickie and our vendors came in to last Saturday morning. Guess you could say I really know when to leave town. Branches every where.





Everyone worked together to get the sidewalks cleared and the Farmers Market continued on!!

COMING THIS WEEK – June 25th

Produce –

**Green Beans
Radishes
Onions
New potatoes**

**Salad Greens
Fresh Herbs
Eggs
New Peas**

**Asparagus
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
Water Hyacinths**

Perennials

Lots of Farm Fresh Eggs

Bill White told me this will be the last week for asparagus from him at the market. Terri Weiss will have green beans this week though, so come and be the first to get some from her. New green beans and potatoes. I just fixed new peas and potatoes last night for supper and boy were they ever tasty. After a long day in the hay field Tom really appreciates a good hot meal with our fresh produce.

There are very few things I love more than spending a couple of hours on a Saturday strolling through our own local farmer's market, thumping melons or smelling the flowers grown by our Master Gardeners. Missing the market last Saturday just proved my infatuation with the market. The farmer's market is a bona fide shopping addiction for me, but unlike most such afflictions, you don't end up with bags and bags of useless junk. Tom, my husband, will attest to this addiction. Every week I come home with flowers to plant, fresh veggies for cooking or some of Gene's fresh baked goods or preserves.

Basically, there's no way to get any fresher vegetables unless you go into the farmer's field and pick them yourself, and said fields are often filled with things like poo, which makes a great fertilizer but will ruin your New Balance tennies. You also might get yourself shot for trespassing, which would impair your salad enjoyment. Better just stick to shopping at our market.

The Paola Farmers' markets provides area producers a means of marketing home grown or handmade products. We provide an opportunity for consumers to purchase quality products grown and produced in our very own neighborhoods. So bring your friends or neighbors down this Saturday and stroll through the park.

Recipe of the week

This week with the blueberries starting to produce I thought I would share a blueberry recipe with you.

Blueberry Cream Pie

1- 1/3 cups vanilla wafer crumbs
2 tablespoons sugar
5 tablespoons butter (melted)
1/2 teaspoon vanilla extract

FILLING:

1/4 cup sugar
3 tablespoons all-purpose flour
pinch salt
1 cup half and half cream
3 egg yolks, beaten
3 tablespoons butter
1 teaspoon vanilla extract
1 tablespoon confectioners' sugar

TOPPING:

5 cups fresh blueberries, divided
2/3 cup sugar
1 tablespoon cornstarch

Combine the first four ingredients; press onto the bottom and sides of an ungreased 9 in. pie plate. Bake at 350 degrees for 8-10 minutes or until crust just begins to brown. Cool. In a saucepan, combine sugar, flour and salt. Gradually whisk in cream; cook and stir over medium heat until thickened and bubbly. Cook and stir 2 minutes more. Gradually whisk half into egg yolks; return all to pan. Bring to a gentle boil; cook and stir 2 minutes. Remove from the heat; stir in butter and vanilla until butter is melted. Cool for 5 minutes, stirring occasionally. Pour into crust; sprinkle with confectioners' sugar. Chill berries in a saucepan; bring to a boil. Boil 2 minutes, stirring constantly. Remove from the heat; cool 15 minutes. Gently stir in remaining berries; carefully spoon over filling. Chill 3 hours or until set. Store in the refrigerator.

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 Anthony Juarez singing for your enjoyment. He brings to us a wide variety of music from good ole Rock n Roll, 50's music and country music. So let's hope the rain goes around Paola City limits and we have the opportunity to hear Anthony sing. Anthony comes to us from Louisburg.

Last week we had some Country Square Dancers come and show us how they get their exercise.





*Need a hairbow or
onsie for that
beautiful
granddaughter of
yours. Or maybe a
tutu for a special
picture.*



*Barbara Stull brings
many different kinds
of soaps to the
market. She always
has lavender sachets
for keeping the
bedroom dresser
smelling so good.*



*Claudia Beverlin
brings fresh bread,
frozen homegrown
chickens and pork to
the market each
week. Her poppy seed
bread or the
cinnamon swirl
breads are my
favorite!*