

PAOLA FARMERS MARKET

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



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COMING THIS WEEK – Aug.20th

Produce –

| | | | |
|--------------|-------------|------------|----------|
| Cucumbers | Fresh Herbs | Onions | Zucchini |
| New potatoes | Tomatoes | Eggplant | |
| Cantaloupes | Okra | Watermelon | |

Baked Items, Jams & Jellies

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| Honey | Jellies | Homemade Egg Noodles |
| Apple Butter | Homemade Breads | Jams |
| Cinnamon Rolls | Homemade candies | Baked Goods |
| Artesian Breads | | |

CRAFTS

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|----------------|-------------------|------------------------|
| Hair Clips | Beach Towels | Aprons |
| Wood Crafts | Lanterns | Metal Products & Decor |
| Photography | Fresh Cut Flowers | Votive candle holders |
| Hypertuffa | Garden stones | Garden Bricks |
| Ragtime Quilts | Lavender Sachets | Wind Chimes |
| Loom Rugs | Handmade Jewelry | |

Lots of Farm Fresh Eggs

Locally Grown pork, chicken & beef

Just a few more weeks left for the fresh produce at the market. I was gone last week but I heard we were short on customers. So come to square people and support your friends and neighbors as they haul these goods to town each week. The tomatoes are slowing down with this cooler weather I hear. There is nothing better than a good ole bacon, lettuce and tomato sandwich. We all complained the weather was so hot and everyone scurried to get a spot in the shade. Now that the weather is cooling off come and see us. I will provide you with all the coffee and ice tea you can drink. If you get there early I will even save you back a donut hole or two. I wanted to especially thank Michelle from the UPS Store and her church friends who sang for you last week. I was so disappointed I didn't get to hear them. Heard they were FANTASTIC. Let me tell you if you have never heard Michelle sing I encourage you to stop by her store and ask her to sing a few bars. I had the pleasure of hearing her once last year and this gal sings like an angel. She tells me she mainly sings at church and contemporary gospel music. But I swear, cross my heart and hope to die she will make the hair on the back of your neck stand up with her beautiful voice.

For your entertainment this Saturday we will have **Axel Foley and the Equators** singing in the gazebo. Even if you don't buy any produce this gentleman is well worth coming to the square to hear sing. I just love it when he sings that old Western Swing music. It is all good but that is my favorite. Leland Prothe put my name on your dance card when Axel starts playing because I'll be lookin for you.

RECIPE OF THE WEEK

It won't be long till Marla will be bringing in her pumpkins so I thought this week I would share a recipe with you and as soon as she brings those darling little pumpkins in we'll be ready to cook them up. Cheesecake Factory move over because this is stiff competition for yours any day.

PUMPKIN CHEESECAKE

- 1 1/2 cups graham cracker crumbs
- 5 tablespoons butter, melted
- 1 cup sugar, plus
- 1 tablespoon sugar
- 3 (8 ounce) packages cream cheese
- 1 teaspoon vanilla
- 1 cup canned pumpkin
- 3 eggs
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/4 teaspoon allspice
- whipped cream

Directions:

Preheat oven to 350 degrees F. Make the crust by combining the graham cracker crumbs with the melted butter and 1 T sugar in a medium bowl. Stir well enough to coat all of the crumbs with the butter, but not so much as to turn the mixture into paste. Keep it crumbly. Put foil partway up the outside part of an 8-inch springform pan. Press the crumbs onto the bottom and about two-thirds of the way up the sides of the springform pan. You don't want the crust to form all of the way up the back of each slice of cheesecake. Bake the crust for 5 minutes, then set aside until you are ready to fill it. In a large mixing bowl combine the cream cheese, 1 C sugar, and vanilla. Mix with an electric mixer until smooth. Add the pumpkin, eggs, cinnamon, nutmeg and allspice and continue beating until smooth and creamy. Pour the filling into the pan.

Bake for 60-70 minutes.

The top will turn a bit darker at this point. Remove from the oven and allow the cheesecake to cool. When the cheesecake has come to room temperature, put it into the refrigerator. When the cheesecake has chilled, remove the pan sides. Serve with a generous portion of whipped cream on top.

BACK TO SCHOOL

The grandkids went back to school this week so it is rather quiet around my house. I had to actually talk to Tom last night because there was no one else to talk to (besides the dog). And sometimes he pays more attention to what I say. But for the fourteenth year straight I ran to town to watch my grandkids ride their bikes off to school. Tyler who is a sophomore didn't start on Wednesday but went on Thursday. Being fifteen and all he says "Grandma you don't have to make a special trip to town to watch me leave for school". LOL. Do you think he was trying to tell me he was getting to old for grandma to kiss and love all over him, take pictures and wave as he drives away. Yes drives away... Love them babes. The youngest grandson lives up in the city and he is in the first grade this year and has to go all day long. But that is OK grandma he tells me because he gets TWO recesses and gets to take his lunch every day. (Partly because all he will eat is chicken nuggets and peanut & jelly sandwiches). But he thinks that is special.

Don't forget next week, August 27th, is the Roots Festival on the square. We will hold the market in the old Apple Market Grocery Store parking lot. And for those of you who haven't lived here long enough to remember it we will be just north of Mane I and the Dollar Store. If you still don't know where this is just give me a call and I will get you there. Have a Great Week !!!!!!!!!!!!!!!



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