

PAOLA FARMERS MARKET

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



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Only four more Saturdays till the Farmers market comes to an end. Most of the gardens have pretty well burned up but we still have a few vendors bringing in cantaloupe, zucchini, peppers, tomatoes, sweet potatoes and all kinds of sweets to eat. Believe it or not we even had a brand new stall this last week. Two little girls Madison and Ashlyn Watson joined us. They call themselves the "Stoney Steppers". I believe the girls told me they were in the 2nd and 6th grade. They are selling stepping stones they made with their grandma and Kleenex box covers. If I don't say so myself - Very nice work too.

Barbara Stull will be back this Saturday with her beautiful wooden roses. They make such beautiful flower arrangements for your table and just last forever.

Speaking of stepping stones Delores Day had some new KU and KS stepping stones she is making now. Come and do like my grand daughter Madison and I were doin on Saturday. Business was pretty slow so Maddie and I did some damage to our Christmas shopping list. Madison was spending her own babysitting money buying presents for different members in her family. Then of course hiding at grandma's house and hoping we don't forget where we put them.

Which brings me to a good subject. I hear a lot of people talking buying American Made. Well I am going to challenge you to go one step further and buy PAOLA made!!!! Just a couple years ago at one of the Duncan Christmas's in my garage we challenged everyone to bring one gift and it had to be homemade. You know we had a lot of grumbling at first but it ended up being one of the best Christmas's we ever had. Remember it's the thought not what you get most of the time. We had some very special calendars, honey, hand crocheted scarves, wooden bookends, baked items, etc

LABOR DAY

Are you going to a cookout this weekend for Labor Day...Well don't forget to stop by and get your hamburger, chicken or pork to grill. Potatoes and eggs for potato salad. Fresh onions and tomatoes, maybe some cucumbers or pickles for a picnic, doesn't this sound wonderful. Fire up the Grill and give your neighbor a call. I hear the weather is going to be fantastic.

Do you know what Labor Day is celebrated for? The purpose of Labor Day is to honor the social and economic achievements of American workers. Labor Day is a celebration to honor workers and the labor movement for their handwork, dedication and their contribution to economic and social growth and development.

Do you know which President made Labor Day a National Holiday and when?

Answer - President Grover Cleveland signed the law that made Labor Day an official national holiday in 1894.

Here is a little history I found on Labor Day.

The first big Labor Day in the United States was observed on September 5, 1882, by the Central Labor Union of New York. It became a federal holiday in 1894, when, following the deaths of a number of workers at the hands of the U.S. military and U.S. Marshals during the Pullman Strike, President Grover Cleveland reconciled with the labor movement. Fearing further conflict, legislation making Labor Day a national holiday was rushed through Congress unanimously and signed into law a mere six days after the end of the strike. The September date originally chosen by the CLU of New York and observed by many of the nation's trade unions for the past several years was selected rather than the more widespread International Workers' Day because Cleveland was concerned that observance of the latter would stir up negative emotions linked to the Haymarket Affair, which it had been observed to commemorate. All U.S. states, the District of Columbia, and the territories have made it a statutory holiday.

COMING THIS WEEK – Sept.3rd

Produce –

Cucumbers	Sweet Potatoes	Onions	Zucchini
New potatoes	Tomatoes	Eggplant	
Cantaloupes	Okra	Watermelon	

Baked Items, Jams & Jellies

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

CRAFTS

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
Handmade Jewelry	Farm Fresh Eggs	Locally Grown pork, chicken & beef

RECIPE OF THE WEEK

Deby Van Goetham has been bringing in some real nice looking sweet potatoes which sent me digging for an old favorite recipe of mine..

Sweet Potato Pie

3 cups of mashed sweet potatoes
1 cup sugar
2 eggs
1/2 cup milk
½ tsp salt
1 tsp vanilla

Topping

1 cup brown sugar
½ cup flour
1 cup pecans
¼ cup butter

Directions:

Preheat oven to 400 degrees F. Pour the filling into the pan. Make the topping by combining the brown sugar, flour, pecans & butter and sprinkling across the top of the other mixture. Very Easy!!

Bake for 30-40 minutes.

Don't forget our new website. Marla Biggs spent a lot of hard work creating this for us.

<http://www.paolafarmersmarket.org/>

Upcoming Events

Starting next week at the market you will be able to purchase the large yellow trash bags from the Lions Club. We will have a table set up for you.

Only four more weeks to purchase raffle tickets for the beautiful quilt for the Heads Up group. Don't forget to put Sept. 24th on your calendar to come to the market and take home that quilt when you win it. Mark Orr will be making that drawing selection if he is up to coming that day. Show him your support by coming. The drawing will be at 10 am on the square.

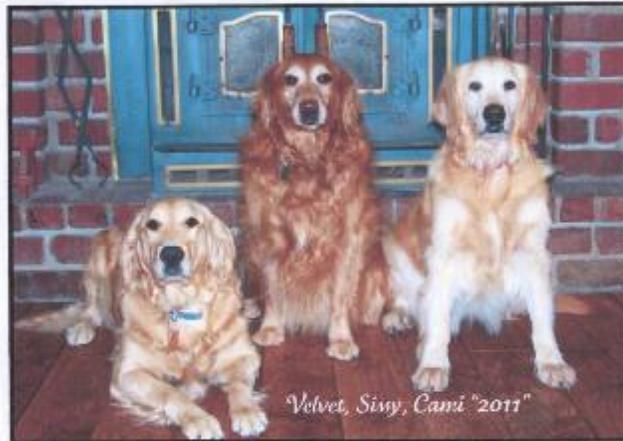
Next Saturday Elizabeth Ragen will be singing, followed by the Kansas Moneys on September 17th.

Next week Brenda Rose will have a picture promotion for all those people who would like to have their picture taken with their favorite pet. You can't beat these prices anywhere. See her add below.



Pet Portraits in the Park!
 Paola Farmer's Market
 on the Square
 Saturday, Sept. 10th
 7:30 am—11:00 am

Country Heritage Fine Art Photography



Bring your pet to the park square at the Paola Farmer's Market and get a portrait of your beloved pet.

Special Prices below.

No setting fees apply!

Package A: \$15.00
 1-8x10, 1-5x7 and 9 wallets
 Package B: \$25.00
 2-8x10, 2-5x7, 18-wallets
 Individual Prints:
 8x10-\$10.00 5x7-\$7.00
 9 wallets-\$7.00

"Capturing God's Creations thru Photography"

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**Call ahead and reserve a time for your pet portrait
 or just come by and we will fit you in!**