



**Our Day is HERE!**

**Coming June 2nd**

**At the**

**FARMERS' MARKET**



**This year's theme is**

**WHO'S YOUR FARMER**

---

**Singing for your enjoyment will be Axel Foley and the Equators.**

This week you can come invite your friends to the market, shop awhile and then have breakfast at one of our newest vendors this year. Spudley's of Paola will have a breakfast trailer with lots of good things to eat. They will be located on the West side of the square.

Proposed Menu:      Biscuits and Gravy  
                              Breakfast Burritos  
                              Skillet Scramble  
                              Sausage Egg and Cheese Biscuit  
                              Hash Browns  
                              Beignets  
                              Juice & Water

### **Some of the items coming this week to the Market – June 2nd**

#### **Produce –**

Broccoli	Salad Greens	Fresh Garlic
Fresh Herbs	Cabbage	Beets
Radishes	Kale	<b>Fresh Black berries</b>
New potatoes	Spinach	<b>Sugar snap peas</b>
Zucchini	Swiss Chard	Kohlrabi
Onions		

FRESH HERBS: Cilantro, oregano, sage, chives, parsley, rosemary, dill

#### **Jams & Jellies**

Honey	Jellies
Apple Butter	Jams

#### **CRAFTS**

Wood Crafts	Lanterns	Votive candle holders
Photography	Fresh Cut Flowers	Garden Bricks
Hypertuffa	Garden stones	Wind Chimes
Ragtime Quilts	Lavender Sachets	

Lots of Farm Fresh Eggs	Locally Grown Pork
Locally Grown Chicken	Locally Grown Beef

I hope you will all join us if you can this coming Saturday. Hospitality table will be once again serving coffee and doughnuts. This year we will be serving fresh coffee bean coffee in a variety of flavors. One of our newest vendors, Will Reece, of Miami Creek Farm will be supplying us with fresh ground coffee every Saturday for the Market.

I ask Will to tell me a little about himself and this is what he sent me.

I've been roasting coffee for several years. I started in my basement with a small roaster in a quest to come up with a better cup of coffee. The answer was freshness. Those roasted coffee beans gave off flavors that can't be found on grocery shelves or even in popular coffee shops.

It's comparable to picking a tomato off your plant or buying from a local producer vs. buying one in the store that has been picked green and shipped across the country or even from a different country. It may look like a tomato, but it sure doesn't taste like one! This realization re-sparked my gardening interests.

I remember as a kid, helping my Dad with his garden. The flavors of the fruits and vegetables that came from the garden were unmatched by anything you could find in the grocery stores. I soon moved to my own place and other things in my life took priority. After roasting coffee for a couple years, I found myself planting a couple jalapeno plants in my backyard. That small spot grew from a 2x8 spot to about 5 times that size. I was growing peppers, tomatoes, corn, squash, garlic, and herbs. I was having a blast eating and cooking with fresh produce.

Chrissy (my then soon-to-be wife) and I purchased a plot of land south of Drexel, Mo. The land is diverse. Our property has a small farm pond, timber, and Miami Creek that winds through it. The low lying creek bottom is blessed with excellent soil. It was an easy decision for me to start gardening on a larger scale and to share with others... Miami Creek Farm was born.

**After getting settled on our farm, I began taking coffee orders from coworkers and friends. I soon outgrew my small roaster and had to upgrade to a larger one. This gave us much more capacity as well as more control over roasting temperatures. It was an easy decision to bring our coffee to market. Our focus is, and always will be, quality and freshness.**

**This year we hope to bring to market a variety of corn, squash, and melons along with our freshly roasted coffee. We have thoroughly enjoyed our first two weeks at the Paola Farmer's Market. We've met some really great people and we look forward to the rest of the year on The Square!**

**Don't forget to check our website out.**

**[www.paolafarmersmarket.org](http://www.paolafarmersmarket.org)**