



**WHO'S
YOUR
FARMER!!**

**Paola Farmers Market
2013**

**Saturday – June 22nd
7:30 AM to 11AM**

**Performing will be the
Axel Foley**

This week Lee Shannon was back at the market for his first time this year. His vegetables are always so nice looking. Lee even had cabbage this week, young, tender and such a good choice for making cole slaw.

Also returning this week for the first time this year was Lori Calvin with her beautiful flower pots and individual flowers to sell. Vickie and I both went home with a beautiful arrangement of flowers for our front porches.

New to the market was Jennifer Siders and her family who create game piece jewelry. These were beautiful pieces made with such creativity. It always amazes me at what some people's imagination can produce. Like Shirley Kolenburg and how her and her husband take a rock and create such beautiful pieces of jewelry. Or Donna Cawley who will create jewelry from a pop can.

Have you ever worked with stained glass? It is another one of my many hobbies. Stop by Jenn and Brian Bollinger's booth to check out their dad's (Sorry didn't catch or if I did forgot his name already) or Sue Pfannes husband (LOL) beautiful stepping stones. If you are interested in a class please stop by and talk with him. He is seriously considering teaching a class or two. If enough interest is sparked I am sure he will probably get one going. He also has an album of his work. I am sure a special request could probably be created.

This last week the Frontier Twirlers danced at the market. I love it when people have fun and these folks were sure acting like they enjoyed themselves. And my compliments to their caller. Vicky and I were talking about how music just changes the mood of the market. He did a superb job of calling and singing. Hope they will come back real soon.

Back this week will be Axel Foley singing and strumming for your enjoyment. If nothing else his smile is contagious. But I love that Western Swing he does so well. Hey Axel - how about a little San Antonio Stroll.

This coming Saturday is our first drawing for the beautiful quilt that was handmade by Tracie Clary of Olathe. Remember all proceeds go to the Miami County Cancer Foundation to be used right here in our own community. Let's keep our money in Miami County by buying locally. The drawing will be at 10:30am so stop by and get your ticket in the barrel for the drawing. Some lucky person will sleep under a beautiful Dresden Place queen size quilt. Or if it doesn't fit your color scheme you can always donate it back to the Cancer Society or who wouldn't want a Christmas present like that.

For those of you who supported our cause last year, Marla Bigg's one of our vendors, five year old grandson, who also has cancer I am attaching the latest update on Asher. Please keep the handsome little guy and his family in your prayers.

Here's a note from Caroline Gamboa- Langner of the Wild Ones Booth.

Wild One's are now selling Cajeta Mexican Caramel made with fresh goats milk. You can spread it on a piece of toast or have it over your ice cream, it is a wonderful treat for those with a sweet tooth. They are also selling bags of all sizes and shapes, hair accessories and some jewelry. Coming soon will be one of a kind flip flops, for lounging around or to add a touch of "FUN" to an outfit. Thank you for shopping local.



Get your Farm Fresh Eggs at the Market and try this recipe. I guarantee the family will love it.

COMFORT BREAKFAST BAKE

5 eggs (go for local eggs!)
 1/4 cup milk
 16 oz refrigerated breakfast biscuits (I used the Pillsbury flakey kind)
 4 scallions (green onions, spring onions, whatever you prefer to call them)
 1 cup shredded extra sharp cheddar cheese
 If you're into the meats – cooked center cut bacon or cooked sausage
 11×17 pan, sprayed with cooking spray (Note: I think a 9×13 works better, but might need to bake a little longer)

1. Mix your eggs and milk in a large bowl. Cut each biscuit (I'm all about scissors in the kitchen) into fours and add it to the bowl. I like to do this before I cook the bacon or cut up the scallions – give the biscuits some time to really soak in the eggs.
2. Cut up your scallions, shred your cheese, cook and break up your bacon (or sausage). Add everything to the bowl. Re: the cheese – my home economist mother tells me that pre-shredded cheese is coated with something or other to keep it from clumping. A. Gross, B. If you shred it yourself it will melt better.
3. Mix it all up and pour into your pan. Bake at 350 for 25 minutes (make sure it isn't runny – mine this morning took 28 mins).

COMING THIS WEEK –

Produce –

Asparagus
 Carrots
 Chard
 Turnips
 broccoli

peas
 rhubarb
 kale
 spinach

green beans
 lettuce
 onions
 fresh herbs

Baked Items, Jams & Jellies

Honey
 Lanterns
 Photography
 Garden stones
 Garden Planters

KISS Cupcakes
 Metal Products & Décor
 Fresh Cut Flowers
 Garden Bricks
 Bird Houses

Wood Crafts
 Bamboo
 Votive candle holders
 Bird feeders

Lots of Farm Fresh Eggs

Locally Grown chicken & beef

Live Bunnies

Don't forget our website for all the latest happenings at the Market. On the website you will find a list of our vendors, registration forms, and rules for the market. You can find some pretty good recipes out there too.

www.paolafarmersmarket.org

If you are interested in ordering a Farmer's Market T-shirt attached you will find the ordering form



Hope to see you all next week at the Paola Farmers Market