



**WHO'S
YOUR
FARMER!!**

Paola Farmers Market

2013

Saturday – July 13th

7:30 AM to 11AM



Yes the Kansas Monkeys are back to entertain you. Bill and Helen Whites granddaughters will be singing at the market tomorrow morning. Mikayla White, 9; Kaitlyn White, 11; Kyla Shappell, 12; Ali Shappell 14. Whites from Paola, Shappells live in Gardner.

Also joining us tomorrow will be the Master Food Volunteers from Miami County to promote eating fruits and vegetables and MyPlate....They will have a table with a display, handouts and a food sample for those attending the Farmer's Market.

Last week at the Market we had 24 vendors with lots and lots of produce. Hot items included zucchini, new potatoes, green beans, cucumbers, beets and cabbage. And what a nice crowd joined us. We had especially lots of children which kept Miss Cupcake and Moe Trail traveling around the square many times giving the free cart rides. Jeannie was kept busy selling beets and potatoes. I bought a couple bags of her Yukon Gold new potatoes and made the prettiest scalloped potatoes I think I have ever seen. They tasted so good too. I really like new potatoes because you don't have to peel them, just scrape or just leave them as they are after washing.

New vendors this last week included Haylie Evans with some beautiful produce which included lettuce, zucchini, fresh greens for cooking, herbs and cucumbers.

Also new this week were Fred and Ginny Miller, joining us with homemade bread, eggs and beets. Fred ask me to let you know if anyone is interested in purchasing some young Black Australorp hens that will be ready to lay in August or September please stop by and talk with him.

Blackberries and black raspberries were at the market last Saturday also and should be there again this week. The blackberries were very large and so sweet this year. Hopefully a bumper crop.

Lorenza Stolle, along with her beautiful pies had grape jelly and she quickly sold out. What kid, old or young doesn't like grape jelly.

Russ Porterfield is back this year with beautiful granite cutting boards. These would look gorgeous sitting on any kitchen counter. He also makes tables at your request.

And don't forget Man's Best Friend – Dino's Delights were back last week with the homemade natural dog treats. I even had 2 little girls show me they weren't just for their dogs as they were munching on them also.

Are you looking for that piece of jewelry for a special loved one. Shirlet Kolenburg has beautiful hand polished stone jewelry, while Jennifer Siders has handmade game piece jewelry. So unique. Donna Cawley has jewelry made from pop cans like beautiful butterfly necklaces and earrings. Donna also makes cup and saucer Bird Feeders. You can also stop by and visit with Delores Day who has name bricks, fairy garden décor and handmade yard art. She also brings Rose of Sharon starts which I purchased and put out in my yard.

Now what person isn't looking for a sale. Well look no further because Bob and Aleta Green have marked down some of their outdoor wood planters. Bob also will take special orders for crafts if you provide the design.

Foxfire Farms and Linda Critchfield bring green beans, cucumbers, carrots , and herbs to the market. Have you tasted their breads and jellys? Or maybe the carmel puffs. Those little things are addicting. Linda also sells her homemade pesto's.

Coming next week -

Yes next week we will entertain some of the finest cooks in Miami County for the Master Market Chef Cook Off. This is a big draw and helps to support the Miami County Cancer Foundation. For a donation to them you will receive a plate and fork which you may then travel from cook to cook and sample their recipes.

Russ Porterfield will cook German potato crepes.

Troy of Ramshackle Ridge Farms will join us. Troy has been featured on Miami County TV. So catch an episode in your spare time.

<http://mctvlive.com/2013/06/the-locavore-kitchen-w-troy-ramshackle-ridge-farm/>

Also cooking will be Mike and Josh Hursey. They have been at every cook off since conception. I hope they know how much we appreciate their support.

If anyone else would like to cook for us please let me know. We will provide the produce for whatever you want to cook.

Also coming next week will be Axel Foley singing for us. You can't say Farmers market without speaking of Axel. He has volunteered his time for the last couple years to provide you with his talent for guitar and singing for us.

Watch next week's newsletter for more details.

Don't forget to recycle those egg cartons and jelly jars. This helps to keep prices down if you bring them back each week. You can always drop them off at the hospitality table and I will get them back to the vendors.

COMING THIS WEEK –

Produce –

Asparagus
Carrots
Chard
Turnips
Broccoli

peas
rhubarb
kale
spinach
new potatoes

green beans
lettuce
onions
fresh herbs
pie cherries

Baked Items, Jams & Jellies

Honey
Lanterns
Photography
Garden stones
Garden Planters
Cinnamon Rolls

KISS Cupcakes
Metal Products & Décor
Fresh Cut Flowers
Garden Bricks
Bird Houses
Hand Crocheted Neck Scarves

Wood Crafts
Bamboo
Votive candle holders
Bird feeders
Fresh baked Pies

Lots of Farm Fresh Eggs

Locally Grown chicken & beef

Live Bunnies

Fresh Roasted Coffee Beans

Stained Glass Art Work

Live Goats

Beautiful Handmade Rock Polished Jewelry

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



TShirt_Order_Form_
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Hope to see you all tomorrow at the Paola Farmers Market