



**WHO'S
YOUR
FARMER!!**

**Paola Farmers Market
2013**

**Saturday August 17th
7:30 AM to 11AM**

Raffle Drawing at 10AM

Yes this week is your last chance to get your raffle ticket for the Large basket of Rabbit Creek items, a beautiful handmade necklace donated by Shirley Kohlenberg, and a bag of Pecans that were donated by Leland & Slina Prothe.

Remember that all the proceeds go to the Miami County Cancer Society and every penny is spent right here in Miami County. So the good these folks bring to our community is quite remarkable.

Also don't forget that there will be no market on August 24th, due to the Roots Festival. So you need to stock up on that fresh produce this week.

Are you looking for a Saturday morning place to bring the family and enjoy the fresh home cookin. Well bring your family to the market and check out Deby Cutshaw' fresh home cookin. Biscuits and gravy, quiches, and last Saturday even had hot dogs for later in the day. Deby also sells produce.



This week I would like to Thank Daylight Donuts for providing our donuts every Saturday morning to the market. I hope you will all show Gary your support by stopping in and saying "Thank you". Pick up a dozen donuts while you are there. They are the best.

Each week **Donna Cawley** brings her beautiful pop can jewelry and tea cup bird feeders. Stop by and check them out.



Here are a few pictures I took at the market last week.



Our newest vendors – Chris and Kathy Schuster joined us with their beautiful art and handmade knives. Welcome Schuster’s to our family.

More pictures to come in next News Letter.



Recipe of the Week:

PECAN CAKE BARS

If you win the raffle or if you want to just stop by and pick up your pecans this week from the Prothe's here is an excellent recipe to check out.

Pecan Cake Bars----my hubby loves Pecans

For crust:

2 sticks unsalted butter, softened

2/3 cup packed brown sugar

2/3 Cups flour

½ tsp salt

For topping:

1 stick (½ cup) unsalted butter

1 cup packed light brown sugar

1/3 cup honey

2 tablespoons heavy cream

2 cups chopped pecans

Preheat the oven to 350°F and line a 9x13-inch pan with foil, leaving enough for a 2-inch overhang on all sides.

First make the crust by creaming together the butter and brown sugar until fluffy in a stand mixer fitted with the paddle attachment. Add in the flour and salt and mix until crumbly.

Press the crust into the foil-lined pan and bake for 20 minutes until golden brown.

While the crust bakes, prepare the filling by combining the butter, brown sugar, honey and heavy cream in a saucepan and stirring it over medium heat. Simmer the mixture for 1 minute, then stir in the chopped pecans.

COMING THIS WEEK –

Produce –

Jalepenos
Carrots
Chard
Turnips
Squash
Cabbage

Tomatoes
Cucumbers
kale
spinach
new potatoes

green beans
lettuce
onions
fresh herbs
Cantalope

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

Soda Can jewelry

Beautiful glass yard totems for the garden

We also now have gluten free baked items.

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 next week at the Paola Farmers Market