



**WHO'S  
YOUR  
FARMER!!**

**Paola Farmers Market**

**June 14th**

**7:30 to 11:00am**

**Performing in the Gazebo will be**

**The White Rose Band**

**See flier attached at end of Newsletter**

**Gosh I sure hope we get to have Market this Saturday. We tried last weekend but the rain just kept coming. I finally left the few vendors that were there in the Hands of the Whites. But not before getting a small gooseberry pie from Helen. For those of you who have never tried gooseberry pie you don't know what you are missing. Just melted in my mouth.**

**Since we had a rain out, I took the day and went shopping with my granddaughter, a sister, and a close friend. We had such a nice time even though it rained. We ended our morning right across the street from the Overland Park Farmers Market. I knew my good buddy Leland Prothe would be there so talked everyone else into going over to check things out.**

**Yes there were a lot of people there even though it was raining. I only saw one Hug. That was the one I gave Leland. At our market they are passed freely and in abundance. I didn't see anyone sitting and just visiting like at our market. No free music but I must admit a lot of vegetables. No fresh baked pies like Helen White and our ongoing Bake Sales provide every week. And Madi will tell you the one vendor selling cupcakes were about half the size of a KISS cupcake.**

**I also bought my usual spinach and found some new potatoes. The spinach didn't last over a couple days before it started going bad. When I buy from the Trails or Marla Biggs it stays fresh all week. Well I just wanted to share an impartial view with you about other markets in the City. LOL**

**I am sorry the Chicken and Egg Day was rained out but they will be joining us on June 21<sup>st</sup> with all their activities, posters and chickens. Also lots of eggs to sell. I look forward to them joining us. More information to come next week.**

**This week we will have our first Raffle Drawing for the Bag of Market Fresh vegetables and baked goods. So come and get your name in the jar for that.**

**Don't forget to bring those old eye glasses you don't use anymore as they are always collecting at the markets for them. Are you looking to do Community Service, think of others before yourself, come join the Paola Lions Club. We meet the first and third Friday morning at 6:45am at Spudleys.**

**I just received a note from Lori Calvin Rourke and she will be bringing flowers and plants from the Louisburg Nursery to the Market on Saturday**

**This week's Recipe. With strawberries hopefully coming real soon thought I would share this strawberry recipe.**



- 6 skinless, boneless chicken breasts (about 2 pounds)
- 1 can (8oz) pineapple tidbits or chunks
- 2 tablespoons soy sauce
- 1/2 teaspoons sesame oil
- 1 package (16 ounces or 3 cups) Driscoll's Strawberries
- 1 small avocado, pitted and diced
- 1/2 to 1 jalapeno pepper, seeded and minced
- 1 tablespoon balsamic vinegar
- 1/2 teaspoons onion salt

Hull strawberries and cut into 3/4-inch cubes. Add strawberries, pineapple, avocado, jalapeño to taste, balsamic vinegar and onion salt to reserved pineapple juice in bowl. Stir gently to combine. Let stand for flavors to blend while grilling chicken.

Place chicken in a shallow dish. Drain pineapple, reserving juice. Measure 2 tablespoons juice into a medium bowl and set aside. Pour remaining pineapple juice, soy sauce and sesame oil over chicken. Turn chicken to coat evenly. Cover and refrigerate 20 minutes. Remove chicken from marinade and discard marinade. Grill or broil until cooked through, about 6 to 7 minutes per side, (internal temperature should reach 165F°). Serve chicken with strawberry avocado salsa.

**COMING TOMORROW:**



**Some of the items coming this week to the Market - June 14th**

**Jams & Jellies**

Honey      Homemade Breads      Friendship Breads      Cinnamon Rolls

Don't forget those Custom made Cupcakes too!

**CRAFTS**

Wood Crafts      Lanterns      Garden Bricks      Perennials

Hypertuffa      Garden stones      Antiques      Fresh Cut Flowers

Handmade Jewelry      Recycled Feed Sack Bags      Soda Can Jewelry

Lots of Farm Fresh Eggs      Home grown Butchered Beef, Pork and Chicken

**PRODUCE**

Spinach      Onions      Beets      Turnips      Lettuce

And let us not forget Bamboo ... Looking to make a fishing pole... if Carl doesn't have just the right one you are looking for I bet he would bring it next week.

Don't forget our website for all the latest happenings at the Market and you can also check us out on Facebook page.

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

**Hope to see you all Saturday at the Paola Farmers Market**