



Buffalo Farmers Market News

May 9, 2009

VOLUME 1 NUMBER 2

At the market this week

Asparagus
Green Onions
Rhubarb
Spinach (?)
Heirloom Tomato Plants
Pepper Plants
Veggie Plants
Hostas
Perennials

Every week at the market:

Eggs
Fresh Baked Breads
Pies
Pasties
Baked Goods
BBQ Sauce
Salsa
Toffee
Coffee
Jellies
Pickles
Honey
Maple Syrup
Gourmet Dog Treats
Handmade Soaps
Birdhouses
Glass Art
Jewelry
Embroidered Crafts
Hand Tied Rugs
Beeswax Candles

Items with a "?" are in the hopeful category for the week. We are a local market and harvest with the seasons!

What a great way to start the season!

Thank you to everyone that turned out last Saturday for our best market opening ever! Not only did we have beautiful blue skies, but we had many smiling faces from customers and vendors alike. Fresh produce was a little sparse, but there was a cornucopia of baked goods, canned goods to remember summers past, green plants packed with potential, and beautiful handmade crafts to brighten your home.

Remember to check out the market for gift ideas for Mom! We have beautiful plants, handcrafted wood items, glass art, rugs, soaps, and so much more. You are sure to find something that shows your love and appreciation for Mom at the market.

Market Newsletter

If you are receiving this, you have signed up for information at a market or market event. Please help us spread the word by forwarding the newsletter to friends, family, and anyone else that is interested in eating and buying the best local products! If you are receiving this and do not want to anymore, just send an email to info@buffalofarmersmarket.com, and we will remove you from the list. We will never sell or use your email for anything but news for the market (not sure who we would sell it anyhow).

Recipe of the Week



Rhubarb Sauce

4 cups chopped rhubarb
 $\frac{3}{4}$ cup sugar
 $\frac{1}{4}$ cup water

Place all of the ingredients in a sauce pan, simmer over medium heat until rhubarb has 'melted down'.

Delicious served over biscuits, cake, and even ice cream!

Rhubarb Punch

6 cups finely chopped rhubarb
6 cups water
1 12 ounce can frozen lemonade
1 cup sugar
1 liter lemon lime soda

In large saucepan, combine rhubarb, water, lemonade, and sugar. Cover and cook about 20 min. until rhubarb is very soft. Strain to remove pulp. Chill liquid. Just before serving, pour rhubarb mixture over ice cubes in punch bowl. Carefully pour in chilled soda. Garnish with additional ice cubes or an ice ring.



Rhubarb-Trivia Facts

Rhubarb was used to protect from gum disease, yet it could give you a terrible stomach ache.

It was given as a general overall tonic for whatever ails you.

Rhubarb is capable of cleaning a burned pot and yet capable of ruining another depending upon the material the acids are acting on.

Rhubarb makes a wonderful dessert, yet the leaves can be made into an environmentally-friendly liquid strong enough to kill a variety of garden bugs.

Ask The Market

Do you have a question about the farmers market, products, growing produce, or vendors? Send your questions to info@buffalofarmersmarket.com and we will do our best to answer them!

Event Calendar

We have many exciting events planned for the season, here are just a few to mark on your calendar(subject to change):

Tomatopalooza! - August 22

*Customer Appreciation Day
September 12*

Fiesta de Salsa – October

Vendor Spotlight – Trumpeter Swan Farm

Our first spotlight is on Trumpeter Swan Farm, owned and operated by Phil Hannay and Kathy Kubal. Phil is one of the founding members of the market and served as the first Market Manager.



How did you get started with farming?

We have always had a home garden and liked gardening. After I got laid off from Cargill in 2001, I decided to try something different. At first, I was looking at grapes - both juice and wine grapes. Kathy also got interested, but wanted to focus more on annual vegetables as well. She quit her job at Boston Scientific and joined in. After a year, we could see that strawberries and raspberries were easier than grapes and paid better. And the annual vegetables did fine too. And eggs. And baking. And flowers...

What is the most surprising thing you have learned?

Loyal customers will come even if its raining. Wind is a real troublemaker at the market. Dress one layer warmer than you think is needed.

What do you do when you are not gardening?

Camping, fishing, baseball games, going to our cabin, winter skiing.

What are you most excited about this year?

We are offering CSA (crop share) subscriptions. Members pay a fixed price for the season to receive a share of our harvest each week. We did a pilot CSA last year with Sally and Jeff Gardner (Gardner's Garden) and liked it. They are also offering shares this year as well. It's nice for us in that we can trade for some things that they grow like cabbage and kohlrabi that we do not grow, and they can get some things we have like eggs and strawberries that they do not have. In addition, it is nice for our customers since they get a basket full of fruits, vegetables, and eggs every week, May through October.

What is your favorite product?

Strawberries. When the first ones come, and they are so big, juicy and full of flavor - well, it's just "the most wonderful time of year."

What else do you do (if this is not your main employment)?

Kathy is a substitute mail carrier, working a few days a week year around. Phil works at Powder Ridge Ski area during the winter, teaching skiing and snowboarding, and working at the front desk.

Contact us

Email

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Website

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Come to the market

Saturdays 8-Noon, May-October

Call

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