



The Brattleboro Area FARMERS' MARKET

Market Calendar

Saturdays 9–2pm

May 2–October 31
Rte. 9, West Brattleboro

Wednesdays 10–2pm

June 10–October 28
Co-op Plaza, 2 Main St.
Downtown Brattleboro

Rain or Shine!

Special Days

June 6	Heifer Stroll
June 10	First Wednesday market
June 13	Kids' Day
June 20	Demo Day- strawberries
July 18	Demo Day- veggie tasting
Aug. 22	Demo Day- tomatoes
Sep. 19	Kids' Day
Sep. 26	Demo Day- apples
Oct. 17	Harvest Day
Oct. 28	Last Wednesday Market
Oct. 31	Last Saturday Market
Nov. 21	Thanksgiving Market

Contact the Market Manager at
254-8885 for more information

PO Box 1057
Brattleboro, Vermont 05302
(802)254-8885
farmersmarket05301@yahoo.com
www.brattleborofarmersmarket.com

Storing Fresh Strawberries

Strawberries are the best eaten immediately but will keep well in the refrigerator for a few days. Place berries unwashed in a single layer on a sheet lined with paper towels. Avoid having the berries touch as this encourages breakdown. When you are ready to serve, rinse berries and remove green caps/hulls and prepare for your recipe.

To Freeze Strawberries

If you have a glut of strawberries and want to freeze them, lay them out individually on a tray and put in the freezer. When they are firm, put into bags. They are not the best fruits for freezing, because they break down and become mush when defrosted, but they are perfect for smoothies!

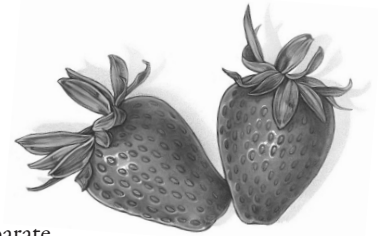
Strawberry Soup

This incredibly simple recipe comes out perfect every time! Any small mistakes are invisible in the final product...good for a summer snack or even an elegant treat to serve to guests.

Servings: 6 bowls

- 1 1/2 lbs fresh strawberries
- 1/2 cup whole milk (soymilk can be substituted)
- 1/2 cup sugar
- 1/2 cup orange juice

Puree the strawberries in a blender. Pour the puree into a separate pot and add the other ingredients. Blend with an immersion blender or an electric mixer.



Vendor Question

What is a great graduation or wedding gift that you can purchase at the market?

- | | |
|-------------|---|
| CSA share | Herb garden seedlings |
| Maple Syrup | A starter perennial garden |
| A tree | Wildflower honey |
| Pork Chops | Authentic chai glasses in a wire basket |
| Casserole | Mug, bowl and plate |
| Jewelry | Composting worms |

Also—don't forget that most vendors have gift certificates available for purchase. Tokens can also be given as gift certificates and are accepted at all booths. Purchase these with a debit card at the Manager's Booth.



Vendor List

AGRICULTURE

Akaogi Farm
 Amazing Planet Farm
 Bunker Farm
 Circle Mountain Farm
 Deer Ridge Farm
 Dutton's Farm
 Miller & Son Orchards
 Fertile Fields Farm
 Guerrilla Grown Produce
 High Meadows Farm
 Matter of Thyme
 Mile Hill Farm
 Morning Star Perennials
 Old Athens Farm
 South Valley Farm
 Sweet Sheep
 Walnut Ridge Farm
 Lilac Ridge Farm (Weds. Mkt)
 UVM Youth Horti. Project (Weds. Mkt)

FOOD

Anon's Thai Food
 Betz Baking
 Bingo Granola
 Chai Wallah
 Diamond Cow Desserts
 Limonada
 Malian Cuisine
 The Newfane Creamery
 Orchard Hill Bread
 Peaked Mountain Sheep Farm
 Putney Mountain Winery
 Ralph's Coffee & Sweets
 Scudderly Delicious
 Shital's Vegetarian Indian Food
 Sundried Tomato
 Thai Hut
 The Early Bird
 True North Granola
 Common Loaf Bakery (Weds. Mkt)
 Burrito Sisters (Weds. Mkt)

CRAFTS

Blue Moon Bags
 Dispositions Adjusted Massage
 Earth Blooms Suncatchers
 Eleanora Eden Studio Pottery & Jewelry
 Jill Green Children's Fantasy Wear
 Joshua Gold Pottery
 Malisun Jewelry
 Ron Minnis Massage
 Plant Magic
 Stone of Wisdom Jewelry &
 Fair Trade Body Care
 Sunmeadow Alpacas

From the Manager's Booth

Don't forget you can use your debit/EBT card to purchase tokens that can be used in place of money at the market.

Post Oil Solutions Upcoming Events

Root Cellars

June, 7, 1:00pm – 3:00pm, Putney, Vermont

This is Post Oil Solutions 3rd Annual Root Cellar Workshop. Considered a must-have resource for anyone who wants to be a year-round consumer of local food, this workshop will again be presented by Post Oil's garden guru, Robert King. Not only will he explain and exhibit to participants his own magnificent root cellar, but also provide ideas and plans that people can take home with them on how they can root cellar this coming season...even without a root cellar! \$5/\$10 sliding scale fee per person. Pre-payment & registration is required: 802 869 2141

Food Sovereignty

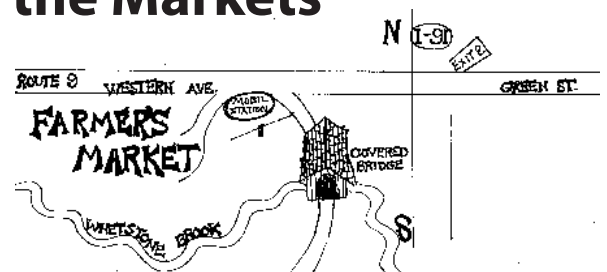
June 17, 7:00pm – 9:00pm, Brattleboro, Vermont

For our June "Building Sustainable Communities" Forum, members of Post Oil's Food Security Project community organizing team will discuss their effort to cultivate an understanding of food from the ground up to enable consumers to make informed food choices. Room 2 East at the Marlboro Graduate Center.

How to get to the Markets

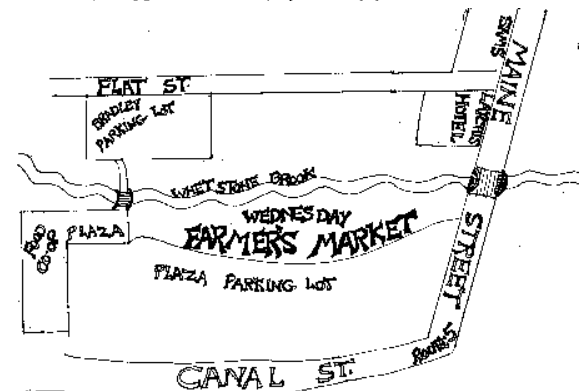
Saturday Market

Take exit 2 from I91, turn west on Rt. 9. Market is .5 mile on the left just past the Creamery Covered Bridge.



Wednesday Market

From I 91 exit 2 turn east on Rt. 9. Follow to the 'T' on Main Street, turn right, Market is .25 mile on the right in the Co-op Plaza/Whetstone Pathway just over the Kyle Gilbert Memorial Bridge.



Want to see something in the newsletter? Email Kate at eocbfc@sover.net

Newsletter made in collaboration with the Brattleboro Food Co-op and the Education Committee of the Brattleboro Farmers' Market.