

FARMERS' MARKET AT THE X

*Sponsored by Concerned Citizens for Springfield
Belle Rita Novak, Market Manager*



EVERYTHING IS LOCAL

Gift basket worth \$100 from Cozy Eats to be raffled off at the end of September. Tickets are \$3 each at market table.

FROM THE MARKET MANAGER

For the last few years I've been making dilly green beans. Until I found out that my grandsons liked them, I'd never made them thinking that they were too much work. Last week I bought the beans, but forgot the dill, so I had to go to the grocery store for some. It was \$1.49. I could only use about half of it as much of it was rotten. It wasn't that way when I

bought it, but you know that they use misters all the time, so by the time I went to use it the next day much of it wasn't good. So, once again I say, don't confuse price and value; it may cost more here at the farmers' market, but you can use ALL of what you buy and enjoy it.



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Recipe



Peach Crisp

4 cups peeled and sliced peaches
1/4 cup water
2 tsp. cinnamon
1/2 tsp. salt
1/3 cup soft butter
1 cup sugar
3/4 cup flour

Place peeled peaches in a buttered baking dish; sprinkle water, cinnamon and salt over the top. Blend flour and butter and sugar together and spread over peaches. Bake at 350 degrees for about 40 minutes.

You can also make this the same way with apples. Serve with vanilla ice cream or whipped cream.

If you want to freeze peaches, toss them with sugar or lemon juice before freezing them.

Now is the time to begin thinking of gifts from the market. Start with a market bag for \$5 and fill it with soap, lotion, honey, marinades, dips, dressings, barbecue sauce, syrup, pickles, jam and some wooden coins for use later on. Nothing will go to waste.

COMMUNITY INVOLVED IN SUSTAINING AGRICULTURE

invites you to celebrate the beauty and bounty of our local landscape as they mark their 15th year of strengthening local farms and communities.

Friday, October 2nd, at the Arena at the 3 County Fairgrounds in Northampton. Go to their website or call Jennifer at 413-665-7100 or email her jennifer@buylocalfood.org for further details.

"If you love to look at farmland, you've got to eat the view or lose it." Nina Planck, former director, New York City's Greenmarket



CRUSTLESS LEEK-BACON QUICHE--SERVES 2-3

(You can use a crumb crust or a baked pie crust, but you don't have to)

If using small leeks you can use the whole leek,

otherwise if using the big ones use some of the green, but not all of it.

6 slices bacon cooked until crisp; 1 cup Swiss cheese; 4 eggs; 1 1/2 cups half and half or light cream; leeks (a little or a lot) salt and pepper. Maybe a dash of hot sauce also.

Saute leeks in butter 'til soft. Mix all ingredients together. Put into a buttered baking dish and bake for about 1/2 hour or until it's firm. It doesn't have to brown. You can use other cheese, but the Swiss gives it a really nice flavor. Excellent served with oven browned potatoes and a salad.

PERNELL GERVER'S GARDENING WORKSHOP SERIES

Pernell offers a year-round free gardening series in 3 locations--Thursdays at Kiley Middle School in Springfield, 7PM, Wednesdays at Asnuntuck Community College in Enfield, also at 7PM, and on Saturdays at 3PM at the

Parsons House in Northampton. Go to his website, PernellGerver.com for details.



WINTER MARKET

I was premature in saying that we were going to have a winter market. It isn't definite yet. If we can, we will have it here in this parking lot one Saturday a month for 3 hours. Stay tuned. If you know any other vendors who might be interested, let me (Belle Rita) know please.



PARKING, ETC.

As has been said previously, the downside of our success is the difficulty in finding a parking place on occasion. Some customers have parked on Continental Street and have blocked driveways. We hope that the new exiting from the market is convenient for you, and that this alleviates any problems. We are here 156 hours out of the 8760 in a year, but it is enough to make one neighbor in particular crazy.