

PUTNAM Farmers' Market

Located at the entrance of Hurricane City Park

Tuesday 3:30pm - 7:00pm

Saturday 9:30am - 1:30pm



Monthly Newsletter

June 2012

Market calendar,
recipes and more

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Okra Casserole

Take a medium size casserole dish, spray with pam spray. Layer a layer of fresh or frozen okra, add in order, layer of chopped onion, chopped bell pepper, can of relleno tomatoes with green chilies, cheddar cheese, layer of okra, layer of onion, layer of green pepper, can of stewed tomatoes, Monterey jack grated cheese, stuff 4 slices of bacon around edges of dish to season, salt and pepper. Preheat oven to 375 degs. (F). Bake for 45 to 60 minutes, or until the pepper and onion are tender.

Cucumber Soup

2 cucumbers
2 tablespoons thinly sliced green onion
2 tablespoons margarine
1 tablespoon red wine vinegar
4 cups chicken broth
1 tablespoon farina
salt to taste
1/8 tablespoon dried tarragon
1/2 cup sour cream
3 tablespoons chopped fresh parsley

Peel, seed, and chop 2 cucumbers. Cook the chopped scallions in the margarine until soft. Add the chopped cucumbers and the wine vinegar. Pour in the broth, and stir in the farina. Salt to taste, and add tarragon. Let the soup simmer for 20 minutes, or until the cucumbers are soft. Put the soup into a blender, and puree it. Pour the puree into a bowl, and whisk in the sour cream. Taste the soup for seasoning. Pour the soup into bowls, and garnish with cucumber slices and chopped parsley.

June 2012

Sun	Mon	Tue	Wed	Thu	Fri	Sat
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16 
17	18	19 	20	21	22	23 
24	25	26	27	28	29	30

Important Days to Remember

June 16 - 9:30 am - 1:30 pm - Cajun Cook

June 19 - 3:30pm - 7:00 pm - Cub Scout Day

June 23 - Mushroom Workshop

We would like to introduce our new Market Manager Michael Crouch!

Things to look for at market this month:

Beef -- Pork -- Chevon -- Bread -- Eggs -- Pastry --
Roses -- Flowers -- Plants -- Jelly/Jam -- Roving -- Fruit
-- Honey -- Squash -- Cukes -- Broccoli -- Pottery --
Snow Peas -- Herbs -- Beets -- Kohlrabi -- -- Lip Balm
-- Bird Feeder -- Blue Bird House -- Onions -- Radishes
-- Beans

Chopped Contest July 24, 2012

Can you cook under pressure? Do you have what it takes to be the next Putnam Farmers' Market Chopped Champion? Entry is free. Winners will be chosen randomly after all entries are submitted. Entry deadline is Sunday, July 1, 2012.

Local contestants will participate using mystery ingredients and anything else the contestant wants to use. They will make the following dishes: an appetizer, main course, and dessert. There will be 3 judges judging each dish after the dish is prepared. The judges decide one of the contestant's dish does not meet the taste of their palette; the contestant gets "CHOPPED". The last contestant standing will be the winner of \$100.00 and hold the title of Putnam Farmers' Market very own "CHOPPED" winner.

PFM Producers

Shady Oaks Farm



Mud River Pottery



Shooting Star Farm



Sycamore Farms & Primitives

