

The Ringwood Farmers' Market

A project of Eat Local, dedicated to bringing local foods to Ringwood.

Market Bites



Volume 1, Issue 4, July 4, 2008

The Market is OPEN on July 5th!

Say "Hello" to our new vendor...

Beginning this Saturday, July 5th, "Hello Bath & Body" will be joining the market with their line of handmade artisan soaps. Made from scratch with quality ingredients, every soap at **Hello** is one of a kind. From carefully choosing oils for the perfect blend, to mixing them at the correct temperature, to choosing where they get their oils, each and every step of their soap-making process is treated with great attention and care. All oils and butters used in their soaps come from sustainable sources, and organic practices, where possible. All of the soaps that **Hello** makes do not contain any surfactants or synthetic detergents and they are free of Sodium Laureth Sulfate. Stop and say "Hello" and see what they have to offer.

Look What Else is Coming On Saturday...

- ⊗ Nina's Red Barn Farm will be back at the market with potted patio tomatoes, collards and fresh cut basil. Nina is also re-stocking Sean O'Connor's very creamy Greek Yogurt along with Feta, Chevre, and the hard cheese Capri
- ⊗ The Masters Garden will be back this week with plants: flame grass, variegated lirioppe, false sunflower, black eyed susans, coreopsis, tomato, basil, foam flower, heuchera (coral bells) autumn joy sedum and shrubs: fairy roses, yellow shrub roses, butterfly bushes. All earrings will be \$5.00/ea and little girls' bracelets are finally in! August is iris planting time so look forward to a nice selection of bearded iris coming soon!



Happy Independence Day!

Ringwood Farmers' Market Recipe Collection

Our recipe editor, Fran Allen has been busy this season collecting recipes to share with our market shoppers. Each week the managers' table will feature 3 different recipes, all seasonal and all containing a main ingredient that you can find at the market. These recipes are free, so please come by and take one!

We're on the web ~ Check us out!

www.ringwoodfarmersmarket.org



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