

What's At The Farmers' Market This Saturday?

Fruits and Vegetables (listed alphabetically):

Apples (Fuji, Gala, Golden Delicious, Granny Smith), arugula, Asian greens, baby fennel, cat grass, collards, cucumbers, cut culinary herbs, dillweed, eggplant (assorted varieties), garlic, ginger (fresh baby), green beans, kale (assorted varieties), lettuce and lettuce mix (assorted varieties), Malibar spinach, micro-greens, mushrooms (fresh), grapes (muscadine), okra, peppers (assorted varieties), pink-eyed purple hull peas, popcorn, potatoes, radishes (French Breakfast), winter squash (assorted varieties), sweet potatoes, tomatoes (assorted varieties), turmeric (fresh baby), watercress

Meats and Poultry:

Beef: assorted cuts

Chicken: whole and assorted cuts

Pork: assorted cuts

Mutton: assorted cuts

Turkey: assorted cuts, including ground (limited quantities)

Water Buffalo: assorted cuts

Dairy:

Handmade Italian cow's milk cheeses (ricotta, mozzarella, smoked mozzarella, burrata), cottage cheese, goat's milk chevre, yogurt and cultured butter; cheeses and gelato made from water buffalo milk

Other Farm Products:

Bone broth, compost, eggs from free-range chickens and ducks, dried elderberries, finishing salts, herb and spice mixes (dried), hibiscus (dried leaves), hot chili oil, homestead jams and jellies, local raw honey and honey products, dried pepper products, tea leaves, sheep and goat skin rugs

Plants/Trees/Flowers:

Cut flowers/bouquets, fall vegetable and fruit transplants, herbs, native perennials and bushes

Prepared Foods:

Empanadas (sweet and savory fillings), Fresh chicken salad, fresh pasta, fresh tomato sauce, granola, ice-pops made from natural ingredients (available for sale in the Community House), olive cream cheese spread, pimiento cheese, salad dressings (blue cheese, ranch and balsamic vinaigrette), vegetarian/vegan/gluten-free options (including, but not limited to soups, salads, quiches, pinwheels, stews, pasta entrees, pies, burgers, stuffed peppers, mac and cheese, remoulade sauce, hummus, seasonal fruit cobblers), Venezuelan arepas

Food Truck:

Strudel Teig: Austro-Hungarian fare (including, but not limited to pretzels, breakfast pretzel sandwiches, bratwurst, authentic Austrian strudel, cakes & tortes)

Drinks and Refreshments:

Artisan brewed kombucha

Hot and cold gourmet coffees and brew coffees

Baked goods:

Breads: Baguette loaf, challah, classic white, Hatch chili cheddar, honey white, vollkorn, focaccia, honey oat, whole wheat, walnut raisin, brioche, deli rye, babka, baguettes and rolls, Venezuelan arepas

Sweets: Assorted European pastries (including but not limited to French macarons, Danish pastries, croissants, Kouign Amman), cinnamon rolls, quick breads, cakes, crumb cakes, cobblers, cookies, muffins, duffins, mini cheesecakes, mini alfajores.

Farm Crafts:

Hand-crafted pottery, natural soaps, hand-woven baskets, hand-spun yarn, hand-knitted, hand-dyed items, needle felted art, wool dryer balls, natural beeswax candles, lotions and lip balms, natural wood cooking/grilling planks