



OPENING DAY
SATURDAY, MAY 31ST!

Ringwood Farmers'
 Market News

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A PROJECT OF EAT LOCAL, INC.

Opening Day is Saturday, May 31st!

Have you been yearning for all of the things that the Ringwood Farmers' Market had to offer? Well, wait no more! The Ringwood Farmers' Market will be back in full swing on Saturday, May 31st! Same time, same place; 9 am—1 pm at the Ringwood Park & Ride, Rain or Shine.

Our returning vendors include: Pie Eyed Pizza, Bialas Farms, Tree-licious Orchard and Just-baked Bakery, Janet's Baked Goods, The Jam Man, Snoep Winkle Farm, Walnut Grove Farm, Joi of Pickles,

Nina's Red Barn Farm, and Moon Doggie Coffee. We can't wait to welcome them back!

Joining us for the first time this year are:

- ☼ Orchards of Conklin, who will bring full range of fruit and baked goods
- ☼ The Down Under Cafe who will bring their creations made from the fruits, meats, and vegetables at the market
- ☼ The Farmer's Daughter who is a gourmet chef bringing prepared foods

and fresh mozzarella

- ☼ The Master's Garden will join the market with her Ringwood-grown perennials.
- ☼ Hesperedes Organica of Pine Island, NY: The woman-owned farm produces organically raised produce from their 13 acres of black dirt.

This season promises to be a great one, with new and familiar faces. Music will also highlight the market experience this year. We are working to book some of the same terrific acts from

last year and some new ones. Check out the music page at www.ringwoodfarmersmarket.org for an up-to-date list.

See you on the 31st!

Inside this issue:

| | |
|------------------------|---|
| Featured Vendor | 2 |
| Coming Events | 2 |
| Wild & Woolly Workshop | 3 |
| Recipe Corner | 3 |

Get your Garden Tour Tickets!

Tickets for the 2nd annual Ringwood Garden Tour are on sale now at Curves in the Ringwood Plaza on Skyline Drive. Pre-sale tickets are \$20 and can also be purchased at the Farmers' Market. Tickets will be on sale

through the day of the tour, when they will be \$25.

Join us on **Saturday, June 21st from 10:00 to 4:00 pm** (rain date June 22nd). Peek behind the garden gates of some of the most beau-

tiful and diverse gardens in Ringwood on this self-guided tour. Visit a local vineyard, an organic vegetable farm, and a cottage annual garden among others.

Get your tickets now!



Vendor Spotlight... B&B Jams

What began with a bushel of grapes is now a bustling business.

When Steven Geisel's wife found him hammering down the walls of his bathroom shortly after his retirement, she went looking for inspiring projects. What she found was an enormous



basket of grapes. Together they canned 150 jars of jam and happily shared it with their friends. They used the leftover to sponsor a fund drive for a local child in need. They soon realized that locally made jams

and jellies sell like hotcakes.

Today, Steven is The Jam Man. He picks fruit from orchards and berry patches all over the region. He cans thousands of jams and jellies dur-

ing the season. Then he sells them at seven farmers' markets

in New York and New Jersey. Here are a couple of types of jams he made last season: Pear Pineapple Jam, Strawberry Plum Jam and many more.



RUG STOMP!

"What is a rug stomp," you ask?

Visit the market on June 14th for a Farmers' Market Rug Stomp. You'll see how to felt raw wool from the Snoep Winkel sheep into a thick felt rug. Bring your stomping shoes, because we'll need plenty of help with the stomp.

Something to Look Forward to...

Opening day at the market is Saturday, May 31st and the season promises to be chock full of fun events. Here's a list of some of the things planned for this season! All dates are subject to change.

- ⊗ **May 31st**, Opening Day and Eat Local Day
- ⊗ **June 14th**, Get Out and Play Day
- ⊗ **June 21st**, 2nd Annual Garden Tour
- ⊗ **July 19th**, Taste of the Highlands
- ⊗ **August 1st - 31st**, Heaviest Tomato Contest sponsored by the Suburban Trends
- ⊗ **August 16th**, It's Easy Being Green Day
- ⊗ **September 15th - October 18th**, Biggest Pumpkin Contest, sponsored by the Suburban Trends
- ⊗ **September 20th**, Wellness Day
- ⊗ **October 18th**, Harvest Day
- ⊗ **November 1st**, Last Day of Market and Artisan Fair

Come join the fun!

Wild and Woolly Workshop...

Saturday, June 7th
10:00 till 1:00 pm

Spring has arrived and the sheep at the Snoep Winkel Farm have been shorn! The crew at Eat Local has purchased all 13 fleeces.

Join a workshop with Allison Hosford of Two Ponds Farm in West Milford to learn about processing wool from raw fleece into beautiful art. The discussion

will include cleaning the fleece, carding, spinning, dyeing, felting, and knitting.

This workshop will cover the basics. Each participant will go home with a bag of raw wool for their own projects. Cost is \$25 which includes lessons, wool, and a light, local lunch.

Space is limited, so reserve your spot at the workshop quickly!

Contact Allison at:
ahosford@juno.com for more information and to reserve your space.



Recipe Corner...

Submitted by Fran Allen, Recipe Editor

Slow-Cooked Scrambled Eggs with Fresh Herbs

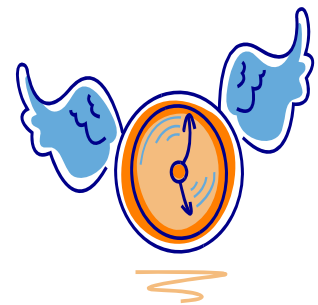
This is a perfect dinner during the busy sport season.

Serves 6

- 16 extra-large eggs
- 1 ¼ cups half and half
- 2 teaspoons kosher salt
- ½ teaspoon freshly ground black pepper
- 4 tablespoons unsalted butter, divided
- 1 tablespoon finely chopped fresh parsley
- 1 tablespoon finely chopped scallions, white and green parts
- 1 tablespoon finely chopped dill

Whisk the eggs in a bowl with the half and half, salt and pepper. Heat 2 tablespoons of butter in a large sauté or omelet pan. Add the eggs and cook them over medium-low heat, stirring constantly, until the desired doneness. Off the heat, add the remaining 2 tablespoons of butter, the parsley, scallions, and dill. Stir until the butter is melted. Check for seasonings. Serve hot.

Taken from: *Barefoot Contessa Family Style Cookbook* by Ina Garten, 2002



Time is Flying!

As of May 6th,
there are 24
more days until
the Ringwood
Farmers' Market
opens for its 2nd
season!

Are you ready?