

Thank You.....by the Truckload

First was the freeze, then came the drought....then the farmers came through it all....with unbelievable truckloads of produce. The trucks begin coming in before daybreak, filled to the top with corn, green beans, tomatoes, potatoes, squash, you name it, it is here for the taking. Every year it seems the farmer struggles to the point of exhaustion; no one believes there is going to be anything to buy at the market, but by the sweat and toil of every farmer at our market they miraculously come through with the plumpest, sweetest, prettiest produce one can look at.

Thank you ladies and gentlemen for what you do, we honor you, we owe you for the people you are, for the way you treat us to one of the best parts of living.....eating great fresh food.

This weekend come to the market, meet a farmer and tell him how much we appreciate what they do. This weekend we will be honoring our farmers at the STATE STREET FARMER'S MARKET.

UPCOMING EVENTS AT THE MARKET

**Farmers Appreciation Day - This weekend!
Live Music by the Willieboone Wildcats**

Heritage Festival- 2nd weekend in September

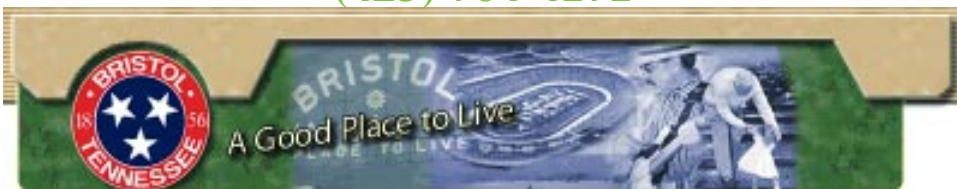
**Chef At the Market Chef Richard Erskine
4th weekend September**

Bee Daze- 4th weekend in September

Customer Appreciation Day 2nd weekend in October

**Pumpkin Palooza- Closing weekend of the Market
4th weekend in October**

**For more information on any these contact the
Department of Public Venue
(423) 764-4171**



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A publication for our citizens

Market Featured in Publications

The State Street Farmer's Market was featured in two recent University of Tennessee publications. One of the publications, *A Guide for Considering and Developing a Farmers Market in Tennessee*, utilized information gathered from farmers participating in our market who were interviewed by UT Extension Specialist, Megan Brunch during the fall of 2006. Pictures from our market were also used in the publication. The picture featured some of our farmers and the market layout. This publication was printed to serve as a tool for those communities who are considering creating a farmers market, as well as those groups who are looking to improve an existing market.



The second publication, *Direct for Tennessee Farmers Markets: Observations, Quotes and Data from Market Managers, Vendors and Customers*, is formatted as a summary of information obtained during months of telephone inquiries and on-site visits with managers, vendors, leaders and customers of community farmers markets across Tennessee during the 2006 market season. Operational information included years of operation, types of facilities, types of vendors/products, number of vendors, days and hours of operation, vendor fee structure and other issues. This publication is meant to be used in tandem with the first publication. Together the publications provide an overview of the variation that exists in operational issues among farmers markets. Once again pictures of our market and quotes from our vendors and staff were integrated into the publication.



*Published by the
Bristol, Tennessee
Department of
Public Venue*



The Kitchen Table After Market

by Clare Best



*Here, Pink Fir Apple potatoes,
Wine-dark venison steaks,
Onion chutney glowing amber,*

*A stowaway date and walnut loaf,
Two thick ropes of pork and
apricot sausages-*

*Mysterious, heavy, cold in their plastic bag.
Here, fat wedges rindy chesses,*

*Stories told over scalding cups of tea,
That soon-back-to-school Tang in the air.*

*The sun's trapped in this pattypan squash,
That jar of honey is bottled summer, and these,
Are the leaves of promises farmers grow.
Look, courgettes: plump green babies' limbs,*

*A bundled spectrum of rainbow chard,
Eggs, smooth and cool... As seawashed pebbles*

*And homemade apple pies, sugar-dusted, wrapped,
waiting like secrets to be shared.....*

Tomato Fest Huge Success

Each year the market hosts a Tomato Fest. The festival allows market patrons to sample tomatoes from each of the farmers who are participating in the market that weekend. Hot biscuits are served up fresh from the oven with your choice of a huge slice of tomato, be it heirloom, Mr. Stripy, Big Boy, Brandy Wine, Better Boy, Early Girl, or Pink Girl all free to the public. Almost 200 tomato biscuits were served by staff to an appreciative crowd.



The annual Tomato Contest took place, with the winners being:

Biggest Tomato- Proud Owner-Zachery Osborne

Smallest Tomato- Maybe Proud Owner -Gladys Cook

Ugliest Tomato-Maybe Not So Proud Owner-Mark McCracken

CONGRATULATIONS to all of our winners and thanks for being such a good sport!

Thank you to all our farmers for furnishing your wonderful tomatoes.

State Street Farmer's Market Recipe of the Month

Come by, pick up a few ears of fresh just picked sweet corn and try one of these recipes. Pick up a loaf of Italian Bread from one of our bread vendors to go with the second recipe.

Sweet Corn on the Cob w/ BBQ Butter

¼ cup BBQ sauce (your choice)

¼ cup (1/2 stick) butter or margarine

4 ears sweet farmers' market corn, shucked

Preheat broiler. In small saucepan over low heat, combine BBQ sauce and butter until melted and smooth. Place sweet corn on piece of aluminum foil large enough for sides to come up to enclose sweet corn, but leaving top open. Place corn in foil on broiler pan. Pour BBQ sauce mixture over sweet corn. Broil sweet corn, 4 inches from source of heat, about 8 minutes, turning and basting sweet corn occasionally until golden. Serve immediately.

Yield: ½ cup

Stewed Fresh Sweet Corn with Tomatoes

4 ears fresh sweet corn, husked and cut in 2-inch pieces

2 cans (14 ½ ounces each) Italian stewed tomatoes

4 slices (1/2 inch thick) toasted Italian bread

¼ cup grated Parmesan cheese

In a large skillet, place tomatoes; break up larger pieces with a spoon. Cover and bring to a simmer; add sweet corn; cover and simmer until corn is tender, about 5 minutes, turning corn halfway through cooking. To serve: Place a slice of bread in the bottom of an individual bowl; spoon in tomatoes and top with sweet corn; sprinkle with the cheese. Garnish with chopped parsley, if desired.

Yield: 4 portions



Open
May - October Saturdays 7 am - ??
June - September Wednesdays & Saturdays 7 am - ??
?? = when produce sells out

STATE STREET FARMER'S MARKET BOARD MEMBERS

Buddy King, Sullivan County Representative Chairman

Odell Owens, Washington County Representative

Mark McCracken, Farmer's Representative

Gladys Cook, Vendor Representative

Joel Staton, Bristol, TN Representative, Vice-Chairman

Rick Anders, Farmer's Representative

Fred Bowman, Bristol, VA Representative