

Vendors & Products for this Saturday's Market

(listed alphabetically)

Annual Apple Fundraiser: Granny Smith, Golden Delicious, Cortland. Apple Sauce Special - half price \$5 half peck bags of Ginger Golds, mixed seconds. Fresh-pressed apple cider (1/2 gallon \$5, 1 gallon \$8). Located in the tent in front of the community house.

Baucom's Best: 100% grass-fed beef (cuts include beefs, steaks, roasts).

Beverly's Gourmet Foods: vegan and vegetarian chef-prepared foods.

Big Oaks Natural Farm: hand-shelled purple hull peas (very limited quantities), eggplant (Fairy Tale, Black Beauty, Japanese, etc), bell peppers, aloe plants, rosemary plants, garlic, okra (green and burgundy), tomatoes (limited quantities).

Bun Appetit: artisan baked cinnamon buns. Featured flavors: vanilla bean glazed cinnamon buns, triple almond cinnamon buns, cinnamon lover buns, caramel pecan sticky buns.

Cannizzaro Sauces: marinara, mushroom marinara, vegan marinara, arrabbiata, vodka) and piccata sauce.

Carolina Baskets & Chair: hand woven baskets, hand crafted decorated gourds; free-range chicken eggs (all limited quantities).

Copper Queen Farm: muscadine grapes, fall farm crafts and birdhouses.

Double Up Farm: loofahs, elderberry products, hand-crafted vegan soaps, wool dryer balls, reusable cloth face coverings in assorted styles.

Ernie's Smokehouse: Brunswick stew, BBQ chicken mac & cheese, Hickory wood smoked pulled pork, apple wood smoked pulled chicken, Hickory wood smoked baby back ribs, Hickory wood smoked sliced corned beef, Hickory wood smoked sliced brisket, KA baked beans, Ernie's white coleslaw, cornbread.

Ferebee Farm: pasture-raised, non-GMO-fed pork (assorted cuts include chops, roasts, uncured bacon, sausage); pasture-raised, non-GMO-fed chicken soup bones; free-range chicken and duck eggs.

Fox Trot Farm: assorted cuts of naturally-raised lamb, including Frenched racks, thick cut loin chops, lean kabob-ready lamb cubes, ground, neck roasts, bone-in legs, white wine and garlic sausages, meaty soup bones, liver, offal, cleaned sheep heads; free-range eggs (limited quantity); handmade honey & beeswax soaps.

Frog Crossin' Pottery: handmade pottery, whimsical designs.

Gluten Free Baker's Bench: muffins (double Dutch choc, pumpkin spice, morning glory), buttery coconut bars, coconut macaroons, cranberry orange bars, doughnuts (choc, cinnamon sugar), brownies, honey spice cake (paleo recipe using Dancing Bees Honey Farm's raw honey), mocha cupcakes (vegan recipe), molasses spice cookies (vegan recipe).

Good Cup Coffee Co: espresso coffee (made from locally ground beans).

Hot Pepper Herb Farm: Blauhilde purple pole beans (limited quantities), jujubes, muscadine grapes, pears, eggplant (assorted varieties), peppers (assorted varieties from mild to mega hot); cat grass, aloe plants.

King of Pops ice pops: Available at the information desk in front of the community house.

Laughing Owl Farm: arugula, radishes, spicy mustard greens mix, string-less green beans, assorted mild to hot chili peppers, okra, garlic.

New Legacy Farms: baby beets, beet greens, arugula, lettuce mix, red radishes, garlic, pie pumpkins, butternut squash, potatoes (Yukon Gold, Kennebec, fingerling), red and yellow onions.

Nonni's Gourmet Kitchen: 16 oz pickled okra, 16 oz pickled green beans, red and green pepper jelly (6 & 9 oz), cranberry chutney (9 oz), chow chow (1 pint), brittle (nutty, pecan, cashew, spicy pistachio almond) in 1/2 oz containers or 4oz bags. **Nonni Green Day Special: 2 oz green pepper jelly for \$1.00.**

Nut Hill Farm: butternut squash, okra (Clemson Spineless, limited quantities), Malabar spinach, peppers (sweet banana and green bell), assorted cut culinary herbs (thyme, Stevia, rosemary, sweet basil, Mexican tarragon, Cuban oregano, garlic chives, lemon verbena, blue basil, peppermint); fresh cut flowers; loufah sponges.

Queen City Kitchen: pumpkin bread, applesauce cake, muffins (blueberry, orange poppy seed, banana nut), crumb cake, maple walnut coffee cake, maple brown butter cinnamon buns, scones (cinnamon sugar, maple pecan, lemon ginger), peach pop-tarts, Kouign Amann, croissants (plain, choc, almond), croissant monkey bread, shortbread cookies (lavender, Chai Spice), sprinkle sugar cookies, walnut fudge brownies, carmelita bars, cranberry apricot granola.

Summer Star Farms: homestead jams, preserves and syrups; artisan wood wick candles. New flavors: salted caramel apple butter, black raspberry/strawberry jam, mango habanero jam.

Tega Hills Farm: Toscano kale, peppers (cayenne, sweet Italian, shishito, jalapeno), watercress, Torero beefsteak tomatoes, cherry tomatoes, cucumbers, mixed baby greens,

cut culinary herbs (basil, purple basil, dill, parsley, rosemary, mint), Tromboncino squash, Italian dandelion, arugula, lettuce (green butter, red butter, green oakleaf, red oakleaf, crisp, and Lollo Rossa), micro-greens (cilantro, celery, beets, green and purple radish, arugula, Italian basil, rainbow mix), shoots (sunflower, pea), edible flowers, squash blooms, fresh cut wildflowers.

Toro Loco: fresh gourmet salsas (cantina blended, mild, hot and mango), guacamole.

Uno Alla Volta: handmade Italian cow's milk cheeses (ricotta, mozzarella, smoked mozzarella, burrata), cottage cheese, goat's milk chevre, yogurt, and cultured butter; fresh pasta; granola.

Urban Gourmet Farms: fresh mushrooms - oyster (including yellow), shiitake, Lion's Mane, trumpets.

Verdant Bread: artisan baked breads (including country, sesame, olive, Einkorn, sprouted rye, focaccia, English muffins).

Wild Hope Farm: *senposai*, arugula, tatsoi, Tokyo bekana, *seminole pumpkins*, *beets*, squash (butternut, spaghetti, delicata), *okra*, *peppers*, free-range chicken eggs; *fresh cut flowers (including cosmos, dahlias)*.