



The Marketer

Andover Farmers' Market
97 Main Street
Andover, MA
Saturdays
12:30 – 3:30
July 11 – October 10

Andover Farmers' Market Newsletter

Volume #2 Issue #1 July 11, 2009

Season Three and Still Growing



It's hard to believe it has been three years since the inception of the Farmers' Market. As of late spring, the market has twelve vendors signed up, four of which are brand new to the market. This is a 20% increase in size from last season and a 150% increase since our first year!

Your favorite vendors from years past will be back as well as several new vendors, all working together to bring an even wider variety of locally produced goods to the market. Another exciting bit of news is that the Andover Farmer's Market is now officially certified by the Massachusetts Department of Agricultural Services to accept coupons from both the WIC and Elder Service program, making locally grown products more readily available to the community.

Today's Vendors

Amy's Homemade Soaps
Boston Hill Farm
Farmer Dave's (Brox Farm)
Fido Freeze
Flats Mentor Farm
The Greenest Bean
Honey Flour Bakery
Isaac's Natural Foods
Kittredge Candles
Maria LaTorie Creations
Mann Orchards
Middle Earth Farm
Sassy River Sauces
SwissBäkers
TT Buds Popcorn
Twin Seafood

Summer Membership Savings

Buy a household membership to the Historical Society now thru September 30th and we'll give you **\$10 in Farmers' Market Bucks**. Then you and your family can enjoy fresh local produce and a year of Andover stories!

Join now to take advantage of all the Andover Historical Society has to offer and help preserve Andover's history!

2009-2010
Household Membership
\$45.00

Visit www.andoverhistorical.org today to become a member!

Recipes

We hope you enjoy the recipes listed here. Additional recipes will be printed in each week's newsletter and we're always looking for new ideas. If you have a great recipe to share that include local produce, please send it to farmersmarket@andoverhistorical.org. Photographs of your culinary concoctions are also welcome!

The Easiest Strawberry Wine Recipe

Ingredients

- 3 lbs. fresh strawberries
- 2-1/2 lbs. granulated sugar
- 2 teaspoons citric acid or lemon juice
- 1 gallon water
- 1 teaspoon wine yeast

Directions

Place all ingredients except wine yeast in crock. Mash fruits with hands and cover with 5 pints boiling water. Stir to dissolve sugar and mash strawberries. When cooled to 85 degrees Fahrenheit, add wine yeast.

Cover the crock and stir daily. Strain on 7th day, transfer to secondary fermentation vessel, top up to one gallon, fit fermentation trap, and set aside. Rack after 30 days and again after another 30 days. Bottle when clear. Allow to age at least 3 months, better 6-12 month. (Want to learn more about home brewing? Visit <http://www.beer-wine.com>)

Recipe courtesy of <http://www.strawberry-recipes.com>

Marinated Fresh Strawberries

Ingredients

- 2 cups fresh strawberries
- 3 tablespoons sugar
- 3 tablespoons lemon juice
- 2 tablespoons orange liqueur

Directions

Cut the strawberries into quarters and sprinkle them with sugar. Leave for a couple of minutes before sprinkling with lemon juice and orange liqueur. Substitute the orange liqueur with orange juice for kids.

For a special taste: add some fresh spearmint. The marinated strawberries will taste best at room temperature.

Recipe courtesy of <http://www.strawberry-recipes.com>

Don't forget to visit online at: www.andoverhistorical.org/farmersmarket

Special Events

[Family Fun in the Barn](#)
[Saturday, July 11, 2009](#)



Nearly every Saturday during the Farmers' Market season there will be activities for children and families in the barn.

This season's first craft
 will be **coffee filter
 butterflies!**

Upcoming Events

July 18
Essex County Green Belt

The Essex County Greenbelt Association is a member supported nonprofit land trust that has conserved over 13,000 acres of land in Essex County. Greenbelt works with local communities and landowners to acquire and protect ecological areas, farmland and scenic vistas. One of our major goals is the creation of "greenbelts" consisting of river, trail, and other natural corridors, coastal systems and visually intact landscapes.

