



# The Marketer

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

Andover Farmers' Market Newsletter

Vol. #2 Issue #11 September 19, 2009

Andover Historical Society's

## Gates & Gables House Tour

Saturday, September 26<sup>th</sup>, 10:00 am - 4:00 pm

*This year, Gates and Gables, the Andover Historical Society's biannual tour of houses, will treat visitors to an inside look at eight Andover homes displaying a colorful diversity of architectural, collecting, and decorating styles.*

House tour homes span a wide range of American architectural styles and time periods, from the 1700s to the 20th centuries. From quaint vernacular houses, to stately 18th century homes full of surprises, there will be something for everyone on the 2009 Gates & Gables House Tour.

**Tickets \$35 in advance; \$40 day of tour**

*Advance tickets available online until midnight, Friday, September 25<sup>th</sup>*

*Tickets may also be ordered by calling the office at 978.475.2236.*

One of the premier houses on the tour is celebrating its 250<sup>th</sup> birthday this year. Built in 1759 as a simple two-room starter home, the property now includes a two-story house with two period-style additions, barns, outbuildings. The original two rooms are today used as a sitting room and dining room. The original blacksmith shop, described as early as 1808, is incorporated into the house as a family room. Current owners Steve and Maria Crockett completed extensive repairs to the original and subsequent additions to the house, and have added unique and delightful landscape touches that include a scale model of the house that they use as a pool house.

At the other end of the time scale is a 20<sup>th</sup> century contemporary house that recently received a "green" make over. Homeowners Frank and Belva Hopkins replaced the out dated and inefficient roof and siding with structural insulated panels, "It's made a huge difference," said Mrs. Hopkins. To heat and cool the house, the Hopkins installed an environmentally friendly geothermal system that uses take advantage of the earth's steady 55 degree temperature for both heating and cooling. Geothermal technology called "the most energy-efficient and environmentally sensitive of all space conditioning systems", by the Environmental Protection Agency. The green house also produces much of the family's electrical needs through two wind turbines and 42 solar panels installed on the roof of the house.

These are just two of the houses on the 2009 *Gates and Gables House Tour*. **Purchase your tickets today and be sure not to miss this tour of unique Andover homes!**

Visit [www.andoverhistorical.org](http://www.andoverhistorical.org) to purchase tickets or for more information!

## Today's Vendors

Amy's Homemade Soaps

Boston Hill Farm

Farmer Dave's

Fido Freeze

Flats Mentor Farm

Honey Flour Bakery

Isaac's Natural Foods

Kittredge Candles

Mann Orchards

Middle Earth Farm

Sassy River Sauces

SwissBäkers

TT Buds Popcorn

The Greenest Bean

Twin Seafood

**SAVE THE DATE!!!**

**SATURDAY, OCTOBER 3<sup>RD</sup> - ANDOVER DAY 2009**

**WELCOME BACK TO MAIN STREET!**

FASHION SHOWS ON MAIN STREET BY YOUR LOCAL BOUTIQUES

DANCE PERFORMANCES BY LOCAL DANCE COMPANIES

FALL PSYCHIC FAIR AND BELLY DANCER PERFORMANCE

92.5 THE RIVER STAGE FOR PERFORMANCES AND MUSIC

SIDEWALK SALES IN DOWNTOWN ANDOVER ALL DAY! YUMMY FOOD, TOO!

## 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](mailto:farmersmarket@andoverhistorical.org). Photographs of your culinary concoctions are also welcome!*

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### Leslie Burte's Hot Apple Cider

2 Tablespoons brown sugar

2 qts cider

1 tsp allspice

1 tsp white cloves

3 inch stick cinnamon

1 dash nutmeg

cheesecloth

Combine brown sugar and cider. tie spices in small piece of cheesecloth and add to cider. Bring slowly to a boil cover and simmer for 20 minutes. remove spices, serve hot. makes about 10 servings. Use crock pot to keep cider warm. A little bit of rum makes the cider even tastier!!

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### Roasted Garlic and Butternut Squash Bisque

2 heads garlic	4 lbs butternut squash
1 tsp olive oil	6 cups low salt chicken broth
1/4 cup butter	3 T. chopped fresh sage
3 cups chopped onions	1/2 cup whipping cream
3/4 cup chopped carrots	1 T whipping cream
1/2 cup chopped celery	

Preheat oven to 350. pierce squash in several spots and place in oven proof shallow dish with 1/2 inch of water in bottom of the dish. Halve garlic heads crosswise place in a piece of foil and drizzle with olive oil. seal the foil. Place the garlic and the squash in the oven for one hour. Unwrap the garlic when it comes out of the oven and squeeze garlic cloves from the skin. Mash the garlic with a fork until smooth. Discard the skin and seeds from the squash. Melt butter in heavy large pot over medium heat. Add onions carrots and celery and saute for 5 minutes. Add the squash, broth, 2 tablespoons of sage and the garlic. Bring to a boil then reduce the heat and simmer for 15 minutes. Working in batched puree the soup (or use a submersible hand blender) Stir in 1/2 cup of whipping cream and season to taste with salt and pepper. Serve remaining tablespoon of sage and drizzle with remaining 1 tablespoon of cream. Serves 12.

Recipes by Leslie Burte from [Clowning Around the Kitchen Cookbook](#)

**Don't forget to visit Andover Farmers' Market online at:**  
[www.andoverhistorical.org/farmersmarket](http://www.andoverhistorical.org/farmersmarket)

## Special Events

[Family Fun in the Barn](#)  
 Saturday  
[September 19, 2009](#)



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

Today's craft is  
**Hand Tulips**

## Upcoming Special Guests

**Today**  
 Special Vendor:  
 Reliv International

Reliv International will set up an informational table and feature some of their nutrition products

**September 26**  
 Special Guest  
 Cradles to Crayons

Cradles to Crayons is a non-profit organization that provides low-income and homeless children with the basic essentials they need to be safe, warm, ready to learn and be valued, all free of charge