



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

The Marketer

Andover Farmers' Market Newsletter

Issue #1 July 12, 2008

Welcome

The Andover Farmers' Market started in 2007 as a collaborative effort between a Phillips Andover student and the Andover Historical Society. After spending summers at her grand-parent's home in Brattleboro, VT and attending the large and vibrant farmers' market there, Susannah Poland felt there was something lacking in her hometown of Andover. Susannah embarked on a mission to gather members of the sustainable living community and organize a farmers' market.

At the same time the Andover Historical Society was searching for a way to reach out to the community while highlighting some of Andover's interesting history. Seeing that Andover was predominately a farming community in the early days what a better way to bring the community together than with its farming roots?

The individual and the organization met on the journey to the same goal and successfully organized the Andover Farmers' Market in the summer of 2007. On opening day, crowds lined the street as over 300 visitors passed through the historical society's lawn to peruse fresh and locally produced fruits, vegetables, flowers, breads, pies, cookies, herbs and more.

Please join us as we embark on our second season promising to be even large and more vibrant than last season. And don't forget to visit us on the web and see what's happening at www.andoverhistorical.org/farmersmarket.

Today's Vendors

Boston Hill Farm
Brox Farm
Swissbakers
Sassy River Sauces
Saja Farm
Amy's Homemade Soaps
The Greenest Bean
Circles of Wisdom
Boston Tea Breads

Today's Sponsor



A New Exhibit for Summer 2008

The headline in the August 24, 1900 Andover Townsman read, "A Picnic Tragedy." The article went on to describe a murder that took place at the Shawsheen River Grove at Pole Hill in Ballardvale. The murder and events that took place around it will be focus of a new exhibit at the Historical Society this summer. As a special program for Farmers' Market shoppers, the exhibit will be serialized, with new sections added each week.

The serialized story is a 19th century concept. Many famous writers, including Charles Dickens, first published their work in serialized form in newspapers. Today the serial story is once again popular, with the internet being a popular venue for both new and established writers. Stephen King, for example, first released *The Green Mile* in serial form.

The Andover Historical Society's summer 2008 exhibit, "A Picnic Tragedy: The Pole Hill Murder" is our first serial exhibit. Each week we will release the next installment of the exhibit, so be sure to check back each week to find out what happens next. We'll always leave the previous week's installment up, just in case you missed a week. Later in the summer, The "A Picnic Tragedy" will become our first electronic serial exhibit. Watch for it online at www.andoverhistorical.org.

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!

Sautéed and Braised Lettuce

1 head romaine lettuce
 4 tablespoons butter or olive oil
 1 bunch spring onions, sliced
 2 tablespoons mint, chopped
 ¾ cup fresh peas
 ¾ cup fava beans

Chop romaine and sauté it in 2 tablespoons butter or olive oil with sliced spring onions, mint, peas, and fava beans. Put everything together in a saucepan with remaining 2 tablespoons butter, sprinkle with salt, and cook, covered, over medium-low heat for a few minutes or until the peas and beans are cooked through. If the pan gets dry, add a tablespoon or two of water.

Recipe courtesy of Kelly Myers, a chef and writer in Portland, Oregon, via www.culinate.com

Carrot Slaw

2 pounds carrots, approximately 12 to 15 medium
 1/2 cup mayonnaise
 Pinch kosher salt
 1/3 cup sugar
 1/2 cup canned, crushed pineapple, drained thoroughly of all liquid
 1/2 cup raisins
 2 teaspoons curry powder
 1 teaspoon minced garlic
 Pinch celery seed and/or caraway seed, optional

Wash the carrots and peel, if necessary. Using a vegetable peeler, cut the carrots into wide noodle-shaped strips.

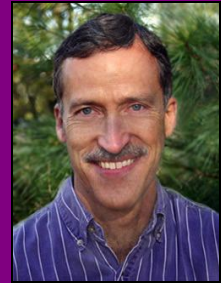
In a large mixing bowl whisk together the mayonnaise, salt, sugar, pineapple, raisins, curry powder, garlic, and celery seed and/or caraway seed, if using. Add the carrots and toss to combine. Serve immediately or refrigerate for 1 hour to serve cold.

Recipe courtesy Alton Brown, 2005 via www.foodtv.com

Special thanks to volunteer Fang Yi Liu for newsletter design & layout.

Special Events

*Popular Music
 of the Gas Light Era
 Saturday July 12, 2008
 1:00 p.m. – 2:00 p.m.*



Popular Music of the Gas Light Era (1890-1920) presented by John Root. Features a delightfully diverse repertoire of instrumental and vocal musical styles from the turn of the previous century. Everyone is invited to sign along and experience the range of feeling evoked by this music. To learn more about presenter John Root visit <http://johnroot.net>.

This program is sponsored in part by a grant from the Andover and Massachusetts Cultural Councils.

*Family Fun in the Barn
 Saturday, July 19, 2008*

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 decorating the Family Fun Banner using stamps made from fruits and vegetables!

Next week, stop by and plant your own seeds and decorate your seed cup!

Looking Ahead

August 23, 2008
 Beekeeping Demonstration

August 30, 2008
 18th Century Open Fire
 Cooking Demonstration