

2010 *Buy Local*
Maryland *↑* **Cookout Recipes**



Presented by the Maryland Department of Agriculture

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To All Cooking Enthusiasts and Supporters of Local Maryland Agriculture:

I am thrilled to present you with the 2010 Maryland Buy Local Cookbook, which debuted during the 2010 Buy Local Challenge Week in July. On behalf of the chefs who created these recipes and the Maryland producers who raised, harvested and made the local ingredients found in the dishes, I hope you enjoy the delicious taste and health benefits of the bounty. Our intent is to make it easy and fun for you to find and use local food, wine and other fine Maryland products in your everyday lives.

Be sure to ask for local products in restaurants, groceries and other places that you shop.

Supporting local agriculture benefits both the consumer and the farmer. It is crucial to the financial stability and health of our State. When you purchase local food, you support the local economy by reinvesting in the community. Locally grown food is better for the environment by keeping farmland open and productive while using less fuel for transportation, therefore resulting in less pollution. The reduced travel time and distance required when buying locally allows food to retain more of its flavor and nutrients, making it tastier and healthier for you. Locally grown food also adds to the beauty and community of the state. Picturesque barns, lush crop fields, and meadows full of wildflowers will survive only as long as farms are financially viable.

Maryland farmers are national conservation leaders because of their long record of using on-farm conservation measures to produce healthy crops and livestock while protecting the environment and maintaining profitable businesses. Well-managed agricultural land provides many more environmental benefits than developed land.



We appreciate your commitment to buying local and supporting the hardworking farmers of our state. Buying and eating local food is good for you and good for Maryland, ensuring a smart, green and growing future for all of our residents. We hope you enjoy these fantastic recipes and wine pairings, and continue to buy local! To find more local agricultural products, please visit www.MarylandsBest.net.

Sincerely,

A handwritten signature in cursive script that reads "Earl F. Hance".

Earl F. Hance
Secretary



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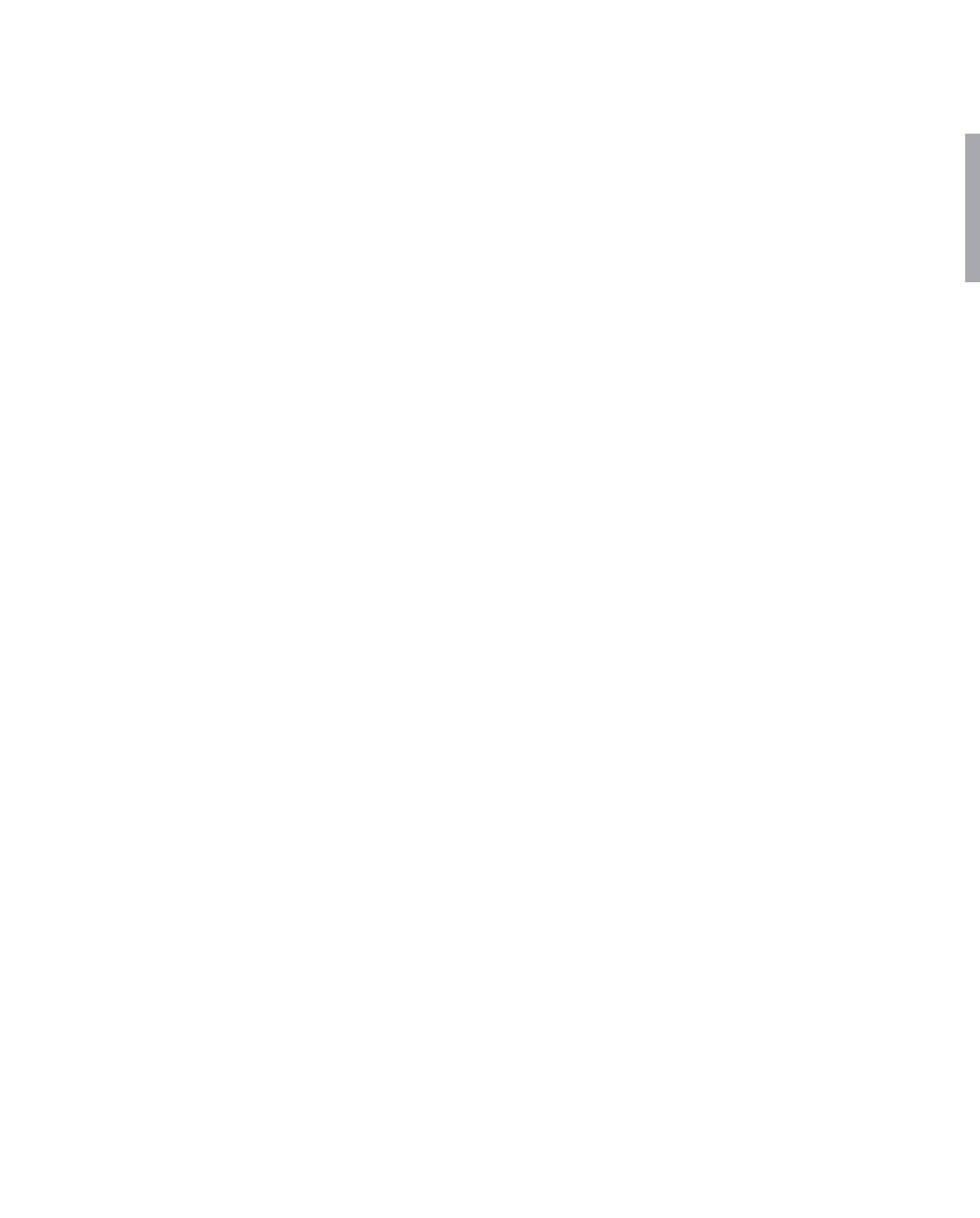
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Appetizers





Summer Ripe Gazpacho

Ingredients.

- | | | |
|---|---|--------------------------------|
| 3 tomatoes (variety – slicers, heirlooms, sungolds) | 1 cup micro-cilantro | 1/2 cup extra virgin olive oil |
| 2 sweet bell peppers (red and green, seeded) | 5 cups fresh tomato juice (plum or pear tomatoes) | 2 cloves garlic |
| 1 sweet onion | 1/3 cup Champagne vinegar | |
| 2 cucumbers, peeled and seeded | 2 tsp sea salt | |
| | Cracked black pepper | |
| | 1 tsp Tabasco | |

Preparation.

Hand chop ingredients to small dice (1/8"). Mix and chill all ingredients for 24 hours.

Pair With...

Barrel Fermented Chardonnay • Bordeleau Vineyards & Winery



Black Currant & Onion Conserve

**This recipe includes three different ways to serve the appetizer:*

Goat sausage on a fresh corn roll with conserve

Mini goat cheese tarts with conserve

Rosemary biscuits with conserve

Conserve Ingredients & Preparation.

6 lbs onions
2 tbsp oil
2 lbs ripe black currants
8 oz granulated sugar
2 tsp salt
1 cup vinegar

Slice onions in half lengthwise, then slice paper thin. Sauté in oil until soft and onions begin to caramelize (about 10 minutes). Add sugar and vinegar. Cooked until reduced and syrupy. Freeze or process as desired.

Yeast Corn Roll Ingredients & Preparation.

1 (1/4 ounce) envelope active dry yeast	1 tsp salt
1/4 cup lukewarm water	3/4 cup cornmeal, plus 2 tbsp
1/4 cup sugar, plus 1 teaspoon	3 cups flour
1/4 cup margarine, melted and cooled	
1 cup buttermilk or milk	
1 egg	

In a large bowl, an electric mixer fitted with a dough hook, or a food processor, combine the yeast, water, and 1 teaspoon of the sugar and let stand until bubbly, about 5 minutes. Stir in the remaining 1/4 cup of sugar, butter, buttermilk, egg, salt, and 3/4 cup of the cornmeal; blend well. Stir in enough flour (start with about 2 cups) to make a soft dough.

On a lightly floured board or in the mixer or food processor, knead the dough until smooth and elastic, 7-10 minutes by hand, 5 minutes in a mixer, or 40 seconds in the food processor. Add more flour as needed to keep the dough from sticking. *At this point the dough can be stored.

(continued on next page)



Place in a 1-gallon food storage bag, push out all of the air, and secure with a twist tie, leaving room at the end for expansion. Refrigerate for up to 3 days.

Transfer to a large, lightly greased bowl, turn to coat with grease, and let rise in a warm, draft-free place until doubled in bulk, about 1 hour. Punch the dough down and roll it out 1/2 inch thick on a lightly floured surface. Cut into eighteen 3-inch rounds and set 2 inches apart on lightly greased baking sheets. Cover with dry towels and let rise until almost doubled in bulk, 35-45 minutes. Meanwhile, preheat oven to 375 degrees F. Sprinkle the rolls with the remaining 2 tablespoons of cornmeal and bake until golden brown, 17-20 minutes.

*Serving later: Let dough sit at room temperature for 2-2 1/2 hours. Knead a few turns on a lightly floured board, then proceed starting with punching down the dough and rolling 1/2 inch thick on a lightly floured surface.

Goat Cheese Tart Ingredients & Preparation.

Pastry:

1 cup butter
8 oz cream cheese
1/2 cup cream
Pinch of salt
2 1/2 cups all purpose flour

Filling:

12 ounces goat cheese
4 eggs
2/3 cup heavy cream
2 tbsp sugar
1/2 tsp salt

Pastry: In the bowl of an electric mixer or a food processor, cream butter and cream cheese together until light and fluffy. Stir in cream and mix until all ingredients are well combined. Stir in flour mixed with salt. Mix into a smooth dough. Refrigerate for at least 1 hour before rolling out. Parbake crust for 7 minutes at 375 degrees F. Allow to cool before filling.

Filling: Blend all ingredients until smooth. Place 1 to 1/2 tablespoons filling in mini tart pans, or pour into cooled parbaked tart pan. Top with conserve.

(this recipe continued on next page)



Savory Rosemary Scone Ingredients & Preparation.

1 1/2 cups all purpose flour	1 tbsp finely chopped rosemary
3/4 cup pastry flour	6 tbsp cold unsalted butter, plus 2
1 1/2 tsp baking powder	tbsp, melted
1/2 tsp baking soda	1 1/4 cups heavy cream
1 tbsp sugar	1/4 cup all purpose flour, for dust-
1/2 tsp salt	ing

Preheat oven to 375 degrees F.

Sift the all purpose flour, pastry flour, baking powder, baking soda, sugar, and salt into a large bowl. Add the rosemary to the mixture. Using your fingers, a fork or pastry cutter, work the 4 tablespoons of cold butter into the flour until the pieces are pea size. Pour the heavy cream into the flour mixture and, with your hands or a rubber spatula, stir just until the cream and flour come together to form a dough.

Sprinkle some of the all purpose flour on a work surface and place the dough on top of the flour. Using your hands, press the dough into a 1/2 inch thick disk about 8 inches in diameter. Using a 2 inch round cutter dusted with flour, cut out as many dough rounds as possible. Be sure to press straight down when cutting the dough – a twisting motion will prevent the dough from rising.

Place the biscuits on a small baking sheet and brush the tops with melted butter. Bake for 14-16 minutes, or until golden brown. Allow to cool briefly before removing from the pan and serving.

Serve with conserve!

Pair With...

St. Michael's White • St. Michael's Winery

About This Recipe

Chef: Susan Callahan, University of Maryland Eastern Shore
Producer: Andrea Cedro, Firefly Farms
Producer: Claudia Lee, Dragonfly Farms
Producer: Jeanne Dietz-Band, Many Rocks Farm



Red Wine, Caramelized Onion, & Goat Cheese Crostini

Ingredients.

2 tbsp unsalted butter	2 tsp freshly chopped thyme	1/4 pound Cherry Glen Chevre
4 cups sliced sweet onion	1/4 tsp salt	
2 garlic cloves, minced	1/4 tsp freshly ground pepper	
1/2 cup Black Ankle's 2006 Crum- bling Rock	1/2 baguette from Atwater's Bakery	
	Olive oil for brushing the bread	

Preparation.

Melt the butter in a skillet over medium heat. Add the onions and stir to coat them completely with the butter. Reduce the heat to medium-low, and cover the pan. Cook until the onions are golden and caramelized, stirring occasionally, about 30 minutes.

Add the garlic and cook for about 2 minutes. Add the wine, thyme, salt, and pepper. Stir the liquid around the pan and use a wooden spoon to loosen any browned bits from the bottom and sides. With the pan uncovered, cook until the wine reduces, about 10 minutes.

While the onions are cooking, prepare the bread. Slice the baguette across into 3/4-inch slices at a slight diagonal. Brush both sides lightly with olive oil and arrange on a cookie sheet. Bake until the bread is lightly golden on top, about 12 minutes. Remove the sheet from the oven, turn the bread, and toast the other side.

Let the bread cool to room temperature. Spread each slice with a smear of Chevre and top with the onion mixture.

Pair With...

Crumbling Rock • Black Ankle Vineyards

About This Recipe

Chef: Margy O'Herron, www.hidethecheese.com
Producer: Sarah O'Herron and Ed Boyce, Black Ankle Vineyards
Producer: Beckie Gurley, Calvert's Gift Farm
Producer: Tracy Kirkman, Cherry Glen Farms
Producer: Randy and Karen Sowers, South Mountain Creamery



Wild Mushroom Crostini with Spriggs Delight Valencay, Yellow Peach Relish & Balsamic Honey Reduction

Ingredients.

Peach Relish:

2 yellow peaches, finely diced
1 cup raisins
1/2 cup chopped walnuts
3 tbsp apple cider vinegar 2 tbsp
lemon juice
3 tbsp orange juice
1/2 tsp cinnamon
1/2 tsp dried ginger
2 tbsp fresh chopped parsley

Wild Mushroom Puree:

1/2 lb portabella mushrooms,
chopped
1/4 lb shitake mushroom, stems
removed, chopped
1/2 small yellow onion, chopped
1 tbsp chopped garlic
1 tbsp chopped thyme
1/2 cup heavy cream
2 tbsp margarine
Salt and pepper to taste

Honey Balsamic Reduction:

1 cup aged balsamic vinegar
1/2 cup clover honey

Additional Ingredients:

1 French baguette, sliced 1/4"
thick
1 lb pyramid Spriggs Delight
Valencay, sliced into 1/2 oz
portions
1 oz flat leaf parsley leaves

Preparation.

Toast baguette in 350 degree oven until outside is semi-hard and inside is still soft, approximately 6-7 minutes. Set aside.

In a mixing bowl combine the ingredients for the yellow peach relish, mix well and reserve.

Add margarine to saucepan over medium heat, cook mushrooms, onions and garlic until soft. Add the heavy cream, thyme, salt and pepper to taste, cook until cream is almost absorbed. Remove mixture from sauce pan and add to blender, blend mixture until well pureed but not liquefied. Cool mixture and reserve.

Add balsamic vinegar and honey to a small sauce pan and simmer on medium heat until mixture reduces by half and takes on syrup like consistency. Cool and reserve.

(this recipe continued on next page)



To assemble crustini, place toasted bread on a flat work surface. Place 1/2 ounce slice of Valencay cheese on each bread slice. Next, layer 1 teaspoon of the mushroom puree on the goat cheese followed by 1/2 teaspoon of the yellow peach relish. Drizzle the appetizer with a small amount of the balsamic honey reduction and top with flat leaf parsley.

Pair With...

Chambourcin Rosé • Knob Hall

About This Recipe

Chef: Joe Fleischman, Washington County Hospital
Producer: Joyce Powers, Spriggs Delight Farm
Producer: J.D. Rinehart, Rinehart Orchards



Grilled Asparagus with Garlic Flan, Roasted Tomato Sauce, & Crispy Bacon atop a Bed of Butter Lettuce

Ingredients.

4 tomatoes, quartered	1/2 cup yellow onion, medium	Parchment paper
5 tbsp chopped garlic (divided), plus 10 garlic cloves	dice	1 1/2 lb thin asparagus
1/4 cup balsamic vinegar	1 tsp black pepper	Two heads of butter lettuce
1/2 cup extra virgin olive oil, plus 5 tablespoons (divided)	1/2 cup crème fraiche	
6 tbsp fresh thyme, divided	2 cups whole milk	
3 tbsp fresh rosemary, divided	1/2 teaspoon white pepper	
3 tbsp sea salt, divided	Pinch of cayenne pepper	
	4 whole eggs	
	1/4 lb smoked bacon	

Preparation.

Combine quartered tomatoes with 3 tablespoons chopped garlic, 1/4 cup balsamic vinegar, 1/2 cup extra virgin olive oil, 2 tablespoons fresh thyme, 2 tablespoons fresh rosemary and 1 tablespoon sea salt and marinate tomatoes overnight.

Roast marinated tomatoes for 35 minutes at 300 degrees F, let cool and take skins off tomatoes. Sauté 1/2 cup diced yellow onions and 2 tablespoons garlic in 3 tablespoons olive oil until translucent. Add 2 tablespoons fresh thyme, 1 tablespoon fresh rosemary, 1 tablespoon sea salt and 1 teaspoon black pepper and cook together for 10 minutes. Puree tomato mixture with crème fraiche and adjust seasonings to taste.

Combine 2 cups whole milk, 10 cloves of garlic, 1 tablespoon sea salt, 1/2 teaspoon white pepper, pinch of cayenne pepper and 2 tablespoons fresh thyme in a small saucepan, bring to simmer and cook gently until garlic is tender. Blend and strain mixture through fine strainer, temper eggs with hot custard mixture and pour into six 4 ounce ramekins sprayed lightly with oil.

(this recipe continued on next page)



Cover with foil and bake at 300 degrees F in a water bath until custard is just set. When done, remove from water bath and cool thoroughly.

Place slices of bacon on baking pan lined with parchment paper. Bake at 275 degrees F until crispy, about 30-40 minutes.

Wash and trim wood ends off the asparagus, toss with 2 tablespoons of olive oil and salt and pepper to taste. Grill over high heat until just cooked.

Place a bed of butter lettuce on each of 6 serving plates. Place one garlic flan on top of each lettuce bed, and spoon 3 tablespoons of the roasted tomato sauce over the six flans. Top with crispy bacon and scatter asparagus spears around the plate. Serve at room temperature and enjoy!

Pair With...

Chardonnay • Elk Run Vineyards

About This Recipe

Chef: Glenn May and Jody McNanie, Whole Foods Market – Annapolis

Producer: Hummingbird Farms

Producer: Springfield Farms

Producer: Chesapeake Greenhouse



Maryland Crab & Firefly Goat Cheese Empanadas

Ingredients.

Dough:

2 cups all-purpose flour
1 tsp salt
1/4 pound plus 2 tbsp butter, cut into small cubes
1/3 cup cold water

Filling:

1 tbsp olive oil
1 onion, chopped
3 cloves garlic, minced
1/4 habanera, minced
1 lb picked jumbo lump blue crab
1 cup soft goat cheese
1 tsp chopped thyme

1 teaspoon cilantro
1/4 cup chopped Italian parsley
Salt and freshly ground black pepper

Preparation.

For the dough, combine flour, salt, and butter in food processor, run until it becomes a coarse meal. Add all the water and pulse until it forms dough. Allow to rest for 1/2 hour.

To make the filling, in a sauté pan on medium, heat olive oil and sauté onion, garlic, and habanera. In a large mixing bowl, combine the remaining ingredients. Season with salt and pepper to taste.

Preheat oven to 325 degrees F. Roll the dough out on a lightly floured surface, making a rough circle about 1/8-inch thick. With a 3-inch diameter cookie cutter, cut circles. Place about 2 teaspoons of the filling into the center of each circle. Moisten the exposed dough with a finger dipped in water. Fold the empanada in half; press the firmly together, sealing with a fork around the edge. Bake for 15 minutes.

Pair With...

Traminette • Terrapin Station Winery

About This Recipe

Chef: Will Jones, Chef's Expressions
Producer: Conrads Seafood
Producer: Joan Norman, One Straw Farm
Producer: Springfield Farms
Producer: Chesapeake Greenhouse
Producer: Andrea Cedro, Firefly Farms



Cucumber Soup

Ingredients.

1/2 stick butter	2 large cucumbers, peeled and
4 green onions, sliced	diced
4 large red bliss potatoes, peeled and sliced	1/2 cup chives, snipped
6 cups chicken stock	
1/4 cup dill	
1 1/2 cups milk	
2 cups sour cream	

Preparation.

Melt butter in a large pot, and add onions and potatoes. Cook until the potatoes are tender, about 15 minutes. Cool and puree in food processor. Place in large bowl. Add rest of ingredients, except chives. Serve in bowls with chives and a dollop of sour cream. Can be served warm or chilled.

Pair With...

Pinot Grigio • Fiore Winery

About This
Recipe

Chef: Katie Moose, Cookbook Author
Producer: Wright's Farm



Torched Goat Cheese & Sugar-Roasted Stuffed Tomatoes

Ingredients.

6 large firm sugar-roasted tomatoes	1 1/2 tsp ground cumin seed	3 tsp butter, softened
1 cup minced onion	3 cups scraped fresh corn	Torched goat cheese topping
1 cup minced green pepper	1/2 cup heavy cream	
6 tbsp butter for sautéing	1 tsp salt	
1 cup minced, cooked ham from Strohmer's Farm in Woodstock, MD	1/2 tsp sugar	
	Freshly ground pepper to taste	
	6 tbsp minced fresh parsley	

Preparation.

Cut off and discard top half of tomatoes and remove seeds. Scoop out the pulp, chop it and put in a sieve to drain. Sprinkle the pulp and the insides of the shells lightly with sugar and salt, and invert the shells on paper towels to drain for at least 30 minutes.

In large skillet, sauté onion and green pepper in butter until softened. Add ham and cumin seed and stir the mixture over high heat for 1 minute. Add tomato pulp and cook mixture over moderate heat for 4 minutes. Stir in corn, cream, salt, sugar and pepper. Cook mixture, covered, for 3 minutes.

Remove cover and stir mixture over high heat for 1 minute. Sprinkle the inside of each tomato shell with 1 tablespoon of parsley. Fill shells with corn mixture, dot each with 1 teaspoon butter and place in a lightly buttered baking pan.

Bake at 350 degrees F for 10-15 minutes or until tomatoes are soft. Remove from oven. Cool 15 minutes. Place goat cheese medallion on each tomato. Slightly torch top of goat cheese.

Pair With...

Piccolo • Basignani Winery

About This Recipe

Chef: Jason Hall

Producer: Tina Schilinger, Papa John's Farm



Maryland Fruit Sushi: Blackberry Sushi & Cantaloupe Sushi

Ingredients.

- | | | |
|--|--|---|
| 4 cups of sushi rice | 2 cups melted white chocolate | 1 pint of ripe blackberries |
| 3 tbsp seasoned rice vinegar | 1 (8 oz) lemon curd & 1 (8 oz) raspberry curd (<i>available @ Row-reena's, 1-800-627-8699</i>) | 1 oz shredded goat milk Gouda |
| 1 tbsp sugar | | 1 flat wheat grass for garnish |
| 1tbsp salt | | 1 bunch shredded mint for garnish on the cantaloupe |
| 1 sheet of rice krispies (<i>available @ Kellogg's website, rice krispies sheet cut into 1" wide & 3" long rectangular shapes</i>) | 1 (12 oz) Maretti's strawberry glaze from grocery | |
| | 1/2 lb cantaloupe chunks, diced into 1/8" pieces | |

Preparation.

Wash sushi rice 3 times until the water runs clear. Follow the instructions on the rice package to make the rice. Mix the rice vinegar, salt, sugar together to make the sushi vinegar and reserve until the rice is cooked. Place rice in a bowl while it's still hot and add sushi vinegar until absorbed. Let the rice cool until room temp and cover with plastic wrap.

Melt 2 cups of white chocolate and dip the rice krispies pieces into the chocolate on one side. Cool the white chocolate pieces on a rack and reserve.

To assemble, mold the rice to sit on top of the chocolate coated side of the rice krispy pieces. Cover with rice 1/2-inch high. When all the rice is on the rice krispies pieces, spoon half of the total pieces with raspberry curd and top with blackberries and strawberry glaze. Spoon the other half of the pieces with lemon curd and top with cantaloupe pieces, grated goat Gouda and chopped mint.

Pair With...

Beekeeper • Orchid Cellar

About This Recipe

Chef: Martin Saylor, Coastal Sunbelt Produce Company
Producer: Amy Annable, Edrich Farm
Producer: Alice Orzechowski, Caprikorn Farms



Rosemary Lollipop of Maryland Beef, Onion Spaghetti, Smoky Heirloom Tomato Confit & Spicy Micro-Greens Melange

Ingredients.

3/4 lb ground beef	12 rosemary sticks, 12" long	1/2 canola oil
4 heirloom tomatoes	1 tsp thyme	1/2 tbsp unsalted butter
2 large onions	Ground black pepper to taste	1 handful spicy micro-greens for garnish
1 tbsp garlic	Sea salt to taste	
1 tbsp xtra virgin olive oil	2 tbsp water	

Preparation.

Mix ground beef with crushed and chopped garlic. Add water to moisten. Season with salt and pepper. Cook on the grill, then skewer on a rosemary stick (resembling a lollipop).

Cut onion and cook in a pan with canola oil and butter until caramelized. Add chopped thyme. Season with salt and pepper to taste. Core, peel, and seed tomatoes. Put on a rack in smoker and smoke for about 2 hours. Roast garlic with canola oil in a large pan. Add smoked tomatoes and cook further on stove top.

Once cooked to desired consistency, add olive oil, thyme, salt and pepper. Garnish with spicy micro-green mélange.

Pair With...

Cabernet Franc • Sugarloaf Mountain Vineyard

About This Recipe

Chef: Raphael Jurkovic, Tapenade Catering
 Producer: Allen Colhoun, Ivy Neck Farm
 Producer: Sara Colhoun, Ivy Brand Organic Farm
 Producer: Shawn Sizer, The Sizer Farmstand



Smoked Bluefish Spread

Ingredients.

1-2 smoked bluefish filets
1 block cream cheese
2 tbsp horseradish
2 tbsp Worcestershire sauce
1/4 cup Dijon mustard
Hot sauce to taste

Preparation.

Puree ingredients together to make spread. Serve with bread.

Pair With...

Montepulciano • Penn Oaks Winery
Chambourcin • DeJon Vineyards

About This Recipe

Chef: Laura Causey, Charter boat mate
Producer: Fresh bluefish caught off Maryland charter boat



Watermelon and Feta Bruschetta

Ingredients.

1/2 whole seedless watermelon
(green and pale white removed),
small dice
4 oz red onion, small dice
2 cucumbers, peeled and seeds
removed, small dice
2 oz white balsamic vinegar
2 oz fresh mint, stems removed
and chiffonade
2 heirloom tomatoes, seeds re-
moved, fine dice
2 tsp fine sea salt

Additional Ingredients

6 ounces Feta Cheese Crumbled
8 ounces Pomegranate Juice re-
duced over medium heat by half.
Chilled.
Extra virgin olive oil as need
3 large ciabatta loaves from your
favorite local bakery.

Preparation.

Mix all ingredients well and keep cold for at least 1 hour to let the flavors combine.

Slice the ciabatta into 1-inch slices and place on a sheet tray. Drizzle with olive oil and a light dusting of sea salt. Bake for 7 minutes in the oven at 350 degrees F.

For assembly, place the watermelon mix on top of the warm crusty ciabatta slices. Top with the feta cheese. Drizzle with the pomegranate reduction and extra virgin olive oil. Garnish with fresh mint, preferably out of your own garden!

Pair With...

Gunpowder Falls White • Woodhall Wine Cellars

About This Recipe

Chef: Chad Gauss, City Café
Producer: Ian Seletzky, Rishfield Farm

Salads & Sides





Buffalo Oysters with Baby Arugula Three Tomato Salad, Maytag Blue Cheese Dressing

Salad Ingredients & Preparation.

- | | |
|---|--------------------------------|
| Flour for dredging, seasoned with salt and pepper | <i>Tempura:</i>
1 cup flour |
| 5 oysters, shucked | 2 cups cornstarch |
| 1 oz arugula | Club soda |
| 1/2 cup each of three tomatoes | |

Mix dry ingredients, add club soda while stirring till pancake consistency. Drain oysters, dredge in seasoned flour, add to tempura. Use fork to remove oysters, add to hot oil at 350 degrees F. Fry till golden. Remove, drain, put in bowl and coat with hot sauce season.

Blue Cheese Dressing Ingredients & Preparation.

- | | |
|----------------------|----------------------------|
| 3/4 cup sour cream | 1/2 tsp garlic powder |
| 1 1/3 cup mayo | 1/2 tsp salt |
| 1 tsp Worcestershire | 1/2 tsp black pepper |
| 1/2 tsp dry mustard | 6 oz Maytag blue, crumbled |

Mix all ingredients in food processor, pulse lightly, season and reserve

To assemble, place tomato in center of plate, dress arugula with blue cheese dressing. Place on top of tomatoes. Drizzle plate with blue cheese, place fried oysters around.

Pair With...

Bacioni • Liganore Winecellars

About This Recipe

Chef: Daniel Pochran, Mason's
Producer: David and Sharon Lankford, John and Alex Hochmuth, Davon Crest II
Producer: Harris Seafood



Great Kids Farm Seasonal Recipe: Hearty Garden Pasta Salad

Ingredients.

2 cups kale, fresh, stems removed, sliced in thin ribbons	1/2 cup zucchini and/or summer squash, cut in half lengthwise then sliced on a bias	2 oz Pecorino Romano cheese, grated
1 cup Portabella mushrooms, fresh, cleaned, sliced	1 tsp garlic or green onion, fresh, diced	3 cups pasta, whole grain, your favorite type
1/2 cup roasted red peppers, sliced in strips	1 1/2 cup tomato sauce, your favorite	2 tbsp olive oil
1/4 cup cherry tomatoes, cherry, sliced in half		Salt and pepper to taste

Preparation.

In a large sauté pan (that has a fitting lid) heat the oil over a medium high flame. Once the oil is hot add the garlic and mushrooms and stir constantly until the mushrooms are starting to brown.

Once the mushrooms are browning add the kale, red peppers, and summer squash, cover with the lid, and turn the heat down to medium-low. Keep covered for at least one full minute until the kale is bright green.

When the kale is at its brightest add the tomatoes and tomato sauce then season to taste. Cook at a simmer until hot.

Once the sauce is hot, pour over the cooked pasta and sprinkle with the cheese.

Pair With...

Black Currant Wine Vinegar • Dragonfly Farms Wine Vinegary



A Study of Summer: Maryland Corn, Crab, & Tomato Salad

Ingredients.

16 oz jumbo lump blue crab (picked clean of shells, careful not to break up lumps)	1/4 bunch basil, fresh, cut into “Chiffonade” strips	4 oz heirloom tomatoes, 1/2” dice (Cherokee Purple, Green – Ze- bra or Brandywine are favorites for this recipe)
4 ears silver king corn	1 pinch sea salt	
4 fluid ounces extra virgin olive oil	1/2 tsp white pepper	
1 1/2 fluid ounces Dragonfly wine vinegar	1/4 oz sugar	

Preparation.

Peel corn husks away from corn. Rub corn with 1 ounce olive oil and a touch of salt. Roast corn in a 350 degrees F oven for 20 minutes. Cool and cut from the cob into a stainless steel bowl. Add lumps of crab, cut tomatoes, and basil.

Make vinaigrette in a separate bowl by whisking oil, vinegar, sugar, and sea salt. Pour over crab mixture, toss gently so as to not break up the lumps of crab. Place in a ramekins that you set in the refrigerator for at least 2 hours so the flavors begin to meld. Turn out ramekins onto a pretty plate, garnish with fresh tomato and basil and enjoy!

Pair With...

Lazy Day Rosé • Layton’s Chance Vineyard & Winery

About This Recipe

Chef: Jerry Edwards, Chef’s Expressions
Producer: Conrads Seafood
Producer: Richfield Farm
Producer: Chesapeake Greenhouse
Producer: Dragonfly Farms



Blue Cheese Coleslaw

Ingredients.

8 Slices of cooked and chopped bacon	16 oz. of shredded cabbage
3/4 cup of mayonnaise	1 cup crumbled blue cheese
4 tablespoons red wine vinegar	Salt and Pepper to taste
1 tablespoon honey	

Preparation.

Mix together the mayonnaise, vinegar, honey and blue cheese then add it to the slaw along with the bacon. Combine together adding salt and pepper to preferred taste. Cover and chill. This will serve 6 to 8 people.

Pair With...

Super Talbot • Little Ashby Vineyards



Pickled Carrots Old Bay Style

Ingredients.

1 lb carrots
1 cup water
1 cup white vinegar
1/4 cup sugar
1 1/2 tbs salt

Old Bay Style Spice Mix:
2 tsp black mustard seeds
2 tsp yellow mustard seeds
2. tsp black peppercorns
3 tsp celery seeds
1 tsp coriander
1/2 tsp mace

1/2 tsp allspice
1/2 tsp cloves
1/2 tsp fresh ginger, peeled and chopped
One bay leaf per jar
Whole hot peppers (optional)

Preparation.

*This recipe is for a shelf-stable product that can be stored in the pantry. Canning instructions are italicized. If the pickles are intended to be stored in the refrigerator for less than four weeks, the canning instructions can be ignored. The refrigerator carrot pickle will have more crunch than the canned version.

Wash and rinse pint canning jars; keep hot until ready to use.

Wash carrots well. Peel if they are older or larger carrots. Cut into slices or sticks, as you prefer.

Dry roast the mustard seeds, peppercorns, celery seeds, coriander, mace, allspice, and cloves in a dry frying pan for a minute or two to enhance their aromas. Be sure to shake the pan continually to prevent sticking. You may want to keep on a cover because some of the spices will start to pop. The spices are ready when they begin to pop.

Pour roasted spice mix into a bowl.

Put water, vinegar, sugar, and salt in a medium sized saucepan and bring to a simmer. When liquid is simmering, add ginger, roasted spice mix, and carrots. Simmer for two minutes.

Pack the carrots into canning jars, leaving one inch of headspace. Cover with hot pickling liquid, leaving a half inch of headspace. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened, clean paper towel; adjust two-piece metal canning lids. Process in a hot water bath for 15-25 minutes according to the appropriate time for your altitude. Let cool, undisturbed, 12 to 24 hours and check for seals.

(this recipe continued on next page)



Or:

Pack carrots into clean jars to be stored in the refrigerator. Cover carrots with the pickling liquid and cover the jars.

Allow carrots to sit in the pickling liquid at least three to five days to develop the flavor.

Pair With...

Patio White • Fridays Creek Winery

About This Recipe

Chef: Aliza Sollins, Baltimore Foodmakers

Producer: Aliza Sollins, Remington Village Green Community Garden



The “Robert E. Lee” Savory Summer Salad with Chevre

Ingredients.

1 small eggplant	2 tbsp olive oil
2 large ears sweet corn, roasted	1 1/2 tsp Kosher salt
1 red papper, roasted	1/2 tsp fresh ground black pepper
1/4 cup fresh Chevre	2 medium heirloom tomatoes
1/4 cup winter savory, chopped	

Preparation.

Wash eggplant, red pepper, tomatoes, and husk corn. Mix together olive oil, 1 teaspoon kosher salt, 1/2 teaspoon black pepper, 2 tablespoons chopped winter savory.

Roast red pepper until completely charred, remove skin, and cut into brunoise. Slice eggplant 1/4” thickness. Brush corn and eggplant with olive oil mixture. Grill corn and eggplant until corn is roasted golden brown and eggplant has visible grill marks. Remove corn from cob and mix with Chevre, remaining winter savory, and 3 tablespoons brunoise red pepper.

Slice tomatoes 1/4” in thickness, season with Kosher salt and pepper.

Alternate slices of eggplant and tomatoes (2 each) and top with roasted corn mixture. Garnish with a winter savory sprig.

Pair With...

Watershed Red Reserve • Deep Creek Cellars

About This Recipe

Chef: Tammy Twigg, Washington County Technical High School

Producer: Joyce Powers, Spriggs Delight Farm

Producer: John Britner, Britner Produce

Producer: Richard Calimar, Scenic View Orchards

Main Dishes





Delmarvalicious Chicken & Tomato, Corn & Crab Salad

Chicken Ingredients & Preparation.

One whole roaster chicken (approximately 3 lbs)	1/8 cup bourbon whiskey	1 whole egg
1/8 cup brown sugar	1 tsp thyme	3 cups ice
1/8 cup kosher salt	1 tsp poultry seasoning	1 gallon hot water
1/8 cup aromatic bitters	2 cloves garlic, crushed	
	1/4 onion, shopped	

Combine all ingredients (except ice) in hot water and stir to mix. Add ice and chill brine so as not to scald the chicken.

Brine chicken for at least 4 hours, preferably overnight. Remove chicken from brine and pat dry.

Place on roasting pan and cook in oven at 350 degrees until interior temperature is about 165 degrees (about 40 minutes for a 3 pound roaster, but ovens vary).

Tomato, Corn & Crab Salad Ingredients & Preparation.

1 lb medium lump crab meat	1 tsp JO #1 crab seasoning (or Old Bay)
2 large tomatoes	
3 ears corn (cooked as you would cook corn on the cob)	1 bunch parsley, chopped
1 red onion	1 bunch sheed green onions
1/8 cup brown sugar	1 bottle Boordy Vidal Blanc, reduced over low heat to 1 cup
Splash of apple cider vinegar	

Dice onion and tomato, remove corn from cob and toss everything together with a pinch or two of Old Bay. Serve over chicken.

Pair With...

Vidal Blanc • Boordy Vineyards

About This Recipe

Chef: Winston Blick, Clementine Restaurant
Producer: Boordy Vineyards
Producer: Joan Norman, One Straw Farm



Caroline Pit Chicken

Ingredients.

1 whole free range chicken, about 3-4 lbs, cut in half	1 yellow onion, small dice 1 scallion, small dice	1 tbsp sage Salt and pepper to taste
4 whole free range eggs	4 oz garlic	Fresh squeezed lime juice
2 cups rice wine vinegar	1 tbsp parsley	
60/40 blended oil	1 tbsp rosemary	

Preparation.

In a large container, blend all ingredients together except for the chicken. Cook chicken over wood fire, basting with mix. Turn every 5 minutes and baste more until cooked.

Pair With...

Claret • Galloping Goose Vineyards

Chef: Alfredo Malinis, Jr., Level Small Plates Lounge
Producer: John Wang, Triple J's Farm
Producer: David Liker, Gorman Farm



Korean Style Beef Short Ribs

Ingredients.

1 1/2 cups soy sauce	4 lbs grass fed beef short ribs (usually called flanken, an odd word that refers to a strip of beef cut across the bone from the chuck end of the short rib)
1/4 cup white sugar	
1/4 cup sesame oil (darker the better)	
3 tbsp canola oil	
10-12 garlic cloves, crushed	
1 (2" piece) fresh ground ginger, minced	

Preparation.

Combine soy sauce, sugar, sesame oil and canola oil in large mixing bowl. Add crushed garlic, ginger and scallions, and stir together. Place short ribs into large sealable bag. Pour marinade over ribs in bag and turn several times to ensure meat is totally covered. Refrigerate for at least 6 hours, overnight preferably. Heat grill to medium heat before adding meat. Drain off excess marinade. Grill until medium (rare-ish!), about 5-8 minutes, to serve. Sprinkle with sesame seeds and sliced scallions.

Pair With...

Mackall Road Merlot • Perigeaux Vineyards and Winery

About This
Recipe

Chef: Jerry Trice, Sam's on the Waterfront
Producer: Marian Fry, Maryland Sunrise Farm



Blackened Summer Flounder (Fluke) with Braised Collards & a Cool Maryland Cantaloupe Sauce

Ingredients.

2 lb fluke	2 cloves garlic, chopped	1 tbsp cilantro, chopped
2 tsp blackening seasoning	1 qt chicken stock	2 tbsp sour cream
1 lb collards	2 tbsp lime juice	Salt and pepper
2 oz bacon, chopped	1/2 cantaloupe	
4 oz onion, diced	1 lime, juiced	

Preparation.

Season fluke with blackening seasoning and sear in a lightly oiled pan until cooked. Sauté bacon until crisp and add onion and cook until translucent. Add garlic and collards and cook for 2 minutes and then add stock. Bring to a boil and then simmer for about 20 minutes. Season with salt and pepper and lime juice.

Puree cantaloupe, lime juice, cilantro and sour cream in a food processor and season with salt and pepper.

To plate: Glaze plate with cantaloupe sauce. Place collards (blot dry) on sauce. Shingle cooked fluke over collards. Eat and enjoy!

Pair With...

Dove Valley Gold • Dove Valley Vineyard & Winery

About This
Recipe

Chef: Bryan Bernstein, Saval Foodservice
Producer: Jim Schillinger, Schillinger's Farm
Producer: Ricky Fitzhugh, Terrapin Fish Company



Entburgers

Ingredients.

2 lbs fresh hamburger (from local grocer, local meat)	4 large local grown onions from farmer's market
Maple Sap 5 – 10 Gals or 1 Pint of Maryland Maple Syrup and 1 gallon water	Hamburger buns from local bakeries
	Fresh ground black pepper

Preparation.

The maple sap is cooked down to about a gallon. The amount of sap depends on the sugar content of the sap. You want the cooked sap to be approximately 20% of the end product. If you are using the syrup and water method the ratio is approximately 10:1 water to syrup.

Place 12" cast iron skillet over medium heat; pour 1 inch of sap into pan bring to slow boil. Slice onions and add 2 to skillet. Boil onions till the smell of onions becomes more of a Maple smell, adding sap/water as needed.

Hand patty hamburger into approximately 6 ounce servings and pepper to taste. Place burgers into the skillet keeping the water about 1 inch at the slow boil. Turn burgers as they firm. Continue to turn and let the sap - onion mix caramelize the burgers. Burgers are done when the sap - onion mix is bubbling tan. Place burger on bun and top with portion of onions mix.

Enjoy the best burger you will ever taste!

Pair With...

Nebbiolo • Cascia Vineyards
Blaufrankisch • Cove Point Winery

About This Recipe

Chef: Biff Thompson/Mark Whitt, Entcorp/Giuseppes
Producer: Steve Wilson, Ralph Wilson, and Bobby Sampson, Woodsfeld
Producer: Jim Love, Love's Grocery



Line Caught Maryland Rockfish *a la Bouillabaisse Sauce*

Ingredients.

2 lbs Maryland rockfish fillet, cut into eight 4 ounce servings	1/2 cup extra virgin olive oil	1/2 tsp black pepper
2 large tomatoes, peeled and coarsely chopped	1/3 cup finely chopped fennel fronds (sometimes called anise)	2 cups white fish stock (or store-bought)
1 large onion, chopped	1 Turkish or 1/2 California bay leaf	2 tbsp unsalted butter
4 garlic cloves, chopped	1/4 tsp crumbled saffron threads	
	1 1/2 tbsp coarse sea salt	

Preparation.

Cook tomatoes, onion, and garlic in oil in cleaned 6-8 quart pot over moderate heat, stirring occasionally, until onion is softened, 5 to 7 minutes. Stir fennel fronds into tomatoes and add the bay leaf, saffron, sea salt, and pepper. Add stock and bring to a boil, then reduce heat and simmer, covered, 8-10 minutes. Add pieces of fish to soup and simmer, covered, 7 minutes. Remove rock fish and reduce stock by half. Strain and add butter. Serve on rockfish.

Pair With...

Jack Rabbit White • Running Hare Vineyard

About This
Recipe

Chef: John Walsh Jr., Chef's Expressions
Producer: Conrads Seafood
Producer: Richfield Farms
Producer: Joan Norman, One Straw Farm



Pan Roasted Golden Tile Fish, Purple Asparagus, Yellow Corn Fondue, Wilted Fava Bean Shoots, Caramelized Watermelon, & Lemon Basil Emulsion

Golden Tile Filet Ingredients & Preparation.

- 1/4 cup organic olive oil
- 2 tsp kosher salt
- 2 tsp white pepper
- 4 tsp wondra flour
- 4 (5 oz) golden tile fish filet, square
cut
- 4 oz unsalted butter
- 4 sprigs thyme, cleaned

Place the golden tile fish on a plate and season with salt, white pepper and dust with wondra flour. Place a non stick skillet on the heat and bring to a medium high heat. Add the oil to the pan. Place the filets in the oil, skin side down, and cook on the medium heat until the skin is crispy golden brown. At this point add the butter and thyme to the pan and spoon the mixture over the fish. Using a fish spatula, turn the fish over and turn down the heat to low. Allow the fish to slowly cook through until the fish is tender and soft. Remove from the fish from the pan and allow to rest on a plate with paper towel.

(this recipe continued on next page)



Yellow Corn Fondue Ingredients & Preparation.

1/2 cup organic olive oil 2 tsp kosher salt
4 tbsp shallots, julienne 1/2 tsp white pepper
1/2 cup onions, julienne
1/4 cup celery, finely diced
2 cups yellow corn, shucked
3/4 cup vegetable stock
3 tbsp unsalted butter

Heat a sauce pan with olive oil and add the shallots and sweat until soft. Add the onions, celery and corn and cook until soft with no color. Using a rubber spatula stir the mixture in the sauce pan. Once the vegetables are cooked lightly add the vegetable stock and bring to a simmer. Then cook the vegetable until soft. Place the corn mixture into a blender and puree until smooth and creamy. At this point add the butter, salt, white pepper and blend once more. Remove the puree from the blender and place in a desired container until you are ready to plate.

Lemon Basil Emulsion Ingredients & Preparation.

1/4 lb lemon basil, leaves
picked clean
1/4 cup heavy cream
2 cups milk
1 tsp kosher salt
2 tbsp sugar

Place ice in a large mixing bowl and fill with water to create an ice bath. Place water in a pot and bring to a boil and add some salt. Place the basil leaves in the salted boiling water to cook only for 1 minute and then remove with a strainer and place the strained basil leaves immediately into the ice water bath mixture. Once chilled remove and squeeze dry and remove any ice pieces. Place the heavy cream and milk into a sauce pot and bring just to a warm. Add the basil leaves to the milk mixture and puree in a blender until smooth. Remove the mixture from the blender and strain through a fine mesh strainer. Place the basil cream into a sauce pot and wait for plating.

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Caramelized Watermelon Ingredients & Preparation.

1/2 cup red seedless watermelon, cubed in 1/4" squares
 8 tbsp sugar
 2 tsp unsalted butter
 1 tsp kosher salt
 5 tbsp water

Heat a sauté pan to medium heat and add the sugar and bring to a caramel color. Add the butter, water and salt and stir using a rubber spatula to dissolve. Once the sugar has dissolved completely bring back to heat and stir to create a thickened caramel. Once thickened add the watermelon and quickly caramelize at high temperature. Remove from the pan and set aside for plating.

Plating of Final Dish Ingredients & Preparation.

4 golden tile fish filets, roasted
 1 cup yellow corn fondue
 1/2 cup caramelized watermelon
 1/2 cup lemon basil emulsion
 4 tbsp purple asparagus, tips, 1/4' diameter
 4 tbsp fava bean shoots, cleaned and cut into 1' pieces
 Extra virgin olive oil, as needed
 Kosher salt, to taste

Heat a sauté pan and add the extra virgin olive oil just to medium heat and add the asparagus tips and lightly sauté just to cook through. Season with salt. In the same pan add the fava bean shoots and stir just enough to lightly wilt with the residual heat from the pan. Remove and set aside to plate.

To plate, place the yellow corn fondue in the center of the plate. Place the golden tile fish in the center of the fondue. Spoon the pieces of caramelized watermelon around the fish filet. Spoon the asparagus and fava bean shoot around the top of the fish. Using a hand blender emulsify the basil cream over the heat to create a light foam and spoon only a little of the emulsion around the center of the plate. Serve immediately.

Pair With...

Two Consenting Grapes • Loew Vineyards

About This
Recipe

Chef: Michael Harr, Old Hickory Steakhouse
 Producer: Phil Miller, Miller's Farm



Grilled Gunpowder Bison Tenderloin with a Chili & Brown Sugar Crust

Ingredients.

- 1 bison tenderloin, whole, clean with silver skin removed (3–4 lb)
- 1 cup of New Mexican chili powder
- 1 cup light brown sugar
- 2 tbsp of kosher salt

Preparation.

Combine sugar, chili and salt together and run the mixture on bison tenderloin. Let the tenderloin rest in refrigerator for 6-8 hours. Heat grill to 400 degrees F and grill bison tenderloin for 6-8 minutes each side for medium rare. Let rest for 5-6 minutes before slicing.

Pair With...

Meritage • Thanksgiving Farm

Chef: Michael Costa, Chef's Expressions
Producer: Gunpowder Bison and Trading Company



Washington County Head Buttin' Goat Chili featuring Eye of Goat Beans

Ingredients.

1-2 lbs ground goat (browned lightly drained)
1 onion coarsely chopped
1 large red bell pepper coarsely chopped
2 banana (or similar) peppers chopped
3-4 cloves of garlic, minced
1-2 lbs of roasted tomatoes
1-2 tbsp sugar (optional)
8 oz can of tomato sauce

4 oz can tomato paste
2 cups chopped fresh tomatoes
1 tsp Aleppo pepper flakes
2 tsp Ancho pepper flakes
1/2 tsp freshly ground black pepper
1-2 tbsp chili powder
1 lb freshly cooked Eye of Goat Beans (Oja de Cabra)
Adjust consistency with vegetable stock

Cayenne to taste
Garnish with:
Caprikorn Sharp Cheddar Goat Cheese, shredded
Fresh cilantro
Small slice of lime
Homemade tortilla chips seasoned with finely ground sea salt and cumin

Preparation.

Combine all ingredients and cook to simmer.

Recommended Beverage: Flying Dog Old Scratch Amber Lager

Pair With...

Vintner's Cabernet • Serpent Ridge Vineyard

About This Recipe

Chef: Cookie Vargason, Cookies Cooking Company
Producer: Jeanne Dietz-Band, Many Rocks Farm
Producer: Alice Orzechowski, Caprikorn Farms
Producer: Danny Rohrer, Dakaroh Farm



Curry Crab Stuffed Rockfish

Ingredients.

1 lb whole butter	2 tbsp fresh thyme
1 lb yellow onion	20 oz panko bread crumbs
1 lb shitake mushrooms	2 lb jumbo lump crab meat
1 lb fresh spinach	1 leek
20 oz heavy cream	2 tbsp toasted fennel seed
1 tsp black pepper	5 tbsp curry powder
2 tsp kosher salt	Maryland rockfish

Preparation.

Heat butter in large braizer pan. Add onion and sauté until translucent. Add mushrooms and sauté until soft. Add spinach, thyme, salt and pepper, and spices. Cook until spinach wilts and water evaporates. Add heavy cream and reduce by 50%. Once the mixture has cooled, fold in the crab meat and bread crumbs. Use a rubber spatula when mixing these ingredients so as not to break them up. Stuff 2 oz stuffing into dinner portion (7 oz) rockfish. Cook on an oiled broiler plate. Spray fish with butter and top with paprika. Serve on blue round plate and top with lemon butter.

Pair With...

Diana's Delight • Costa Ventosa

About This
Recipe

Chef: Pete Deitrick, The Real Seafood Company
Producer: J.J. McDonnell



Maryland Gyro Burger with an Old Bay Cucumber Sauce, Swiss Chard Slaw & Red Potato Salad with Beer Dressing

Main Dishes

Burger Ingredients & Preparation.

- | | | |
|----------------------------|------------------------|---------------|
| 14 oz ground beef | 6 oz feta cheese | Salt & pepper |
| 14 oz ground lamb | 2 plum tomatoes | |
| 4 sesame seed Kaiser Rolls | 1 head romaine lettuce | |

Mix the ground beef and lamb together and form into 4-7ounce patties. Season with salt and pepper and set aside. Crumble the feta cheese, thinly slice the tomatoes and shred the romaine.

Old Bay Cucumber Sauce Ingredients & Preparation.

- | | | |
|--|-------------------------------|--------------------------|
| 1 (16 oz) container Greek style yogurt | 2 tbsp fresh dill | 1 tsp red wine vinegar |
| 1 medium European cucumber | Zest from one lemon | 1 tbsp Old Bay Seasoning |
| 2 cloves garlic, chopped | 2 tbsp lemon juice | |
| | 1 tbsp extra virgin olive oil | |

Peel and slice the cucumber into thin slices. Place the slices in between 2 paper towels and remove some of the juices. In a small bowl add the garlic, dill, lemon juice, olive oil, vinegar and the Old Bay Seasoning. Mix together well. Last stir the cucumbers into the yogurt mixture. Adjust seasoning if needed. Cool in refrigerator.

Swiss Chard Slaw Ingredients & Preparation.

- | | | |
|------------------------------|--------------------------------|-----------------------|
| 2 lb tri-colored Swiss chard | 1/3 cup mayonnaise | 1/4 tsp kosher salt |
| 1 can of our favorite beer | 2 1/2 tbsp sweet pickle relish | Black pepper to taste |
| 2 tbsp chopped garlic | 1 tbsp apple cider vinegar | |
| 1 sweet onion, julienne | 1/2 tsp celery seed | |

Wash and chop the Swiss chard, discard the ends of the stalk. Add oil, onion, garlic and beer into a pot that has a lid. Bring to a simmer and add the chard, cover and simmer until chard is tender and the cooking liquid is reduced to a slight glaze. Chill.

(this recipe continued on next page)



In a mixing bowl add the mayo, relish, vinegar, and celery seed and mix well. Next add the mayo mixture to the Swiss chard (press chard through a strainer to remove excess liquid). Stir together and now the Swiss chard slaw is ready to serve. Keep chilled until needed.

Red Potato Salad with Beer Dressing Ingredients & Preparation.

2 1/2 lb red potatoes	5 tbsp olive oil	3 tbsp malt vinegar
2/3 cup sweet finely chopped onion, for salad	1/2 cup chopped sweet onions, for dressing	1 tbsp Dijon mustard
2 tbsp washed and chopped parsley	6 oz your favorite beer	1 tsp sugar
		Salt & pepper to taste

To make the dressing, put 2 tbsp of the oil into a sauté pan and add the 1/2 cup onions, cook until soft. Next add the beer and vinegar and simmer for 3 minutes. Combine mixture, Dijon mustard and the other 4 tablespoons of olive oil into a blender and blend until smooth. Season with salt and pepper to taste.

To make the salad, boil the potatoes whole until for tender. Remove and cool. Next cut the cooked potatoes into wedges and place in a mixing bowl. Add onion, chopped parsley and the beer dressing. Mix together; do not over mix as it will break the potatoes. Cool.

For final assembly, pre-heat grill to medium heat and begin grilling the burgers. Cook burgers to an internal temperature of 145 degrees F. Do I need to remind you to flip the burgers (didn't think so)?

Toast the buns on the grill just after you have removed the burgers. Place one burger on each of the rolls and top with the feta cheese, lettuce and tomato. Last spoon the Old Bay cucumber sauce on top and place the top roll. What you should have is a 4-5 inch tall towering burger. Add a spoonful of potato salad and chard slaw. Garnish with old bay potato chips and a fresh homemade pickle.

NOW THAT'S A BURGER!

Pair With...

Cabernet Sauvignon • Solomons Island Winery

About This
Recipe

Chef: Bryan Sullivan, Harbor Magic Hotels (Pier 5 Hotel, Admiral Fell Inn & Brookshire Suites)

Producer: Dave Smith, Springfield Farm

Producer: Mary Cawunder & Mis Zill, Simmer Rock Farm



Desserts





Black Currant Panna Cotta with Honey Lavender Glaze

Ingredients.

4 cups heavy cream	5-6 whole black currants for garnish	1 tsp vanilla extract
1/2 cup white sugar	3 sprigs lavender	<i>Honey Glaze:</i>
1 vanilla bean (split lengthwise)	1/4 nutmeg, grated	1/2 cup locally produced honey
4 1/2 sheets gelatin or 4 1/2 tsp powdered gelatin	2 whole cinnamon sticks	1/4 cup white sugar
1 cup cold water (to hydrate gelatin)	Pinch of kosher salt	2 whole sprigs lavender
1/4 cup Dragonfly black currant jelly	2 tbsp unsalted butter (cold for greasing ramekins)	1/2 cup water
	2 tbsp water	

Preparation.

For panna cotta – Heat heavy cream and 1/2 cup in small saucepan on medium heat. Infuse cream with 3 whole lavender sprigs, nutmeg, vanilla bean (scraped) seeds, cinnamon sticks and a pinch of salt.

At the same time, reduce black currant jelly with 2 tablespoons of water. Use small, non-reactive saucepan and heat jelly/water on medium heat. Reduce to glaze consistency, stirring frequently to break up lumps. Remove from heat and whisk in vanilla extract. *Tip: Use a pastry brush to wipe the insides of the saucepan to prevent burning.

Soak gelatin sheets in cold water for about 10 minutes to soften.

Once cream mixture has come to a slow boil, reduce to simmer and stir until sugar is dissolved completely. Strain and return to stovetop. Heat lightly and add gelatin (remove from ice water it is soaking in). Gently heat the cream infusion with the gelatin, stirring frequently to completely dissolve the gelatin.

Lightly butter or oil 8 ceramic ramekin molds. Chill in refrigerated unit until ready to use.

Slowly whisk black currant reduction into cream base (off the heat) and whisk to combine completely. Pour black currant panna cotta base into the prepared ramekins and chill (refrigerate) until set (about 3-4 hours). This can be done a day ahead.

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For honey glaze – In a small saucepan over medium heat, combine honey, sugar, water and lavender sprigs. Bring to a light boil, reduce to a simmer and continue to let sauce reduce until a glaze consistency is achieved and all sugar is completely dissolved. Add more water if necessary to keep the sauce from getting too thick. Remove from heat, let cool, and remove lavender sprigs. Strain through fine mesh strainer and reserve.

To finish dish – Carefully unmold black currant panna cottas using a small paring knife or small offset spatula. Run it around the molds and turn the panna cotta upside down using a plate as the base. Drizzle the honey lavender glaze over the panna cotta and garnish the plate with fresh, whole black currants.

Pair With...

Mer de Glace • Frederick Cellars

About This Recipe

Chef: Nicole Feldhaus, Personal Chef and Line Cook (graduate of the Institute of Culinary Education)

Producer: Sue Lewis and Claudia Nami, Dragonfly Farms



Baltimore-style Peach Cake with Homemade South Mountain Creamery Sour Cream Ice Cream

Cake Ingredients & Preparation.

<i>Cake:</i>	2 cups hot milk (120-130 F)	<i>Topping:</i>
7 cups flour	4 eggs	8 cups sliced fresh peaches
1 cup sugar	1 quart Sour Cream Ice Cream (recipe follows)	3/4 cup sugar
1 tsp salt		1 tsp cinnamon
3 packages dried yeast		2 cups apricot jam
12 tbsp softened butter		2 tbsp strawberry preserves

In a large mixing bowl, thoroughly mix 2 cups flour, sugar, salt, and undissolved yeast. Beat in the butter. Gradually add the milk; beat 2 minutes at medium speed of mixer, scraping occasionally.

Add the eggs and 2 cups flour, or enough to make a thick batter. Beat at high speed 2 minutes, scraping occasionally. Stir in remaining flour.

Spread batter into greased pans. Arrange peaches on batter. Sprinkle with combined cinnamon and sugar. Cover and let rise for about 1 hour or until doubled in bulk.

Bake at 350 degrees F (convection) for about 20 to 25 minutes, or until done. Remove and let sit for 10 minutes. Heat apricot jam and strawberry preserves over low heat until a thick glaze is formed. Brush on warm peaches. Serve warm with ice cream on the side.

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Sour Cream Ice Cream Ingredients & Preparation.

1 cup heavy cream
1/4 cup sugar
2 eggs, beaten
1 cup sour cream

In a sauce pan combine the heavy cream and sugar and bring to a boil. Slowly temper cream into the eggs. Return to saucepan and continue to heat, stirring constantly, until sauce begins to slightly thicken, coating the back of a spoon. Do not bring to a boil.

Place the sour cream in a mixing bowl and pour the cream mixture through a strainer over-top of the sour cream. Whisk together well. Let mixture cool slightly and then cover and chill in the refrigerator overnight, or for 4 to 5 hours.

Place ice cream mixture into ice cream maker and process according to manufactures instructions.

Pair With...

Autumn Frost • Port of Leonardtown Winery

Chef: John Shields, Gertrude's
Producer: Dave Hochheimer & Emily Zaas, Black Rock Orchard
Producer: Randy & Karen Sowers, South Mountain Creamery



Grilled White Peach with Blueberry Honey Mascarpone, Granola, & Salted Caramel

Ingredients.

3 white peaches (peeled and halved with the seeds removed)	1 tsp vanilla extract	4 tbsp heavy cream
1 cup Mascarpone cheese	1 cup granola (I like the Village Bakery and Café's Granola)	
4 tbsp blueberry honey (available at Lockbriar Farms from their own bees, any honey will suffice though)	1 1/2 cups sugar	
	1 cup Cassinelli Merlot	
	2 tbsp cold butter	
	1/4 tsp salt	

Preparation.

Start by placing the Merlot and 1 cup of the sugar into a small saucepan. Place the saucepan over high heat until the sugar is completely dissolved. Remove from the heat and reserve until ready to serve. This will be the syrup to soak your grilled peaches in.

In the bowl of a stand mixer beat the mascarpone, honey, and vanilla extract with the whisk attachment until smooth. Refrigerate until needed.

Pre-heat grill to high heat. Make sure the grates are clean.

Place the remaining 1/2 cup of sugar in a sauté pan over medium heat with a teaspoon of water. Slowly the sugar will melt and begin to form a caramel. If the sugar starts to brown too quickly lower the heat. Patience is the key here. Once the sugar is a light amber color add the butter and swirl. Be careful because the butter may splatter. Remove the pan from the heat and whisk in the cream and salt.

For the peaches, gently brush the flat open surfaces with a little melted butter and place on the pre-heated grill. Cook the peaches until the edges begin to caramelize. Remove the peaches from the grill and soak them for five minutes in the Merlot syrup.

(this recipe continued on next page)



To serve, place one peach halve on a serving plate (it might be necessary to cut a little piece off the round side of the peach so that it will sit flat). Spoon the Mascarpone into the cavity where the seed once was and topped with the crunchy granola and salted caramel.

Pair With...

Merlot • Cassinelli Vineyards & Winery

About This Recipe

Chef: Robbie Jester, Harbor House Restaurant
Producer: Wayne Lockwood, Lockbriar Farms



Organic Peach Melba

Ingredients.

For raspberry sauce:

1 pint organic raspberries
1/4 sugar
2 tbsp orange juice
2 tbsp cornstarch

For peach melba:

1 pint organic raspberries
1 bunch mint leaves
4 medium peaches
1 pint homemade fresh vanilla ice cream

Preparation.

To prepare raspberry sauce, combine raspberries, sugar, and orange juice in a saucepan. Whisk the cornstarch into the cold water until smooth. Add the mixture to the saucepan and bring to a boil. Simmer for 5 minutes, stirring constantly until the desired consistency is reached. The sauce will thicken further as it cools. Puree the sauce and strain through fine sieve.

Wash and slice peaches. Wash fresh mint and separate leaves for garnish.

To assemble peach melba, scoop 4 ounces of ice cream into serving bowl. Place 4 slices peaches surrounding ice cream. Pour 2 ounces of raspberry sauce over ice cream and garnish with whole raspberries and mint leaf.

Pair With...

Peach Kissed • Harford Vineyard

Chef: John Cullen, Union Hospital of Cecil County
Producer: Vic Priapi, Priapi Gardens
Producer: Jay Milburn, Milburn Orchards
Producer: Ann Stubbs, Sinking Springs Herb Farm
Producer: Kilby Family, Kilby Cream



Bay Berry Shortcakes with Caramel Whipped Cream

Ingredients.

20 oz all-purpose flour	3 eggs
8 1/2 oz coarse cornmeal	10-12 oz buttermilk
12 oz brown sugar	Lemon zest
4 1/2 tsp baking powder	Fresh mixed berries
3 tsp baking soda	Sugar
3/4 tsp salt	Heavy cream
2 tbsp fresh thyme leaves	
9 oz butter	

Preparation.

Combine dry ingredients, cut in butter, add herbs and lemon zest. Add buttermilk and eggs, and mix just to combine. Drop biscuits (miniature biscuits, about 1 inch) on to baking sheet, brush with buttermilk, and sprinkle with demerara sugar. Bake at 400 degrees F until golden.

Toss berries with small amount of sugar to form own syrup. Cook sugar to caramel, add cream, and chill completely. Whip cream to soft peaks.

Split baby biscuits and place bottom half in muffin cup. Spoon berry mixture and spoonful of caramel cream on top. Top with biscuit lid.

Pair With...

Swan's Dream Dessert Wine • Far Eastern Shore Winery

About This
Recipe

Chef: Elin Ross, Moxie Bakery & Café
Producer: Danny Rohrer, Dakaroh Farm
Producer: Rick Hood, Summer Creek Farm



Citrus Berry Cheesecake with White Chocolate Granola

Ingredients.

White chocolate ganache.

Crust:

3 cups graham
1 cup white sugar
1 cup brown sugar
Butter as needed

Cheesecake:

52 oz softened cream cheese
2 1/4 cup sugar
9 eggs
1 tbsp vanilla
1 cup sour cream

Raspberry-Lemon Curd:

6 eggs
1 cup sugar
2 lemons, zested
1/2 cup butter
1/2 cup raspberries
1/2 cup lemon or lime juice

Preparation.

Mix crust ingredients together, adding butter until crumbs hold together. Spread in bottom of 3, 10" springform pans. Bake at 350 degrees F for 5 minutes.

Combine all curd ingredients and heat over double broiler, stirring continuously to thicken, about 8 minutes. Push through sieve and refrigerate until cool (or make the day before).

For the cheesecake, mix cream cheese and sugar together until smooth. Add one egg at a time and mix to combine. Stir in vanilla and sour cream.

To assemble, divide cream cheese mixture between springform pans. Swirl raspberry-lemon curd and selected berries. Sprinkle cheesecake with a few more berries and bake at 300 degrees F for about one hour, or until set. Do not overcook. Once cooled, transfer to a plate and cover with white chocolate ganache.

Pair With...

C'est Le Havre • Mount Felix Winery

About This
Recipe

Chef: Dana Spicuzza, DB McMillans
Producer: Finch Family Farm

Beverages





Cygnus Royele Blanc de Blanc Brut Sparkling Wine

Ingredients.

Vidal wine grapes

Preparation.

Whole cluster press grapes to extract juice. Cold settle juice to remove pulp and other solids. Ferment juice to dryness, age in barrels over the winter. In late spring, combine wine with sugar, yeast culture and nutrient mix. Blend well and bottle in pressure capable champagne bottle. Second fermentation in closed bottle produces the “champagne.” After appropriate aging, yeast is removed by riddling and disgorging, dosage is added to finish the wine. It is then corked and a wine hood is attached.

Centerpieces





Glow Lamp with Pressed & Dried Flowers

Preparation.

It is a homemade candle glow lamp with dried, pressed flowers on the sides for decoration with a votive candle inside to illuminate.

About This
Recipe

By: Melissa Jenkins
Producer: Linda's Plant and Produce



2010 Farmers' Market Directory

Allegany County

Downtown Cumberland Farmers' Market

Cumberland: Downtown Pedestrian Mall
Thursday: 9:30 a.m. to 2:00 p.m. June 3- October 14
Saturday: 9:30 a.m. to 2:00 p.m. June 19 - October 16
Contact: Jack Miltenberger 304-738-1093
FMNP Checks (WIC & Senior) & FVC Accepted

Frostburg Farmers' Market

Frostburg: Main Street, Downtown
Friday: 9:30 a.m. to 12:30 p.m. June 4 - October 15
Contact: Jack Miltenberger 304-738-1093
FMNP Checks (WIC & Senior) & FVC Accepted

LaVale Farmers' Market

Country Club Mall: Center Court
Tuesday: 9:30 a.m. to 2:00 p.m. June 8 - October 12
Contact: Jack Miltenberger 304-738-1093
FMNP Checks (WIC & Senior) & FVC Accepted

Western Maryland Regional Medical Center Farmers' Market (*new market*)

12500 Willowbrook Road
Wednesday: 11:00 a.m. to 1:00 p.m. June 9 - October 13
Contact: Jack Miltenberger 304-738-1093
FMNP Checks (WIC & Senior) & FVC Accepted

Anne Arundel County

Annapolis FRESHFARM Market

Annapolis: Donner Parking Lot - Compromise Street
Sunday: 8:30 a.m. to Noon May 2 - November 21
Contact: Katie Lima 202-362-8889
info@freshfarmmarkets.org
FMNP Checks (WIC & Senior), FVC & SNAP Accepted

Annapolis Towne Center at Parole/Whole Foods Farmers' Market (*new market*)

Sidewalk along Towne Center Blvd.
Wednesday: 4:00 p.m. to 7:00 p.m. June 2 - October 27
Contact Lisa Barge 410-222-7410

**Open All Year markets may have limited local products in winter*



Anne Arundel County Farmers' Market

Annapolis: Riva Road & Harry S. Truman Parkway
Saturday: 7:00 a.m. to Noon April 3 - December 18
Tuesday: 7:00 a.m. to Noon June 8- October 26
Contact: Brenda Conti 410-349-0317
FMNP Checks (WIC & Senior) & FVC Accepted

Deale Farmers' Market

Cedar Grove United Methodist Church Parking Lot
5965 Deale-Churchton Rd.
Thursday: 3:00 p.m. to 6:00 p.m. July 1 - October 28
Contact: Gail Wilkerson 410-867-4993
FMNP Checks (WIC & Senior) & FVC Accepted

Department of Natural Resources Farmers' Market

DNR parking lot off Taylor Avenue
Thursday: 3:00 p.m. to 6:00 p.m. June 3 - September 30
Contact: AAEDC 410-222-7410

The Centre at Glen Burnie Farmers' Market

Glen Burnie Mall in front of BEST BUY
Wednesday: 9:00 a.m. to 12:00 p.m. June 23 - August 15
Contact: Lisa Barge 410-222-7410
FMNP Checks (WIC & Senior) & FVC Accepted

Piney Orchard Farmers' Market

Odenton: Stream Valley Drive off Rt. 170
Piney Orchard Community and Visitors Center Parking Lot
Wednesday: 2:00 p.m. to 6:30 p.m. June 9 - November 24
Contact: Bill Morris 410-867-9162
FMNP Checks (WIC & Senior) & FVC Accepted

Severna Park Farmers' Market

Ritchie Highway (Rt. 2) & Jones Station Road
Saturday: 8:00 a.m. to Noon April 24 - October 30
Contact: Anita Robertson 410-924-3092
FMNP Checks (WIC & Senior) & FVC Accepted

Westfield Annapolis Farmers' Market

Route 50 & Jennifer Rd. - Sears parking lot
Sunday: 11:00 a.m. to 3:00 p.m. January 1 - April 19 (1st and 3rd Sundays)
Sunday: 11:00 a.m. to 3:00 p.m. May 2 - October 31
Contact: Brenda Conti 410-349-0317
FMNP Checks (WIC & Senior) & FVC Accepted

Baltimore City

Baltimore Farmers' Market

Downtown: Saratoga Street between Holliday and Gay Streets (under JFX Viaduct)
Sunday: 8:00 a.m. to Noon (or sell out) May 2 - December 19
Contact: Carole Simon 410-752-8632
FMNP Checks (WIC & Senior) & FVC Accepted



Baltimore Museum of Industry (BMI) Farmers' Market

1415 Key Highway

Saturday: 9:00 a.m. to 1:00 p.m. June 5 - September 25

Contact: Jill Edmondson 410-727-4808

FMNP Checks (WIC & Senior) & FVC Accepted

Howard Park Community Farmers' Market

4700 Block of Liberty Heights Ave.

Saturday: 7:30 a.m. to 3:00 p.m. May 22 - December 18

Contact: Howard Park Civic Association 410-448-4257

Highlandtown Farmers' Market

3500 Block of Bank St. at the corner of Bank St. and S. Conkling St.

Saturday: 8:00 a.m. to Noon July 10 - October 9

Contact: Southeast CDC 410-342-3234

FMNP Checks (WIC & Senior), FVC & SNAP Accepted

Johns Hopkins Hospital Farmers' Market

Jefferson Street pathway near Cancer Research Buildings

Thursday: 10:00 a.m. to 2:00 p.m. May 6 - November

Contact: Roneet Mallin 410-955-9014

Mt. Washington Whole Foods Market Farmers' Market

5800 Cottonworth Avenue (Parking Lot of Aldersgate Mt. Washington United Methodist Church)

Wednesday: 4:00 p.m. to 6:30 p.m. June 9 - November 17

Contact: Molly Kushner 410-532-6700

Park Heights Community Farmers' Market

5201 Park Heights Avenue (Pimlico Race Course Parking Lot)

Wednesday: 9:30 a.m. to 2:30 p.m. June 2 - November 24

Contact: PHCHA 410-542-8190

FMNP Checks (WIC & Senior), FVC & SNAP Accepted

32nd Street/Waverly Farmers' Market

400 block of E. 32nd Street

Saturday: 7:00 a.m. to Noon Open All Year*

Contact: Marc Rey 410-889-6388 or 410-917-1496

Web: www.32ndstreetmarket.org

FMNP Checks (WIC & Senior), FVC & SNAP Accepted

State Center Community Farmers' Market

201 West Preston Street

Wednesday: 10:00 a.m. - 2:00 p.m. June 2 - October 27

Contact: Debi Celnik 410-767-5781

FMNP Checks (WIC & Senior) & FVC Accepted

University Farmers' Market (New Market)

Plaza Park, Paca Street

Tuesday: 10:30 a.m. to 2:30 p.m. May 11 - November 23

Contact: Denise Choiniere 410-328-2009

FMNP Checks (WIC & Senior) & FVC Accepted

**Open All Year markets may have limited local products in winter*



Village of Cross Keys Farmers' Market

Parking Lot - Village of Cross Keys

5100 Falls Road

Tuesday: 10:00 a.m. to 2:00 p.m. June 1 - October 26

Contact: Beverly Burton 410-592-6095

FMNP Checks (WIC & Senior) & FVC Accepted

Baltimore County

Boordy Vineyards - Good Life Thursdays (*new market*)

12820 Long Green Pike

Thursday: 4:00 p.m. to 8:00 p.m. June 10 - September 16

Contact: Dottie Bistransin 410-592-5015

wine-info@boordy.com

FMNP Checks (WIC & Senior) & FVC Accepted

Catonsville Wednesday Farmers' Market

Bloomsbury Community Center (108 Bloomsbury Ave.)

Wednesday: 10:00 a.m. to 1:00 p.m. May 5 - November 24

Contact: wedcatonsvillemkt@gmail.com

FMNP Checks (WIC & Senior) & FVC Accepted

Catonsville Sunday Farmers' Market (*new market*)

746 Frederick Road (behind Friendly's)

Sunday: 11:00 a.m. to 3:00 p.m. May 16 - November 21

Contact: Catonsville Chamber of Commerce 410-719-9609

Dundalk Village Farmers' Market

Shipping Place at Dunmanway (Park in back of Dundalk Post Office)

Saturday: 6:00 a.m. to 12:30 p.m. July 10 - November 20

Contact: Rev. David Erickson 410-282-2540

FMNP Checks (WIC & Senior) & FVC Accepted

Eastpoint Farmers' Market

Eastpoint Mall, 7839 Eastern Avenue

Wednesday: 10:30 a.m. to 2:00 p.m. June 30 - October 27

Contact: Jerry E. Fisher 410-562-3464

FMNP Checks (WIC & Senior) & FVC Accepted

Farmers' Market at the Avenue

The Avenue at White Marsh

Parking lot behind Barnes and Noble

Friday: 10:00 a.m. to 1:00 p.m. July 2 - October 29

Contact: Janelle Vane 410-931-0411

FMNP Checks (WIC & Senior) & FVC Accepted

Green Spring Station Farmers' Market (*New Market*)

Falls and Joppa Roads

Saturday: 2:00 p.m. to 5:00 p.m. May 22 - November 20

Contact: Marge Wildey 410-828-5447

**Open All Year markets may have limited local products in winter*



Kenilworth Farmers' Market (*New Market*)

798 Kenilworth Drive
Tuesday: 3:30 p.m. to 6:30 p.m. May 4 - November 23
Contact: Beckie Gurley 410-472-6764 giftcal@aol.com
FMNP Checks (WIC & Senior) & FVC Accepted

Owings Mills Farmers' Market

3506 Gwynnbrook Ave.
Sunday: 9:00 a.m. to 1:00 p.m. May 30 - October 24
Contact: Ryan Couto 410-905-8030
FMNP Checks (WIC & Senior) & FVC Accepted

Pikesville Farmers' Market

Walker Avenue (Near Pikesville Library)
Tuesday: 10:30 a.m. to 3:30 p.m. July 6 - October 26
Contact: Nick Attias 410-484-2337
FMNP Checks (WIC & Senior) & FVC Accepted

Randallstown Farmers' Market

3525 Resource Drive
Wednesday: 2:00 p.m. to 5:00 p.m. June 2 - Sept. 29
Contact: Debbie Risper 410-887-3389

Timonium Fairgrounds Farmers' Market (*new market*)

2200 York Road
Wednesday: 2:00 p.m. to 6:00 p.m. June 2 - October
Contact: Maryland State Fair and Agriculture Society, Inc. 410-252-0200
FMNP Checks (WIC & Senior) & FVC Accepted

Towson Farmers' Market

Allegheny Avenue (between York Rd. and Washington Ave.)
Thursday: 10:45 a.m. to 3:00 p.m. June 10 - November 18
Saturday Location: Parking Lot next to 17 Allegheny Ave.
Saturday: 8:00 a.m. to 1:00 p.m. June 12 - November 20
Contact: Nancy Hafford 410-825-1144
FMNP Checks (WIC & Senior) & FVC Accepted

Woodlawn Farmers' Market

Woodlawn Bowling Lanes - 6410 Security Boulevard
Thursday: 10:00 a.m. to 2:00 p.m. July 1 - September 30
Contact: Delores Douglas 410-409-9172 or Bill Obriecht 410-944-5239
FMNP Checks (WIC & Senior) & FVC Accepted

Calvert County

Calvert County Farmers Market - Barstow

Calvert County Fairgrounds,
140 Calvert Fair Drive
Parking Lot
Saturday: 7:30 a.m. to 12:00 p.m. May 8 - November 27
Contact: James Shepherd 410-535-4583
FMNP Checks (WIC & Senior) & FVC Accepted



Calvert County Farmers' Market - Prince Frederick

Calvert Memorial Hospital, 130 Hospital Rd.
Parking Lot D
Tuesday: 3:00 p.m. to 7:00 p.m. May 4 - November 23
Contact: James Shepherd 410-535-4583
FMNP Checks (WIC & Senior) & FVC Accepted

Calvert County Farmers' Market - Solomons

Solomons Riverwalk north of Pavilion, adjacent to Solomons Island Rd.
Thursday: 4:00 p.m. to 8:00 p.m. May 6 - November 18
Contact: James Shepherd 410-535-4583
FMNP Checks (WIC & Senior) & FVC Accepted

North Beach Friday Night Farmers' Market

Chesapeake Avenue and 5th St.
Friday: 6:00 p.m. to 9:00 p.m. May 14- October 1
Contact: Diane Burr 202-257-3253
FMNP Checks (WIC & Senior) & FVC Accepted

Caroline County

Denton St. Luke's Farmers' Market

St. Luke's United Methodist Church (Franklin St. & 5th Ave.)
Tuesday: 8:00 a.m. to 12:00 noon June 1 - September 28
Contact: Church Office 410-479-2171
FMNP Checks (WIC & Senior) & FVC Accepted

Denton's Main St. Farmers' Market

Courthouse Green - Market & Second Streets
Wednesday: 3:00 p.m. to 6:00 p.m. April 14 - October 13
Contact: Ann Jacobs 410-479-4315
FMNP Checks (WIC & Senior) & FVC Accepted

Ridgely Farmers' Market

Railroad Memorial Park on Central Ave. (Rte.312) and Railroad Ave.
Friday: 4:00 p.m. to 7:00 p.m. May 21 - September 10
Contact: Cathy Schwab 410-634-9235

Carroll County

Carroll County Farmers' Market

Smith Avenue at the Carroll County Ag. Center
Saturday: 8:00 a.m. to 2:00 p.m. April 3 - December 18
Contact: Anita Bullock 410-848-7748
FMNP Checks (WIC & Senior) & FVC Accepted

Downtown Westminster Farmers' Market

Conaway Parking Lot - Corner of Railroad Ave. (Rt. 27) & Emerald Hill Lane
Saturday: 8:00 a.m. to Noon May 29- November 20
Contact: Stan Ruchlewicz 410-848-5294
FMNP Checks (WIC & Senior) & FVC Accepted



Mt. Airy Farmers' Market(New Market)

3 North Main St. (Town Municipal Parking Lot)
Wednesday: 3:30 p.m. to 6:30 p.m. May 19 - September 29
Contact: Debbie Holt 301-829-5343
FMNP Checks (WIC & Senior) & FVC Accepted

Taneytown Farmers' Market (new market)

38 W. Baltimore Street
Friday: 3:30 p.m. to 6:30 p.m. June 11 - October 29
Contact: Sherry Holland 410-751-1100

Cecil County

Cecil County Farmers' Market at Elkton

Corner Howard and Bow Streets at the Pavilion
Friday: 3:00 p.m. to 7:00 p.m. April 2 - October 29
Contact: Joanne Young 410-996-8469
FMNP Checks (WIC & Senior) & FVC Accepted

Charles County

La Plata Farmers' Market

Court House Parking Lot
Charles St. & Washington Ave.
Saturday: 8:00 a.m. to 3:00 p.m. Open all year*
Wednesday: 8:00 a.m. to 3:00 p.m. Open all year*
Contact: Joe Harrison 301-934-8421
FMNP Checks (WIC & Senior) & FVC Accepted

Waldorf Farmers' Market

Festival Way
Route 301 & Route 228
Wednesday: 3:00 p.m. to 6:00 p.m. May 5 - November 10
Saturday: 8:00 a.m. to 12:00 p.m. May 1 - November 13
Contact: Tina Eaton 301-934-8571
FMNP Checks (WIC & Senior) & FVC Accepted

Dorchester County

Cambridge Main Street Farmers' Market

City of Cambridge parking lot: Academy and Muir Streets
Tuesday: 8:00 a.m. to 11:00 am. June 8 - October 12
Thursday: 3:00 p.m. to 6:00 p.m. May 6 - October 12
Contact: Beth Lynch 410-228-7134
FMNP Checks (WIC & Senior) & FVC Accepted

**Open All Year markets may have limited local products in winter*



Frederick County

Brunswick Farmers' Market

Historic Downtown Brunswick
101 W. Potomac Street
Friday: 5:00 p.m. to 8:00 p.m. May 5 - October 27
Contact: Beth Johnson 301-712-4137
FMNP Checks (WIC & Senior) & FVC Accepted

Emmitsburg Farmers' Market

302 South Seton Avenue
Friday: 3:00 p.m. to 6:30 p.m. June 18 - September 24
Contact: Amy Naill 301-600-6303
FMNP Checks (WIC & Senior) & FVC Accepted

Everedy Square & Shab Row Farmers' Market

Frederick: Downtown, East & E. Church Streets
Thursday 3:00 p.m. to 6:00 p.m. June 3 - October 28
Contact: Wendy Barth 301-898-3183
FMNP Checks (WIC & Senior) & FVC Accepted

Farmers' Market at the NCI-Fort Detrick

Building 549 Sultan Street Parking Lot (Open to everyone)
Tuesday: 11:00 a.m. to 1:30 p.m. June 8 - October 26
Contact: Market Master 301-846-1956

The Great Frederick Fair Farmers' Market

Fairgrounds: 797 E. Patrick Street
Saturday: 8:00 a.m. to 2:00 p.m. Open all year*
Contact: Robert Fogle 301-663-5895
FMNP Checks (WIC & Senior) & FVC Accepted

Middletown Farmers' Market

12 South Church St.
Thursday: 3:00 p.m. to 6:00 p.m. June 17 - September 30
Contact: Mark Boettcher 240-422-9237
FMNP Checks (WIC & Senior) & FVC Accepted

Thurmont Mainstreet Farmers' Market

Thurmont Carnival Grounds, Boundary Ave & Main Street
Saturday: 9:00 a.m. to Noon. June 19 - September 25 (no market on July 24th)
Contact: John Kinnaird 301-271-2273
FMNP Checks (WIC & Senior) & FVC Accepted

Urbana Farmers' Market

Urbana Library
9020 Amelung Street
Sunday: 12:00 p.m. to 3:00 p.m. May 9 - October 31
Contact: Beth Johnson 301-712-4137

**Open All Year markets may have limited local products in winter*



West Frederick Farmers' Market

110 Baughman's Lane, behind Medical Center
Saturday: 10:00 a.m. to 1:00 p.m. May 1 - November 20
Contact: Wendy Barth 301-898-3183
FMNP Checks (WIC & Senior) & FVC Accepted

Garrett County

Mountain Fresh Farmers' Market - Oakland

2nd St. & Town Park Lane
Wednesday: 10:00 am to 1:00 pm June 9 - October 27
Saturday: 10:00 am to 1:00 pm June 5 - October 30
Contact: Garrett County Extension Service 301-334-6960
FMNP Checks (WIC & Senior) & FVC Accepted

Deep Creek Lake Farmers' Market

15 Visitors Center Drive
Thursday: 4:00 p.m. to 6:00 p.m. May 27 - September 2
Contact: Garrett County Extension Service 301-334-6960
FMNP Checks (WIC & Senior) & FVC Accepted

Harford County

Bel Air Farmers' Markets

Kelly Fields, Route 24 & Boulton Streets
Tuesday: 9:00 a.m. to 1:00 p.m. May 4 - October 26
Bond & Thames Streets
Saturday: 7:00 a.m. to 11:00 a.m. April 10 – November 20
Contact: Town Planning Office 410-879-9500
Web: www.belairfarmersmarket.com
FMNP Checks (WIC & Senior), FVC & SNAP Accepted

Edgewood Farmers' Market

Intersection of Edgewood Road (Route 755) and Old Edgewood Road
(Across from MARC Station)
Thursday: 3:00 p.m. to 6:00 p.m. May 13 - October 21
Contact: Alan Doran 410-679-2997, ext. 203
FMNP Checks (WIC & Senior) & FVC Accepted

Havre de Grace Farmers' Market

Pennington Ave. at N. Washington St.
Saturday: 9:00 a.m. to Noon May 1- October 30
Contact: Rory White 443-250-5443
FMNP Checks (WIC & Senior) & FVC Accepted

Twilight Market at Rockfield Manor

501 Churchville Rd., Bel Air
Last Friday of the Month: 5:00 p.m. to Dusk May 30 - September 26
Contact: Bill Tharpe 410-838-6181 ext. 114
FMNP Checks (WIC & Senior) & FVC Accepted

**Open All Year markets may have limited local products in winter*



Howard County

Howard County Farmers' Market at Howard County Library - East Columbia Library

6600 Cradlerock Way

Thursday: 2:00 p.m. to 6:00 p.m. May 6 - November 21

Contact: Howard County Economic Development Authority 410-313-6500

FMNP Checks (WIC & Senior) & FVC Accepted

Howard County Farmers' Market - Ellicott City (new market)

St. John's Episcopal Church, 9120 Frederick Road

Wednesday 2:00 p.m. to 6:00 p.m. June 2 - October 27

Contact: Howard County Economic Development Authority 410-313-6500

FMNP Checks (WIC & Senior) & FVC Accepted

Howard County Farmers' Market at Howard County Library - Glenwood Branch

Cooksville: 2350 State Rt. 97

Saturday: 9:00 a.m. to 12:30 p.m. May 8 - October 31

Contact: Howard County Economic Development Authority 410-313-6500

FMNP Checks (WIC & Senior) & FVC Accepted

Howard County Farmers' Market at Oakland Mills Village Center

Columbia: Oakland Mills Community Association, 5851 Robert Oliver Place

Sunday: 9:00 a.m. to 1:00 p.m. May 9 - November 7

Contact: Howard County Economic Development Authority 410-313-6500

FMNP Checks (WIC & Senior) & FVC Accepted

Howard County Farmers' Market at Howard County General Hospital (new market)

5575 Cedar Lane, Columbia

Friday: 2:00 p.m. to 6:00 p.m. June 4 - October 29

Contact: Howard County Economic Development Authority 410-313-6500

Kent County

Chestertown Farmers' Market

Park Row at the Fountain Park

Saturday: 9:00 a.m. to Noon April 4 - December 19

Wednesday 4:00 p.m. to 7:00 p.m. May 1 - December 16

Contact: Owen McCoy 410-639-7217

FMNP Checks (WIC & Senior) & FVC Accepted

Montgomery County

Bethesda Central Farm Market

Bethesda Lane on Bethesda Row

Thursday: 3:00 p.m. to 7:00 p.m. year-round

Parking lot on Elm Street between Woodmont Ave. & Wisconsin Ave.

Sunday: 9:00 a.m. to 1:00 p.m. May - November

Contact: Ann Brody Cove ann@bethesdacentralfarmmarket.com

**Open All Year markets may have limited local products in winter*



Bethesda FRESHFARM Market (new management)

Norfolk Ave., at Veterans Park
Saturday: 9:00 a.m. to 1:00 p.m. June 19 - October 30
Contact: Bernadine Prince 202-362-8889
FMNP Checks (WIC & Senior) & FVC Accepted

Clarksburg Town Center Farmers' Market

Public House Rd. & Clarksburg Rd.
Sunday: 10:00 a.m. to 1:00 p.m. June 6 - October 31
Contact: Elizabeth Garofalo 301-444-8681
FMNP Checks (WIC & Senior) & FVC Accepted

Crossroads Farmers' Market

7676 New Hampshire Avenue
Wednesday: 2:00 p.m. to 6:00 p.m. June 2 - October 27
Contact: crossroadsmarket@gmail.com
FMNP Checks (WIC & Senior), FVC & SNAP Accepted

Gaithersburg Farmers' Market

Corner of Fulks Corner Ave. and MD Rt. 355
Thursday: 2:00 p.m. to 6:00 p.m. June 2 - October 28
Contact: Jeremy Criss 301-590-2823
FMNP Checks (WIC & Senior) & FVC Accepted

Gaithersburg Main Street Pavilion Farmers' Market

Kentlands: 301 Main Street
Saturday: 10:00 a.m. to 2:00 p.m. May 1 - November 20
Contact: Nansie Heimer Wilde 301-258-6350

Kensington Farmers' Market

Train Station Lot, Howard Avenue
Saturday: 8:00 am - Noon Open all year*
Contact: Shirley Watson 301- 949-2424

Montgomery Farm Women's Co-op Market

Bethesda: 7155 Wisconsin Avenue
Wednesday: 8:00 a.m. to 4:00 p.m. Open all year*
Saturday: 8:00 a.m. to 4:00 p.m. Open all year*
Friday: 8:00 a.m. to 4:00 p.m. Open all year*
Contact: Barbara Johnson 301- 652-2291

The Market in Olde Towne (new market)

315 E. Diamond Ave.
Friday: 2:00 p.m. to 7:00 p.m. May 7 - September 4
Contact: Nansie Heimer Wilde 301-258-6350

Olney Farmers' Market

2805 Olney Sandy Spring Road
Sunday: 9:00 a.m. to 1:00 p.m. May 9 - November 7
Contact: Janet Terry 202-257-5326
FMNP Checks (WIC & Senior) & FVC Accepted

**Open All Year markets may have limited local products in winter*



Potomac Farmers' Market

Falls Road & Democracy Road (Parking Lot of Potomac United Methodist Church)
Thursday: 2:00 p.m. to 6:00 p.m. May 6 - October 28
Contact: Kristin Fisher 301- 590-2823
FMNP Checks (WIC & Senior) & FVC Accepted

Rockville Farmers' Market

Corner of Route 28 and Monroe Street in the Parking Lot
Saturday: 9:00 a.m. to 1:00 p.m. May 16 - November 21
Wednesday Location: E. Montgomery At Maryland Ave. (in front of Regal Theatre)
Wednesday: 11:00 a.m. to 2:00 p.m. June 2 - October 27
Contact: Colleen McQuitty 240-314-8606
FMNP Checks (WIC & Senior) & FVC Accepted

Silver Spring FRESHFARM Market

Ellsworth Drive between Fenton & Cedar
Saturday: 9:00 a.m. to 1:00 p.m. April 3 - December 18
Contact: Sarah Mosbacher 202-362-8889
FMNP Checks (WIC & Senior), FVC & SNAP Accepted

Takoma Park Farmers' Market

Old Town Takoma Park on Laurel Ave.
(between Carroll Ave. & Eastern Ave.)
Sunday: 10:00 a.m. to 2:00 p.m. Open all year*
Web: www.takomaparkmarket.com
FMNP Checks (WIC & Senior), FVC & SNAP Accepted

Wheaton Farmers' Market

Reedie Drive between Veirs Mill Rd. and Georgia Ave.
(Behind Dunkin' Donuts)
Sunday: 8:00 a.m. to 1:00 p.m. June 6 - October 31
Contact: Margie Satterlee 410-215-7173
FMNP Checks (WIC & Senior) & FVC Accepted

Prince George's County

American Market at National Harbor

Waterfront Street & Fleet Street (Across from Gaylord National Resort & Convention Center)
Saturday: 10:00 a.m. to 2:00 p.m. May 8 - October 30
Contact: National Harbor Management Office 301-203-4170
www.americanmarketnh.com

Bowie Farmers' Market

15200 Annapolis Road (Adjacent to Bowie Center for the Performing Arts)
Sunday: 8 a.m. to Noon. May 16 - October 31
Contact: Matt Corley 301-809-3078
FMNP Checks (WIC & Senior) & FVC Accepted

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Cheverly Community Market

6401 Forest Rd. (at the Community Center)
Every other Saturday: 8:00 a.m. to 12:00 p.m. May 29 - October 30
Thanksgiving market: November 20
Holiday Market: December 11
Contact: Crystal Lal 301-773-0635
www.cheverlycommunitymarket.com
FMNP Checks (WIC & Senior) & FVC Accepted

College Park Farmers' Market

5211 Paint Branch Parkway
(On parking lot of Herbert Wells Ice Rink/Ellen Linson Swimming Pool)
Saturday: 7:00 a.m. to Noon May 1 - November 20
Contact: Phil Miller 301-399-5485
FMNP Checks (WIC & Senior) & FVC Accepted

Greenbelt Farmers' Market

Parking lot of Roosevelt Center, Crescent Road @ Southway
Sunday: 10:00 a.m. to 2:00 p.m. May 9 - November 21
Contact: info@greenbeltfarmersmarket.com
FMNP Checks (WIC & Senior) & FVC Accepted

Hyattsville Farmers' Market at Queens Chapel Town Center

Corner of Queens Chapel Road and Hamilton St. (behind shopping center)
Tuesday: 2:00 p.m. to 6:00 p.m. June 15 - October 26
Contact: Peggy Campanella 301-627-0977
FMNP Checks (WIC & Senior) & FVC Accepted

Laurel Farmers' Market

300 Block of Main Street
Thursday: 9:00 a.m. to 2:00 p.m. May 13 - October 28
Contact: Gail Reinhardt 301-483-0838

Riverdale Park Farmers' Market

MARC Rail Station Parking Lot
4650 Queensbury Rd.
Thursday: 3:00 p.m. to 7:00 p.m. April 1 - November 18
Contact: Jim Coleman 301-332-6258
FMNP Checks (WIC & Senior), FVC & SNAP Accepted

USDA (Beltsville) Farmers' Market

5601 Sunnyside Ave., Parking Lot B
Thursday: 10:00 a.m. to 2:00 p.m. May 20 - October 21
Contact: Carletha McGriff 301-504-1776
FMNP Checks (WIC & Senior) & FVC Accepted

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Queen Anne's County

Centreville Farmers' Market

Lawyer's Row

Wednesday: 9:00 a.m. to 1:00 p.m. May 5 - October 27

Saturday: 9:00 a.m. to 1:00 p.m. May 1 - October 30

Contact Doris Greiner 410-364-5689

FMNP Checks (WIC & Senior) & FVC Accepted

St. Mary's County

California Farmers' Market

BAE Parking Lot, Corner of Rt. 235 and Town Creek Dr.

Saturday: 9:00 a.m. to 1:00 p.m. May 1 - October 30

Contact: Donna Sasscer 301-475-4200

FMNP Checks (WIC & Senior) & FVC Accepted

North St. Mary's County Farmers' Market

Charlotte Hall Library Parking Lot at the Intersection of Rt. 5 & Rt. 6

Monday - Saturday: Daylight hours April 12 - December 24

Contact: Donna Sasscer 301-475-4200

FMNP Checks (WIC & Senior) & FVC Accepted

Somerset County

Shore Fresh Princess Anne Farmers' Market

Manokin River Park near Somerset and Broad Streets

Thursday: 3:00 p.m. to 6:00 p.m. June 3 - September 30

Contact: Scott Smith 410-957-4548

FMNP Checks (WIC & Senior) & FVC Accepted

Talbot County

Easton Farmers' Market

Town Parking lot off Harrison Street

Saturday: 8:00 a.m. to 1:00 p.m. April 17 - December 18

Wednesday: 8:00 a.m. - 1:00 p.m. June 23 - September 22

Contact: Carolyn Jaffe 410-820-8822

FMNP Checks (WIC & Senior) & FVC Accepted

St. Michaels "FRESHFARM" Market

Muskrat Park on the St. Michaels Harbor: Corner of Willow St. & Green St.

Saturday: 8:30 a.m. - 11:30 a.m. April 17 - October 16

Contact: Carol Bean 410-829-8228

FMNP Checks (WIC & Senior) & FVC Accepted

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Washington County

Hagerstown City Farmers Market

25 West Church Street
Saturday: 5:00 a.m. to Noon Open all year*
Contact: Lewie Thomas, 301-739-8577, ext. 190

Washington County Farmers' Market

Elks Lodge No. 378, 11063 Robinwood Drive
Wednesday: 3:00 p.m. to 6:00 p.m. May 19 - October 27
Contact: Richard Calimer 301-271-2149
FMNP Checks (WIC & Senior) & FVC Accepted

Washington County Agricultural Education Center

7313 Sharpsburg Pike
Saturday: 10:00 a.m. to 1:00 p.m. May 1 - October 30
Contact: Richard Calimer 301-271-2149
FMNP Checks (WIC & Senior) & FVC Accepted

Wicomico County

Salisbury Farmers' Market at Asbury Church

1401 Camden Avenue
Tuesday: 2:00 p.m. to 6:00 p.m. April 17 - late fall
Contact: Jay Martin 410-873-2942
FMNP Checks (WIC & Senior) & FVC Accepted

Shore Fresh Salisbury Farmers' Market

Parking lot on E. Market Street on Wicomico River (Across from Ramada on Route 13)
Saturday: 8:00 a.m. to 1:00 p.m. May 1 - November 27
Contact: Scott Smith 410-957-4548
FMNP Checks (WIC & Senior) & FVC Accepted

Worcester County

Berlin Farmers' Market

N. Main St. - Downtown Historic Berlin
Friday: 10:00 a.m. to 3:00 p.m. April 30 - November 26
Wednesday: 10:00 a.m. to 3:00 p.m. July 7- October 8
Contact: Olive Mawyer 410-641-4775
FMNP Checks (WIC & Senior) & FVC Accepted

Ocean City Farmers' Market

Phillips Restaurant Parking Lot, 142nd St. & Coastal Hwy.
Sunday: 8:00 a.m. to 1:00 p.m. May 2 - October 9
Tuesday: 8:00 a.m. to 1:00 p.m. June 29 - September 7
Thursday: 8:00 a.m. to 1:00 p.m. June 3 - September 9
Saturday: 8:00 a.m. to 1:00 p.m. May 22 - October 9
Contact: Paul Wood 410-860-2607
FMNP Checks (WIC & Senior) & FVC Accepted

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Pocomoke City Farmers and Flea Market

3 Market Street

Friday: 7:00 a.m. to 1:00 p.m. April 1 - October 30

Contact: Carol Justice 410-957-1333

Snow Hill Farmers' Market

Municipal Parking Lot, East Green St.

Tuesday: 2:00 p.m. to 6:00 p.m. May 11 - September 28

Contact: Ann Gibb 410-632-2080



www.MarylandsBest.net

Maryland's Best is your source to find the best local products from Maryland farmers. From produce, seafood, and specialty foods to grains, nursery items, and ag-recreational activities. Find everything you need and more, including information about Maryland's best producers:

- Fruits & Veggies
- Dairy & Eggs
- Meats
- Nursery & Greenhouse
- Wine
- Seafood
- Livestock & Forage
- Grains
- Farmers' Markets
- Farm Stands & PYO
- Agritourism Sites
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