

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](http://www.MarylandsBest.net).

Sincerely,

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

Earl F. Hance  
Secretary





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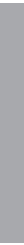
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# Appetizers







# Summer Ripe Gazpacho

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## 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

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*\*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

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## 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](http://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

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## 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

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## Ingredients.

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

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## 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

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## 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

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## 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-reen'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 &amp; 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><br>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

About This  
Recipe

Chef: Anthony Geraci, Baltimore City Public Schools  
Producer: Great Kids Farm



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

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## 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

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## 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

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## 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

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## 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*

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## 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

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## 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*

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## 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

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*

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## **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.

*(this recipe continued on next page)*



## 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*

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## **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) | 4 oz can tomato paste                                | Cayenne to taste   |
| 1 onion coarsely chopped                      | 2 cups chopped fresh tomatoes                        | <i>Garnish with:</i>   |
| 1 large red bell pepper coarsely chopped      | 1 tsp Aleppo pepper flakes                           | Caprikorn Sharp Cheddar Goat Cheese, shredded                          |
| 2 banana (or similar) peppers chopped         | 2 tsp Ancho pepper flakes                            | Fresh cilantro   |
| 3-4 cloves of garlic, minced                  | 1/2 tsp freshly ground black pepper                  | Small slice of lime  |
| 1-2 lbs of roasted tomatoes                   | 1-2 tbsp chili powder                                | Homemade tortilla chips seasoned with finely ground sea salt and cumin |
| 1-2 tbsp sugar (optional)                     | 1 lb freshly cooked Eye of Goat Beans (Oja de Cabra) |  |
| 8 oz can of tomato sauce                      | Adjust consistency with vegetable stock              |  |

## 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...

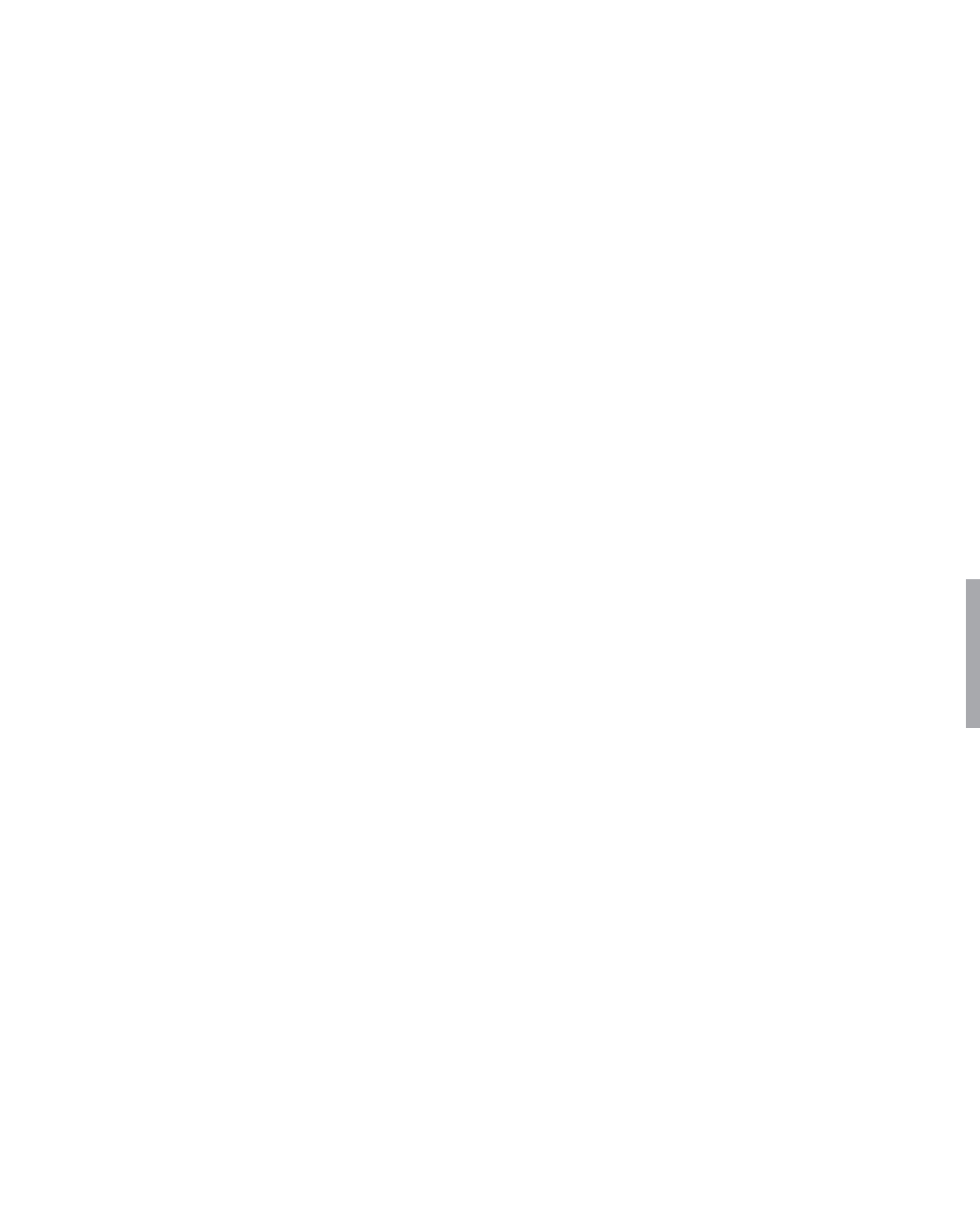
Cabernet Sauvignon • Solomons Island Winery

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.

*(this recipe continued on next page)*



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.

### *Cake:*

7 cups flour  
1 cup sugar  
1 tsp salt  
3 packages dried yeast  
12 tbsp softened butter

2 cups hot milk (120-130 F)  
4 eggs  
1 quart Sour Cream Ice Cream  
(recipe follows)

### *Topping:*

8 cups sliced fresh peaches  
3/4 cup sugar  
1 tsp cinnamon  
2 cups apricot jam  
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.

*(this recipe continued on next page)*





## 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*

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## **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

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## 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](mailto: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](http://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](mailto: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](mailto: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](mailto: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](http://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](mailto: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](mailto: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](http://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](http://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*

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





**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](http://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](mailto: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*

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



## 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*

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



## 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*

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



**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](http://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:

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