

2011 *Buy Local*  
**Maryland Cookout Recipes**



*Presented by the Maryland Department of Agriculture*

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To Cooking Enthusiasts and Supporters of Local Maryland Agriculture:

I am pleased to present you with the *2011 Maryland Buy Local Cookout Recipes* cookbook – a compilation of recipes featuring locally produced items and created by Maryland chefs, producers, watermen and winemakers. Page through this book and you will be impressed not only by the breadth of its culinary creativity but by the abundance and diversity of the locally grown agricultural bounty available in Maryland.


During the past few years, we have seen a tremendous increase in the demand for locally produced food – a trend that not only helps keep our state’s leading industry healthy but also protects the environment by keeping farmland open and productive while using less fuel, reducing transportation costs and emitting less pollution. And of course, the fresher an item is, the better it tastes and the more nutritious it is for you and your family.

Because of the positive and growing demand for local foods, the State of Maryland recently adopted regulations that require all agricultural products labeled or advertised as “locally produced” to clearly indicate what state the items were grown in – or, in the case of fish and shellfish, in what state the produce was raised or landed. These regulations help ensure that you, the consumer, know where your food came from and that you are truly “buying local.”

Maryland farmers are national conservation leaders because of their long history of using on-farm conservation practices 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.



Thank you for your commitment to buying local food, supporting the hardworking farmers of our state and ensuring a smart, green and growing future for all of our residents. A special thank you to my staff, Karen Fedor, Julie Oberg, Vanessa Orlando, Hannah Patterson and Mark Powell, for their tireless dedication to this cookbook and Maryland Agriculture. On behalf of the chefs who created these recipes and the Maryland producers who raised, harvested and made the local ingredients, I hope you enjoy these recipes and wine pairings, and continue to buy local. Cheers and bon appétit!

Sincerely,  
  
Earl F. Hance  
Secretary

*P.S. To find more local agricultural products, please visit [www.MarylandsBest.net](http://www.MarylandsBest.net).*





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# Appetizers







# Caribbean Spiced Beef

## Ingredients.

### *Tomato Compote:*

- 3.5 lbs heirloom tomatoes
- 2 cinnamon sticks
- 1/2 oz whole clove
- 3/4 cup rice vinegar
- 1/4 cup malt vinegar
- 3 cups sugar
- 1 tsp tarragon, fresh chopped
- 1 tsp parsley, fresh chopped

- 1 habanero pepper
- 2 tbsp salt
- 2 tbsp ground allspice
- 1 tbsp light brown sugar
- 1 tbsp lime juice
- 2 tsp dried thyme leaves
- 1 tsp ground nutmeg
- 1 tsp ground black pepper
- 1/2 tsp cinnamon

- 1 tbsp lime zest
- 1 pinch kosher salt
- 1 pinch fresh ground black pepper
- 1 oz extra virgin arbequina olive oil

### *Spice Mix:*

- 2 bunches scallions, finely chopped
- 2 cloves garlic

### *Beef:*

- 1 lb ground beef
- 1 tbsp spice mix

### *Assembly:*

- 8 sugar cane skewers
- 1 onion, large diced
- 2 peppers, large diced

## Preparation.

### *Spice Mix:*

Place all ingredients in food processor. Grind to a fine paste.

### *Beef:*

Add all ingredients to stainless steel mixing bowl. Mix thoroughly.

### *Tomato Compote:*

Heat tomatoes to a boil.

Place cinnamon sticks and cloves in cheese cloth, add to tomatoes, simmer for 5 minutes. Place all ingredients in cheese cloth and allow to strain over night.

In a sauce pan, add tomatoes, vinegars, sugar and cinnamon/clove sachet. Bring to a boil. Reduce to a simmer for 1 hour, stirring consistently.

Cut ends of cane skewers. Place 1 piece of onion and 1 piece of pepper on skewer. Place 2 ozs of beef mixture on end of skewer. Place over high heat, grill to sear outside. Move to medium high heat, turning regularly to ensure even cooking.

Serve topped with tomato compote.

## Pair With...

Basignani Winery • Lorenzino Reserve (Cabernet Sauvignon)

*Continued...*



**Chef:** James Barrett, Westin Annapolis Hotel, Azure Restaurant, Annapolis (Anne Arundel County)

**Website:** <http://www.starwoodhotels.com/westin/property/overview/index.html?propertyID=1573>

Award winning Chef James Barrett has traveled the country honing his craft at some of the nation's top resorts but has now returned home to Anne Arundel County to lead the food and beverage team of the Westin Annapolis Hotel. Chef Barrett's passion for food has led him to producing as well as preparing his own ingredients. He keeps bees on the roof of the hotel, along with a potted garden, which are used all season long in the hotel's restaurant.

**Producer:** William Morris, Deep Cove Farms (Anne Arundel County)

**Website:** <http://www.deepcovefarms.com/>

**Products used in the recipe:** heirloom tomatoes

Deep Cove Farm, a year-round operation, has been owned and operated by the Morris family since 1941. Its apple orchard is as old as the farm itself, and some of the original trees still stand and deliver. Deep Cove offers herbs at early season farmers' markets, and its heirloom tomatoes are a much sought-after delicacy that rarely last long on market day. Deep Cove Farm offers a wide selection of fruits and vegetables.

**Producer:** Oksana Bocharova, Maryland Sunrise Farm, Gambrills (Anne Arundel County)

**Website:** <http://www.mdsunrisefarm.com/>

**Products used in the recipe:** onions, peppers

This former U.S. Naval Academy Dairy Farm is now Maryland Sunrise Farm, LLC, operating under the authority of the Anne Arundel County Department of Recreation and Parks. A family operated, 857-acre certified organic farm, Maryland Sunrise is the largest parcel of certified organic land in Maryland. Building upon a rich agricultural tradition, the farm is fully engaged in production agriculture, using organic protocols. The farm grows market vegetables for local consumption, operates a farm-based CSA, raises organic beef and dairy replacement heifers, sells organic hay, corn and soybeans, and hosts seasonal farm events including school and group tours.

**Producer:** Allen Colhoun, Ivy Neck Farm (Anne Arundel County)

**Products used in the recipe:** ground beef

Ivy Neck Farm is a ninth generation family farm on the banks of the Rhode River in southern Anne Arundel County. Ivy Neck Farm raises beef cattle in a manner that is committed to conservation and sustainable agriculture.



# Maryland Summer Peach Soup with Seared Eastern Shore Monkfish and a Local Watermelon Salsa

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## Ingredients.

### *Peach Soup:*

- 2 lbs ripe peaches (very ripe)
- 1 sliced red onion
- ¼ cup yogurt
- 1 roasted monkfish
- ¼ cup sour cream
- salt and pepper
- 2 tbsp lime juice
- olive oil
- 2 tbsp honey
- sugar, if needed, for sweetness
- Thai basil

### *Watermelon Salsa:*

- 3 cups seedless watermelon
- 1 tbsp Thai basil chiffonade
- salt and pepper
- 1 sliced red onion

## Preparation.

### *Peach Soup:*

Peel peaches and puree in food processor with yogurt, sour cream, lime juice and honey. Season with salt and pepper. If too tart, add sugar to sweeten peaches.

### *Watermelon Salsa:*

Cut rind of watermelon and cube into ½-inch pieces. Chiffonade 1 tbsp basil and slice red onion very thin. Mix with watermelon. Keep chilled.

### *Roasted Monkfish:*

Season monkfish with salt and pepper and sear in a hot pan with oil. Place in a 400° oven and cook until 140° internal temperature. Serve soup in a bowl with watermelon salsa over top. Top watermelon with a thin slice of the monkfish.

## Pair With...

- Serpent Ridge Vineyard • Seyval Blanc
- Terrapin Station Winery • Traminette Reserve

*Continued...*



**Chef:** Bryan Bernstein, Corporate Chef, Saval Foodservice, Elkridge (Howard County)

**Website:** <http://www.savalfoods.com/>

Chef Bernstein has been the corporate chef at Saval Foodservice since 2004. He advises Saval's customer base and sales representatives on menu concepts and layout, recipe development and food cost, plate presentation and current trends, kitchen efficiency and cleanliness, and kitchen layout and design.

**Producer:** Jim Schillinger, Schillinger's Farm (Anne Arundel County)

**Website:** <http://www.papajohnsfarm.net/>

**Products used in the recipe:** watermelon and peaches

Schillinger's Farm is a fourth generation family owned farm that sells (wholesale and retail) fruits, vegetable plants, flowers, and a large variety of produce. In the fall, Schillinger's hosts pumpkin tours for the schools and offers hay rides to the public.

**Producer:** Jesse Garner, Waterman, Atlantic Ocean

**Products used in the recipe:** monkfish

Jesse fishes off the coast of Virginia, Maryland, Delaware and New Jersey on his 87-foot vessel, Capt. Fella. He typically fishes for monkfish, rockfish, and fluke.



# Watermelon Gazapacho

## Ingredients.

- |   |   |   |
|---|---|---|
| 1 cup seedless watermelon (¼ personal watermelon) | 1 onion (sweet yellow or white); scallions can be substituted           | 1 tbsp Kosher salt                                |
| 1.5 lbs plum tomatoes (peeled/seeded)             | 1 bunch fresh mint, leaves only (substitute basil for an unusual combo) | ¼ cup Dragonfly Farms Black Currant Vinegar       |
| 2 small cucumbers (peeled/seeded)                 |   | Optional ½ lb Maryland crab or ½ cup creme fraise |

## Preparation.

In a food processor, or by hand, chop each vegetable to a fine dice. Take care if using a food processor not to over process and create a puree. Slice mint leaves to thin slivers. Combine all vegetables, herb and salt.

To serve, spoon into chilled soup cups or bowl.

Drizzle about a tablespoon of vinegar over gazapacho. Top with crab or creme fraise.

## Pair With...

Linganore Winecellars • Melody

About This Recipe

**Chef:** Susan Callahan, University of Maryland Eastern Shore (Somerset County)  
Chef Callahan is the chef instructor for the Hotel Restaurant Management Program at the University of Maryland Eastern Shore and at the Universities at Shady Grove. She is also a faculty sponsor for the Campus Kitchens Project which prepares and delivers 200 meals a month to families in need in Gaithersburg.

**Producer:** Claudia Lee, Dragonfly Farms, Mount Airy (Frederick County)

**Website:** <http://www.dffarms.com/>

**Products used in the recipe:** Black Currant Vinegar, tomatoes, onions and cucumbers  
Dragonfly Farms is the only commercial grower of black currants in the southern most mid-Atlantic region. The farm offers CSA and participates in local farmers' markets year round. Its vinegars were introduced in 2007 and are carried locally by Whole Foods markets. Dragonfly's Premium CSA shareholders enjoy locally produced fruits and vegetables, farm fresh flowers, artisan bread, sausage, cheese, honey, fresh roasted, fair-trade gourmet coffee, authentic slow-fermented wine vinegar, and farm fresh eggs.

**Producer:** Hales Farms, Coastal Growers (Wicomico County)

**Website:** <http://www.coastalgrowers.com>

**Products used in the recipe:** watermelon  
Hales Farms, a father-and-son operation, is best known for its seedless watermelons but the farm also grows corn, soybeans, wheat, cantaloupes, tomatoes, peppers, and strawberries. Will Hales serves on the board of directors for the Mar-Del Watermelon Association and National Watermelon Association. He also sits on the National Watermelon Promotion Board.



# Springfield Farms Roulade of Spring Lamb with Pine Nuts and Apricots with an Heirloom Tomato Gazpacho

## Ingredients.

*Springfield Farms Roulade of Spring Lamb with Pine Nuts and Apricots:*

- 1 Springfield Farms spring lamb, de-boned
- 24 basil leaves
- 1 tsp Yuzu juice
- 6 cups dried apricots
- 3 cups of pine nuts
- 8 slices of Serrano ham
- ½ stick (4 tbsp) unsalted butter
- 3 tsp fresh thyme leaves, chopped
- sea salt and fresh ground pepper
- 1 cup olive oil

*Heirloom Tomato Gazpacho:*

- 4 lbs Heirloom Cherokees tomatoes, halved
- 1 tbsp fennel seeds
- 4 tbsp fresh basil, chiffonade
- 2 large red bell peppers, divided
- 2 large yellow peppers
- 4 medium sweet onions, divided
- ½ cup extra-virgin olive oil
- 2 cups water, divided
- 2 cups tomato juice
- 3 tbsp white balsamic vinegar
- 1 tsp hot pepper sauce

- 1 English hothouse cucumber, peeled, halved lengthwise, finely chopped (about 2 cups)

## Preparation.

*Springfield Farms Roulade of Spring Lamb with Pine Nuts and Apricots:*

Have your butcher de-bone the whole lamb. Preheat oven to 350°. Brush inside with Yuzu juice, season with salt and pepper. Lay the basil leaves length wise, then layer the Serrano ham, pine nuts, apricot and thyme and roll the lamb into a roulade and tie with butcher twine. Brush with olive oil and season, bake for 20-25 minutes or until done (interior temperature 130°). Let rest and carve to order.

*Heirloom Tomato Gazpacho:*

Preheat oven to 250°F. Place tomatoes and fennel seeds on large rimmed baking sheet, top with 4 tablespoons of olive oil and fennel seeds.

Cut half of the peppers and onions in half, toss with ½ cup olive oil, and roast until tender. Place pepper in a stainless steel bowl; cover with plastic wrap and rest until room temperature.

Puree half of vegetables with pan juices in processor until smooth, add 1 cup of water. Cut remaining peppers and onions to very small dice. Skin tomatoes and puree with fennel seeds and 1 cup of water and tomato juice. Transfer mixture to large bowl. Mix vinegar and hot pepper sauce into gazpacho. Season to taste with salt. Add finely diced cucumber and basil to gazpacho and drizzle with remaining olive oil.

*Continued...*





## Pair With...

Cygnus Wine Cellars • Cabernet Sauvignon

### About This Recipe

**Chef:** Bill Crouse, Executive Sous Chef, Chef's Expressions, Timonium (Baltimore County)

**Website:** <http://www.chefsexpressions.com>

Chef Crouse grew up in Havre de Grace and graduated at the top of his class at the Pennsylvania Culinary Institute (PCI) with three Associate's degrees: culinary, pastry, and restaurant and hotel management. He is the recipient of the Medal of Excellence from Chaines des Rotisseurs and the Award for Professionalism from PCI. While in culinary school, he worked at the famous Top of the Triangle Restaurant in Pittsburgh's U.S. Steel Building and eventually became sous chef. He was also on the junior culinary Olympic Team. Since his return to Maryland 10 years ago, he has held chef de cuisine and sous chef positions at Mountain Branch in Fallston, the Elkridge Country Club, Petite Louis and Pazo, and then as executive chef at Sotto Sopra Restaurant.

**Producer:** David Smith, Springfield Farms (Baltimore County)

**Website:** <http://www.ourspringfieldfarm.com/>

**Products used in the recipe:** lamb

Springfield Farm has been in David Smith's family since the 1600's. It occupies 67 acres of rolling countryside with four natural streams and untold springs bubbling up everywhere (hence the name – Springfield!). The farm, which uses sustainable agricultural methods, provides chicken eggs and seasonal goose eggs, chicken, turkey, duck and seasonal goose as well as grass-fed beef, lamb, pork and rabbit.



# Gunpowder Bison Crepinettes

## Ingredients.

- |  |   |   |
|--|---|---|
| ½ lb mixed wild mushrooms<br>(oysters, portobello, shitake and<br>cremini) | ½ cup celery<br>½ cup carrots<br>1 lb braised Gunpowder Bison<br>shoulder | caul fat<br>1 bunch fresh thyme<br>3 eggs |
| ¼ lb butter  |   |   |

## Preparation.

Sauté vegetables in butter until tender. Mix together all ingredients. Refrigerate covered for 2 hours. Form into sausage patties and wrap in caul fat. Sauté in non-stick pan.

## Pair With...

Black Ankle Vineyards • Passaggiata (red blend)  
Cove Point Winery • Bläufrankisch

About  
This Recipe

**Chef:** Jerry Edwards, Owner and Corporate Chef, Chef’s Expressions Catering and Consulting (Baltimore County)

**Website:** <http://www.chefsexpressions.com>

Chef Edwards, a Certified Professional Catering Executive, also owns Wine Express and “Elements by Chef’s Expressions,” an event design firm. He served three terms as president of The National Association of Catering Executives (NACE) and was inducted into the NACE Hall of Fame, an honor bestowed upon only six people in NACE’s 50 year history. In addition to building a successful catering company, he has traveled the world, speaking, training and assisting caterers, chefs and event planners. He has won more than 30 industry competitions, including three American Culinary Federation Gold Medals and the prestigious “Best Chef” for the Meals on Wheels Culinary Extravaganza. Chef Edwards is the current spokesperson for Meals on Wheels of Central Maryland. For nine years he has organized a Celebrity Chef’s Dinner that has raised more than \$100,000 for that organization.

**Producer:** Angela and Trey Lewis, Gunpowder Bison & Trading Ranch, Monkton (Baltimore County)

**Website:** <http://www.gunpowderbison.com/>

**Products used in the recipe:** bison

Gunpowder Bison & Trading Company (GBT) provides tender, top quality, red meat. It is family owned and operated, and was born out of a desire to work with and be good stewards of the land. Angela and Trey Lewis started the company five years ago with a just few animals. Now they have more than 300 bison that graze in the ranch’s lush pastures and eat a local grass diet. GBT is a member of the National Bison Association and the Eastern Bison Association.



# A Taste of Richardson Farms: Watermelon Carpaccio, Fire Roasted Corn Ragout, and Hickory Smoked Grape Tomatoes

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## Ingredients.

*Watermelon Carpaccio with Pickled Red Onions Cabra La Mancha and Balsamic Reduction:*  
8 oz Richardson Farms watermelon  
4 oz red onions, julienne and pickled overnight (see pickling recipe)  
3 oz Firefly Cabra La Mancha cheese, shaved

1 cup balsamic vinegar  
pink lava salt, to taste  
½ bunch basil, fried  
*Pickling:*  
2 tbsp salt  
3 tbsp sugar  
1 cup vinegar

1 cup ice  
1 cup water  
bay leaf to taste  
cinnamon stick  
mustard seed clove  
black pepper corns

## Preparation.

Combine all ingredients (except ice) and place in a pot until sugar and salt dissolve.

Add pickling liquid to onions until slightly soft and then add ice. Pickle the red onions overnight. Cut the heart out of the seedless watermelon, slice paper thin and cut into circles. Reduce the balsamic vinegar by <sup>2</sup>/<sub>3</sub>. Deep fry basil in oil until bright green and crispy. Shave the Cabra La Mancha.

### *Fire Roasted Corn Ragout with Kunzler Pepper Bacon Lardons and Lump Crab:*

1 oz of corn  
3 ears of corn, creamed  
3 small red peppers, diced  
½ small red onion, diced  
1 bunch parsley  
2 tomatoes  
1 tbsp hot sauce  
1 tbsp balsamic vinegar  
1 tbsp soy sauce  
½ lb kunzler pepper  
bacon, diced  
1 lb lump crab meat

Continued...



*Preparation:*

Render bacon until crisp and then remove.

Sauté peppers and onions until soft, then add diced tomatoes, fire roasted corn, cream corn, hot sauce, soy sauce, and balsamic vinegar. Cook to marry the flavors. Add chop parsley, lump crab, and lardons.

*Hickory Smoked Grape Tomatoes with House-Made Mozzarella and Pesto:*

1 pint yellow grape tomatoes

1 pint red grape tomatoes

*Mozzarella:*

3 cups cow's milk (not homogenized)

¼ tsp citric acid

½ tsp liquid rennet diluted in ½ cup cool water

½ cup Kosher salt

*Preparation:*

Pour the milk into a double boiler pot and add the citric acid. Cook the milk to 91°. Stir well and let ripen. Cover for one hour.

Add the rennet and stir briskly for 15 seconds. Cover and let set about 15 minutes, until the curd has set.

Cut the curds into ¼" - ½" pieces. Keep the curds at 90°, covered for an hour or so, stirring occasionally.

Strain the curds in cheesecloth in a colander. Let it hang for 3-4 hours. When the curd is ready, heat a large pot of water to 170° and add ½ cup Kosher salt. Stretch the curd and shock.

*Pesto:*

1 bunch basil

1 cup parmesan cheese

1 cup spinach

3 cloves garlic

1 cup olive oil

*Preparation:*

Combine all ingredients for pesto in food processor and puree slowly, adding the oil and salt to taste.

Smoke tomatoes at 120° for 10 minutes then peel.

Combine tomatoes, mozzarella and pesto and let set for 1 hour.

*Continued...*



## Pair With...

Fiore Winery • Vignoles

Bordeleau Vineyard & Winery • Sauvignon Blanc

### About This Recipe

**Chef:** Ben Simpkins, Richardson Farms, White Marsh (Baltimore County)

**Website:** <http://www.richardsonfarms.net>

Chef Simpkins is a graduate of Johnson & Wales University, with an Associate's degree in Applied Science in Culinary Arts. He is a World Certified Chef through the World Association of Chef Societies. He is also a member of the American Culinary Federation as Certified Executive Chef and Certified Culinary Administrator. He has recently become a member of *Chaine des Rotisseurs* of Baltimore, an international society celebrating the pleasures of the table, promoting the culinary arts, oenology, and hospitality. Chef Simpkins has worked as Banquet Chef for the Sheraton Norfolk Waterside where he cooked dinners for up to 1,200 people; as the Executive Sous Chef and Acting Chef at the Westin Hotel in Cincinnati, Ohio, where he was in charge of two restaurants; and the Executive Chef for the Holiday Inn Sunspree Resort in Virginia Beach. In 2004, Simpkins became the executive chef at Towson's Sheraton Baltimore North Hotel and later moved to Baltimore International College as a Chef Instructor. Simpkins has garnered various awards throughout his career, including a first place People's Choice award and Best Wine Pairing award for the 2006 Mid Atlantic Taste of Elegance.

**Producer:** Les Richardson, Richardson Farms, White Marsh (Baltimore County)

**Website:** <http://www.richardsonfarms.net>

**Products used in the recipe:** watermelon, sweet corn, grape tomatoes, basil, red peppers, parsley, globe tomatoes, spinach

Richardson Farms is a fifth-generation family farm. In 1984, Barbara and Bill Richardson took the helm, with their six children. They expanded the farm by purchasing two nearby farms, and renting land from several others. The additional land allowed the family to expand its operations into what it is today. Open year-round, Richardson Farms provides fresh produce, and flowering and garden plants and herbs. In 2010, Richardson opened a Farm Market that carries a wide selection of freshly prepared food products from its extensive deli. It also operates a large farm stand in the Northeast Market in Baltimore—a market the farm has operated since 1930. Today, there are three generations of the family involved in its day-to-day operations.



# Avocado Soup with Crab and Tequila Jelly

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## Ingredients.

### *Avocado and Crab Soup:*

2 tbsp olive oil  
1 small white onion, minced  
1 jalapeño chili, seeded, minced  
3 garlic cloves, minced  
4 ripe avocados, peeled, pitted,  
chopped  
3 cups broth, chicken or vegetable

5 tbsp fresh lemon juice  
2 cups (or more) water  
1 tsp grated lemon peel  
8 ozs Conrads Crab jumbo crab  
meat  
3 tbsp fresh chives, chopped

### *Tequila Jelly:*

4 cups unsweetened apple cider  
6 tbsp tequila  
3 cups granulated sugar  
2 ½ tbsp Sure-Jell Light pectin  
½ tsp unsalted butter

## Preparation.

### *Avocado Soup with Crab:*

Heat oil in medium skillet over medium-low heat. Add onion and jalapeño. Sauté until tender, about 15 minutes. Add garlic and sauté 2 minutes. Season with salt. Remove from heat; cool.

Place avocados in blender. Add broth, 4 tbsp lemon juice and onion mixture. Puree until smooth. Transfer to large bowl. Stir in 2 cups water and lemon peel. Thin soup with more water, if desired. Season to taste with salt and pepper. Cover and refrigerate until well chilled, about 3 hours.

Top with crab meat, chives, and tequila jelly

### *Tequila Jelly:*

Prepare canning jars according to manufacturer's directions.

Pour cider and tequila into a large, heavy saucepan.

Place 2 tbsp of sugar in a small bowl. Stir in the Sure-Jell Light, mixing well.

Add the Sure-Jell Light mixture and the butter to the cider. Bring the liquid to a full rolling boil over high heat, stirring constantly. Quickly stir in the remaining sugar, and bring the mixture back to a full rolling boil again, continuing to stir. Boil 1 minute. Remove pan from the heat. Skim off any foam.

Fill prepared jars to within ¼ inch of their tops. Process them in a water bath according to the manufacturer's directions, at least 10 minutes. The jelly may take several hours to set.

## Pair With...

St. Michaels Winery • St. Michaels White

*Continued...*



About  
This Recipe

**Chef:** John Walsh, Executive Chef, Chef's Expressions, Timonium (Baltimore County)

**Website:** <http://www.chefsexpressions.com>

Chef Walsh was born in Orleans, France and raised in Switzerland, England and Belgium. His first restaurant experience was as a dishwasher in The Hard Rock Café while attending The University of London, where he majored in International finance. He bought his first restaurant and catering company at age 25 and has since worked with many outstanding French and American chefs. In 2007, he won the Best Chef of the Year for Maryland from the National Academy Foundation. In 2008, his team won the Gold Medal in Kitchen Contenders for Catersource Magazine. While working in Washington D.C., he was voted into Chefs of America which honors the top ten Chefs in North America. Chef Walsh is currently working on his own cookbook.

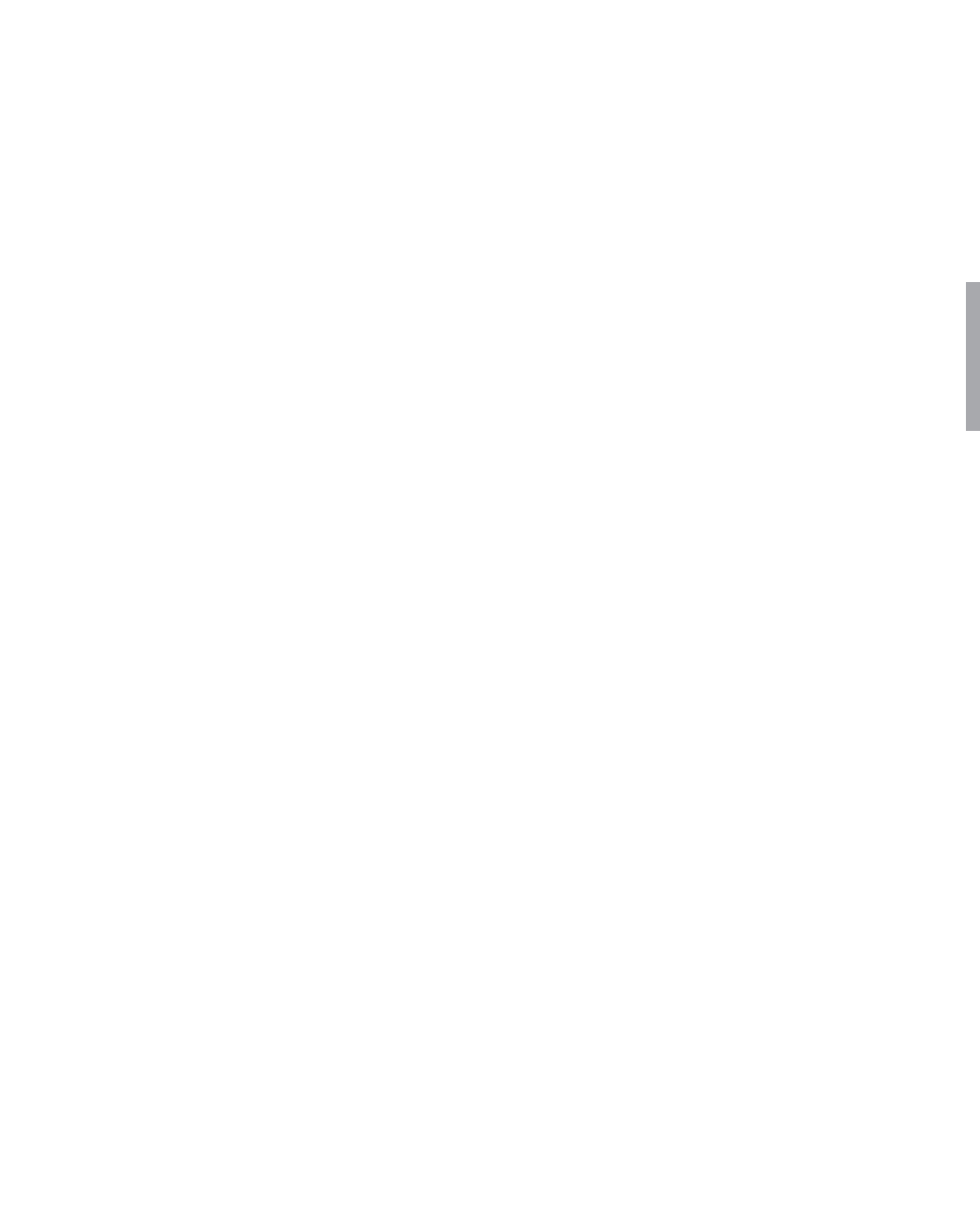
**Producer:** Tony Conrad, Conrads Crabs

**Website:** <http://www.conradscrabs.com/>

**Products used in the recipe:** crabs

Tony Conrad has been a commercial waterman for eight years and provides Conrad's Crabs & Seafood Market, his family owned restaurant, with fresh fish, including live crabs. Serving the Towson and Parkville area, Conrad's Crabs offers diners steamed shrimp and crabs, and other fine seafood.

Appetizers





# Salads





# Uova e Asparagi (Egg & Asparagus)

## Ingredients.

1 bunch green asparagus	¼ cup whole milk
4 brown eggs	1 pt grape tomatoes, quartered
2 oz Monocay Silver, soft-ripened goat's milk cheese	olive oil as needed
	salt and pepper, as needed

## Preparation.

Rough chop the Monocay Silver and place in a blender. Add milk and pulse until smooth, then season to taste. Set aside.

Fill a six or seven quart pot about half way with water; season with salt and bring to a rolling boil. Trim the bottom inch and a half of the asparagus and place in boiling water. Cook until tender, but still have some “snap” left to them (approx. 3 mins), remove from water.

In a medium sauté pan, heat enough oil to coat the bottom of the pan at high heat. Once the pan is hot, add the asparagus and sauté until some color is created (about 2 minutes), remove from pan and set aside.

Line up 10 or 12 asparagus on a medium-size plate side by side. Then place a dollop of goat cheese dressing on top of the asparagus. (Set up four plates this way.)

In a small sauté pan, heat just enough oil to coat the bottom of the pan at medium heat. Once the pan is warm, place one cracked egg into the pan carefully as not to break the yolk of the egg. Allow to cook until the entirety of the white is cooked. Carefully slide the fried egg out of the pan atop the cooked asparagus. Garnish each with grape tomatoes. (Finish each plate this way.)

## Pair With...

Great Shoals Winery • Spencerville Red (apple sparkling wine)  
Tilmon's Island Winery • Tuckahoe Pinot Grigio

### About This Recipe

**Chef:** Robert Chaisson, Chef Instructor, Whole Foods Market Annapolis (Anne Arundel County)

**Website:** <http://wholefoodsmarket.com/stores/annapolis/>

Chef Chaisson grew up in the Chesapeake Bay area and has been interested in food from a very young age. He graduated in 2010 from The Culinary Institute of America, with his Associates degree in culinary arts.

**Producer:** Diane Kirsch, Cherry Glen Farm, Boyds (Montgomery County)

**Website:** <http://www.cherryglenfarm.com/>

**Products used in the recipe:** Monocay Silver Soft Ripend Goat Cheese

Cherry Glen Farm is a 58-acre farm in the agricultural reserve section in upper Montgomery County. This farm family and staff raise a show-quality milking herd of four major breeds and recorded grades of goats. Cherry Glen also shows competitively and has had National Champions in both Alpines and Toggenburgs. In the past five years, it has launched a successful cheesemaking operation. Its 100% American Farmstead Cherry Glen Dairy Goat Cheese is available in farmers' markets, retail locations, and restaurants throughout the region.

*Continued...*



**Producer:** Tom Godfrey, Godfrey's Farm, Sudlersville (Queen Anne's County)

**Website:** <http://www.godfreysfarm.com>

**Products used in the recipe:** green asparagus

Godfrey's Vegetable Farm is owned by Tom and Lisa Godfrey. Tom handles the growing and harvesting on their 250-plus acres, while Lisa runs the retail stand and wholesale sales. Godfrey's Farm grows fresh market fruits and vegetables, sold mostly on site to other farm markets and grocery stores. It hosts hundreds of families that come to see the farm and pick their own strawberries, blueberries, cherries, and peaches. The Godfreys also sell bedding plants and live herbs for home and personal cooking.

**Producer:** David Smith, Springfield Farms (Baltimore County)

**Website:** <http://www.ourspringfieldfarm.com/>

**Products used in the recipe:** lamb

Springfield Farm has been in David Smith's family since the 1600's. It occupies 67 acres of rolling countryside with four natural streams and untold springs bubbling up everywhere (hence the name – Springfield!). The farm, which uses sustainable agricultural methods, provides chicken eggs and seasonal goose eggs, chicken, turkey, duck and seasonal goose as well as grass-fed beef, lamb, pork and rabbit.



# Soft Shell Crab Salad with Summer Squash, Heirloom Tomatoes and Roasted Garlic Tarragon Dressing

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## Ingredients.

1 head of garlic	1 lb cucumber	¼ cup cornmeal
¼ cup olive oil	1 lb heirloom tomatoes	Old Bay seasoning, to taste
1 cup fresh basil, chopped	1 lb baby summer squash	4 squash blossoms
3 tbsp fresh tarragon	4 fresh soft shell crabs	salt and pepper, to taste
1 cup mayonnaise	4 ears fresh white corn	
juice of 1 lemon	1 cup buttermilk	
8 oz romaine hearts	½ cup milk	
8 oz spring greens	1 cup flour	

## Preparation.

Roast garlic for one hour with olive oil, and salt and pepper.

In food processor, mix mayo, garlic, lemon juice, buttermilk, salt, pepper and fresh tarragon. Blend until desired consistency. Seed and chop cucumber. Set aside.

Blanche corn for 3 minutes in boiling water, cool and take off cob. Set aside.

In a very hot skillet, heat olive oil and sauté squash and tomatoes until they soften, season with salt and pepper. Set aside.

Clean and dry soft shell crabs. In mixing bowl, add flour, cornmeal, Old Bay, salt and pepper.

In another bowl, dip crabs in milk and then place in flour mixture.

Heat oil to 350° and cook crabs on each side for 3 minutes. Place crabs on paper towel.

In a mixing bowl, toss spring greens, romaine, squash, tomatoes, cucumbers, corn and basil with desired amount of dressing. Transfer salad onto serving plate and top with soft shell crab and squash blossom to garnish. Serve immediately.

Serves 4 people

## Pair With...

Elk Run Vineyards • Gewürztraminer

*Continued...*



About  
This Recipe

**Chef:** Joann Redden, Owner and Operator, The Lily Pad Cafe & Catering, Denton (Caroline County)

**Website:** <http://www.lilypadcafe.net>

The Lily Pad Cafe & Catering is located in the 1883 Old Schoolhouse in Caroline County, which is listed on the National Register of Historic Places. The business started in 2004, offering a selection of sandwiches, salads and homemade soups. The Lily Pad offers on and off premise catering, ranging from business meetings to weddings.

**Producer:** Dale Dawson, Tuckahoe Seafood, Cordova (Talbot County)

**Website:** <http://www.tuckahoeseafoodmd.com/products.html>

**Products used in the recipe:** soft shell crabs

Dale and Teresa are owners and operators of Tuckahoe Seafood, which has been serving fresh local seafood since 1987. Dale is a waterman and sheds live softcrabs on premises. Tuckahoe Seafood offers shrimp, crabs, fish and local produce.

**Producer:** Jennifer Sturmer, Hummingbird Farms (Caroline County)

**Products used in the recipe:** tomatoes

For more than 20 years, Jennifer Sturmer has dedicated herself to producing red, ripe, flavorful tomatoes. Her tomatoes are grown hydroponically and hand picked to ensure the highest quality and ripest fruit. The integrity of the fruit is maintained from her plants to your table.

**Producer:** Vista Cheesman, St. Helier Farm (Caroline County)

**Products used in the recipe:** baby summer squash, cucumber and squash blossoms

St. Helier Farm, near Preston in Caroline County, is owned and operated by Vista and Mike Cheesman. It grows a selection of heirloom tomato plants, vegetable plants and flowers with naturally grown produce. During Christmas, the farms makes fresh green wreaths, to order.

Salads



# Cool Summer Salad Medley with Lump Maryland Crab

## Ingredients.

- 1 oz fire roasted red pepper
- 1 oz sungold cherry tomato
- 1 oz crisp baby arugula
- 1 oz Marketmore cucumbers
- 1 oz yellow corn
- 1 oz chive
- 1 oz fresh lemon
- 1 oz thyme
- 1 oz lump Maryland crab

## Preparation.

Layer ingredients in a martini or wine glass. Begin with the red pepper on the bottom, followed by yellow tomato, arugula, cucumber, roasted corn and topped with crab.

## Pair With...

Cassinelli Vineyard & Winery • Chardonnay

About  
This Recipe

**Chef:** Glen Spindler, Keany Produce (Prince George's County)

**Website:** <http://www.keanyproduce.com/>

Chef Spindler attended a vocational school culinary program in 1976 and joined the U.S. Army as a cook. He returned to work as an executive chef for Cellar Door Productions, a local concert production company, for 10 years. He joined Aramark as a regional chef, moved out of the kitchen into food sales for Saval Foods and has been a corporate chef at Keany Produce for six years.

**Producer:** Tom Godfrey, Godfrey's Farm, Sudlersville (Queen Anne's County)

**Website:** <http://www.godfreysfarm.com>

**Products used in the recipe:** green asparagus

Godfrey's Vegetable Farm is owned by Tom and Lisa Godfrey. Tom handles the growing and harvesting on their 250-plus acres, while Lisa runs the retail stand and wholesale sales. Godfrey's Farm grows fresh market fruits and vegetables, sold mostly on site to other farm markets and grocery stores. It hosts hundreds of families that come to see the farm and pick their own strawberries, blueberries, cherries, and peaches. The Godfreys also sell bedding plants and live herbs for home and personal cooking.

**Producer:** Bob Arnold and Margaret Frothingham, Arnold Farms (Kent County)

**Products used in the recipe:** yellow corn

Arnold Farms is a 350-acre farm near Chestertown that grows a variety of fresh produce. Its season begins with leaf lettuce, continues with the highlights of squash, sweet corn and melons and finishes in the fall with winter squash, pumpkins, and cauliflower. The farm has been in business on the Eastern Shore for more than 15 years.

**Producer:** Jennifer Sturmer, Hummingbird Farms (Caroline County)

**Products used in the recipe:** tomatoes

For more than 20 years, Jennifer Sturmer has dedicated herself to producing red, ripe, flavorful tomatoes. Her tomatoes are grown hydroponically and hand picked to ensure the highest quality and ripest fruit. The integrity of the fruit is maintained from her plants to your table.



# Watermelon Salad

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## Ingredients.

5 one-inch red and yellow seedless watermelon pieces, cubed	Calamata olives
2 oz arugula	3 oz balsamic vinegar
5 Golden Sweet grape tomatoes, halved	½ oz extra virgin olive oil
1 oz crumbled Feta cheese	Maldon sea salt
	fresh cracked black pepper

## Preparation.

Reduce balsamic vinegar by half and let cool.

Remove the rind from the watermelons, then cut into 1 inch cubes.

Slice tomatoes in half, pit olives, and clean arugula in cold water.

Drizzle a little olive oil and half the balsamic vinegar on a plate. Neatly arrange the red and yellow watermelon and tomatoes on the plate. Sprinkle with the Feta cheese and olives, then garnish with arugula. Finish the salad by drizzling more olive oil and balsamic vinegar, salt and cracked black pepper.

## Pair With...

Layton's Chance Vineyard • Lazy Day Rosé

### About This Recipe

**Chef:** Jack Walker, Firestone's Culinary Tavern

**Website:** <http://www.firestonesrestaurant.com>

Chef Walker, a Frederick County native, began his career in the culinary industry as a dishwasher. He attended Baltimore International College and studied abroad in County Cavan, Ireland. This experience has had a profound impact on his approach to cooking and still influences him today. Chef Walker has been the executive chef at Firestone's Culinary Tavern for 12 years.

**Producer:** Ben Harris, Rockpile Produce and Garnish

**Products used in the recipe:** Golden Sweets grape tomato, watermelon, arugula

Ben Harris is a Frederick native who has known Chef Walker since grade school. He runs his grandparent's five acre farm, producing herbs, vegetables, and flowers to be sold at farmers markets in the area. Rockpile Produce and Garnish has been providing fresh produce to consumers and chefs since 2006.



# DaddyO's Milburn Apple Walnut Salad

## Ingredients.

### Salad:

1 Milburn apple cut in ¼ inch dices  
¼ cup walnuts  
1 tbs sugar  
1 oz Gorgonzola cheese

1 ripe tomato, quartered  
6 oz field greens

### Balsamic Vinaigrette:

1 turn of peppermill  
¼ tbs Dijon mustard

¼ tsp garlic  
¼ cup balsamic vinaigrette  
¼ tsp honey  
½ tsp brown sugar  
¾ cup blended oil

## Preparation.

### Salad:

Heat 1 oz blended oil in a small saute pan. Add apples, walnuts and sugar. Sautee 2 minutes until lightly caramelized. Place greens, tomato and cheese on plate, top with apples and walnuts, and finish with balsamic vinaigrette.

### Balsamic Vinaigrette:

Blend all ingredients except oil in a food processor, then slowly add oil. Yields 1 cup.

## Pair With...

Distillery Lane Ciderworks • Apple Sparkling Wine

About This Recipe

**Chef:** Jamie Wiest, DaddyO's Restaurant/Chef Du Jour Catering, Fairhill (Cecil County)

**Website:** <http://www.daddyosrestaurant.com>

Formerly the executive chef for Sal's, Amalfi's and Carucci restaurants, Chef Jamie received his Bachelor's degree in Hotel and Restaurant Management and his Associate's degree in Food and Beverage Management from Wales University in Charleston, S.C. He worked in some highly respected venues in the South, including the worldwide Club Corp organization, before returning to his hometown of Wilmington, DE. Today, Chef Jamie is the executive chef and president of Chef DuJour Catering, which offers intimate in-home gourmet dinners to festive parties with 3,500 guests. Chef DuJour catering also operates three cafes inside local W.L. Gore facilities.

**Producer:** Ilene Milburn, Milburn Orchards, Elkton (Howard County)

**Website:** <http://www.milburnorchards.com>

**Products used in the recipe:** apples

Family owned and operated since 1902, Milburn Orchards makes farm fresh fruits and vegetables available in its farm market, including peaches, cherries, apples, blackberries, raspberries, blueberries, grapes, nectarines, plums, pumpkins and gourds. Its fruits and vegetables are picked at the peak of flavor and nutrition. Milburn Orchards also makes country fresh pies, apple cider donuts, Royal Gala caramel apples and other baked goods from its Bake Shoppe. These items are complemented by an extensive line of country jams and jellies, local honey, local cheeses, and more.



# Main Dishes





# Asian Grilled Flank Steak with Grilled Corn Salad

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## Ingredients.

½ cup honey	6 ears corn (yellow, bi-color or white)	3 tbsp honey
3 tbsp chili garlic sauce	2 medium tomatoes, diced	3 tbsp olive oil
¾ cup soy sauce	1 medium red onion, diced	1 tbsp Dijon mustard
3 sprigs fresh thyme, chopped	2 sprigs fresh basil, thinly sliced	salt and pepper, to taste
½ cup olive oil	¼ cup balsamic vinegar	
2 lbs beef flank steak		

## Preparation.

### *Beef:*

In a bowl, whisk together honey, chili garlic sauce, soy sauce, thyme and olive oil. Marinate the beef for at least 4 hours.

When ready to grill the steak, season the flank steak with salt and pepper. Heat grill to high, and after 20 minutes reduce the grill to medium.

Brush the grill with an oil-moistened rag or paper towel.

Add the flank steak to the hot grill and cook until brown and caramelized, about 2 minutes.

Rotate 45 degrees and cook another 2 minutes.

Turn the steak over and cook for 2 minutes.

Rotate 45 degrees and cook another 2 minutes.

Remove the steak from the grill and allow to rest for 15 minutes.

Slice the meat on an angle, cutting the meat across the grain.

Serve with the corn salad.

### *Grilled Corn Salad:*

Remove husks and silk from the corn, and oil the corn lightly.

Place corn on hot grill and cook until lightly toasted on all sides.

Remove corn from the cob with a knife, and add to a bowl. Add red onion, tomatoes and basil and toss everything together.

In a small bowl, whisk together balsamic vinegar, honey, olive oil, Dijon mustard, salt and pepper.

Pour dressing over corn mixture and toss together well.

## Pair With...

Galloping Goose Vineyard • Claret

*Continued...*



**Chef:** Rasheed Abdurrahman, Owner and Executive Chef, Wild Onion Cafe, Hyattsville (Prince George's County)

**Website:** <http://www.wildonioncatering.com>

Chef Rasheed Abdurrahman is a 1994 graduate of the Culinary Institute of America and has more than 20 years culinary experience, including positions with Kinkead's and the Hay-Adams Hotel in Washington, D.C. He has been a part-time instructor for two years at the culinary program at Prince George's Community College.

**Producer:** Southern Maryland Meats

**Website:** <http://www.southernmarylandmeats.com>

**Products used in the recipe:** beef

Southern Maryland Meats (SMM) are quality meat products that are naturally raised by small family farmers from the five Southern Maryland counties of Anne Arundel, Calvert, Charles, Prince George's and St. Mary's. Each farm raises, feeds and finishes its animals according to its own style and preference. To use the SMM brand, however, the farm must pledge to uphold strict standards of quality and humane care, and to use clearly defined terms when marketing its product. This program, managed by representatives from the five counties, strives to rebuild the livestock industry in the region and offer customers high-quality, local products.

**Producer:** Joseph and Jo-Ann Romano, Golden Leaf Farm, Brandywine (Prince George's County)

**Website:** [http://ruralbizmaryland.blogspot.com/2007/05/golden-leaf-farm\\_31.html](http://ruralbizmaryland.blogspot.com/2007/05/golden-leaf-farm_31.html)

**Products used in the recipe:** honey

Golden Leaf Farm is a family owned and operated apiary (aka: beehive). Joseph Romano, Beekeeper, and his wife, Jo-Ann, have managed hives since 1998 and bottled pure, all natural honey since 2002. Their honey is 100% pure, natural, Southern Maryland honey, which is extracted from the hives, lightly filtered to remove any wax, and bottled. They do not pasteurize or pressure filter it. The Romanos also own and operate Romano's Vineyard & Winery, Prince George's County's first winery. Its first vintage from 2010 will be released in 2011.

**Producer:** Phil and Shelley Miller, Miller Farms (Prince George's County)

**Website:** <http://www.millerfarmsclinton.com>

**Products used in the recipe:** sweet corn, tomatoes, basil

Miller Farms is a 267-acre operation that has been family owned since 1840. It offers a wide array of fresh fruits and crisp vegetables. The Millers also have a bakery with home-baked goods and hand-made ice cream; a nursery abundant with plants and flowers; and a farm market with local meats and seasonal displays. During the fall, the farm operates a hayride, pumpkin patch, corn maze and farm animal petting area. The Millers manage and sell at two farmers market in Prince George's County. The farm also donates produce and baked goods to area food pantries.



# Duck . . . Two Ways

## Ingredients.

- |  |  |   |
|--|--|---|
| 1 whole duck-broken into 2 breasts, 2 wings and 2 legs | 1 cup olive oil                          | 2 tomatoes, roasted (prepare in a separate container at the same time as bones) |
| 1 onion, diced   | 2 bay leaves                             | ½ cup brown sugar   |
| 2 stalks celery, sliced                                | 3 tbsp mustard seeds                     | 1 tbsp smoked paprika   |
| 2 carrots, diced                                       | 1 cup honey                              |   |
| 3 cloves garlic  | 1 bottle Boordy Vineyards Cabernet Franc |   |
| 2 sprigs thyme   | 1 tbsp whole peppercorns                 |   |

## Preparation.

Salt and pepper duck and store covered in refrigerator for 24 hours.

Remove breasts and sear over medium high heat for 5 minutes to produce a crisp skin and render fat. Reserve fat. Refrigerate breasts or set aside.

Place legs and wings in baking dish. Select the smallest dish that will hold the duck. Cover in reserved fat and olive oil. Add more oil if needed to cover. Add garlic, thyme and peppercorns. Cover and cook at 325° for 3 hours or until meat pulls from drumstick. Remove.

When cool, remove meat from legs and wings. Set aside.

Roast remaining bones, celery, onion and carrot at 425° for 25 minutes. Remove.

Add 8 cups water. Add bay leaves and mustard seeds. Cook at a light boil until reduced by half. Strain.

Add 2 cups Boordy Cabernet Franc, honey, brown sugar and paprika. Reduce by half again. It should be the consistency of a syrup. Add shredded leg and wing meat to complete the duck BBQ. Save extra syrup for duck breast salad.

Grill the remaining duck breast over medium heat until medium rare or 135-145°.

Remove grilled duck breast and thinly slice. Serve over mesclun greens and drizzle with remaining syrup.

Duck BBQ is great with potato salad.

## Pair With...

Boordy Vineyards • Cabernet Franc

*Continued...*

Main Dishes



About  
This Recipe

**Chef:** Winston Blick, Clementine Restaurant (Baltimore City)

**Website:** <http://www.bmoreclementine.com/>

Chef Blick was born and raised in Maryland, and spent much of his childhood with his grandfather and uncles, hunting and fishing in the rural areas around the Chesapeake Bay. Growing up around watermen and farmers, Chef Winston got to taste the bounty of Maryland's regional delicacies, which influences his cooking. He started his culinary adventure as a dishwasher. After two days, he realized that where there's fire, there's fun and worked his way into the hot line. He's been cooking ever since. Clementine is the culmination of years of training and experimentation. Chef Blick owns Clementine with Cristin Dadant.

**Producer:** Rob Deford, Boordy Vineyards (Baltimore County)

**Website:** <http://www.boordy.com/>

**Products used in the recipe:** Cabernet Franc wine

Boordy Vineyards planted its first vineyards at Long Green in 1965 and moved to the farm in 1980, dedicating itself to producing good wines and extending its family's hospitality to wine lovers. In keeping with an ethos of good stewardship, the Deford family placed the farm in permanent preservation with the Maryland Environmental Trust.

**Producer:** Joan and Drew Norman, One Straw Farm, White Hall (Baltimore County)

**Website:** <http://www.onestrawfarm.com/>

One Straw Farm is the largest certified organic vegetable farm in Maryland. Lovingly tended by Drew and Joan Norman since 1985, One Straw Farm supplies families, restaurants and wholesalers with certified-organic produce.

**Producer:** The Zahradka Farm (Baltimore County)

**Products used in the recipe:** duck

The Zahradka Farm is a small family farm located in Baltimore County. The farm has been in the Zahradka family for four generations. Passion for the land, the prosperity it can yield and the truth that hardships can be endured, has been passed down from father to son over many years. The idea of standing behind its product and quality over quantity has forever been and always will be its top priority.

Main Dishes



# Apple Glazed Beef Brisket

## Ingredients.

- |                          |                         |
|--------------------------|-------------------------|
| 5 lb beef brisket        | ½ cup dry white wine    |
| 1 onion, sliced          | 4 tbsp prepared mustard |
| 1 garlic clove           | 2 tsp salt              |
| 1 ten-oz jar apple jelly | ½ tsp curry powder      |

## Preparation.

In a Dutch Oven over high temp, heat beef brisket, onion and garlic and enough water to cover meat and bring to boil. Reduce flame to low, cover and simmer 3 hours or until meat is fork tender. Remove from dutch oven.

In small saucepan, mix apple jelly, white wine, mustard, salt and curry powder. Heat until jelly is melted.

Place cooked brisket on grill over medium flame, grill 20 minutes until heated through, brushing mixture over meat while turning once. Serve remaining mixture with meat. Yields 10-12 servings.

## Pair With...

- Legends Vineyard • Cabernet Sauvignon
- Frederick Cellars • Heritage Red

Main Dishes

### About This Recipe

**Chef:** Edward Bowen, Calvert County Career Center

Chef Bowen is a 2011 graduate of the Calvert County Career Center Culinary Program. He raises beef on his family farm and uses it to educate the public about eating and buying fresh local meat. Bowen will attend Anne Arundel Community College Culinary Program in the fall of 2011. He also shows cattle across the country and especially enjoys when his cattle win Grand Champion Market Steer. He plans to attend college and work in the restaurant industry, learning all he can about owning and operating his own restaurant.

**Producer:** Jacqueline and Jacob Bowen, Prosperity Acres, Sunderland (Calvert County)

**Website:** <http://www.prosperityacres.com>

**Products used in the recipe:** beef

Jacqueline Bowen is 11 years old and has been raising and caring for the cattle and goats on her family farm since she was 6. She is a fifth grade student at Sunderland Elementary School and loves to show her cattle and goats across the United States. She also enjoys drawing and playing with her Australian Shepherds, Rudy and Woody. Every chance she can she educates the public why it is so important to buy and eat fresh local food, that it supports the local economy and is better for the environment. Jacob Bowen is 9 years old and has been raising and caring for the cattle and goats on his family farm since he was 4. He is a third grade student at Sunderland Elementary School. He enjoys showing his cattle and goats year round, traveling with the family and having fun.



# Brined Cherry BBQ Chicken

## Ingredients.

### Brine:

1 whole chicken  
4 cups water  
1 cup sugar  
1 tbsp salt

1 large Vidalia onion, diced  
2 tbsp fresh ginger, diced  
2 tbsp fresh garlic, diced  
1 tbsp fresh shallots, diced  
1 cup Meyers Rum  
1/2 cup red wine vinegar  
1-1/2 cup ketchup  
1/2 cup molasses

1/4 cup brown sugar  
1 teaspoon allspice  
1/4 cup Worcestershire sauce  
2 pts roasted cherries, pitted  
1 tbsp mustard seed  
1 tbsp fresh rosemary, chopped  
1/2 cup water

### Cherry Sauce:

1 tbsp oil

## Preparation.

Brine chicken for up to one hour.

Saute onions, garlic, ginger and cherries. Add rum, red wine vinegar, ketchup and molasses and reduce for 5 minutes on low heat. Add remaining ingredients and cook on low heat until reduced by half. Set aside.

Remove chicken from brine and rinse off. Baste with cherry sauce from the very beginning of the grilling process. Grill chicken over mesquite wood and coal mixture on low to medium heat. Cook for 45-60 minutes. If desired, a smoker grill method may be used.

## Pair With...

Perigeaux Vineyard & Winery • Merlot

### About This Recipe

**Chef:** Bryan P. Davis, The Classic Catering People, Owings Mills (Baltimore County)

**Website:** <http://www.classiccatering.com>

Chef Bryan re-joins The Classic Catering People after a five year absence. He is passionate about organic farming and sustainable fresh food. His favorite foods include BBQ organic chicken and beef.

**Producer:** Lynne Ferguson, Ferguson Family Farm (Baltimore County)

**Website:** <http://www.fergusonfamilyfarm.com>

**Products used in the recipe:** heritage chicken

The Ferguson Family Farm, surrounded by the serenity of the Pretty Boy Watershed, has been supplying all natural farm fresh eggs, chicken, turkey, duck, Berkshire pork, and beef to customers for the past six years. All chickens are free-range and grain fed, and the farm uses sustainable agricultural methods. The farm's certified Berkshire Hogs are a Heritage breed which is prized for its flavor and texture by the American Pork Association.



# Slow Roasted Lamb with Grilled Spring Onions and Garlic Scapes, Served with a Sour Cherry Plum Chutney

Main Dishes

## Ingredients.

### *Dry Rub:*

- 1/2 tsp ginger
- 1/4 tsp cumin
- 1 tsp garlic powder
- 2 tsp paprika
- 1/2 tsp thyme
- 1/2 tsp salt
- 1/4 tsp pepper
- 1 tsp garam marsala spice

- 2 tbsp fresh cayenne pepper, minced
- 1 tsp chilli powder
- 1/2 tsp salt
- 1 1/2 cups ketchup
- 1/2 tsp Dijon mustard
- 1 tbsp olive oil
- 1/3 cups cider vinegar
- 1/2 cups molasses

- 3/4 cups cider vinegar
- 1 cup sugar
- 1/2 tsp fresh ginger
- 1 tsp cinnamon
- 1/2 tsp nutmeg
- 1/4 tsp ground cloves
- 2 cups water
- coat garlic scapes
- spring onions
- olive oil
- salt
- pepper

### *BBQ Sauce:*

- 1 whole onion, diced
- 2 garlic cloves, diced

### *Sour Cherry/Plum Chutney:*

- 4 plums, diced
- 30 cherries, diced

## Preparation.

Lightly wash lamb in cider vinegar, make incisions to meat with knife, insert rosemary leaves. Set aside.

### *Dry rub:*

Combine ingredients. Coat meat thoroughly with dry rub and set in 250° heat for approximately 20 minutes per pound. Turn periodically.

### *BBQ Sauce:*

Combine ingredients. Baste meat as it cooks with BBQ sauce.

### *Sour Cherry/Plum Chutney:*

Combine ingredients. Cook until condensed. As lamb starts to finish, coat garlic scapes and spring onions in oil salt and pepper and grill until slightly soft.

Plate lamb and grilled veggies, side with chutney.

*Continued...*





## Pair With...

Sugarloaf Mountain Vineyard • Comus

### About This Recipe

**Chef:** Wes Haynes, Cafe Nola (Frederick County)

**Website:** <http://www.cafe-nola.com>

Chef Haynes, a graduate of the Culinary Institute of the Rockies, has a wide range of work experience in the culinary industry. He worked at Volt, in Frederick, and had the opportunity to study in France. He has worked at Café Nola for the past three years and enjoyed collaborating with owner Dave Snyder to provide fresh local produce to their menu through their own farming project and with other local farmers.

**Producer:** Michael Dickson, Seed of Life Nurseries and CSA (Frederick County)

**Website:** <http://www.solnurseries.com>

**Products used in the recipe:** lamb, fruits and veggies, herbs

As owner/operator of Seed of Life nurseries and CSA, Michael Dickson has worked hard for the past three years to provide fresh produce to clients and families in need or at risk of hunger. By affording those in need the opportunity to have fresh produce, Dickson hopes to alleviate the emotional and spiritual burdens of families who often do not have enough to eat. Dickson also provides produce to local food pantries and soup kitchens.

### Main Dishes



# Grilled Chicken with Colora Orchards Peach Chutney, Rice Pilaf, Sautéed Green Beans

Main Dishes

## Ingredients.

¾ lb peach wedges, peeled and blanched	2 tbsp red bell pepper, small dice	2 tsp olive oil
½ cup cider vinegar	2 tbsp garlic, minced	1 boneless, skinless chicken breast
¼ cup brandy	1 tbsp butter	½ cup rice
1 small shallot, minced	¼ cup sugar	1 cup water
	salt and pepper	3 oz blanched green beans

## Preparation.

In a small pan, melt butter over medium heat. Add garlic and shallot, sweat until translucent. Add peaches, cook for 3 minutes. Add sugar and deglaze with brandy and cider vinegar. Reduce by half until peaches are soft. Put aside.

In a small sauce pan, add rice and water. Bring to a boil and turn down to a simmer until rice is cooked and tender. Fluff with a fork and set aside.

Season chicken breast with olive oil and salt and pepper. Place on the grill over high heat. Cook for 5 minutes on each side until an internal temperature of 165° is reached.

In a sauté pan, add a tsp of olive oil and sauté green beans over high heat for two minutes. Add 1 tsp of minced garlic and toss together in pan.

## Pair With...

Fridays Creek Winery • Traminette

About  
This Recipe

**Chef:** Scott Heckert, Cecil County Public Schools (Cecil County)

**Website:** <http://food.ccps.org/home.html>

Chef Scott Heckert grew up in Wilmington, Delaware. He became interested in cooking at an early age, watching Julia Child and Jacques Pepin on television. He is a graduate of the Hotel, Restaurant, and Institutional Management program of the University of Delaware and the Culinary Institute of America. After graduating, he worked in Las Vegas, Northern Virginia, and Washington D.C. for Chefs Bradley Ogden, Bob Kinkead, and Todd Gray. In 2006, he joined the Compass Group as executive chef of dining services at AstraZeneca in Wilmington. Since 2010, Chef Heckert has been the assistant supervisor for the Food and Nutrition Department for the Cecil County Public Schools.

*Continued...*



**Producer:** Stephen Balderston, Colora Orchards (Cecil County)

**Website:** <http://www.coloraorchards.com>

**Products used in the recipe:** peaches

Colora Orchards has been a family owned and operated farm since 1843. Its current operators are fourth and fifth generation Balderston family members. The farm has 100 acres of apples and 100 acres of peaches on its 500 acres. The Balderston farm was originally a dairy farm. A small orchard was planted by the second generation around 1910. In 1973, Stephen Balderston (fifth generation) re-engineered the farm into a full-time orchard. Colora is a major wholesale operation selling the majority of its product to supermarkets and institutional customers, as well as to a small share of foreign export buyers.



# Smoked South American BBQ Pork with Jicama Slaw served in a Sweet Potato Crêpe

## Ingredients.

### *Pork Rub:*

- 1 cup dark brown sugar
- ¼ cup chili powder
- 1 tsp cumin
- 1 tsp black pepper
- 1 tsp dry mustard
- 1 tsp onion powder
- 1 tsp garlic powder

### *BBQ Sauce:*

- ½ cup spring onion, minced
- ½ cup red pepper, minced
- 2 garlic cloves, minced
- ¼ cup oil
- 2 tsp chili powder

### 2 cup tomato puree

- ½ cup red wine vinegar
- ⅓ cup brown sugar
- ¼ tsp crushed dried chili peppers
- 1-½ tsp salt
- 1 tsp minced jalapenos

### *Pork Shoulder:*

- 1 lb pork shoulder

### *Jicama Slaw:*

- 1 jicama peeled and cut into match sticks
- 1 cup of mayo
- 1 tbs sour cream

### 1 tsp fresh cilantro, chopped

- 1 tsp roasted red pepper, minced
- 1 spring onion, sliced on bias
- 1 tsp black pepper
- 2 tsp rice wine vinegar
- 2 tsp granulated sugar

### *Crêpe:*

- 1 cup flour
- 2 eggs
- ½ cup milk
- ½ cup water
- ¼ tsp salt
- 2 tbs butter, melted
- ½ cup sweet potato puree

## Preparation.

Season pork shoulder with rub and let chill for 24 hours.

Sweat vegetables for sauce and add remaining ingredients, simmer for 20 minutes.

Smoke shoulder for 8 hours or wait until it falls off the bone, pull apart and mix with the sauce.

Cut jicama, mix all remaining ingredients together. Combine jicama with sauce and let sit for 20 minutes.

Combine all ingredients in batter, ladle a small amount evenly in a non stick pan, cook for approximately 2 minutes, flip with spatula and cook other side for additional 2 minutes.

Fill the warm crêpe with 4 oz pork BBQ and 2 oz of jicama slaw and serve.

## Pair With...

Harford Vineyard • Vintage Vidal Blanc

*Continued...*



About  
This Recipe

**Chef:** Chad Lechliter, The Yorkshire Old English Pub & Restaurant, Shepherdstown, WV

**Website:** <http://www.theyorkshirepub.com/>

Chad Lechliter started cooking in restaurants at age 13. In 2002, he graduated from La Academie de Cuisine in Gaithersburg. He believes using local ingredients lends to the quality and uniqueness of the finished product.

**Producer:** Daniel Roher, Roher's Meats (Frederick County)

**Products used in the recipe:** pork shoulder

Roher's Meats specializes in pasture-raised and grain-finished beef, veal, pork, sausages, chicken, goat, lamb, and eggs.

Main Dishes



# Grilled Rockfish with Bayou Shrimp Ragout

## Ingredients.

6 rockfish fillets, 6-8 oz portions, as desired	¼ cup small celery, diced	1 tsp kosher salt
½ lb medium shrimp, raw peeled, cut into ¼ inch pieces	½ cup tomato, chopped	½ tsp garlic powder
1 cup cooked corn	3 oz butter	½ cup clam juice
½ cup small red pepper, diced	1 tbsp red wine vinegar	¾ cup tomato juice
½ cup small green pepper, diced	1 ½ tsp sugar	
½ cup small yellow onion, diced	1 tsp “Todd’s Bayou Dirt” or your favorite Cajun style seasoning (or more if you like)	

## Preparation.

In a medium saucepot, melt 1 oz butter and sauté the onion, peppers, celery and corn over medium high heat for about 2-3 minutes, just to soften. Add the sugar, salt, ½ tbsp vinegar, garlic powder, “Todd’s Bayou Dirt,” tomato and cook for an additional 2 minutes until the sugar and salt are dissolved and the vinegar has reduced.

Add the tomato juice and clam juice to the pot, bring to a boil, reduce the heat and simmer until the liquid is reduced by about 25%, about 7-8 minutes. Add the shrimp and continue cooking over a low heat just until the shrimp are cooked through, 3-5 minutes.

Turn off the heat and stir in ½ tbsp vinegar and the remaining 1 oz butter until incorporated. Cover and keep warm.

Coat rockfish with a little olive oil, season with salt and pepper to taste, cook on your preheated grill until cooked through. Top with the Bayou Shrimp Ragout. Serve immediately.

## Pair With...

Slack Winery • Slack Tide Blanc

### About This Recipe

**Chef:** Jake Lydon, Annapolis Seafood Market (Anne Arundel County)

**Website:** <http://www.annapolisseafoodmarket.com>

Chef Lydon is locally grown and has worked with many of the areas most recognizable establishments, including Yin Yankee Cafe (Annapolis), Addie’s Restaurant (Rockville), 1789 ( Washington, D.C.), and most recently Black Salt (Washington, D.C.). Chef Lydon graduated with honors from L’Academie de Cuisine.

*Continued...*

Producer: Luke Howard, Homestead Farms, Inc., Millington, (Kent and Queen Anne's County)

Website: <http://www.freshorganicvegetables.com/>

Products used in the recipe: peppers, onions, celery, corn, tomatoes

Homestead Farms is an organic, community-supported, first generation family farm with a passion for growing authentic, certified organic food and a commitment to sustainable, organic farming, public outreach, and education. Each year, Homestead markets its vegetables through a Community Supported Agriculture shareholder service throughout Maryland. Homestead also sells its products at Easton Farmers' Market, and to a variety of restaurants in Washington D.C. All of its grain is direct marketed to organic feed mills in Pennsylvania for making certified organic dairy and poultry feed.



# Maryland Soft Shell Crab Banh Mi Sandwich

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## Ingredients.

1 lb carrots, peeled and shredded	1 cup mayonaise	1-2 cups all-purpose flour
½ lb breakfast radish, julienned	2 tsp sambal oelek or chili paste	salt and pepper
1 cup sugar	1 lime, juiced	2 tbsp olive or canola oil
1 cup rice wine vinegar	¼ bunch cilantro	
1 red onion, sliced thinly	1 baguette	
1 cucumber, peeled, seeded, sliced	4 soft shell crabs, cleaned	

## Preparation.

### *Pickle onions:*

Bring vinegar, sugar and 1 tbsp salt to boil. Add onions and simmer 5 minutes. Allow to cool in liquid.

### *Slaw:*

Place carrots, radish, pinch of sugar, pinch of salt, and cooled onions in a bowl and toss to mix.

### *Spicy mayo:*

Whisk mayonaise with sambal oelek and a few drops of lime juice.

Chop cilantro, leaves and stems, and mix with cucumber, remaining lime juice and a pinch of salt. Set aside.

### *Assembly*

Cut baguette into sandwich size portions. (You should get four sandwiches from a standard baguette.) Slice baguettes open and scoop out just a bit of the bread inside to allow space for the fillings. Lightly toast the baguettes if desired.

Place a nonstick pan over medium high heat and add oil.

Dredge crabs in flour thoroughly and shake off excess flour. Place in pan top side down. As crabs warm, you may poke the claws with tongs or spatula to release excess liquid. This will prevent the “pop” which can project hot liquid. Cook about two minutes until lightly browned. Flip and cook about two more minutes on other side. Season with salt and pepper. Remove and place on paper towels to drain excess oil.

Spread spicy mayo on both sides of baguette. Layer slaw and cucumber mixture in baguettes and add crabs. Serve with fries, chips, salad or whatever you like.

*Continued...*





## Pair With...

Woodhall Wine Cellars • Gunpowder Falls White

About  
This Recipe

**Chef:** J. J. Minetola, Chef de Cuisine, Wild Orchid Café (Anne Arundel)

**Website:** <http://www.thewildorchidcafe.com/>

Chef Minetola has cooked in Annapolis restaurants such as Tsunami, Metropolitan and O'Leary's as well as in Washington, D.C at D.C. Coast and Equinox. He began working as a dishwasher in his teenaged years and went on to graduate from L'Academie de Cuisine in Gaithersburg. When he is not in the kitchen, he enjoys spending time with his young daughter.

**Producer:** James Schillenger, Papa John's Farm (Anne Arundel)

**Website:** <http://www.papajohnsfarm.net>

**Products used in the recipe:** watermelon, peaches

Schillinger's Farm is a fourth generation family-owned farm that sells (wholesale and retail) fruits, vegetable plants, flowers and a large variety of produce. In the fall, Schillinger's hosts pumpkin tours for the schools and offer hay rides to the public.

**Producer:** Rick Batxter, Baxter Soft Shell Crabs Inc.

**Products used in the recipe:** soft shell crabs

Rick Baxter's family owned company has been providing soft shell crabs to restaurants and seafood markets in Maryland, Virginia and Washington, D.C. since 2003.

Main Dishes



# Fire Up's Two Acre Eggplant Pizza

## Ingredients.

- |  |   |   |
|--|---|---|
| 2 lbs whole wheat pizza dough<br>(any recipe or store bought<br>dough will work for this recipe) | 1 whole red or green pepper, sliced<br>thin | ½ lb. Parmigiano-Reggiano cheese,<br>shredded |
| 1-½ lbs purple and white striped<br>baby eggplants, sliced into ½<br>pieces                      | ¾ cup fresh basil leaves                    | 4 tbsp olive oil                              |
|  | ¼ cup fresh oregano leaves                  | 2 tsp sea salt                                |
|  | 1 lb small summer tomatoes                  |   |
|  | 4 cloves garlic, sliced                     |   |

## Preparation.

Sprinkle eggplant with 1-½ tsp salt (reserve the rest for sprinkling on top of the pizzas before baking). Let the eggplant sit for 30 minutes and turn once.

Chop basil, oregano and mint leaves. Toss with garlic, tomatoes and peppers and 3 tbsp olive oil. Set aside.

Rinse the eggplant and pat dry. Arrange in shallow pan and broil, turning the eggplant once until it is lightly done. Drain and Cool.

Get the pizza dough ready on the pizza stone. Brush with remaining olive oil.

Discard liquid from the tomato mixture. Spread half of the eggplant and tomato mixture over the pizza dough and top with shredded cheese, leaving a 1-inch border. Bake on grill until crust is light brown and cheese is bubbling. Remove and serve.

## Pair With...

Thanksgiving Farm • Meritage  
Loew Vineyards • Twilight

Main Dishes

### About This Recipe

**Chef:** Debra Moser, Fired Up Pizzas on the Move

**Website:** <http://www.fireduppizzas.com>

Chef Moser has a professional certification in pastry from L'Academie de Cuisine. Her company, LillieBelles, offers savory and sweet pies and other foods at area farm markets. Besides being a founding partner in Fired Up Pizzas on the Move, she is also co-founder of MeatCrafters with her husband Mitch Berliner. Before she let her culinary spirit loose, Chef Moser was the founding executive director of the Metropolitan Center for the Visual Arts in Rockville where her experience with arts education inspired Fired Up Pizzas' soon-to-be launched outreach program for local youth.

**Producer:** Nicole Olsen, Two Acre Farm

**Products used in the recipe:** eggplants, tomatos, fresh basil, fresh oregano, garlic, red or green peppers  
Chef Olsen was a general manager at Pizza Hut of Maryland for 12 years and managed a Panera Bread for four years. In 2001, she and her husband purchased a two-acre farm with the hope of it becoming an organic farm. Ten years later, Two Acre Farm now grows vegetables, fruits, and herbs. Chef Olsen also turns all the fruit, vegetables and herbs into artisan products, such as herbal jams, sauces and salsas, herbal rubs and more.



# Maryland Crabcakes, Chestertown Chow-Chow and Chesapeake Bay Sauce

## Ingredients.

### *Maryland Crabcakes:*

2 lbs crabmeat, cleaned and drained  
1 egg  
½ cup mayonnaise  
½ tsp Worcestershire  
½ tsp hot pepper ground  
1 tbsp of parsley, chopped  
1 tsp Dijon mustard  
1-½ cups of fresh breadcrumbs salt and black pepper

### *Chesapeake Bay Sauce:*

1 cup mayonnaise  
½ cup chili sauce  
2 tsp lemon zest, chopped  
1 tbsp Old Bay seasoning  
1 tsp anchovy paste

¼ cup tomatoes, diced  
¼ cup green cabbage, sliced  
2 cups jalapenos, finely chopped, 3 each with seeds  
1 cup tomato juice  
3 cups cider vinegar  
3 tbsp salt  
1 tbsp ground black pepper  
cilantro, freshly chopped, as garnish

### *Chestertown Chow-Chow:*

¼ uncooked corn  
¼ cup red onion, diced  
¼ cup red and green peppers, diced

Main Dishes

## Preparation.

*Maryland Crabcakes: (Recipe makes ten 4-oz cakes.)*

Whisk together egg, mayo, Worcestershire, Dijon, hot pepper, salt, black pepper, parsley. Fold mixture into the crab meat and add the bread crumbs mixing carefully. Form into patties.

*Chesapeake Bay Sauce: (Recipe makes 12 ounces.)*

Whisk all sauce ingredients together.

In a bowl, mix together all the vegetables: corn, red onion, peppers, cabbage, tomatoes, jalapenos.

In another bowl, whisk together the tomato juice, vinegar, salt, black pepper. Put into a pot and bring to a boil on the stove.

Pour the boiling liquid over the vegetables and mix well. Let sit at room temperature until the liquid cools to room temperature. When cool, cover and refrigerate until use. This will last 10 days, if refrigerated. When serving, garnish the vegetables with freshly chopped cilantro.

## Pair With...

Port of Leonardtown Winery • Vidal Blanc

*Continued...*



About  
This Recipe

**Chef:** Martin Saylor, Coastal Sunbelt Produce (Howard County)

**Website:** <http://www.coastalsunbelt.com/>

As an executive chef with experience at luxury hotels, the U.S. Navy and independent restaurants, Chef Saylor has filled a variety of positions. He is a graduate of both the Culinary Institute of America and The School for American Chefs in Napa, Calif. As the corporate chef for Coastal Sunbelt, his responsibilities include new product and research and development.

**Producer:** Bob Arnold and Margaret Frothingham, Arnold Farms (Kent County)

**Products used in the recipe:** yellow corn

Arnold Farms is a 350-acre farm near Chestertown that grows a variety of fresh produce. Its season begins with leaf lettuce, continues with the highlights of squash, sweet corn and melons and finishes in the fall with winter squash, pumpkins, and cauliflower. The farm has been in business on the Eastern Shore for more than 15 years.

**Producer:** Richard Evanusa, Captain's Choice Food Products (Somerset County)

**Products used in the recipe:** crab

Main Dishes



# Washington County Fiesta Blue Chorizo Wraps with Escabeche

## Ingredients.

4 tbsp of extra virgin olive oil	¼ tsp ground allspice	sprinkling of Caprikorn jalapeno
1 medium carrot, finely diced	1 bay leaf	pepper cheese, as desired
1 jalapeno pepper, seeded and finely diced	1 large potato, peeled and diced	dollop of plain yogurt, as desired
1 garlic glove, minced	¾ lb of goat chorizo	cilantro for garnish
½ cup vinegar	1 package blue corn/flour tortillas,	
½ tsp salt, added to taste	warm	

## Preparation.

*Escabeche (tomato-less salsa):*

Heat 3 tbsp of the olive oil in a medium skillet over the medium heat. Sauté the carrot, jalapeno and garlic until the carrot is barely tender, about 5 minutes. Stir in onion, vinegar, salt, allspice and the bay leaf. Remove the mixture from the stove. Chill the escabeche.

*Washington County Fiesta Blue Chorizo Wraps:*

Boil the blue potatoes in salted water until tender, about 10 minutes. Drain and set aside.

In a large skillet, heat the remaining olive oil over medium heat. Brown loose chorizo sausage about 10 minutes, breaking it up into small pieces as it cooks. Remove from the stove and set aside.

Fry the potatoes in the hot skillet until they are lightly brown, about 10 minutes, stirring frequently. Add the chorizo and heat through. Add salt to taste.

Serve hot, warm or at room temperature. To make a wrap, spoon the chorizo filling into a warm tortilla. Garnish with escabeche, goat cheese, yogurt and cilantro.

## Pair With...

Knob Hall Winery • Le Rêve Rouge

Deep Creek Cellars • Pinot Blanc

About  
This Recipe

**Chef:** Natoma “Cookie” Vargason, Owner, Cookie’s Cooking Company, Sharpsburg (Washington County)

**Website:** <http://www.facebook.com/pages/Cookies-Cooking-Company/116811758405158>

“Cookie” Vargason is committed to using the highest quality ingredients supplied by local growers, allowing her the opportunity to create a market-inspired menu that is local and seasonal. For two years, she has partnered with producers and growers in Washington County, and has been selected to participate in the Governor’s Buy Local Cookout with a combination of goat meat, local cheese and fresh vegetables. Vargason continues to experiment with new recipes and offers customized culinary creations inspired by local and seasonal foods.

*Continued...*

Main Dishes



**Producer:** Jeanne Dietz-Band, Many Rocks Farm, Keedysville (Washington County)

**Website:** <http://www.manyrocksfarm.com/>

**Products used in the recipe:** goat cherizo sausage

Many Rocks Farm provides pasture-raised goats, employs rotational grazing and follows sound sustainable agriculture practices. After spending nearly a decade optimizing the herd and developing a management program for successfully raising Kiko meat goats, Many Rocks Farm now offers value-added products through regional events and at local Farmers Markets. Many Rocks sells vacuum-packed, frozen goat meat and several types of goat sausage under its own USDA private label.

**Producer:** Alice Orzechowski, Caprikorn Farms, Gapland (Washington County)

**Website:** <http://www.caprikornfarms.com/>

**Products used in the recipe:** goat cheese

Caprikorn Farms starts making its cheese with great tasting goat milk from free-range goats. Its raw goat milk cheddar cheese (plain and flavored) is hand made in small batches in the tradition of the best artisanal farmstead cheeses. Caprikorn Farms is Maryland's first on farm home licensed goat cheese processor.

**Producer:** Ray and Jan Wickline, Blue Faerie Farm (Frederick County)

**Website:** <http://www.bluefaeriefarm.com/>

**Products used in the recipe:** blue potatoes, garlic

Blue Faerie Farm is a small organic family run farm on South Mountain, overlooking the historic Middletown Valley in Frederick County. It focuses on heirloom varieties, including specialty potatoes, garlic, apples, and open-pollinated, non-GMO vegetables. Blue Faerie Farm is committed to growing sustainable local produce.

**Producer:** Clare Seibert, Clear Spring Creamery (Washington County)

**Website:** <http://www.clearspringcreamery.com/>

**Products used in the recipe:** yogurt

Clear Spring Creamery, owned by Mark and Clare Seibert, is in the foothills of Fairview Mountain in Washington County. The farm, home to dairy cows, chickens, pigs and various pets, has been in the Seibert family for 100 years. The farm has developed a small scale farmstead dairy processing operation that can be operated by the family to complement the other aspects of the farm business.

**Producer:** Carol Myers and Doug Fink, Rights of Man, LLC (Frederick County)

**Products used in the recipe:** carrots

Rights of Man is a family owned farm in Ijamsville, near Frederick. It raises organic, grass- and hay-fed beef cattle; organic, free-range chickens, and organic vegetables. It also sells frozen beef.



# Fusion Bison Tacos

## Ingredients.

### Tacos

1 lb bison sirloin steak  
 1 package small tortillas (corn)  
 1 bottle peanut dressing  
 3 cups Napa cabbage, diced  
 2 cups carrots, shredded  
 1 cup edemame beans  
 ½ cup cilantro  
 scallions  
 soy sauce

ginger  
 1 jar mango salsa  
 ½ pint sour cream  
 ¾ tbsp wasabi paste

### Spinach Citrus Salad

1 lbs spinach  
 1 cup carrots  
 1 pint strawberries  
 2 mangos

½ cup cranberries  
 ½ pecans or walnuts

### Citrus Dressing

½ cup lime juice  
 ¼ cup honey  
 ¼ cup olive oil  
 1 pinch cayenne  
 1 pinch nutmeg  
 sea salt to taste

## Preparation.

Cut 1 lb bison sirloin steak into ½ inch cubes and marinate in a mixture of soy sauce, wasabi and diced ginger. Marinate for one hour.

Dice 3 cups of Napa cabbage into approximately ¼ inch pieces. Shred 2 cups of carrots. Mix edemame beans and ½ cup diced cilantro and scallions.

Buy a jar of mango salsa in your specialty or produce store.

Mix a half pint of sour cream with approximately ¾ tbsp wasabi paste.

Heat up small corn tortillas on pancake griddle or microwave covered with a damp napkin until they are room temperature.

Quickly stir-fry the chunks of bison in some hot olive oil or sesame oil for a minute, cool to medium to keep tender and juicy.

Lay out tortilla shells and put about a tablespoon of peanut sauce in the center in a line, cover with ½ cup of cabbage mix. Add chunks of bison and a few tbsp of mango salsa. Top with a dollop of wasabi sour cream.

Serve with a Spinach Citrus Salad.

## Pair With...

Costa Ventosa Winery • Tuckahoe Merlot  
 Dove Valley Vineyards • Dove Valley Red

*Continued...*



About  
This Recipe

**Chef:** Ype Von Hengst, Metro Café, (Anne Arundel County)

**Website:** <http://www.silverdiner.com/executive-profiles>

Ype Von Hengst is the executive chef of the Metro Café and Silver Diner. He has always focused on healthier foods and is now strongly promoting locally grown foods.

**Producer:** Angela and Trey Lewis, Gunpowder Bison & Trading Ranch, Monkton (Baltimore County)

**Website:** <http://www.gunpowderbison.com/>

**Products used in the recipe:** bison

Gunpowder Bison & Trading Company (GBT) provides tender, top quality, red meat. It is family owned and operated, and was born out of a desire to work with and be good stewards of the land. Angela and Trey started the company five years ago with a just few animals. Now they have more than 300 bison that graze in the ranch's lush pastures and eat a local grass diet. GBT is a member of the National Bison Association and the Eastern Bison Association.

**Producer:** Richardson Farms (Baltimore County)

**Website:** <http://www.richardsonfarms.net/>

Richardson Farms is a fifth generation family farm. In 1984, Barbara and Bill Richardson took the helm, with their six children. They expanded the farm by purchasing two nearby farms, and renting land from several others. The additional land allowed the family to expand its operations into what it is today. Open year-round, Richardson Farms provides fresh produce, and flowering and garden plants and herbs. In 2010, Richardson opened a Farm Market that carries a wide selection of freshly prepared food products from its extensive deli. It also operates a large farm stand in the Northeast Market in Baltimore—a market the farm has operated since 1930. Today, there are three generations of the family involved in its day-to-day operations.

Main Dishes





# Smokin' 38 Beef & Bison Chili

## Ingredients.

### *Meat Rub:*

- ½ cup smoked salt
- ¼ cup McCormick black pepper
- ¼ cup McCormick onion powder
- 2 tbsp Old Line Coffee Company (Carroll County Fancy Blend) ground coffee
- 1 tbsp McCormick granulated garlic
- 2 tsp McCormick cayenne pepper
- 1 tsp McCormick ground coriander

### *Sauce:*

- ½ cup Heinz Ketchup
- ⅓ cup Sriracha chilli sauce
- ¼ cup Texas Pete
- 1 tbsp Agave Nectar
- 1 tbsp leftover meat rub to taste
- 1 tsp Lea & Perrins Worcestershire sauce

### *Chili:*

- 3 lbs Liberty Delight Farms beef tri-tip
- 3 lbs Gunpowder Bison Trading Co. bison sirloin steak
- 3 lbs pork bacon
- 32 oz Hanover Chili Beans, drained
- 8 tomatoes, vine ripened
- 3 cloves garlic, smoked
- 1 sweet onion
- 2 whole limes
- 2 tbsp Hershey's cocoa
- 2 tbsp duck fat
- 1 jalapeno pepper with stem, seeds and vein removed
- 1 Red Finger chile pepper with stem, seeds and vein removed
- 1 Poblano pepper with stem, seeds and vein removed
- 3 whole Chipotle peppers in Adobo Sauce, drained
- 6 New Mexico chile peppers with stem and seeds removed, dried
- 10 whole mild red Piquante peppers, drained
- 2 cups Old Line Coffee Company (Carroll County Fancy Blend) Coffee
- 3 veal or cow marrow bones (1 inch thick)
- 4 fresh bay leaves
- 4 tbsp corn meal
- 2 tbsp Agave nectar or honey
- 2 tbsp McCormick ground cumin to taste
- 1 stick of butter
- 1 to 2 tbsp fresh oregano, to taste
- 4-8 leaves of fresh basil, to taste
- ⅓ cup Sriracha chilli sauce
- ¼ cup Texas Pete Hot Sauce
- 1 tsp Lea & Perrins Worcestershire sauce
- ½ cup 1792 Ridgmont Reserve bourbon
- 1 to 2 cups Heinz Ketchup

## Preparation.

### *Day before prep:*

Smoke the garlic and all peppers, except the chipotle peppers, for four hours. Use a blend of one part oak and two parts mesquite. Mix the rub and apply it to the beef tri-tip and bison sirloin. Refrigerate over night.

### *Day of:*

Mix all ingredients for sauce.

Fire up the grill and get it as hot as possible. Use oak and hickory or oak and mesquite.

Sear the tri-tip and sirloin on both sides (2 minutes each side). Remove them from the heat and cool the grill to about 325°.

When the temperature reaches 325°, put the meat back on the grill and put a pat (½ tsp) of duck fat on top of each steak. Cook it for 35-40 minutes until internal temperature is 125°. Cool the grill to 225°. Pull it off and let it rest for 20 minutes.

*Continued...*



Cut into ¼ inch slices, put into foil pan with sauce and place back on grill. Cook for 30 minutes.

While the meat is cooking, remove seeds, stems, and veins from all peppers. Remove skin from onion and garlic cloves. Start a large pot on med-high heat and dump in the brewed coffee, chili beans, bourbon, corn meal, cumin, salt, pepper, remaining duck fat, agave nectar, cocoa, butter, marrow bones, bay leaves and the juice from the limes. Food process or finely chop the peppers, tomatoes, onion, garlic, oregano, and basil and add them to the crock pot.

When the meat is cooked, chop it into fine pieces and add it to the chili. After the chili starts to boil, turn it down to low and simmer for 2-3 hours. About 1 hour before serving, add about 1 cup of ketchup (to taste), the other ¼ cup of bourbon and then salt, pepper to taste.

Remove the bones and the bay leaves just before serving.

## Pair With...

Little Ashby Vineyards • Super Talbot

### About This Recipe

**Chef:** John Wolff, Team Wolff

Chef Wolff has been grilling and barbecuing for more than 20 years. About a year ago, he became interested in competitive chili cook-offs and began looking for ways to improve his chili recipe. A chance encounter with a local beef producer, Shane Hughes, turned out to be exactly what he needed. After Chef Wolff started using locally sourced, naturally raised beef, he has finished within the top five of every cook-off he has entered and even won a few. After success with local natural beef, Chef Wolff now insists on sourcing as much fresh produce as he can from local farmers' markets.

**Producer:** Shane Hughes, Liberty Delight Farms, Reisterstown (Baltimore County)

**Website:** <http://www.libertydelightfarms.com>

**Products used in the recipe:** dry-aged, organic, tri-tip beef

Liberty Delight Farms is a small, family owned and operated all natural beef and hay producing farm. It raises fork-tender Simmental and Angus beef cattle and follows natural, sustainable farming practices, including rotational grazing.



# Java-Pasted Brisket

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## Ingredients.

4 tbsp finely ground dark-roast coffee beans	1 tsp freshly ground cumin seed
¼ cup canola oil	1 tsp freshly ground fennel seed
2 tbsp brown sugar	½ teaspoon kosher or other large-flake salt
4 large cloves garlic, finely chopped	1 tsp bottled hot sauce
2 tbsp Worcestershire sauce	1 center-cut beef brisket, 5 to 6 pounds, trimmed so there's still a ¼-inch-thick layer of fat on top
1 tsp freshly ground pepper	
1 tsp onion powder	

## Preparation.

In a small bowl, stir together these 11 seasoning ingredients. Reserve approximately ¼ of the rub for the basting sauce. Place the brisket in heavy foil and then put that in a roasting pan. With your hands, generously pat the paste on the entire surface of the brisket. Let the paste-covered brisket season overnight in the refrigerator, covered.

For grilling the brisket: Preheat the smoker or half the grill to medium-high. Place the brisket, still in the foil and pan, over the heat source and close the lid for about 20 minutes to allow the meat to brown. Reduce the heat to medium-low, move the brisket to the indirect side of the grill, wrap the foil tightly over the brisket to seal, and continue cooking for 4 to 5 hours on low. Make sure to check at least once every hour to see that it's not cooking too quickly.

### *Basting Sauce:*

- ¾ cup apple cider
- ½ cup water

About 1 hour into the grilling time, open the foil and pour all pan juices from the meat into a medium-sized saucepan. Add the reserved paste mixture along with the apple cider and water. Bring this to a rolling boil and cook, stirring, for 5 minutes; begin basting the brisket every hour or so by opening the foil and brushing with the sauce, always covering again with the foil after basting. After 4 hours, check to make sure the meat is very tender, moist, and almost falling apart. If not, continue grilling for what may be another hour or two. Remove the meat from the grill and let it rest for 10 minutes, loosely covered with foil. Place on a cutting surface and thinly slice across the grain with a very sharp carving knife. Save any juices. Transfer the sliced meat to a platter, spoon juices and any remaining basting sauce over the slices.

## Pair With...

Cascia Vineyards • Queen Anne's County Reserve

*Continued...*



About  
This Recipe

**Chef:** Rita Calvert

**Website:** <http://blog.homesteadgardens.com/>

Chef Calvert's career track in the culinary world has encompassed working as chef, restaurateur, specialty food producer, gardener, photographer, writer, food stylist, event producer, farm-to-table food activist, and educator. In her nearly three decades in the business she has collaborated on print and broadcast productions with such noted chefs as Marion Burros, Emeril Lagasse, Jamie Oliver, John Shields, and Alice Waters; consulted for Anheuser-Busch, McCormick, and Whole Foods; and produced and orchestrated programs for the Chesapeake Bay Foundation and the Smithsonian Folklife Festival.

**Producer:** Robert Fry and Judy Gifford, St. Brigid's Farm (Kent County)

The farm is named after St. Brigid, the patron saint of dairymaids and scholars who was renowned for her compassion and often featured with cows at her feet. The 55-acre farm on the Eastern Shore is in permanent pasture, comprised predominantly of perennial rye grass and clover. The seasonally calved herd intensively grazes from April through November. Grass fed Jersey beef and veal is sold directly to individuals and restaurants. The pairing of a dairymaid and scholar has resulted in a beautiful farm which produces high quality milk, beef, veal and dairy stock. Stop by anytime for a real life visit.

**Producer:** Bruce Heinlein, Chesapeake Bay Roasting Company (Anne Arundel County)

**Website:** <http://www.cbrcoffee.com>

**Products used in recipe:** coffee

Chesapeake Bay Roasting Company is devoted to making the world a better place, sourcing great coffees from reputable growers and processors.

Main Dishes

# Desserts





# Vanilla Bean French Toast with Lockbriar Farms Straw-Blackberry Compote, Blueberry Blossom Honey Mascarpone, and Crow Farm Bacon

## Ingredients.

6 eggs	1 loaf French bread	1 pound bacon *optional
½ tsp vanilla extract	1 cup strawberries, sliced	1 lemon
½ tsp cinnamon	1 cup blackberries	1 stick of butter
¼ cup heavy cream	1 cup Blueberry Blossom honey	
1 vanilla bean	8 oz mascarpone	

## Preparation.

### *Compote:*

Preheat a burner to medium heat. In a 2-quart sauce pan, place the strawberries, blackberries, and ¾ cup of honey. Place the pan over the burner and cook until the berries are just tender, about 7 minutes. Remove from the heat and squeeze the juice of the lemon into the pan. Reserve at room temperature until ready to serve.

### *Batter and French Toast:*

In a glass or stainless steel bowl, gently whisk the eggs, cream, cinnamon, and vanilla extract.

Split the vanilla bean lengthwise with a pairing knife and scrape the seeds (they are the black sticky stuff inside the bean) into the batter and whisk to incorporate.

Using a serrated bread knife, slice the French bread into pieces about ¾-inch thick. One piece should be enough for each person; however, if you love French toast, you should use two pieces per person. Wrap the leftover bread in plastic wrap and reserve for another day or time. Place all the bread slices into the batter and let them soak for about 10 minutes.

### *Mascarpone:*

Mix the mascarpone and remaining honey with a little salt until evenly incorporated. Reserve refrigerated until needed.

*Continued...*



### *Assembly*

Heat a nonstick pan to medium heat and put a ¼ stick of butter. As soon as the butter is melted and begins to cool, pull the French toast one piece at a time out of the batter, making sure to flip it so it is evenly coated with the batter. Shake the bread slightly to remove excess batter.

Place the battered toast pieces into the nonstick pan and cook until the batter is cooked thoroughly on the bottom side, about 4 minutes. Using a spatula, flip the toast and cook for an equal amount of time.

*\*Note: You may fry more than one piece of French toast at a time but leave a little space between each piece. Too much in the pan at one time will cool your pan drastically and may stick.*

To make this dish an entrée, place the sliced bacon in a cold pan over medium high heat. Don't worry about greasing the pan because the bacon will create its own fat and release itself. If it is sizzling too hard, turn down the heat. Once it has browned around the edges it is ready to flip with a pair of tongs. Prepare a plate with some paper towels to drain the bacon. Once the bacon is crisped to your liking, remove it from the pan to the plate with paper towels.

To serve, place a piece of French toast on a plate and top with a tablespoon of the compote. Finish off the plate with a spoon of mascarpone and a few slices of bacon and serve.

This recipe is hearty enough for a brunch or you can omit the bacon and mascarpone and top with a little vanilla gelato and powdered sugar for a truly decadent dessert.

## Pair With...

Catoctin Breeze Winery • Honey Moon (mead)

### About This Recipe

**Chef:** Robbie Jester, Harbor House Restaurant, Chestertown (Kent County)

**Website:** <http://www.harborhousewcm.com/>

Chef Jester began his culinary start at the age of 12, working in his family's seafood restaurant, the Harbor House. He attended the Culinary Institute of America and graduated with High Honors in 2006. Now, he splits his time as Chef of the Harbor House Restaurant, Piccolina Toscana, and Farm Dinners on the Shore, a not-for-profit organization that holds weekend-long culinary events at scenic Eastern Shore Farms. Chef Jester's talents have not gone unnoticed. He was one of a handful of chefs chosen for Governor O'Malley's 2009 and 2010 Buy Local Cookout, Chefs by the Bay in 2010, and has been featured in *Delaware Today* magazine, *Brandywine Signature* magazine, and the *News Journal*.

**Producer:** Wayne Lockwood, Lockbriar Farm, Chestertown (Kent County)

**Website:** <http://www.lockbriarfarms.com/>

Lockbriar Farm is a family-run business, owned and operated by Wayne and Marcella Lockwood along with their children Jacqueline and James. Committed to a cleaner, healthier environment, the Lockwoods strive to grow the best quality fruits and vegetables possible, using Integrated Pest Management practices and reduced spraying with organic products, whenever possible.

*Continued...*



**Producer:** Roy and Judy Crow, Crow Farm, Kennedyville (Kent County)

**Website:** <http://www.crowfarmmd.com/>

**Products used in the recipe:** strawberry, blackberry, Blueberry Blossom Honey

Crow Farm owners Judy and Roy Crow both grew up on farms and both have a passion for maintaining the agricultural authenticity of the area and their farm. Their motto, “stay original,” drives a growing business, selling natural grass-fed beef to local citizens and quality restaurants in the area. A newly opened bed and breakfast provides visitors an opportunity to be immersed in farm life as it used to be, including home-cooked meals, purring barn cats, rustic barns, meandering walking trails through the wide open fields, and a friendly angus beef herd. To further sustain the profitability and natural environment of the farm, the family’s third generation is building a vineyard business, Crow Vineyard & Winery LLC. The Crow Family sons operate a part-time home built smokehouse and the B&B offerings will often include delicious smoked beef appetizers during cocktails.

**Producer:** Douglas Rae, Against the Grain Bakery, Chestertown (Kent County)

**Website:** <http://www.atgbreadco.com/>

**Products used in the recipe:** bread

Head baker Douglas Rae developed a passion for baking bread at an early age. Raised in a family of home bread-bakers, he quickly dove deeper into the science and art behind baking bread through a personal library of books he collected. Rae attended Johnson & Wales University in Providence, R.I. where he earned an Associate’s degree in bread and pastry and a Bachelor’s degree in food service entrepreneurship. While at Johnson & Wales, he worked alongside artisan bakers on the east and west coasts of the United States. He also spent time in Paris observing the masters at work.





# Chilled Cantaloupe Soup with Cayenne Coconut Ice Cream – a.k.a. Summer in a Bowl

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## Ingredients.

### *Soup:*

1 cantaloupe  
2 oranges  
2 limes  
1 tsp simple syrup

### *Ice Cream:*

1 qrt heavy cream  
9 egg yolks  
8 oz pina colada mix  
½ tsp cayenne pepper  
½ cup honey  
1 liter liquid nitrogen

## Preparation.

### *Soup:*

Peel cantaloupe, removing all seeds and cube.  
Peel orange, making sure to remove all white pith.  
Peel limes, making sure to remove all pith.  
Run cantaloupe, oranges and limes through juice machine.  
Combine with simple syrup.

### *Ice Cream:*

Combine all ingredients in mixing bowl.  
Using a paddle attachment, mix on low to mix thoroughly.  
Slowly add liquid nitrogen to freeze ice cream.  
Remove from mixing bowl, and store in air tight plastic container in freezer.

## Pair With...

DeJon Vineyards • Sweet Denise

### About This Recipe

**Chef:** James Barrett, Westin Annapolis Hotel, Azure Restaurant, Annapolis (Anne Arundel County)  
**Website:** <http://www.starwoodhotels.com/westin/property/overview/index.html?propertyID=1573>  
Award winning Chef James Barrett has traveled the country, honing his craft at some of the nation's top resorts, but has now returned home to Anne Arundel County to lead the food and beverage team of the Westin Annapolis Hotel. Chef Barrett's passion for food has lead him to producing as well as preparing his ingredients. He keeps bees on the roof of the hotel along with a potted garden which are used all season long in the hotel's restaurant.

*Continued...*



**Producer:** Oksana Bocharova, MD Sunrise Farm (Anne Arundel County)

**Website:** <http://mdsunrisefarm.com/>

**Products used in the recipe:** cantaloupe

This former U.S. Naval Academy Dairy Farm is now Maryland Sunrise Farm, LLC, operating under the authority of the Anne Arundel County Department of Recreation and Parks. A family operated, 857-acre certified organic farm, Maryland Sunrise is the largest parcel of certified organic land in Maryland. Building upon a rich agricultural tradition, the farm is fully engaged in production agriculture, using organic protocols to maintain a healthy environment for people, food, and animals near major population centers. The farm grows market vegetables for local consumption, operates a farm based CSA, raises organic beef and dairy replacement heifers, sells organic hay, corn and soybeans, and hosts seasonal farm events including school and group tours.



# Fresh Peach and Honey Cannoli

## Ingredients.

### *Homemade Ricotta Cheese*

1-½ gallons fresh whole milk  
1 tsp salt  
6 fresh lemons

1 tsp granulated sugar  
2 tbsp unsalted butter  
¼ cup water

¼ tsp cinnamon  
salt, as needed

### *Cannoli Shells*

All purpose flour 1 ½ cup  
¼ tsp cinnamon

### *Cannoli Filling*

1-½ cup ricotta cheese  
½ cup fresh peaches  
¼ cup honey

### *Cannoli Garnish*

1 tsp honey  
¼ qrt heavy cream, fresh  
½ cup fresh peaches  
powdered sugar, as needed

## Preparation.

### *Homemade Ricotta Cheese:*

In a 7-quart Dutch oven, heat milk and salt to 185° over medium heat. Stir frequently to prevent scorching. Add lemon juice to the milk. Stir to mix throughout. Let stand for 5 minutes.

Once milk is separated into curds and whey, allow mixture to rest for an additional 20 minutes.

Line a colander with a double layer of cheesecloth, set over sink.

Carefully spoon curds into colander. Gently fold until no liquid comes out.

Refrigerate and save for a later step.

### *Cannoli Shell:*

In a medium bowl, mix flour, cinnamon and sugar. Add water and butter. Fold mixture and shape dough into a ball. Wrap with plastic wrap. Set on ice for 20 minutes.

Heat oil to 375°. Remove dough and divide into four equal pieces.

Using a rolling pin, roll each dough piece until ¼ inch thick. Cut into 4 inch circles. Use the rolling pin to elongate circles into ovals. Wrap ovals lengthwise around metal forms, trim edges if needed, seal with water. Flare each end of the cannoli shell. Cut dough strips approximately 4 to 5 inches long. Fry until golden brown for approximately 2-3 minutes. Remove cannoli shells from oil and allow them to drain on paper towels. Once cool, remove metal forms from cannoli shells.

### *Cannoli Filling:*

Place cheese into a medium-size bowl. Fold in fresh peaches and honey. Add a pinch of salt for taste. Place cannoli filling into a pastry bag.

*Continued...*

### *Cannoli garnish:*

Whip cream with a balloon whisk. Fold in cheese and honey.



### Assembly

Stuff cannoli shell with filling in pastry bag. Set honey comb in the center of the plate. Lean cannoli up against honey comb for height.

Place whipped cream garnish in equal parts of the plate.

Sprinkle chopped peach on top of each cream garnish.

Place cannoli strip next to cannoli.

Dust cannoli with powdered sugar. Serve.

### Pair With...

Mount Felix Vineyard • Mon Cheri

#### About This Recipe

**Chef:** Paul Rodgers, Cecil County Public Schools

**Website:** <http://www.food.ccps.org/home.html>

Chef Rodgers began his culinary career as a chef at the Bayard House Restaurant in Chesapeake City at age 16. He earned his Associates degree in Culinary Arts and graduated as “Chef’s Choice Culinary Arts Student of the Year” from Delaware Technical College. He recently earned his Bachelor’s Degree in Organizational Management from Wilmington University in Delaware. He currently works for the Cecil County Public Schools as Assistant in Food and Nutrition for the Food and Nutrition Department where he coaches Culinary Arts students for the annual Maryland Pro-Start Invitational.

**Producer:** Stephen Balderston, Colora Orchards (Cecil County)

**Website:** <http://www.coloraorchards.com>

**Products used in the recipe:** peaches

Colora Orchards has been a family owned and operated farm since 1843. Its current operators are fourth and fifth generation Balderston family members. The farm has 100 acres of apples and 100 acres of peaches on its 500 acres. The Balderston farm was originally a dairy farm. A small orchard was planted by the second generation around 1910. And in 1973, Stephen Balderston (fifth generation) re-engineered the farm from a full-time dairy and seasonal orchard operation into a full-time orchard. Colora is a major wholesale operation selling the majority of its product to supermarkets and institutional customers as well as to a small share of foreign export buyers.

**Producer:** Kilby Cream (Cecil County)

**Website:** <http://www.kilbycream.com/>

**Products used in recipe:** milk

Kilby Cream has been producing farm fresh homemade ice cream in Rising Sun since 2005. It is one of only three dairies in the state that completes the whole ice cream making process right on the farm. Kilby’s high quality ice cream goes from cow to cone in two days. The Kilbys invite you to visit their farm, have a sandwich, meet the animals and enjoy the playground. On your way home, check out the freezer for pints, quarts, and ice cream pies or cakes to take home.

**Producer:** Dennis and Geneva Miller, King Bee Apiary (Baltimore County)

**Products used in recipe:** honey

Dennis Miller has been raising honeybees his whole life. He produces quality honey that he has been selling for 15 years. Not only does he provide honey and other product to his community, but he also lends his years of experience to novice beekeepers.



# Fresh Fig “Newton” Blossoms with Sweet Sorghum Syrup and Kentucky Colonel Mint

## Ingredients.

24 fresh ripe figs	½ tsp salt	½ tsp salt
48 sprigs Kentucky Colonel mint (for garnish)	3 tbsp shortening, chilled	1 cup sweet sorghum syrup (or molasses)
	4 tbsp butter, chilled	1 cup brown sugar
	4 to 5 tbsp ice water	3 eggs, beaten
<i>Pastry Blossoms:</i>		1 tsp vanilla extract
1 ¼ cup all-purpose flour	<i>Filling:</i>	½ cup walnuts, chopped
1 tbsp powdered sugar	½ cup farm fresh butter	

## Preparation.

### *Pastry Blossom:*

Combine flour, sugar, and salt in food processor (pulse around 5 times or so).

Cut butter and shortening into half-inch pieces and sprinkle over the top of dry ingredients in food processor. Pulse until mixture has the consistency of sand. Do not over mix!

In a slow stream, add ice water while processor is running. Start with 4 tbsp and only add the 5th if mixture appears dry. When dough is just combined, remove it from the processor, wrap in plastic wrap, and refrigerate until firm. This will take at least an hour or two, and preferably it should chill overnight.

Remove dough from refrigerator and plastic wrap, roll out as thin as possible (about ⅛ of an inch or thinner).

Using a 2” or 3” round cookie cutter, cut out circles in the pie crust. In a mini-muffin tin, use pie crust circles to form mini pie shells. Shells do not have to be absolutely perfect, in fact a rustic look is ideal, although there must be a cup shape in order to hold tart contents.

Place formed shells (while keeping them in the tin) in the freezer for about 15 minutes until firm. Immediately put tin in the oven at 350° for about 10 minutes or so to blind bake.

Remove from oven and fill with tart filling, then place back in the oven until filling is finished.

*Continued...*



*Filling:*

In a saucepan over low heat, melt the butter, salt, sweet sorghum syrup, and brown sugar, stirring until smooth, about 5 minutes. Transfer to mixing bowl and cool thoroughly. Add eggs and vanilla and beat until fluffy smooth. Fold in walnuts. Fill pastry shells with mixture and bake for 20 minutes. Cool.

*Topping:*

Slice ripe fig in half lengthwise and set atop cooked pastry blossom. Garnish with mint sprig

## Pair With...

Orchid Cellar • Monk (mead)

About  
This Recipe

**Chef:** Craig Sewell, Owner and Chef, A Cook's Cafe/Maryland Table, Annapolis (Anne Arundel County)

**Website:** <http://www.acookscafe.com>

Chef Sewell founded A Cook's Cafe 10 years ago in Annapolis He is also a principal in [www.marylandtable.com](http://www.marylandtable.com), an online farmers' market that links home kitchens with local farms for produce, meats, dairy and prepared foods.

**Producer:** Warren Turner, Rebecca's Garden (Howard County)

**Products used in the recipe:** fresh figs, sweet sorghum syrup

Warren Turner followed in father's and grandfather's footsteps and became an organic farmer back in 1968 – before the National Organic Program took hold. For Warren, organic farming is a way of life, not an occupation.

**Producer:** David Smith, Springfield Farms (Baltimore County)

**Website:** <http://www.ourspringfieldfarm.com/>

**Products used in the recipe:** eggs

Springfield Farm has been in David Smith's family since the 1600's. It occupies 67 acres of rolling countryside with four natural streams and untold springs bubbling up everywhere (hence the name – Springfield!). The farm, which uses sustainable agricultural methods, provides chicken eggs and seasonal goose eggs, chicken, turkey, duck and seasonal goose as well as grass-fed beef, lamb, pork and rabbit.

**Producer:** David Lankford, Davon Crest II (Talbot County)

**Products used in the recipe:** fresh mint

**Website:** <http://www.davoncrest2.com>

Desserts



# Black Rock Orchard Almond-Polenta Cake with Peach and Cherry Honey Compote

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## Ingredients.

1-½ cups water	8 eggs	2 tbsp and 2 tsp baking powder
½ cup instant polenta	1 tbsp almond extract	5 cups pitted cherries
1 lb butter, softened	3-½ cups heavy cream	2 cups sliced peaches, skin on
4 cups sugar	6 cups flour	⅓ cup honey
2 tsp salt	1 cup ground, toasted almonds	

## Preparation.

### *Black Rock Orchard Almond Polenta Cake:*

Preheat oven to 350° F.

Bring water to boil and add polenta. Stir and cook over medium heat according to package instructions. When cooking is complete, pour polenta onto a lightly greased baking sheet. Set aside to cool.

In a mixer, cream the sugar, butter and salt together until pale white, light and fluffy. On a slow speed, add 2 eggs at a time until incorporated. Then add the extract. Slowly pour in the heavy cream.

In a bowl mix the flour, ground almonds, and baking powder together. Slowly add to the butter/cream mixture. Do not over beat. Crumble the polenta into pieces and fold into the batter. Pour the batter into a well greased and floured 10-inch bundt pan, or two 8-inch round cake pans.

Bake for 35 to 40 minutes (if using a bundt pan), or 20 to 30 minutes (if using 8-inch rounds), or until an inserted toothpick comes out clean. Let cool for about 20 minutes before removing from pan.

To serve, spoon several tablespoons of compote over each slice of cake.

### *Cherry & Peach Honey Compote:*

Add 5 cups of pitted cherries, 2 cups of sliced peach (with skin on) and ⅓ cup of honey into a 2-quart saucepan. Bring almost to the boil. Reduce heat to medium and cook for about 7 to 10 minutes, stirring frequently. Remove from heat and allow to cool.

## Pair With...

Romano Vineyard & Winery • Liberty

*Continued...*



About  
This Recipe

**Chef:** Douglas Wetzel, Executive Pastry Chef, Gertrude's, Baltimore (Baltimore City)

**Website:** <http://www.gertrudesbaltimore.com>

Chef Wetzel is a graduate of the Culinary Institute of America in Hyde Park and performed his externships at premiere restaurants in Northern California. His desserts have won awards in local competitions including First Place at the annual Chocolate Affair benefit at M&T Bank Stadium. Chef Wetzel is actively involved in Baltimore's local growing/buying movement and can be found each Saturday at the Waverly 32nd Street Farmers' Market.

**Producer:** David Hockheimer, Black Rock Orchard (Carroll County)

**Products used in the recipe:** cherries and peaches

David Hochheimer and his wife Emily Zaas have been farming fruit for decades on their orchards near the Mason-Dixon Line. They sell their products at numerous farmers' markets around the state.

**Producer:** David Smith, Springfield Farms (Baltimore County)

**Website:** <http://www.ourspringfieldfarm.com/>

**Products used in the recipe:** eggs

Springfield Farm has been in David Smith's family since the 1600's. It occupies 67 acres of rolling countryside with four natural streams and untold springs bubbling up everywhere (hence the name – Springfield!). The farm, which uses sustainable agricultural methods, provides chicken eggs and seasonal goose eggs, chicken, turkey, duck and seasonal goose as well as grass-fed beef, lamb, pork and rabbit.

**Producer:** Randy and Karen Sowers, South Mountain Creamery (Frederick County)

**Website:** <http://www.southmountaincreamery.com>

**Products used in the recipe:** milk and butter

This local creamery had humble beginnings in 1981. It now has more than 3,000 home delivery customers, a number of farmers markets, and wholesale accounts. Their products include cheese, yogurt, butter, and other dairy products in addition to their milk.



# Beverages





# ROYELE Rosé de Noir Brut Rosé

## Methode Champenoise

### Sparkling Wine

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#### Ingredients.

100% Chancellor winegrapes

#### Preparation.

Chancellor winegrapes are harvested by hand and delivered to Cygnus Wine Cellars in Manchester. Grapes are whole-cluster pressed -- that is, pressed without first destemming or crushing the grapes. The juice output from the press is 'fractioned' -- that is, partitioned so that only the finest portion of the juice is used in the cuvee for the sparkling wine.

The fresh pressed juice is settled overnight to allow solids to fall to the bottom of the tank. The clear juice is pumped into another tank, and a yeast culture is added to commence fermentation. After appropriate cellar work, the new wine is aged over the winter in sealed containers. In the spring, a new yeast culture is developed, added to the new wine, along with sugar and yeast nutrients. After this 'second fermentation' has begun (36-48 hours later) the fermenting wine is bottled into pressure-capable bottles, where the fermentation continues, thus trapping the carbon dioxide gas produced by the yeasts during fermentation.

When completed, the bottles are manipulated to move the yeast sediment to the tip of the bottle (riddling), the bottle opened to remove the yeast sediment (disgorging), and the dosage is added. The bottle is then corked and a wire hood attached. The bottles are then washed and labeled.

#### Pair With...

Well, the ROYELE Rosé de Noir Brut Rosé, of course!

**Chef:** Ray Brasfield, owner and winemaker, Cygnus Wine Cellars, Manchester (Carroll County)

**Website:** <http://www.cygnuswinecellars.com>

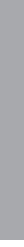
Ray Brasfield first produced methode champenoise sparkling wine in 1989. Cygnus Wine Cellars produced its first sparkling wine from the 1995 vintage, and markets and sells its sparkling wines (champagnes) under the ROYELE label.

**Producer:** Bob White, Quail Vineyard (Carroll County)

**Products used in the recipe:** Chancellor winegrapes

Bob White, now retired from the Coast Guard, planted the first vines at Quail Vineyard in 2000, and began the commercial planting in 2005. Quail Vineyard grows Vidal Blanc, Chambourcin, and Chancellor winegrapes for Cygnus Wine Cellars.





# 2011 Farmers' Markets



## ALLEGANY COUNTY

### **Downtown Cumberland Farmers' Market**

Cumberland: Downtown Pedestrian Mall

Thursday: 9:30 a.m. to 1:00 p.m. June 2 - October 13

Saturday: 9:30 a.m. to 1:00 p.m. June 18 - October 15

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 3 - October 14

Contact: Jack Miltenberger 304-738-1093

*FMNP Checks (WIC & Senior) & FVC Accepted*

### **LaVale Farmers' Market**

LaVale: Country Club Mall—Center Court

Tuesday: 9:30 a.m. to 2:00 p.m. June 7 - October 11

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 1 - November 20

Contact: Bernadine Prince 202-362-8889

[info@freshfarmmarkets.org](mailto:info@freshfarmmarkets.org)

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



### **Anne Arundel County Farmers' Market**

Annapolis: Riva Road & Harry S. Truman Parkway  
Saturday: 7:00 a.m. to Noon April 2 - December 17  
Tuesday: 7:00 a.m. to Noon June 7- October 25  
Contact: Brenda Conti 410-349-0317  
*FMNP Checks (WIC & Senior) & FVC Accepted*

### **Deale Farmers' Market**

Deal: Cedar Grove United Methodist Church Parking Lot  
5965 Deale-Churchton Rd.  
Thursday: 3:00 p.m. to 6:00 p.m. July 7 - October 25  
Contact: Gail Wilkerson 410-867-4993  
*FMNP Checks (WIC & Senior) & FVC Accepted*

### **Department of Natural Resources Farmers' Market**

Annapolis: DNR parking lot off Taylor Avenue  
Thursday: 3:00 p.m. to 6:00 p.m. June 2 - September 29  
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 8 - November 23  
Contact: Bill Morris 410-867-9162 or [william@deepcovefarms.com](mailto:william@deepcovefarms.com)  
*FMNP Checks (WIC & Senior) & FVC Accepted*

### **Severna Park Farmers' Market**

Severna Park: Ritchie Highway (Rt. 2) & Jones Station Road  
Saturday: 8:00 a.m. to Noon April 30 - October 29  
Contact: Anita Robertson 410-924-3092  
*FMNP Checks (WIC & Senior) & FVC Accepted*

### **Westfield Annapolis Farmers' Market**

Annapolis: Route 50 & Jennifer Rd. - Sears parking lot  
Sunday: 11:00 a.m. to 2:00 p.m. January 1 - April 17 (1st and 3rd Sundays)  
Sunday: 10:00 a.m. to 2:00 p.m. May 1 - October 30  
Contact: Brenda Conti 410-349-0317  
*FMNP Checks (WIC & Senior) & FVC Accepted*

## **BALTIMORE CITY**

### **Baltimore Farmers' Market**

Saratoga Street between Holliday and Gay Streets (under JFX Viaduct)  
Sunday: 7:00 a.m. to Noon (or sell out), April 3 - December 18  
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. May 21 - October 8 (closed September 3)  
Contact: Jill Edmondson 410-727-4808  
*FMNP Checks (WIC & Senior) & FVC Accepted*

**Charlest Street Friday Market (*new market*)**

Lanvale Avenue at the 1700 Block of Charles Street  
Friday: 3:00 p.m. to 8:00 p.m. May 20 – November 18  
Contact: James Erny 410-812-6161 *or* theernys@yahoo.com

**Druid Hill Park Farmers' Market (*new market*)**

3100 Swann Drive  
Wednesday: 3:30 p.m. to 7:30 p.m. June 1 – October 5  
Contact: Tom Orth 443-469-8274 *or* friendsofdruidhillpark@gmail.com  
*FMNP Checks (WIC & Senior) & FVC Accepted*

**Fells Point Farmers' Market (*new market*)**

800 Block of South Broadway Broadway Square  
Saturday: 7:30 a.m. to 11:30 a.m. June 4 – November 12  
Contact: Merritt Dworkin 410-258-9658 *or* fpfarmersmarket@yahoo.com

**Go Life / Cylburn Farmers' Market (*new market*)**

2605 Bannister Road  
Saturday: 9:00 a.m. to 2:00 p.m. June 4 – December 3  
Contact: Paula Fitzpatrick 410-530-3626  
*FMNP Checks (WIC & Senior), FVC & SNAP Accepted*

**Greater Baltimore Medical Center Farmers' Market (*new market*)**

6701 North Charles Street  
Thursday: 3:00 p.m. to 6:00 p.m. June 2 – September 1  
Contact: Keith Sappington 443-849-2715 *or* ksappington@gbmc.org

**Howard Park Community Farmers' Market**

3400 Block of Woodbine Ave.  
Saturday: 7:00 a.m. to 1:00 p.m. May 28 - December 10  
Contact: Howard Park Civic Association 443-982-3422 *or* info@howardparkca.org  
*FMNP Checks (WIC & Senior) & FVC Accepted*

**Highlandtown Farmers' Market**

400 South Conkling Street at Eastern Avenue  
Thursday: 4:00 p.m. to 8:00 p.m. June 9 - October 13  
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 19 - November 17  
Contact: Roneet Mallin 410-955-9014



**Harbor Hospital Farmers' Market (*new market*)**

3001 South Hanover Street

Thursday: noon to 4:00 p.m. April 28, May 26, June 23, July 28, August 25, September 22, October 27  
(Meets once per month, on the 4th Thursday of each month)

Contact: Megan Long 410-350-8271 or Megan.Long@Medstar.net

**Meritus Medical Center Farmers' Market**

11116 Medical Campus Road

Tuesday: 1:00 p.m. to 5:00 p.m. May 3 - September 13

Contact: Joe Fleischman 301-790-8565 or joseph.fleischman@meritushealth.com

**Mt. Washington Whole Foods Market Farmers' Market**

1330 Smith Avenue, Whole Foods parking lot

Wednesday: 3:30 p.m. to 6:30 p.m. June 8 - October 26

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 15 - November 23

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

*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 1 - October 26

Contact: Debi Celnik 410-767-5781

*FMNP Checks (WIC & Senior) & FVC Accepted*

**Tuesday Market in Lauraville (*new market*)**

4500 Harford Road

Tuesday: 4:00 p.m. to 8:00 p.m. June 7 – October 25

Contact: Regina Lansinger 410-319-7150

**University Farmers' Market**

Plaza Park, Paca Street

Tuesday: 10:00 a.m. to 2:30 p.m. May 10 - November 22

Contact: Denise Choiniere 410-328-2009 or dchoiniere@umm.edu

*FMNP Checks (WIC & Senior) & FVC Accepted*





**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 7 - October 25  
Contact: Beverly Burton 410-592-6095  
*FMNP Checks (WIC & Senior) & FVC Accepted*

**West Baltimore MARC Farmers' Market**

400 Block of Smallwood Street between Franklin and Mulberry Streets  
Saturday: 9:00 a.m. to 1:00 p.m. June 4 – November 19  
Contact: Joyce Smith, 410-362-3239  
*FMNP Checks (WIC & Senior) & FVC Accepted*

**BALTIMORE COUNTY**

**Arbutus Farmers' Market (*new market*)**

5200 Southwestern Blvd.  
Thursday: 2:00 p.m. to 6:00 p.m. June 9 – October 27  
Contact: Patti Sue Nolan 410-242-9177 or arbutusmd@gmail.com  
*FMNP Checks (WIC & Senior), FVC & SNAP Accepted*

**Baltimore County Farmers' Market at the Maryland State Fairgrounds**

2200 York Road  
Wednesday: 3:00 p.m. to 6:00 p.m. June 1 - October 26  
Contact: Bill Langlotz 410-207-2165 or Bill\_Langlotz@yahoo.com  
*FMNP Checks (WIC & Senior) & FVC Accepted*

**Boordy Vineyards - Good Life Thursdays**

12820 Long Green Pike  
Thursday: 4:00 p.m. to 8:00 p.m. June 9 - September 8  
Contact: Dottie Bistransin 410-592-5015 or 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 4 - November 23  
Contact: wedcatonsvillemkt@gmail.com  
*FMNP Checks (WIC & Senior), FVC & SNAP Accepted*

**Catonsville Sunday Farmers' Market**

746 Frederick Road (behind Friendly's)  
Sunday: 10:00 a.m. to 1:30 p.m. May 15 - November 13  
Contact: Catonsville Chamber of Commerce 410-719-9609 or chamber@catonsville.org  
*FMNP Checks (WIC & Senior) & FVC Accepted*

**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 9 - November 19  
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 29 - October 26  
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 1 - October 28  
Contact: Lisa Geiger 410-931-0411 or lgeiger@federalrealty.com  
*FMNP Checks (WIC & Senior) & FVC Accepted*

**Govanstowne Farmers' Market (new market)**

4104 York Road  
Wednesday: 3:00 p.m. to 7:00 p.m. July 20 – August 10  
Contact: Jonathan Hourcade 410-617-5039 or jhourcade@loyola.edu

**Green Spring Station Farmers' Market**

Falls and Joppa Roads, Green Spring Station North Parking Lot  
Saturday: 2:00 p.m. to 5:00 p.m. May 21 - November 19  
Contact: Marge Wildey 410-821-7464 or c.wildey@verizon.net  
*FMNP Checks (WIC & Senior) & FVC Accepted*

**Kenilworth Farmers' Market**

800 Kenilworth Drive  
Tuesday: 3:30 p.m. to 6:30 p.m. May 3 - November 15  
Contact: Ned Atwater 410-747-4030 or markets@atwaters.biz  
*FMNP Checks (WIC & Senior), FVC & SNAP Accepted*

**Owings Mills Farmers' Market**

3505 Gwynnbrook Avenue (JCC lower parking area)  
Sunday: 8:30 a.m. to 2:00 p.m. June 12 - October 30  
Contact: Kimberly Hess 717-860-4519  
*FMNP Checks (WIC & Senior) & FVC Accepted*

**Pikesville Farmers' Market**

1317 Reisterstown Road  
Tuesday: 9:30 a.m. to 2:30 p.m. June 28 - October 25  
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 1 - Sept. 28  
Contact: Debbie Risper 410-887-3389



### **Towson Farmers' Market**

Allegheny Avenue (between York Rd. and Washington Ave.)  
Thursday: 10:45 a.m. to 3:00 p.m. June 9 - November 17  
Contact: Nancy Hafford 410-825-1144  
*FMNP Checks (WIC & Senior) & FVC Accepted*

### **Woodlawn Farmers' Market**

Woodlawn Bowling Lanes - 6410 Security Boulevard  
Thursday: 10:30 a.m. to 1:30 p.m. July 11 - September 29  
Contact: Delores Douglas 410-409-9172 or Bill Obrieht 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 7 - November 26  
Contact: Kelly Robertson-Slagle 410-535-4583 or slaglekr@co.cal.md.us  
*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 3 - November 22  
Contact: Kelly Robertson-Slagle 410-535-4583 or slaglekr@co.cal.md.us  
*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 5 - November 17  
Contact: Kelly Robertson-Slagle 410-535-4583 or slaglekr@co.cal.md.us  
*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 13 - October 7  
Contact: Stacy Wilkerson 301-855-6681  
*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 Noon. June 7 - September 27  
Contact: Church Office 410-479-2171  
*FMNP Checks (WIC & Senior) & FVC Accepted*



### **Denton's Main St. Farmers' Market**

4th & Gay Streets

Wednesday: 3:00 p.m. to 6:00 p.m. May 4 - September 14

Contact: Ann Jacobs 410-479-4305 or ann@downtowndenton.com

*FMNP Checks (WIC & Senior) & FVC Accepted*

## **CARROLL COUNTY**

### **Antique Mall Farmers' Market (*new market*)**

Corner of Rt. 27 and Hahn Road

Tuesday: 3:30 p.m. to 6:30 p.m. June 7 – November 19

Contact: Jackie Coldsmith 443-536-3581

*FMNP Checks (WIC & Senior) & FVC Accepted*

### **Carroll County Farmers' Market**

Smith Avenue at the Carroll County Ag. Center

Saturday: 8:00 a.m. to 2:00 p.m. April 9 - December 17

Contact: Anita Bullock 410-848-7748 or ccfm@comcast.net

*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 28- November 19

Contact: Jackie Coldsmith 443-536-3581

*FMNP Checks (WIC & Senior) & FVC Accepted*

### **Hampstead Farmers' Market (*new market*)**

1341 N. Main Street, Hampstead Volunteer Fire Department

Saturday: 8:00 a.m. to Noon. May 7 – October 29

Contact: Sharon Callahan 410-239-8110 or SCallahan@cbmove.com

*FMNP Checks (WIC & Senior) & FVC Accepted*

### **Mt. Airy Farmers' Market**

Municipal Parking Lot (Park Ave. between Veterans Lane & Cross Street)

Wednesday: 3:30 p.m. to 6:30 p.m. May 18 - September 28

Contact: mountairymarket@yahoo.com

*FMNP Checks (WIC & Senior) & FVC Accepted*

### **Taneytown Farmers' Market**

Memorial Park Rt. 140

Saturday: 9:00 a.m. to Noon. June 4 - September 3

Contact: LaVerne Sokolowski 443-918-8100

*FMNP Checks (WIC & Senior) & FVC Accepted*



## CECIL COUNTY

### **Cecil County Farmers' Market at Elkton**

308 South Main Street (NE United Methodist Church parking lot)

Friday: 3:00 p.m. to 7:00 p.m. June 3 - October 28

Contact: Joanne Young 410-996-8469 or jrichart@aol.com

*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*

### **St. Charles Farmers' Market (new market)**

10400 O'Donnell Place

Friday: 4:00 p.m. to 7:30 p.m. April 15 - September 2

Contact: Craig Renner 240-427-1204

*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 4 - November 9

Saturday: 8:00 a.m. to Noon. May 7 - November 12

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 Noon. June 7 - October 11

Thursday: 3:00 p.m. to 6:00 p.m. May 5 - October 13

Contact: Beth Lynch 410-228-7134

*FMNP Checks (WIC & Senior) & FVC Accepted*

## FREDERICK COUNTY

### **A Better Choice Bakery & Market**

16 W Potomac Street

Saturday & Sunday: Noon to 5:00 p.m. Open all year\*

Contact: Beth Johnson 301-712-4137



**Emmitsburg Farmers' Market**

302 South Seton Avenue  
Friday: 3:00 p.m. to 6:30 p.m. June 17 - September 23  
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 2 - October 27  
Contact: Wendy Barth 301-898-3183  
*FMNP Checks (WIC & Senior) & FVC Accepted*

**Farmers' Market at the NCI-Frederick**

Building 549 Sultan Street Parking Lot (Open to everyone)  
Tuesday: 11:00 a.m. to 1:30 p.m. June 7 - October 25  
Contact: Market Manager 301-846-1956 or farmersmkt@mail.nih.gov

**Grace Community Church Farmers' Market**

5102 Old National Pike  
Friday: 3:00 p.m. to 7:00 p.m. May 13 - November 18  
Contact: Michael Dickson 240-344-6533 or solnurseries@gmail.com  
*FMNP Checks (WIC & Senior) & FVC Accepted*

**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 16 - September 29  
Contact: Mark Boettcher 240-422-9237  
*FMNP Checks (WIC & Senior) & FVC Accepted*

**Thurmont First Main Street Farmers' Market**

Guardian Hose Company Carnival Grounds, Boundary Ave & Main Street  
Saturday: 9:00 a.m. to Noon. May 28 - September 24  
Contact: John & Karen Kinnaird 301-606-9458 or karen@kinnairdmemorials.com  
*FMNP Checks (WIC & Senior) & FVC Accepted*

**West Frederick Farmers' Market**

110 Baughman's Lane, behind Medical Center  
Saturday: 10:00 a.m. to 1:00 p.m. May 7 - November 19  
Contact: Wendy Barth 301-898-3183  
*FMNP Checks (WIC & Senior) & FVC Accepted*



### **Urbana Farmers' Market**

9020 Amelung Street (Urbana Library)  
Sunday: Noon to 3:00 p.m. May 8 - October 30  
Contact: Beth Johnson 301-712-4137  
*FMNP Checks (WIC & Senior) & FVC Accepted*

## **GARRETT COUNTY**

### **Mountain Fresh Farmers' Market - Oakland**

2nd St. & Town Park Lane  
Wednesday: 10:00 a.m. to 1:00 p.m. June 8 - October 26  
Saturday: 10:00 a.m. to 1:00 p.m. June 4 - October 29  
Contact: UMD 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. June 2 - September 1  
Contact: UMD Service 301-334-6960  
*FMNP Checks (WIC & Senior) & FVC Accepted*

## **HARFORD COUNTY**

### **Bel Air Farmers' Markets**

502 Bolton Street (Kelly Ball Park Fields)  
Tuesday: 9:00 a.m. to 1:00 p.m. April 12 - October 25  
2 S. Bond (Mary Risteau Building Parking Lot)  
Saturday: 7:00 a.m. to 11:00 a.m. April 9 - November 19  
Contact: Andrea Kestner Farmers@BelAirFarmersMarket.com  
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 12 - October 20  
Contact: David Mullenix 410-679-5662 or [davemullenix@yahoo.com](mailto:davemullenix@yahoo.com)  
*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 7- October 29  
Contact: Rory White 443-250-5443  
*FMNP Checks (WIC & Senior) & FVC Accepted*



## HOWARD COUNTY

### **Howard County Farmers' Market at East Columbia Library**

6600 Cradlerock Way

Thursday: 2:00 p.m. to 6:00 p.m. May 6 - October 28

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

*FMNP Checks (WIC & Senior) & FVC Accepted*

### **Howard County Farmers' Market at Ellicott City**

St. John's Episcopal Church, 9120 Frederick Road

Wednesday 2:00 p.m. to 6:00 p.m. May 4 - October 26

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 7 - October 29

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 12:30 p.m. May 8 - November 20

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

*FMNP Checks (WIC & Senior) & FVC Accepted*

### **Howard County Farmers' Market at Howard County General Hospital**

Columbia: 6751 Cedar Lane

Friday: 2:00 p.m. to 6:00 p.m. May 6 - October 28

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

*FMNP Checks (WIC & Senior) & FVC Accepted*

## KENT COUNTY

### **Chestertown Farmers' Market**

Park Row at the Fountain Park

Saturday: 9:00 a.m. to Noon. April 3 - December 18

Wednesday Noon to 5:00 p.m. May 11 - December 15

Contact: Owen McCoy 410-639-7217

*FMNP Checks (WIC & Senior) & FVC Accepted*

## MONTGOMERY COUNTY

### **Bethesda Central Farm Market**

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

Sunday: 9:00 a.m. to 1:00 p.m. April 10 - November 20

Contact: Mitchell Berliner [mitch@bethesdacentralfarmmarket.com](mailto:mitch@bethesdacentralfarmmarket.com)





**Bethesda FRESHFARM Market**

Norfolk Ave. at Veterans Park  
Saturday: 9:00 a.m. to 1:00 p.m. May 7 - October 29 (market will be closed on October 1)  
Contact: Bernadine Prince 202-362-8889  
*FMNP Checks (WIC & Senior) & FVC Accepted*

**Briggs Chaney-Greencastle Farmers' and Artisans' Market (new market)**

3300 Briggs Chaney Road  
Saturday: 10:00 a.m. to 2:00 p.m. May 14 – November 19  
Contact: Gigi Goin 301-792-9448 or gigi.ontheweb@gmail.com  
*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 5 - October 30  
Contact: Taty Franklin 240-686-1700 or ClarksburgFarmersMarket@yahoo.com  
*FMNP Checks (WIC & Senior) & FVC Accepted*

**Crossroads Farmers' Market**

7676 New Hampshire Avenue  
Wednesday: 2:30 p.m. to 6:30 p.m. May 18 - October 26  
Contact: Michele Levy 301-891-7244 or 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 1 - October 27  
Contact: Nansie Heimer Wilde 301-258-6350 or nwilde@gaithersburgmd.gov  
*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 7 - November 19  
Contact: Nansie Heimer Wilde 301-258-6350 or nwilde@gaithersburgmd.gov

**Kensington Farmers' Market**

Train Station Lot, Howard Avenue  
Saturday: 8:00 am to Noon. Open all year\*  
Contact: Shirley Watson 301- 949-2424 or shirley.watson@tok.md.gov

**King Farm Farmers' Market (new market)**

Mattie J.T. Stepanek Park, Pleasant Rd.  
Saturday: 9:00 a.m. to 1:00 p.m. May 28 - October 29  
Four Irvington Centre, 805 King Farm Boulevard  
Wednesday: 11:00 a.m. to 2:00 p.m. May 25 – October 26  
Contact: Marni Dacy 240-731-2305 or farmersmarket@kingfarm.org



**Montgomery Farm Women's Co-op Market**

Bethesda: 7155 Wisconsin Avenue  
Wednesday: 7:00 a.m. to 3:00 p.m. Open all year\*  
Saturday: 7:00 a.m. to 3:00 p.m. Open all year\*  
Friday: 7:00 a.m. to 3:00 p.m. Open all year\*  
Contact: Barbara Johnson 301- 652-2291

**Montgomery Village Farmers' Market (*new market*)**

9801 Centerway Road  
Saturday: 9:00 a.m. to 1:00 p.m. June 4 – October 29  
Contact: Peggy Marks 240-483-2348 or dmullis@mvf.org  
*FMNP Checks (WIC & Senior) & FVC Accepted*

**Olney Farmers' Market**

2801 Olney Sandy Spring Road  
Sunday: 9:00 a.m. to 1:00 p.m. May 8 - November 6  
Contact: Janet Terry 202-257-5326 or jterry@wusa9.com  
*FMNP Checks (WIC & Senior) & FVC Accepted*

**Poolesville Farmers' Market**

19701 Fisher Avenue  
Friday: 4:00 p.m. to 8:00 p.m. on June 24, July 15, July 29, August 19  
Contact: Cathy Bupp 301-428-8927 or cathybupp@poolesville.com

**Potomac Village Farmers' Market**

9908 South Glen Road  
Thursday: 2:00 p.m. to 6:30 p.m. May 5 - October 27  
Contact: Suzanne Hermes 301-792-6054 or potomacfarmersmarket@gmail.com  
*FMNP Checks (WIC & Senior) & FVC Accepted*

**Rockville Farmers' Market**

Saturday Location: Corner of Route 28 and Monroe Street in the Parking Lot  
Saturday: 9:00 a.m. to 1:00 p.m. May 14 - November 19  
Wednesday Location: E. Montgomery at Maryland Ave. (in front of Regal Theatre)  
Wednesday: 11:00 a.m. to 2:00 p.m. June 1 - October 26  
Contact: Mike Coppersmith 240-314-8605 or mcoppersmith@rockvillemd.gov  
*FMNP Checks (WIC & Senior) & FVC Accepted*

**Shady Grove Farmers' and Artisans' Market (*new market*)**

9601 Medical Center Drive (enter on Broschart Rd), JHU Montgomery County Campus  
Wednesday: 11:00 a.m. to 3:00 p.m. June 29 – November 16  
Contact: Gigi Goin 301-792-9448 or gigi.ontheweb@gmail.com



### **Silver Spring FRESHFARM Market**

Ellsworth Drive between Fenton & Cedar  
Open all year\*  
Saturday: 10:00 a.m. to 1:00 p.m. January - March  
Saturday: 9:00 a.m. to 1:00 p.m. April - December  
Contact: Sarah Mosbacher 202-362-8889  
*FMNP Checks (WIC & Senior), FVC & SNAP Accepted*

### **SMV Winery Farmers' Market**

Sugarloaf Mountain Vineyard  
18125 Comus Road  
Saturday: 10:00 a.m. to 2:00 p.m. April 30 - September 29  
Contact: Susan Reed 301-605-0130

### **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: 7:00 a.m. to 1:00 p.m. June 5 - October 30  
Contact: Margorie 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 7 - October 29  
Contact: Phylcia Hatton 301-248-8079 or [phyproduction@aol.com](mailto:phyproduction@aol.com)

### **Branch Avenue in Bloom Farmers' Market**

3737 Branch Ave. (Iverson Mall)  
Friday: 1:00 p.m. to 7:00 p.m. July 8 - November 18  
Contact: Dion Gray 301-403-2080  
*FMNP Checks (WIC & Senior) & FVC Accepted*

### **Bowie Farmers' Market**

15200 Annapolis Road (Adjacent to Bowie Center for the Performing Arts)  
Sunday: 8 a.m. to Noon. May 15 - October 30  
Contact: Matt Corley 301-809-3078  
*FMNP Checks (WIC & Senior) & FVC Accepted*



**Cheverly Community Market**

6401 Forest Rd. (at the Community Center)  
Every other Saturday: 8:00 a.m. to Noon. May 21 - October 22  
Thanksgiving market: November 19  
Holiday Market: December 10  
Contact: Barbara Liston 301-322-8131 or cheverlycommunitymarket@gmail.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. April 30 - November 19  
Contact: Phil Miller 301-399-5485

**College Park City Hall Farmers' Market**

4500 Knox Road  
Sunday: 9:00 a.m. to 2:00 p.m. June 5 - October 30  
Contact: Phil Miller 301-399-5485  
*FMNP Checks (WIC & Senior) & FVC Accepted*

**Franklin Park Farmers' Market at Greenbelt Station (*new market*)**

6220 Spring Hill Drive  
Sunday: Noon to 4:00 p.m. June 19 - October 30  
Contact: Phyllcia Hatton 301-248-8079 or phyproduction@aol.com

**Greenbelt Farmers' Market**

25 Crescent Road  
Sunday: 10:00 a.m. to 2:00 p.m. May 8 - November 20  
Contact: info@greenbeltfarmersmarket.com  
*FMNP Checks (WIC & Senior) & FVC Accepted*

**Hyattsville Farmers' Market at Queens Chapel Town Center**

Corner of Queens Chapel Road and Hamilton St. (behind shopping center)  
Tuesday: 2:00 p.m. to 6:00 p.m. June 14 - October 25  
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 26 - October 27  
Contact: Gail Reinhardt 301-483-0838  
*FMNP Checks (WIC & Senior) & FVC Accepted*

**Mount Rainier Farmers' Market**

One Municipal Place, City Hall Civic Plaza  
Saturday: 10:00 a.m. to 2:00 p.m. May 21 - October 29  
Contact: Jim Coleman 301-332-6258  
*FMNP Checks (WIC & Senior) & FVC Accepted*



**Our Local Bounty Farmers Market at St. Thomas Church (*new market*)**

14300 St. Thomas Church Road

Saturday: 8:00 a.m. to Noon. June 4 - October 1

Contact: Jane Young 301-627-8469 or [ourlocalbounty@stthomascroom.org](mailto:ourlocalbounty@stthomascroom.org)

**Riverdale Park Farmers' Market**

MARC Rail Station Parking Lot

4650 Queensbury Rd.

Thursday: 3:00 p.m. to 7:00 p.m. April 14 - November 17

Contact: Jim Coleman 301-332-6258

*FMNP Checks (WIC & Senior) & FVC Accepted*

**USDA (Beltsville) Farmers' Market**

5601 Sunnyside Ave., Parking Lot B

Thursday: 10:00 a.m. to 2:00 p.m. May 19 - October 27

Contact: Carletha McGriff 301-504-1776

*FMNP Checks (WIC & Senior) & FVC Accepted*

## QUEEN ANNE'S COUNTY

**Centreville Farmers' Market**

Lawyer's Row

Wednesday: 9:00 a.m. to 1:00 p.m. May 4 - October 31

Saturday: 9:00 a.m. to 1:00 p.m. May 7 - October 28

Contact Gretchen Holtman 410-253-3477

*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 7 - October 29

Contact: Donna Sasscer 301-475-4200 ext. 1402

*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 11 - December 23

Contact: Donna Sasscer 301-475-4200 ext. 1402

*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 2 - November 3

Contact: Peter Uprichard 410- 548-7158

*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 16 - December 17  
Wednesday: 8:00 a.m. - 1:00 p.m. June 22 - September 21  
Contact: Carolyn Jaffe 410-253-9151  
*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 16 - October 8  
Contact: Carol Bean 410-829-8228  
*FMNP Checks (WIC & Senior) & FVC Accepted*

## WASHINGTON COUNTY

### **Hagerstown City Farmers Market**

25 West Church Street  
Saturday: 5:00 a.m. to Noon. Open all year\*  
Contact: Gaela Shoop, 301-739-8577, ext. 190  
*FMNP Checks (WIC & Senior) & FVC Accepted*

### **Washington County Farmers' Market**

Elks Lodge No. 378, 11063 Robinwood Drive  
Wednesday: 3:00 p.m. to 6:00 p.m. May 18 - October 26  
Contact: Richard Calimer 301-271-2149  
*FMNP Checks (WIC & Senior) & FVC Accepted*

## WICOMICO COUNTY

### **Salisbury Farmers' Market at Asbury Church**

1401 Camden Avenue  
Tuesday: 3:00 p.m. to 6:00 p.m. Open all year\*  
Contact: Jay Martin 410-873-2942 or ubuubok@comcast.net  
*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 7 - November 19  
Contact: Peter Uprichard 410-548-7158 or benkat274@aol.com  
*FMNP Checks (WIC & Senior) & FVC Accepted*

## WORCESTER COUNTY

### **AGH Wellness Committee Farmers' Market (*new market*)**

9733 Healthway Drive  
Monday: Noon to 4:00 p.m. June 27 - October 27  
Contact: Crystal Mumford 410-641-9109 or cmumford@atlanticgeneral.org  
*FMNP Checks (WIC & Senior) & FVC Accepted*



**Berlin Farmers' Market**

N. Main St. - Downtown Historic Berlin  
Friday: 10:00 a.m. to 3:00 p.m. April 29 - November 25  
Wednesday: 10:00 a.m. to 3:00 p.m. July 6- October 7  
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 1 - October 8  
Tuesday: 8:00 a.m. to 1:00 p.m. June 28 - September 6  
Thursday: 8:00 a.m. to 1:00 p.m. June 2 - September 8  
Saturday: 8:00 a.m. to 1:00 p.m. May 21 - October 8  
Contact: Paul Wood 410-860-2607  
*FMNP Checks (WIC & Senior) & FVC Accepted*

**Pocomoke City Farmers and Flea Market**

3 Market Street  
Friday: 7:00 a.m. to 1:00 p.m. April 1 - October 28  
Contact: Carol Justice 410-957-1333

**Snow Hill Farmers' Market**

104 East Green St. (Municipal Parking Lot)  
Tuesday: 2:00 p.m. to 6:00 p.m. May 3 - September 27  
Contact: Ann Gibb 410-632-2080 or agibb1@verizon.net  
*FMNP Checks (WIC & Senior) & FVC Accepted*

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







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

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- Meats
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- Wine
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