

2012 *Buy Local*  
**Maryland Cookout Recipes**



*Presented by the Maryland Department of Agriculture*

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Cover photos by Edwin Remsberg  
Sam Joe Swann picking peaches at Swann Farm, Calvert County  
Blackberries from Larriland Farm, Howard County  
Corn from Wings Landing Farm, Caroline County

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Apprentice House  
Communication Department  
Loyola University Maryland  
4501 N. Charles Street  
Baltimore, MD 21210

410.617.5265  
410.617.2198 (fax)  
[www.ApprenticeHouse.com](http://www.ApprenticeHouse.com)  
[info@ApprenticeHouse.com](mailto:info@ApprenticeHouse.com)







Dear Friends:

I am pleased to present the 5th edition of the *Buy Local Cookbook*, which features many of the dishes served at the 5th Annual Buy Local Cookout at Government House in Annapolis.

Every year the support for “buying local” has grown stronger and more passionate among both renowned restaurant chefs – like those who participate in our annual cookout and share their recipes in this book – and Maryland families looking for the healthiest, most nutritious and best tasting food they can get.

During Buy Local Challenge Week—celebrated annually during the last full week of July—we encourage Marylanders to focus on where their food comes from and make an effort to incorporate one Maryland grown or harvested product into their meals for the week. Maryland hosts over 130 farmers’ markets, with at least one in every county and Baltimore City, making it easier than ever to buy local. When you take the challenge, you support not only the farmers, but the economic vitality of our agricultural businesses and rural communities.



In Maryland, we remain committed to protecting our family farms and businesses, retaining agricultural and resource-based industry jobs and preserving open spaces and greenways. By continuing to buy local, we will all help keep Maryland Smart, Green and Growing.

Sincerely,

Martin O'Malley  
Governor





Friends,

If there has been one theme that has resonated throughout the agricultural community over the years, it is this: Buy Local.

Buying locally grown and produced food supports family farms and local economies, helps keep farmland open and the environment more sustainable. By traveling a shorter distance, local food retains more of its flavors and nutrients making it healthier for you. And of course, it just tastes better.

This year, for the fifth year in a row, the Maryland Department of Agriculture is pleased to publish the Maryland Buy Local Cookout Recipe Cookbook. This compilation of recipes is not only a labor of love among the many chefs, producers and agricultural professionals who offer their culinary creations at Governor O'Malley's annual Buy Local Cookout. It is also a reflection of the great bounty we have in Maryland and an inspiration for those who are looking for innovative and creative ways to use a multitude of tasty local products – from bison to basil.

During the Buy Local Challenge, we encourage all Marylanders to eat at least one locally raised or harvested product per day. We're sure that if you try local, you'll buy local whenever possible. To find the most local products available near you, see: [www.marylandsbest.net](http://www.marylandsbest.net)

We hope you enjoy taking the Buy Local Challenge and that you find inspiration and enjoyment in these recipes. And we thank you for the support you have shown Maryland agriculture through the years.

Sincerely,

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

Earl F. Hance  
Secretary









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# Appetizers





# “Three Goats Gruff” Stuffed Marinated Goat Meat Balls

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## Ingredients.

### *Meatballs:*

1 pound, ground Many Rocks  
Farm goat meat  
¼ cup, bread crumbs  
1 onion, finely chopped  
1 egg  
1 teaspoon dried mint  
Salt and pepper, to taste

### *Stuffing:*

4 cups, spinach, cooked, chopped  
¼ teaspoon, fresh grated nutmeg  
¼ cup, bread crumbs  
1 egg  
Salt and pepper, to taste  
1 pound, Capikorn Cheese Goat  
Gouda, cut into 1 inch (i.e.,  
small bite-size) pieces

### *Marinade:*

1 cup, tomato sauce  
1 cup, fresh tomatoes, chopped  
Dash, cinnamon, allspice and  
cloves  
1 clove, garlic, minced  
1 tablespoon, olive oil

## Preparation.

### *Meatballs:*

Combine ingredients for meat balls. Set aside.

### *Stuffing:*

Combine spinach, nutmeg, bread crumbs, egg, and salt and pepper to taste. Set aside.

Take cheese cubes, form a layer of spinach mixture around the cheese, and then add a layer of the meat mixture. Meatballs will be approximately 2-inches in size. Place in shallow baking dish and bake at 350 degrees until done. Cooking time may vary based on the size of the meatball.

### *Marinade:*

In saucepan, sauté garlic for 1-2 minutes, add tomato sauce, fresh tomatoes and seasonings. Simmer for 20 – 25 minutes. Pour over meatballs and marinate in the refrigerator overnight.

When ready to serve, heat in covered casserole and serve hot.

## Pair With...

Black Ankle Vineyards • Leaf Stone Syrah



**Chef: Natoma “Cookie” Vargason, Cookies Cooking Company (Washington County)**  
[www.facebook.com/Cookies.Cooking.Co](http://www.facebook.com/Cookies.Cooking.Co)

Caterer Natoma “Cookie” Vargason, resident of Sharpsburg and owner of Cookie’s Cooking Company, uses the highest quality ingredients supplied by local growers, allowing her the opportunity to create a market inspired menu that is spontaneous, local and seasonal. For the past three years, Vargason has partnered with producers and growers of Washington County and has been selected to participate in the Governors Buy Local Challenge with a combination of goat meat, local cheese and fresh vegetables. She continues to develop new relationships with local growers and to experiment with new recipes and offers customized culinary creations inspired by local and seasonal foods.

**Producer: Jeanne Dietz-Band, Many Rocks Farm (Washington County)**  
[www.manyrocksfarm.com](http://www.manyrocksfarm.com)

**Products used in the recipe:** Many Rocks Farm ground goat meat

Many Rocks Farm focuses on providing pasture-raised goats, employing rotational grazing and environmentally sound sustainable agriculture practices. Many Rocks Farm works hard to maintain a stress-free farm environment and has a strict bio-security program that protects the herd from exposure to livestock diseases that could exist outside the farm. Goat has caught the attention of many of today’s top chefs and is beginning to turn up on the menus of fine restaurants throughout the country. Many Rocks’ goat meat has a sweet, mild flavor. Its meat products are produced to custom specifications in a USDA-inspected facility and private-labeled under the Many Rocks Farm name.

**Producer: Alice Orzechowski, Caprikorn Farm (Washington County)**  
[www.kidslovegoatmilk.com](http://www.kidslovegoatmilk.com)

**Products used in the recipe:** Caprikorn Cheese Goat Gouda

Caprikorn Farm starts with its best tasting goat milk. Their natural diet produces milk of exceptional flavor – perfect for cheese. Caprikorn’s raw goat milk cheddar cheese (plain and flavored) is hand made in small batches in the tradition of the best artisanal farmstead cheeses. Caprikorn was Maryland’s first on-farm, home-licensed goat cheese processor.



# Grilled Goat Cheese and Tomato Pizza

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## Ingredients.

¾ cup, whole wheat flour	2 tablespoons, fresh herbs (chives, basil, parsley and rosemary)	2 tablespoons, roasted garlic
¾ cup, all-purpose flour	1 teaspoon, black cracked pepper	1 cup, roasted tomatoes (may substitute sun-dried tomatoes)
1 package, quick rise yeast	1 pound, Cherry Glen Goat Cheese	2 tablespoons, fresh basil leaves, cut into thin strips
¾ teaspoon, salt	½ pound, Cherry Glen Ricotta	2 tablespoons, olive oil
¼ teaspoon, sugar	2 bunches, scallion onions	
½ to 2/3 cups, warm water		
2 teaspoons, olive oil		

## Preparation.

### *Dough:*

Combine both wheat flour and all purpose flour with the yeast, salt, pepper, and herbs in the bowl of a food processor.

In a small bowl, combine the water and olive oil, then slowly add to the flour mixture in the food processor. Pulse to mix until a ball forms.

When the ball forms and is sticky, remove from processor and place on a floured surface.

Knead dough on a flour surface for 2 minutes and let rest. Roll out dough to thin, and bake at 500 degrees until pizza is semi-cooked.

### *To build the pizza:*

In a medium bowl, combine the chèvre, ricotta, scallions and garlic. Mix until well incorporated.

Drizzle the pre-baked dough with olive oil and spread the cheese mixture evenly. Add the tomatoes and basil, spreading the toppings evenly throughout. Finish cooking the pizza on a wood smoked grill for 5-10 minutes.

## Pair With...

Sugarloaf Mountain Vineyard • Rosé



Chef: **Bryan Davis, The Classic Catering People (Baltimore County)**  
[www.ClassicCatering.com](http://www.ClassicCatering.com)

Born and raised in Towson, Bryan Davis has more than 15 years experience in the food preparation and catering industry. He has worked in many of Baltimore's most recognized establishments and has spent time with many James Beard award winners and nominees. Davis' passion for food lies in working with organic and sustainable foods. He believes in using the earth and the natural foods that come from it for inspiration. Similarly, Davis likes cooking with food and ingredients that are in season so they can be enjoyed at their optimum flavors. Davis studied Culinary Arts at Johnson & Wales University, specializing in French-American fusion.

Producer: **Nate Cincotta, Cherry Glen Goat Cheese Co. (Montgomery County)**  
[www.CherryGlenGoatCheese.com](http://www.CherryGlenGoatCheese.com)

**Products used in the recipe:** Cherry Glen Goat Cheese, Cherry Glen Ricotta Cheese

The 58-acre Cherry Glen Farm – a 100 percent American Farmstead operation – is home to Alpine, La Mancha, Saanen and Toggenburg dairy goats. Cherry Glen follows true artisan farmstead traditions, producing hand-made, fresh and soft-ripened cheese in small batches. Cherry Glen offers Chèvre, Ricotta and five variations of soft-ripened cheese: Monocacy Crottin, Silver, Ash, Chipotle and Gold. All of their cheeses are made with all-American ingredients and all-vegetable rennet and enzymes, using only pasteurized milk from their dairy goats.



# Honey Mustard Crusted Scallops with Peach Salsa on Crispy Tortilla Chip

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## Ingredients.

### *Salsa:*

4 Red Haven peaches  
1 red onion, small  
½ cup, jicama  
¼ cup, red pepper  
¼ cup, green pepper  
1 jalapeno pepper  
4 tablespoons, white balsamic  
vinegar  
1 tablespoon, extra virgin olive oil  
2 teaspoons, sugar  
Fresh dill, salt and pepper to taste

### *Scallops:*

12 sea scallops, muscle removed,  
patted dry  
2 tablespoons, honey  
2 tablespoons, brown sugar  
2 tablespoons, whole grain mus-  
tard  
Extra virgin olive oil for frying

### *Crispy Tortilla Chip:*

Corn tortilla  
Vegetable oil for frying  
Kosher salt

## Preparation.

### *Salsa:*

In small bowl, whisk together oil, vinegar, sugar, dill, salt and pepper. Set aside. In separate bowl, finely chop remaining ingredients and add vinegar mixture then peaches. Mix well and chill for 1 hour.

### *Scallops:*

Mix together honey, brown sugar and mustard to form paste. Brush both sides of scallop. Lightly oil grill pan. Once hot, sear scallops, only turning once. 4-5 minutes total.

### *Crispy Tortilla Chip:*

Using a corn tortilla, take a 1.5 inch biscuit cutter and cut desired rounds from the tortilla. Fry in vegetable oil until golden brown. Drain on paper towels and lightly salt.

## Pair With...

Fiore Winery & Distillery • Vignoles





**Chef: Joann Redden, The Lily Pad Cafe & Catering (Caroline County)**  
[www.lilypadcafe.net](http://www.lilypadcafe.net)

Joann Redden is the owner and operator of The Lily Pad Cafe and Catering in Denton. The Cafe is housed in the 1883 Old Schoolhouse which is listed on the National Historic Registry. The Cafe is open for Lunch Monday through Friday and provides on- and off-premise catering.

**Producer: Wenfei Uva, Seaberry Farm (Caroline County)**  
[www.seaberryfarm.com](http://www.seaberryfarm.com)

**Products used in the recipe:** Red Haven peaches

Richard and Wenfei Uva both received their doctorate degrees from Cornell University – Richard in horticulture; Wenfei’s in horticultural business management and marketing. In 2006, they relocated to Federalsburg to start Seaberry Farm, a 36-acre farm that grows a large selection of trees and shrubs for woody cut branches as well as a variety of perennial and annual cut flowers. The farm also specializes in cultivating specialty fruits, including peaches, plums, and beach plum, a native to the U.S. eastern seaboard. The farm sells products in its own retail market and at local farmers markets, and it provides full-service floral designs for weddings and events.

**Producer: Darlene Goehringer, Pops Old Place (Dorchester County)**  
[www.popsoldplace.com](http://www.popsoldplace.com)

**Products used in the recipe:** peppers and fresh dill

Pop’s Old Place has been in the Goehringer family since 1909. It currently raises poultry for meat on pasture; free-range chickens for eggs; and goats for meat as well as breeding stock. The farm processes its own chickens, turkeys, and rabbits and sells fresh eggs, as well.



# Lighthouse Clam Chowder

*This is a gluten free, lighter version of clam chowder and meets the wellness criteria put forth by USDA and FDA.*

## Ingredients.

3-½ ounces, converted white rice, raw	1 teaspoon, garlic, fresh, minced	½ teaspoon, kosher salt
1 cup, water	1 tablespoon, thyme leaves, fresh	¼ teaspoon, ground white pepper
¼ cup, water	1 cup, clam juice, canned	¾ teaspoon, Frank's Red Hot Cayenne Pepper Sauce
1 teaspoon, canola olive oil blend	1 quart and 1 cup, milk, reduced fat 2%	
8 ounces, yellow onions, fresh diced ½-inch	10-½ ounces, fresh chef or russett potatoes, peeled and diced ½-inch	
5-½ ounces, celery, fresh diced ½-inch	8-¼ ounces, chopped clams	

## Preparation.

Wash rice several times in cold water, rubbing between hands to remove starch coating. Discard water.

In a pot, add 1 cup of water. Bring to a boil. Cover, reduce heat and simmer very slowly until rice is tender and liquid is absorbed. About 20 minutes. Do not overcook.

In a blender, add cooked rice and ¼ cup of water. Process it for 3 minutes or until pureed into a smooth paste.

Heat stock pot or kettle over medium heat. Add oil.

Add onions, celery and garlic. Saute until translucent.

Add clam juice, milk and potato. Bring to a boil. Simmer for 10 minutes.

Add clams, salt, pepper and red hot sauce. Stir to combine.

Add pureed rice, ¼ cup at a time. Whisk until well-blended. Add fresh thyme and stir. Simmer for 5 minutes.

## Pair With...

Basignani Winery • Chardonnay



**Chef: Rajiv Jaggi, Sodexo**  
[www.sodexousa.com](http://www.sodexousa.com)

Rajiv Jaggi began his career as a trainee at Hyatt Regency, Delhi where he learned basic cooking techniques. He came to the United States to pursue higher education and completed a Bachelor's Degree in Business Administration and later graduated from the Culinary Institute of America in New York. He has worked at various establishments in Boston, New Jersey, Chicago, Las Vegas and also worked with with Flying Food Group, developing and managing menus for all the international carriers flying out of Chicago O'Hare International Airport as well as national menus for several major airlines. He is currently the national development chef for the health care division of Sodexo USA, designing, researching and developing the menu and supporting recipes, along with training division chefs.

**Producer: Lynn Moore, Larriland Farm (Howard County)**  
[www.pickyourown.com](http://www.pickyourown.com)

**Products used in the recipe:** potato, onion, celery, thyme

G. Laurence "Larry" Moore founded Larriland Farm in the 1960s. Today, his children and grandchildren continue in his footsteps, operating a farm that strives to grow top quality fruits and vegetables for a pick-your-own operations or for purchase in its farm market.

**Producer: Steve Gordon, Seawatch International (Talbot County)**  
[www.seaclam.com](http://www.seaclam.com)

**Products used in the recipe:** Sea Clams

Sea Watch has been a major supplier of clams for more than 25 years. It has a clamming fleet of 32 boats and is the largest independently owned and vertically integrated clam and specialty seafood company in the country. It is also the nation's largest supplier of branded canned and frozen clams, both Sea (Surf) and Ocean (Quahog), and a leader in value-added seafood products: crab cakes, breaded calamari, tempura shrimp, and super surfer clam strips. The company also supplies many of the top 100 U.S. chain restaurants.



# Luke's Heirloom Tomato Nectar with Poached Shrimp

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## Ingredients.

1-2 pounds, small shrimp, peeled and de-veined	2 tablespoons, unsalted butter	1/8 teaspoon, red pepper flakes or cayenne pepper
1/2 cup, Luke's Tomato Nectar™ per pound of shrimp	2 tablespoon, extra virgin olive oil	1/8 teaspoon, celery seed
2 large cloves, fresh garlic, minced fine	1/2 teaspoon, sea salt	1/4 teaspoon, dill weed
	20 fresh basil leaves, chopped fine	1 teaspoon, lemon or lime juice
	1/8 cup, chives or finely chopped green onions with tops	Pepper to taste

## Preparation.

In a sauce pan, add extra virgin olive oil and melt butter, add onion until translucent, then garlic (Don't let burn). Add the rest of the spices for a few minutes to allow infusing.

Add Luke's Tomato Nectar™. Bring to boil, about 5 minutes to reduce by a quarter. Add salt and pepper to taste.

Add shrimp. Bring back to boil. Then cover and take off heat. Serve when shrimp are just cooked. Do not over cook.

Sauce makes great broth for French baguette bread. Keeps for several days in fridge. Or keep shrimp with sauce and add fresh parmesan cheese, then add to linguine.

## Pair With...

Bordeleau Vineyards & Winery • Pinot Grigio



**Chef: John Dimarhas, Caesars Pizza Palace (Somerset County)**  
[www.caesarspizzapalace.com](http://www.caesarspizzapalace.com)

John Dimarhos, Owner/chef of Caesars Pizza Palace, started cooking just out of high school for several restaurants in the Cleveland area. In New York City, Dimarhos worked for the Neptune and Vegas Diner where he polished several desert and seafood recipes. He spent years working at several family and gourmet restaurants across the midwest and east coast, and insists on making everything fresh from local fresh produce and local homemade sauces. Dimarhos visited the Eastern Shore four years ago, fell in love with the people and the atmosphere and settled in Princess Anne.

**Producer: James Hudson, Luke's Premier Foods, LLC (Somerset County)**  
[www.lukespremierfoods.com](http://www.lukespremierfoods.com)

**Products used in the recipe:** Heirloom Tomato Nectar

James Hudson decided to make tomato juice after finding dozens of tomatoes in his garden that had little boy teeth marks on them and all the juice gone. The teeth marks matched up to his then-six-year-old grandson Luke who liked tomato juice better than any other beverage. Wanting to be a good granddad, Hudson set out to plant more and more heirloom varieties and started making homemade heirloom tomato juice; canning it in quart Mason jars, just like his grandmother had. As he grew more varieties, he blended specific heirloom tomatoes to create a signature tomato juice blend, similar to how wine companies produce gourmet wines. When he started giving homemade juice away for Christmas presents, he kept getting demands for cases instead of jars – and Luke's Premier Foods was born.

**Producer: Alan Butler, Butler Farms (Somerset County)**  
**Products used in the recipe:** heirloom tomatoes

Butler Farms is a family-owned and operated business located in Shelltown, specializing in tomatoes, cantaloupes, watermelons and peppers on approximately 100 acres of fruits and vegetables on plastic with custom irrigation. Specifically, they grow roma, grape and several varieties of round tomatoes including heirlooms. They also produce bell peppers and a variety of specialty and hot peppers.



# Slow-Cooked Roseda Short Rib and Grilled Harris Orchard Peach Salad with Hand-pulled Mozzarella and Asparagus Slaw

## Ingredients. Makes 4 servings

### *For the salad:*

- 1 pound, short ribs
- 2 tablespoons, Arbequina (single variety) olive oil
- 1 tablespoon, kosher salt
- 1 tablespoon, black pepper, fresh ground
- 2 bunches, watercress
- 2 peaches
- 1 medium size ball, mozzarella, fresh pulled
- 1 tablespoon, malt vinegar
- ¼ cup, asparagus slaw

### *For the slaw:*

- 1 pound, asparagus stem, julienne
- ½ cup, mayonnaise
- ½ cup, crème fraiche
- 2 tablespoons, pickle relish
- 2 tablespoons, capers
- 2 tablespoons, grain mustard
- 1 tablespoon, malt vinegar
- 2 tablespoons, parsley
- 2 tablespoons, tarragon
- 2 tablespoons, cilantro
- 2 tablespoons, chives
- 1 tablespoon, lemon juice
- 1 lemon
- 1 tablespoon, honey
- Lemon zest
- Kosher salt & fresh black pepper, to taste

## Preparation.

To cook the short ribs, season, sear, slow cook in crock pot for 8 hours on medium. Remove from heat, cool and slice.

Combine all ingredients for slaw and allow to rest, refrigerated, for a minimum of 1 hour, up to 24 hours.

Peel peaches and cut in half to remove the stone. Toss with half of the olive oil, salt and pepper, grill over a hot grill for 2 minutes. Allow to cool to room temperature and reserve for later use.

Toss sliced peaches, sliced beef, watercress in a mixing bowl with vinegar and oil. Adjust seasoning.

Slice fresh mozzarella and arrange 2 slices per plate with a small amount of slaw topped with dressed beef.

*Continued...*



## Pair With...

Woodhall Wine Cellars • Parkton Prestige

### About This Recipe

**Chef:** James Barrett, Azure Restaurant at the Westin Annapolis (Anne Arundel County)  
[www.azureannapolis.com](http://www.azureannapolis.com)

James Barrett is committed to providing quality, local, sustainable food to all of the diners at the Westin Annapolis Hotel. Toward that end, he has implemented a rooftop garden as well as keeping his own bees on the roof. Many of the herbs and honey in his recipes come from that rooftop garden.

**Producer:** Roseda Farm (Baltimore County)  
[www.rosedabeef.com](http://www.rosedabeef.com)

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

Roseda Farm produces locally raised and processed beef and sells directly to consumers through its website, and to local markets and area restaurants. Roseda Farm selects only the best traits in its quest to produce a great eating experience for its customers.

**Producer:** Peggy Campanella, Harris Orchard (Anne Arundel County)  
**Products used in the recipe:** peaches, honey if needed

Family owned and operated since 1986, Harris Orchard has been named Maryland State Fair fruit champion 14 times. The farm has 2,000 tree fruits and berry plants.

**Producer:** Bill Crispens, Crispens Farm & Greenhouse (Anne Arundel County)  
**Products used in the recipe:** asparagus

Crispen Farm sells its products at the Anne Arundel County Farmer's Market, Glen Burnie Town Center Farmer's Market, and Annapolis Downtown Farmer's Market.





# Salads





# Cornmeal Dusted Fried Oysters over a Maryland Silver Queen Corn, Tomato and Peach Salad with a Lemon, Cayenne and Basil Aioli

## Ingredients.

### *Cornmeal Dusted Fried Oyster:*

- Dry
- 1 cup, corn flour
  - 1 cup, corn meal
  - 1 cup, all-purpose flour
  - 1-½ tablespoons, salt
  - 1 tablespoon, pepper
  - 1 teaspoon, cayenne
  - 1 teaspoon, thyme
  - 1-½ tablespoons, granulated garlic
  - 1 teaspoon, paprika

### Wet

- 2 pints, oysters, shucked, extra select
- 1 cup, buttermilk

### *Maryland Silver Queen White Corn,*

- Tomato, and Peach Salad:*
- 3 ears, corn
  - 2 tomatoes, ripe
  - 3 peaches
  - 1 clove garlic, minced
  - 2 tablespoons, red wine vinegar
  - 3 tablespoons, extra virgin olive oil
  - 4 basil leaves, chiffonade
  - Salt and pepper

### *Lemon Cayenne Basil Aioli:*

- ¼ cup, lemon juice
- 1 cup, mayonnaise
- ¼ teaspoon, cayenne
- 12 basil leaves, fresh
- 1 teaspoon, granulated garlic
- Salt and pepper

## Preparation.

### *Cornmeal Dusted Fried Oyster Procedure:*

- Mix dry ingredients together.
- Drain oysters. Place oysters in a bowl and pour buttermilk over oysters.
- Take oysters, dredge oysters in dry ingredients and fry in a 350 degree fryer for about 1 minute.
- Place on a paper towel and serve.

### *Maryland Silver Queen White Corn, Tomato, and Peach Salad Procedure:*

- Grill corn in the husk on a grill for about 20-30 minutes – until tender and cool.
- Cut the kernels off the cob and place in a bowl.
- Cut the tomatoes into ½-inch cubes.

*Continued...*



Cut the peach off the pit and cut into ½-inch cubes.  
Mix all the ingredients together and season to taste with salt and pepper.

*Lemon, Cayenne and Basil Aioli Procedure:*

In a blender, mix all the ingredients together and season with salt and pepper. Adjust acidity with lemon if needed. Add water a tablespoon at a time to thin out aioli if needed. Place aioli in squirt bottle and drizzle over entire dish.

## Pair With...

Boordy Vineyards • Vidal Blanc

### About This Recipe

**Chef: Bryan Bernstein, Saval Foodservice (Howard County)**  
[www.Savalfoods.com](http://www.Savalfoods.com)

After graduating at the top of his class at the Culinary Institute of America in New York, Bryan Bernstein sought the tutelage of Chef Liam McMahon at the Hotel Bad Schachen resort in Lindau, Germany. Under his mentor's expert guidance, he extended his continental credentials before returning to the United States for a position with noted Chef Cindy Wolf at Charleston restaurant in Baltimore. In 2000, Bernstein became the premiere executive chef for Donna's, the flagship restaurant of the St. Gregory Luxury Hotel & Suites in Washington, D.C. In 2004, he joined Saval Foodservice, Inc. as corporate chef where he expresses his skills and talents on recipe development, menu planning, product presentations and reviews.

**Producer: Jim Schillinger, Schillinger's Farm (Anne Arundel County)**  
[www.papajohnsfarm.net](http://www.papajohnsfarm.net)

**Products used in the recipe:** tomatoes, corn, peaches

The Schillinger's 600-acre farm has been in business 100 years and is now operated by the family's fifth generation. It is one of the areas largest farm operations and is home to Papa John's Produce.

**Producer: Timmy Reeves, Shell Game**  
**Products used in the recipe:** Maryland Oysters

Mr. Reeves is an oysterman for Port Norris and Delaware Bay, the oyster capital of the world.



# Herrington's Crab Salad

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## Ingredients.

½ tablespoon, lemon zest	1/3 teaspoon, salt	2-½ tablespoons, red onion, chopped
6 tablespoons, lemon juice	Dash of pepper	1-¼ pounds, crabmeat, jumbo lump
½ tablespoons, extra virgin olive oil	1-¼ cups, white corn, cooked	3-½ vine ripe tomatoes, chopped
½ teaspoons, honey	1/3 cup, fresh basil	
½ teaspoon, Dijon mustard	1/3 cup, red bell pepper, chopped	

## Preparation.

Combine zest, 3 tablespoons juice, and next 5 ingredients (through black pepper) in a large bowl, stirring well with a whisk. Combine remaining ingredients in another bowl, pour lemon juice mixture into crabmeat mixture, and refrigerate for 30 minutes to blend the flavors. Place in a decorative glass and serve chilled.

Serves 4 people

## Pair With...

Great Shoals Winery • Sparkling Vidal Blanc



**Chef: Michael Archibald, Herrington on the Bay (Anne Arundel County)**

[www.herringtononthebay.com](http://www.herringtononthebay.com)

Products used in the recipe: Fresh basil grown in Herrington's herb garden.

Michael Archibald, Herrington's managing catering chef, brings a combination of comfort food cooking and upscale cuisine preparation and presentation to the Eco-Lifestyle Catering Service at Herrington. Archibald manages the entire catering kitchen from recruiting chefs to preparing customized menus for discriminating foodie clients. He attended Johnson and Wales University in Rhode Island and graduated with a degree in Culinary Arts. While in school, he worked in Ireland for one of the Emerald Isles finest hotels, the Great Southern Parknasilla. After graduating, he rose through the ranks with Select Restaurants Company to become the head chef of two locations.

**Producer: Joe Swann, Swann Farms (Calvert County)**

[www.facebook.com/pages/Swann-Farms/106242809412794](https://www.facebook.com/pages/Swann-Farms/106242809412794)

Products used in the recipe: corn and tomatoes

Swann Farms is a sixth generation family farm nestled on the shores of the Patuxent River in Lower Marlboro. Historically a tobacco farm, it has transitioned into a wholesale, fresh market, fruit and vegetable farm. Farm crops include white sweet corn, peaches, watermelons, cantaloupes, tomatoes, strawberries, and various small grains. The farm also offers U-pick strawberries.

**Producer: Joe Spurry, Bay Hundred Seafood (Talbot County)**

[www.bayhundredseafood.com](http://www.bayhundredseafood.com)

Products used in the recipe: crabmeat

Joe Spurry comes from a long line of Chesapeake Bay crabbers and watermen. Bay Hundred Seafood, Inc., a family run business, has built a long lasting reputation as a seafood supplier to more than 100 well known restaurants all over the mid-Atlantic region. In the early 1990s, Joe, Sr. opened a family oriented seafood restaurant next to the packing plant near St. Michael's and named it the Chesapeake Landing Seafood Restaurant & Carry Out. About the same time, the Spurry's children began working in most phases of their family's growing businesses. Today, after proudly serving his country in the military, Joe Spurry, Jr. now runs the day-to-day operations of the family's wholesale business while his sister Erin manages the family's increasingly popular seafood restaurant.



# Spinach and Local Goat Cheese Salad

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## Ingredients.

### *For Salad:*

1 pound, baby spinach  
8 ounces, FireFly goat cheese  
1 pint, blueberries  
2 peppers, yellow or red  
10 - 15 leaves of fresh basil  
4 ounces, pecans  
Dusting of powdered sugar

### *For Dressing:*

3 tablespoons, balsamic vinegar  
1 tablespoon, agave or honey  
3 tablespoons, pomegranate juice  
3 tablespoons, olive oil  
1 tablespoon, Dijon mustard

## Preparation.

Pre-heat oven to 375 degrees. Take baby spinach and wash well in cold water. Place in a bowl.

Crumble goat cheese into small pieces and set aside. \*Recommend using 2 ounces of goat cheese per person.

Dust pecans with powder sugar and bake for 10 minutes. Cool to room temperature. \*Recommend using 1 ounce of pecans per person.

Take peppers, cut in half and deseed. Rub with olive oil and roast for 20 minutes. Place peppers in paper bag and close for 10 minutes. This will help the skin peel off easily and release the flavors of the peppers. Cut peppers into strips and set aside.

Take basil and remove stems. Cut them into strips and set aside.

Wash blueberries well and set aside.

For dressing combine all ingredients into a small bowl and whisk together with a fork.

Combine all salad ingredients together. Toss with dressing. Enjoy!

## Pair With...

St. Michaels Winery • Long Splice



**Chef: Ype Von Hengst, Metro Diner Cafe (Anne Arundel County)**  
[www.metroilverdiner.com](http://www.metroilverdiner.com)

Ype Von Hengst is the co-founder and executive chef of the Rockville-based Silver Diner and Annapolis-based Metro Diner Café. In 2007, Silver Diner – which has 14 locations in the mid-Atlantic region – was the first chain in the country to remove trans fats from the menus of all its locations; and in 2010, it was one of the first chains to fully integrate locally sourced products into the menus. Von Hengst currently works with more than 15 local producers to create a menu that is 30 percent local while more than 50 percent of Metro Diner Café’s menu comes from local farms. Prior to co-founding Silver Diner and Metro, he served as executive chef for the Washington, D.C. Metro Area American Cafes. He has also worked with Dominique’s on Pennsylvania Avenue, Stouffer’s Hotels, Hilton Hotels and Radisson Hotels and served as executive chef and corporate chef for Restaurant Associates at Rockefeller Center in New York City.

**Producer: Les Richardson, Richardson Farms (Baltimore County)**  
[www.richardsonfarms.net](http://www.richardsonfarms.net)

**Products used in the recipe:** spinach

Les Richardson is a fifth-generation family farm in White Marsh, providing fresh, locally grown produce. Open year-round, Richardson Farms is the area headquarters for flowering and garden plants, and herbs. In 2010, it opened a new farm market, with a selection of freshly prepared food products from its extensive deli. Richardson also operates the largest farm stand in the Northeast Market in Baltimore.

**Producer: Pablo Solanet, FireFly Farms (Garrett County)**  
[www.fireflyfarms.com](http://www.fireflyfarms.com)

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

FireFly Farms offers nationally and internationally award-winning premium goat cheese that features the distinct regional flavors of Mountain Maryland’s Allegheny Plateau. Each cheese is artfully handcrafted and aged with precise detail. And each offers distinguished flavor, exceptional texture, noteworthy composition, and unprecedented aesthetics. The cheese of FireFly Farms is produced using agriculturally sustainable, locally sourced fresh goat’s milk and time-honored, traditional methods of goat cheese making.

**Producer: Bob Arnold, Arnold Farms (Kent County)**  
**Products used in the recipe:** peppers

Arnold Farms was established in 1978 and sells tomatoes, cabbage, cauliflower, lettuce, peppers and sweet corn.





# Main Dishes





# Braised Chicken with Tomatoes, Potatoes, and Olives

## Ingredients.

- |  |   |  |
|--|---|--|
| 4 to 5 plum tomatoes, medium, cut into wedges  | 4 cloves, garlic, large, sliced, plus 1 teaspoon minced     | 2 tablespoons, dried thyme, divided                    |
| 1 onion, large, cut into wedges  | ¼ bulb, fennel, roughly chopped                             | 3 chicken breasts, boneless, skinless, cut into thirds |
| ¼ cup, kalamata olives, drained, brine-cured, pitted, plus 1 tablespoon reserved brine | 4 to 5 white potatoes, whole, scrubbed and cut into eighths | 2-½ teaspoons, sea salt, coarse                        |
| ¼ cup, green olives, stuffed, drained, brine-cured, plus 1 tablespoon reserved brine   | ¾ cup, Harford Vineyard and Winery's Crimson Moon           | ½ teaspoon, black pepper, freshly ground               |
|  | 3 tablespoons, olive oil, divided                           |  |

## 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...

Harford Vineyard and Winery • Crimson Moon

### About This Recipe

**Chef:** Wendy Preisinger, Chef Wendy's Customized Cuisine (Baltimore County)  
[www.chefwendy.com](http://www.chefwendy.com)

Personal chef and caterer Wendy Preisinger graduated with a degree in Professional Cooking and Baking from Baltimore International College in 2002. During the last ten years, she has served clients with in-home personal chef meals to catered weddings, ordainments, birthday parties, and retirement parties to catered celebrity after-concert parties such as John Legend and Mike Epps.

**Producer:** Roxanne Mooney, Harford Vineyard (Harford County)  
[www.harfordvineyard.com](http://www.harfordvineyard.com)

**Products used in the recipe:** Crimson Moon wine

Harford Vineyard and Winery, in the heart of the Piedmont wine trail region of Harford County, was founded in 2003 when Vidal and Traminette grapes were planted, followed by 2005 Merlot. Since then, the vineyard has continued to grow and expand the business to meet the needs of a wide range of customers from the home wine-maker to the wine enthusiast who simply enjoys a good glass of wine in a beautiful, rolling vineyard setting.



# Curried Chicken Soup

## Ingredients.

½ stick, butter	2 stalks celery, chopped	2 tablespoons, cilantro, chopped
Salt and pepper, to taste	2 carrots, peeled and sliced	2 tablespoons, parsley, chopped
2 chicken breasts, large, cooked, boneless	1 cup, fresh corn	2 tablespoons, fresh ginger, grated
1 onion, chopped	2 red bliss potatoes, diced	1 tablespoon, curry
	2 cups, water	2 cups, heavy cream

## Preparation.

Melt the butter in a pot. Add the onion, celery, carrots, corn, potatoes, and water. Bring to a boil. Simmer until the vegetables are just tender. Add salt and pepper to taste.

Add the chicken, cilantro, parsley, ginger, and curry. Stir in cream.

Serve hot or chilled and garnished with parsley and cilantro. Add more ginger and curry for a spicier soup.

## Pair With...

Frederick Cellars • Trails End

### About This Recipe

**Chef: Katie Moose, Conduit Press (Talbot County)**  
www.conduitpressmd.com

Katie Moose is a chef and the author of *Chesapeake's Bounty*, *Chesapeake's Bounty II*, *New England's Bounty*, *Nantucket's Bounty*, and *God's Bounty: 365 Days of Inspirational Cooking*. She is currently writing an international cookbook covering every country around the world, including a history of the cuisines, dining etiquette and recipes submitted by ambassadors, their chefs, and other international contacts.

**Producer: Michelle Wright, Wright's Market (Wicomico County)**  
www.wrightsmarket.com

**Products used in the recipe:** onions, corn, celery, carrots, potatoes, cilantro, parsley

Michelle Wright is the owner of Wright's Market and farm in Mardela Springs.



# Chesapeake Bay Rockfish Imperial, Eastern Shore Corn Salad, Tomato Jam

## Ingredients.

### *Rockfish Imperial:*

2 ounces, rockfish fillet (skin on and scaled) – 15 pieces

### *Crabmeat Imperial:*

1 pound, crabmeat, jumbo lump  
1 tablespoon, onions, finely diced  
½ cup, peppers, yellow and red, fine diced

### *Wet Ingredients:*

1 tablespoon, creole mustard  
1 tablespoon, Worcestershire sauce  
Splash, hot sauce  
1 cup, mayo  
3 eggs, raw-whipped  
1 lemon, juice of one lemon

### *Dry Ingredients:*

½ sleeve, Saltines, crushed  
1 tablespoon, Wye River seasoning  
2 tablespoons, parsley, dried

### *Eastern Shore Chopped Salad:*

8 ears, fresh corn on the cob (butter and sugar corn) char grilled  
2 cups, European cucumber, seeded and small dice  
1 cup, scallions, sliced  
2 cups, red and yellow peppers, small diced  
1-½ cups, poblano peppers  
1 bunch, parsley, chopped  
1 bunch, cilantro, chopped  
Cherry tomatoes, yellow and red

### *Dressing for the Chopped Salad:*

¼ cup, fresh lime juice  
¾ cup, light olive oil  
1 teaspoon, salt  
1 teaspoon, freshly ground black pepper  
1 tablespoon, ground cumin

### *Tomato Jam:*

3 pounds, ripe tomatoes, cored and coarsely chopped  
¾ cup, white sugar  
¾ cup, brown sugar  
2 tablespoons, fresh lime juice  
¼ cup, ginger, freshly grated  
2 each, cinnamon sticks  
1/8 teaspoon, ground cloves  
1-½ cups, chopped Vidalia onions  
1 jalapeno pepper, stemmed seeded or minced  
Salt and pepper, to taste

## Preparation.

### *Method Crab Imperial:*

Put the crabmeat on a paper towel to drain out the excess liquid. Pick the crabmeat of any shells or debris.

In a separate bowl, mix together the peppers and onions with the crabmeat, reserve.

In a separate bowl, mix the wet ingredients together until they are well mixed. Mix the wet ingredients and add to the cleaned crab mix. Add the dry ingredients and fold everything together until it is well mixed.

*Continued...*



Using an ice cream scoop, portion the crab imperial into 1-ounce cakes. Top the Rockfish with the crab imperial and cook on a greased pan in a 325-degree oven for 20 minutes.

Serve on chopped salad and top with tomato jam.

*Method Eastern Shore Chopped Salad:*

Season the corn on the cob with olive oil and season with salt, pepper and ground cumin. Grill the corn on the grill; don't worry if the corn gets a little black its fine. After the corn cools, cut all the corn off of the cob and reserve.

Cut up the cucumbers, scallions, peppers, and chop the fresh herbs. Mix all the vegetables and corn with the herbs.

*Method Chop Salad Dressing:*

Combine all ingredients in bowl and mix until combined.

Toss the salad with the dressing and serve.

*Method Tomato Jam:*

Combine all ingredients and bring to a boil over medium heat. Reduce heat to a simmer, stirring occasionally, about 1 hour and 15 minutes. Makes 1 pint.

## Pair With...

Slack Winery • Yellow Legs

About  
This Recipe

**Chef: Martin Saylor, Coastal Sunbelt Produce Company (Howard County)**  
[www.coastalsunbelt.com](http://www.coastalsunbelt.com)

Martin Saylor is a graduate of The Culinary Institute of America in New York. As an executive chef, he has worked in luxury hotels and a la carte restaurants in Washington, D.C., Baltimore, Martha's Vineyard and London. In his position as corporate chef, Saylor creates new products for retail customers and organizes all special events and customizes product requests for customers.

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

**Products used in the recipe:** red and green peppers, butter and sugar corn on the cob, cucumbers, hot peppers, onions, cherry red and yellow tomatoes, herbs, heirloom tomatoes.

Arnold Farms is a 350-acre farm on the Eastern Shore near Chestertown. Arnold Farms is a first generation grower who has been producing a wide variety of produce for 15 years.

**Producer: Rich Evanusa, Beach To Bay Seafood (Somerset County)**

[www.beachtobayseafood.com](http://www.beachtobayseafood.com)

**Products used in the recipe:** rockfish and crabmeat

Beach to Bay is a family owned and operated company on the lower Eastern Shore that strives to bring the best quality seafood products to customers



# Citrus Herb-Crusted Salmon on top of Roasted Vegetable and Whole Grain Blend Salad

## Ingredients.

1-½ pounds, Atlantic salmon (MSC certified), cut in 3.5 ounce portions	½ pound, whole grain blend (Indian Harvest is one brand of a whole grain blend found in most grocery stores)	8 cloves, garlic, smashed
1 teaspoon, black pepper	1 quart, low sodium vegetable stock	8 sprigs each, thyme
4 cloves, garlic, minced	8 ounces, green zucchini, halved lengthways and cut across in half moon	4 sprigs, rosemary
2 tablespoons, dill, fresh, chopped	8 ounces, small button mushroom	1 tablespoon, balsamic vinegar
1 tablespoon, thyme, fresh	8 ounces, red onion, peeled and cut into wedges	¼ cup, olive oil
1 tablespoon, parsley, fresh, chopped small	8 ounces, red peppers, halved, deseeded and cut into chunks	1 teaspoon, kosher salt
1 tablespoon, basil, chopped	1 butternut squash, small, peeled, cut into chunks	1 teaspoon, black pepper, freshly ground
1 tablespoon, lemon zest		2 tablespoon, flat-leaf parsley, chopped
1 tablespoon, orange zest		1 tablespoon each, thyme, oregano, rosemary chopped
2 tablespoons, lemon juice		2 tablespoons, basil chiffonade
2 tablespoons, orange juice		3 tablespoons, fresh lemon juice

## Preparation.

Preheat the oven to 375 degrees. Spray the bottom of a casserole dish.

In a mixing bowl combine the garlic, dill, thyme, parsley, basil, lemon and orange zest to make the crust.

Separately mix the juices together.

Place the salmon in the dish, brush with mixed juice and sprinkle freshly cracked black pepper. Cover the fish with the mixture. Bake for 6 to 8 minutes, or until a fork pulls out smoothly from the thickest part of the fillets.

*To prepare the salad:*

Preheat the oven to 400 degrees.

*Continued...*



Add the vegetables and the garlic cloves and toss together with a vegetable cooking spray and add sprigs of rosemary, thyme. Try to spread the vegetables out in one layer. Roast in the preheated oven for 20 to 30 minutes, turning it once halfway through cooking process, vegetables are cooked through and crisp around the edges. Remove the trays and carefully shaking them. Sprinkle a little vinegar over the vegetables as soon as they come out of the oven and set aside to cool.

When cool, tip on to a large chopping board, rough chop to smaller pieces.

Place the whole grain blend in a large saucepan, cover with vegetable stock and bring to the boil. Simmer for 30 minutes, or until tender, and drain well. Dress with olive oil and the lemon juice, season with salt and pepper, and toss with fresh herbs and the roasted vegetables. Serve immediately.

#### *Serving Plate:*

Portion 1 cup of the roasted vegetable and whole grain salad and flake the citrus crusted salmon on top.

Garnish: dried fruits and nuts

## Pair With...

Thanksgiving Farm • Farmhouse Red

### About This Recipe

**Chef: Rajiv Jaggi, Sodexo**  
[www.sodexousa.com](http://www.sodexousa.com)

Rajiv Jaggi began his career as a trainee at Hyatt Regency, Delhi where he learned basic cooking techniques. He came to the United States to pursue higher education and completed a Bachelor's Degree in Business Administration and later graduated from the Culinary Institute of America in New York. He has worked at various establishments in Boston, New Jersey, Chicago, Las Vegas and also worked with with Flying Food Group, developing and managing menus for all the international carriers flying out of Chicago O'Hare International Airport as well as several major airlines. He is currently the national development chef for the health care division of Sodexo USA, designing, researching and developing the menu and supporting recipes along with training division chefs.

**Producer: Lynn Moore, Larriland Farm (Howard County)**  
[www.pickyourrown.com](http://www.pickyourrown.com)

**Products used in the recipe:** zucchini, yellow squash, red and green peppers, red onions, butternut squash, herbs.

G. Laurence "Larry" Moore founded Larriland Farm in the 1960s. Today, his children and grandchildren continue in his footsteps, operating a farm that strives to grow top quality fruits and vegetables for a pick-your-own operation or for purchase in its farm market.



# Cherrywood Fiesta Herb Encrusted Chicken

Main Dishes

## Ingredients.

- |                                   |  |  |
|-----------------------------------|--|--|
| 4 chicken breasts                 | 4 cloves, garlic, minced                           | 1 teaspoon, kosher salt                    |
| ½ cup, Dijon mustard              | 4 scallions, chopped                               | 1/3 teaspoon, cracked black pepper         |
| 2 cups, panko bread crumbs        | 1 green and orange pepper, chopped                 | 4 slices, bacon, cooked crisp and crumbled |
| 1/3 cup, parsley, fresh chopped   | 1/3 cup, basil, chopped                            | 1 zucchini, sliced thin, lengthwise        |
| 1 teaspoon, fresh thyme           | ½ cup, balsamic vinegar                            | 1 yellow squash, sliced thin, lengthwise   |
| 2 teaspoon, fresh rosemary        | 1 mini local honey bear or 2 ounces of local honey |  |
| ¾ cup, olive oil                  | 1/3 cup, extra virgin olive oil                    |  |
| 2 heirloom tomatoes, large, diced |  |  |
| 2 ears, corn, grilled and charred |  |  |

## Preparation.

Clean and pound chicken breast. Brush chicken with Dijon mustard and set aside.

Combine in bowl: panko crumbs, parsley, thyme and rosemary. Coat chicken in panko herb mixture. Saute chicken in olive oil until golden brown and reaches internal temperature of 165 degrees.

### *For Salsa:*

Cut grilled corn off cobs and mix with diced tomato, minced garlic, chopped scallion, diced peppers, chopped basil. In small bowl, whisk balsamic vinegar, honey, olive oil, salt and cracked pepper. Combine oil and vinegar mixture into Salsa and stir well.

Brush the zucchini and yellow squash with olive oil and grill 3 minutes each side.

### *To Serve:*

On plate, place 2 slices each of grilled zucchini and yellow squash. Place a chicken breast over the grilled vegetables. Add a heaping tablespoon salsa atop chicken breast. Finish with crumbled bacon.

## Pair With...

Dove Valley Winery • Vignoles





About  
This Recipe

**Chef:** Frank Leake, Future Care Cherrywood Health and Rehabilitation (Baltimore County)  
[www.futurecarehealth.com](http://www.futurecarehealth.com)

**Product used in the recipe:** parsley, thyme, rosemary, basil, scallion from rooftop garden

With more than 30 years of catering, cooking, and kitchen management experience, Frank Leake is the executive chef at Future Care Cherrywood and has incorporated local produce, meats and poultry in its menus. He was the executive sous chef at the Harriman House in Reisterstown for 17 years where he incorporated fresh, local farm produce, meats and poultry. Leake enjoys catering special events for Zeffert and Gold, Linwoods and Hunt Valley Catering where he creates menus showcasing his culinary design and presentation.

**Producer:** Tom Reynolds, Farmer Tom's Farm Fresh (Baltimore County)  
[www.rfarmfresh.com](http://www.rfarmfresh.com)

**Products used in the recipe:** chicken, tomatoes, corn, herbs, bacon, zucchini, squash, garlic, pepper, honey

In its early days, the Reynolds' farm was an orchard. It also raised pigs, chickens and various crops. In 1985, after graduating Penn State University with a degree in agriculture business management, Tom Reynolds began farming full time. The farm has grown from 50 to 170 acres and grows tomatoes, cantaloupes, watermelon, zucchini, squash, peppers, corn and a variety of other vegetables. Reynolds is part of a marketing group with other local farmers who help each other out by sharing and buying each other's products.

Main Dishes



# Grilled Home Made Chipotle Sausage with Avocado Broad Bean Aioli and Fresh Heirloom Tomatoes

## Ingredients.

*For the sausage (yields 5 pounds):*

- 5 pounds, pork butt
- 2 tablespoons, garlic, minced, fresh
- 3 tablespoons, parsley, fresh, chopped
- 1 cup, red onion, minced, fresh
- 3 tablespoons, paprika
- 4 tablespoons, kosher salt
- 1 cup, beer, lager style
- 1-1/2 cup, Chipotle pepper, canned in adobo
- 1 cup, Grana padana cheese, fine shred

*For the Aioli (yields 20 ounces):*

- 8 ounces, broad bean, shelled
- 4 ounces, avocado, cleaned pitted
- 1 teaspoon, black pepper, fresh grind
- 2 ounces, Arbequina (single variety) olive oil
- 2 ounces, lime juice, fresh
- 2 ounces, mayonnaise
- 1 teaspoon, sea salt
- 1/2 ounce, mint, chopped
- 1/2 ounce, basil, chopped

*For the sandwich:*

- 1 sausage
- 1 ounce, edamame aioli
- 1 pinch, sea salt
- 1 pinch, pepper, black fresh ground
- 1 each, heirloom tomato wedge
- 1 rustic roll

## Preparation.

*For the sausage:*

Cube pork and combine all ingredients in a sealable container. Refrigerate for at least 12 hours. Grind pork through medium die, twice. Pump ground meat into casings. Reserve for service, grill to order to an internal temperature of 160 degrees.

*For the aioli:*

Bring water to a boil, add edamame and simmer for 6-7 minutes. Drain and place in ice water, fully cool and strain. Pat dry. Place in blender with remaining ingredients. Puree to smooth. Remove and place in cooler for 1 hour prior to service.

*For the sandwich:*

Grill sausage, toast roll. Place sausage on roll, dress with aioli from squeeze bottle and add tomato.

## Pair With...

Terrapin Station Winery • Traminette



About  
This Recipe

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

[www.azureannapolis.com](http://www.azureannapolis.com)

**Product used in the recipe:** mint, basil from rooftop garden

James Barrett is committed to providing quality, local, sustainable food to all of the diners at the Westin Annapolis Hotel. Toward that end, he has implemented a rooftop garden as well as keeping his own bees on the roof. Many of his recipes use herbs from that rooftop garden.

**Producer:** Hummingbird Farm (Caroline County)

[www.facebook.com/hummingbirdfarms.official](https://www.facebook.com/hummingbirdfarms.official)

**Product used in this recipe:** heirloom tomatoes

Hydroponic-grown beefsteak tomatoes; red, yellow, orange, red plum and golden plum cluster tomatoes; red, yellow and orange cherry, red & yellow grape, & miniature plum tomatoes; heirloom tomatoes

Main Dishes



# Grilled Lemongrass Beef with Grilled Peaches and Peanut Sauce

## Ingredients.

3 pounds, sirloins steak, cut into cubes  
4 peaches, cut into 8 wedges each

### *Lemongrass Marinade:*

2/3 cup, fish sauce  
1/4 cup, fresh lime juice  
1/4 cup, lemongrass, minced, fresh  
2 tablespoons, vegetable oil  
4 cloves, garlic  
4 chile peppers  
1/2 cup, fresh mint leaves  
2 tablespoons, brown sugar  
Salt and pepper, to taste

### *Lime Peanut Dipping Sauce:*

1 onion, large  
1 tablespoon, garlic  
2 chili peppers, seeded and minced  
2 tablespoons, lemongrass minced  
1/2 cup, fish sauce  
1/4 cup, brown sugar  
1/4 cup, fresh lime juice  
3 cups, coconut milk  
2 teaspoons, ground coriander  
2 teaspoons, cumin  
2 cups, peanut butter  
2 tablespoons, cilantro, minced, fresh  
2 tablespoons, vegetable oil

## Preparation.

### *Lemongrass Beef:*

Set beef and peaches aside.

Combine all marinade ingredients in a food processor or blender and mix until well combined. Pour marinade over beef and let marinate overnight. Place beef on skewers and grill until desired temperature.

Brush peaches with olive oil and season with salt and pepper. Place on grill briefly until grill marks appear.

### *Lime Peanut Dipping Sauce:*

In a pan, sauté the onion, garlic, chili pepper, and lemongrass in vegetable oil for about 4 minutes. Stir in the fish sauce, brown sugar, lime juice, coconut milk, coriander, and cumin. Blend in the peanut butter. Bring the sauce to a simmer over low heat stirring frequently. Stir in the cilantro and remove from the heat.

Serve with Lemongrass Beef.

## Pair With...

Serpent Ridge Vineyard • Rosé of Grenache



About  
This Recipe

**Chef: James Ricciuti, Ricciuti's Restuarant (Montgomery County)**  
[www.ricciutis.com](http://www.ricciutis.com)

James Ricciuti is a self taught chef who has operated Ricciuti's Restaurant since 1992. A graduate of The University of Maryland in College Park, he has worked in various restaurants since the age of 14. He has been an active supporter of the local farms in Montgomery County throughout the years. Ricciuti's is committed to using as much seasonally available fruits and vegetables, as well as local meats, as possible throughout the menu.

**Producer: James Brannon, Roseda Farm (Baltimore County)**  
[www.rosedabeef.com](http://www.rosedabeef.com)

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

Roseda Farm produces locally raised and processed beef and sells directly to consumers through its website, and to local markets and area restaurants. Roseda Farm selects only the best traits in its quest to produce a great eating experience for its customers.

**Producer: Stanton Gill, Falcon Ridge Farm (Carroll County)**  
**Products used in the recipe:** peaches

A grower of apples, peaches, pears, berries, Stanton Gill is the principal agent and regional extension specialist, nursery and greenhouse management, at the University of Maryland Extension in Ellicott City.

Main Dishes



# Grilled Roseda Flatiron with a Crab and Mustard Green Salad and Infused Crab Butter

Main Dishes

## Ingredients.

*For Flat Iron Steak:*

4, 8 ounce Roseda Farm Flat Iron Steaks  
Salt and pepper, to taste

*For Crab and Mustard Green Salad:*

4 ounces, crab meat, fresh jumbo lump  
8 ounces, mustard greens  
2 ounces, rendered bacon lardons

3 ounces, corn kernals, grilled

1 ounce, red onion, thinly shaved  
½ ounce, jalapeno, minced  
4 ounces, haricot vert, blanched and chopped

1 ounce, sherry vinegar  
3 ounces, extra virgin olive oil  
½ ounce, fresh thyme, minced  
Salt and pepper, to taste

*For Crab Infused Butter:*

1 pound, unsalted butter, softened  
1 pound, crab fat  
Juice of half a lemon  
Salt and pepper, to taste

## Preparation.

*For Roseda Farm Flat Iron Steak:*

Season all sides of the steak liberally with course salt and fresh cracked pepper. Place over high heat and cook to desired temperature – about 4 minutes on the first side and 3 minutes on the second side for medium rare doneness.

*For Crab and Mustard Green Salad:*

First, make the vinaigrette by whisking together sherry vinegar, oil, thyme, salt and pepper. Toss remaining ingredients in half of the dressing. Other half can be stored for up to 1 week for future use

*For the Crab Butter:*

In a table top mixer, whisk ingredients together. Remove and roll into the shape of a log using wax paper. Chill until ready to serve.

*To Assemble:*

Place grilled steak on plate. Slice a ½-inch round from the chilled crab butter log. Remove wax paper and place round on top of warm flat iron steak. Divide salad evenly around each steak.

## Pair With...

Knob Hall Winery • Le Rêve Rouge

**Chef: Patrick Morrow, Ryleigh's Oyster (Baltimore City)**  
[www.ryleighs.com](http://www.ryleighs.com)

Patrick Morrow was born and raised in Texas and North Carolina, and his cuisine is infused with both Southern and Southwestern flavors. His focus on local and sustainable produce, meats, and seafood began during his tenure as sous chef at the Cordish Company's VIN in Towson and then as executive chef at Ryleigh's Oyster in Federal Hill. The relationships he forged with Maryland farmers, cheese makers, and fishermen continue to grow.

**Producer: James Brannon, Roseda Farm (Baltimore County)**  
[www.rosedabeef.com](http://www.rosedabeef.com)

**Products used in the recipe:** Roseda Farm Flat Iron Steak

Roseda Farm produces locally raised and processed beef and sells directly to consumers through its website, and to local markets and area restaurants. Roseda Farm selects only the best traits in its quest to produce a great eating experience for its customers.

**Producer: Big City Farms (Baltimore City)**  
[www.bigcityfarms.com](http://www.bigcityfarms.com)

**Products used in the recipe:** mustard greens

**Producer: J.M. Clayton Company (Dorchester County)**  
[www.jmclayton.com](http://www.jmclayton.com)

**Products used in the recipe:** crabmeat and crab fat

For over a century, the J.M. Clayton Company has been supplying crabs and seafood to wholesalers, distributors, restaurants, and chain stores all over the country. J.M. Clayton sells authentic "Blue Crab Crabmeat," full of the pure flavor found in world famous Chesapeake Bay blue crabs, a traditional delicacy.



# Gunpowder Bison Brisket Rachel Sandwiches

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Main Dishes

## Ingredients.

### *For the Brine:*

- 1 gallon, water
- 1 cup, kosher salt
- 1 cup, brown sugar
- 6 cloves, garlic, smashed
- 1 tablespoon, black peppercorns, crushed
- 5 sprigs, thyme
- 1, 2-3 pound Gunpowder Bison Brisket

### *For the Pastrami Rub:*

- ½ cup, molasses
- ½ cup, coriander seeds
- ½ cup, black peppercorns
- ½ cup, coarse crystal salt

### *For the coleslaw:*

- 1 head, local green cabbage, shredded thinly
- 2 red onions, thinly julienned
- 4 carrots, large, peeled and julienned
- 1 cup, mayo
- 1 cup, sour cream
- ¼ cup, apple cider vinegar
- ¼ cup, white sugar
- Salt to taste

### *For the Sandwiches:*

- 8 slices, hearty rye bread
- 8 slices, swiss cheese
- Sliced brisket
- Coleslaw
- A Thousand Island dressing

## Preparation.

### *For the Brine:*

Dissolve sugar and salt in water. Add rest of ingredients and immerse brisket. Let sit overnight refrigerated.

### *For the Pastrami Rub:*

Place all ingredients in a spice grinder, except molasses, and grind 3-4 times to create a coarse blend where the spices are just a little more than cracked, but not completely ground.

Remove the brisket from the brine, pat dry with paper towels, and brush with molasses. Cover completely with the spice mixture.

Smoke brisket above a pan of water in a smoker or charcoal grill, using hickory chips, for about 4 hours. Let rest for about 10 minutes. Slice thinly.

While the brisket is smoking, make the coleslaw:

*Continued...*





*For the coleslaw:*

Combine the apple cider vinegar with sugar, and whisk until sugar is thoroughly dissolved. Add the rest of the ingredients and mix. Let sit in the fridge until the brisket is ready.

*For the Sandwiches:*

Smear some dressing on the bread, top with the coleslaw, followed by the hot brisket, cheese on top of the meat, and top that with the other slice of bread. Enjoy!

## Pair With...

Port of Leonardtown Winery • Quarterdeck

About  
This Recipe

**Chef: Jesse Sandlin, Gunpowder Bison & Trading Catering (Baltimore County)**  
[www.jessesandlin.org](http://www.jessesandlin.org)

Baltimore native Jesse Sandlin worked as the executive chef at Abacrombie Fine Foods and executive chef of Vino Rosina, a wine bar, both in Baltimore. Under her direction, Vino Rosina received numerous awards, such as Best New Restaurant, from Baltimore's City Paper, Best Wine Bar from both Baltimore Magazine, as well as Baltimore's City Paper. Sandlin herself received a Best Chef nomination in the Baltimore City Paper's People's Choice awards.

**Producer: Trey Lewis, Gunpowder Bison & Trading Co. (Baltimore County)**  
[www.gunpowderbison.com](http://www.gunpowderbison.com)

**Products used in the recipe:** bison brisket

Gunpowder Bison and Trading has become one of the foremost names in bison raising today. Started by Trey Lewis in 2006, the company has gone from a small ranch in Hunt Valley to three farms and more than 300 head of bison. Gunpowder sells its products at more than 14 farmers' markets.

Main Dishes



# Rumbleway Farm Chicken Confit with Roasted Tomato Succotash on Johnnycakes

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## Ingredients.

### *Roasted-Tomato Succotash:*

1 cup, young lima beans  
Salt  
1 cup, fresh corn kernels (2 ears)  
3 tablespoons, butter  
Juice of half a lemon  
Freshly ground black pepper, to taste  
2 large roasted tomatoes, diced  
3 tablespoons, basil, fresh, chopped

### *Roasted Tomatoes:*

2 tomatoes, large, ripe, cored  
2 tablespoons, olive oil  
1 tablespoon, sherry wine vinegar (or balsamic)  
½ teaspoon, garlic, minced  
1 teaspoon, brown sugar  
½ teaspoon, salt

### *Johnnycakes:*

1 egg  
1 tablespoon, sugar  
1-½ cups, milk  
½ teaspoon, salt  
¾ cups, yellow cornmeal, stone-ground  
¼ cup, all-purpose flour  
1 tablespoons, butter, melted  
4 tablespoons, bacon drippings, melted

### *Rumbleway Farm Chicken Confit:*

10 cloves, garlic  
4 bay leaves  
4 sprigs, fresh thyme  
2 cups, duck fat  
1 tablespoon, plus 1/8 teaspoon, kosher salt  
½ teaspoon, black pepper, freshly ground  
1-½ teaspoons, black peppercorns  
½ teaspoon, table salt  
8 to 10 chicken leg portions, with thighs attached  
4 cups, schmaltz (rendered chicken fat)  
Olive oil, if needed

## Preparation.

### *Roasted-Tomato Succotash:*

Put the limas in a saucepan and add water just to cover. Lightly salt the water. Bring to a boil, cover, and simmer until the beans are barely tender, about 15 – 20 minutes. Add the corn and simmer for 10 minutes more. Drain off the water and season with butter, lemon juice, salt and pepper.

### *Roasted Tomatoes:*

Preheat oven to 450 degrees. Slice the tomatoes in half and place cut side up on a lightly oiled sheet pan. Drizzle with oil and vinegar. In a small bowl, mix together the garlic, sugar, salt and pepper. Divide mixture on top of cut tomatoes. Roast for 15 to 20 minutes.

After succotash has cooled, mix in the roasted tomatoes and basil.

*Continued...*



### *Johnnycakes:*

Preheat the oven to 400 degrees.

Beat the egg and sugar together in a bowl. Stir in the milk and salt. Beat in the cornmeal and flour. Mix in the butter and 2 tablespoons of the bacon drippings.

Generously grease an 8-inch cast-iron skillet, or for thinner rounds use a 9 x 12 baking sheet or pan, with the remaining 2 tablespoons of bacon drippings.

Put in the hot oven for about 5 minutes. Wearing mittens, remove from the oven and pour in the batter.

Return to the oven and bake for 30 – 40 minutes, or until well browned. Cut into rounds, squares, or wedges for serving.

### *Rumbleway Farm Chicken Confit:*

Put the garlic, bay leaves, thyme, and duck fat in the bottom of an enameled cast-iron pot. Sprinkle evenly with the peppercorns and salt. Lay the chicken on top, skin side down. Add the chicken schmaltz and extra olive oil (if needed) to cover completely. Cook uncovered over low heat until meat is tender, 2-4 hours. Fat should just bubble not boil. Remove the chicken from the fat. Strain the fat and reserve.

Pick the meat from the bones and place it in a stoneware container. Cover the meat with some of the strained fat, making a ¼-inch layer. The confit can be stored in the refrigerator for up to one month. To plate, put the Johnnycake on the plate, top with a dollop of the succotash and then a bit of the shredded chicken confit.

## Pair With...

Costa Ventosa • Assawoman Bay Chardonnay

### About This Recipe

**Chef: John Shields, Gertrude's at the Baltimore Museum of Art (Baltimore City)**  
[www.GertrudesBaltimore.com](http://www.GertrudesBaltimore.com) and [www.JohnShields.com](http://www.JohnShields.com)

Chef, author and television personality John Shields is the owner of Gertrude's Restaurant and is often called "The Culinary Ambassador of the Chesapeake Bay." He has written three popular cookbooks on the cuisine of the region: *The Chesapeake Bay Cookbook*, *The Chesapeake Bay Crab Cookbook*, and *Chesapeake Bay Cooking with John Shields*. His most recent book, *Coastal Cooking with John Shields*, highlights foods from America's other coastal regions and introduces the people who grow, raise and cook them. The companion PBS television series, "Coastal Cooking with John Shields," currently airs nationwide. He is a frequent guest chef on radio and television, and at public events where he often discusses his convictions about healthy eating and the importance of supporting the growers, producers and food artisans of one's region.

**Producer: Robin Way, Rumbleway Farm (Cecil County)**  
[www.rumblewayfarm.com](http://www.rumblewayfarm.com)

**Products used in the recipe:** free-range chicken



Rumbleway Farm is a 62-acre, certified organic farm. The stone house and the barn, both of post-and-beam design, were built by Scotch-Irish settlers in the 1800's. The farmstead boasts a 15-foot deep icehouse, the original milk house and an existing cistern well system. The Way family moved there in 1992 and have been restoring the buildings and working toward sustainable agriculture ever since. The chicken house has been completely rebuilt from the existing foundation. Other projects include re-pointing the stone work, clearing the pond, fencing, and additions to the barn and milk house. In 1997 they began raising free-range chickens in moveable shelters. They added turkeys and rabbits shortly after that. In 1998 they installed an on-site processing area that was expanded in 2000.

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

[www.SouthMountainCreamery.com](http://www.SouthMountainCreamery.com)

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

Randy and Karen Sowers met each other while participating in 4-H and were married in 1974. Randy and Karen decided to rent the current farm where South Mountain Creamery resides today from Everett Moser in 1981, ultimately creating Sowers Dairy. They began participating in local farmer's markets, including those in Hagerstown and Frederick. In 2006, the family was recognized with the "Large Emerging Entrepreneur of the Year" award.

**Producer:** Robert Knopp, Knopp Farm (Anne Arundel County)

**Products used in the recipe:** tomatoes

Bob "Bunk" Knopp from Knopp's Farm in Severn has been selling produce for more than 30 years. He loves farming and finds that community markets are the best way to get his product to his customers.

**Producer:** Joesph Bartenfelder's Farm, Baltimore

**Products used in the recipe:** lima beans

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

[www.onestrawfarm.com](http://www.onestrawfarm.com)

**Products used in the recipe:** corn

**Producer:** Gardener's Gourmet, Westminster (Carroll County)

**Products used in the recipe:** basil

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

[www.fergusonfamilyfarm.com](http://www.fergusonfamilyfarm.com)

**Products used in the recipe:** bacon



# Tongue & Cheek Tacos

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## Ingredients & Preparation.

### *Tongue:*

- 1 (2-3 pounds) beef, tongue
- 1 onion, chopped rough
- 1 carrot, chopped rough
- 2 each, celery rib, chopped rough
- 1 bunch, parsley
- 1 bay leaf
- 2 teaspoon, salt
- 1 tablespoon, peppercorns, whole
- 2 tablespoons, canola oil
- 2 teaspoon, cumin
- 2 teaspoon, oregano, dried

Put tongue in an extra large pot with water, onion, celery, bay leaf, parsley, 2 teaspoons of salt, peppercorns and bring to a boil. Simmer, covered, turning tongue once, until tender, about 3 hours. Cool, uncovered, in pot with broth.

### *To finish:*

Transfer tongue to a cutting board using tongs, peel off and discard outer skin of tongue and any fat. Cut meat into ½-inch cubes. Strain broth through a seive into a bowl, discarding solids. Set aside 2 cups broth.

Heat oil in a large skillet over medium-high heat, then fry tongue with cumin, oregano, and salt, stirring frequently, 2 minutes. Add reserved broth and simmer covered for 15 minutes.

When tongue is fragrant and flavorful, it is ready.

### *Beef Cheeks:*

- 2 ½ pound, beef cheeks
- 4 cloves, garlic
- 1 tablespoon, ancho paste
- 1 tablespoon ancho chili powder
- 1 tablespoon instant espresso
- 4 tablespoons, olive oil
- 2 teaspoons, cumin
- 1 teaspoon, smoke paprika
- 1 bunch, fresh cilantro
- 1 teaspoon, salt
- 2 tablespoons, lime juice

*Continued...*



Clean and trim the beef cheeks. Put them in a container to marinate.

Put the garlic, anchiote paste, ancho chili powder, oil, cumin, paprika, espresso, cilantro and salt into a food processor to make a paste.

Coat cleaned beef cheeks with paste and marinate 1 to 12 hours refrigerated.

Preheat the oven to 300 degrees.

Heat 2 tablespoons of olive oil in a large braiser pan and brown the cheeks on both sides.

Cover with parchment paper and braise for 3 1/2 hours - turn once or twice while cooking, add a bit more water as needed if pan becomes dry.

The cheeks are finished when they are tender. Use 2 forks to pull the slightly cooled meat apart in the pan and combine with braising juices

Finish with lime juice and chopped fresh cilantro.

*Fresh Tomato Salsa:*

1 pound, tomatoes, diced  
¼ , small red onion, diced fine  
1 bunch, small cilantro, chopped  
2 tablespoons, lime juice  
1 tablespoon, olive oil  
Combine all ingredients

*Garnishes:*

Jalapenos, sliced thin, rings  
Onion, yellow, diced fine  
Limes, wedge cut  
Bib lettuce, chiffonade  
Radish, thin sliced, rounds  
Sour cream  
Guacamole

*Flour Tortillas:*

Place 1/3 cup of cheek and tongue mixture on a warm flour tortilla, top with tomato salsa and other toppings as desired



## Pair With...

Galloping Goose Vineyard • Claret

### About This Recipe

**Chef: Michael Cleary, Bon Appétit at St. John's College (Anne Arundel County)**

Michael Cleary has worked with Bon Appétit since 2009. He was the chef de cuisine at Restaurant Nora in Washington, D.C. from 2005 to 2006, and regional research and development chef for Whole Foods Market, Mid-Atlantic from 2006 to 2009. His 20 year career includes positions with The Ritz-Carlton Philadelphia, Signature Restaurants by Georges Perrier, and Dean & DeLuca, Georgetown. He apprenticed under CIA/Colavita Center Chef/Prof. Alberto Vanoli of Bergamo, Italy; studied pastry and baking arts, and is enthusiastic about wine.

**Producer: Mike Brannon, Roseda Farm (Baltimore County)**

[www.rosedabeef.com](http://www.rosedabeef.com)

**Products used in the recipe:** beef tongue and cheek

Roseda Farm produces locally raised and processed beef and sells directly to consumers through its website, and to local markets and area restaurants. Roseda Farm selects only the best traits in its quest to produce a great eating experience for its customers.





# Desserts





# Caprikorn Dessert Truffles

## Featuring Lord Baltimore Port & Dark Chocolate

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### Ingredients.

16 ounces, Caprikorn Farms Fresh Chèvre (2 containers)	2 to 3 tablespoons, Elk Run Vineyards 's Lord Baltimore Vintage Port
¼ cup, dark chocolate, coarsely grated, good quality	¼ to ½ cup, additional dark chocolate, finely grated

### Preparation.

Mix the chèvre, coarsely grated dark chocolate and port in a large bowl until all ingredients are fully incorporated.

Line a rimmed baking sheet with parchment paper.

Place finely grated dark chocolate in a large flat bowl or pan.

Make 24 equal sized balls of chèvre mixture and roll each ball in the finely grated chocolate to coat thoroughly.

Place on line baking sheet and refrigerate at least 30 minutes to set the chocolate. Serve chilled or just at room temperature.

### Pair With...

Elk Run Vineyards • Lord Baltimore Vintage Port



About  
This Recipe

**Chef:** Nancey Veldran, Corporate Chef, Caprikorn Farms LLC (Washington County)  
[www.kidslovegoatmilk.com](http://www.kidslovegoatmilk.com)

Growing up in a family of gourmet cooks gave Nancey Veldran an appreciation of fine food from a young age, which was then honed through on-the-job training she received while working in restaurants and catering kitchens from New York to California. Her experience ranges from cooking over an open fire in a Mexican beachfront cantina to preparing gourmet meals in a sailboat galley to cooking on the line and running a commercial kitchen. A longtime proponent of locally sourced, sustainably raised and freshly prepared food, Veldran currently develops recipes for Caprikorn Farms' artisan products which highlight the unique flavor profiles that can be achieved with goat cheese.

**Producer:** Alice Orzechowski, Caprikorn Farms (Washington County)  
[www.kidslovegoatmilk.com](http://www.kidslovegoatmilk.com)

**Products used in the recipe:** Fresh Chèvre (goat cheese)

Caprikorn Farms starts making its cheese with great tasting goat milk from free-range goats. Its raw goat milk cheeses and fresh chèvre are 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:** Carol Wilson, Elk Run Vineyards (Frederick County)  
[www.elkrun.com](http://www.elkrun.com)

**Products used in the recipe:** Lord Baltimore Port Wine

Elk Run has been producing wine for 33 years. It is a celebrated, award winning winery with more than 600 national and international awards. It is the first producer of port in Maryland. This port has won the Maryland Governor's Cup. The name of the deed is the reservay of Cold Friday which was a land grant from the King of England to Lord Baltimore. Hence the name Lord Baltimore Port.



# Poached Pears

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## Ingredients.

### *Poached Pears:*

2 each Bosc Pears  
4 cups, grape juice  
4 cups, water  
1 each, cinnamon, whole stick  
1 each, bay leaf  
1 tablespoon, vanilla extract  
1 cup, sugar, granulated

### *Mascarpone Cheese Filling:*

8 ounces, Mascarpone cheese  
¼ cup, heavy cream  
1/16 teaspoon, cinnamon, ground  
¼ cup sugar, powdered  
1 tablespoon, butter

### *Melba Sauce:*

2 tablespoons, cranberry sauce  
1 tablespoon, granulated sugar  
2 tablespoons, jelly, juice  
2 tablespoons, juice, grape

## Preparation.

### *Poaching Pears:*

In a medium saucepan combine grape juice and water. Add cinnamon stick, bay leaf, vanilla and sugar. Stir. Cook on high heat to bring to a simmer.

Peel pears using long even peeling, keeping lines smooth, then core. Place pears in saucepan with 2 cups grape juice and water mixture. Simmer pears until thoroughly tender, approximately 25 minutes. Remove pears from sauce. Allow carryover cooking to continue for 10 minutes. Shock pears in 2 cups of grape juice, 2 cups of water and ice.

### *Mascarpone Cheese Filling:*

Whisk together mascarpone cheese, heavy cream, cinnamon and powdered sugar. Transfer mascarpone cheese mixture to a pastry bag. Keep cool.

### *Melba Sauce:*

Combine all ingredients. Mix well. Strain with a fine strainer allowing a smooth consistency.

### *Plating of Poached Pears:*

Pull pears out of the ice bath. Dry. Pipe mascarpone filling mixture into cored pears. Pipe a dollop of mascarpone cheese mixture onto plate. Garnish pear and plate with melba sauce.

## Pair With...

Romano Vineyard & Winery • Valor



About  
This Recipe

**Chef:** Carlee Steele, Cecil County Public Schools (Cecil County)

Carlee Steele is a recent graduate of Perryville High School and employee of Backfin Blues in Port Deposit where she is honing her culinary skills. For three years, she was a member of the Rising Sun High Culinary Arts team, competing in culinary arts competitions against students in neighboring counties. She has demonstrated outstanding mise en place, knife, cooking method, sanitation and organization skills. Steele actively participated in a “Chef” grant from the Maryland State Department of Education which allows students participating in the ProStart program to develop, write, analyze both nutritional value and cost, test and market recipes intended for the National School Lunch Program. Steele and her team of fellow students presented five recipes which have been implemented into the school lunch cycle menu for Cecil County. She has been accepted to the Culinary Institute of America.

**Producer:** Ann Harlan, White Marsh Orchards (Queen Anne County)

[www.whitemarshorchard.com](http://www.whitemarshorchard.com)

**Products used in the recipe:** pears

White Marsh Orchard & Christmas Tree Farm offers pick your own fruit, including peaches, plums, pears, apples, nectarines, and blackberries.



# Strawberry Basil Ice Cream with Old Bay Peanut Brittle

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## Ingredients.

### *For the ice cream:*

1 quart, heavy whipping cream  
10 each, egg yolks  
2 quarts, strawberries, fresh  
1-1/2 cups, sugar, granulated  
2 bunches, basil, fresh  
1 liter, liquid nitrogen

### *For the brittle:*

4 cups, sugar, granulated  
2 cups, corn syrup  
1 cup, water  
2 cups, butter  
4 cups, peanuts, shelled, raw,  
roasted  
2 teaspoons, baking soda  
Old Bay seasoning

## Preparation.

### *For the brittle:*

Combine sugar, syrup and water in a large sauce pan. Cook over high heat, stirring constantly, until sugar is dissolved. When the syrup boils, blend in the butter. When syrup reaches 230 degrees, stir frequently until the temperature reaches 280 degrees. At 280 degrees, stir in the peanuts and heat to 305 degrees. Remove from heat and stir in Old Bay to fully incorporate. Quickly stir in baking soda, making sure to mix thoroughly. Pour onto Silpat lined sheet pans. Stretch to thin the brittle as it cools. Break in to bite-size pieces and store for use.

### *For the ice cream:*

Tie basil in cheese cloth. Combine sugar, cream, berries and basil sachet in a large, heavy bottom sauce pan. Bring cream mixture to a boil, reduce to a simmer and cook for 15 minutes. Temper in egg yolks and cook, stirring constantly, until mix begins to thicken and coats the back of a spoon. Ring out the sachet well to remove as much of the basil essence as possible.

Puree the mixture in the blender. Add mixture to mixer with paddle attachment. Mix on low until mixture begins to cool. Slowly add nitrogen to the mix until it achieves ice cream texture and consistency or use an ice cream maker

Place in freezer for later use or serve immediately.

## Pair With...

Layton's Chance Vineyard & Winery • Traminette



About  
This Recipe

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

[www.azureannapolis.com](http://www.azureannapolis.com)

**Products used in this recipe:** strawberries, fresh basil from rooftop garden

James Barrett is committed to providing quality, local, sustainable food to all of the diners at the Westin Annapolis Hotel. Toward that end, he has implemented a rooftop garden as well as keeping his own bees on the roof. Many of the herbs in his menus come from that rooftop garden.





# Beverages





# *Bloody Mary Granita with Cold Smoked Blue Crab Claw Lemon Pepper Scented Bacon Grilled Celery Root Gremolata Crusted Shrimp*

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## **Ingredients.**

5 pounds, fresh tomatoes	2 tablespoons, A.1. Steak Sauce	10 slices, bacon, cooked
2 each, roasted red peppers	2 tablespoons, hot sauce	10 shrimp, cooked
1 tablespoon, horseradish, fresh ground	1 quart, V8 juice	1 each, lemon
2 each, limes, juiced	Vodka to taste	1 bunch, parsley
1 tablespoon, Old Bay	1 each, celery root	1 each, garlic clove
	10 each, crab claws, cooked	

## **Preparation.**

Core tomatoes, cut into quarters and toss in oil. Roast at 375 degrees for about 25 minutes. Let cool then place in plastic container.

Add peppers, horseradish, lime juice, Old Bay, A.1. Steak Sauce, hot sauce, and V8 juice to the roasted tomato mixture. Using a blending stick, puree until smooth. Place into freezer overnight.

With a fork, scrape into glass and add cold vodka. Garnish with crab claw, celery root, bacon, and shrimp



About  
This Recipe

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

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

Ben Simpkins graduated from Johnson and Wales University with an Associate degree in Applied Science in Culinary Arts and is a World Certified Chef. He is also a member of the American Culinary Federation, a Certified Executive Chef and Certified Culinary Administrator. He recently became a member of Chaîne des Rotisseurs of Baltimore as a Chef Rotisseur. The Chaîne des Rôtisseurs is an inclusive, international society celebrating the pleasures of the table, promoting the culinary arts, oenology, and hospitality. He has held various chef positions at the Sheraton Norfolk Waterside, the Westin Hotel in Cincinnati, the Holiday Inn Sunspree Resort in Virginia Beach, and the Sheraton Baltimore North Hotel in Towson. He now calls Richardson Farms his home in promoting local ingredients and natural flavors!

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

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

**Products used in the recipe:** tomatoes

Richardson Farms offers fresh chicken and 300 acres of locally grown vegetables. Its new 10,000 square foot farm market has an extensive selection of fresh fruits and vegetables grown on the farm. It is best known for its kale, collards and sweet corn. The farm includes a 7,000 square foot greenhouse. Richardson is a fifth-generation family farm in White Marsh. Today, there are three generations of the family involved in its day to day operations.



# ROYELE Hampton Cuvée Brut Rosé, Methode Champenoise Sparkling Wine

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## Ingredients.

64 percent, Chancellor winegrapes  
32 percent, Vidal Blanc winegrapes  
4 percent, barrel-aged red wine  
addition

## Preparation.

Chancellor and Vidal Blanc winegrapes are harvested by hand and delivered to Cygnus Wine Cellars in Manchester. The grapes are whole-cluster pressed – that is, pressed without first destemming or crushing the grapes. The juice output from the press is ‘fractioned’ (i.e., partitioned so that only the finest portion of the juice is used in the cuvée for the sparkling wine). The fresh 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 after) the fermenting wine is bottled in 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...

Cheese omelets or quiche, oysters, Oysters Rockefeller, paté (foie gras), steamed or smoked fish, roast lamb *au jus*, or fresh fruit, particularly melons, pears and apples.



About  
This Recipe

**Chef:** Ray Brasfield, Cygnus Wine Cellars and Brasfield Family Vineyard (Carroll County)

[www.cygnuswinecellars.com](http://www.cygnuswinecellars.com)

**Products used in the recipe:** Vidal Blanc winegrapes

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. The family grows Vidal Blanc winegrapes at their home on the west side of Manchester, about 1.5 miles from the winery.

**Producer:** Bob & Marion White, Quail Vineyards (Carroll County)

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

Bob and Marion, both Coast Guard veterans (Bob now retired), planted the first vines at Quail Vineyard in 2000 and began the commercial planting in 2005. Quail Vineyards grows Vidal Blanc, Chancellor and Chamousin winegrapes for Cygnus Wine Cellars, as well as other winegrape varieties for sale to other Maryland wineries.



# Watermelon Mexican Mango Chili Maté Iced Tea

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## Ingredients.

6 ounces, Mexican Mango Chili	¼ each, watermelon, rind removed	1 tablespoon, honey, wildflower
Maté loose leaf tea	cut in cubes	1 sprig, Cinnamon mint
3 cups, boiling water	2 tablespoons, lime juice, fresh	
3 cups, ice cube	squeezed	

## Preparation.

Combine tea leaves and water and allow to steep for 5-6 minutes. Strain leaves and set in refrigerator until ready to use. Pass watermelon through juice machine. Mix fresh watermelon juice with lime juice, sugar and mint. Pack shaker with ice, add equal parts tea and watermelon mixture. Shake vigorously.

Pour into clear glass, garnish with a sprig of fresh mint and serve immediately.

**Chef:** James Barrett, Azure Restaurant at the Westin Annapolis (Anne Arundel County)  
[www.azureannapolis.com](http://www.azureannapolis.com)

**Products used in this recipe:** mint, honey from rooftop garden

James Barrett is committed to providing quality, local, sustainable food to all of the diners at the Westin Annapolis hotel. Toward that end, he has implemented a rooftop garden and keeps his own bees on the roof. Herbs and honey from that garden are often used in his recipes.

**Producer:** Hardesty Farm

**Products used in this recipe:** watermelon







# 2012 Farmers' Markets



## **Allegany County**

### **Downtown Cumberland**

100 Baltimore Street, Cumberland MD 21502

Thursday: 9:30am - 1pm, 1-May-12 to 20-Oct-12

Jeanette Rinehart: 301-876-0728, [jeanette.rinehart@acps.k12.md.us](mailto:jeanette.rinehart@acps.k12.md.us)

FMNP & FVC AUTHORIZED

### **Downtown Cumberland**

100 Baltimore Street, Cumberland MD 21502

Saturday: 9:30am - 1pm, 1-May-12 to 20-Oct-12

Jeanette Rinehart: 301-876-0728, [jeanette.rinehart@acps.k12.md.us](mailto:jeanette.rinehart@acps.k12.md.us)

FMNP & FVC AUTHORIZED

### **Frostburg Farmers' Market**

20 W Main Street, Frostburg MD 21532

Friday: 9:30am - 12:30pm, 1-Jun-12 to 12-Oct-12

Jeanette Rinehart: 301-876-0728, [jeanette.rinehart@acps.k12.md.us](mailto:jeanette.rinehart@acps.k12.md.us)

FMNP & FVC AUTHORIZED

### **LaVale Farmers' Market**

1262 Vocke Road, LaVale MD 21502

Tuesday: 9:30am - 2pm, 5-Jun-12 to 16-Oct-12

Jeanette Rinehart: 301-876-0728, [jeanette.rinehart@acps.k12.md.us](mailto:jeanette.rinehart@acps.k12.md.us)

FMNP & FVC AUTHORIZED



## Anne Arundel County

### AAMC Farmers' Market

2001 Medical Parkway, Sajak Pavilion, Annapolis MD 21401

Monday

Friday: 10:30am - 1:30pm, 8-Jun-12 to 31-Aug-12

Charlotte Wallace: 443-481-1000, cwallace@aaahs.org

### Annapolis FRESHFARM market

<http://www.freshfarmmarkets.org/markets/annapolis.html>

Donner Parking Lot, Compromise Street, Annapolis MD 20003

Sunday: 8:30 am - noon, 6-May-12 to 18-Nov-12

Bernie Prince : , [info@freshfarmmarkets.org](mailto:info@freshfarmmarkets.org)

FMNP & FVC AUTHORIZED

### Anne Arundel County (Riva)

<http://aacofarmersmarket.com/>

Riva Road & Harry S Truman pkwy, Annapolis MD 21401

Tuesday: 7am - noon, 7-Jun-12 to 25-Oct-12

Saturday: 7am - noon, 2-Apr-12 to 24-Dec-12

Brenda Conti: 410-349-0317, [thtusa@gmail.com](mailto:thtusa@gmail.com)

FMNP & FVC AUTHORIZED

### Deale Farmers' Market

<http://www.aedc.org/images/stories/pdf/AACountyFarmersMarketSummer%202010-web.pdf>

5965 Deale-Churchton Road (Cedar Grove UMC Parking lot), Tracy's Landing MD 20779

Thursday: 3pm - 6pm, 5-Jul-12 to 25-Oct-12

Gail Wilkerson: 410-867-4993, [mashfan86@gmail.com](mailto:mashfan86@gmail.com)

FMNP & FVC AUTHORIZED

### DNR Farmers' Market

<http://www.aedc.org/images/stories/pdf/AACountyFarmersMarketSummer%202010-web.pdf>

580 Taylor Ave., Annapolis MD 21401

Thursday: 3pm - 6pm, 2-Jun-12 to 29-Sep-12

Lisa Barge: 410-222-7410, [lbarge@aedc.org](mailto:lbarge@aedc.org)

### Healthy Markets @ Baltimore Washington Medical Center (new market)

(BWMC-Executive Building)

<http://healthymarketsmd.wordpress.com>

300 Hospital Drive, Glen Burnie, MD 21061

Friday: 11am - 3pm, 18-May-12 to 19-Oct-12, every 3rd Friday of the month

Saturday: 10am - 2pm, 19-May-12 to 20-Oct-12, bi-weekly

Nancy Gardetto: 410-796-1436, [healthymarketsmd@gmail.com](mailto:healthymarketsmd@gmail.com)

FMNP & FVC AUTHORIZED

### Piney Orchard Farmers' Market

2400 Stream Valley Drive, Odenton MD 21113

Wednesday: 2pm - 6:30pm, 6-Jun-12 to 21-Nov-12

Bill Morris: [william@deepcovefarms.com](mailto:william@deepcovefarms.com)

FMNP & FVC AUTHORIZED



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

Ritchie Hwy & Jones Station Road, Severna Park MD 21146  
Saturday: 8am - noon, 30-Apr-12 to 29-Oct-12  
Anita Robertson: 410-924-3092, aar9192@yahoo.com  
FMNP & FVC AUTHORIZED

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

Rt. 50 East & Jennifer Road, Annapolis MD 21401  
Sunday: 10am - 2pm, 17-Apr-12 to 28-Oct-12  
Brenda Conti: 410-349-0317, thtusa@gmail.com  
FMNP & FVC AUTHORIZED

### **Westfield Annapolis Mall Winter Farmers' Market**

50 Annapolis Mall, Annapolis MD 21401  
Sunday: 11am - 2pm, 1-Jan-12 to 17-Apr-12  
Lisa Barge: 410-222-7410, lbarge@aaedc.org

## **Baltimore County**

### **Arbutus Farmers' Market**

5200 Southwestern Blvd., Arbutus MD 21227  
Thursday: 2pm - 6pm, 7-Jun-12 to 30-Aug-12  
Patti Sue Nolan: 410-242-9177, arbutusmd@gmail.com  
FMNP & FVC AUTHORIZED, SNAP ACCEPTED

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

2200 York Road Main Gate, Lutherville-Timonium MD 21093  
Wednesday: 2:30pm - 5:30pm, 6-Jun-12 to 31-Oct-12  
Bill Langlotz: 410-207-2165, bill\_langlotz@yahoo.com  
FMNP & FVC AUTHORIZED

### **Boordy Vineyards - Good Life Thursdays**

<http://www.boordy.com>  
12820 Long Green Pike, Hydes MD 21082  
Thursday: 4pm - 8pm, 7-Jun-12 to 6-Sep-12  
Dottie Bistransin: 410-592-5015, dottie@boordy.com  
FMNP & FVC AUTHORIZED

### **Catonsville Sunday Farmers' Market**

730 Frederick Road, Catonsville MD 21228  
Sunday: 10am - 1:30pm, 6-May-12 to 4-Nov-12  
Teal Cary: [chamber@catonsville.org](mailto:chamber@catonsville.org)  
FMNP & FVC AUTHORIZED

### **Catonsville Wednesday Farmers' Market**

<http://www.catonsvillefarmersmarket.com>  
106 Bloomsbury Ave., Catonsville MD 21228  
Wednesday: 10am - 1pm, 2-May-12 to 21-Nov-12  
Cindy Yingling: [WedCatonsvilleMkt@gmail.com](mailto:WedCatonsvilleMkt@gmail.com)  
FMNP & FVC AUTHORIZED, SNAP ACCEPTED



### **Dundalk Farmers' Market**

[http://www.dundalkchamberofcommerce.org/farmers\\_market.html](http://www.dundalkchamberofcommerce.org/farmers_market.html)  
44 Shipping Place, Dundalk MD 21222  
Saturday: 7am - 12:30pm, 9-Jun-12 to 17-Nov-12  
Lil Tirschman: 410-282-2540, ltirschman@comcast.net  
FMNP & FVC AUTHORIZED

### **Eastpoint Farmers' Market**

7839 Eastern Avenue, Baltimore MD 21224  
Wednesday: 10:30am - 2pm, 27-Jun-12 to 24-Oct-12  
Jerry Fischer: 410-562-3464, fischeje@mda.state.md.us  
FMNP & FVC AUTHORIZED

### **Farmers' Market at The Avenue ( White Marsh)**

<http://www.theavenueatwhitemarsh.com>  
8115 Honeygo Blvd., Nottingham MD 21236  
Friday: 10am - 1pm, 6-Jul-12 to 26-Oct-12  
Lisa Geiger: 410-931-0411, lgeiger@federalrealty.com  
FMNP & FVC AUTHORIZED

### **Green Spring Station Farmers' Market**

<http://greenspringstation.com>  
10751 Falls Road, Baltimore MD 21212  
Saturday: 2pm - 5pm, 15-May-12 to 15-Nov-12  
Marge Wildey: 410-821-7464, c.wildey@verizon.net  
FMNP & FVC AUTHORIZED

### **Green Spring Station Winter Farmers' Market**

[http://greenspringstation.com/index.php?option=com\\_content&view=article&id=169:winter-farmers-market&catid=39:events&Itemid=48](http://greenspringstation.com/index.php?option=com_content&view=article&id=169:winter-farmers-market&catid=39:events&Itemid=48)  
Falls & Joppa Roads, Baltimore MD 21212  
Saturday: 1pm - 3pm, 3-Dec-11 to 21-May-12  
Marge Wildey: 410-828-5447, c.wildey@verizon.net

### **Kenilworth Farmers Market**

800 Kenilworth Drive, Towson MD 21204  
Tuesday: 3:30pm - 6:30pm, 1-May-12 to 20-Nov-12  
Ned Atwater: markets@atwaters.biz  
FMNP & FVC AUTHORIZED

### **Pikesville Farmers' Market**

<http://www.pikesvillechamber.org/>  
1630 Reisterstown Road, Pikesville MD 21208  
Tuesday: 9:30am - 2:30pm, 5-Jun-12 to 13-Nov-12  
Jessica Normington: 410-484-2337, info@pikesvillechamber.org  
FMNP & FVC AUTHORIZED



### **Randallstown Farmers' Market**

<http://www.lrba.biz>  
8604 Liberty Road, Randallstown MD 21133  
Wednesday: 2pm - 5pm, 27-Jun-12 to 26-Sep-12  
Harold Reid: [lrba@lrba.biz](mailto:lrba@lrba.biz)  
FMNP & FVC AUTHORIZED

### **Towson Farmers' Market**

<http://www.towsonchamber.com/events-farmersmarket.htm>  
17 Alleghany Avenue, Towson MD 21204  
Thursday: 11 am - 3pm, 14-Jun-12 to 25-Oct-12  
Thursday: 11 am - 3pm, November 1, 8, & 15  
Nancy Hafford: 410-825-1144, [info@towsonchamber.com](mailto:info@towsonchamber.com)  
FMNP & FVC AUTHORIZED

### **Woodlawn Farmers' Market**

Woodlawn AMF Bowling Lanes, 6410 Security Blvd., Baltimore MD 21207  
Thursday: 10:30am - 1:30pm, 5-Jul-12 to 27-Sep-12  
Bill Obriecht: 410-944-5239, [billkreuznach@yahoo.com](mailto:billkreuznach@yahoo.com)  
FMNP & FVC AUTHORIZED

## **Baltimore City**

### **32nd Street Farmers' Market (Waverly)**

<http://www.32ndstreetmarket.org/>  
400 block of E. 32nd Street, Baltimore MD 21210  
Saturday: 7am - noon, year-round  
Marc Rey: [v.rey@comcast.net](mailto:v.rey@comcast.net)  
FMNP & FVC AUTHORIZED, SNAP ACCEPTED

### **Baltimore City Farmers' Market (JFX)**

<http://www.promotionandarts.com/index.cfm?page=events&id=3>  
Saratoga Street between Holliday and Gay Streets (under JFX Viaduct), Baltimore MD 21202  
Sunday: 7am - noon, 1-Apr-12 to 23-Dec-12  
Carole Simon: 410-752-8632  
FMNP & FVC AUTHORIZED

### **BMI Farmers' Market**

<http://www.localharvest.org/farmers-markets/M29260>  
1415 Key Highway, Baltimore MD 21230  
Saturday: 9am - 1pm, 19-May-12 to 13-Oct-12  
Melinda Cane: 410-727-4808, [mcane@thebmi.org](mailto:mcane@thebmi.org)  
[www.thebmi.org](http://www.thebmi.org)  
FMNP & FVC AUTHORIZED



**Charles Street Farmers' Market**

<http://www.charlesstreetfridaymarket.com>  
1700 Charles Street, Baltimore MD 21201  
Friday: 3pm - 8pm, 13-May-12 to 23-Nov-12  
James Erny: 410-812-6161, [theernys@yahoo.com](mailto:theernys@yahoo.com)

**Druid Hill Farmers' Market**

[http://www.druidhillpark.org/Farmers\\_\\_Market\\_5XF6.php](http://www.druidhillpark.org/Farmers__Market_5XF6.php)  
3100 Swann Drive, Baltimore MD 21217  
Wednesday: 3:30pm - 7:30pm, 6-Jun-12 to 26-Sep-12 (closed 7/4)  
Tom Orth: 443-469-8274, [friendsofdruidhillpark@gmail.com](mailto:friendsofdruidhillpark@gmail.com)

**Fells Point Farmers' Market**

[www.facebook.com/pages/Fells-Point-Farmers-Market/177166742337662](http://www.facebook.com/pages/Fells-Point-Farmers-Market/177166742337662)  
800 S Broadway, Baltimore MD 21231  
Saturday: 7:30am - noon, 12-May-12 to 17-Nov-12  
Merritt Dworkin: 410-258-9658, [merritt@fellspointfarmersmarket.com](mailto:merritt@fellspointfarmersmarket.com)  
FMNP & FVC AUTHORIZED

**Fresh Friday Farmers Market sponsored by Kaiser Permanente**

<http://kp.org>  
10 Hopkins Plaza, Baltimore MD 21201  
Friday: 10am - 2pm, 1-Jun-12 to 30-Nov-12  
Sue Lovell: 410-444-4128, [slovell6@verizon.net](mailto:slovell6@verizon.net)  
FMNP & FVC AUTHORIZED

**FutureCare Canton Harbor; Canton Community Association, Inc. (new market)**

<http://facebook.com/CantonFM>  
1300 South Ellwood Avenue, Baltimore MD 21224  
Saturday: 8am - noon, 2-Jun-12 to 25-Aug-12  
Hector de Lorimier: 919-410-8599, [cantonfm@gmail.com](mailto:cantonfm@gmail.com)  
FMNP & FVC AUTHORIZED

**Go Life / Cylburn Farmers' Market**

4915 Greenspring Ave., Baltimore MD 21209  
Saturday: 9:00am - 2:00pm, 1-Jun-12 to 15-Dec-12  
Paula Fitzpatrick: 410-530-3626, [psf.godc@verizon.net](mailto:psf.godc@verizon.net)

**Govanstowne Farmers' Market**

[www.loyola.edu/yri/projects/farmers](http://www.loyola.edu/yri/projects/farmers)  
<http://www.facebook.com/pages/Govanstowne-Farmers-Market/221516474547772>  
5104 York Road, Baltimore MD 21212  
Wednesday: 3pm - 7pm, 6-Jun-12 to 8-Aug-12  
Jonathan Hourcade: 410-617-5039, [jhourcade@loyola.edu](mailto:jhourcade@loyola.edu)  
FMNP & FVC AUTHORIZED, SNAP ACCEPTED



### **Highlandtown Farmers' Market**

<http://highlandtownmarket.blogspot.com/>  
400 South Conkling Street at Eastern Avenue, Baltimore MD 21224  
Thursday: 4pm - 8pm, 21-Jun-12 to 18-Oct-12  
Amanda Smit : 410- 342-3234 , [asmit@southeastcdc.org](mailto:asmit@southeastcdc.org)  
FMNP & FVC AUTHORIZED, SNAP ACCEPTED

### **Howard Park Community Farmers Market**

3400 Block Woodbine Ave., Baltimore MD 21207  
Saturday: 7:00am - 1pm, 26-May-12 to 1-Dec-12  
Preston Greene: 443-982-3422, [info@howardparkca.org](mailto:info@howardparkca.org)  
FMNP & FVC AUTHORIZED

### **Johns Hopkins Hospital Farmers' Market**

1900 McElderry Street, Baltimore MD 21205  
Thursday: 10am - 2pm, 17-May-12 to 15-Nov-12  
Roneet Malin: 410-955-9014, [rmallin2@jhmi.edu](mailto:rmallin2@jhmi.edu)

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

1330 Smith Avenue, Baltimore MD 21209  
Wednesday: 3:30pm - 6:30pm, 6-Jun-12 to 24-Oct-12  
Jodi Kielman: 410-532-6700, [Jodi.Kielman@wholefoods.com](mailto:Jodi.Kielman@wholefoods.com)

### **Park Heights Community Farmers' Market**

5201 Park Heights Ave., Baltimore MD 21215  
Wednesday: 9:30am - 2pm, 20-Jun-12 to 21-Nov-12  
Willie Flowers: 410- 542-8190, [wflowers@phcha.org](mailto:wflowers@phcha.org)  
FMNP & FVC AUTHORIZED, SNAP ACCEPTED

### **State Center Community Farmers' Market**

201 West Preston Street, Baltimore MD 21201  
Wednesday: 10am - 2pm, 6-Jun-12 to 24-Oct-12  
Debi Celnik: 410-767-5781, [dcelnik@dhhm.state.md.us](mailto:dcelnik@dhhm.state.md.us)  
FMNP & FVC AUTHORIZED

### **Tuesday Market in Lauraville**

<http://BmoreMainStreet.com>  
4500 Harford Road, Baltimore City MD 21214  
Tuesday: 4pm - 8pm, 5-Jun-12 to 30-Oct-12  
Regina Lansinger: 410-319-7150, [regina@hamiltonlauravillemainstreet.org](mailto:regina@hamiltonlauravillemainstreet.org)

### **University Farmers' Market**

[http://www.umm.edu/green/farmers\\_market.htm](http://www.umm.edu/green/farmers_market.htm)  
Plaza Park, Corner of Paca Street & Baltimore Street, Baltimore MD 21201  
Tuesday: 10:00am - 2:30pm, 8-May-12 to 20-Nov-12  
Denise Choiniere : 410-328-2009, [dchoiniere@umm.edu](mailto:dchoiniere@umm.edu)  
FMNP & FVC AUTHORIZED



### **Village of Cross Keys Farmers' Market**

5100 Falls Road, Baltimore MD 21210  
Tuesday: 10am - 2pm, 5-Jun-12 to 30-Oct-12  
Beverly Burton: 410-592-6095, crosskeysfm@gmail.com  
FMNP & FVC AUTHORIZED

### **West Baltimore MARC Farmers' Market**

<http://westbaltimoremarc.blogspot.com/p/west-baltimore-farmers-market.html>  
400 N. Smallwood Street, Baltimore MD 21223  
Saturday: 9am - 1pm, 1-Jun-12 to 23-Oct-12  
Joyce Smith: 410-362-3239, nideal@aol.com  
FMNP & FVC AUTHORIZED

## **Calvert County**

### **Calvert County Farmers' Market – Barstow**

[www.ecalvert.com](http://www.ecalvert.com)  
140 Calvert Fair Drive, Prince Frederick MD 20678  
Saturday: 7:30am - noon, 5-May-12 to 24-Nov-12  
Danita Boonchaisri: 410- 535-4583, info@ecalvert.com  
FMNP & FVC AUTHORIZED

### **Calvert County Farmers' Market - Prince Frederick**

[www.ecalvert.com](http://www.ecalvert.com)  
130 Hospital Road Lot D, Prince Frederick MD 20678  
Tuesday: 3pm - 7pm, 1-May-12 to 20-Nov-12  
Danita Boonchaisri: 410- 535-4583, info@ecalvert.com  
FMNP & FVC AUTHORIZED

### **Calvert County Farmers' Market – Solomons**

[www.ecalvert.com](http://www.ecalvert.com)  
Solomons Riverwalk north of Pavilion, adjacent to Solomons Island Rd., Prince Frederick MD 20678  
Thursday: 4pm - 8pm, 3-May-12 to 15-Nov-12  
Danita Boonchaisri: 410- 535-4583, info@ecalvert.com  
FMNP & FVC AUTHORIZED

### **North Beach Friday Night Market**

5th & Bay Ave., North Beach MD 20714  
Friday: 6pm - 9pm, 4-May-12 to 26-Oct-12  
Stacy Wilkerson: 301-855-6681, baysidepartners@gmail.com  
FMNP & FVC AUTHORIZED

## **Caroline County**

### **Denton Main Street Farmers' Market**

[www.downtowndenton.com](http://www.downtowndenton.com)  
4th and Gay Streets , Denton MD 21629  
Wednesday: 3pm - 6pm, 16-May-12 to 12-Sep-12  
Ann Jacobs: 410-479-431505, ann@downtowndenton.com  
FMNP & FVC AUTHORIZED





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

100 S. Fifth Avenue, Denton MD 21629  
Tuesday: 8am - noon, 5-Jun-12 to 25-Sep-12  
Rev. Ray F. Graham: 410-479-2171, stlukes@goeaston.net  
FMNP & FVC AUTHORIZED

## **Carroll County**

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

<http://www.carrollcountyfarmersmarket.com>  
700 Agricultural Center Drive, Westminster MD 21157  
Saturday: 8am - 2pm, 16-Jun-12 to 1-Sep-12  
Anita Bullock: 410-848-7748, ccfm@comcast.net  
FMNP & FVC AUTHORIZED

### **Downtown Westminster Farmers' Market (Saturday)**

<http://www.westminsterfarmfresh.com>  
Railroad Ave. (MD27) & Emerald Hill Lane, Westminster MD 21157  
Saturday: 8am - noon, 28-May-12 to 19-Nov-12  
Stanley Ruchlewicz: 410-848-5294, fernaminjackie@yahoo.com  
FMNP & FVC AUTHORIZED

### **Hampstead Farmers Market**

<http://www.facebook.com/pages/Hampstead-Farmers-Market/142367992445513>  
1341 N. Main Street, Hampstead MD 21074  
Saturday: 8am - noon, 5-May-12 to 27-Oct-12  
Sharon Callahan: 410-239-8110, scallahan@cbmove.com  
FMNP & FVC AUTHORIZED

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

[http://www.mountainrymainstreet.org/Farmers\\_Market.html](http://www.mountainrymainstreet.org/Farmers_Market.html)  
Municipal Parking Lot (Park Ave. between Veterans Lane & Cross Street), Mt. Airy MD 21771  
Wednesday: 3:30pm - 6:30pm, 23-May-12 to 26-Sep-12  
Richard Swanson: 301-829-5343, mountainrymarket@yahoo.com  
FMNP & FVC AUTHORIZED

### **Taneytown Farmers' Market**

Memorial Park Rt. 140, Taneytown MD 21787  
Saturday: 9am - noon, 2-Jun-12 to 1-Sep-12  
LaVerne Sokolowski : 443-918-8100 , Ltsoko@comcast.net  
FMNP & FVC AUTHORIZED

### **Westminster Antique Mall Farmers' Market (Tuesday)**

[www.westminsterfarmfresh.com](http://www.westminsterfarmfresh.com)  
Rt. 27 and Hahn Road, Westminster MD 21157  
Tuesday: 3:00pm - 6:30pm, 7-Jun-12 to 25-Oct-12  
Stanley Ruchlewicz: 410-848-5294, fernaminjackie@yahoo.com  
FMNP & FVC AUTHORIZED



## Cecil County

### Cecil County Farmers' Market

North East United Methodist Church, 308 South Main Street, North East, MD 21901

Friday: 3pm - 7pm, 13-Apr-12 to 26-Oct-12

Joanne Richart-Young: 410-996-8469, jrichart@aol.com

FMNP & FVC AUTHORIZED

## Charles County

### La Plata Farmers' Market

305 Queen Anne St., La Plata MD 20646

Wednesday: 8am - 3pm, year-round

Saturday: 8am - 3pm, year-round

Michelle Miner: 301-934-8421, mminer@townofaplata.org

FMNP & FVC AUTHORIZED

### St. Charles Farmers' Market

<http://www.facebook.com/#!/stcharlesmd>

10400 O'Donnell Place, St. Charles MD 20603

Friday: 4pm - 7:30pm, 11-May-12 to 31-Aug-12

Craig Renner: 301 843 8600, CRenner@stcharlesmd.com

FMNP & FVC AUTHORIZED

### Waldorf Farmers' Market

[www.waldorffarmersmarket.com](http://www.waldorffarmersmarket.com)

10400 O'Donnell Place, St. Charles MD 20603

Wednesday: 3pm - 6pm, 5-May-12 to 22-Dec-12

Saturday: 8am - 12pm, 5-May-12 to 22-Dec-12

Christina Eaton: 301-934-8571, eatonc@ccso.us

FMNP & FVC AUTHORIZED, SNAP ACCEPTED

## Dorchester County

### Cambridge Main Street

<http://www.cambridgemainstreet.com/index.php?page=main-street-farmers-market>

<http://www.facebook.com/pages/Cambridge-Farmers-Market/349629905059203>

505 Poplar Street, Cambridge MD 21613

Tuesday: 8am - Noon, 19-Jun-12 to 9-Oct-12

Thursday: 3pm - 6pm, 3-May-12 to 11-Oct-12

Lynda Brooks: cambridgemktmgr@aol.com

FMNP & FVC AUTHORIZED

## Frederick County

### Dublin Roasters Farmers Market (new market)

1780 N. Market Street, Frederick, MD 21701

Sunday: 10am - 1pm, 3-Jun-12 to 30-Sep-12

Serina Roy: 240-575-9929, robocoproj@aol.com



### **Emmitsburg Farmers' Market**

[http://www.emmitsburg.net/towngov/misc/farmers\\_market.htm](http://www.emmitsburg.net/towngov/misc/farmers_market.htm)  
302 South Seton Ave., Emmitsburg MD 21727  
Friday: 3pm - 6:30pm, 15-Jun-12 to 21-Sep-12  
Amy Naill: 301-600-6303, [Farmersmarket@emmitsburgmd.gov](mailto:Farmersmarket@emmitsburgmd.gov)  
FMNP & FVC AUTHORIZED

### **Everedy Square & Shab Row Farmers' Market**

<http://www.frederickfarmfresh.com>  
East and East Church Streets, Frederick MD 21701  
Thursday: 3pm - 6pm, 7-Jun-12 to 25-Oct-12  
Wendy Barth: 301-898-3183, [persplants@msn.com](mailto:persplants@msn.com)  
FMNP & FVC AUTHORIZED

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

<http://ncifrederick.cancer.gov/Programs/General/FarmersMarket/Default.aspx>  
810 Schreider St., Frederick MD 21702  
Tuesday: 11am - 1:30pm, 12-Jun-12 to 30-Oct-12  
Market Master: 301-846-1956, [farmersmkt@mail.nih.gov](mailto:farmersmkt@mail.nih.gov)

### **Grace Community Church Farmers' Market**

5102 Old National Pike, Frederick MD 21702  
Friday: 3pm - 7pm, 11-May-12 to 15-Nov-12  
Michael Dickson: 240-344-6533, [solnurseries@gmail.com](mailto:solnurseries@gmail.com)  
FMNP & FVC AUTHORIZED, SNAP ACCEPTED

### **Middletown Farmers' Market**

<http://www.discoverfrederickmd.com/farmersmarket/html/detail.htm?cat=112&store=1148>  
12 South Church Street, Middletown MD 21769  
Thursday: 3pm - 6pm, 7-Jun-12 to 27-Sep-12  
Mark Boettcher: 240-422-9237, [markboettcher@mris.com](mailto:markboettcher@mris.com)  
FMNP & FVC AUTHORIZED

### **The Great Frederick Fair Farmers' Market**

797 E. Patrick Street, Frederick 21701, Frederick MD 21705  
Saturday: 8am - 2pm, year-round  
Robert Fogle: [bfogle@thegreatfrederickfair.com](mailto:bfogle@thegreatfrederickfair.com)  
FMNP & FVC AUTHORIZED

### **Thurmont First Main Street Farmers' Market**

[http://thurmontfirst.com/html/farmers\\_market.html](http://thurmontfirst.com/html/farmers_market.html)  
East Main St. & Boundary Ave., Thurmont MD 21788  
Saturday: 9am - noon, 9-Jun-12 to 22-Sep-12  
Karen & John Kinnaird: 301-606-9458, [karen@kinnairdmemorials.com](mailto:karen@kinnairdmemorials.com)  
FMNP & FVC AUTHORIZED



### **Urbana Farmers' Market**

[www.theurbanalibraryfarmersmarket.com](http://www.theurbanalibraryfarmersmarket.com)  
9020 Amelung Street, Frederick MD 21704  
Sunday: 12pm - 3pm, 20-May-12 to 7-Oct-12  
Beth Johnson: 301-712-4137, kbjohnson\_1@comcast.net  
FMNP & FVC AUTHORIZED

### **West Frederick Farmers' Market**

<http://www.frederickfarmfresh.com>  
110 Baughman's Lane, Frederick MD 21701  
Saturday: 10am - 1pm, 5-May-12 to 17-Nov-12  
Wendy Barth: 301-898-3183, persplants@msn.com  
FMNP & FVC AUTHORIZED

## **Garrett County**

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

<http://www.mountainfresh.org>  
5 Town Park Lane, Oakland MD 21550  
Wednesday: 10am - 1pm, 2-Jun-12 to 27-Oct-12  
Saturday: 10am - 1pm, 2-Jun-12 to 27-Oct-12  
Cheryl DeBerry: 301-334-6960, cdeberry@garrettcountry.org  
FMNP & FVC AUTHORIZED

## **Harford County**

### **Bel Air Farmers' Market**

<http://www.belairfarmersmarket.com>  
2 S. Bond Street, Bel Air MD 21014  
Saturday: 7am - 11am, 14-Apr-12 to 17-Nov-12  
33 Main Street, Parking Lot next to the Tower  
Tuesday: 9am - 1pm, 14-Apr-12 to 17-Nov-12  
Bob Syphard: 410-638-4540, Farmers@BelAirFarmersMarket.com  
FMNP & FVC AUTHORIZED

### **Edgewood Farmers' Market**

<http://www.harfordfarms.com/>  
Intersection of Edgewood Road (SR 755) & Old Edgewood Road, Edgewood MD 21040  
Thursday: 3pm - 6pm, 17-May-12 to 18-Nov-12  
David Mullenix : 410-679-5662, davemullenix@yahoo.com  
FMNP & FVC AUTHORIZED

### **Havre de Grace Farmers' Market**

<http://www.hdgtourism.com/farmer.html>  
Pennington Ave. between Washington St. & Union Ave., Havre de Grace MD 21078  
Saturday: 9am - 12pm, 5-May-12 to 17-Nov-12  
Rory White: dlwhite@aol.com  
FMNP & FVC AUTHORIZED



## Howard County

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

2350 Route 97, Glenwood MD 21738

Saturday: 9am - 12:30pm, 12-May-12 to 17-Nov-12

Kathy Zimmerman: 410-313-6500, [kzimmerman@hceda.org](mailto:kzimmerman@hceda.org)

FMNP & FVC AUTHORIZED

### Howard County Farmers' Market - Ellicott City

9421 Frederick Road, Ellicott City MD 21042

Wednesday: 2pm - 6pm, 9-May-12 to 31-Oct-12

Kathy Zimmerman: 410-313-6500, [kzimmerman@hceda.org](mailto:kzimmerman@hceda.org)

FMNP & FVC AUTHORIZED

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

5755 Cedar Lane, Columbia MD 21044

Friday: 2pm - 6pm, 11-May-12 to 26-Oct-12

Kathy Zimmerman: 410-313-6500, [kzimmerman@hceda.org](mailto:kzimmerman@hceda.org)

FMNP & FVC AUTHORIZED

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

6600 Cradlerock Way, Columbia MD 21045

Thursday: 2pm - 6pm, 10-May-12 to 15-Nov-12

Kathy Zimmerman: 410-313-6500, [kzimmerman@hceda.org](mailto:kzimmerman@hceda.org)

FMNP & FVC AUTHORIZED

### Howard County Farmers' Market at Oakland Mills Village Center

5851 Robert Oliver Place, Columbia MD 21045

Sunday: 9am - 1pm, 13-May-12 to 18-Nov-12

Kathy Zimmerman: 410-313-6500, [kzimmerman@hceda.org](mailto:kzimmerman@hceda.org)

FMNP & FVC AUTHORIZED

## Kent County

### Chestertown Farmers' Market

<http://www.chestertown.com/market/index.php>

Park Row at the Fountain Park, Chestertown MD 21620

Wednesday: noon - 5pm, 9-May-12 to 13-Dec-12

Saturday: 9am - noon, 1-Apr-12 to 16-Dec-12

Owen McCoy: [omccoy@baybroadband.net](mailto:omccoy@baybroadband.net)

FMNP & FVC AUTHORIZED

## Montgomery County

### Bethesda Central Farm Market

<http://www.bethesdacentralfarmmarket.com>

7600 Arlington Road, Bethesda MD 20837

Thursday: 3pm - 7pm, 1-Apr-12 to 31-Dec-12

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

FMNP & FVC AUTHORIZED



### **Bethesda Central Farm Market**

<http://www.bethesdacentralfarmmarket.com>  
Bethesda Lane on Bethesda Row, Bethesda MD 20814  
Sunday: 9am - 1pm, 1-Apr-12 to 31-Dec-12  
Mitchell Berliner: [ann@bethesdacentralfarmmarket.com](mailto:ann@bethesdacentralfarmmarket.com)  
FMNP & FVC AUTHORIZED

### **Bethesda FRESHFARM Market**

<http://www.freshfarmmarkets.org/markets/bethesda.html>  
Norfolk Ave. at Veterans Park, Bethesda MD 20814  
Saturday: 9am - 1pm, 5-May-12 to 27-Oct-12  
Laura Genello: 202-362-8889, [info@freshfarmmarkets.org](mailto:info@freshfarmmarkets.org)  
FMNP & FVC AUTHORIZED

### **Briggs-Chaney Greencastle Farmers' and Artisans' Market**

<http://bcgmarket.com/>  
3300 Briggs Chaney Road, Silver Spring MD 20904  
Saturday: 10:00am - 2:00pm, 5-May-12 to 17-Nov-12  
Gigi Goin: 301-792-9448, [gigi.ontheweb@gmail.com](mailto:gigi.ontheweb@gmail.com)  
FMNP & FVC AUTHORIZED, SNAP ACCEPTED

### **Clarksburg Farmers' Market**

<http://www.ClarksburgFarmersMarket.org>  
Public House Road & Clarksburg Road, Clarksburg MD 20871  
Sunday: 10am - 1pm, 3-Jun-12 to 28-Oct-12  
Taty Franklin: 240-686-1700, [infopremier@aol.com](mailto:infopremier@aol.com)  
FMNP & FVC AUTHORIZED

### **Crossroads Community Food Network**

<http://thecrossroadsfarmersmarket.org/>  
7676 New Hampshire Ave., Takoma Park MD 20912  
Wednesday: 3:00pm - 7:00pm, 16-May-12 to 31-Oct-12  
Michele Levy: 301-891-7244, [crossroadsmarket@gmail.com](mailto:crossroadsmarket@gmail.com)  
FMNP & FVC AUTHORIZED, SNAP ACCEPTED

### **Damascus FFA**

Damascus High School, 25921 Ridge Road, Damascus MD 20872  
Thursday: 3:30 pm - 6:30 pm, 3-May-12 to 27-Oct-12  
Lori Mayhew: 410-215-7173, [lori\\_l\\_mayhew@mcpsmd.org](mailto:lori_l_mayhew@mcpsmd.org)  
FMNP & FVC AUTHORIZED

### **Gaithersburg Farmers' Market**

<http://www.montgomerycountymd.gov/agstmpl.asp?url=/content/ded/agsservices/gaithersburg.asp>  
Corner of Fulks Corner Ave. & MD Rt. 355, Gaithersburg MD 20877  
Thursday: 2pm - 6pm, 7-Jun-12 to 25-Oct-12  
Kristin Hux: 301-590-2823, [khux@montgomerycountymd.gov](mailto:khux@montgomerycountymd.gov)  
FMNP & FVC AUTHORIZED



### **Gaithersburg Main Street Farmers' Market**

301 Main Street, Gaithersburg MD 20878  
Saturday: 10am - 2pm, 5-May-12 to 17-Nov-12  
Kristin Hux: 301-258-6350, khux@gaitthersburgmd.gov  
FMNP & FVC AUTHORIZED

### **Kensington Farmers' Market**

<http://www.tok.md.gov/c/318/Farmersmarket>  
3701 Howard Avenue, Kensington MD 20895  
Saturday: 8am - noon, year-round  
Shirley Watson: 301-949-2424, shirley.watson@tok.org

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

<http://www.farmwomensmarket.com>  
7155 Wisconsin Avenue, Bethesda MD 20814  
Wednesday, Friday, Saturday: 7am - 4pm, year-round  
Barbara Johnson: 301-652-2291, plantmasters1@aol.com

### **Montgomery Village Farmers' Market**

<http://www.montgomeryvillage.com>  
9801 Centerway Road, Montgomery Village MD 20886  
Saturday: 9am - 1pm, 2-Jun-12 to 27-Oct-12  
Duncan Mullis: dmullis@mvf.org  
FMNP & FVC AUTHORIZED

### **Olney Farmers' and Artists Market**

<http://www.olneyfarmersmarket.org>  
2801 Olney Sandy Spring Road, Olney MD 20832  
Sunday: 9am - 1pm, 13-May-12 to 4-Nov-12  
Janet Terry: 202-257-5326, jterry@wusa9.com  
FMNP & FVC AUTHORIZED

### **Poolesville Farmers' Market**

<http://www.poolesville.com/Farmers%27%20Market.html>  
19701 Fisher Avenue, Poolesville MD 20837  
Friday: 4pm - 8pm, June 29, July 13, July 27, and August 17 to 17-Aug-12  
Cathy Bupp: 301-428-8927, catbupp@aol.com

### **Potomac Village Farmers' Market**

<http://www.potomacfarmersmarket.org/home>  
9908 South Glen Road, Potomac MD 20854  
Thursday: 2pm - 6:30pm, 3-May-12 to 1-Nov-12  
Suzanne Hermes: 301-792-6054, potomacfarmersmarket@gmail.com  
FMNP & FVC AUTHORIZED



### **Rockville Farmers' Market**

<http://www.rockvillemd.gov/events/farmers.htm>  
Corner of Route 28 and Monroe Street in Parking Lot, Rockville MD 20850  
Wednesday: 11am - 2pm, 12-May-12 to 17-Nov-12  
Saturday: 9am - 1pm, 12-May-12 to 17-Nov-12  
Mike Coppersmith: 240-314-8605, [MCoppersmith@rockvillemd.gov](mailto:MCoppersmith@rockvillemd.gov)  
FMNP & FVC AUTHORIZED, SNAP ACCEPTED

### **Shady Grove Farmers' & Artisans' Market**

<http://shadygrovemarket.wordpress.com/>  
Johns Hopkins University Montgomery County Campus at 9601 Brochart Road, Rockville, MD 20850  
Wednesday: 10:00am - 2:00pm, 30-May-12 to 26-Sep-12  
Gigi Goin: 301-792-9448, [gigi.ontheweb@gmail.com](mailto:gigi.ontheweb@gmail.com)  
FMNP & FVC AUTHORIZED

### **Silver Spring FRESHFARM Market**

[http://www.freshfarmmarkets.org/markets/silver\\_spring.html](http://www.freshfarmmarkets.org/markets/silver_spring.html)  
Ellsworth Drive between Fenton & Georgia Ave., Silver Spring MD 20910  
Saturday: 9am - 1pm, year-round  
Sarah Mosbacher: 202-362-8889, [info@freshfarmmarkets.org](mailto:info@freshfarmmarkets.org)  
FMNP & FVC AUTHORIZED, SNAP ACCEPTED

### **Takoma Park Farmers' Market**

<http://www.takomaparkmarket.com>  
Laurel Ave. between Carroll Ave. & Eastern Ave., Takoma Park, Lineboro MD 21102  
Sunday: 10am - 2pm, year-round  
Cindy Yingling: [tpfarmersmarket@gmail.com](mailto:tpfarmersmarket@gmail.com)  
FMNP & FVC AUTHORIZED, SNAP ACCEPTED

### **Wheaton Farmers' Market**

Reedie Drive between Veirs Mill Rd. and Georgia Ave. , Wheaton MD 20902  
Sunday: 8am - 1pm, 6-May-12 to 28-Oct-12  
Marjorie Satterlee : 410-215-7173, [msatter195@aol.com](mailto:msatter195@aol.com)  
FMNP & FVC AUTHORIZED, SNAP ACCEPTED

## **Prince George's County**

### **American Market at National Harbor**

<http://www.americanmarketnh.com>  
200 Waterfront St., Oxon Hill MD 20745  
Saturday: 9am - 2pm, 26-May-12 to 27-Oct-12  
Phyllicia Hatton: 301-248-8079, [phyproductions123@gmail.com](mailto:phyproductions123@gmail.com)

### **Bowie Farmers' Market**

[http://www.cityofbowie.org/LeisureActivities/farmers\\_market.asp](http://www.cityofbowie.org/LeisureActivities/farmers_market.asp)  
15200 Annapolis Road, Bowie MD 20715  
Sunday: 8am - noon, 20-May-12 to 28-Oct-12  
Matthew Corley: 301-809-3078, [mcorley@cityofbowie.org](mailto:mcorley@cityofbowie.org)  
FMNP & FVC AUTHORIZED





### **Branch Avenue in Bloom**

<http://www.pgparcs.com/page34986.aspx>  
3737 Branch Ave., Temple Hills MD 20748  
Friday: 2pm - 6pm, 14-Apr-12 to 17-Nov-12  
Dion Gray: 301-403-2080, [dgray@mdsbdc.umd.edu](mailto:dgray@mdsbdc.umd.edu)  
FMNP & FVC AUTHORIZED

### **Cheverly Community Market**

<http://www.cheverlycommunitymarket.com>  
6401 Forest Road (at the Community Center), Cheverly MD 20785  
Saturday: 9am - noon, 19-May-12 to 8-Dec-12  
Cathy Wintermyer: 301-773-0635, [cheverlycommunitymarket@gmail.com](mailto:cheverlycommunitymarket@gmail.com)  
FMNP & FVC AUTHORIZED

### **College Park City Hall Farmers' Market**

4500 Knox Road, College Park MD 20740  
Sunday: 9am - 2pm, 3-Jun-12 to 28-Oct-12  
Phil Miller: [smmiller64@aol.com](mailto:smmiller64@aol.com)

### **College Park Farmers' Market**

5211 Paint Branch Pkwy, College Park MD 20740  
Saturday: 7am - noon, 28-Apr-12 to 24-Nov-12  
Phil Miller: [smmiller64@aol.com](mailto:smmiller64@aol.com)  
FMNP & FVC AUTHORIZED

### **Freedom Farmers' Market**

<http://www.freedommanor.com>  
10905 Livingston Road, Fort Washington MD 20744  
Wednesday: 2pm - 7pm, 4-Apr-12 to 28-Nov-12  
Amina Jones Law: 301-203-0619, [cms4women@aol.com](mailto:cms4women@aol.com)  
FMNP & FVC AUTHORIZED

### **Greenbelt Farmers Market**

<http://www.greenbeltfarmersmarket.org/>  
25 Crescent Road, Greenbelt MD 20770  
Sunday: 10am - 2pm, 13-May-12 to 18-Nov-12  
Lynne Chandler : 240-476-8769, [mm@greenbeltfarmersmarket.org](mailto:mm@greenbeltfarmersmarket.org)  
FMNP & FVC AUTHORIZED

### **Hyattsville Farmers' Market**

3505 Hamilton Street, Hyattsville MD 20782  
Tuesday: 2pm - 6pm, 12-Jun-12 to 23-Oct-12  
Peggy Campanella: 301-627-0997, [harrisorchard@verizon.net](mailto:harrisorchard@verizon.net)  
FMNP & FVC AUTHORIZED



**Laurel Farmers' Market**

300 Main Street, Laurel MD 20707  
Thursday: 9am - 2pm, 8-Jun-12 to 25-Oct-12  
Gail Reinhardt: 301-483-0838 , gr1054@aol.com  
FMNP & FVC AUTHORIZED

**Montpelier Farms Farmers Market (new market)**

1720 Crain Highway North, Upper Marlboro, MD 20774  
1st & 3rd Saturdays (Jun-Aug)  
every Saturday (Sep-Oct): 9am - 1pm, 2-Jun-12 to 27-Oct-12  
Shelby Watson: 410-320-0464, pgcornmaze@aol.com  
FMNP & FVC AUTHORIZED, SNAP ACCEPTED

**Mt. Rainier Farmers' Market**

<http://mountrainierfarmersmarket.com/default.aspx>  
One Municipal Place, Mt. Rainier MD 20712  
Saturday: 10am - 2pm, 5-May-12 to 27-Oct-12  
Ivy Thompson: 301-985-6585, friendsforivy@gmail.com  
FMNP & FVC AUTHORIZED

**Our Local Bounty at St. Thomas Church Farmers' Market**

<http://www.stthomascroom.org>  
14300 St Thomas Church Rd , Upper Marlboro MD 20772  
Saturday: 8am - noon, 2-Jun-12 to 29-Sep-12  
Jane Young: 301-627-8469, janegreerhy@gmail.com  
FMNP & FVC AUTHORIZED

**Riverdale Park Farmers' Market**

<http://www.rpfm.org/>  
4650 Queensbury Road, Riverdale Park MD 20737  
Thursday: 3pm - 7pm, 5-Apr-12 to 15-Nov-12  
Jim Coleman: 301-586-5973, rpkfarmmkt@gmail.com  
FMNP & FVC AUTHORIZED

**Riverdale Park Winter Farmers' Market**

<http://www.rpfm.org/>  
Building Next to parking lot at 4650 Queensbury Road, Riverdale Park MD 20737  
Thursday: 3pm - 7pm, 5-Jan-12 to 29-Mar-12  
Jim Coleman: 301-586-5973, rpkfarmmkt@gmail.com  
FMNP & FVC AUTHORIZED

**The Farmers Market at Maryland (new market)**

<http://farmersmarket.umd.edu>  
University of Maryland, 1115 Eppley Recreation Center, College Park MD 20742  
Wednesday: noon - 4pm, 2-May-12 to 14-Nov-12  
Robert Schubert: 301-226-4457, terpmarketmanager@umd.edu  
FMNP & FVC AUTHORIZED



**USDA / George Washington Carver Center Farmers' Market**  
5601 Sunnyside Ave., Parking Lot B, Beltsville MD 20705  
Thursday: 10am - 2pm, 26-Apr-12 to 24-Nov-12  
Carletha McGriff: 301-504-1776, carletha.mcgriff@usda.gov  
FMNP & FVC AUTHORIZED

## Queen Anne's County

### Centreville Farmers' Market

Lawyers Row, Centreville MD, Queen Anne's MD 21657  
Wednesday: 9am - 1pm, 15-May-12 to 31-Oct-12  
Saturday: 9am - 1pm, 15-May-12 to 31-Oct-12  
Gretchen Holtman: 410-253-3477, gretchenholtman@yahoo.com  
FMNP & FVC AUTHORIZED

### Kent Island Farmers' Market (new market)

830 Romancoke Rd. Stevensville, MD 21666  
Thursday: 3:30 - 6:30pm, year-round  
Diane Bedlin: dianebedlin@gmail.com  
FMNP & FVC AUTHORIZED

## Somerset County

### Princess Anne Shore Fresh Farmers' Market

<http://www.facebook.com/ShoreFresh>  
30510 Washington Street, Princess Anne MD 21853  
Thursday: 3pm - 6pm, 7-Jun-12 to 25-Oct-12  
Chris Scott: 443-235-1660, wscott417@comcast.net  
FMNP & FVC AUTHORIZED

## St. Mary's County

### California Farmers' Market

22810 Three Notch Road, California MD 20619  
Saturday: 9am - 1pm, 5-May-12 to 27-Oct-12  
Donna Sasscer: 301-475-4200, donna.sasscer@stmarysmd.com  
FMNP & FVC AUTHORIZED

### Home Grown Farm Market (new market)

<http://homegrownfarmmarket.webs.com/>  
21078 Three Notch Road, Lexington Park MD 20653  
Saturday: 9am - 1pm, 31-Mar-12 to 31-Dec-12  
Donna Sasscer: 301-475-4200, donna.sasscer@stmarysmd.com  
FMNP & FVC AUTHORIZED

### North St. Mary's County Farmers Markets

37600 New Market Road, Charlotte Hall MD 20622  
Monday - Saturday: daylight hours, 31-Mar-12 to 17-Nov-12  
Donna Sasscer: 301-475-4200, donna.sasscer@stmarysmd.com  
FMNP & FVC AUTHORIZED



## Talbot County

### Easton Farmers' Market

<http://www.theavalonfoundation.com/farmersmarket.html>

Town Parking lot off Harrison Street , Easton MD 21601

Wednesday: 8am - 1pm, 27-Jun-12 to 26-Sep-12

Saturday: 8am - 1pm, 14-Apr-12 to 22-Dec-12

Carolyn Jaffe: 410-253-9151, [clj@goeaston.net](mailto:clj@goeaston.net)

FMNP & FVC AUTHORIZED

### St. Michaels FRESHFARM Market

[http://www.freshfarmmarkets.org/markets/st\\_michaels.html](http://www.freshfarmmarkets.org/markets/st_michaels.html)

Muskkrat Park on the Harbor, at Willow & Green Streets, St. Michael's MD 21663

Saturday: 8:30am - 11:30am, 21-Apr-12 to 12-Oct-12

Carol Bean: 410-829-8228, [info@freshfarmmarkets.org](mailto:info@freshfarmmarkets.org)

FMNP & FVC AUTHORIZED

## Washington County

### Hagerstown Historic City Farmers Market

25 West Church Street, Hagerstown MD 21740

Saturday: 5am - 1pm, year-round

Gaela Shoop: [GShoop@hagerstownmd.org](mailto:GShoop@hagerstownmd.org)

FMNP & FVC AUTHORIZED

### Meritus Medical Center Farmers Market

11116 Medical Campus Rd, Hagerstown MD 21742

Tuesday: 2pm - 5pm, 8-May-12 to 16-Oct-12

Joe Fleischman: [joseph.fleischman@wchsys.org](mailto:joseph.fleischman@wchsys.org)

### Washington County Farmers' Market

Elks Lodge No. 378, 11063 Robinwood Drive, Hagerstown MD 21740

Wednesday: 3pm - 6pm, 16-May-12 to 31-Oct-12

Rich Calimer: 301-271-2149, [richardcalimer@scenicvieworchards.com](mailto:richardcalimer@scenicvieworchards.com)

FMNP & FVC AUTHORIZED

## Wicomico County

### Camden Farmers' Market

1401 Camden Ave., Salisbury MD 21801

Tuesday: 2pm - 4pm, year-round

Jay Martin: , [ubuubok@comcast.net](mailto:ubuubok@comcast.net)

FMNP & FVC AUTHORIZED

### Salisbury Shore Fresh Farmers' Market

<http://www.facebook.com/ShoreFresh>

300 E. Market Street, Salisbury MD 21801

Saturday: 8am - 1pm, 5-May-12 to 17-Nov-12

Chris Scott: 443-235-1660, [wscott417@comcast.net](mailto:wscott417@comcast.net)

FMNP & FVC AUTHORIZED



### **Salisbury Shore Fresh Farmers' Market**

<http://www.facebook.com/ShoreFresh>  
694 Naylor Mill Road, Salisbury MD 21804  
Wednesday: 3pm - 6pm, 30-May-12 to 21-Nov  
Chris Scott: 443-235-1660, [wscott417@comcast.net](mailto:wscott417@comcast.net)  
FMNP & FVC AUTHORIZED

## **Worcester County**

### **AGH "Getting Healthy Market"**

9733 Healthway Drive, Berlin MD 21811  
Monday: noon - 4pm, 4-Jun-12 to 22-Oct-12  
Crystal Mumford: 410-641-9190, [cmumford@atlanticgeneral.org](mailto:cmumford@atlanticgeneral.org)  
FMNP & FVC AUTHORIZED

### **Berlin Farmers' Market**

<http://www.berlinchamber.org/event-farmers-market>  
200 N. Main St. - Downtown Historic Berlin, Berlin MD 21811  
Wednesday: 2pm - 6pm, 4-Apr-12 to 31-Oct-12  
Friday: 10am - 3pm, year-round  
Liz Walk: 410-641-4775, [liz@berlinchamber.org](mailto:liz@berlinchamber.org)  
FMNP & FVC AUTHORIZED

### **Ocean City Farmers' Market**

Phillips Restaurant parking lot, 142nd Street & Coastal Hwy., Parsonsburg MD 21849  
Tuesday: 8am - 1pm, 6-May-12 to 14-Oct-12  
Thursday: 8am - 1pm, 6-May-12 to 14-Oct-12  
Saturday: 8am - 1pm, 6-May-12 to 14-Oct-12  
Sunday: 8am - 1pm, 6-May-12 to 14-Oct-12  
Paul A. Wood: , [sassafrasfarm@comcast.net](mailto:sassafrasfarm@comcast.net)  
FMNP & FVC AUTHORIZED

### **Ocean Pines Green Market (new market)**

239 Ocean Pkwy, Berlin, MD 21811  
Saturday: 8am - 12pm, 26-May-12 to 1-Sep-12  
Christie McDowell: 410-713-8803, [thegoodfarm@gmail.com](mailto:thegoodfarm@gmail.com)  
FMNP & FVC AUTHORIZED

### **Town of Snow Hill**

<http://www.snowhillmd.com/index.cfm>  
104 East Green Street, Snow Hill MD 21863  
Tuesday: 2pm - 6pm, 1-May-12 to 25-Sep-12  
Ann Gibb: 410-632-2080, [agibb1@verizon.net](mailto:agibb1@verizon.net)  
FMNP & FVC AUTHORIZED, SNAP ACCEPTED





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

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Apprentice House  
Communication Department  
Loyola University Maryland  
4501 N. Charles Street  
Baltimore, MD 21210  
Ph: 410-617-5265 • Fax: 410-617-5040  
[info@apprenticehouse.com](mailto:info@apprenticehouse.com)

