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# OFF THE VINE

## Handy NFM Seasonal Produce Calendar is Here!

A new tool is available to our NFM customers!

Our easy-to-read Seasonal Produce Calendar will tell you at a glance which fruits and vegetables our vendors plan to bring to market during each month of the growing season.

The calendar is available for download as a single-page PDF document from our [website](#).

This will be a great help in meal planning, so [download it](#), print it, and post it on your fridge!

The content will be kept as up-to-date as possible, based on weekly reports collected from our vendors.

The calendar was created by new volunteer **Katherine Friedrich**. Katherine found out about the market through the Dane County Timebank. Katherine is a writer and editor at the UW-Madison and does communications projects for local nonprofits. She thinks the Timebank is the greatest invention since butter-fried morels.

PS> Shoppers, as you'll see on this first edition of the calendar, apples are here, so bring your biggest shopping bag!

	May	June	July	August	September	October
Apples						
Asparagus						
Banana peppers						
Beans						
Beets						
Bell pepper						
Blackberries						
Blueberries						
Broccoli						
Cabbage						
Carrots						
Cauliflower						
Corn						
Cucumbers						
Dill						
Eggplant						
Grape/tomatoes						
Herbs (basil & dill)						
Hot peppers						
Kohlrabi						
Leeks						
Morels						
Muskmelon						
Pears						
Potatoes						
Pumpkins/Gourds						
Radishes						
Raspberries						
Rhubarb						
Strawberries						
Squash						
Sweet onions						
Sweet peas						
Stir-fry chard						
Tomatillos						
Tomatoes						
Watermelon						
White onions						

Note: Other fruits and vegetables are also available at the market, along with meat, dairy products and mushrooms.

A preview of the new NFM seasonal produce calendar available for download [here](#).

## New Products for Sunday

Our NFM Vendors anticipate these new products at the **August 31** market:

All those fall fruits and veggies are just starting to appear at the market:

- canteloupe and musk melon
- seasonal squash
- pears
- apples



**What else you'll find at the market:**

Alaches, Angus beef, basil, beets, bell peppers, bison, bok choy, cabbage, cauliflower, cheese (Asiago, curds, parmesan, provolone, romano, swiss), chocolates, cilantro, cipollini onions, collard greens, corn, cucumbers, dill, elk and red deer meat, espazote, farm-fresh chicken, fresh eggs, gourmet brats and grilling sausages, green beans, green onions, herbs, honey, hot peppers, kale, kohlrabi, lettuce, maple syrup, milk, mint, multi-colored peppers, okra, papaldos, parsley, pepichas, potatoes, preserves, radishes, shallots, snow peas, sour cream, spinach, squash flowers, sweet candy onions, sweet peas, swiss chard, tomatillos, tomatoes, watermelon, yogurt, zucchini.

Fresh fruit juices, smoothies, coffee, biscotti, healthy and delicious cookies and fresh bakery every Sunday.

*This list could change due to weather or other unforeseen circumstances.*

## Going to Taste of Madison?

Look for our favorite perch vendor, **Scott Schroeckenthaler** of Pleasant Springs Hatchery, who'll be serving up his **award-winning** fillets.

That's right, Scott's Farm-Raised Yellow Perch sandwich took third place in the seafood category at this year's Taste of Madison.

He'll be offering his perch with fries at Booth #57 near the intersection of Pinckney and Hamilton.



Market manager Dale Matthews will be right beside him, serving New Orleans style Beignets. Visit the [Taste of Madison website](#) for more info on this fun event.

## Have a safe and fun Labor Day!



Take some time to enjoy all the wonderful things that the Madison area has to offer and don't forget to stop at the Northside Farmers Market on Sunday, August 31!

And on September 7, come to the market's Harvest Fest and enjoy some music by Old Cool.

## Poached Pear Halves

This is just one way of making poached pears. Unlike some recipes that use very pretty whole pears, this one uses halved, cored pears. I find it easier to serve and eat. The spicy cinnamon and cloves make this a delicious fall dessert!



### Ingredients

- 1 c. sugar
- 3 c. red wine
- 1 cinnamon stick
- 6 whole cloves
- 4 just-ripe pears, peeled, halved & cored

### Directions

1. Place first four ingredients in large saucepan. Bring to boil and stir until sugar is dissolved.
2. Carefully add pear halves. Reduce heat and simmer 10 minutes.
3. Remove pears and set aside. Strain out cloves and cinnamon stick and discard. Continue to cook liquid over low heat 15 minutes or until it thickens, stirring occasionally.
4. Return pears to pan and cook 5 minutes over low heat, basting pears constantly. Serve hot or cold.

Find more ways to use market foods in our [Recipe Index](#)

Jim Franck, and Chris Moore. Would you like to contribute to this newsletter?  
[Email us.](#)



**Northside Farmers Market**  
**Sundays 8:30am - 12:30pm ~ May through October**  
Northside TownCenter, Northport and Sherman  
[www.northsidefarmersmarket.org](http://www.northsidefarmersmarket.org)

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