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Making a List and Checking it Twice at the Winter Market

By Chris Moore

Just a reminder that the NFM winter market has moved around the corner facing Sherman, down from the Subway. New vendors for the winter season include Off Beat Acres (Alpaca products), Rare Earth Products (holiday creations), Herb n Oyster, and Maggs Creations.



Did you read the article on our NFM vendor Adrian Reif (Yumbutters) on the Madison.com website? Check it out [here](#)!

Other vendors include (those marked with a * are maybe's):

Keene Organics (chicken/eggs/garlic), Cranky Coffee, Saxon Homestead Creamery (cheese), EarthRise Farm (beef), Farmer John's Cheese, Brady's Market (hot food), Faang Vang* (veggies),

CC Angus (Beef), Go Nuts! Yumbutters (peanut butter), Polly Jane's Pickles and Jams, Capital City Cookies, Xay Lo* (veggies), Cupcakes A-Go-Go,

KP Simply Fresh Aquaponics (tilapia and lettuce), Ruegsegger Farms (specialty meats), Corona's Cafe (hot food), Lor Family Farm* (veggies).

Remember that the winter market runs from 10:00 am – 1:00

pm. Last market after this one happens on December 21.

Thanks for supporting our vendors!

Fire! Molten Glass! Pointy Sticks!

By Maggs Kailhofer, Maggs Creations

Maggs Kailhofer is a Northside glass artist who will be giving flameworking demonstrations at the Winter Market.

Flameworking is the art of heating and shaping molten glass to form beads, pendants, and sculptures using only gravity and a few simple tools. Maggs will talk about the history of glass since the 1400s, and demonstrate making beads, small blown bottles, and other glass objects.



Maggs started her business in 2004, and has taken many flameworking classes from nationally-recognized teachers. She sells her jewelry and glass items locally at the Farmer's Market and at several bead stores and galleries here in Madison. If you are looking for something special, be sure to ask about custom work. Want to learn how to make beads? Maggs teaches private classes and rents studio time.

<http://www.maggscreations.com>
maggs@maggscreations.com

Mom's Roasted Chicken with Swiss Chard Bundles and Potatoes

An Original Recipe by Angela Trentadue

This year, I didn't get to the family house on Thanksgiving Day,

but made it a couple days later. Instead of making the whole turkey dinner, again, my mother made her favorite roasted chicken, which is just as good if not better and a lot more approachable on a regular basis. A complete meal in one pan in about an hour with tons of flavor. And it's even better the next day.

1 whole chicken
3 tbs extra virgin olive oil
1/2 c fresh squeezed lemon juice (reserve lemon halves)
salt and fresh ground pepper to taste
8 or more cloves garlic, peeled
1 large bunch swiss chard, rinsed and dried well
1 pound small red potatoes, unpeeled, scrubbed
3-4 sprigs rosemary
3 tbs capers (optional), rinsed and drained

Preheat oven to 450 degrees.

Begin by rinsing the chicken inside and out, pat dry well and place in a roasting pan large enough to fit the bird and still have a couple inches around the edges to tuck in other ingredients. Rub the chicken with olive oil, drizzle with lemon juice, then season evenly with salt and pepper. Scatter the garlic cloves and potatoes around the chicken. Stuff the rosemary and leftover lemon halves inside the bird. Roast for 45 minutes.

Meanwhile, trim the stems of the swiss chard to about 1 inch from the greenery and split each leaf in half lengthwise. Separate the chard into 4 - 6 equal portions, depending on how large the bunch is. Working with one portion at a time, lay the leaves on top of each other and roll up into a loose bundle starting at the tip and working toward the stem. Repeat with remaining portions until complete.

After roasting the chicken for 45 minutes, tuck the chard bundles among the potatoes and garlic, keeping the stem side down. Try to get the bundles into the juices at the bottom of the pan as much as possible. Scatter the capers, if using, around the bird and continue roasting about 15 minutes longer. The chicken is done when a leg wiggles easily or juices run clear when a thigh is pierced.

Transfer the whole chicken to a platter, or carve it up first, removing the legs, wings, thighs and breasts. Using a slotted spoon, remove the vegetables from the pan and arrange them around the chicken. Skim off and discard the fat from the roasting pan. Pour the remaining juices over the chicken and serve.

Angela, author of these recipes and an NFM supporter, would love feedback on her recipes – too weird, too hard, too simple,

just right? Send us an email to: nfmvolunteer@charter.net

The October 31, 2010 edition of the Vine e-newsletter is written and edited by
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and Angela Trentadue
[Email us.](#)



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