



Weekly Farmer's Market News June 14, 2008

Vendors at the Jasper Farmers Market are growing vegetables and passing it on

By Darla Huffman

On one side of the Jasper Farmers Market Saturday, Jennie Moss, her son John Taylor and daughter Ashley were selling vegetables and on the other side of the market, in another booth, her parents, Henry and Shirley Patterson, were also selling vegetables. Just as the Patterson's have handed down their knowledge of growing and preserving vegetables to their nine children, Jennie, the youngest, feels strongly about the importance of passing these same skills and values on to her family; never knowing, as she says, when growing our own food might become essential. The whole extended family takes part in the process from purchasing and starting the seeds to canning the fruits of their labors. Together they work several gardens in the area, one, near Hinton is said to be so pretty that people stop to take pictures of it.

TECA Plantation is another family farm, named by using the first initial of the four family members, (Tommy, Eric, Cora and Andrea) where the younger generation is participating in growing produce and selling it at the farmers market. Tommy and Andrea Gartrell are parents who are also keeping the tradition of the family garden alive. What was once a near necessity has today become a prudent choice.

These families, along with many other in the county, are eating better food while cutting cost by growing and preserving some of their own food. If you are interested in canning or freezing some of the summer fresh vegetables now available to extend your families food budget, the Wednesday Farmers Market is a great place to start. It is not as crowded as the Saturday market, the parking is easy

and the helpful vendors won't mind if you buy all they have brought when the opening bell rings at 7:30.

Vegetables that were available this week included yellow squash, onions, potatoes, lettuce, cabbage, broccoli, garlic and beans with rumors of tomatoes appearing next week.

Lee and Mandy Adams and their dear old dog, Chelsea, were at the market with beautiful and unusual furniture. Lee uses standing dead hardwood that he has cut at a sawmill and then dries it in an old tobacco barn for about a year before making thick plank chairs and rustic tables. The chairs are made with two planks, one inserted into the other forming a V shape. He often uses the natural shape of the wood and leaves the bark along the edges for truly one of a kind, artistic pieces. Mandy said the chairs were wonderfully comfortable and she especially appreciated them when she was pregnant and the angle of the back of the chair provided the perfect relief for her back.

Rose Marie Benson, a new vendor was selling her crafts on Saturday, and said that she would soon have some vegetables to sell as well. She crochets old fashioned doilies that are quite beautiful and perfectly made. If not used for their original purpose of putting on dressers or the backs of chairs, they are often framed for a charming vintage wall hanging. She also knits slippers and paints recycled jars and canisters to extend and expand their usefulness.

This week there was something for the dogs at the market. Tiffany Couch, aka Ms Babes, has made some gourmet, all natural doggie treats, that looked quite tasty. For canine connoisseurs who can't wait Tiffany also sells her products at her business, Spa Elegance & Salon, on East Church St.

The Jasper Farmers market is held on Wednesday and Saturday. The hours are 7:30 to 12:30 for both. The Saturday market will continue until October 28 with the exception of July 5 and Oct 4; the Wednesday market goes through August 27. The location is the Park & Ride Lot, beside Lee Newton Park, off of Highway 53, near downtown Jasper, Georgia. Only handmade or homegrown products can be sold at the Jasper Farmers Market. Watch this newspaper for any exceptions to time or location and other up to date information regarding the farmers market or go to the Master Gardener web site at www.pickensmg.com. For questions on growing or preserving vegetables or other farm related subjects call the Pickens County Agents office at 706 253 8840.



Beautiful beans grown by Tommy Gartrell of TECA Plantation.



Jennie Moss with children, John Taylor and Ashley have a vegetable growing heritage



Unique handmade furniture by Lee Adams, here with wife Mandy and dog Chelsea



Knitted, crocheted or painted crafts created by Rose Marie Benson



Tiffany Couch has homemade, all natural, gourmet doggie treats