



## Weekly Farmer's Market News July 19, 2008

### **Shop early and often at the Jasper Farmer's Market**

**By Darla Huffman**

Eager shoppers arrived early at the Jasper Farmers Market last Saturday, and some of them were able to get peaches. Some of us will just have to hope to have better luck next week.

There was a lot of interest in the Biggest Big Ole Tomato and the Longest Summer Squash competitions currently going on at the market, with several people bringing in their vegetables to be judged. The youngest competitor was only six years old; Victoria Fountain had grown a large and beautiful yellow summer squash, only to be bested by a 20-1/8" zucchini brought in by Janet A. Smith of Talking Rock. Those green zucchinis can hide in the foliage until they get huge! The biggest tomato was once again over 2 pounds and the winner was Henry and Shirley Patterson who are regulars at the market with a variety of produce. Unfortunately, there is no picture of this prize tomato, as it was sold to soon after winning, and likely became a tomato sandwich.

If you would like to enter your big vegetable in the contest, be at the market at 10:00 for the judging any Saturday from now until the end of August. And if you have a big winter squash, bring it in, as that competition will start as soon as someone does and go on through September.

Edith Evans, retired now after running the Tasty Freeze in Fairmont for 20 years (now know as KC's Corner and run by her daughter Karen and son-in-law Eddie Champion), helps her son Greg Evans with his organic garden in Hinton. She harvest the vegetables and brings them to the Farmers Market to sell and one of those vegetables was the runner up in the longest squash competition.

Tee Pee Farm is in Ball Ground and is how and where Harold and Wyolene Jones have chosen to spend their retirement; growing vegetables and bringing them to the market to sell. This week they had new potatoes, squash and tomatoes.

Corn was once again a popular quest at the market and both yellow and white was available as late as the middle of the morning. Marvin Edge, better know as Hoss, and his wife Margarete had a truck load. They have a farm in Canton and although they grow other vegetables, corn is pretty much the only thing they bring to the market.

Last year, Kelly Johnson and Phillip Jones sold vegetables at the market, but this year it was Kelly and Phillip Jones who had corn and other vegetables for sale; they were married in May and are living and gardening in Hinton.

J.C. Hightower has help in his garden at home and in selling the produce at the Farmers Market from his granddaughters Victoria Fountain and Kelly Harper. Victoria said that she has been helping in the garden since she was 3 years old and that she comes to the market with her grandfather every day that it is open. She is a student at Hill City Elementary and her sister Kelly attends North Georgia.

More and more artist and crafters are taking advantage of the Jasper Farmers Market as a viable outlet for selling their products. Many are regulars and others are beginning to appreciate the flexibility the market provides of not needed to reserve a spot in advance and a charge of only \$2 to set up a booth. We would also like to encourage musicians to come and play at the market; either live or play your CD and offer it for sale. (There is no electricity available.) Remember the rule is everything must be homegrown or hand made, so if you are a big star you might not qualify, but in that case we might bend the rule if you actually wanted to be there.

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 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](http://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.

See photos below:



*Edith Evans had a second place zucchini and other vegetables*



*Harold and Wyolene Jones sell a variety homegrown vegetables*



*Longest Summer Squash was brought in by Janet Smith*



Shirley and Henry Patterson won with a 2 lb. 1.1oz. tomato



*Just about out of corn, the Edge's brought in a truck load*



*Newly weds, Phillip and Kelly Jones had corn*



*Victoria Fountain and her big sister Kelly Harper*