

DECEMBER 2020 NEWSLETTER

Kentville FARMERS MARKET



DECEMBER AT THE MARKET

We're at the Calkin Building on Cornwallis Street. We have a separate entrance and exit. Face masks are required and social distancing is encouraged. Wednesdays from 10 am until 1 pm.

Meet Your Bakers, Makers, Farmers and Shakers!

Papa Carl's Scones - My interest in scones began when my wife and I started a bed and breakfast, and I became the breakfast cook. I started experimenting with scones, different flavors and consistencies. The end result is the scones I make now, using fruit in layers of scone batter with lemon curd added to some

end result is the scones I make now, using fruit in layers of scone batter with lemon curd added to some and a crumble topping on others.

Marie et Guy's French Bakery - We follow true French bakery traditions. We offer a wide range of bread loaves and baguettes, assorted croissant, French pastries, and cookies. Christmas treats will be available in December. We sell a variety of quiches in single serve sizes. Special orders cheerfully provided. We also provide goat cheeses from the Annapolis Valley.

The Dog Ate It, Dog Bakery & Gifts - We have created a line of doglicious treats that are dog tested and mom approved. Our original recipes focus on wholesome ingredients and digestibility, and we cater to dietary requirements. We shop locally in our community to ensure that our products contain the very best in natural and organic ingredients.

Ocean Stone Jewelry and Craft - Beautiful, handmade jewelry using semi precious stones, as well as sterling silver pieces. Dawne also makes sophisticated sun catchers and bookmarks as well as Christmas ornaments – all that sparkles!

Milkvale Farms – Fresh fruit in season, house plants, jams and jellies, and home baking all produced on the family farm at the base of the North Mountain. Ask Allison why the day is special!

Flour and Fabric - Making homemade masks, baby bibs, quilts, over the collar dog bandanas, scrunchies and lots of Christmas projects, including fabulous hobby horses!

Galaxy Knitting Company has explored the stars to bring imaginative crochet toys, knitted home goods, and up-cycled sweater mittens. Guaranteed to always bring a smile.

Jordan's Natural Acres Farm - A Fourth generation family farm on Gaspereau Mountain., raising grass fed beef, free range pork, pastured chicken and free-range eggs. Ethically raised and provided for you by someone who really cares for the animals.

2 Beans or Not 2 Beans Farm is a farm and arts center. We grow greens and beans and a whole lot in between! We are there to offer you a wide range of deliciously local fresh vegetables. Microgreens are our specialty.

Beneath the Boughs Pottery – Pottery for both the garden and your cupboard made right here in Kentville. Food safe and ready for oven, microwave, freezer or dishwasher. Leaf impressions and earth tones are a specialty. Come by and hug a mug!

Not Just Leather Repairs – Shiela Pierik makes stylish purses, handbags, accessory bags and wallets using leathers, fabrics and faux leathers. Styles range from classic to modern. All are lovingly crafted right here in the valley

Roasted Butternut Squash soup

INGREDIENTS

1 large butternut squash, peeled and cubed (seeds removed)

2 potatoes, peeled and chopped

3 tbsp. extra-virgin olive oil

Kosher salt

Freshly ground black pepper

1 tbsp. butter

1 onion, chopped
1 stalk celery, thinly sliced
1 large carrot, chopped
1 tbsp. fresh thyme, plus more for garnish
1 qt. low-sodium chicken broth

DIRECTIONS

Preheat oven to 400°. On a large baking sheet, toss butternut squash and potatoes with 2 tablespoons olive oil and season generously with salt and pepper. Roast until tender, 25 minutes.

Meanwhile, in a large pot over medium heat, melt butter and remaining tablespoon olive oil. Add onion, celery, and carrot and cook until softened, 7 to 10 minutes. Season generously with salt, pepper, and thyme.

Add roasted squash and potatoes and pour over chicken broth. Simmer 10 minutes, then using an immersion blender, blend soup until creamy. (Alternately, carefully transfer batches of the hot soup to a blender.)

Serve garnished with thyme.



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