

From the Farmers Market @ St. Stephen's

Market Day: Saturday, March 28

Market is open for preorder pickup only

Important Information: The farmers market is open, outdoors, with just food

vendors again this week. However, to comply with Governor Northam's executive order and instructions from the Virginia Department of Agriculture and Consumer Services, customers will not be able to "shop" as usual at the market. You must preorder through the vendors before Saturday. A list of all of this week's vendors and their contact information is below. However, please read these important instructions first:

 There will be one entry and exit point for the market, at the welcome table near the glass doors into the parish house. All customers must come and go this way, no exceptions.

 Only ten customers are allowed in the market at a time. Customers who ordered from one or two vendors will be able to pick up their orders themselves. Customers who ordered from three or more vendors will give their names and orders to staff and volunteers, who will pick up the orders while the customers wait outside the market boundaries.

times, customers should arrive during the following times: Those with last names A-G, arrive 9-10

To further reduce foot traffic and customer wait

Last names H-P, 10-11 a.m.

online. We don't want to deal with this too much at

- Last names Q-Z, 11 a.m.-12 p.m. Whenever possible, please prepay with vendors
- the market. · NO pets at the market If possible, send one person per household for

The market is open for customers to pick up vital

- groceries. Sadly, we must ask you not to linger. When this is over and we can gather as usual again, we will celebrate!
- The following vendors are accepting preorders and will be

22 Oaks Garden (Jim and Daphne) will have the following items for preorder:

all greens triple washed in their kitchen Chef Jim's Salad (blend of 4 lettuces and herbs) \$5.00

Arugula \$4.00 Kale (stems removed) \$4.00 New Zealand Spinach \$4.00

Herb Packs \$3 each: Basil, Cilantro, Chives, Lemon Balm, Rosemary, Oregano, Garlic Chives

Garlic Bulb \$1 Salsa 8-ounce Jar \$5.00

at the market this week:

Gluten Free Vegan Cookies \$4.00 a package (Chocolate Chip or Ginger Almond) Email orders here or text only orders to 804.690.3238.

Agriberry Farm's order form for apples, jams, apple sauce, apple butter, and oat bars is here. You can also

call Agriberry at 804.537.0533 or email them here. **Artann's** will have pita bread and three hummus flavors: Avocado Lime Cilantro, Sundried Tomato Basil, and

Lemon Dill. Go to their website to check the menu list and place order. You can also call or text 703.606.3946 or email here. Please prepay if possible. View Black Boar Farm's order form here, then email

Check in with Cakes by Jen by email to see if she has cakes left for order.

Lois or call her at 202.387.5462 to place your order.

John at Curds and Whey RVA will have the following: fresh mozzarella, marinara sauce, Staten Island potato salad, macaroni salad, and spoonbread, along with the

following entrees: Eggplant parmigiana Lasagna Baked Ziti Meatballs

Roasted Peppers Heros: Ham and Swiss on a kaiser roll Breaded chicken cutlet on kaiser roll with stuffing and

cranberry sauce

Desserts: Rice Pudding

Chocolate mousse Tiramisu Text John at 804.347.0282 to order. If you are unable to come to the market, John will deliver to your doorstep.

Free delivery with forty dollar purchase.

customers due to high demand. Robert will send out orders through his usual email system to current customers. Customers of Great Harvest Bread can order on their

website here. You may also view an order form here.

Deer Run Farm will be at the market, but cannot take new

at the market on Saturday. Unfortunately, they cannot take any more orders for this week at this time.

ShireFolk Farm: please email Logan for orders.

Liberty Tree Farm looks forward to distributing preorders

SouperChefG will offer the following soups this week: New England Clam Chowder \$10 a pint, \$18 a quart Hearty Beef Vegetable (GF) \$10 a pint, \$18 a quart Potato and Leek Soup (V) (GF) \$8 a pint, \$15 a quart

Frozen Mushroom and Brie on SALE! \$6 a pint, \$10 a

quart. Email Adam here to order.

or by email.

Snyder Family Farm will have beef steaks, ground, roast, sausages, bones, etc.; and pork chops, roast, bulk and link sausages, breakfast patties, etc. and of course please don't forget eggs! The easiest way is to order and pay online www.snyderfamilyfarmva.com

Truly Scrumptious is working hard to help you stock your freezer with healthy, locally made, small batch frozen

entrees and soups. You can view their menu here, then order and prepay on their website here. Should you have any difficulties at all, please contact Mela at 804.677.0727,

For **Talbert Farms** mushrooms, **email Eli here**.

You can order Unkol Chuck's Brunswick Stew from his website or by calling 434.532.6658. Wandering Cow Farm is taking preorders. Visit their website, order by email here, or text or call 804.564.7080. Product list: 5 bars of soap for \$20.

1 bar for \$4.50 2 for \$9.00 3 for \$13.50 3 soap ends assorted \$5.00 Felted soap \$5.00 each

Recipe of the Week

Hand sanitizer \$5.00/4oz Liquid pumice hand wash 16oz -\$14.00 Laundry detergent \$10.00 Small lotion \$4.00 Medium lotion \$6.00 Large lotion \$12.00

Ingredients 5 to 6 ounces arugula, spinach or chard, stemmed and sliced into 1/2-inch ribbons*

3 or 4 slices prosciutto, sliced ham, or cooked bacon****

2 small garlic cloves, minced* Salt and pepper Olive oil

Serves 8 | Printer-friendly copy

Pinch of red pepper flakes 2 tablespoons grated parmigiano 1/4 pound fresh mozzarella, thinly sliced***

**Available from such vendors as Broadfork Farm, Byrd Farm, Crumptown Farm, and Liberty **Available from such vendors as Black Boar Farm, Byrd Farm, Deer Run Farm, and Snyder

8 large organic eggs**

Family Farm ***Available from Curds and Whey RVA ****Available from such vendors as Black Boar Farm, Deer Run Farm, ShireFolk Farm, and Snyder Family Farm

Greens Frittata with Mozzarella and Prosciutto



We always need volunteers!

market happen

and make us mindful of the

Jesus Christ our Lord. Amen. --Grace at meals from The Book of Common Prayer, p. 835

Contact Us

Market Manager

Vendor inquiries

Applications

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Read about market shifts and duties, and sign up Blessing of the Week Give us grateful hearts, our Father, for all your mercies, needs of others, through

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