



Harbourside Organic Farmers MARKET

OAKVILLE • ONTARIO

June 19th, 2010
EXTENDED HOURS:
9:30 a.m. - 2:00 p.m.

This Weeks Entertainment

Musical Performance by Kim and Frank Koren

Cooking Demonstration by chef Michelle Gatien

Visit Our New Webpage

www.oakvilleorganicmarket.com



New Vendors for 2010 Season!

Over the last few weeks the market has been busy signing up new and returning vendors for this season!

New Vendors Include

Mulberry Moon Organic Farm
Weirs Lane Lavender Farm
The Valley Gourmet
Glo Bakery
Jentree Whole Foods
El Toro Coffee
Gemstones Biju
Van Rae Bakes, Condiments and Crafts

Returning Vendors Include

Clover Roads Organic Farm
Ravenstone
Baba Link
Chubaty Farm
Arvindas
Organic Tea Cup
Enfleurage Organics
Oakville Pottery
The Fresh Veggies



Strawberry Scones

makes 8 scones

2 1/4 cups flour
1/4 cup sugar
1 tablespoon baking powder
1/4 tsp. salt
1 large egg
1/4 plain yoghurt
1/2 cup milk
1 teaspoon pure vanilla extract
8 tablespoons cold butter, cut into pieces
1 generous cup of diced fresh strawberries
flour for dusting
sugar for sprinkling

Preheat oven to 425F. In a large bowl, combine the flour, sugar, baking powder and salt. In a separate bowl, combine the egg, yoghurt, milk and vanilla. Cut the butter into the flour mixture, until the mixture resembles coarse meal. Add the strawberries to the flour mixture, tossing gently to coat. Add the liquid mixture to the flour mixture and stir with a wooden spoon until just combined.

Pour the dough out onto a well floured surface and knead the dough until the dough comes together. Form the dough into an 8" round. Sprinkle with additional sugar and slice the round into 8 wedges. Place on a baking sheet lined with parchment paper.

Bake the scones in the preheated oven until the scones are lightly browned, approximately 12-15 minutes. Remove from oven and cool for a few minutes before serving. These scones are best served warm.

2010 Innovation Prize by Carrot Cache awarded to our very own, Bob Baloch of The Fresh Veggies Farm

Bob Baloch has developed a management software called the "Market Garden Planner" which not only he uses personally, but 165 world wide users as well. Baloch developed the software to help him keep track of his planting regiment throughout the season. Trying to remember

planting and watering schedules my memory failed, his next step was to keep written records, and as we all fallen victim to... he couldn't read his own writing or he would misplace his records. Next came spreadsheets. Despite a busy summer on the farm he found his sales targets off by 39% at the end of one harvest season. What had happened? He started looking for reasons, looking for somewhere to put the blame. Baloch decided to he needed a better system to remind him of his planting, weeding, watering and harvesting routines. He started writing the software for the Market Garden Planner, which has the ability to calculate all the steps Baloch must take, with scheduled reminders to produce his desired yield for a particular crop. He has developed

The Market Garden Planner to compute the seasons seed order, green house plan and planting succession with the simple click of a button. The software is still in development as Baloch is trying to incorporate variables such as frost dates.

Baloch hopes that new farmers try The Market Garden Planner and like himself, will benefit from this software.

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