

Salem Farmers Market

August 27, 2010



Below are some of the items that you can expect to see on the market this weekend:

Vegetables: Corn, tomatoes, green beans, green peppers, freshly cut herbs, onions, beets, yellow squash, potatoes, zucchini, eggplant, cabbage and cucumbers

Fruits: Our vendors have lots of freshly picked peaches, cantaloupes, apples, and watermelons!

Baked goodies: Artisan breads, cakes, cookies, cupcakes, pies, yeast rolls, fried pies, brownies, muffins, scones, jams, and jellies will be available Saturday.

Meats: Highland farms and Sparks Family Farm should have lots of grass finished beef for you on Saturday!

Other goodies: Fresh local honey, garlic products, barbecue rubs, dip mixes, doggie treats from Paw Paws, and homemade lotions and soaps from Yellow Mtn. Crafts and MountainScapes on Saturday.

Gardening: Saturday's gardeners will find beautiful landscaping shrubs from Accent Nursery!



*Chef Brian
Murtagh*

Chef Brian completes the Circle this Saturday!

This Saturday, the Salem Market is proud to welcome Chef Brian Murtagh to the Chefs Circle! Brian is Executive Chef of the Roanoke Country Club and has delighted his guests for over 24 years with his culinary creations! He is a graduate of Johnson and Wales Culinary Arts University and has worked in various locations including Richmond's Butlery Restaurant, the Commonwealth Club, the Westwood Racquet Club, The Hotel Roanoke, the University of Virginia, and VMI. Brian has been instrumental in the establishment of a chef's apprentice program in the Roanoke Valley, and was wonderful enough to drop in and give us input and suggestions when we were putting together our mobile kitchen!

Tomorrow's program completes this summer's scheduled lineup for the Chefs Circle.

