



News from Boistfort Street

COMMUNITY FARMERS MARKET AT CHEHALIS

~ supporting local growers, their products, and our agriculture community ~

Tuesdays, Noon ~ 4pm

June 5th ~ October 16th

Boistfort Street, Chehalis

FRESH

FROM THE MARKET!!

Organic Strawberries!

Last week, Boistfort Valley Farm debuted the first strawberries of the season at the market. The certified organic berries are perfect for jams, freshly sliced and eaten with your favorite ice cream, or eaten right out of the bag!

Sold by the pint or by the flat, the locally grown June berries will be back this week. Be sure to stop by the market to pick up this fabulous summer treat before they are gone!

www.boistfortvalleyfarm.com

COMMUNITY FARMERS MARKET AT CHEHALIS

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Farm Fresh Cheese

Are you wanting a new type of appetizer that will be sure to wow your guests? Or do you or your children have trouble digesting regular dairy products? Look no further than the Black Sheep Creamery booth at the Community Farmers Market!

One of the most unique, and delicious, local products found at the Market is the sheep cheese produced by Brad and Meg Gregory, owners of Black Sheep Creamery. The fresh and aged cheeses are hand made from the milk produced by the Rideau-Arcott and East Friesian sheep that reside on the family's farm.

Currently Black Sheep Creamery is featuring their fresh spreadable cheeses each week at the Market. The four different flavors are fantastic on crackers, in a sandwich, or used in cooking.

Stop by the Black Sheep Creamery booth to sample the fresh products as well as the variety of aged cheeses that become available throughout the season.

Did you know... sheep milk has 50% more calcium, phosphorous, vitamins A, E, & C than the equivalent amount of cow milk!

Hydrangeas Are Here!

According to Danna Dugan, the hottest hydrangea this year is an old standard climbing hydrangea - the *Hydrangea anomala* spp. *petiolaris*. Danna speaks from experience as the owner of Danbill Garden Nursery in Cinebar, WA which specializes in Hydrangeas and Peonies. Each week the Danbill Garden Nursery market booth is alive with beautiful color of the plants and flowers, in addition to the vast information and knowledge of owners Danna and Bill Dugan.

Danna and Bill raise all their own plants and have over 150 different Hydrangeas and approximately 75 different Peony varieties. You will be sure to find the right splash of color and a plant that fits your landscape needs by visiting the Dugans at the Market on Tuesdays. For example, be sure to check out the Pia Hydrangea which stays small enough to grow in a container on a patio or deck, or if you are in need of a sun tolerant plant that flowers most of the summer, ask to see the *Hydrangea paniculata*.

You won't be disappointed by the quality and beauty of these perennial plants!