



FLEMING COUNTY

Farmers Market

LOCAL SELLERS BRINGING YOU THE FRESHEST CROPS & LOCALLY HANDMADE GOODS

JUNE 14- OCTOBER 28

NORMAL SUMMER HOURS:

TUESDAYS (JUNE 17-SEPTEMBER 30)

4PM- 7PM OR SELLOUT

1384 ELIZAVILLE RD, FLEMINGSBURG

SATURDAYS (JUNE 14-OCTOBER 25)

8AM-1PM OR SELLOUT

1384 ELIZVILLE RD, FLEMINGSBURG

WEDNESDAYS (OCTOBER ONLY)

10AM-1PM OR SELLOUT

316 PANTHER AVE, FLEMINGSBURG (SENIOR CTR)



**FLEMING COUNTY
FARMERS' MARKET**

**CUSTOMER APPRECIATION:
SATURDAY, AUGUST 2, 2025**



**Cooperative
Extension Service**

Agriculture and Natural Resources
Family and Consumer Sciences
4-H Youth Development
Community and Economic Development

WE GLADLY ACCEPT WIC VOUCHERS



MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT

Educational programs of Kentucky Cooperative Extension serve all people regardless of economic or social status and will not discriminate on the basis of race, color, ethnic origin, national origin, creed, religion, political belief, sex, sexual orientation, gender identity, gender expression, pregnancy, marital status, genetic information, age, veteran status, physical or mental disability or reprisal or retaliation for prior civil rights activity. Reasonable accommodation of disability may be available with prior notice. Program information may be made available in languages other than English. University of Kentucky, Kentucky State University, U.S. Department of Agriculture, and Kentucky Counties, Cooperating. Lexington, KY 40506



Disabilities
accommodated
with prior notification.



FOOD TRUCK

Schedule

2025



**FLEMING COUNTY
FARMERS' MARKET**



JUNE 14- SEPTEMBER 30

JUNE

- TUESDAY, JUNE 17: EL MIXTECO
- TUESDAY, JUNE 24: THE GRAZING WAGON
- SATURDAY, JUNE 28: HIGHLAND FOOD PANTRY

AUGUST

- SATURDAY, AUGUST 2: **CUSTOMER APPRECIATION**
- TUESDAY, AUGUST 5: HIGHLAND FOOD PANTRY
- SATURDAY, AUGUST 9: FC HOMEMAKERS
- TUESDAY, AUGUST 12: TBD
- TUESDAY, AUGUST 19: EL MIXTECO
- SATURDAY, AUGUST 30: CLASSIC CRAVINGS

July

- TUESDAY, JULY 1: 2 CHICKS AND A HOG
- TUESDAY, JULY 8: EL MIXTECO
- TUESDAY, JULY 15: HIGHLAND FOOD PANTRY
- TUESDAY, JULY 22: HIGHLAND FOOD PANTRY
- TUESDAY, JULY 29: CONNIE JO'S
- SATURDAY, JULY 26: CONNIE JO'S

SEPTEMBER

- TUESDAY, SEPTEMBER 2: CLASSIC CRAVINGS

MARKET HOURS:

SATURDAYS: 8AM-1PM (OR SELL OUT)

TUESDAYS: 4PM-7PM (OR SELL OUT)

1384 ELIZAVILLE RD, FLEMINGSBURG

MAKE A PURCHASE AT THE FOOD TRUCK AND RECEIVE A VOUCHER TO SPEND AT THE MARKET!

2025 FLEMING COUNTY FARMERS MARKET

LOCALLY GROWN | LOCALLY HANDMADE

FARMERS MARKET MEMBERS

✓ **Lynn Chaney**
Land Care Gardens
Tomatoes, Beans, Corn

✓ **Sherry & Robert Coffield**
Ellessare Farms
Honey, Vegetables, Crafts,
Baked Goods, Spices

✓ **Savannah Crawford**
Sutton's Pumpkin Wagon
Pumpkins (variety)

✓ **Mollie & Doodle Dailey**
Dailey Acres
Corn, Tomatoes, Peppers,
Onions, Watermelon,
Cantaloupe, Beans,
Cucumber, Baked Goods,
Gourds, Pumpkins, Fodder

Darrell W. & Casey Doyle
Mary & Darrell Doyle
Doyle Family Produce
Tomatoes, Green Beans,
Sweet Corn, Peppers,
Cabbage, Onions,
Pumpkins, Melons

✓ **Clint & June Foret**
Foret Funny Farm
Berries, Vegetables, Baked
Items, Crafts, Soap, Eggs

✓ **Lanissa & Samuel Frist**
Windy Acres Homestead
Green Beans, Tomatoes,
Peppers, Cucumbers, Okra,
Radishes, Herbs, Eggs,
Watermelon, Green Onion,
Cut Flowers, Squash

✓ **Alisha Gray**
Good Measure Farm
Vegetables, Fruits, Baked
Goods, Corn, Potatoes,
Tomatoes, Broccoli, Beets,
Carrots, Peppers,
Cabbage, Cauliflower,
Squash, Zucchini, Beans,
Watermelon, Blackberries,
Pears

Robert Groskopf
Produce, Baked Goods,
Snacks, Crafts

Tammy Harper
Vegetables, Eggs, Crafts,
Flowers, Baked Goods

✓ **Eric & Crystal Hay**
Three Oaks Acres
Vegetables, Flowers

Mikayla Howard
Mikay-Bakes
Gourmet Cookies,
Sourdough

✓ **Andrew Ishmael**
Vegetables, Potatoes,
Beans, Okra, Tomatoes,
Cabbage

Dahna Justice
Flying Loaf Bakery
Sourdough-Baked
Goods

✓ **Judy Kelley**
Kelley Farms
Vegetables, Crafts

✓ **Jan & Rick Kielman**
Strodeberry Farm
Red Raspberries, Black
Raspberries,
Blueberries,
Blackberries, Freeze
Dried Berries

✓ **Amy Konopka**
Konopka Farms
Corn, Potatoes, Green
Beans, Cucumbers,
Tomatoes

✓ **Miranda Lamb**
Hickory Hollow Farm
Beef, Jam, Jellies, Sweet
Corn, Baked Goods,
Vegetables, Herbs, Beef
Jerky, Beef Tallow

✓ **Kristina Logan**
Logan Farms
Vegetables, Freeze Dried
Candy & Fruits, Canned
Goods, Baked Goods

✓ **Rose Ann & Charlie
Masters**
Masters Acres
Beef, Honey, Beans,
Corn, Tomatoes, Pears,
Apples, Broccoli,
Lettuce, Cherries

✓ **Susan McCune**
4th Parallel Farms
Herbs, Microgreens,
Vegetables, Flowers

Noah & Sarah McKenzie
McKenzie Farms
Produce, Beef, Flowers,
Fall Decor

✓ **Fletcher &
Becky Powers & Girls**
Powers Produce
Produce, Potatoes,
Tomatoes, Onions,
Cabbage, Broccoli,
Okra, Cucumbers, Fruit,
Crafts, Hair Ties

Margaret Schwartz
Schwartz Meat Company
Pork, Lamb, Spices,
Wool Goods, Freeze
Dried Goods

Kathlene Szymanski
Eggs

Cassidy Tyler
The Valley Floret
Cut Flowers

✓ **Marietta Labbato &
Perrie Williamson**
Loving Farm
Herbs, Vegetables,
Flowers

MEMBERS MARKED
WITH A GREEN
CHECKMARK
ACCEPT SENIOR/WIC
FARMERS MARKET
CARDS



**FRUITS & VEGETABLES ARE SEASONAL-
SEE BACK PAGE FOR AN AVAILIBTY CALENDAR**





Produce Storage Tips

When you buy Kentucky Proud, you're not only getting fresh, healthy, flavorful fruits and vegetables grown locally, you're also helping your community and farm families throughout the Commonwealth by keeping your dollars close to home.

Properly storing your food reduces waste from spoilage, decreases the risk of foodborne illness, and ensures your farm-fresh food tastes great!

Place in a Cool, Dark Spot:

Basil, Berries, Cantaloupe, Corn, Eggplants, Garlic, Onions, Peaches, Pears, Potatoes, Plums, Squash, Sweet Potatoes, Tomatoes, Watermelon

Best Practice:

Use berries on the countertop within 1–2 days.
If longer, store in the fridge.

Refrigerate in Crisper Drawer or Container:

Apples, Asparagus, Beans, Beets, Bok Choy, Brussels Sprouts, Cabbage, Carrots, Cauliflower, Celery, Cilantro, Cucumbers, Greens, Kohlrabi, Mushrooms, Okra, Parsley, Peas, Peppers, Radishes, Turnips

Trim the leafy tops off and then refrigerate:

Don't throw away your leafy tops;
use them in pesto, soups, and even salads.

Chef Tips:

01 Only wash your produce when you're ready to eat it! Washing early will cause the produce to spoil faster, especially berries and stone fruit.

02 Be sure to remove any rubber bands from your herbs and leafy greens. These break down the cells and can cause your produce to go bad faster!

03 Blanch and freeze vegetables you can't eat right away to preserve nutrients and enjoy the taste of summer all year long. To blanch, boil the whole or cut pieces of the vegetable for 12 minutes and then immediately place in ice cold water to stop the cooking process. This will keep your vegetables from getting freezer burn. Frozen vegetables will keep for up to a year. Freezing is not recommended for artichokes, Belgian endive, eggplant, lettuce greens, potatoes (other than mashed), radishes, sprouts, or sweet potatoes.



Seasonal Produce Guide

In Kentucky, there's something wonderful about every season – and that's especially true for our huge variety of locally grown fruits and vegetables. Take a look below to find fresh choices for spring, summer, fall, and winter.

Mar–May

SPRING

Asparagus (Apr–Jun)
Greens (Apr–Nov)
Kohlrabi (May–Jun)
Lettuce (May–Jun)
Maple Syrup (Feb–Mar)
Green Onions (May–Jun)
White Onions (Jan–Mar)
Peas (May–Jun)
Potatoes (Jul–Oct)
Radishes (Apr–Jun)
Strawberries (May–Jun)
Sweet Potatoes (Oct–Mar)
Turnips (May–Jun)
Winter Squash (Jan–Mar)

Jun–Aug

SUMMER

Apples (Jul–Dec)
Beans (Jun–Sep)
Beets (Jun–Nov)
Blackberries (Jun–Oct)
Blueberries (Jun–Jul)
Broccoli (Jun–Jul)
Brussels Sprouts (Jul–Nov)
Cabbage (Jun–Jul)
Cantaloupe (Jul–Sep)
Carrots (Jun–Aug)
Cauliflower (Jun–Jul)
Sweet Corn (Jul–Sep)
Cucumbers (Jun–Sep)
Eggplant (Jun–Sep)
Garlic (Jun–Aug)
Grapes (Aug–Sep)
Greens (Apr–Nov)
Kohlrabi (May–Jun)
Okra (Jun–Sep)
White Onions (Jan–Mar)
Peaches (Jun–Aug)
Peppers (Jul–Sep)
Plums (Jul–Sep)
Potatoes (Jul–Oct)
Raspberries (Jun–Sep)
Rhubarb (Jun–Sep)
Summer Squash (Jun–Oct)
Tomatoes (Jul–Oct)
Watermelons (Jul–Oct)
Zucchini (Jun–Oct)



Sep–Nov

FALL

Apples (Jul–Dec)
Beans (Jun–Sep)
Beets (Jun–Nov)
Blackberries (Jun–Oct)
Blueberries (Oct–Nov)
Bok Choy (Aug–Nov)
Brussels Sprouts (Jul–Nov)
Cabbage (Oct–Nov)
Carrots (Oct–Nov)
Cauliflower (Oct–Nov)
Greens (Apr–Nov)
Kohlrabi (Sep–Oct)
Lettuce (Sep–Oct)
Nut Crops (Sep–Nov)
Okra (Jun–Sep)
Green Onions (Oct–Nov)
White Onions (Jul–Sep)
Pawpaws (Aug–Oct)
Pears (Aug–Nov)
Peppers (Jul–Sep)
Plums (Jul–Sep)
Potatoes (Jan–Mar)
Pumpkins (Sep–Nov)
Radishes (Sep–Nov)
Raspberries (Jun–Sep)
Rhubarb (Jun–Sep)
Sorghum (Sep–Nov)
Summer Squash (Jun–Oct)
Sweet Potatoes (Oct–Mar)
Tomatoes (Jul–Oct)
Watermelons (Jul–Oct)
Winter Squash (Aug–Nov)
Zucchini (Jun–Oct)



Dec–Feb

WINTER

Apples (Jul–Dec)
Maple Syrup (Feb–Mar)
White Onions (Jan–Mar)
Potatoes (Jan–Mar)
Sweet Potatoes (Oct–Mar)
Winter Squash (Jan–Mar)

Greens refer to any number of different plants, including the traditional spinach, mustard, collard, turnip, etc., as well as newer Asian varieties and Swiss chard.

Through the use of season extension methods, many of the availability dates are commonly extended in either direction for many of these crops.