



CONCHO FARMERS MARKET NEWS

October 28, 2011

Volume 2, Issue 25



Open Every Saturday
May 14th thru Oct. 29th
8:00 a.m.—12:00 p.m.
(9:00 a.m. in Oct.)
Corner of Highway 61
and 180A in Concho

Events Calendar

May 14 - Opening Day!
June 4 - Barnyard Critter Day
July 2 - Arts & Crafts Festival
July 30 - Garlic Festival
August 27 - Chile Festival
Sept. 10 - Tomato Festival
Oct. 15 - Harvest Festival
Oct. 29 - LAST Market Day!



Last Market Day!

Tomorrow is our last market day for this season, so be sure to stop by and stock up on your favorites for the winter!

If you are on Facebook, you can keep up with a couple of our vendors:

Moonrise Farms:

<http://www.facebook.com/moonrisefarms>

We Bee Jammin':

<http://www.facebook.com/WeBeeJamminandmore>

And they also have a website for ordering their delicious jams and relishes at:

<http://webeejammin.blogspot.com/>

Hope you all have a great winter and see you in the spring!

Recipe Corner

Vintage Jam Tarts

- 1 cup finely ground cornmeal
 - 1 cup whole wheat pastry flour
 - 2 cups all-purpose flour
 - 1 1/2 teaspoons finely ground sea salt
 - 2 tablespoons baking powder
 - 3 tablespoons sugar
 - 1 cup unsalted butter, chilled, and cut into 1/4-inch chunks
 - 1 1/2+ cups milk
 - 1 egg white
 - 1/3 cup jam (any flavor(s) you like)**
- Preheat your oven to 425 degrees.

Into a large bowl, or preferably, a food processor add the cornmeal, flours, salt, baking powder, sugar. To the dry ingredients add the butter. Using a pastry cutter or 30-35 quick pulses of the food processor, blend the mixture until it resembles tiny, sandy pebbles.

Dump the mixture into a medium bowl, add 1 1/2 cups of milk and with a fork stir just until everything is combined. You are going to roll out the dough, so if it is too wet, stir in a couple extra tablespoons of flour, if it is too dry stir in an extra tablespoon or two of milk. You don't want to

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Vendor applications are currently being accepted! [2011 Vendor Packet](#)



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Recipe Corner

Vintage Jam Tarts - continued

overwork the dough, or your tarts will be tough, so stir only as much as you have to.

Dump the dough out onto a well-floured surface, pull it together into one large mound, and roll out until it is about 1/3-inch thick. Pat with more flour if things get sticky - sticky dough is your enemy in this recipe. Cut the biscuit dough with a medium cutter (the one I used was about 2-inches across), then cut half the rounds with a slightly smaller cutter.

Brush the large rounds with a bit of egg white - this will give the tarts that nice golden color. Place the outer rings on top, brush those with the egg white, and fill with a bit of jam.

Place the tarts on a rimmed baking sheet and bake for 10-13 minutes - larger tarts will need to bake longer. The rimmed baking sheet is important to use because these tarts tend to have a bit of runoff, and you want to prevent a mess in your oven.

Makes about 1-2 dozen tarts, depending on the size of your cutters.

(Recipe from [101 Cookbooks](#))

For more recipes, see the [Pinetop-Lakeside Farmers Market](#) newsletters!

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