



# Clemson Sandhill Farmers Market

## Featured Vendor Old McCaskill's Farm

If asked to describe [Old McCaskill's Farm](#) in Rembert, SC some might say it's a working farm, a Bed and Breakfast, an entrepreneurial kitchen, a farm store or even an event destination; and they would all be correct. This multi-faceted operation is owned and managed by the husband and wife team of Lee and Kathy McCaskill.

Often host to school groups, weddings, patrons of their B&B, customers that visit their farm store, open most Thursdays



through Saturdays, and those that frequent Friday farm days with a lunch served entirely from what is grown or raised on the farm; the short drive to Rembert is well worth the trip.

The farm is home to humanely raised and hormone free chickens, goats, sheep and

other manner of fowl. The operation is impressive and well respected for both the practices followed and the products produced.

Take a moment and visit Kathy and daughter Ashley, this week and every week at the Sandhill Farmers Market...where fun food and community come together.



### June Schedule

Keith Tracy	2
Keith Tracy	9
Flag Day: Wear your Red, White and Blue	16
Keith Tracy	23
Keith Tracy	30



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### Sandhill Market Fashion

It's not Paris, LA or New York, one could argue that it's not even Elgin, but if you want fashion the Sandhill Farmers Market is the place to be and to be seen. Perhaps that is a bit of an overstatement, however



fashion sense does exist and is on display each and every Tuesday. Ever seen high heel tennis shoes, bling encrusted smart phone cases or iridescent Capri pants? You might have if you had been paying attention on market days. The constant parade of t-shirt and cap messages, stylish apparel, artfully crafted tattoos and brilliant assortment of accessories never disappoints. It's shopping and people watching beyond compare. *The Sandhill Farmers Market...where fun, food and community come together.*

## Market Flash

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## The Ultimate Charleston Shrimp and Grits

Truth be known I am a big fan of [Garden and Gun](#) magazine. Their offices are in Charleston and they feature articles on life in the South. With their permission, we will on occasion provide links to recipes or articles of interest.

You can purchase both fresh shrimp and grits at the Sandhill Farmers Market so here is a recipe from *Garden and Gun* that you might want to try. The recipe itself is from The [Lee Brothers, Charleston Kitchen](#). Charleston is a much sought after vacation destination, and is extremely popular with culinary enthusiasts. [Here is the link to their recipe for this popular dish.](#)

## Support Your Local Farmers Markets

While we hope to see you every Tuesday afternoon during the season there are other Farmers Markets in the area which need your support. You will find many of our vendors at these fine markets as well.

Wednesday: [Blythewood Market](#)

Thursday: [Lake Carolina](#)

Saturday: [Kershaw Market](#)

Saturday: [Soda City Market](#)

## Market Photos - June 9th



***The Sandhill Farmers Market... where fun, food, and community come together.***



## Gardening Tip of the Week

Dr. Timothy Davis, Richland County Extension Agent

I was recently asked a good question about the impact of this wet weather on ants and home invasions. It is good question so I thought I'd share my answer with you. I don't know of any research that suggests there would be more home invasions of ants due to the current weather conditions. It is also complicated by the fact that different species respond to the moisture in different ways. Having said that I could probably propose a few reasonable hypotheses based on experience.

First some species like fire ants are probably not more numerous than in dry years. I've done quite a bit of work with fire ants in both wet and dry years. When it is dry and/or very hot fire ants will flatten the mounds to control moisture and humidity within the colony. People will tell me there are no fire ants in the area. I place some baits and within a few minutes I can find fire ants. When it is wet, fire ants increase the height of the mound to allow water to drain and keep the colony from being too wet. These are very visible so we get more calls. They were always there we can just find them easier.

When flooded, fire ants will come together and form rafts and float on the water until they reach a solid structure. We use this behavior to separate the colony from the soil. We dig up a colony and put them in a bucket. Drip water into the bucket and as it floods the colony forms a raft. Then we can just scoop them out with ladle. When they are doing this they actually behave like a viscous liquid. Other species will behave differently. I would guess that most species might be more visible as they work to keep their colonies from being flooded. Some may be doing pretty well with the high moisture/humidity

Some species that invade homes are attracted by moisture damage in the house, for example carpenter ants or acrobat ants. With the increased rain and humidity I would predict that more homes will be experiencing moisture damage hence increased conditions for a home invasion. Usually, in such a case the cure is to repair the moisture damage which will eliminate the colony. There is no doubt in my mind that the wet weather conditions will impact insect populations, but it may not be as direct as we might think at first glance. To learn more about insect home invaders visit the *Clemson Insect Information Series* online at <http://www.clemson.edu/cafls/departments/esps/factsheets/>

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## Peachy French Toast

- ◇ 12 large ripe South Carolina peaches
- 3/4 cup granulated sugar
- 1/3 cup all-purpose flour
- Cooking spray
- 1/4 cup granulated sugar
- 1 teaspoon grated orange rind
- 1/3 cup fresh orange juice
- 1/4 cup unsalted butter, melted
- 1/4 teaspoon ground cinnamon
- Dash of nutmeg
- 1/2 teaspoon vanilla
- 2 large eggs
- 12 slices stale French bread, thick cut
- 2 Tablespoons sugar

the boiling water for 20 seconds. Remove with a slotted spoon, and put into ice water. Slip loose skins off peaches. Cut peaches in half; remove pits. Slice peaches. Preheat oven to 350°. Spray a 13 x 9 inch baking dish with cooking spray. Combine peaches, 3/4 cup granulated sugar, and flour. Pour into baking dish. Let stand 30 minutes. Combine 1/4 cup granulated sugar, orange rind, orange juice, butter, cinnamon, nutmeg, and eggs. Cut the bread slices into 2 triangles. First dip bread into the orange juice mixture. Then arrange on top of peach mixture. Sprinkle granulated sugar over bread. Bake at 350° for 45 minutes or until golden. Serves 8.

[Courtesy of the SC Peach Council](#)

Carefully cut an X on the bottoms of peaches just through the skin. Add ice water to a large pot. Fill another large pot with water and boil. Dunk the peaches into

*See how many of these ingredients you can find at the Sandhill Farmers Market!*

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***Our Market Supporters: [AgSouth Farm Credit](#), [Columbia NE Kiwanis](#), [Spring Valley Rotary Club](#),***

## Listing of 2015 Farmers Market Vendors

The Sandhill Farmers Market is fortunate to have the participation of so many quality vendors. Their selections run the gamut from fresh produce, fruits, seafood, wood crafts, fabric crafts, baked good, plants, shrubbery, natural personal care products, prepared foods and more. Some vendors are with us for the entire 30 week season, some for half of the season and others on a week to week basis. Following you will find a listing of the hard working entrepreneurs waiting to greet you. All of those in ***bold italics*** have links built in. Please note that not all vendors are able to participate in every market.

Name
<b><i><u>Asya's Organic Farms</u></i></b>
Isom's Delights
<b><i><u>The Peanut Man</u></i></b>
<b><i><u>The Crescent Olive</u></i></b>
Charleston Cooks
Junior Chefs
AAA Greenthumb
Martin Farms Produce
Kurt's Kitchen
Paparazzi Jewelry
<b><i><u>The Belgian Waffle Truck</u></i></b>
Bee My Honey
<b><i><u>Chill Out Pops</u></i></b>
Lexington Shades of Green
Penny's Quilts and Gifts
<b><i><u>Lane Specialty Gardens</u></i></b>
<b><i><u>Sunny Cedars Farm</u></i></b>
CSD Enterprises
The Veggie Patch
It's My Sister's Fault
<b><i><u>January Remington</u></i></b>

Name
S.W. Shumpert Farm & Ice Cream
Whimsical Upscale
<b><i><u>Trail Ridge Farm and Dairy</u></i></b>
Ms. Zessie's Specialties
<b><i><u>Jamberry Nails</u></i></b>
Lem's Farm Shop
<b><i><u>Doswell Farm</u></i></b>
J's Concessions
<b><i><u>Livingston Farms</u></i></b>
Ashley's
<b><i><u>Old McCaskill's Farm</u></i></b>
The Bird Man
<b><i><u>Nanna's Naturals</u></i></b>
Conyer's Farms of Kingstree
<b><i><u>Company of OHS</u></i></b>
<b><i><u>The Shrimp Guy</u></i></b>
<b><i><u>Boutique Poulet</u></i></b>
Bradham Farms
Judith's Hands
Isom's Delights
Cakes and More by Angela



<b><i><u>Congaree Milling</u></i></b>	Judith's Hands
Tre Bambini Antica Pizzeria	<b><i><u>Penny's Naturals</u></i></b>

Each week we talk with perspective vendors interested in participating at the Sandhill Farmers Market. If you would like to become a vendor please visit our [market page](#) and view the vendor information along with the vendor application found in the right hand navigation pane.

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