

# farmers market

## Norwood Cottage Bakery Curry Raisin Bread

Yes, we are willing to shell out a few extra bucks at the farmers markets for crusty bread. With Norwood Cottage Bakery, Mark McIntyre delivers more than good crust and crumb — he challenges us with his thoughtful combinations. This enriching raisin bread with a curry flavor that blooms in your mouth is yet another inspired offering from this North Side cottage industry. —JB

*norwoodcottage.com; South of the James Market, themarketumbrella.com; St. Stephen's Farmers Market, saintstephensrichmond.net/farmersmarket*

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50 Fantastic FOOD FINDS

## Bonnyclabber Lachevriere Cendre

Farmers-market season is officially in full effect, and one not-to-be-missed treat handcrafted in Virginia's Middle Peninsula near the Chesapeake Bay is Bonnyclabber Cheese Co.'s Lachevriere Cendre, an ashed semisoft goat cheese that's as lovely to look at as it is to eat. Coated in charcoal made from wood-fired grapevine prunings mixed with a bit of kosher salt, not only is this cheese 100 percent artisanal, but it also makes one heck of an addition to beet and watercress salad. —KBM

*sullivanvspond.com; South of the James Market, themarketumbrella.com*



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## Asian Turnips From Amy's Garden

It's the classic farmers-market story: Week after week, you see a not-quite-familiar vegetable. Then you take the plunge, ask for preparation advice and fall in love. These little white turnips make for crisp additions to salads, but sautéed in olive oil, they caramelize and sweeten. How can such a healthy dish taste

so good? (Bonus: You can also eat the tender greens topping them.) —BF

*amysorganicgarden.com; Byrd House Market, byrdhousemarket.blogspot.com; South of the James Market, themarketumbrella.com*

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## Mrs. Yoder's Kitchen Doughnuts

After you pack your market basket full of fresh spinach and strawberries, join the lengthy line at Mrs. Yoder's for a melt-in-your mouth sourdough doughnut, dripping with sweet glaze. Made on-site at the lively South of the James Market by the men, women and children of McKenney-based Mrs. Yoder's Kitchen, the sizable fried delights are worth every minute spent waiting in anticipation. —KH

*(540) 395-5213; South of the James Market, themarketumbrella.com*

## Reginald's Homemade Cashewnila Butter

As a connoisseur of nut butters, I tried this version and realized what was missing in my life. The cashews are mixed with just enough vanilla to highlight their sweetness and just enough peanut oil to make it easily spreadable without the constant mixing of most natural nut butters. No sugars added, just all-natural goodness. —JB

*reginaldshomemade.com; St. Stephen's Farmers Market, saintstephensrichmond.net/farmersmarket*

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