

# NOCATEE FARMERS MARKET

## Nocatee Market E-Newsletter

- ◆ Market News
- ◆ All About Gardening ([click here](#) for link)
- ◆ Recipe of The Month
- ◆ Upcoming Market & Events

[Click here](#) for more pictures from the March and April Farmers Markets



### MARKET NEWS!

March and April were overflowing with fun-filled events in Nocatee. As usual, Nocatee hosted two farmers markets but in addition to these favorites the residents of Nocatee and the surrounding area also enjoyed an Easter Egg Hunt with a Picnic in the Park as well as the Ponte Vedra Car Show.

The March and April farmers markets boasted several new vendors including McGill's Jewelry and Designs, Pet Park Avenue, Pasta Bella of Florida, All This & More, Friends of St. Johns County Pets, Curly Willow and Short & Sweet Cupcakes. Stop by the May market on the 16th to see what they have to offer and to see other new additions including some new food vendors - be sure to come hungry!

The Easter Egg Hunt & Picnic in the Park was a big hit. The 500 people were in attendance enjoyed a beautiful afternoon of games and fun in the Willowcove Central Park.

Finally, Nocatee hosted the 7th Annual Ponte Vedra Car Show, an annual event that will now be held within Nocatee for years to come.

See you in May!

### RECIPE OF THE MONTH

#### Easy Tortilla Wedges

by Charynn Marshall, Tidewater

##### Ingredients:

- 1 pkg Hidden Valley Ranch - dry
- 1/2 cup mayo
- 1/3 cup milk
- 1/3 cup chunky salsa
- 3 cups shredded monterey jack cheese
- 10 - 10 inch flour tortillas

*Optional - add diced grilled chicken to mixture*

##### Instructions:

Blend first 5 ingredients. On baking sheet, spread mixture over 5 tortillas, cover with remaining tortillas. Broil until golden brown - 1 minute, turn and repeat. Broil until cheese is melted. Cut into wedges.



#### Toquitos Casserole

##### Ingredients:

- 20 oz can enchilada sauce
- 1 box frozen toquitos
- 1 & 1/2 cup shredded mexican style cheese
- 16 oz can refried beans

##### Instructions:

Preheat oven 375°. Pour 1/3 of enchilada sauce in bottom of a lightly buttered casserole dish (using Pam is fine). Arrange toquitos over the sauce. Spread beans over toquitos. Spread the rest of the sauce over the beans, top with cheese. Bake covered for 25 minutes.

### ALL ABOUT GARDENING!

#### GROWING GREAT TOMATOES

##### PLANTING

**Sun:** Select a sunny planting location. Ideally, they should receive a full day's worth of sunshine. **Soil:** Since tomatoes perform better in soil that is rich in organic matter, add fertilizer when you prepare the soil for planting. It is important to place the tomato plant in loose soil. Moreover, the growth of the roots is encouraged when they are planted deeply enough to allow them to spread out. In fact, as long as you allow the top four branches of your tomato plant to remain above the soil, you can place several branches under the soil where they will continue to grow. **Transplanting:** As soon as your plants begin to bear flowers, you can plant them outside. Gently place your tomato plant into the ground. Carefully fill the remaining area of the hole with a mixture of fertilizer or compost and soil. Pat the soil firmly around the base of the plant. Space your tomato plants approximately 12 - 18" apart.

##### PROTECT YOUR TOMATO PLANTS?

Help protect your plant from harsh experiences. A paper collar can be placed at the base of each plant to discourage cutworms from crawling onto it. Purchase stakes or small trellises to provide the necessary support as the plant blooms and produces fruit. Water your plant on a regular basis, especially on long, hot days either in the early morning before the sun begins to get hot or in the late evening once the sun begins to fade. Do not overwater or allow to sit in water, find a happy medium. See link above for more information.

A big thanks to Art's Nursery for their expertise!!

## NOCATEE

PONTE VEDRA • FLORIDA

### NOCATEE MARKET ALWAYS THE 3<sup>RD</sup> SATURDAY OF THE MONTH

#### NEXT MARKET

May 16, 2009

Noon - 4 pm

w/ 65+ vendors

Live music

Fun sticker decorating at the **KIDS KORNER**

We have new food vendors at the May market,  
so come hungry!

#### June 20th

Mark your calendars for the  
**NOCATEE**  
**FARMERS MARKET**  
**1<sup>ST</sup> ANNIVERSARY PARTY**

Noon - 4 pm

w/ Live music by the

**BUSH DOCTORS**

also lots of fun for kids of all ages



Visit [Nocatee.com](http://Nocatee.com) for more details