

SWIPE

Use your SNAP/EBT Card at the Market Information Table



EARN

Earn \$1 for every \$1 you spend on your SNAP/EBT Card. Davidson Farmers Market will match up to \$20 on your purchase!



DAVIDSON
FARMERS' MARKET

SHOP

Use your MARKET BUCKS to buy fresh and local meat, eggs, fruits & vegetable, seeds, and more



SAVE

Save money all year long by shopping at the Davidson Farmers Market with your SNAP/EBT card



You will find fresh & local:

- beef, pork, chicken, & seafood
- eggs (chicken and duck)
- fruits & vegetables
- locally made cheese
- breads and baked goods
- seasonal herbs
- seeds for home gardening

Season Guide

April - June

Asparagus
Broccoli
Greens
Lettuce
Raddish
Spinach
Strawberries
Sweet Potatoes

Oct - Dec

Apples
Beets
Cabbage
Greens
Mushrooms
Raddish
Spinach
Snow Peas
Sweet Potatoes
Turnips

July - Sept

Blackberries
Onions
Peaches
Peppers
Green Beans
Mellons
Squash
Sweet Corn
Cabbage
Cucumbers

Jan - March

Apples
Carrots
Collard Greens
Sweet Potatoes
Brussel Sprouts

Produce Storage Guide

Up to 1 Week

- Asparagus - Trim ends, wrap in damp papertowel. and refridgerate
- Tomatoes - Store at room temperature
- Peaches - Room temp until ripe. When ripe refridgerate in a plastic bag
- Greens - place unwashed in plastic bag and refrigerate
- Basil - trim bottom stems, store in warm water out of sunlight
- Blackberries - remove any bad berries, store in refrigerator
- Strawberries - remove any bad berries, store in refridgerator

1 - 2 Weeks

- Celery - Wrap tight in tin foil / Refrigerate
- Zucchini - Store unwashed in refrigerator
- Summer Squash - Store unwashed in refrigerator
- Eggplant - Place in plastic bag / Refrigerate
- Cucumbers - Place in plastic bag / Refrigerate
- Corn - Place in plastic bag / Refrigerate
- Blueberries - remove any bad berries, store in refridgerator
- Bell Peppers - Place in plastic bag, keep dry / Refrigerate

Long term storage (2-6 months)

- Apples - Apples will last weeks while refrigerated
- Onions - Store in dark, dry area like a cabinet or pantry.
- Potatoes - Store in dark, dry area like a cabinet or pantry. Do not store near apples or onions.
- Beets - Cut off greens (if still attached), store in plastic bag, and refrigerate
- Cabbage - Refrigerate in plastic bag
- Carrots - The key is to keep them dry. Refrigerate in plastic bag with a dry papertowel to absorb moisture
- Garlic - Store in a refrigerator that is not too cold or at room temperature if its not hot.

USING

DAVIDSON FARMERS
MARKET BUCKS

IS A **SNAP!**

