Lettuce Turnip the BEET this Weekend at the Greenville State Farmers Market

By Margaret Butler

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Summer isn't quite over in Greenville, but fall lovers are eager to think about apple picking, cooler weather, cozy sweaters, and local produce! So for those anxiously awaiting fall, why not kick off the season with a beet tasting at the Greenville State Farmers Market?!

Let's face it, beets are a highly controversial vegetable. But love it or loathe it, beets are sweeping the upstate in our favorite Farm to Table Restaurants, Farmer's Markets, and cookbooks.

This Saturday, August 7th, the <u>Greenville State Farmers Market</u> will be hosting a <u>beet tasting</u> made possible by the SC Speciality Crop Grower's Association Grant. From 9am-1pm, you can sample beets and purchase some of your own. You'll even walk away with a recipe card to try your hand at the root veggie.



If you're not brave enough for beet preparation, no fear! Here's a list of Greenville Farm to Table Restaurants that, well... can't be beet!

• <u>Kitchen Sync</u> - 'Beets by K - Organic beets roasted and flash-fried. Served with a spicy-smoky aioli'

- <u>D'Allesandro's Pizza</u> 'Beetnik Pizza Olive oil and garlic based, mozzarella, goat cheese, bacon, golden beets, rosemary'
- Lazy Goat 'Local Farm Salad Mixed Greens, Marcona Almonds, Maytag Blue Cheese, Salt Roasted Beets, Compressed Shallots, Port Wine Vinaigrette'
- Stella's Brasserie 'Tyger River Mixed Greens Salad Beets, Split Creek Farm's goat cheese, spiced pecans, herbs, sherry vinaigrette *gf'

Beet health benefits are extensive. Learn more <u>here!</u>

News Notes

Drink

• New rooftop bar, anyone? We'd say, 'yes, please!' On the Roxx, the lively bar (which also hosts Larkin's chic event loft), recently submitted plans to Greenville's Design Board with hopes to revamp their space. The plans call for a rooftop bar & dining area. Check out Greenville's DRB website for a first look.

Greenvillian

Greenville's Sandi Morris' hopes at being a second-time Olympic Medalist were crushed
after a hip injury at the Pole Vaulting Qualification Round on Monday. A graduate of
Greenville High School and resident for 28 years, we applaud her achievements. Learn
more about Morris' injury and her positive outlook here.

Cause

Have a heart to serve our community? Homestead Hospice is looking for kind-hearted individuals willing to brighten the days of terminally ill patients. "Activities could include reading to them, watching a movie, or listening to classical music." If you're interested, contact Brian Garner at 864-542-6655 or brian.garner@homesteadhospice.net.