



**Vendor
Spotlight
May 12, 2017**

**Howard County Farmers'
Market**

Fern Dixon



Fern Dixon supplies the Howard County Farmers' Market with 12 varieties of homemade fried pies. She was born in Nashville and grew up in the Yancey Community. Fern works Monday thru Friday in private care of the elderly, so many times must have a representative sell her pies for her at market. She and her husband Johnny (known by all as Bo!) are "newly weds" of four years. Fern has three children from her former marriage and Bo has two. She and Bo met when he stopped by to see a disabled cousin who resided at Fern's home. Bo and his cousin, Jesse had grown up together.

Fern had been selling her fried pies through a fund raiser project for her church, the Roadside Church of God in Christ, when she met David McKinnon from the Arkansas Department of Health. David told her to contact Debra Bolding from the Farmers' Market to see about selling her pies at market. And as it turns out, Fern and Debra had been neighbors for 16 years without even knowing it!

Fern is now a familiar sight at the Market and has been selling pies at market for three years. She says her best sellers are blackberry, peach, pecan and chocolate. For her peach pies, Fern uses Jamison Orchard peaches from the market and Tim Jones' peaches purchased from David Martin who sells at the corner of Sunset Street.

Fern's vision for the future of the Market is that it is growing and will continue to grow. Many of Fern's customers are tourists who have come to the area to try their luck at the Diamond Mine in Murfreesboro.

A favorite recipe is Ox Tail stew. She says: "Take a package of ox tails, wash and season heavily with salt, pepper, onion and garlic powder. Batter with flour, brown in a small amount of oil, then add vegetables and a cup of hot water. Cook in the oven or a crock pot for 4 hours or overnight."

Another favorite is fried green tomatoes. "Wash and slice tomatoes medium thin. Season with salt and pepper. Coat with all-purpose flour. Shake off excess flour, dip in evaporated milk and egg wash (about 2 eggs per cup milk). Then coat with salt-and-pepper-seasoned corn meal. Fry in hot vegetable oil. Voila!"

Fern loves to can food in the summer and also crochet, which she learned to do through the Senior Citizens' Center at the age of 14. In addition, Fern has learned how to manage and organize her time and is just lately learning how to grow a garden. Her advice to anyone reading this article: "Don't just read about us, come and grow with us."