



MAPLE GROVE

FARMERS MARKET

For Market Day — Thursday June 16, 2011

Every Thursday thru October 20
Hours: 3 to 7 p.m. 3 to 6 p.m. (Oct.)

Picking Up Where We Left Off

I don't think I can put my finger on the one thing that makes it all so special—it must be a combo of the outdoors, the colorful bounty of offerings, the smells, the music in the air, and the hum of the chatter and laughter amongst the shoppers and vendors!

It sure doesn't feel like it's been 6+ months since the Farmers

Market was open. With all the smiling faces at last Thursday's season opener, it was just like when you see an old friend—you just pick up where you left off as if no time has passed.

And while there have been some changes, you will find many of the vendors in their same spots, and we always enjoy welcoming some new vendors to the mix, too!

Here are the newbies in alpha order:

Aki's Backstube: You will easily be tempted by Joachim's (Aki) traditional, German-style baked goods. Gut Essen!

Ames Farm: There's a buzz about the new honey vendor—stop by and visit with Brian and Michelle.

Café Palmira: Get your caffeine-fix from beans grown on Carlos' family farm in Guatemala.

Discover You Can! Prizes Awarded

Congrats to Kasey M. and Jill K. who each won a *Ball Discovery Canning Kit* from the opening day giveaway!

Everyone is invited to the Market Info Trailer each week for canning coupons, recipe, info and giveaways. **First canning demo featuring strawberries this Thursday at 5:30 at the trailer—stop by!**

Featured **PRODUCT** of the Week

Let the berries begin!
Strawberries are first of the season and the most popular berry. (This might come as a shocker to blueberry and raspberry lovers, though.)

Strawberries can be enjoyed so many ways! In fact, come by the Market Info trailer for some recipes to inspire you to cook with

this fat free, low calorie, packed with nutrients fruit.

How many towns in the United States are named "Strawberry?" Answer will be posted on the Market's Facebook page on Thursday a.m.

Beck's Farm said they will have strawberries at the market this week, so get ready to enjoy this super sweet taste of summer!



Outside at the Maple Grove Community Center, 12951 Weaver Lake Road

www.MapleGroveFarmersMarket.com

763-494-5955

New Vendors (cont'd)

Cathy & Kassie's Gluten Free Goodies: These ladies are going to have a good time sharing with you their gluten-free breads and treats.

Get Sauced BBQ Sauce: Ed offers his family's special recipe with a variety of sauces that are sure to make your mouth water.

Pam's Pepper Jam: The title says it all—Pam has been perfecting her pepper jam (say that fast three times), so stop by for a sample!

Russell Glover Farm: Pizza from a farm? Sure enough—with a crispy crust, sauce, toppings, and the best part—cheese—all baked in a wood fire. Sharing not required, but one can definitely feed two! I was fortunate to get at least one slice of my husband's pepperoni pizza last week at the Market before he gobbled it up!

The Oilerie: So happy to have this Maple Grove establishment at the Market. Terri's oils and balsamics are a great complement to market produce, meats and breads.

Trumpeter Swan Farm: While new to the outdoor market, Phil and Kathy are not at all new to farming with a wide range of produce, canned goods, eggs and more!

So come welcome the new vendors, put faces and names together, and enjoy more fabulous vendor produced items!

Carol Morris, Market Coordinator

Wanted: Your Recipes!

Sure, we hand out recipes every week at the Market Information Trailer, so how about returning the favor? **Bring us your best grilling recipe (meat or veggie) for the June Eat Well, Live Well recipe contest. Just two more weeks to enter (6/16 and 23) with the winner being announced** at the June 30th market, so don't forget to include your name and contact info with your recipe.

The winner will receive a basket of market goodies, and winning recipe will be distributed to Market shoppers! The top four recipes will be published on the Farmers Market website, and select recipes from participants will be included in our 2012 recipe booklet.

Reminder, make sure your recipes emphasize items that you can find during the Market season!

HAPPENINGS

THIS WEEK — JUNE 16

Ongoing

Fresh Fare -- Come to the Market Info Trailer for your weekly dose of free recipes! Pick up your Loyal for Local frequent shopper card here too!

Discover You Can! The Market is thrilled to announce this exciting food preservation partnership with the Ball Canning Company. Stop by the Market Information Trailer to pick up valuable coupons, recipes, freebies and giveaways! Every week see the display of canning items to inspire you to explore this renewed trend in food preservation.

5:30 p.m.

Canning Demo -- featuring strawberries and raspberries. It's our first canning demos of the season, and the Market Info Trailer is the place to be!

4 to 7 p.m.

Enjoy the music of the Dean Harrington Trio. A returning favorite that will be with us three times this season! Dean has been playing the guitar for over 30 years and performs many styles of music including: Jazz, Classical, Blues, and Rock, Folk, and more. He currently specializes in playing a style of jazz called Gypsy Jazz, and performs in the groups Honeysuckle Rose, his own band The Dean Harrington Trio, as well as with a blues and jazz standards group called Dino and the Dinosaurs.

4:30 p.m.

Family storytime -- Every Thursday at 4:30 is the time for kids to "Grow with Great Stories". Come pull up a carpet square for a couple short stories!

NEXT WEEK — JUNE 23

Master Gardeners, Market Tours, and Music — oh my!

Our first Chef Demo of the season as Chef Jenny Breen joins us to cook up some greens!

And of course, for kids of all ages—Family Storytime!

Details/ times in the next edition of the Market Messenger!