

From: **Chelan Evening Farmers Market** manager@chelanfarmersmarket.org
Subject: Talk About Fresh ~ Final market of the 2016 Season!
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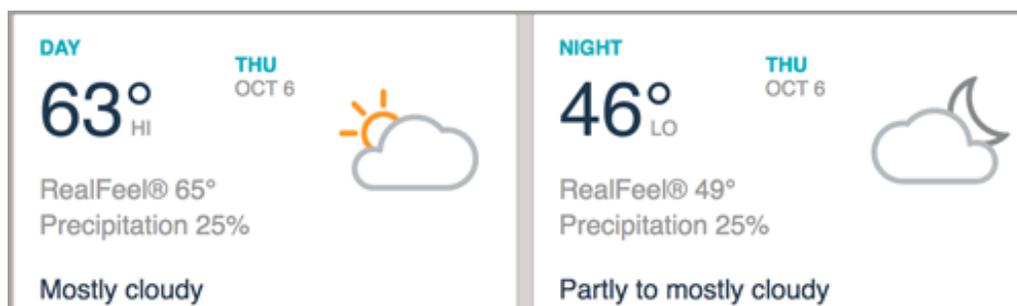


Final market day!

Whats Fresh

Most anything that grows in our region is available now at local farmers markets! We have loads of greens, micro greens, herbs & spices, peaches, plums, pears, strawberries, apples, grapes, cucumbers, broccoli, cauliflower, carrots, cabbage, pumpkins, summer & winter squash, peppers, beets, potatoes, parsnips, onions, hazelnuts, watermelon, cantaloupes, mini-kiwi, green beans, garlic, tomatoes, fresh corn, almonds, walnuts, fresh eggs & local chicken, honey, flowers, baked goods, plant starts, local crafts and...

The Forecast for our last Market Day



SW 4 mph
Gusts: 7 mph



Max UV Index: 3 (Moderate)
Thunderstorms: 2%
Precipitation: 0 in

SE 1 mph
Gusts: 5 mph



Max UV Index: N/A
Thunderstorms: 0%
Precipitation: 0 in

APPLE FESTIVAL!

2016 APPLE FESTIVAL

October 6th
4pm - 6pm
Riverwalk Park

-  Crafts
-  Apple Pie Contest
-  Fresh Local Produce
-  Free Apple Cider Pressing
-  Live Music ~ **Dan Quigley**
-  Fun For The Whole Family



Join us at our final market day of the 2016 season. Chelan Evening Farmers Market's local farmers & producers, crafters & community are all invited to help celebrate one of our local stars, the APPLE!

Enter YOUR best Apple pie for a chance to win the \$100 first prize!

Bring pies to the market by 4pm to enter. You can print out the entry form [here](#).

We would like to thank [Sherer Farms](#) for supplying us with lovely fresh local

apples, Zach Robertson for the use of his cider press (and for volunteering to help), and [Bear Foods](#) for supplying the jugs to put the yummy cider in!

As always we thank the [Historic Downtown Chelan Assoc.](#), who proudly help to sponsor our Music at the Market Series.

Recipe of the Week

Gingered Sweet Potato and Apple Cobbler

With spicy sweet potatoes and syrupy apples, this dessert is a combo of all your favorite fall treats.

Ingredients

- * 2 tbsp. unsalted butter, cut up, plus more for pan
- * 5 c. peeled, diced Granny Smith apples
- * 2 c. grated, peeled sweet potato
- * 1/2 c. packed light brown sugar
- * 3 tbsp. minced crystallized ginger
- * 2 tbsp. all-purpose flour
- * 2 tsp. pure vanilla extract
- * 1 tsp. pumpkin pie spice

Year-Round Cobbler Crust

- 1 1/2 c. (spooned and leveled) all-purpose flour
- 2 tbsp. sugar
- 1/2 tsp. Kosher salt
- 1/4 c. (1/2 stick) unsalted butter
- 1/4 c. milk
- 1 large egg yolk

Directions

1. Preheat oven to 425 degrees F. Lightly butter an 8-by8-inch baking pan.
2. Stir together butter, apples, sweet potato, sugar, ginger, flour, vanilla, and pumpkin pie spice in a bowl; transfer to prepared pan. Sprinkle with Year-Round Cobbler Crust.
3. Bake until crust is golden brown and mixture is bubbly, 40 to 4 minutes. Cool



10 minutes before serving.

Year-Round Cobbler Crust

1. Stir together flour, sugar, and salt in a bowl. Cut butter into flour mixture with two forks or a pastry blender until mixture resembles coarse meal.
2. Whisk together milk and egg yolk in a separate bowl. Add milk mixture to flour mixture and stir with a fork until crumbly. Sprinkle dough over desired filling or knead until dough comes together, 3 to 4 times; pat to 1/2-inch thick and cut into rounds or squares and place on desired filling.

Makes 8-10 servings



Free gardening advice

Chelan county is blessed with folks who love to grow plants. This year, we welcome back the Master Gardeners Pam & Patty, every week at the Market's Information Booth. So bring in your wilted leaves and those unidentifiable critters munching wildly in your yard and see what the Master Gardeners have to say.

Friends-of-the-Market

What is the best way to have vibrant community farmers markets?

By making your purchases from local farmers/crafters each week.

If you want to do more to make this a market you can *be proud of*, consider becoming a **Friend-of-the-Market**.

Learn more about this program at the market booth located at the front of the market.

2016 Friends of the Market:



Look for this sticker on windows of your favorite businesses and people

HDCA & their members

Chelan Fresh

Culinary Apple

Just MAKE Stuff

Sunshine Market



Chelan Evening Farmers Market would like to thank NCB for their continued support. They are our major sponsor.



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