

From: **Chelan Evening Farmers Market** manager@chelanfarmersmarket.org
Subject: Talk About Fresh Opening Day! 5/26/2016
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To: manager@chelanfarmersmarket.org



Like



Opening Day!



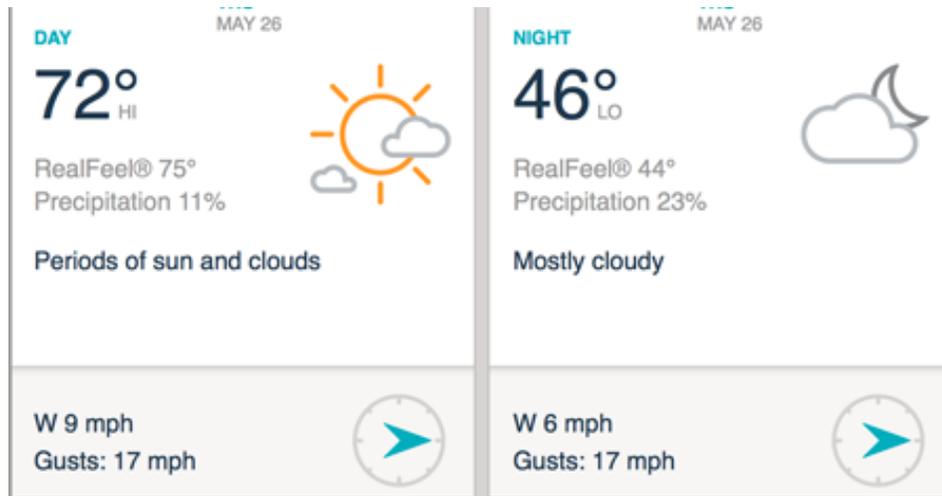
Whats Fresh

Its still early in the growing season, but I know we will have loads of greens, strawberries, plant starts, fresh eggs & local chicken, honey, baked goods, local crafts and more.

Come out and visit your friends and neighbors down at the market!

The Forecast for Market Day

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Music at the Market Series

Chris Eric with Sunday Speedtrap opens the market season this Thursday. We love having Chris entertaining us at the market. You're not gonna want to miss this!

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

Recipe of the Week

Strawberry Gazpacho

While tomato season is at bay, turn to strawberries to make this refreshing version of the classic Spanish chilled vegetable soup. Makes 6 servings

Ingredients

1 medium tomato, coarsely chopped (about 1 1/3 cups)

1/2 English cucumber, peeled and coarsely chopped (about 1 cup)



1/2 English cucumber, peeled and coarsely chopped (about 1 cup)
1/2 medium red bell pepper, seeded and coarsely chopped (about 1/2 cup)
1 pound ripe strawberries, hulled and halved
1/2 teaspoon minced garlic
1/2 teaspoon chopped thyme
3 tablespoons extra-virgin olive oil
1 tablespoon balsamic vinegar
1/4 teaspoon kosher salt
1/4 teaspoon freshly ground black pepper
1/2 cup organic vegetable broth
6 strawberries, sliced

Directions

1. Place tomato, cucumber, and bell pepper in a food processor; pulse until finely chopped. Transfer to a bowl.
2. Add halved strawberries to processor; pulse until finely chopped. Add chopped strawberries to cucumber mixture, stirring to combine. Reserve 1 cup strawberry mixture; return remaining strawberry mixture, garlic, and thyme to processor; process until pureed. Return mixture to bowl; stir in olive oil, vinegar, salt, black pepper, and reserved 1 cup strawberry mixture.
3. Cover and chill 4 to 8 hours. Stir in broth. Garnish with sliced strawberries.

Children's Story Time!

Drop in with Jennifer from the Chelan Public Library from 4:30 - 5:30 for Storytime at the Market. Grab a bumper quilt and listen to stories, poetry with movement, rhymes and rhythms while learning early literacy skills.



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.



Master Gardeners have to say.

Additional Vendor Space Available

We have expanded our market to include more vendor spaces for crafters, prepared foods & other non-farmer booths. visit our [website](#) to learn more.



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



Division of Glacier Bank

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



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