

From: **Chelan Evening Farmers Market** manager@chelanfarmersmarket.org
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To: manager@chelanfarmersmarket.org

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Like



Talk About Fresh!

CEFM's Newsletter
Chelan Evening Farmer's Market

Learn more about CEFM by visiting us at
www.chelanfarmersmarket.org

Whats Fresh

We are starting to get our fresh produce at the market! You can expect, strawberries, raspberries, cherries, maybe some blueberries, rhubarb, zucchini, greens, root vegetables, cheese, baked goods, lemonade & tea, shaved ice, flowers, plants, waffledogs, honey, wine, Two Lakes Catering brings yummy & healthy fare, local jams & jellies, local crafts and much more!

THURSDAY



Sunny

High: 85 °F

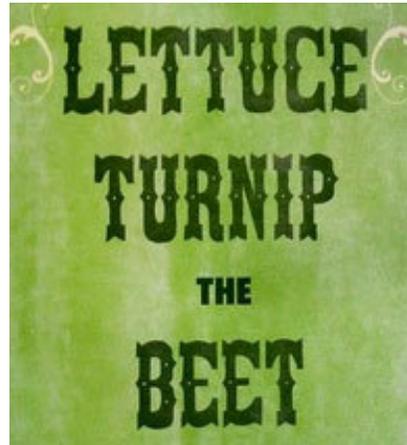
The Forecast for Market Day

Sunny, with a high near 85. Southwest wind 8 to 11 mph. WOOHOO!!!

Music at the Market

We are excited to host **Velvet Elvis** as this Thursday's Music at the Market Series musician! Such a fun band! I know I will be dancing a bit this week... Come down and join me

We are so please that the [Lake Chelan Chamber of Commerce](#) helps make our Music at the Market Series possible. Let them know you appreciate it!



Recipe of the Week

July 4th Flag Cake

Celebrate Fourth of July with a traditional flag cake studded with sweet summer berries. But slice into this Stars and Stripes creation and you'll quickly discover this isn't your everyday vanilla sheet cake with buttercream frosting. For a

fresh new take on everyone's favorite red, white, and blue finale, we paired moist chocolate cake with tangy cream cheese frosting, and finished with juicy raspberries and blueberries. The ultimate Independence Day dessert.

Ingredients for the cake:

- 1 cup boiling water
- 3/4 cup natural unsweetened cocoa powder
- 1 tablespoon instant coffee granules
- 1/2 cup whole milk
- 1 1/2 teaspoons pure vanilla extract
- 2 cups all-purpose flour, plus additional flour for dusting pan
- 1 1/4 teaspoons baking soda

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- 1/2 teaspoon salt
- 2 sticks (1/2 pound) unsalted butter, softened, plus additional butter for greasing pan
- 1 cup packed light brown sugar
- 1 cup sugar
- 4 large eggs

Ingredients for the frosting:

- 2 (8-ounce) packages cream cheese, at room temperature
- 2 sticks (1/2 pound) unsalted butter, at room temperature
- 1 1/2 teaspoons pure vanilla extract
- 1 1/2 cups confectioners' sugar, sifted

Ingredients for the decorations:

- 1 1/2 pints raspberries (about 3 cups total)
- 1/2 pint blueberries (about 1 cup total)

Directions:

Make the cake:

- * Position a rack in the middle of the oven and preheat to 350°F.
- * Butter the bottom and sides of a 13- by 9-inch metal baking pan and line the bottom with wax or parchment paper. Butter the paper and dust the pan with flour, knocking out any excess.
- * In a medium bowl, whisk together the boiling water, cocoa powder, and instant coffee granules until smooth. Whisk in the milk and vanilla.
- * In a second medium bowl, sift together the flour, baking soda, and salt.
- * In the bowl of a stand mixer fitted with the paddle attachment, combine the butter with both sugars and beat on medium until light and fluffy, about 3 minutes. Add the eggs, one at a time, and beat on medium until fully incorporated. Reduce the speed to low and add the flour and cocoa powder mixtures in batches, beginning and ending with the flour mixture. (The batter may look curdled.) Pour the batter into the prepared pan, smoothing the top, and bake the cake until a wooden toothpick inserted in the center comes out clean and the cake begins to pull away from the sides of the pan, 35 to 40 minutes. Let the cake cool in the pan on a rack for 10 minutes, then invert the cake onto the rack, remove the wax or parchment paper, and let it cool completely. **DO AHEAD:** The unfrosted cake, can be cooled, wrapped securely in plastic wrap, and stored at room temperature up to 24 hours, before assembling and serving.

Make the frosting:

- * In the bowl of a stand mixer fitted with the paddle attachment, combine the cream cheese and butter and beat until creamy and smooth, 3 to 5 minutes. Beat in the vanilla extract. With the mixer on low, add the sifted confectioners' sugar in three batches, mixing until fully incorporated. Increase the speed to medium-high and beat until the frosting is smooth. Chill the frosting in the refrigerator for 30 minutes before assembling the cake.
- * Assemble and serve the cake:
- * Frost the top and sides of the cake with 2 1/2 cups of the frosting. Transfer the remaining frosting to a pastry bag fitted with the star tip.
- * Using a toothpick or small knife, outline a 4 1/2-inch-long by 3 1/2-inch-wide rectangle in the top left corner of the cake. This area will be reserved for blueberries.
- * Starting with the longer side of the cake that is closest to you, pipe a line of frosting along the top edge of the cake then arrange two horizontal rows of raspberries directly above the line of frosting. Pipe a second line of frosting above the raspberries and arrange two more horizontal rows of raspberries directly above the frosting. Repeat this process two more times, making sure to exclude the top left corner that is reserved for the blueberries. Arrange the blueberries in horizontal rows in the top left corner of the cake.
- * Slice and serve the cake immediately or store it, covered securely in plastic wrap, in the refrigerator until ready to serve.

The hum of Bees is the voice of the garden - *Unknown*

Growing food, as American as it gets!



Children's Story Time!

The Chelan Public Library brings Story Time to each and every market this season. At 4:30 and again at 5:30, our creative and animated readers invite you to share in the fun. All ages.



Other Farmers Markets you can support

Pateros will be holding a farmers market every **Friday, 3-7 PM**. Location is on the Mall in downtown Pateros. For details contact Karen @ 860-0810, klizkoch@gmail.com.

Chelan Saturday Market is every **Saturday** at the Chamber of Commerce parking lot from **9am – noon**



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



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