

From: **Chelan Evening Farmers Market** manager@chelanfarmersmarket.org
Subject: Talk About Fresh 8/28/2014
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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

What an abundant market we have! You can expect, fresh CORN, strawberries, blackberries, blueberries, apricots, peaches, currants, watermelons, cantaloupes, zucchini, summer squash, greens, root vegetables, pies, scones, cookies, breads & loads of other delicious baked goods, salsa, apple & cherry cider, lemonade & tea, flowers, plants, waffle-dogs, honey, wine, local jams & jellies, local crafts and much more



Music at the Market



We again would like to welcome to the stage a **troupe of Traditional Mexican Dancers, led by Carol & Fausta Cardona**. We were thrilled to have them dance for us last year. If you missed it, make sure you head down to the market today!

Music
@ the
Market

THURSDAY



Sunny

High: 85 °F

The Forecast for Market Day

Sunny, with a high near 85. West wind around 6 mph.

It couldn't be a more beautiful day and we couldn't have a better selection of beautiful locally grown food to offer. Don't miss out!

Recipe of the Week

Watermelon & Feta Salad

You know summer's coming when you see fresh watermelons at the farmers market! Most of us love to eat watermelon by itself, but how about a watermelon salad? I guarantee you won't be disappointed with this recipe!



Ingredients

- * 2/3 of a large watermelon
- * 1 pound of feta cheese
- * 2 small to medium onions
- * 1/3 cup of balsamic vinegar
- * Fresh basil, to taste

Directions

1. De-seed and cut the melon into cubes; place in a colander to drain while you prepare the other ingredients. There should be around 6 - 8 cups of cubed watermelon
2. Peel & quarter the onions and slice thinly; set aside

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3. Cut the feta into small chunks and set aside. If you will not be serving the salad immediately, you can store the prepared ingredients in the refrigerator until you are ready to serve.
4. Cut the basil into small pieces. Mix all the prepared ingredients together and toss with the balsamic vinegar.
5. Enjoy!



Join us on **September 18th** for a local selection of Tomato tasting, highlighting our vendors ability to grow amazing heirloom and traditional tomato varieties. Choose your favorite!

PLUS the **Kevin Jones Band** plays while you taste!

Free gardening advise

Chelan county is blessed with folks who love to grow plants. This year, we welcome back the Master Gardeners 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.



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

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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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