

From: **Chelan Evening Farmers Market** 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

Thanks to hard working fire crews and a change in the weather, we again have clear skies for the farmers market!

Come on down take part in the abundance of our region...Yipee is right!



Whats Fresh

This week at the market you will find farmstead cheese, tomatoes, all kinds of winter squash, watermelon & other melons, root veggies, corn, peaches, tomatoes, blueberries, apples, apricots, garlic, greens of all kinds, salad mix, arugula, spinach, romaine lettuce, Italian kale, curly kale, basil, carrots, red beets, golden beets, herbs, flowers, lemonade, enchiladas and tacos, cooked corn on the cob, hummus, fresh lemonades and fruit waters, all types of baked goods, flowers, local crafts & more!

Apple Cider Festival - October 4th - 4pm - 6pm





Join us in celebrating our local farmers & producers at Chelan Evening Farmers Market's final market day of the season.

Enter YOUR best Apple pie for a chance to win prizes! Bring your pies to the market by 4pm to enter. Print out your entrance sheet ahead of time. [Click here to download and print the Apple Pie Entry Form](#) Click here to download and print the Apple Pie Entry Form.

Come join the FUN and pick up some free Apple Cider that you press yourself!

An Interview with our Market Manager

Written by Lars Clausen - Board member

Every Thursday our market manager Sherry Palmiter rings the opening and closing bell for the Chelan Evening Farmers Market. For two full seasons Sherry has served under the direction of the market board, working and coaxing and loving this market into existence. But did you know, for Sherry this farmers market is just the tip of her vision for Chelan?

"Anything local. Anything group," says Sherry. Mix those two ingredients together and you've got Sherry's interest. A local artist alliance, an Internet Web Design cooperative, and even creating a model city with Seattle friends have all been on her plate.

Currently, along with being our market manager, Sherry is also a "special" remote intern with ASAP, the Appalachian Sustainable Agriculture Program (www.asapconnections.org). "This is a model for what I want our community to become." Through this specialized program Sherry will help to create a fully defined proposal for a program that helps local farmers connect and provide for our local community. Agri-tourism will be included as a peripheral benefit, but local needs and opportunities will be the core of the proposal.

Already accomplished: a few years ago Sherry joined with a small group of other visionaries, and now Chelan has a rent-able commercial kitchen where farmers, cooks and bakers and the like, have a certified kitchen for creating value-added products. (if you are interested in learning more about this kitchen space you can contact her directly - manager@chelanfarmersmarket.org)

"What do I love about being market manager? Figuring out how to help our vendors be successful right here at home. " Sherry's original interest for the market grew out of the initial meetings held the winter before the market opened. "There were so many different people, and so many different





opened. There were so many different people, and so many different ideas.” Not only individuals jumped on board, but sponsors such as [North Cascades National Bank](#) (our major sponsor), and community supporters such as [Bear Foods](#), [KOZI](#) & the [Chamber of Commerce](#).

“Along with helping our vendors, I also want to grow our cooperation with other local markets. Many of our vendors go to more than one market.” Again, Sherry’s eyes are focused on building cooperation and local successes.

Next time you hear that market bell, remember that there’s a whole lot more than veggie sales going on in the vision that Sherry Palmiter carries for our community.

Which brings me to one last note for this article. Huge visions turn into reality when the small things add up. For our market to continue to grow, we need folks like you to see the big picture and do the small thing. Help a kid build a zucchini racer next year. Volunteer to help with market setup and tear down. Advertise and publicize. Bring a friend to the market. Staff the info booth. Every little thing is part of the big thing. Local Food. Local Commerce. Strong Farms. An ever-healthier community.

As our 2012 season comes to a close – make sure and talk to the farmers who have served you this summer. Perhaps you can even arrange for winter squash, potatoes or other crops that might be available after market season. And come to the market on October 4th to enjoy the [Apple Cider Festival](#), with free apple cider pressing and the apple pie contest. When you come, find Sherry and thank her. Ask her what little thing she could find for you to help her big vision take shape.

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