

Like



Whats Fresh

This week you can expect cherries, loads of greens, garlic scapes, green onions, chicken and quail eggs, honey, baked goods, fresh krauts, plant starts, all grown by local farmers. Local crafters, food producers and more bring their offerings to share, with you and your neighbors.



Music at the Market Series

Mike Bills, Mike is a one man band who sings; while he plays guitar with his hands and percussion with his feet. He plays a wide variety of musical styles. Always a hit!

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

The Forecast for Market Day



Recipe of the Week

Cherries in Almond Syrup Over Greek Yogurt

Serves 6 to 8

Ingredients

- * 4 cups pitted fresh red or black cherries (about 1 1/2 pounds)
- * 1/4 cup almond syrup (such as Monin or Torani)
- * 1/4 cup sugar
- * 2 tablespoons fresh lemon juice
- * 7 cups plain Greek yogurt, stirred to loosen
- * 1 cup whole raw almonds, coarsely chopped

Directions

1. Bring cherries, almond syrup, sugar, lemon juice, and 1/4 cup water to a simmer in a medium saucepan over medium-high heat, stirring until sugar is dissolved. Simmer, stirring occasionally, until liquid is slightly syrupy but cherries still hold their shape, about 5 minutes. Transfer mixture to a bowl and let cool completely. Chill until cold.
2. Divide yogurt among bowls. Spoon cherries with juices over. Garnish with chopped almonds.

DO AHEAD: Can be made 1 week ahead. Cover and keep chilled.

Do you have a favorite recipe?

We'd love to post it in our newsletter! Just [email](#) it to us with a photo and we will share it.

Save
the
Date



Cherry Pit-Spitt Contest

July 6th 4:30-5:30



*Click on the image to watch this informative
YouTube video*

Space Gardening

Future space outpost dwellers will need to grow plants for food and to recycle air and water. Here's what scientists are learning about space farming from plants grown on the ISS.



Children's Story Time

Back by popular demand! 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.



Additional Vendor Space Available

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



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.

2017 Friends of the Market:

Look for this sticker on windows of your favorite businesses and people
HDCA & their members



North Cascades Bank

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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