

Like



Whats Fresh

This week you can expect apricots, cherries, loads of greens, green onions, chicken and quail eggs, honey, baked goods, green beans, 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

Greg Johnston A family-friendly, and toe tapping entertainer. Greg performs for us at the next 2 markets.

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

| | |
|--|---|
| <p>DAY</p> <p>81°_{HI}</p> <p>RealFeel® 82° Precipitation 5% Partly sunny</p> <p>THU JUL 20</p>  | <p>NIGHT</p> <p>55°_{LO}</p> <p>RealFeel® 53° Precipitation 1% Clear to partly cloudy</p> <p>THU JUL 20</p>  |
| <p>Winds from the WNW 10 mph Gusts: 16 mph</p>  <p>Max UV Index: 7 (High) Thunderstorms: 1% Precipitation: 0 in</p> | <p>Winds from the W 8 mph Gusts: 16 mph</p>  <p>Max UV Index: N/A Thunderstorms: 1% Precipitation: 0 in</p> |



Recipe of the Week

Green Bean Salad

Green beans aren't just for Thanksgiving: this colorful salad will brighten up any summer BBQ.

Serves 8

Ingredients

- * 2 lb. green beans, trimmed
- * kosher salt
- * 1/2 red onion, thinly sliced
- * 1 tbsp. rice vinegar
- * 2 tbsp. soy sauce
- * 1 tsp. honey

- * 1 tsp. Sriracha or other hot sauce
- * 1 tbsp. peanut oil
- * 1 pt. grape tomatoes, halved
- * 1/2 c. cilantro, chopped
- * 1/4 c. peanuts, chopped, plus more for garnish

Directions

1. Bring a large pot of water to a boil. Add the green beans and 1 teaspoon salt and cook until just tender, 2 to 3 minutes. Immediately transfer to a bowl of ice water to cool. Drain.
2. Meanwhile, in a small bowl, combine the onion and vinegar. Let stand for 5 minutes, turning occasionally.
3. In a large bowl, whisk together the soy sauce, honey, Sriracha, and peanut oil. Add the green beans and toss to coat, then toss with the tomatoes, onion, cilantro, and peanuts

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.



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.

North Cascades Bank

[Web Version](#)

[Forward](#)

[Unsubscribe](#)

Powered by **Mad Mimi**®
A GoDaddy® company