

Like



**August 3, 2017 • Market 12**

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## Whats Fresh

This week you can expect apricots, raspberries, blueberries, peaches, cherries, loads of greens, tomatoes, onions, garlic, chicken and quail eggs, honey, baked goods, green beans, summer squashes, plant starts, all grown by local farmers. Local crafters, food producers and more bring their offerings to share, with you, our neighbors and visitors.

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## Music at the Market Series

**Brian Ernst** You must not miss this eclectic, layered musician, a Market favorite who hails from parts elsewhere but is always welcome in Chelan.



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

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## The Forecast for Market Day

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**Next Week • August 10th 4:30-6pm**

### **6th Annual Great Zucchini Races**

Chelan Thursday Evening Farmers Market along with North Cascades Bank bring you another year of Great Zucchini racing.

Grow your own Zucchini Race car! Race it at the Chelan Evening Farmers Market. Build your racer at the Farmer's Market and race it with friends, family, and neighbors. Everyone can participate, everyone's a winner, and it's completely FREE.

Local businesses & organizations compete in a Show-n-Shine for the best Race Car designs, bragging rights and a year with the coveted Trophy. You won't want to miss this yearly fun family-friendly event!

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## **Recipe of the Week**

### **Caprese Panzanella**

*A vibrant panzanella with all the fresh flavors of an Italian Caprese salad. This bowl of summer goodness is a feast for the senses, and the glory of the dinner table.*

Servings: 6-8

### Ingredients

- \* 4 cups grape tomatoes
- \* 3 cups golden grape tomatoes
- \* 1 bunch fresh basil
- \* 8 ounces mini mozzarella balls, drained
- \* 1 garlic clove, minced
- \* 1 small shallot, quartered and sliced thin
- \* 4 cups cubed sour dough bread
- \* 3 Tb. butter
- \* 1 Tb. olive oil
- \* 1-2 tsp. balsamic glaze
- \* Salt and pepper

### Directions

1. Cut all the tomatoes in half and place in a large salad bowl. Tear 12-15 basil leaves into pieces and add them to the bowl. Then add the mozzarella balls, garlic and sliced shallots to the bowl.
2. Place the butter in a large skillet over medium heat. Once it has melted, add the bread cubes to the skillet and toss to coat in butter. Toast the bread cubes on all sides until they are golden and crispy.
3. Add the toasted bread cubes to the salad. Toss, and salt and pepper to taste. Drizzle with olive oil and balsamic glaze and serve immediately.

### 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.



### 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.

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## 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.

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## 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*

**NCB**

**HDCA** & their members

**Lake Chelan Chamber of Commerce**

**Chelan Fresh**

**Shot of Gratitude**

**Sunshine Market**



*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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