

Like







September 21, 2017 • Market 18

Whats Fresh

This week you can expect peaches, nectarines, watermelons, cantaloupe, loads of greens, corn, tomatoes, cucumbers, herbs, onions, garlic, gourds & pumpkins, honey, baked goods, green beans, summer squashes, fall squashes, eggplant, all grown by local farmers. Local crafters, food producers and more bring their offerings to share, with you, our neighbors and visitors.

The Forecast for Market Day

Dress warm for this weeks market!

<p>DAY</p> <p>61° HI</p> <p>THU SEP 21</p>  <p>RealFeel® 72° Precipitation 61% Cool with intervals of clouds and sunshine; a couple of showers in the afternoon</p>	<p>NIGHT</p> <p>44° LO</p> <p>THU SEP 21</p>  <p>RealFeel® 44° Precipitation 24% Rather cloudy</p>
<p>Winds from the NNW 5 mph</p> <p>Gusts: 7 mph</p> <p>Max UV Index: 8 (Very High)</p> <p>Thunderstorms: 20%</p> <p>Precipitation: 0.11 in</p> 	<p>Winds from the NNW 5 mph</p> <p>Gusts: 7 mph</p> <p>Max UV Index: N/A</p> <p>Thunderstorms: 6%</p> <p>Precipitation: 0 in</p> 



Music at the Market Series

Rylei Franks Recently voted Washington's top Singer/Songwriter and play a mix of family friendly music ranging from country western (i.e. Jonny Cash) to pop rock (matchbox 20). So excited to have a new musician joining our market this year!

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

Save the Date

2017 HARVEST Festival

October 5th
4pm - 6pm
Riverwalk Park

-  Crafts
-  Apple Pie Contest
-  Fresh Local Produce
-  Fun For The Whole Family
-  Live Music ~ **Dan Quigley**
-  Free re-usable shopping bags
(while supplies last)



Join us at our final market of the season as we celebrate our community and the **HARVEST SEASON**

[Your name here], the Best Pie Baker in the Valley!

Do you have an amazing Apple Pie recipe? Is it a family favorite? Would you like to compete with other great bakers in the valley? **Why enter?**

For the \$100 first prize (and bragging rights)!

Bring your pie and entry form to the Market by 4pm. (you can [print it here](#) or fill it out when you drop off your pie) The contest ends about 4:40-4:45., after which we will provide pie-by-the-slice (by donation).

It is suggested that you make your pie in a dish that can be recycled. You CAN bake it in a regular pie plate, but please make sure to put your name on the bottom AND pick it up by the end of the market at 7pm.



Recipe of the Week

Pumpkin Spice Butter

Spread a little fall. This pumpkin spice is delicious and made from real ingredients, not artificial flavoring!

When you make butter, the whey will separate during whipping. Pro tip: Don't throw it away. Keep it in the fridge and use it as a sweet [pumpkin spice coffee creamer](#). See, this recipe is a two-for-one special. You're welcome.

Servings: 1 cup

Ingredients

- * 1 teaspoon ground cinnamon
- * ½ teaspoon ground ginger
- * ¼ teaspoon ground nutmeg
- * ¼ teaspoon ground allspice
- * ¼ teaspoon ground clove
- * ⅛ teaspoon ground white pepper
- * 2 cups heavy cream
- * 3 tablespoons confectioners' sugar
- * ½ teaspoon kosher salt

Directions

1. In a small saucepan, toast the cinnamon, ginger, nutmeg, allspice, clove and white pepper over medium heat until fragrant, 1 to 2 minutes. Stir in the cream and bring to a light simmer, then remove from the heat and let cool completely. Store in a resealable container and refrigerate overnight.
2. The next day, place the cream in a food processor with the confectioners' sugar and salt. Spin the mixture until the fat turns into butter and the liquid separates. Transfer the mixture to a large piece of cheesecloth and wring out any

excess liquid.

3. Transfer the butter to a small condiment bowl and use immediately or store in the refrigerator for later.

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.



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

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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