

From: **Chelan Evening Farmers Market** manager@chelanfarmersmarket.org
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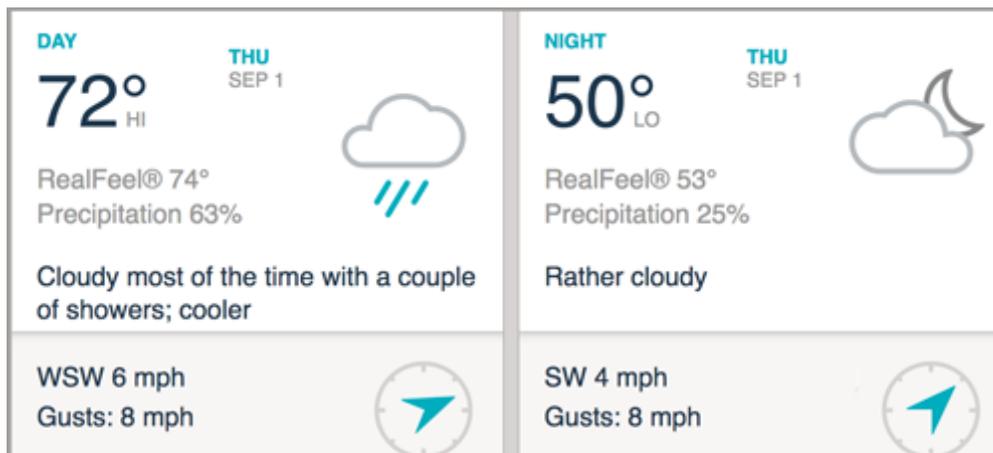
Like



Whats Fresh

This IS THE TIME to get in on the bounty! Most anything that grows in our region is available now at local farmers markets! We have loads of greens, strawberries, peaches, nectarines, blackberries, blueberries, potatoes, cucumbers, summer squash, peppers, green beans, garlic, tomatoes, fresh corn, nuts, fresh eggs & local chicken, honey, flowers, baked goods, plant starts, local crafts and...

The Forecast for Market Day



Max UV Index: 4 (Moderate)

Thunderstorms: 20%

Precipitation: 0.12 in

Max UV Index: N/A

Thunderstorms: 20%

Precipitation: 0 in



Music at the Market Series

Dan Quigley performs at the market again this Thursday. Dan always provides us with a toe-tapping market and sometimes a little dance session breaks out... come and see!

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

Recipe of the Week

Simple Garlic and Basil Pesto

This recipe is something that you can make quickly and easily using a blender or food processor. This paste is great for putting on or in meat and pastas, or with cottage cheese in stuffed pasta shells. For best taste, pesto should be heated up in the meal it's being prepared with."

Ingredients

- * 2 cups fresh basil leaves. ...
- * 1/3 cup pine nuts. ...
- * 1/3 cup freshly grated parmesan cheese.
- * 3 cloves roasted garlic.
- * 1/3 cup olive oil.
- * 1 teaspoon fresh lemon juice



(optional but recommended)
* 1/2 teaspoon each salt and fresh ground pepper.

Directions

1. Combine half of the basil with the nuts, cheese, cloves, and salt in a blender or food processor. Blend continuously until the ingredients are finely chopped.
2. Scrape down the sides of the bowl and add the rest of the basil. Blend until a uniform paste has formed.
3. With the food processor running, stream in the olive oil. Less olive oil will make a paste good for spreading on sandwiches and pizzas; more will make a sauce better for pastas and stirring into soup.
4. Taste the pesto and add more salt, garlic, nuts or cheese as needed to taste.
5. For best appearance, use pesto right away. If storing, store it in the smallest container possible and thoroughly press the pesto to eliminate air pockets. Pour a little olive oil over the surface, cover, and refrigerate for up to a week.
6. Try this recipe for [Braided Pesto Bread](#)



Yield: Makes 8 servings



Additional Vendor Space Available

We have expanded our market to include more vendor spaces for crafters, prepared foods & other non-farmer booths. Of course we've always had room for more farmers, and this year we are open to accepting vendors throughout the season. Visit our [website](#) to learn more.

Children's Story Time!

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.



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.

2016 Friends of the Market:

Look for this sticker on windows of your favorite businesses and people

HDCA & their members

Chelan Fresh



Culinary Apple
Just MAKE Stuff
Sunshine Market



Chelan Evening Farmers Market would like to thank NCB for their continued support. They are our major sponsor.



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