

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

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Like



Talk About Fresh!

CEFM's Newsletter
Chelan Evening Farmer's Market

Learn more about CEFM by visiting us at
www.chelanfarmersmarket.org

Whats Fresh

What an abundant market we have! You can expect, fresh apples, corn, tomatoes, apricots, peaches, watermelons, cantaloupes, zucchini, summer & winter squash, greens, root vegetables, pies, scones, cookies, breads & loads of other delicious baked goods, salsa, apple & cherry cider, lemonade & tea, flowers, plants, waffle-dogs, egg rolls, honey, wine, local jams & jellies, local crafts and much more

Music at the Market

We welcome **Dan Quigley** to play our Music at the Market series this Thursday. Nice to have local talent gracing our stage!



Apple Festival

Next week, join us in celebrating our last market of the 2014 season as we honor 2 local favorites...the APPLE and Olivia De La Cruz!



Apple Pie Contest

Enter your best pie. First place receives a prize and of course bragging rights. Learn more and print out your entry form at our website.

ChelanFarmersMarket.org

THURSDAY



Showers
Likely
High: 63 °F

The Forecast for Market Day

Showers likely. Mostly cloudy, with a high near 63. Calm wind. Chance of precipitation is 60%. New precipitation amounts between a tenth and quarter of an inch possible.

Come on out and get your pre-washed produce!

Recipe of the Week

Double Apple Pie With Cornmeal Crust

Don't skip the apple jelly in this to-die-for pie recipe--it makes the baked pie juices



extra rich. It also decreases the cloudiness that sometimes occurs with a flour-thickened apple pie filling.



Ingredients

- * 2 1/4 pounds Granny Smith apples
- * 2 1/4 pounds Braeburn apples
- * 1/4 cup all-purpose flour
- * 2 tablespoons apple jelly
- * 1 tablespoon fresh lemon juice
- * 1/2 teaspoon ground cinnamon
- * 1/4 teaspoon salt
- * 1/4 teaspoon ground nutmeg
- * 1/3 cup sugar

Cornmeal Crust Dough

- * Wax paper
- * 3 tablespoons sugar
- * 1 tablespoon butter, cut into pieces
- * 1 teaspoon sugar

Brandy-Caramel Sauce

- * 1 cup whipping cream
- * 1 1/2 cups firmly packed brown sugar
- * 2 tablespoons to 1/4 cup butter
- * 2 tablespoons brandy or Apple cider
- * 1 teaspoon vanilla extract

Directions

1. Preheat oven to 425°. Peel and core apples; cut into 1/2-inch-thick wedges. Place apples in a large bowl. Stir in next 7 ingredients. Let stand 30 minutes, gently stirring occasionally.
2. Place 1 Cornmeal Crust Dough disk on a lightly floured piece of wax paper; sprinkle dough lightly with flour. Top with another sheet of wax paper. Roll dough to about 1/8-inch thickness (about 11 inches wide).
3. Remove and discard top sheet of wax paper. Starting at 1 edge of dough, wrap dough around rolling pin, separating dough from bottom sheet of wax paper as you roll. Discard bottom sheet of wax paper. Place rolling pin over a 9-inch glass pie plate, and unroll dough over pie plate. Gently press dough into pie plate.
4. Stir apple mixture; reserve 1 Tbsp. juices. Spoon apples into crust, packing tightly and mounding in center. Pour remaining juices in bowl over apples.

Optional: Sprinkle apples with 2 Tbsp. brown sugar dot with butter.

Sprinkle apples with 3 Tbsp. sugar; dot with butter.

5. Roll remaining Cornmeal Crust Dough disk as directed in Step 2, rolling dough to about 1/8-inch thickness (13 inches wide). Remove and discard wax paper, and place dough over filling; fold edges under, sealing to bottom crust, and crimp. Brush top of pie, excluding fluted edges, lightly with reserved 1 Tbsp. juices from apples; sprinkle with 1 tsp. sugar. Place pie on a jelly-roll pan. Cut 4 to 5 slits in top of pie for steam to escape.

6. Bake at 425° on lower oven rack 15 minutes. Reduce oven temperature to 350°; transfer pie to middle oven rack, and bake 35 minutes. Cover loosely with aluminum foil to prevent excessive browning, and bake 30 more minutes or until juices are thick and bubbly, crust is golden brown, and apples are tender when pierced with a long wooden pick through slits in crust. Remove to a wire rack. Cool 1 1/2 to 2 hours before serving. Serve with Brandy-Caramel Sauce.

Brandy-Caramel Sauce Directions

Bring whipping cream to a light boil in a large saucepan over medium heat, stirring occasionally. Add sugar, and cook, stirring occasionally, 4 to 5 minutes or until sugar is dissolved and mixture is smooth. Remove from heat, and stir in butter, brandy, and vanilla. Let cool 10 minutes.

Note: To make ahead, prepare recipe as directed. Store in an airtight container in refrigerator up to 1 week. To reheat, let stand at room temperature 30 minutes. Place mixture in a microwave-safe bowl, and microwave at HIGH 1 minute, stirring after 30 seconds.

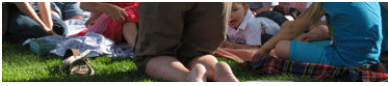
Free gardening advice

Chelan county is blessed with folks who love to grow plants. This year, we welcome back the Master Gardeners 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.



Children's Story Time!

The Chelan Public Library brings Story Time to each and every market this season. At 4:30 and again at 5:30, our creative and



animated readers invite you to share in the fun. All ages.

Other Farmers Markets you can support

Pateros will be holding a farmers market every **Friday, 3-7 PM**. Location is on the Mall in downtown Pateros. For details contact Karen @ 860-0810, klizkoch@gmail.com.

Chelan Saturday Market is every **Saturday** at the Chamber of Commerce parking lot from **9am – noon**



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



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