

Weekly Newsletter

July 19, 2017



Wednesdays 3-7pm

Lakeside Park

Kids Day at the Market

Welcome to round two of Kids Day at the Market! This week we have all kinds of community organizations offering free kids activities at booths spread throughout the market. Stop out for a mini car show and some dinner with live music as entertainment. You won't want to miss this week at the market!



See our list of vendors for today's market below:

- Great Harvest Bread
- Eicher's Hobby Farm
- Cat Tail Farms
- LV Gardens
- Mary Ann Peterson
- Furbabies Crochet Boutique
- Grace's Goodies
- Jewelry by Linda Larson
- Matt the Mushroom Guy
- Kenya Letourneau
- Gess What's Cookin'
- Smude's Sunflower Oil
- Linda Bergsten
- Mister Lemonade
- Hunz Farms
- Austin's Acres
- Moxie Doxie Designs



Now accepting Snap/EBT and debit/credit purchases. Visit the city tent today to find out how!

Introducing Spotlight Vendor:

Austin's Acres

Austin's Acres was started five years ago when Austin was only 11 years old. It began as a 4H project where Austin would grow all of his own products and sell them at markets. Today Austin sells a variety of products including BBQ sauces, hot sauces, jellies, coffee, pickles, Bloody Mary mix, and pasta sauce. Some favorites are Austin's raspberry jalapeno jelly and strawberry margarita jelly. You can find Austin's products at the St. Joseph Farmers Market as well as the Big Lake Farmers Market every other week.



Stop by Austin's booth and try a sample of his fresh, wood fire roasted coffee or his famous BBQ sauces. His sauces are so tasty that he won 1st place at Wing Fest for his Bourbon Jalapeno BBQ Sauce. Austin is from Avon, but he likes the Big Lake Farmers Market because it has a good flow of people and a nice location. You won't want to miss out on these amazing, Minnesota made products. See you at the market!

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Music at the Market

Check out the upcoming music schedule:

July 19th - She's My Sister (Kids Day)

July 26th - Ira Haze

August 2nd - Sunny VanBrocklin (Senior Day)

August 9th - Betty Danger

August 16th - Four Legg Fish (Kids Day)



Meet She's My Sister

She's My Sister is a group of four young women from Milaca, Minnesota. They got their name because their group comprises of two sets of sisters. Their first performance was at the Milaca Art Center Young Artist Show. They spent merely one week preparing three cover songs for the concert, and since then they have been expanding their repertoire for gigs across Minnesota. Some of their upcoming shows include the Monticello Farmers Market, Milaca Rec Fest, Mille Lacs County Fair, and Music on Main.



Today She's My Sister will be playing a variety of covers and original songs. All of the band members sing, many times in harmonies and/or acapella. They also use instruments such as the guitar, ukulele, and percussion for certain songs. The talent emanating from these individuals is clear, and their sincerity is heartwarming. They may be just starting out in the music scene, but after hearing them today, I can assure you will be wanting more!

Recipe of the Week

Fresh Raspberry Vinaigrette

Recipe by rachelcooks.com

Ingredients:

6 ounces fresh raspberries, washed
1 tablespoon Red Wine Vinegar
4 tablespoons extra virgin olive oil
salt and pepper to taste
honey to taste (optional)



Directions:

1. Push berries through a fine mesh strainer into a small bowl, first with fork (to mash) and then with the back of a spoon to push all the fruit through. If a few seeds squeeze through it's no big deal. This should yield about 1/2 cup of raspberry puree.
2. Using a fork or a small whisk, whisk in Red Wine vinegar, olive oil, and salt, pepper and honey if desired. Taste and season again as needed. Store in fridge until ready to use or for up to one week. The oil may harden a bit in the fridge, so plan to leave it out on the counter for about 30 minutes prior to use. Or you may gently warm it in the microwave (10 seconds should suffice).