

Weekly Newsletter

July 26, 2017



Wednesdays 3-7pm

Lakeside Park

### Market Highlights

Kids Day at the market last week was another success!



We have signed up 230 kids for Power of Produce so far this season. Stop out this week and visit with CentraCare Health Monticello and their famous therapy dog volunteers Mauer the Saint and Miles from 4-5:30pm.

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

- Bob and Judy's Farm Market
- 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
- Gess What's Cookin'
- Smude's Sunflower Oil
- Linda Bergsten
- Mister Lemonade
- Hunz Farms
- Moxie Doxie Designs
- Dudley's Syrup Company



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

### Introducing Spotlight Vendor:

#### Moxie Doxie Designs

"Have you heard the stories about spiders on Christmas?" This is what you will be asked when passing Moxie Doxie Designs' booth at the market. Helen, the founder of Moxie Doxie Designs had a spider ornament on her Christmas tree for 40 years, symbolizing the European Christmas Spider Legend where a group of spiders crawled on a woman's tree, leaving spider webs behind. In the story, Christ blessed the spiders' webs so they were silver and gold, so that the woman wouldn't become angry with the spiders. This is how the tradition of ornaments and tinsel came about.



After Helen's spider ornament broke one year, she decided to replace it and make extras for their family. One thing led to another and she started getting requests from extended family and friends. She started attending the Big Lake Farmers Market this year when a friend from work saw her creations and recommended it. Moxie Doxie Designs has a variety of wire trinkets in the form of not only spiders, but also dream catchers, snow flakes, trees, dog paws, and crosses. Helen finds that the wire bending keeps her busy and that it's good for the mind. She enjoys walking around the market and meeting vendors. Stop by the Big Lake Farmers Market today and check out Moxie Doxie Designs' booth today!

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## Music at the Market

Check out the upcoming music schedule:

July 26th - Ira Haze

August 2nd - Sunny VanBrocklin (Senior Day)

August 9th - Betty Danger

August 16th - Four Legg Fish (Kids Day)



## Meet Ira Haze

Ira Haze is a musician from the Twin Cities that has been performing in the area for the last seven years. He has been in various bands and collaborated with many musicians over the years. At this time he is playing guitar for The LIMNS, a five piece rock/reggae/funk group, while pursuing his solo work. Ira's debut album, *Everything That We Don't Need* includes the talents of Trampled with Turtles' fiddle player and original Cloud Cult members Dan Greenwood and Sarah Young.



Ira has a songwriting style that is comparable to Neil Young and Bob Dylan, and this honest, folk style mixed with rock influences definitely shows up in this album. Ira has been known to play shows at many types of venues, from street corners to coffee shops, and festivals to well known music venues like First Avenue's main room. Ira's music is welcoming to all types of music lovers.

## Recipe of the Week

### Cauliflower Pizza Crust

Recipe from [allrecipes.com](http://allrecipes.com)



### Ingredients

½ head cauliflower, coarsely chopped

½ cup shredded Italian cheese blend

¼ cup chopped fresh parsley

1 egg

1 teaspoon chopped garlic

salt and ground black pepper to taste

### Directions

Put cauliflower through food processor; pulse until cauliflower is shredded. Steam cauliflower in a pot of boiling water with a steam insert until tender, about 15 minutes. Transfer cauliflower to a large bowl and refrigerate, stirring occasionally, until cooled, about 15 minutes.

Preheat an oven 450 degrees. Line a baking sheet with parchment paper or a silicon mat. Stir Italian cheese blend, parsley, egg, garlic, salt, and pepper into cauliflower until evenly incorporated. Pour mixture onto the prepared baking sheet; press and shape into a pizza crust. Bake in the preheated oven until lightly browned, about 15 minutes.

Serve with your favorite sauce and toppings.