

Weekly Newsletter

June 6, 2018



Wednesdays 3-7pm

Lakeside Park

### Opening Day at the Market

Now that winter is over, we can enjoy the 8th annual Outdoor Summer market! This year we are introducing some new vendors and continuing last year's pilot programs including offering Snap/EBT, Debit/Credit purchases, and the Market Bucks Match Program! We received a large amount of positive feedback for the Power of Produce last year and decided to extend the program to include ages 3-12. Stop out every week and your kids can get a \$2 token to use on fresh produce at the Big Lake Farmers Market!



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

- Great Harvest Bread
- Cat Tail Farms
- LV Gardens
- Jewelry by Linda Lee
- Mary Ann Peterson
- Matt the Mushroom Guy
- Gess What's Cookin'
- Linda Bergsten
- Grace's Goodies
- Oak Park Farm
- Iron Shoe Farm
- Mr. Lemonade
- Paula B's Crafts
- Kenya Letourneau's Creations
- Popped - Kettle Corn
- Smude's Sunflower Oil
- Rocket Concessions
- Dudley's Syrup Company

### Vendor Fair Winner

In an effort to get the word out on this year's market programs, we participated in the 2018 Vendor Fair. Every child that signed up for Power of Produce in advance were entered into a drawing for a free Spud Fest Mega Pass. The winner of this drawing was Logan Roufs! Thank you, Logan, for being active in our various community events. You can stop by the Information booth at the market any week before Spud Fest to claim your prize.

### Introducing the 2018 Market Sponsors:

The Big Lake Farmers Market Committee and staff would like to give a huge 'Thank You' to our various farmers market sponsors. Without your help, this lively community event wouldn't be what it is today! These sponsors include Minnesota Limited, Climb Theatre, Big Lake Spud Fest, Connexus Energy, University of Minnesota Extension, KleinBank of Big Lake, and CentraCare Health Monticello.

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AN MVERGE COMPANY

UNIVERSITY OF MINNESOTA  
EXTENSION

**CLIMB Theatre**

CONNEXUS ENERGY  
Your Community Energy Partner

BIG LAKE  
**SPUD FEST**  
Supporting local youth and community since 1972!

**KleinBank** **CENTRACARE Health**  
Monticello

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## Music at the Market

Check out the upcoming music schedule:

- June 13 - Nathan Neuman (Senior Day)
- June 20 - Stanton West (Kids Day)
- June 27 - Betty Danger (Bike Day)
- July 4 - No Market

## Welcome Back Moe DeLL



Moe DeLL is back for his fourth year playing at the Big Lake Farmers Market! This Virginia native was introduced to bluegrass music at a young age

while attending local farmers markets. After moving to Minnesota in 2004 he has continued to release a myriad of original albums with a variety of sounds. His most recent album release was for *Logan Drive*. He considers it a part two to his 2016 album; *Local*. These two original albums are filled with country/bluegrass influences and will have you tapping your toes while singing along to the nostalgic lyrics. Stop out to see Moe DeLL today at the market while he performs a mix of his originals and crowd favorite covers. This Monticello resident plays all over Minnesota with a whopping 200 gigs a year. You can check out his website at [www.moedell.net](http://www.moedell.net) to track down his next show or to get a taste of his studio recordings.

## Recipe of the Week

### Asparagus Quiche

*Michele O'Sullivan/Allrecipes.com*

Ingredients:

1 pound fresh asparagus, trimmed and cut into 1/2 inch pieces

10 slices bacon

2 (8 inch) unbaked pie shells

1 egg white, lightly beaten

4 eggs

1 1/2 cups half-and-half cream

1/4 teaspoon ground nutmeg

salt and pepper to taste

2 cups shredded Swiss cheese

Directions:

1. Preheat oven to 400 degrees F (200 degrees C). Place asparagus in a steamer over 1 inch of boiling water, and cover. Cook until tender but still firm, about 2 to 6 minutes. Drain and cool.
2. Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.
3. Brush pie shells with beaten egg white. Sprinkle crumbled bacon and chopped asparagus into pie shells.
4. In a bowl, beat together eggs, cream, nutmeg, salt and pepper. Sprinkle Swiss cheese over bacon and asparagus. Pour egg mixture on top of cheese.
5. Bake uncovered in preheated oven until firm, about 35 to 40 minutes. Let cool to room temperature before serving.
6. Enjoy!

