

Weekly Newsletter

June 27, 2018



Wednesdays 3-7pm

Lakeside Park

Bike Day at the Market



Bike to the Market day is new this season as the City of Big Lake is working to make your City more Bike-able! Meet up with Katie at Wright's Crossing Park at 3pm today and learn some bike safety tips. Afterward she will lead you to the market on your bikes. Helmets

are required for the trip and anyone under 18 must be accompanied by an adult. Whether or not you join in on this fun trip, stop by the information booth if you rode your bike to Lakeside Park! We will enter your name into a drawing.

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

Great Harvest Bread
Cat Tail Farms
Gess What's Cookin'
Svihel Vegetable Farm
Matt's Mushrooms and More
Grace's Goodies
LV Gardens
Jewelry by Linda Lee
Mary Ann Peterson
Oak Park Farm
Mr. Lemonade
Moxie Doxie Designs
Popped Kettle Corn



Introducing This Week's Spotlight Vendor

Every week the Big Lake Farmers Market newsletter will spotlight a vendor. In this section you can find out

a little more about the people you are buying from and the products that they offer. This week's spotlight vendor is Gess What's Cookin'.



Dave Gess started selling concessions with his son for youth sports in the Big Lake area several years ago. After family and friends urged them to share their grilling skills with a larger audience in 2015, they became an official business. They started out small by setting up a tent at local events part time, but their success was quick and they soon purchased a trailer. This year Gess What's Cookin' was voted WCCO's Best Food Truck in Minnesota and their business is booming!

Their menu is filled with American favorites like street tacos, pulled pork sandwiches, cheese curds, and burgers. Their unique Pit Boss menu offers toppings like pulled pork, jalapeno nacho cheese, and BBQ sauce that you can add to anything from fries, curds, or even burgers. You can find Gess What's Cookin' at Lupulin Brewing, the Sherburne County Government Center, local softball/baseball games, and some bigger events like Moondance Jam and High Lifter Mud Nationals. Even with their recent fame through WCCO they like to keep it local. Dave likes coming to the Big Lake Farmers Market because "they want to keep small business local." His biggest supporters are the local crowd, so he tries to stay in town as much as he can. Stop out at the market and indulge in their delicious food combinations most Wednesdays this summer!

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Music at the Market

Check out the upcoming music schedule:

- July 4 - NO MARKET
- July 11- Sunny VanBrocklin (Senior Day)
- July 18 - She's My Sister (Kids Day)
- July 25 - Jake Kemble
- August 1 - Joel Hagberg (Bike Day)



Welcome Back Betty Danger



Betty Danger is an artist born and raised in Minnesota. She has been singing since she was little and after learning to play guitar at age 13, she's taken off with her singer/songwriter style. She is not only a musician, but also a painter and Radio DJ. Check out her show, "The Danger Zone," on KBEK 95.5 FM every Tuesday. Betty doesn't have professional recordings yet, but she can be found at a variety of breweries, farmers markets, and around the Minnesota bar scene. Her Bluesy style throws a spin on well known covers that will make you fall in love with the song in a way you never knew you could. She also sprinkles original songs throughout her sets, so keep an ear out for those, or find videos of her songs at bettydanger.com.

Recipe of the Week

Super Crispy Kohlrabi Chips

Recipe by freerestaurantrecipes.com

Ingredients:

- 2 kohlrabi roots
- oil
- salt



Directions:

The first step of the recipe for kohlrabi chips is preparing the kohlrabi. First wash the root, and then peel it. Cut the kohlrabi into two halves. Here comes the thinnest point of preparing the kohlrabi, namely cutting it into thin slices; the kohlrabi slices should be really thin in order to become chips. You can do this with a knife, but it is much easier if done by using a peeler.

The chips can be fried in oil or baked in the oven. If you bake the kohlrabi chips in the oven, you will use less fat and so your chips will be lighter. If you choose this option, preheat the oven to 350 degrees, salt the kohlrabi slices and grease them well with oil, and then pour onto baking paper in a baking tray, making sure that the slices do not overlap too much. Bake until the kohlrabi slices become slightly golden in color. If you like you can make fried kohlrabi chips. In this case, pour in a deep skillet or saucepan about 1 inch of oil, heat it on high heat and add the kohlrabi slices. It's best to use a lot of oil for the chips to fry well. The kohlrabi chips are ready when they become slightly golden in color. Put the fried chips on a kitchen paper to drain the excess fat.

Kohlrabi can be found at most of our produce stands and Smude's Sunflower Oil will be back next week!