

Weekly Newsletter

July 18, 2018



Wednesdays 3-7pm

Lakeside Park

Kids Day at the Market

This week's free kids activities are provided by community organizations including ECFE, the Food Shelf, the Sustainability Task Force, Tri-Valley Opportunity Council, and this year's newly crowned Big Lake Ambassadors. Stop out for veggie and herb planting, face painting, and the Power of Produce Program that gives children ages 3-12 a free \$2 token to be spent on fresh fruits and veggies at the market!



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

- Great Harvest Bread
- Cat Tail Farms
- Rocket Concessions
- Svihel Vegetable Farm
- Matt's Mushrooms and More
- Grace's Goodies
- LV Gardens
- Jewelry by Linda Lee
- Oak Park Farm
- Mr. Lemonade
- Moxie Doxie Designs
- Sandbur Acres
- Popped Kettle Corn
- Warnke Farm
- Bob & Judy's Farm Market

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 Rocket Concessions.



Rocket Concessions has been around since 2012. Joe Engel and his family started doing mini donuts and lemonade and then gradually expanded into selling items like chicken strips, flavored cheese curds, pulled pork, and fries. They even expanded their mini donut menu to include 31 different flavors! Rocket Concessions is very community based. They enjoy working with people in the community and prefer to work in town with people who know them and their quality products at reasonable prices. You can find them at the Sherburne County Fair, Big Lake Movie in the Park, Youth Baseball and Football events, and the Big Lake Farmers Market.

Even before Rocket Concessions started, Joe was involved in the fireworks business. To this day, he helps out with big commercial shows in the area. As a kid, Joe grew up with fireworks and in 2007 he decided to get into selling fireworks in Minnesota. You can find them every year outside of Lake Liquors selling a variety of fireworks to the public. Stop out and say hello to Joe and his family at today's market!

Weekly Newsletter

July 18, 2018



Wednesdays 3-7pm

Lakeside Park

Music at the Market

Check out the upcoming music schedule:

- July 25 - Mare Lennon
- August 1 - Moe DeLL (Bike Day)
- August 8 - Nathan Neuman (Senior Day)
- August 15 - Joel Hagberg (Kids Day)
- August 22 - Mare Lennon



Welcome Back She's My Sister



This is She's My Sister's second year at the market and they are making some serious waves in the music scene. This group is made up of two pairs of young sisters that started

playing together in 2015 at their local talent show. They have been playing all across Minnesota at farmers markets, festivals, and every size event in between. They have an infectious energy that is brought to every performance. Their four part harmonies blend beautifully with their simple instrumentation as they bring a new style to some of your favorite songs.

Keep an ear out during their set for some She's My Sister original songs. Although they do not have any professional recordings at this time, they are in the process of raising funds so they can record, produce, and distribute their debut album. They have almost reached their goal in funding, but if you like what you hear today and want to support them then consider visiting kickstarter.com and donating.

Recipe of the Week

Marinated Cucumber Salad

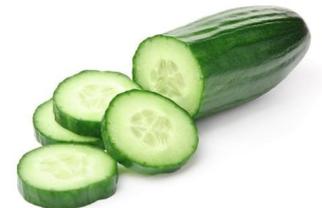
Recipe by Minnesota Farmers Market Association

Ingredients:

- 1 English cucumber
- 1/4 sweet onion
- 1/4 rice vinegar
- 1 tbsp. toasted sesame seeds
- 1 tbsp. minced fresh dill
- 1 tsp. sugar
- Big pinch of salt

Directions:

1. Wash hands and cucumber
2. Thinly slice the cucumber and onion and place in a big bowl.
3. Add the rice vinegar, sesame seeds, dill, sugar, and salt to the cucumber mixture and stir.
4. Marinate in the refrigerator for at least one hour.



You can find fresh ingredients at the Big Lake Farmers Market by visiting our six produce vendors offering locally grown onions, cucumbers, and herbs. Today's produce vendors include Warnke Farm, LV Gardens, Svihel Vegetable Farm, Sandbur Acres, Oak Park Farm, and Bob & Judy's Farm Market.