

Weekly Newsletter

August 22, 2018



Wednesdays 3-7pm

Lakeside Park

Market Highlights

The weather is beautiful for today's market! Stop out and visit our feature booths including CentraCare Health Monticello doing a drawing, Great River Spine & Sport offering chair massages for at will donations to Beyond the Yellow Ribbon, and the Sherburne County Master Gardeners offering children's activities and answers to your gardening problems. Forget cash? No problem! Stop by the information booth to find out how to use our card machine and token program.



Today's Featured Vendors

Great Harvest Bread
Matt's Mushrooms and More
Gess What's Cookin'
Svihel Vegetable Farm
Cat Tail Farms
Grace's Goodies
LV Gardens
Oak Park Farm
Jewelry by Linda Lee
Annette's Sweet Breads
Art by Niall
Bob & Judy's Farm Market



Introducing Market Sponsor:

Big Lake Spud Fest

Big Lake Spud Fest was created in 1972. The founding fathers of the festival were looking for a means to provide funds for summer youth recreation programs and an event for Big Lake and surrounding areas that promoted a strong sense of community and sharing. Over the years, Big Lake Spud Fest has grown into more than just a simple summer event! They now sponsor and implement new events year-round, providing fun and safe activities for all who attend! For the second year, the Big Lake Farmers Market was lucky to receive sponsorship from Big Lake Spud Fest for our Music at the Market program. This program helps to compensate local musicians for the hard work that goes into their performances every week at the market.



Supporting local youth and community since 1972!

Big Lake Spud Fest is an event that takes place in June every year and has fun events that all ages can enjoy. Some of these activities include a Medallion Hunt, the Big Lake Ambassador Scholarship Program's coronation day, the Spud Fest parade, Bingo, live music, a potato soup contest, a Fiddler's Contest, a Softball Tournament, and a carnival filled with fun rides and delicious food. If you haven't been to this annual event, you are surely missing out on some spudtastic times! Thank you to Big Lake Spud Fest for helping to make the market a fun, affordable place for families to enjoy while supporting local artists, crafters, and musicians!

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Music at the Market

Check out the upcoming music schedule:

- August 29 - Betty Danger
- September 5 - Elizabeth Ghandour
- September 12 - Rosby Corner (Senior Day)
- September 19 - Four Legg Fish (Kids Day)
- September 26 - Upper Midwest Folk Fiddlers



Welcome Back Mare Lennon



Mare Lennon is a musician from the Twin Cities that has been playing mu-sic for the last 30 years. She has two albums with original music. She released Chasing Sacred in 1998 and Warhol Highway in 2003. You

can find both of these albums on cdbaby.com. She compares her style to singers and songwriters like Shawn Calvin and Sarah McLachlan. Her soothing alto voice paired with acoustic guitar is sure to give you chills!

Mare's genre is considered folk/pop. It combines the

catchy rhythms of pop music and the sincerity of folk lyrics. Her versatility allows her to perform either with full bands or with only her guitar and voice. She has performed at wineries, clubs, Vino in the Valley, and even the Holland America cruise line. This is her third year playing at the Big Lake Farmers Market. She is known to take requests and can cover fan favorites from a variety of artists including The Eagles, Fleetwood Mac, and Patsy Cline. Stop out and enjoy some classic covers and tasteful originals by Mare Lennon!

Recipes of the Week

Fresh Corn Salsa

Recipe by Ina Garten

Ingredients

- 5 ears of corn, shucked
- 1/2 cup small-diced red onion (1 small onion)
- 3 tablespoons cider vinegar
- 3 tablespoons olive oil
- 1/2 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 1/2 cup julienned fresh basil leaves

Directions

1. In a large pot of boiling salted water, cook the corn for 3 minutes until the starchiness is just gone. Drain and immerse it in ice water to stop the cooking and to set the color. When the corn is cool, cut the kernels off the cob, cutting close to the cob.
2. Toss the kernels in a large bowl with the red onions, vinegar, olive oil, salt, and pepper. Just before serving, toss in the fresh basil. Taste for seasonings and serve cold or at room temperature.

