

Weekly Newsletter  
September 26, 2018



Wednesdays 3-6pm  
Lakeside Park

### One Season Ends and Another Begins

This week is the last market of the 2018 summer market season. Be sure to stop out and use up your Power of Produce Tokens and enjoy a free kids activity at the Big Lake Farmers Market Information Booth. Also keep in mind that the indoor Winter Farmers Market will take place at Saron Lutheran Church from 3-6pm every second Friday of the month from November to April. We will be offering free kids activities monthly and occasional senior coupons. We will also accept Snap/EBT purchases, Debit/Credit purchases, and the Market Bucks Match Program. If you are interested in becoming a vendor or volunteer, please go to [www.biglakemn.org](http://www.biglakemn.org) for more information!



### Today's Featured Vendors

- Gess What's Cookin'
- Svihel Vegetable Farm
- Cat Tail Farm
- LV Gardens
- Oak Park Farm
- Jewelry by Linda Lee
- Annette's Sweet Bread
- Linda Bergsten
- Matt's Mushrooms and More
- Trudy Pittman



### 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 Annette's Homemade Sweet Bread.



This is Annette's first year at the Big Lake Farmers Market. She started making sweet breads earlier this summer as a hobby where she lives in Owatonna, Minnesota. She was giving them away to friends and realized that she could sell them and make some money. Annette offers a wide variety of flavors including mango banana, poppy seed, snickerdoodle, gingerbread, zucchini, and a timeless favorite, banana. She gets ideas for different flavor options from cake and cookie recipes. Her product is made with locally grown fruits, vegetables, and free range eggs. She also offers the variety of flavors in both vegan and gluten free. She calls this option 'The Really Good Stuff.' You can find Annette's Homemade Sweet Bread at the Big Lake Farmers Market weekly as well as the Owatonna Farmers Market, and Fairbault Farmers Market. Stop out and try a sample of her fresh made breads today at Lakeside Park!

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## Music at the Market

Huge Thank you to the 2018 Big Lake Farmers Market sponsors that helped make our various programs, including Music at the market possible.



## Upper Midwest Folk Fiddlers



The Upper Midwest Folk Fiddlers are a group whose mission is to learn and share traditional fiddle music from

Minnesota and the Upper Midwest. They meet twice a month at the Highland Park Community Center in Saint Paul to play music from their tune list. They also perform and can do workshop sessions. This is Upper Midwest Folk Fiddlers' first time playing at the Big Lake Farmers Market. They will have a small group today, but at times their group will be as big as 12 members! For booking information you can contact Clawhammer Mike at [Minnesotfiddle@yahoo.com](mailto:Minnesotfiddle@yahoo.com).

## Recipe of the Week

### Roasted Chicken and Butternut Soup

Recipe by [www.marthastewart.com](http://www.marthastewart.com)

#### Ingredients

- 4 bone-in, skin-on chicken thighs
- 1 medium butternut squash (about 2 1/2 pounds), peeled, seeded, and diced medium
- 1 small yellow onion, diced medium
- 2 tablespoons extra-virgin olive oil
- Coarse salt and ground pepper
- 4 cups low-sodium chicken broth or water
- 1/4 teaspoon ground cumin
- 1/4 teaspoon ground coriander
- 1 to 2 tablespoons fresh lemon juice
- Fresh cilantro (optional)



#### Directions

1. Preheat oven to 425 degrees. In a roasting pan or rimmed baking sheet, toss together chicken, squash, onion, and oil; season with salt and pepper. Arrange in a single layer and roast until squash and chicken are cooked through, about 30 minutes.
2. Transfer chicken to a plate and let cool. Transfer squash and onions to a medium pot and add broth, cumin, and coriander. Bring to a simmer over medium-high. With a potato masher or back of a wooden spoon, mash some vegetables until soup is thick and chunky. Discard skin and bones from chicken; cut meat into small pieces and add to soup. Stir in lemon juice; season to taste with salt and pepper. To serve, top with fresh cilantro, if desired.