

Weekly Newsletter

June 28, 2017



Wednesdays 3-7pm

Lakeside Park

Kids Day at the Market Highlights



Last week's Kids Day was a blast! We have signed up 150 children for the Power of Produce program over the last three weeks. Max Hajovy, who came for the PoP program gave us these words of wisdom about markets: "Spending money in local businesses makes money stay in the local economy." He went on to talk about how this provides more money and jobs

for the community, which makes it more stable. Thank you to Max for helping make the community stronger!

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

Great Harvest Bread

Eicher's Hobby Farm

LV Gardens

Furbabies Crochet Boutique

Grace's Goodies

Jewelry by Linda Larson

Matt the Mushroom Guy

Kenya Letourneau

Gess What's Cookin'

Smude's Sunflower Oil

Mister Lemonade

Syrup by Jake



Now accepting Snap/EBT and debit/credit purchases.

Visit the city tent today to find out how!

Introducing Spotlight Vendor:

Great Harvest Bread

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.

Great Harvest Bread of Maple Grove is a family business that has come a long way since their start. They began as a small store in Texas and have been expanding over the last six or seven years. If you haven't been to their Maple Grove Store, you may have been to one of their other locations across Minnesota including Moon Donuts in Monticello.



Great Harvest offers a beautiful selection of specialty savory breads including a variety of cheeses and herbs, pastries, and donuts all made with flour that is hand ground in store every day. They also use honey rather than sugar to make their pastries and donuts sweet. Hansen Seng only has great things to say about his employer. He talks about how the employees at the Maple Grove location are "sort of a family and unlike a fast food chain." Hansen is happy to be selling at a beautiful occasion such as the Big Lake Farmers Market. If you haven't tried their products yet, it isn't too late! Stop by the market today and try one of their delicious breads, like Asiago Artichoke!

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Music at the Market

Check out the upcoming music schedule:

June 28th - Mare Lennon

July 5th - Janice Shovelain (Senior Day)

July 12th - Moe DeLL

July 19th - She's My Sister (Kids Day)

July 26th - Ira Haze



Meet Mare Lennon

Mare Lennon is a musician from the Twin Cities that has been playing music 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 second 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!

Recipe of the Week

Broccoli Wild Rice Soup

Recipe from CentraCare.com

Ingredients

1-1/2 cup skim milk

1/2 pound fresh carrots, cut into slices and cooked

1 (8-ounce) package fat-free cream cheese, cubed

5 cups water

10 ounces of broccoli florets, sliced small

1 (10-ounce) can 98% fat-free cream of chicken soup

1/2 teaspoon pepper

1 (6-ounce) package Uncle Ben's long grain and wild rice mix

Directions

In large saucepan, mix the water and rice. Mix with the contents of the seasoning packet; bring to a boil. Reduce heat; cover and let simmer for 20 minutes. Add the soup, cream cheese, milk, salt & pepper; stir until cheese is melted. Add broccoli and carrots; cook over medium-low heat until broccoli and rice are tender.

Yield: 10 servings (1 cup per serving)

