

Weekly Newsletter
September 27, 2017



Wednesdays 3-6:30pm
Lakeside Park

Market Highlights

This is the last market of the 2017 season! We are so happy with how this year's market turned out, and it is all thanks to you! Without the market volunteers, sponsors, vendors, and of course, the customers, we wouldn't have such a successful market. We can't wait to see what 2018 has in store for us. Keep an eye out for the Big Lake Farmers Market on Facebook and around town for info about next year's market.



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

- Smude's Sunflower Oil
- Great Harvest Bread
- Eicher's Hobby Farm
- Cat Tail Farms
- LV Gardens
- Jewelry by Linda Lee
- Mary Ann Peterson
- Matt the Mushroom Guy
- Gess What's Cookin'
- Linda Bergsten
- Grace's Goodies
- Bee Wholesome Honey



Now accepting Snap/EBT and debit/credit purchases.
Visit the city tent today to find out how!

Introducing Market Sponsor:

Climb Theatre

Climb theatre has been supporting the arts for over 40 years. Their mission is "to create and perform plays, classes, and other creative works that inspire and propel people—especially young people—toward actions that benefit themselves, each other, and the community." This is exactly what they did when they helped us sponsor Music at the Market in 2017. They are helping the Big Lake Farmers Market to pay our musicians for all of the time, hard work, and investment that it takes to put on a performance.



This is the second season that the Big Lake Farmers Market has held Music at the Market every week and it has been an absolute hit! Everyone from the attendees, to the vendors, to passersby of the market have mentioned how important the addition of music has been to the market. Thank you to CLIMB Theatre for helping to make Music at the Market possible! It is because of you that our local musicians are able to pursue their dreams. To learn more about Climb Theatre visit www.climb.org. Today's musician is Jake Kemble. Check out the Meet the Musician column to read more about Jake and what his performance will be like today. See you at the market!

Weekly Newsletter
September 27, 2017



Wednesdays 3-6:30pm
Lakeside Park

Music at the Market

Thank you to our 2017 Music at the Market Sponsors! You made music at the Big Lake Farmers Market possible for 2018!



Meet Jake Kemble



Jake Kemble is a musician from Iowa who has been performing since the age of 13. He plays a variety of instruments including guitar, drums, vocals, and keyboard. Jake moved to Minnesota in 2013 and has collaborated with many bands over the years including Beau Lastavich with Dirtee Circus, The Modern Era, Vaudeville, Kick, The Missing Letters, and his most recent project Boomtown Riot. Jake has three albums out that you can find on iTunes. He will be releasing another album with Boomtown Riot on October 26th at First Avenue & 7th Street Entry.

Stop out and experience the infectious charisma that Jake brings with him to every performance. He will be playing a variety of originals and covers from a mash up of genres with the Boomtown Riot drummer, Jeremy. Jake also teaches music lessons at Klash Drums in

Northeast Minneapolis. For more information on how to sign up for lessons, visit www.klashdrums.com.

Recipe of the Week

Apple Pie Fries

Recipe by Delish.com

Ingredients

3 c. apples, peeled, cored, and finely chopped

Juice of 1 lemon

2 c. water

1/2 c. packed brown sugar

1/4 c. cornstarch

1 tsp. vanilla

1 tsp. cinnamon

Pinch kosher salt

2 Eggs, beaten

2 tbsp. Sanding sugar

Caramel, for serving

Directions

Preheat oven to 350 and line a large baking sheet with parchment paper. In a medium bowl, squeeze lemon juice on apples to keep them from browning. In a medium sauce pan over medium heat, combine water with brown sugar, cornstarch, cinnamon, vanilla and kosher salt. Whisk until fully combined. Add apples to the pan and bring mixture to a boil, stirring frequently. Cook until apples are tender, about 10 minutes. Set aside to cool.

Spread one pie crust out on prepared baking sheet. Spread apple mixture onto pie crust, and top with a second pie crust. Brush with egg wash and sprinkle with sugar. Using a pizza cutter, cut into fry shapes. Bake for 20 minutes, until crust is golden. Serve with caramel for dipping.

