

PLYMOUTH Farmers Market

Every Wednesday, 2:30-6:30 p.m. | June 27-Oct. 10 | Parkers Lake Playfield, Co. Road 6 & Niagara Ln.



VENDOR SPOTLIGHT: FUNKIES

Plymouth

Its first year at the market, Funkies offers a new product – deep fried cookies. Excited to offer an interesting taste to market goers, Funkies sees the Plymouth Farmers Market as a good jumping off point for other new products and venues.

NEW IN 2018 THE KIDS CLUB

Engaging the next generation
of Farmers Market shoppers



• ATTENDANCE PUNCH CARD

Ages 15 and younger can attend eight out of 15 markets and receive a special market prize at the end of the season. Punch cards are available for pick up at the Market Info Booth.

• WEEKLY ACTIVITIES

Scavenger hunts, prizes, word finds, story time and more.

UPCOMING EVENTS

August
1

Music
Brad Cattadoris
Community Table
Interfaith Outreach &
Community Partners

August
8

Music
Plymouth Rockers
Community Table
Northwest Metro
Climate Action

AUGUST 1, 2018

SHOPPING AT THE MARKET

- » Please, no dogs.
- » The Farmers Market begins promptly at 2:30 p.m., no early purchases allowed.
- » Bring cash and reusable bags to help keep the market a green place.

IOCP FOOD SHELF DONATIONS

IOCP will accept perishable and nonperishable food donations at the market.



- » Farmers Market apparel is available to purchase at info booth. Cash only.
- » Enter the weekly drawing at the info booth for a chance to win a bag filled with market items.

#PlymouthParks

plymouthmn.gov/farmersmarket



HOMEMADE VANILLA ICE CREAM

MAKES 1 1/4 QUARTS

Ingredients

- » 2 cups heavy whipping cream
- » 2 cups half-and-half cream
- » 1 cup sugar
- » 2 teaspoons vanilla extract

Instructions

Combine all ingredients, stirring to dissolve sugar completely. Fill cylinder of ice cream maker no more than two-thirds full and freeze according to manufacturer's directions. Refrigerate any remaining mixture until ready to freeze. Serve immediately or store in covered containers in freezer.

Note: For raspberry or strawberry ice cream, substitute 2 cups fresh or frozen berries for 1 cup of half-and-half. Puree berries in a blender or food processor and stir into the other ingredients before freezing.

No ice cream maker?

To prepare recipe without an ice cream maker, place a 13- by 9-inch dish in freezer until cold. Prepare cream mixture as directed and transfer to prepared dish. Freeze until edges of mixture begin to set (about 20-30 minutes). Using a hand mixer, beat mixture until smooth. Cover and freeze until firm (about 3 hours longer) beating again every 30 minutes.



Source: tasteofhome.com

COOKIE FACTS

justfunfacts.com

- The largest cookie measured 8,120 square feet and was made by the Immaculate Baking Company in Flat Rock, North Carolina, on May 17, 2003. The chocolate chip cookie weighed 40,000 pounds and had a diameter of 101 feet.
- The tallest cookie tower measured 6 feet 1/8 inches tall and was constructed by the Girl Scouts of Nassau County at the Roosevelt Field Mall in Garden City, New York on January 9, 2010. 22,800 cookies were used to build the tower.
- Americans consume over 2 billion cookies a year – about 300 cookies for each person.
- The average American eats 35,000 cookies in a lifetime.
- Half the cookies baked in American homes each year are chocolate chip.
- In most English-speaking countries except for the U.S. and Canada, crisp cookies are called biscuits. Chewier biscuits are sometimes called cookies even in the UK.
- In Scotland the term cookie is sometimes used to describe a plain bun.
- Macaroons Haute Couture at \$7,414 are the most expensive cookies in the world. The iconic Parisian pastry chef Pierre Hermé, offers clients a luxurious choice of ingredients, including fine balsamic vinegar, fleur de sel, red grape and rare peanut butter among others.