

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: BEE SWEET HONEY

Elk River

Since 2011, Bee Sweet Honey has grown to over 25 hives, four bee yards and collecting and selling raw, unpasteurized honey along with beeswax at area Farmers Markets. Bee Sweet Honey has competed at the Minnesota State Fair and has taken home multiple ribbons, including several for 1st place.

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
22

Community Table
Hennepin County Library

August
29

Community Table
Pediatric Nutrition Therapy
and Music Association
of Minnetonka

AUGUST 22, 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



GRILLED CHICKEN BREASTS

SERVES 4

Ingredients

- » 4 skinless, boneless chicken breast halves
- » 1/2 cup lemon juice
- » 1/2 teaspoon onion powder
- » Ground black pepper to taste
- » Seasoning salt to taste
- » 2 teaspoons dried parsley

Instructions

- » Preheat an outdoor grill for medium-high heat and lightly oil grate.
- » Dip chicken in lemon juice, and sprinkle with the onion powder, ground black pepper, seasoning salt and parsley. Discard any remaining lemon juice.
- » Cook on the prepared grill 10 to 15 minutes per side, or until no longer pink and juices run clear.



Source: [allrecipes.com](https://www.allrecipes.com)

