

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:

HASTY WOODS TREE FARM

Clearwater

Hasty Woods Tree Farm sells perennials, shrubs and trees that are grown outdoors on a family farm, not in a greenhouse. Organic compost-base soil is used to help the plants transition into a garden setting.

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

Aug.
29

Community Table
Pediatric Nutrition Therapy
and Music Association
of Minnetonka

Sept.
5

Music
Sunny VanBrocklin
Community Table
Homeward Bound

AUG. 29, 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



CILANTRO LIME CORN SALAD

SERVES 6

Ingredients

- » 2 teaspoons olive oil
- » 4 cups frozen corn, thawed
(or 5 ears of fresh corn, shucked)
- » 1/3 to 1/2 cup diced red bell pepper
- » 1 to 2 jalapenos, minced
- » 1/2 medium red onion, minced
- » 1/2 teaspoon kosher salt
- » 1/4 teaspoon black pepper
- » 3 tablespoons fresh cilantro, minced
- » 1 tablespoon lime juice, fresh is best

Instructions

- » Heat a 12-inch skillet (cast iron works beautifully here) over medium-high heat. Add olive oil and heat through.
- » Add corn, bell pepper, jalapeño and onion. Cook, stirring occasionally, about 8 minutes, until lightly golden brown.
- » Season with salt and pepper and stir in cilantro and lime juice.



Source: smartskinnyrecipes.com