

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



Community Table Pediatric Nutrition Therapy and Music Association of Minnetonka



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

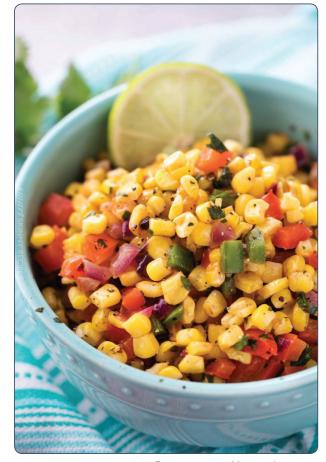
SERVES 6

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