

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: BECK'S ELK RIVER GREENHOUSE

Elk River

Beck's Elk River Greenhouse is a third generation farm started in 1959 by Orville and Dorothy Beck. Their son has managed the farm for many years.

UPCOMING EVENTS

Sept.
26

Music
Tim Kirchhof

Community Table
National Wellness Foundation with
Experience Wellness Chiropractic

Oct.
3

Music
Brian Peterson

Community Table
Master Gardeners

#PlymouthParks
plymouthmn.gov/farmersmarket



SEPT. 26, 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.

PUMPKIN BREAD | MAKES 1 LOAF

Ingredients

- » 1 2/3 cups all-purpose flour
- » 1 1/2 cups sugar
- » 1 teaspoon baking soda
- » 1 teaspoon ground cinnamon
- » 3/4 teaspoon salt
- » 1/2 teaspoon baking powder
- » 1/2 teaspoon ground nutmeg
- » 1/4 teaspoon ground cloves
- » 2 large eggs
- » 1 cup canned pumpkin
- » 1/2 cup canola oil
- » 1/2 cup water
- » 1/2 cup chopped walnuts
- » 1/2 cup raisins, optional

Instructions

- » Preheat oven to 350 F. Combine first eight ingredients. Whisk together eggs, pumpkin, oil and water and stir into dry ingredients until moistened. Fold in walnuts and, if desired, raisins.
- » Pour into a greased 9-by-5 inch loaf pan. Bake until a toothpick inserted in center comes out clean, about 65-70 minutes. Cool in pan 10 minutes before removing to a wire rack.



Source: tasteofhome.com