

# PLYMOUTH Farmers Market

Every Wednesday, 2:30-6:30 p.m. | June 26-Oct. 9 | Parkers Lake Playfield, Co. Road 6 & Niagara Ln.



## VENDOR SPOTLIGHT: NEUMANN FARMS

Princeton

From Neumann Farms:

"We have been direct marketing our pork and beef for the past 15 years. Our meats are lean and tasty, with no artificial hormones or antibiotics. Joyce also offers all her homemade baked goods, using produce that we grow on our farm."

## THE KIDS CLUB

Engaging the next generation  
of Farmers Market shoppers



### • ATTENDANCE PUNCH CARD

Those 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

July  
10

Music  
Barbara English

July  
17

Music  
Jill Thomas' Piano Studio  
Community Table  
Homeward Bound, Inc.

JULY 10, 2019

## 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.

## SPONSORED BY

**Renewal**  
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# BACON WRAPPED HAMBURGERS



## Ingredients

- » 1/2 cup shredded cheddar cheese
- » 1 tablespoon grated Parmesan cheese
- » 1 small onion, chopped
- » 1 egg
- » 1 tablespoon ketchup
- » 1 tablespoon Worcestershire sauce
- » 1/2 teaspoon salt
- » 1/8 teaspoon pepper
- » 1 pound ground beef
- » 6 slices bacon
- » 6 hamburger buns, split

## Instructions

- » Preheat a grill for high heat.
- » In a large bowl, mix together the cheddar cheese, Parmesan cheese, onion, egg, ketchup, Worcestershire sauce, salt and pepper. Crumble in the ground beef and mix together by hand. Form into six patties and wrap a slice of bacon around each one. Secure bacon with toothpicks.
- » Place patties on the grill and cook for five minutes per side, or until well done. Remove toothpicks before serving on hamburger buns.