

PLYMOUTH *Farmers Market*

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



VENDOR SPOTLIGHT: ST. POPS

Saint Paul

From Geri at St. Pops:

"In late 2018, I purchased Saint Pops, and this season will be my first as manufacturer and seller. I am a lover of ice cream and popsicles and think Saint Pops are the perfect way to brighten a day."

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
31

Community Table
Beacon Academy
Charter School

Theme
Library Day

August
7

Music
MadZo

Community Table
Renewal by Andersen

JULY 31, 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
by Andersen



WINDOW REPLACEMENT an Andersen Company

BLACKBERRY-ROSE ICE POPS

YIELDS 10



Ingredients

- » 9 tablespoons organic cane sugar
- » 6 1/2 cups blackberries
- » 1 tablespoon fresh lemon juice
- » 1 teaspoon rosewater

Instructions

- » **Make Simple Syrup:** In a small pot over medium-high heat, bring sugar and an equal amount of water to a simmer. Stir until sugar dissolves. Set aside until cool, about 10 minutes.
- » Meanwhile, puree blackberries in a food processor. Transfer to a pitcher, then stir in simple syrup, lemon juice and rosewater.
- » Strain mixture through a sieve into a medium bowl, pressing pulp with a ladle. Transfer strained mixture back to pitcher.
- » Pour mixture into ice-pop molds (available at most grocery stores), leaving a little room at the tops. Insert sticks and freeze until solid, about five hours. Unmold and serve.

Recipe from St. Pops

