

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:

THOMPSON'S HILLCREST ORCHARDS

Elko

From Thompson's Hillcrest Orchard:

"We started in 1995 with the planting of 200 apple trees (Honeycrisp and Haralred). We currently have 1,500 trees planted with the newest trees being SweeTango, First Kiss and KinderKrisp."

UPCOMING EVENTS

Sept
4

Music
Brian Peterson
Community Table
Renewal by Andersen

Sept
11

Music
Plymouth Rockers
Community Table
Plymouth Rockers

Sept
18

Theme
Health Day with Hy-Vee
(free health screenings)

SEPTEMBER 4, 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

CARAMEL APPLE CRISP

SERVES 8

Ingredients

- » 8 cups peeled and sliced tart apples
- » 33 caramels, divided
- » 2 tablespoons, plus 2 teaspoons milk
- » 3/4 cup all-purpose flour
- » 3/4 cup quick cooking oats
- » 3/4 cup light brown sugar
- » 1/2 teaspoon ground cinnamon
- » 1/8 teaspoon salt
- » 1/2 cup cold butter, cubed

Instructions

- » Heat the oven to 375 degrees. Grease a 9-by-13-inch baking dish.
- » Place the apples in the baking dish.
- » In a saucepan, combine 25 of the caramels with 2 tablespoons of the milk. Melt over medium-low heat until smooth, then pour evenly over the apples.
- » In a bowl, combine the flour, oats, brown sugar, cinnamon and salt. Using a pastry cutter or fork, cut the butter into the mixture until it resembles coarse crumbs. Sprinkle the mixture over the apples.
- » Bake in the preheated oven until the topping is browned, 35-45 minutes. Cool for 10 minutes.
- » In a small microwave safe bowl, combine the remaining 8 caramels with the remaining 2 teaspoons of milk. Cook in the microwave in 15 second intervals, stirring often, until the caramel is melted and smooth. Drizzle the caramel over the crisp.
- » Serve with ice cream, if desired.

Source: tasteandtellblog.com

