



## PLYMOUTH FARMERS MARKET

Last Wednesday, Plymouth visitors and residents welcomed back the second annual Farmer's Market. After a very successful first year of the market with an average of 600 in attendance each Wednesday, and over 6,500 throughout the season, there was no question of whether or not to bring back this great community event.

We would like to express our gratitude to the returning and new patrons to the market who took part in the kickoff event last week. Hundreds shopped the market and took home locally-produced potatoes, beets, pickles, strawberries, meats and breads, just to name a few. The goodie Local singer/songwriter Tim Fast entertained market-goers with fantastic folk music, and a balloon-artist, was on hand to entertain the children. We had a beautiful afternoon for all who attended and enjoyed smoothies and ice cream to beat the heat.

With a gorgeous day and delicious food to enjoy the start of the 2nd annual Farmer's Market was a great success. Thank you again to every one who attended.

Here are some things to keep in mind when attending Plymouth Farmers Market:

All vendors are local and are from within 50 miles of Plymouth.

- Every week, there will be music. This week come and check out Barbara English who will play acoustic music.
- Remember to stop by the information booth and enter your name in the weekly farmer's market basket drawing.
- We kindly request that you do not bring your dogs to the market, with the exception of service dogs.
- The market does not start until the official horn is sounded. If you arrive before 2:30 p.m., you are welcome to look around, but please do not purchase anything until you hear the horn.

## WEEKLY RECIPE TO TRY:

### Summer Squash Carpaccio

Thinly slice 1 yellow squash and 1 zucchini lengthwise (a mandoline works best); arrange a few slices on a plate in a single layer. Sprinkle with minced shallots and chopped mixed herbs, drizzle with lemon juice and olive oil, and season with salt and pepper. Repeat to make about 5 layers. Top with grated pecorino; let marinate for 20 minutes.

Recipe from Food Network: [www.foodnetwork.com](http://www.foodnetwork.com)



Be sure and check out our upcoming events at the Plymouth Farmer's Market:

Antique Car Show Night	Wednesday, July 27th
Nutrition Night	Wednesday, August 17th

## **MORE ABOUT MINNESOTA GROWN**

So you've heard that Plymouth Farmers Market is a Minnesota Grown Market but what is Minnesota Grown ?

The Minnesota Grown Program is a statewide partnership between the Minnesota Department of Agriculture and Minnesota producers of specialty crops and livestock.

Has over 1,100 members including farmer's markets, CSA farms, garden centers, wineries, fruits & vegetable growers, live stock growers, and a variety of producers of gourmet products.

Representing those that grow, raise, or process Minnesota products. Supporting the effort to buy local in our community.

Be sure and check out the 2011 Minnesota Grown Directory which will be free at upcoming Plymouth Farmers Market, or order it online at the Minnesota Grown homepage:

<http://www3.mda.state.mn.us/mngrown/>

*Information provided by Minnesota Grown*



## **THE COMMUNITY TABLE**

For this season, all the vendor booths are taken but there still is availability for our Community Table. Located next to the information booth, this space is open for any local non-profit or charitable organization for a nominal fee. If you are interested in using this space, contact Alyssa Krumholz, Market Manager at 763.509.5225 for additional information.

## **SPECIAL THANKS TO OUR SPONSORS:**

