

Fresh

JUNE
2009



2009 Market Season Opens June 27th!

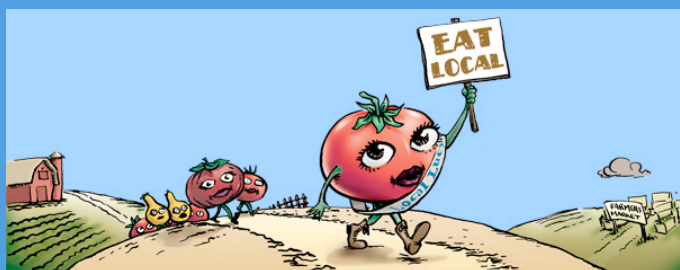
The picturesque historic Park Circle of Angelica will be home to the newly expanded Angelica Farmers' Market again this summer. Please support and celebrate the opening of the market's 3rd season by attending our Vine-Cutting Ceremony at 10 a.m. on Saturday, June 27th at 10:00 a.m.

Our spirit remains: Buy local, eat fresh, sustain local economy, build community, and purchase direct from the producer! The Angelica Farmers' Market requires vendors to grow or produce a minimum of 50% of their goods themselves. Vendors may bring in other goods providing it is local. Many of what our vendors offer is 100% grown by the vendor themselves. When you purchase from a local market, you give back to your community while receiving a fresher and more nutritious product.

In response to customer requests, the market will host more ready-to-eat vendors and special events this season. Plan on enjoying pancakes hot off the griddle made with local grains, beef-on-wick, tacos, barbeque ribs, and local baked goods to name a few! Also added this year, the market will support local artisans by showcasing select handcrafted products at our monthly Artisans' Day on the 4th Saturday of each month.

Come stroll through the circle, browse vendor tents offering fresh fruits, vegetables, herbs, honey, baked goods, dairy, eggs, jams and jellies, wine, cut flowers, plants, soaps, and value-added farm products. The Angelica Farmers' Market is happy to be able to process EBT, NY Fresh Checks, Senior Nutrition and WIC coupons.

See you in the Circle!



Eating seasonally means enjoying the ripest, most nutritious, and freshest food at the height of its natural harvest time. It means supporting local farmers who transport their goods the shortest distance to your plate. It also means experimenting with delicious foods you might not otherwise consider adding to a meal!

July 4

Lavender Festival

10 am - 4 pm

The Angelica Farmers' Market will once again join with Project Lavender to bring you the 2nd annual Lavender Festival in the Park Circle. Look for Normandie Farm and Vandermark Farm to be selling lavender plants.

What started out as a vision of lavender growing all over Allegany County by a few local women to stimulate new business built around lavender products, tourism, and pick-your-own farms, has now become a thriving project with no end to its growth in sight.

Enticed by the popularity of lavender and the widely attended festival in 2008, last year's vendors and new vendors have been signing up in hopes to participate this year. On board will be highly skilled artisans, bakers, crafters and a one-of-a-kind Lavender wine from The Angelica Winery!

Author, Master Gardener, and television personality (WIVB, Channel 4, Buffalo) Sally Jean Cunningham is excited to participate again this year. You can dine with Sally on Friday, July 3rd at the Heritage Coffee House, and hear her lecture on Saturday, July 4th at 11am. To make reservations for either event, please call the Heritage Coffee House at 585-466-3549. For further information, please call Marika Burke at 585-466-3001 or e-mail info@projectlavender.com.

From the Angelica Farmers' Market Cookbook:

Tomato-Basil Vinaigrette

¾ cup extra-virgin olive oil
1 large ripe tomato, cored, seeded, and chopped fine
¼ cup red wine vinegar
4 scallions, sliced thin
2 tablespoons minced fresh basil
1 clove garlic, minced
1 tablespoon salt
¾ teaspoon ground black pepper

Shake all ingredients together in a jar with a tight-fitting lid. This dressing can be refrigerated up to 3 days. To serve, bring to room temperature, then shake vigorously to recombine before using.

Kids' Day

3rd Saturday of each month

Hey kids! Bring your homegrown produce or handmade crafts to the market and be a vendor on these days. Tables are provided. The cost is \$1 per child/per day. Let us know you are coming so we can save you a spot!

Artisans' Day

4th Saturday of each month

The Market extends an open invitation for local artisans to vend. In addition to our regular farm offerings, high-quality, handmade pottery, art, jewelry, and wood crafts will be available. Contact Staci Curry for an artisan application.

Highlighted Events

June 27 Vine-Cutting Ceremony

July 4 1st Annual Lavender Festival 10-4

July 11 Cooking Demonstration with Cari Zobrist of the Angelica Inn, Church Bake Sale

July 18 Kids' Day (Children are invited to vend their homemade goods). Church Bake Sale

July 25 Artisans' Day

August 1/2 Heritage Days

August 8 Live music with Andrew Weigman, Church Bake Sale

August 15 Kids' Day (Children are invited to vend their homemade goods), Church Bake Sale

August 22 Live music with Bob and Gena Decker.

August 29 Artisans' Day

September 5 Kid's sidewalk chalk

September 12 Roque Game, Church Bake Sale

September 19 Kids' Day (Children are invited to vend their homemade goods), Civil War Weekend, Church Bake Sale

September 26 3rd Annual Fall Harvest Festival 10-3. Birds of prey, greyhound rescue, alpacas, local artisans, family games

October 3 Pet Parade (Dress up your pet and parade through the circle). Locally made pet products

October 10 Pumpkin carving demonstration, Church Bake Sale

Reusable Tip



Planning to buy berries at the Market this season? Bring used yogurt containers or Tupperware to the market to hold delicate strawberries, raspberries and blackberries. You can give the baskets back to farmers for reuse, and save a plastic bag. In addition to reducing waste, this will keep your berries fresher—berry farmers agree that the best way to store berries in the refrigerator is in a plastic tub!