

PLYMOUTH *Farmers Market*

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



FUN FACTS:

Cheese can be left out of the fridge for a few days and still be fine. Also, the "squeak" of a cheese curd is a sign of freshness, which means they were likely made less than two days ago.

VENDOR SPOTLIGHT:

WISCONSIN CHEESE OUTLET

New Richmond, WI

From Wisconsin Cheese Outlet:

"My father has been selling at the Minneapolis Farmers Market for 40 years now. I took over a couple years ago and have three kids and one on the way. In the summer, they love to come and help me at the market. We sell cheese from two different companies, Ellsworth and Gillman. We sell 15 different flavors of cheese from Gillman and Ellsworth's famous cheese curds."

UPCOMING EVENTS

Sept
11

Music
Plymouth Rockers
Community Table
Plymouth Rockers

Sept
18

Music
Matt Jennings
Community Table
Renewal by Andersen

Theme
Health Day with Hy-Vee
(Free Biometric Screenings)

Sept
25

Theme
Public Safety with
Plymouth Police and
Fire departments

SEPTEMBER 11, 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



HAM AND SWISS SLIDERS

MAKES 12 SLIDERS

Ingredients

- » 1 package sweet rolls (12 count)
- » 18 slices of thin deli ham
- » 12 slices Swiss cheese
- » 1 stick butter
- » 1 tablespoon yellow mustard
- » 1/2 tablespoon Worcestershire sauce
- » 1/2 tablespoon dried minced onion
- » 1/4 teaspoon salt
- » 1/4 teaspoon pepper
- » Parmesan cheese (optional)
- » Dried parsley (optional)



Source: gracefullittlehoneybee.com

Instructions

- » Preheat oven to 350 degrees.
- » Cover 9-by-13-inch baking pan with foil. Spray with cooking spray.
- » Remove rolls from package in one piece.
- » Cut entire slab of rolls in half lengthwise.
- » Place bottom slab in pan.
- » Layer with half of the ham, then the Swiss cheese, then the rest of the ham.
- » Add top slab of rolls.
- » Melt butter in microwave and whisk in remaining ingredients (except Parmesan cheese and parsley). Pour evenly over rolls.
- » Cover with foil and let sit for 5-10 minutes.
- » Bake covered for 20 minutes.
- » Uncover and cook 5 additional minutes.
- » (Optional) Sprinkle with Parmesan cheese and parsley.
- » Slice into individual sliders and serve warm.