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Volume 3, Issue 7

PLYMOUTH FARMERS MARKET:

Every Wednesday—2:30-6:30 until October 12th

Location— Lifetime Fitness Parking Lot off Plymouth Blvd

Fall is officially here, you can feel it in the crisp air, fortunately there is still a great deal of fresh produce to look forward to, and as the season changes so will the flavors in your kitchen. There are a few new things we can expect to see at the market, such as apples and pumpkins but a lot of everyone's favorites for produce will still be around into October, like tomatoes, zucchini, summer squash, herbs, garlic, eggplant and more so be sure to make your last few trips to the market!

For music this week Stringbeans, Garbanzo, and Refried will be playing so enjoy some relaxing acoustics as you shop. Also, as some of you may know, our apple vendor has arrived with some delicious apples and raspberries, last week she had Zestar and Chestnut and will soon have more varieties to chose from. Thanks always to all community members and vendors for making the Plymouth Farmers Market such a success!

Here are some reminders for those attending Plymouth Farmers Market:

- All vendors are local and are from within 50 miles of Plymouth.
- Every week, there will be 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.

VENDOR SPOTLIGHT— Thomson Hillcrest Orchard

Thompson Hillcrest has recently joined us at the market and with them comes delicious fresh raspberries and apples, with pumpkins and gourds soon to follow. I myself had the pleasure of trying a fresh Zestar apple last week and enjoyed every last bite, the Zestar apple was sweet while still being the tiniest bit tart and had the perfect crunch. Barb and Gene started planting their orchard in 1996 with just 200 apple trees and now have over 1,100 trees and 10 different varieties, as well as, raspberries, and a pumpkin and gourd patch. The newest trees they have planted is of the Sweet-Tango variety and this one I am excited to try, SweeTango apples are a cross between



the two most popular varieties they have; Honeycrisp and Zestar. Throughout the season they will have 10 different varieties to choose from including; Zestar, Honeycrisp, Haralson, Haralred, Connell Red, Fireside, Regent, Honeygold, Sweet 16 and of course the Sweetango. Barb loves making apple pies and apple crisp and says the best apple for this is Zestar or Haralred, she also said Haralred is great for caramel apples and the Connell Red makes wonderful apple sauce. To find out more about the orchard, the taste of the apple varieties and when they are in season check out their website www.hillcrestorchard.org.

WEEKLY RECIPE — APPLE CRISP

Ingredients:

6 Zestar Apples, peeled and diced into 1/2" pieces
 1/2 lemon, juiced
 1 tsp. ground cinnamon
 1/2 ground nutmeg
 2 tbs. granulated sugar
 1/2 cup fine graham cracker crumbs
 1/2 cup brown sugar
 1/2 stick butter
 1 pint vanilla ice cream

Directions:

Preheat oven to 400 degrees F, in a 9 by 12 baking dish combine apples, lemon juice, cinnamon, nutmeg and sugar. In a small bowl, mix graham cracker crumbs, brown sugar, and butter together using a fork and your fingers until even small crumbs form. Sprinkle topping over apples and bake 15-20 minutes until apples are just tender and topping is golden brown. Top dishes of apple crisp with small scoops of vanilla ice cream. ENJOY!

(Recipe from: Food Network)



UPCOMING PRODUCE

Thompson Hillcrest Orchard— check out more delicious apples as we enter the fall, so far we've seen Zestar and Chestnut apples but the rest will come as well get further into the season.

MARKET HAPPENINGS:

[Be sure to check out our upcoming events at the Plymouth Farmers Market:](#)

On September 28th we'll have the musician Melody Gilbert back again to enjoy!

The last day of the Market is October 12th so be sure to get to the market and stock up on some great produce!

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.

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