



Sugar Grove Chamber of Commerce & Industry

FARMERS MARKET GAZETTE

WEEK 11

AUGUST 15, 2009

TODAY'S SPECIALS

Don't miss out on these specials offered by some of our vendors:

A-Premium Roses-- \$5/bunch; \$1 each.

Big Fat Soap Company – Buy 1 bar of soap, get 1 free!

Burgin Farm – 2 pkg. of brats or sausage and 1 lb. hamburger for \$20 (\$2 savings!)

Homemade Gourmet – New fall catalog featuring our new seasonings for FREE with any purchase. Also, \$2 off a \$20 retail purchase.

Jozetta Muzanska (Josie) Polish Baked Goods –Kolachki; 2 pkg. for \$5. Potato pancakes, 2 pkg. for \$5. Loaf of zucchini bread for \$2.

Pampered Chef – Free Seasons Best Cookbook with any purchase; free Rub with any \$30 purchase; and free Mix n Chop for anyone who books a show.

United Pentecostal Church of DeKalb – 50% off craft items

Waterman Winery – 2 bottles for \$25 for cash or check purchases only.

NEW VENDORS

We have several new vendors this week. Please check out their offerings:

Upcycle Products – Rain barrels

Busy Bee Crafts – Handmade craft items.

ENC Garden – Pesticide free produce.

THIS WEEK'S SPECIAL FEATURE

Dog Days of Summer!

A Market for all things dog



Stupid Pet Trick Contest!
Pet Photo Contest!
Sugar Grove Animal Hospital!
Midwest Greyhound Adoption!

Sponsored by:



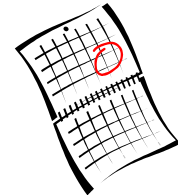
DOG DAYS OF SUMMER

If you were one of the first 100 people to get to the market today, you received a coupon for \$1 off at any vendor in the Market today, compliments of our Dog Day sponsor, Millie Molitor of Millie's Pet Sitting & More, LLC. The Chamber and the Market thank Millie for her support of this event.

We have some special visitors here today helping us honor Man's Best Friend. Don't miss the Stupid Pet Trick Contest...it's sure to be a riot! Weather permitting, this event will be held in the grassy area north of the parking lot at 10:00 a.m. Make sure you're pre-registered if your pet wants to participate!

The "Stupid Pet Trick" contest will be held at 10:00 a.m. on the grassy area at the north end of the parking lot (weather permitting).

To enter either (or both) contests, pick up an event flyer at the information tent, complete the application, and return it to the market volunteers at the tent. Good luck!



Calendar of Market Events

Aug 22-Back to School Day

Sept 5-Pie Contest

Sept 19-Plant Exchange

Sept 26-Harvest Market (8am – 1pm)

Sugar Grove UMC baked goods will be at the Market September 5.

Provena Mercy Medical Center – Provena nurses will be on hand September 5.

JOJO THE CLOWN & FRIENDS will be with us September 5.

If any of the above special events sounds like something your organization or business would like to participate in, just let us know at the Information Tent or email: patdanraceffa@msn.com

NEXT WEEK'S SPECIAL FEATURE

A farewell to the lazy days of summer as kids get ready for school.

OUR VENDORS

A-Premium Roses – Jonah Trongali (Organically grown cut roses)

Avon – Lisa Cornelius

Bath Fitter – Matt Lavine (Bathtubs and surrounds)

Big Fat Soap Co. – Debbie Richards (Handmade soap)

Burgin Farm – Bob Burgin (Beef & Pork)

Busy Bee Crafts – Diana Baker (Handmade craft items)

ENC Garden – Carolyn & Ed Sutoris (Pesticide-free produce)

Fasel's Nursery – Orland Fasel (Indoor & outdoor plants, planters, lawn ornaments)

Grandma's Eggs – Paul St. John & Bonnie Ogle (Fresh eggs)

Homemade Gourmet – Tina Carnana

Jewelry Hut – Carrie Francis

Jozetta Muzanska (Josie) Polish Baked Goods (pies, cookies, perogies, etc.)

Kilogi Dog Treats – Mary Rudnicki (Homemade granola dog treats)

Norse Bakery – Virgil Duvick (Swedish treats)

Norway Farms – Milt Westlake (Fresh veggies & fruit, gourmet condiments)

Pampered Chef – Shannon Warford & Marguerite Ledone

Sugar Grove Methodist Church – (Bake sale)

Tastefully Simple – Audrey Ritchey and Lisa Larsen

The Mokerts – Smoothies, coffee, brats, soda, hot dogs, etc.

Tupperware – Indra Singh

United Pentecostal Church of DeKalb – Janie and her friends (Church member's handmade craft items and home made candy)

Upcycle Products – Linda Fielding (Rain barrels)

Waterman Winery – Terrie Tuntland & Alexa & Trisha (Local wine)

West Physical Therapy

Young Jewelry – Kristin (adorable kids and adult items)

Info Tent – Market bags. The Sugar Grove Library Friends will have information the new Library.

Sugar Grove Chamber of Commerce – Information about Sugar Grove Business.

RECIPE CORNER



Zucchini Ribbon Pasta

Ingredients:

- 1 lb. dried flat pasta, such as linguine or fettucine
- 1 lb. fresh zucchini
- Olive oil
- 1 tsp. red-pepper flakes
- ½ medium onion, diced
- 2 large garlic cloves, minced
- 1 cup chicken broth
- 1 cup halved cherry tomatoes
- ½ cup toasted pine nuts
- ½ cup soft chèvre
- 1 cup freshly grated Parmesan
- 1 cup thinly sliced basil leaves
- ½ cup thinly sliced flat-leaf parsley leaves
- Salt and pepper, to taste

1. Fill a large stockpot with water. Add salt. Bring to a boil; add pasta. Cook until al dente; drain. Return the pasta to the empty stockpot.
2. Meanwhile, slice off the ends of zucchini and discard. Slice the zucchini in half lengthwise, then run the flat sides of the zucchini halves across the single blade of a mandolin, so that the zucchini is being sliced into paper-thin ribbons. Stack the ribbons and slice in half lengthwise, then slice in half heightwise.
3. Heat a few tablespoons olive oil in a large, heavy skillet over medium heat. Add red-pepper flakes and onion. Cook for a few minutes, then add garlic and cook for another minute or so. Add the zucchini and stir to coat (add more olive oil if necessary). Add half the chicken broth. Turn up the heat to medium-high and cook until the zucchini is just barely cooked.
4. Add zucchini mixture to pasta and add the remaining ½ cup chicken broth. Cook over medium heat until liquid is mostly absorbed, about 5 to 10 minutes. Add toma-toes, pine nuts, and chèvre. Cook and stir until chèvre melts and turns glossy.
5. Serve with the Parmesan, basil, parsley, salt, and pepper as garnishes.

REMINDER TO VOTE FOR US!

Don't forget to vote for the Sugar Grove Farmers Market to help us win cash for advertising!

Go to www.care2.com/farmersmarket/search/?state=IL scroll down to Sugar Grove and click on [Sugar Grove Farmers Market](#) and complete the form..

You can only vote once, so it won't offer the form if you try again! Thank you!

FARMERS MARKET GAZETTE is published weekly throughout the Market Season, and is available at the Sugar Grove Farmers Market and the Sugar Grove Chamber of Commerce office at 330 Division Drive, Suite A

CANS FOR COMPUTERS

Our market is a drop-off point for your empty rinsed aluminum cans. Proceeds go to Kaneland PTO, and will purchase computers for the classrooms.

USED BOOK DROP-OFF

The Sugar Grove Library Friends are collecting books at the Information Tent for their Used Book Sale. Proceeds from the sale are used to fund programs at the Sugar Grove Library.

Market Hours:

Every Saturday morning
June 6 through September 26
8 am - Noon