



Sugar Grove Chamber of Commerce & Industry

FARMERS MARKET GAZETTE

WEEK 15

SEPTEMBER 12, 2009

TODAY'S SPECIALS

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

Big Fat Soap Company – 1 free lip balm with purchase.

KilOji Bones -- free bag of training treats with the purchase of a training treat dispenser.

Pampered Chef -- Get your own products for **free!** Ask me how! Not interested in having your own show? Refer a friend and receive 10% off at their show! Wanna join me at Disney in 2010? Let me help you!

Tupperware --10% off all Fridge Smart containers.

Upcycle Products – 10% off and free delivery to the Chicagoland area if you order a Rain Barrel or tumbling composter for Christmas delivery -- orders must be placed and paid for by November 25.

Waterman Winery – complimentary "Vineyard Veggies" with wine purchase. The veggies are "organic."

Young Living – \$5.00 health scan (normally \$25.00).

PLANT EXCHANGE

Bring the plants you've removed— maybe they'll find a new home! Or, just come to pick up something different for your garden.

Exchanges or give-aways only. You decide if you want to trade or just give your plants away. No sales of plants permitted..



NEXT WEEK'S SPECIAL FEATURE PLANT EXCHANGE

If you need to thin your plants, but don't want to throw them away...

If you need to fill in an empty space in your garden...

If you're looking for something different for your garden...

Come to our Market on September 19!



Pie Contest Award Presentation: (l to r) Scott Risch, Bob Bohler, Sean Michels, Darren Staub

PIE CONTEST WINNER

Last week, we held the Second Annual Best Fruit Pie in Sugar Grove Contest. We challenged bakers in the area to submit their homemade pies for judging by local pie connoisseurs.

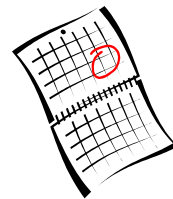
Our judges, Village President Sean Michels, former sous-chef Darren Staub, and Farmers Market Volunteer Scott Risch, had the difficult task of choosing the best among the seven pies entered.

Entries included two caramel apple pies, one apple pie, one pumpkin pie, one cherry lattice pie, and one peach-blueberry pie.

Bob Bohler's caramel apple pie, a recipe he worked on for weeks

before the contest, won the Grand Prize -- a blue ribbon and a lovely basket filled with products from our Farmers Market vendors.

Second place went to Tina Cella for her peach-blueberry pie. Janie Wright's cherry lattice pie and Abby McSkimming's pumpkin pie were tied for third.



Calendar of Future Market Events

Sept 19-Plant Exchange

Sept 26-Harvest Market (8am – 1pm)

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

Market Hours:

Every Saturday morning

June 6 through September 26

8 am - Noon

OUR VENDORS

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

Avon – Lisa Cornelius

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

Burgin Farm – Bob Burgin (Beef & Pork)

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

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

Jewelry Hut – Carrie Francis

KilOji Bones – Mary Rudnicki

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

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)

Young Jewelry – Kristin (adorable kids and adult items)

Young Living – Sue Olmos

Info Tent – Market bags.

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RECIPE CORNER



Dad's Stuffed Bell Peppers

Ingredients:

- 4 green or red bell peppers
- Salt
- 1 Tbsp extra-virgin olive oil
- 1 medium onion, peeled & chopped
- 1 garlic clove, peeled and chopped
- 1 lb of lean ground beef
- salt and pepper to taste
- 1 ½ cup of cooked rice or ¾ cup of raw instant rice
- 1 cup chopped tomatoes
- 1 Tbsp chopped fresh oregano or 1 tsp dried oregano
- Fresh ground pepper
- ½ cup ketchup
- ½ tsp of Worcestershire Sauce
- Dash of Tabasco sauce

Directions:

1. Bring a large pot of water to a boil over high heat. Cut top off peppers 1 inch from the stem end; remove seeds. Add several generous pinches of salt to boiling water, add peppers and boil, keeping peppers submerged, until brilliant green (or red if red peppers) and the flesh is slightly softened, about 3 minutes. Drain, set aside to cool.
2. Preheat oven to 350°. Heat 4 tbsp of the oil in a large skillet over medium heat. Add onions and garlic. Cook, stirring often, until soft, about 5 minutes. Remove from heat, add meat, rice, tomatoes, and oregano. Season generously with salt and pepper. Mix well.
3. Drizzle remaining tbsp. oil inside peppers, arrange cut side up in a baking dish, then stuff peppers with filling. Combine ketchup, Worcestershire sauce, Tabasco sauce, and ¼ cup of water and spoon over filling. Add ¼ cup of water to the baking dish. Bake for about 40-50 minutes, until the internal temperature of the stuffed pepper is 150-160°F.

Source:
simplyrecipes.com/recipes/dads_stuffed_bell_peppers/

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 30 Division Drive, Suite A

USED GLASSES DROP -OFF

Don't throw away those old prescription glasses! Bring them to the Information Tent for the Lions Club to recycle!

CANS FOR COMPUTERS

Our market is a drop-off point for your empty rinsed aluminum cans. The proceeds go to Kaneland PTO, who will use them to 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.