



Sugar Grove Chamber of Commerce & Industry

FARMERS MARKET GAZETTE

WEEK 16

SEPTEMBER 26, 2009

HARVEST MARKET

Today we have several special features, including live music by Bob Good & Barb Stewart (10:00-11:00) and by Josh Fields (11:30 – 1:00), the Big Rock Halloween Fest booth, Kids' Pumpkin Decorating and other children's activities sponsored by the Sugar Grove Park District, and breakfast sandwiches prepared by Reuland's Food Service. Also, meet the Sugar Grove Village Board at "Coffee with the Board."

Castle Bank is hosting a coloring contest at their booth—two winners will receive \$25.00 toward a minor savings account and an invitation to a celebration party in November.

Don't miss your chance on the 50/50 raffle. Proceeds go to the 2010 Farmers Market season Opening Day Celebration.

Of course, our vendors will have their usual fine selection of fruits, vegetables, meats, eggs, homemade items, crafts, kitchen items and more.. Many of our vendors will have special treats for the kids...be sure to visit them!

Non-profit groups such as Scouts, PTO's, etc. are invited to have a booth at this market, with prior notice. Call the Chamber at 630-466-7895 for info and reservations.

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



THIS WEEK'S SPECIAL FEATURE

Harvest Market

Our final market is special—we're open 'til 1:00, and have lots of activities for adults and kids, tasty fresh local fruits and vegetables, drawings and more! It's a celebration to mark the end of another wonderful Sugar Grove Farmers Market season.

TODAY'S SPECIALS

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

Burgin Farm – \$1 off per pound on any lamb product.

Big Fat Soap Company – 1 free wooden soap dish with purchase.

Homemade Gourmet -- \$2 off purchase of \$20 or more.

Josie's Polish Baked Goods – 2 pkg. potato pancakes \$3

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

Mary Kay – Coupon special: \$10 off \$50 purchase, \$5 off \$25 purchase, \$3 off \$20 purchase.

Norway Farms – Now has home-grown pears, apples, sweet corn, potatoes, apple cider.

Pampered Chef -- Get your own products for **free!** Ask me how! Refer a friend and receive 10% off at their show! Wanna join me at Disney in 2010? Let me help you!

Tastefully Simple -- Introducing 25 new items from the new Fall-Winter line. Many cash & carry items. Purchase \$25.00 and receive a free recipe booklet.

Tupperware --10% off all Fridge Smart containers.

Upcycle Products – End of Season Special. All our 75 Gallon rain barrels will be \$10.00 off. Free coloring pages for the kids to take home and color.

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

Thanks for a terrific season!

See you next year!

OUR VENDORS

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

Avon – Lisa Cornelius

Busy Bee Crafts – Diana Baker (pillows & throws)

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

Burgin Farm – Bob Burgin (Beef & Pork)

Castle Bank – (Coloring contest, candy and bank information)

Big Rock Halloween Fest

Deb's Christmas Crafts – Stan Mateja (Handmade Christmas items)

Fasel's Nursery – Orland Fasel (Fall Harvest Decorations)

Dr. David Foss – Chiropractic

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

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

KilOji Bones – Mary Rudnicki

Larson's Country Market & Bake Shoppe – Brenda & Randy Larson

Mark's Crafts – Mark Flodstrom (Handmade bean bags, ornaments)

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

Pampered Chef – Shannon Warford & Marguerite Ledone

Reuland's Food Service – Ryan Reuland. (Breakfast sandwiches, beverages, hot dogs, etc.)

Sugar Grove Park District – Crafts & pumpkin decorating

Sugar Grove Methodist Church – (Bake sale)

Tastefully Simple – Audrey Ritchey

Tupperware – Indra Singh

Upcycle Products – Linda Fielding (Rain barrels)

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

Words to Live By – Rebecca Snider (Home décor)

Young Jewelry – Kristin (adorable kids and adult items)

Info Tent – Market bags.

Sugar Grove Chamber of Commerce & Industry

Village of Sugar Grove

RECIPE CORNER



Acorn Squash with Apple

Ingredients:

- 1 acorn squash
- 2 apples, cored and sliced
- 1 tablespoon butter
- 2 tablespoons brown sugar
- 1 tablespoon finely chopped walnuts
- 1/2 teaspoon salt
- 1/2 teaspoon ground cinnamon

Directions:

1. To easily peel the acorn squash without losing a lot of vegetable, gently drop the squash in a large pot of boiling water, and boil for **15** minutes. Pour off the boiling water and fill with cold water and let sit **5** minutes to cool. When cool enough to handle, use a knife to slice off the peel on the ridges and use a teaspoon to dig out the peel in the valleys. Slice the squash in half and remove the seeds and stem. Then slice the halves into sections and finally cut into **1** inch chunks.
2. Place the squash chunks into a large microwave-safe bowl along with the apples. Dot with pieces of butter. Sprinkle the brown sugar, walnuts, salt and cinnamon over the top. Cover with plastic wrap, and poke a few holes in it for ventilation.
3. Cook in the microwave for **7½** minutes on full power. Remove, uncover, and stir. Return to the microwave, and cook for another **7½** minutes on full power, until tender. Serve hot.

Footnotes (*Variations*)

- You can use butternut squash for variety. Pecans work well in this recipe instead of walnuts. Honey or maple syrup can be used with or instead of the brown sugar.
- If you prefer roasted squash, add $\frac{1}{4}$ cup of water to the recipe and place (uncovered) in the oven at 350° for just under an hour.

REMINDER TO VOTE FOR US!

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



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.