



Sugar Grove Chamber of Commerce & Industry

# FARMERS MARKET GAZETTE

WEEK 5

JULY 4, 2009

## Happy Fourth of July!

The Sugar Grove Chamber of Commerce and the Sugar Grove Farmers Market wishes you and your family a fun-filled celebration of our country's independence.

JoJo and the Town Clowns will be greeting our guests today. They will be making balloon art and painting the faces of willing youngsters, all the while cheering everybody up with their special brand of friendliness and humor.

To mark this special day, many of our vendors are offering **specials**:

**Avon** - Skin So Soft and Bug Guard and free gift with purchase.

**Big Fat Soap** - Free travel size bar with purchase

**Burgin Farms** - 2 lbs. of hamburger for \$9.99

**Fox Valley Pet Foods** - Holistic premium pet food & ostrich chews 3 for \$5.

**United Pentecostal Church of DeKalb** - homemade yeast cinnamon rolls with icing & 20% off craft items

**Waterman Winery** NOW ACCEPTS CREDIT CARDS!

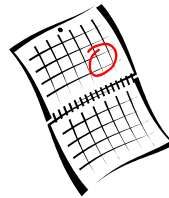


## THIS WEEK'S SPECIAL FEATURE

### Health Day

**Find out about being healthy!**

Provena Mercy Medical Center and Dr. David Foss of Vital Chiropractic will be on hand to answer your health-related questions and make suggestions for living a healthy life style.



## Calendar of Market Events

July 4- Health Day

July 11-Kid's Garage Sale

July 18-Community Group Day

Aug 1-Dog's Day of Summer

Aug 15-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 once per month, on July 11, August 8, September 5.

**Provena Mercy Medical Center** - Provena nurses will be on hand the first of each month to take blood pressure and talk to us about health.

**JOJO THE CLOWN & FRIENDS** will be with us the first Saturday of each month.

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: [patdangraceffa@msn.com](mailto:patdangraceffa@msn.com)

## Recipe Corner

### Grilled Potato Packets



#### Ingredients:

- 2 pounds new potatoes, scrubbed and cut into 1/4"-thick slices
- 3 medium shallots, thinly sliced
- 2 teaspoons extra-virgin olive oil
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground pepper

Heat grill to medium-high.

Meanwhile, place potatoes, shallots, oil, salt and pepper in a large bowl; toss to coat. Place two 24"-long pieces of foil on the counter and lightly coat with nonstick cooking spray. Arrange potatoes and shallots in a single layer, slightly overlapping, on half of each piece of foil. Leave a 2-inch border on all sides. Fold foil over and pinch the edges together, making two packets.

Place packets on the grill. Cover the grill and cook for 12 to 15 minutes, or until potatoes are tender. (When you open a packet to check done-ness, be careful of steam. ) Serve immediately.

**Yield:** 4 servings, 1 1/4 cups per serving

