

Weekly Newsletter
September 6, 2017



Wednesdays 3-6:30pm
Lakeside Park

New Hours for Market and More!



September is here and the market is still going strong! Due to the sun going down earlier, we will be closing the market at 6:30pm for the remainder of the month. This doesn't mean the market is slowing, however! Stop out

and pick up some fresh watermelon and apples that are now in season and being sold at the market. The last Kids Day of the season is on September 20th. We will be doing a drawing for Movie Gift Baskets. Keep an eye out for more details on Facebook!

See our list of vendors for today's market below:

- Bob and Judy's Farm Market
- Great Harvest Bread
- Eicher's Hobby Farm
- Cat Tail Farms
- LV Gardens
- Jewelry by Linda Lee
- Mary Ann Peterson
- Matt the Mushroom Guy
- Gess What's Cookin'
- Smude's Sunflower Oil
- Linda Bergsten
- Mister Lemonade
- Moxie Doxie Designs
- Viking Wire Weaving
- Grace's Goodies



Now accepting Snap/EBT and debit/credit purchases. Visit the city tent today to find out how!

Introducing Spotlight Vendor:

Great River Spine & Sport

Great River Spine & Sport is a local business that loves helping people get back to their natural homeostasis health through chiropractic and massage care as well as physical therapy. They came to the Big Lake Farmers Market to help make the community more aware of their new location. They recently moved next to Caribou Coffee in the strip mall adjacent to Coborn's. GRSS are very excited about their new location. They believe it has a more welcoming energy, and that they have received more walk ins because of the ease of access.



The Big Lake Great River Spine & Sport employees love to be active in the community and attend events all over the Big Lake Area. Today at

the market they will be providing massages for a donation to the Big Lake Community Food Shelf. They love being at the market because of the food options, and fun weekly music. One representative of Great River Spine & Sport said "I love being here and learning about the different products. The vendors work hard to make and present their goods to the public." Stop out today and meet with some of the charismatic, and talented staff of Great River Spine & Sport today! After a hard day at work, they will make you feel relaxed and ready to enjoy the many market activities!

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Music at the Market

Check out the upcoming music schedule:

September 6th - Rosby Corner

September 13th - Betty Danger

September 20th - Jazmin & The Gents

For Kids Day

September 27th - Jake Kemble



Meet Rosby Corner

This is Rosby Corner's first year at the Big Lake Farmers Market and we are very excited to have their old style charm fill the marketplace! Their band released a CD in 2016 titled Grace Lake Jig. This CD is filled with foot stomping tunes with a genre ranging from blues to bluegrass pulled together with three part harmonies. You can purchase their music at the market today or visit their website at www.rosbycorner.com.



Rosby Corner's band members are Jeanne Marti, Greg Landkamer, and Kenny Bloch. They all contribute to the vocals of the group while playing a range of instruments including guitar, mandolin, and bass. A fun tidbit about Rosby Corner is that they are an active member band of the Minnesota Bluegrass and Old-Time Music Association. They have even helped with planning of the ever popular Minnesota Bluegrass & Old-Time Music Festival held annually. Today they will be playing a variety of original and cover music, so stop out and enjoy this fun musical experience filled with old time tunes!

Recipe of the Week

Refreshing Watermelon Salad

Recipe By Allrecipes.com



Ingredients

- 3 tablespoons lime juice
- 1 cup sliced red onion, cut lengthwise
- 15 cups cubed watermelon
- 3 cups cubed cucumber
- 1 (8 ounce) package feta cheese, crumbled (substitute goat cheese for a fun twist!)
- 1/2 cup chopped fresh cilantro
- cracked black pepper
- sea salt

Directions

In a small bowl, pour lime juice over red onions. Allow to marinate while assembling the salad.

Gently combine the watermelon, cucumber, feta cheese, and cilantro in a large bowl. Season with black pepper. Toss watermelon salad with marinated onions and season with sea salt just before serving.