

Tonopah Farmers Market

Market Date:
August 11, 2008

Market News



AVAILABLE AT THE MARKET THIS MONDAY:

FRUITS: Blueberries; Grapes; Mangos; Strawberries

VEGGIES: Green Bell peppers; Marketmore Cucumbers; "Music" & "Persian Star" Garlic; Mucho Nacho Jalapenos; Lettuce mix; Walla walla onions; Parsnips; Radish; Oregon sugar Snow peas; Summer Squash: Butterstick, Coosa Lebanese, Papaya pear, Patty pan; Neon lights Swiss Chard; Beefsteak Tomatoes; Red Cherry Tomatoes; Zucchini;

FOOD: Homemade Tamales; Sugar Free Baked goods; Grilled Hot Dogs & Italian Sausage; Grilled Banana boats with chocolate and peanut butter; Pizza Braid bread; Baked Goods, Lavender, Lemon Thyme, Rosemary Jellies; Strawberry jams; Salsa; Pickled beets; Canned homemade spaghetti sauce; Snow Cones; Rootbeer floats; Ice cream sundaes; Raspberry lemonade; Farm Fresh Eggs; Variety of Baked goods;

ADDITIONALLY: Homemade organic refreshing body care products; Stop by the Newhaven furniture by Lorenzo booth to see all the values you'll get when ordering furniture from Toni; Gorgeous handmade silk scarves, pants, skirts, table runners and more – from Indonesia and Bali; Face painting; Animal Adoption; Get your pet/luggage tags made to order right before your eyes; Rummage sale; Go to the Health tent where you can get your blood pressure checked for free; Bring your clean, empty aluminum cans to the Information booth at the Market to contribute to the "Cans for Humanity" program for Habitat for Humanity, LasVegas; Purchase a Tonopah Farmers Market canvas totebag imprinted with our new logo for only \$3 at the Info. booth.

NEXT WEEK: Heart 'O' Gold cantaloupe is here!

Monday, August 18th may be the only time this season you'll be able to get these super sweet beauties direct from Fallon, Nevada farms to your table. Simply visit the Glory Garden booth THIS MONDAY (8/11) and pre-pay in order to guarantee the number of cantaloupes you'd like to have. Then simply show up at the Market on 8/18 to pick up your melons.

Lebanese Stuffed Coosa Summer Squash submitted by :Glory Garden

SERVES 6 267 calories/serving

2 lbs Coosa squash; 24 ounces yogurt; 3 garlic cloves; minced; 2 TB dried mint; 2 cups water FILLING: ½ lb ground beef; ¾ cup rice (uncooked); 1 tsp allspice

1. Wash Coosa, cut off stem and hollow them with an apple corer. If they are longer than 5 inches, cut them in half before you hollow.
2. Mix all ingredients of filling. Stuff Coosa.
3. Put in a pot with water, and ½ the quantity of cooked yogurt. Cook over medium heat for 30 mins.
4. Add Coosa to boiling yogurt, cook over medium heat for 10 minutes. Add crushed garlic with dried mint to mixture. Boil for another 10 minutes. Enjoy!

AUGUST 4th MARKET TOTE BAG GIVE-AWAY WINNER -

Barb Galvin! Congratulations!!

Don't forget to stop by the Information Booth and sign up for a chance to win one of our TFM tote bags filled with donations from that Market day's vendors. If you are a Tonopah resident you needn't be present at the time the drawing takes place to win. Drawing time: 7:00 pm.

Tonopah Farmers Market * POB 829, Tonopah, NV 89049 * 775-482-3118

* email: tonopahfarmersmarket@yahoo.com

WHEN

Mondays,
4pm-Dusk;
July 7—Oct. 6

WHERE

Pocket Park;
Downtown
Tonopah, NV.
on Hwy 95

Come for the food...
STAY for the fun!

