

May 26, 2010

MARKET NEWS

WWW.LANGLEYCOMMUNITYFARMERSMARKET.COM



Highlights

- Opening ceremony & free cake at 4:00 p.m..
- Langley Chiefs in the market.
- Free market bag for first 200 customers, courtesy Kwantlen University.
- Live music by Kwantlen Music Program brass ensemble and Sylvan le Musician



Thanks to our Community Supporters

Putting together a weekly farmers market is a team effort that relies on the help and support of a broad range of businesses, organizations and individuals in the community. In our case, finding a home at the Kwantlen Polytechnic University, Langley campus, was a tremendous start. Kwantlen also provided very generous funding to help us get started.

Also early into the family was Coast Capital Savings Credit Union with much needed seed funding to get things started. Grants from The City of Langley and Langley Township also helped by supporting the purchase of some vital equipment and with logistical assistance. And Vancity Credit Union is providing financial support as well. You will notice the two big tents on site today from Aldergrove Credit Union and Tourism Langley.

During the year many local residents will help out as volunteers; helping us set up and tear down the market each week, staffing the information tent and greeting our fantastic customers.

The market exists because a group of dedicated individuals made time in their busy lives to pursue a dream and nurture it into reality. They are past and present members of the Board of Directors of the society that operates the market.

So, welcome to season two of the Langley Community Farmers Market. We hope you enjoy getting to know and building relationships with the many vendors who will cycle through the market as the season progresses and that their diverse, quality foods, plants, arts and crafts will make your life a little bit healthier and brighter.



Today's Vendors

FARMS/GROWERS/PRODUCERS

Apple Barn Pumpkin Farm
 Christina's Garden
 Farmhouse Natural Cheese
 Chanthorn Orchids
 Gelderman Farms Pork
 Glen Valley Organic Farm
 Valley Gold Honey
 The Organic Farm Connection
 Glenwood Valley Farms
 Little Qualicum Cheeseworks
 Secret Garden
 Natural Village Mushrooms

FOOD PRODUCERS

A Bread Affair
 Aji Gourmet Products
 Momma Nellies Goodies
 The Ivy Oven Bakery

ARTISANS

The Beadin' Path
 Shipwrecked Treasures
 Dingolay Creations
 Diva Dawg Clothing
 Fresh-n-Home Products
 Frogs Not Included
 Gems in Bloom
 Mountain Farms Soap



Pay Parking in Effect

Please remember to purchase a \$1.00 parking ticket from one of the dispensing machines. It is worth the face value toward a purchase at any vendor booth.

Vendor Gift Pack Draw

Visit the market information booth and fill out an entry form. You could win a market bag filled with goodies from our vendors. And we will deliver the bag after the market today.

Sausage Stuffed Mushrooms

Ingredients:

1/2 pound fresh, ground Gelderman Farms Pork sausage, cooked and drained
 24 large mushrooms, stems removed—ask Natural Village mushrooms about a variety
 1/2 pound cream cheese
 1 ounce Parmesan cheese, grated

Preparation:

Cook mushrooms at 350° for 7 minutes. Allow to cool.
 Mix cooled sausage, cream cheese, and Parmesan.
 Fill each mushroom with 1 teaspoon of filling. Bake at 350° for 7 minutes.

