Fergus Falls Market – Lynn Brand & Diane Johnson

The Fergus falls Market has held weekly sampling events throughout this market season sampling the following recipes.

**FRESH TOMATO BRUSCHETTA**

**Ingredients:**
- 4 medium tomatoes
- ¼ sweet or red onion
- 2 T. minced fresh basil
- 1 garlic clove, minced
- 2 T. extra virgin olive oil
- Pinch salt and pepper
- Baguettes, sliced
- Fresh basil leaves for garnish

**Instructions:**
Chop tomatoes and onions into a large bowl.
Add minced basil, garlic, oil, seasonings and stir.
Spoon onto bread slices and top with a basil leaf.

**BEET, CARROT AND CABBAGE SLAW**
with spicy Lemon Ginger Vinaigrette

**Ingredients:**
- 2 Beets, finely julienned
- 2 small carrots, julienned
- ¼ cabbage, thinly sliced
- 2 lemons, zest and juice
- 2 tsp. snipped chives
- 2 T. rice wine vinegar
- 4 T. vegetable oil
- 1 T. honey
- ½ tsp. chili flakes
- 1 inch fresh ginger, peeled and grated
- Kosher salt and freshly ground pepper

**Instructions:**
Combine veggies with lemon zest and chives. Whisk remaining ingredients with lemon juice.
Season with S & P. Toss
Our market-wide sampling day at the Mentor Farmers market took place on July 25, 2015. We set up a canopy in the center of our oval shaped market space and distributed the samples from that space. We had samples from all of our produce vendors which were labeled, displayed and dispensed appropriately along with recipes cards for all who wanted them. Greg and Barb worked the stand and promoted the products with enthusiasm. We had the appropriate handwashing station set up and in action. Customers very much enjoyed the samples and vendors benefitted as many people went to the respective stands to purchase the products needed to prepare the sampled items. We served 83 people over the course of the morning.
Newfolden Market – Melanie Sorenson

Newfolden Farmer's Market had their sampling night last night August 31st. Samples included two kinds of melons, cucumbers, kohlrabi, jams, homemade cookies, and lefse. There were four vendors and I would guess about 30-40 visitors throughout the evening. I see more new people coming to the event.
We had a great response at the Vergas Farmers market on August 4th, and it was fun to see people’s reactions. Most liked the Kale. We also posted this picture on our facebook market page. Thanks so much for that great Kale recipe using almonds, olive oil, lemon, kosher salt etc.