

Cornucopia

from our hands to yours

May 2011

Expanding to Market Square

This Saturday, May 7 will see our expansion to market square. Our plant producers are ready and let's hope mother nature enables us to start our gardening earlier this year. Watch for new exciting plant vendors who will also be attending our Wednesday and Sunday markets. There will be a large variety of plants from bedding to potted to choose from.

Mother's Day Tea

Happy Mother's Day! There are still some tickets left for this [Sunday's Tea](#). Please come to the market office to book your table or you can order them online at PayPal. All tickets must be preordered - there will be no tickets sold at the door on Sunday.

Sunday Market

We are planning to start a Sunday market this spring - date and hours will be announced soon. Stop by, have your breakfast with us and then do a bit of shopping. We have many new vendors and products that you are sure to enjoy.

Parent and Tot Programs

Moms or Dads stop by the Market on Wednesdays for our new Parent and Tot program. Each week there will be an information session for the parents and a child care worker will be on site for the kids. Sessions start at 10:00 and will last for approximately 2 hours. Remember we have a Farmers' Market operating from 11



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Farmers' Market Hours

Wednesdays 11-5
Saturdays 8-2
Sundays - To be announced
soon

Merchants & Hours

Garic Guru
Little Market Store
Giuseppi's
Riverbend Plantation Market
Cafe
Cava Cuisine
Open Tuesdays-Fridays
10-5 & Saturdays 8-2

- 5 that day so you can stay for lunch and do some shopping with us.

Friday's Buffet Lunches 11:30 - 1:30

Check our website weekly for an updated menu. Always something different and always fantastic. Bring the whole office - Grace and Teresa will find room for all.

MENU for May 6, 2011

Cranberry, Raspberry & Saskatoon Berry
Sparkling Cocktail
Farmhouse Chicken Chowder
Zesty Beef Burritos
Golden Asiago Potatoes
Roasted Asparagus with Red Pepper
Relish
Feta Lemon Penne Salad
Pecan Cabbage Salad
Pineapple Crisp
Tea / Coffee

Cost \$11.95 per Person

New menu each week

RSVP is recommended

Please call 370-0033 or 975-2010

New Members

Watch for these exiting new products this spring:

Gourmet Prepared meals from McKeown's Catering

Seabuckthorn products from Northern Vigor Berries

Succulent plants from Solar Gardens

Specialty garden produce from Purple Produce Concept

Herbs & homemade sodas from Armstrong Bottling

Pottery from C. Mumford

Clay baked breads, cookies from Maria's Clay Oven Baking

Homemade Dog Food from Aggie's Doggie Diner

Specialty Heirloom seeds, seedlings, produce from Fresh Roots

*Authentic Mexican flour & corn tortillas
with fresh salsas* from L. Ortiz

Sudanese prepared foods from E.
Elsheikh

Vegan prepared meals from For Goodness
Sake

Fresh roasted coffee beans from J.
Oneschuk

Specialty cookies from Sol's Cookie Shop

Wood turned crafts from Natural Wood
Creations

Jewelry from P. Senyotkham

Give them your support and try out something different next time you are at market. Please note some of these members only attend the Wednesday & the Sunday (when it begins) Markets.

Big News

Watch for some exciting news to be announced soon. We will be adding a very exciting venture to our market's operation.

