

Having trouble viewing this email? [Click here](#)

Hi, just a reminder that you're receiving this email because you have expressed an interest in Saskatoon Farmers' Market. Don't forget to add skfarm@sasktel.net to your address book so we'll be sure to land in your inbox!

You may [unsubscribe](#) if you no longer wish to receive our emails.



Cornucopia July 2011

Farmers' Markets

Wednesdays 11 - 5

Saturdays 8 - 2

Sundays 10 - 3

Riverbend Plantation Market Cafe, Giuseppi's, Garlic Guru, Little Market Store & Cava Cuisine

Tuesdays - Fridays 10 - 5

Saturdays 8 - 2

Sundays 10 - 3

Check us out on our webpage saskatoonfarmersmarket.com for more details or visit us on face book to stay in touch with what is happening today.

Time of Plenty

Produce is arriving by the truckloads and this is certainly a time of plenty. Fantastic variety, new vendors to get to know and there is no better time to fill your table with local food. You can now expect to find beans, peas, carrots, new potatoes, garden greens, cucumbers, greenhouse tomatoes & peppers, beets, zucchini, onions and many new greenhouse products such as eggplant and melons.



Saskatoons are here for your favorite pie and another new favorite, sour cherries are about a week away from making their appearance. The B.C. fruit truck is also here with cherries, apricots and peaches.

Our Wednesday, Sunday and Saturday markets all have a great showing of producers so you are bound to find all the veggies and fruits you are looking for at any of them.



Upcoming Events



August 7 - Local Bounty at the Market noon - 3 p.m.

Local Chefs will be cooking up local food - appetizer samples \$2 ea.

11 - 1 p.m. - Music by [Ingrid Gatin](#)

Bouncy tent & mini petting zoo & face painting on market

square for the kids

August 20 & 21 - Celebrate our market's 36th year of operation

Vendors will be sampling products at their booths for your enjoyment

August 20 - 10 - noon music by local musicians John & Jen

11 a.m. - presentations to long serving members & a Special presentation will be made by Agrium

August 21 - 11 - 1 - Music by local musicians

Face painting, bouncy tent & mini petting zoo for the kids

September 11 & 12 - [Ag. in the City](#)

This is the first year for this event - their goal is to show urbanites the role agriculture plays in all our lives - from food to non-food uses.

Remember:

Wednesdays until August 31 is story time from 11- noon for the little ones at the market.

Sundays are family day at the market with face painting, a mini petting zoo and bouncy tent for the kid's enjoyment. Enjoy a relaxing day at the market - make sure you come hungry. Best of All Sundays - FREE PARKING

The market building's centre or seating area is available for [rent](#) on non market days for workshops or events. Please contact Carmen at sfmevents@sasktel.net for more information.

Parking & Meters

The parking lots around the market are now metered. We are thankful that we had free parking for the last few years but also knew that pay parking was inevitable. The city must derive some income off River Landing in order to maintain the area. They were very good at keeping the rates low - a day rate is only \$4, which is terrific compared to downtown rates double that amount. Per hour rate is the same as the street meters \$2/hour. The city is also aware that there continues to be a large number of issues related to the street metering system. As the majority of you know they cause considerable frustration by not working properly. If you have problems with these please contact the city's parking department or your city councilor. We are hopeful they have heard our continued pleas for new meters and will replace these.

New Vendors in 2011

We have accepted a number of new and exciting vendors this year. Here is a listing of some you might want to check out. Note some of these vendors only attend the Wednesday and/or Sunday markets.

Kristina Duffee -- hand made soaps - see her on Sundays starting soon

Ariel Zhang - Oriental finger foods (steamed buns, spring rolls, pumpkin cake, sesame balls & fried wonton- starting soon on all market days

Sandra Martinez - authentic Mexican flavoured flour & corn tortillas - starting soon

Floating Gardens - greenhouse produce - check out a wide array of new veggies - Wednesdays & Saturdays

Kaleidoscope Vegetables - garden produce - Wednesdays

Solar Gardens - succulents - sorry they are done now for the year - see them online
Hestia Organics - certified organic grains & oilseeds- starting this fall
Pioneer Sodas - home made sodas - Saturday & Sundays
Jimmy's roasted coffee beans - Wednesday & Saturday
Sol's Cookie Shop - decorated cookies - Saturday & Sunday
Natural Wood Creations
Ebtsam's baking - Sudanese baking and prepared foods - Saturdays & Sundays
Linda's Authentic Mexican Tortillas, salsas & tamales - Wednesdays and Saturdays
Fresh Roots - garden produce - Wednesdays & Sundays
For Goodness Sake - frozen vegan prepared meals - Wednesdays & Sundays
Butter Chicken - summer concession offering E. Indian cuisine - starting soon on all market days
Northern Vigor Berries - sea buckthorn berries & products - all market days
Purple Produce Concept - garden produce - Wednesdays & Sundays
Mumford's Pottery
Maria's Clay Oven Baking - Wednesdays & Sundays
Aggies Doggie Diner - Sundays
McKeown's Ready Made Meals & Catering - Wednesdays & Saturdays

***Riverbend Plantation
The Garlic Guru***

presents

market lunch buffet

**every Friday at the Farmers' Market
from 11:30 a.m. to 1:30 p.m.**

Menu for July 29, 2011

Sausage Rolls
Quinoa Carrot and Lentil Soup T
Quinoa Crusted Chicken with Sage T
Warm Tuscan Potato Salad G
Sushi Salad T
Cucumber & Mint Salad T
Fresh Baby Beets G
Apricot Bread Pudding G
Tea/coffee

Cost \$13.95 per person + GST

New menu each week

RSVP is recommended

Please call 370-0033 or 975-2010

Or e-mail to marketcafe@riverbendplantation.com or teresa@garlicguru.ca

Bring your friends, co-workers, staff. We would be please to have you join us.

Our Outdoor patio is now complete and ready for your eating enjoyment.

[Forward email](#)



Try it FREE today.

This email was sent to skfarm@sasktel.net by skfarm@sasktel.net | [Update Profile/Email Address](#) | Instant removal with [SafeUnsubscribe™](#) | [Privacy Policy](#).

Saskatoon Farmers' Market | 414 Ave B South | Saskatoon | Sk. | S7M1M8 | Canada