

6/17/2017

The Market Bulletin



Waukesha Farmers' Market

Brought to you by the WDBA - Waukesha Downtown Business Association Inc.
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Waukesha's Friday Night Live

This year the Waukesha Friday Night Live series
is every Friday through Septemeber 15th
From 6:30 to 9 :00 pm!



Performance schedule for June 23rd, 2017 is:

Martha Merrell's & Allô! Chocolat Stage

Performer: Bill & Lin O'Connor Irish Duo

Thomas Press & Salty Toad Stage

Performer: TBA

The Steaming Cup & People's Park Stage

Performer: Belle Weather

Hannon's Rock Stage

Performer: The Itch

Magellan's Stage

Performer: Katie Mac + The Moan

Waukesha Civic Theatre Stage

Performer: Derek Sallmann

Chappies on Broadway Stage

** Stage begin on July 7th **

Latin Infusion Stage

Performer:
Quiero Proclamarte Con Mi Canto

Mia's & Almont Gallery

Performer: Peter D'Amore



ARE YOU A FAN? Facebook users, be sure to become a fan of the
"Waukesha Farmers' Market" page. In addition to the latest news,
we also post pictures from the Market each week and
announce special contests that are only exclusive to our fans!



Gift Certificates Available!



The Waukesha Farmers' Market sells \$5 Gift Certificates at the Information Station.
These certificates can be redeemed at any vendor stall and can be used just like
cash. All certificates are valid through October 28th, 2017

6/17/2017

Upcoming Downtown Events



- Cutler Park Free Events -

Cutler Park, 321 Wisconsin Ave. Les Paul Performance Center

Carl Zach Cycling Classic - 6/18 ~ 11am-8:30 pm

Monday Night at the Movies - Groundhog Day - 6/19 ~ 8 pm

Civic Band Concert ~ Featuring Tuba Soloist Gene Stevens ~ 6/23 ~ 8-9 pm

Independence Day Parade ~ 7/4 ~ 11 am parade begins

Tribute Tuesday Concert ~ U2 ~ Tuesday, 7/11 ~ 7-9 pm



Market Medleys



The Market Medley's Booth is powered by Champion Generators

6/17

Amy and the Supertones ~ 8-9:30 am
Classic Rock and a Mix of Hits
amyandthesupertones.com

Mallorely Wallace ~ 10-12 pm
Indie/Folk Music
deedeewallace.wix.com/mallorelywallace

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Emmet Mulrooney ~ 8-9:30 am
Contemporary Music w/Some Oldies
emulrooney@wi.rr.com

Jessica Lyn Music ~ 10-12 pm
Classic New-Age Jazz Piano & Voice
jessicalyn@musician.org

Musical acts are NOT PAID to perform at the market ... so tips are greatly appreciated!



~ Recipe of the Week ~



Asparagus Quiche



Ingredients:

- 1 pound fresh asparagus, trimmed into 1/2 inch pieces
- 10 slices bacon
- 2 (8 inch) unbaked pie shells
- 1 egg white, lightly beaten
- 4 eggs
- 1 1/2 cups half-and-half cream
- 1/4 teaspoon ground nutmeg
- salt and pepper to taste
- 2 cups shredded Swiss cheese

Directions:

- 1) Preheat oven to 400 degrees F (200 degrees C). Place asparagus in a steamer over 1 inch of boiling water, and cover. Cook until tender but still firm, about 2 to 6 minutes. Drain and cool.
- 2) Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.
- 3) Brush pie shells with beaten egg white. Sprinkle crumbled bacon and chopped asparagus into pie shells.
- 4) In a bowl, beat together eggs, cream, nutmeg, salt and pepper. Sprinkle Swiss cheese over bacon and asparagus. Pour egg mixture on top of cheese.
- 5) Bake uncovered in preheated oven until firm, about 35 to 40 minutes. Let cool to room temperature before serving.