

8/12/2017



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 September 15th
From 6:30 to 9 :00 pm!



Performance schedule for August 18th, 2017 is:

**Martha Merrell's
& Allô! Chocolat Stage**
Performer: Big Kenny 'N' 3D's

Magellan's Stage
Performer: Los Guys

**Thomas Press
& Salty Toad Stage**
Performer: Emmaus Road

Waukesha Civic Theatre Stage
Performer: Fencing Showcase

**The Steaming Cup
& People's Park Stage**
Performer: Belle Weather

Chappies on Broadway Stage
Performer: The Kelsey Miles Band

Hannon's Rock Stage
Performer: Dirty Boogie

Latin Infusion Stage
Performer: Cache Trio & Cecil Negron

Mia's & Almont Gallery
Performer: The B Side



Shop, Dine & Enjoy!



Support your local downtown independent business community all week long!



Be sure to **LIKE** the Waukesha Farmers' Market on Facebook
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

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Upcoming Downtown Events



- Cutler Park Free Events -



Cutler Park, 321 Wisconsin Ave. Les Paul Performance Center

Monday Night at the Movies - Moana ~ 8/14~ 8 pm

Tribute Tuesday Concert ~ Kenney Chesney ~ 9/12 ~ 7-9 pm



WCPAA presents our 4th annual fun run/walk... with a NEW name for 2017-Run With the Cops!

Date: August 18, 2017

Location: Veterans Park at the corner of Wisconsin & West Ave



Market Medleys

The Market Medley's Booth is powered by Champion Generators



8/12

Catelyn Picco

Acoustic Mix of 1950's to Today

www.facebook.com/catelynpiccomusic/

8/19

Derek Sallmann 8 - 9:30 am

Acoustic Folk & Pop

dereksallmann.com

Jim Karpowitz 10am - noon

Covers

www.facebook.com/james.karpowitz

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



~ Recipe of the Week ~

Roasted Carrot Salad



Ingredients:



- 2 pounds carrots, peeled and thinly sliced on the diagonal
- 1/2 cup slivered almonds
- 2 cloves garlic, minced
- 1/4 cup extra-virgin olive oil
- salt & black pepper to taste
- 1 teaspoon honey
- 1 tablespoon cider vinegar
- 1/3 cup dried cranberries
- 1 (4 ounce) package crumbled Danish blue cheese
- 2 cups arugula

Directions:

- 1) Preheat an oven to 400 degrees F (200 degrees C).
- 2) Combine the carrots, almonds, and garlic in a mixing bowl. Drizzle with the olive oil, then season to taste with salt and pepper. Spread out onto an ungreased baking sheet.
- 3) Bake the carrots in the preheated oven until soft and the edges turn brown, about 30 minutes. Remove and allow to cool to room temperature.
- 4) Once cool, return the carrots to the mixing bowl, and drizzle with honey and vinegar; toss until coated. Add the cranberries and blue cheese; toss again until evenly mixed. Combine with the arugula and serve immediately.