

The Village



Voice!

10/8/2016



Waukesha Farmers' Market Village

Brought to you by the WDBA - Waukesha Downtown Business Association, Inc.
231 W. Main St. Waukesha, WI 53186 - (262)547-2354

Summer has come to an end and we hope you have enjoyed the great events our downtown has put on for you, like Waukesha Friday Night Live, all summer long!!

As a way to say Thank You to all the downtown businesses that made your summer great, continue to shop small, and shop local!



Waukesha Downtown Business Association brings you

2016
Event Details
Coming soon!



Experience the Magic of Christmas in Downtown Waukesha

Holiday Shopping & Dining

Do all of your Holiday Shopping at Locally-Owned Stores and Galleries. Then, Enjoy Great Food and Holiday Spirits from our Local Pubs and Restaurants!

Friday Night After Dark



The Friday Night Live "outdoor" summer music series may be coming to an end, but live music is still performed inside various downtown Waukesha venues through the Fall, Winter, and even into Spring. It's called Friday Night After Dark and it offers opportunities to hear live music from some really great performers!

The Village Voice

~ Recipe of the week ~



Sausage, Apple and Cranberry Stuffing

Ingredients:

1 1/2 cups cubed whole wheat bread, 3 3/4 cups cubed white bread, 1 pound ground turkey sausage, 1 cup chopped onion, 3/4 cup chopped celery, 2 1/2 teaspoons dried sage, 1 1/2 teaspoons dried rosemary, 1/2 teaspoon dried thyme, 1 apple cored and chopped, 3/4 cup dried cranberries, 1/3 cup minced fresh parsley, 1 cooked turkey liver finely chopped, 3/4 cup turkey stock, 4 tablespoons unsalted butter melted

Directions:

- 1) Preheat oven to 350 degree F (175 degree C).
- 2) Spread the white and whole wheat bread cubes in a single layer on a large baking sheet. Bake for 5 to 7 minutes in the preheated oven, or until evenly toasted. Transfer toasted bread cubes to a large bowl.
- 3) In a large skillet, cook the sausage and onions over medium heat, stirring and breaking up the lumps until evenly browned. Add the celery, sage, rosemary, and thyme; cook, stirring, for 2 minutes to blend flavors.
- 4) Pour sausage mixture over bread in bowl. Mix in chopped apple, dried cranberries, parsley, and liver. Drizzle with turkey stock and melted butter, and mix lightly. Allow stuffing to cool completely before loosely stuffing a turkey.



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

Market Medleys ~ October 8th

Tom Cooper 8-10:30 am

www.facebook.com/midwestmountainmusic ~ Alternative Country & Folk Music

Leah Witthuhn 11-1 pm

witt2jam@gmail.com ~ Acoustic Variety

Next Week ~ October 15th

Amy & the Supertones 8-1 pm

www.amyandthesupertones.com/mainstream

Classic Rock & Soul