

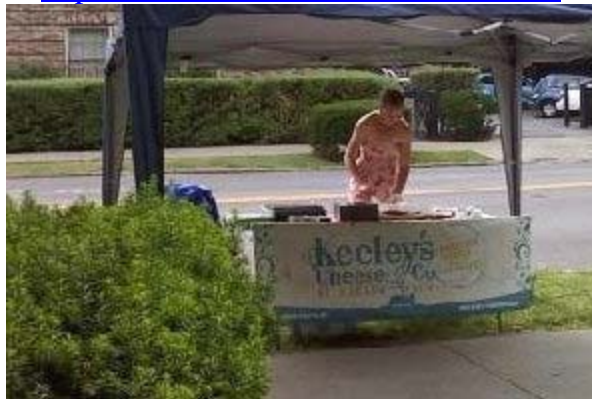


e-newsletter

THURSDAY EVENING MARKET AT DEWITT PARK 4PM-7PM/JUNE-OCT

Stop by to shop or grab a bite to eat
before the Downtown Summer Concert Series.

<http://www.downtownithaca.com/events>



EVERYTHING IS LOCALLY GROWN WITHIN 30 MILES

VOTE FOR YOUR FAVORITE FARMERS' MARKET TODAY
CAST YOUR VOTE AT:

<http://www.farmland.org/vote>

vote for us!

CHERRIES
BLACKBERRIES
RASPBERRIES



Cherry Clafouti

If you want to make it the original way, not low-fat, just use regular milk and butter and 4 large eggs. Also, to substitute for kirsch, you may use the juice from five squashed cherries. Serves 8. Prep time:40 mins. Cook time: 45. Ready in: 1hr 25 min.

Ingredients

- 1 1/2 pounds pitted fresh sweet cherries
- 1 tablespoon unsalted butter
- 3 tablespoons all-purpose flour
- 1/2 teaspoon salt
- 1/4 cup white sugar
- 8 egg whites
- 1 cup skim milk
- 1 cup heavy cream
- 1 (7 inch) vanilla bean, split lengthwise and crushed
- 3 tablespoons kirsch (cherry brandy)
- 1 tablespoon confectioners' sugar for dusting

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease a 10 inch tart pan, or a similar sized baking dish.

Spread out the cherries in the bottom of the prepared pan, and set aside. In a small bowl, whisk together the flour, salt and sugar. In a medium bowl, whisk together the egg whites, milk and cream. Stir in the kirsch and vanilla bean. Gradually whisk in the flour mixture until smooth. Remove the vanilla bean from the batter, and pour it over the cherries.

Bake for 45 minutes in the preheated oven, or until puffed and browned. Let cool until the top sinks in slightly. Dust with confectioners' sugar before serving.

Fresh List

Berries (raspberries, blackberries, strawberries-soon to end), cherries, sugar peas, spinach, swiss chard; spring green onions, garlic scaps; new potatoes; radishes, baby white turnips, breakfast radishes, fresh herbs, greens (collards, kale) cilantro, farm fresh eggs, wood-fired pizza, and delicious pastries, scones and quick breads, crepes, artesian cheeses, honey, flower bouquets, shrubbery, vegetable and flower plants and a delicious variety of foods from all four corners of the world, and then some.

Arts and Gifts List

Artisan wines, photographs, tee shirts, jewelry, pottery, cutting boards, furniture, paintings, hammocks.

Welcome New Vendors:

Thai Palace/Thai Cuisine
Cultural Renaissance/Eggs
Jaden's Eatery/Middle Eastern Cuisine
Sean Kennedy Glass Studio and Gallery/Hand blown glass
Oxbow Farm/Vegetables
Little Barn/Perennial Plants
Cayuga Pure Organics/Dried beans, Whole Grains
Shoots and Leaves/Microgreens
Oxbow Farm/Vegetables
Helenart/Paintings
Plum Creek Designs/Cutting Boards
Keely's Cheese Company/Farmstead cheese
Earthen Elements/Wooden Sculpture
Jackman Vineyards/Vegetables
Ithaca BioControls/Bedding and container Plants

Dewitt Park

Tuesdays 5/4 - 10/26 — 9am-2pm

Thursdays 6/3-10/28 — 3pm-7pm

Steamboat Landing

Sat 4/3- 10/30 – 9am to 3pm

Sat 11/16 – 12/18 – 10am to 3pm

Sun 5/2 – 10/31 – 10am to 3pm

CHECK US OUT ON FACEBOOK

In the works is a comprehensive cookbook that celebrates the food, the people, and the mission of the Ithaca Farmers Market. [CLICK HERE](#) for more information.