



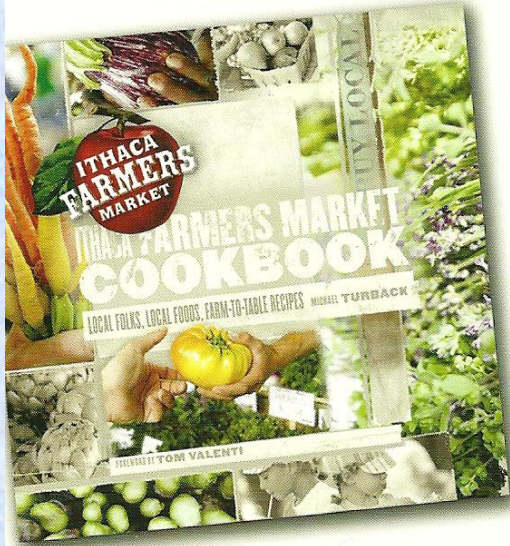
ENEWS
FALL/WINTER 2010

WE GROW AND PRODUCE WHAT WE SELL LOCALLY!

**ONLY 3 MARKETS REMAINING
LAST CHANCE TO STOCK UP UNTIL WE OPEN
AT OUR INDOORS
WINTER MARKET**

IT'S HERE

Let Us Eat Local.



This cookbook celebrates the food, the people, and the mission of the Farmers Market of Ithaca, New York, an institution that serves as a national model in the local food movement.

100 RECIPES | 140 PHOTOGRAPHS
200 PAGES | \$24.95

PURCHASE YOUR COPY AT THE MARKET THIS WEEKEND AND EVERY WEEKEND UNTIL DECEMBER 18TH

or

Go to

<http://www.ithacamarket.com/shop/online-store/>
to buy it online!

**Don't forget the 13th Annual Rutabaga Curling World
Championship
Ithaca, New York Dec 18, 2010**

www.rutabagcurl.com

We offer now:

apples

winter squash

celeriac

turnips, rutabagas, beets, carrots, onions, parsnips,

potatoes, garlic, shallots

bell peppers

celery
brussel sprouts on the stalk!
broccoli, cauliflower, cabbage green & red
Savoy cabbage, kohlrabi
various greens
fresh herbs. cutting boards. Finger Lakes wine and hard
cider,
eggs, chicken, rabbit, buffalo meat, beef, pork, artisan
cheeses, prepared foods, baked goods, photographs,
pottery, tee shirts, jewelry, jams, sheep skins

WINTER MARKET
JANUARY 8TH THRU FEBRUARY 2011
SATURDAYS 11AM-2PM
@
THE WOMEN'S COMMUNITY BUILDING
DOWNTOWN ITHACA