



ITHACA FARMERS MARKET

May 2012

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MARKET WEDDINGS



Did you know that you can rent the Farmers' Market Pavilion for weddings and events?

<http://www.ithacamarket.com/about-ifm/pavilion-map/>

Did you ever hear the phrase "One stop shopping?" We can provide most of the services for your wedding with the many talented members of the market.

Cakes & Pastries & Food



Just Desserts

www.justdessertsithaca.com

Market Weddings Cont.



Veronika's Pastries:

<http://www.veronikaspastriesandcakes.com>

Blue Wave Pastry

Joanna Saccucci-Bryan

607-387-9774

Macro Mama

<http://www.macromama.com>

The Silver Spoon

Robert Berkley

607-351-2762

Flowers



Littleflowers Farm

[Find us on Facebook](#)

Plenty of Posies 607-607-564-7416



Invitations:

Polly Joan Photography

<http://www.pollyjoanphoto.com/>

More at:

<https://skydrive.live.com/?cid=1aec89637ae7f780&Bsrc=Photomail&Bpub=SDX.Photos&resid=1AEC89637AE7F780!599&id=1AEC89637AE7F780%21599&sff=1>

Fresh List

Greens

Spinach, Lettuce, Escarole,
Kale Raab,

Vegetables

Mushrooms, Potatoes, Root
Vegetables, Fresh Sprouts,
Fresh Baby Beets, Chives,
Watermelon Radishes, French
Breakfast Radishes, Turnips

Buffalo meat, pastured raised
chicken, fresh eggs, huge pork
chops, tender beef, mouth
watering lamb, hard cider,
fresh cider, wines, cheeses

Fresh Baked Goods
Chutney's
Plants

Prepared Foods
Photography
Cutting Boards
Clothing
Jewelry
Artwork
Furniture

ithacamarket.com

Market Weddings Cont.

Invitations:

Christi Sobel

<http://www.christisobel.com>

Wedding Favors:

17th Century Suds

www.17thcenturysuds.com

Knapp Farms:

1.5oz and 4 oz jams
607-733-5269

Waid's Honey

1.5oz and 4 oz honeys
Duane Waid
607-532-4391

Libations

Bloomer Creek Vineyards

www.bloomercreek.com

King Ferry Winery

www.treleavenwines.com

Bellwether Cidery

www.cidery.com

Eve's Cidery

www.evescidery.com

**THURSDAY EVENING MARKET
4-7PM DEWITT PARK
JUNE 7 THRU OCT**

**We are pleased to announce
that we are accepting
applications to sell at the
Thursday evening market at
Dewitt Park. Please fill
out thursday application 2012
1 plus the application that is
applicable to your product -
Agriculture, Artisan or Food -
that can be found on the
"Become a Vendor" page.**

**Check our web site at
<http://www.ithacamarket.com/>**

White Bean and Escarole Soup

Escarole (Stick and Stone Farm)

Bergerino (Northland Sheep Dairy)

Crusty Bread (Fat Boy Bakery)

Ingredients

2 tablespoons olive oil

2 **garlic cloves**, chopped

1 pound escarole, chopped

Salt

4 cups low-salt chicken broth

1 (15-ounce) can **cannellini beans**,
drained and rinsed

1 (1-ounce) piece Bergerino

Freshly ground black pepper

6 teaspoons extra-virgin olive oil

Serving suggestion: crusty bread

Directions

Heat 2 tablespoons of olive oil in a
heavy large pot over medium heat.

Add the garlic and sauté until
fragrant, about 15 seconds. Add the

escarole and sauté until wilted,
about 2 minutes. Add a pinch of salt.

Add the chicken broth, beans, and
Bergerino cheese. Cover and

simmer until the beans are heated
through, about 5 minutes. Season
with salt and pepper to taste.

Ladle the soup into 6 bowls. Drizzle
1 teaspoon **extra-virgin olive oil** over
each. Serve with crusty bread.