Every Wednesday, 2:30-6:30 p.m.  |  June 26 to Oct. 9  |  Parkers Lake Playfield, County Road 6 & Niagara Lane

VENDOR SPOTLIGHT: ST. POPS
Saint Paul
From Geri at St. Pops:
“In late 2018, I purchased Saint Pops, and this season will be my first as manufacturer and seller. I am a lover of ice cream and popsicles and think Saint Pops are the perfect way to brighten a day.”

THE KIDS CLUB
Engaging the next generation of Farmers Market shoppers
- ATTENDANCE PUNCH CARD
Those 15 and younger can attend eight out of 15 markets and receive a special market prize at the end of the season. Punch cards are available for pick up at the Market Info Booth.
- WEEKLY ACTIVITIES
Scavenger hunts, prizes, word finds, story time and more.

UPCOMING EVENTS
- July 31
  Community Table
  Beacon Academy Charter School
  Theme
  Library Day

- August 7
  Music
  MadZo
  Community Table
  Renewal by Andersen

SHOPPING AT THE MARKET
» Please, no dogs.
» The Farmers Market begins promptly at 2:30 p.m., no early purchases allowed.
» Bring cash and reusable bags to help keep the market a green place.

IOCP FOOD SHELF DONATIONS
IOCP will accept perishable and nonperishable food donations at the market.

July 31, 2019
Sponsored by
Farmers Market apparel is available to purchase at info booth. Cash only.
Enter the weekly drawing at the info booth for a chance to win a bag filled with market items.

SPONSORED BY
Renewal by Andersen
BLACKBERRY-ROSE ICE POPS
YIELDS 10

Instructions

» Make Simple Syrup: In a small pot over medium-high heat, bring sugar and an equal amount of water to a simmer. Stir until sugar dissolves. Set aside until cool, about 10 minutes.

» Meanwhile, puree blackberries in a food processor. Transfer to a pitcher, then stir in simple syrup, lemon juice and rosewater.

» Strain mixture through a sieve into a medium bowl, pressing pulp with a ladle. Transfer strained mixture back to pitcher.

» Pour mixture into ice-pop molds (available at most grocery stores), leaving a little room at the tops. Insert sticks and freeze until solid, about five hours. Unmold and serve.

Recipe from St. Pops

Ingredients

» 9 tablespoons organic cane sugar
» 6 1/2 cups blackberries
» 1 tablespoon fresh lemon juice
» 1 teaspoon rosewater