



Sundays 8 am—1 pm  
Village Inn parking lot  
Main Street, Belgrade Lakes village

We are open for the 2011  
season—come and see us!

## What's new at your local market?

17 June 2011

### Location, location, location

The Market opened its seventh season on June 12 with eight hardy vendors, and our full complement is expected this week. Come and meet our new folks and visit your returning faves. We are welcoming three new vendors to the Sunday market. Avery Richter's **Wrap 'n Roll** offers ready-to-eat delicacies such as lettuce wraps, peanut noodles, and vegetable sushi, along with breads and other goodies. Anne Trenholm of **Wholesome Holmstead** brings a tempting array of poultry, beef, pork, and veal, all naturally raised. And Johanna and Jaret's **Moodytown Gardens** has vegetables and flowers. You may remember them from the Thursday market last year— this year, they've moved to Sunday, and Buttermilk Hill Farm has moved to Thursday.

Speaking of which, where is the Thursday market, and why are we back at the Village Inn? Well, it's hard to miss the new Maine Lakes Resource Center on the old empty lot— huge and exciting progress there since last summer! The Center is looking forward to giving us a permanent home, but it's not ready yet. Village Inn proprietors Charlie and Susan Grover kindly offered us their parking lot again for Sundays—did you know, by the way, that they were instrumental in starting up the market in 2005? Thursday afternoon, however, conflicts with their dinner hours, so we will wait until space is available at the Lakes Resource Center. Stay tuned for news on the Thursday market, and please visit us on Sundays in the meantime. See you at the market!



#### Did you know....?

that the number of farmers' markets in Maine **topped 100** this year? At year seven, we're no longer one of the new kids on the block. Of course, come visit **us**, but when you're out and about you can find out about other markets at [MOFGA.net](http://MOFGA.net) and the [Maine Dept. of Agriculture](http://Maine Dept. of Agriculture).

### Recipe of the week— Roasted Asparagus Heaven (ingredients in bold type are available at the Market)



So simple! So delicious!!

- 2 lb **asparagus**
- 6 slices **bacon**
- 4 oz plain **chevre (goat cheese)**
- 2-3 tsp fresh lemon juice
- Olive oil

Preheat oven to 500 degrees. Lightly grease a rimmed cookie sheet with olive oil or butter.

Cook bacon until crisp; drain and crumble.

Trim asparagus (you can snap the bottom tough part off- the stem knows where to break when you bend it.)

Put on the baking sheet, drizzle with olive oil, turn to coat. Sprinkle with salt & pepper.

Roast until just softening (about 5-7 min).

Arrange on platter, sprinkle with goat cheese, then bacon. Dress with the lemon juice and 2 tsps more of olive oil.

Bon Appetit!

Recipe courtesy of [epicurious.com](http://epicurious.com)

More on the market at [www. belgradelakesfarmersmarket.org](http://www.belgradelakesfarmersmarket.org)—which will be updated soon!

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Questions or comments? E-mail us at [blfarmersmarket@gmail.com](mailto:blfarmersmarket@gmail.com)