

# Waukesha Farmers' Market Weekly Newsletter

Saturday, October 8, 2011



Waukesha Business Improvement District 802 N. Grand Ave., Waukesha, WI 53186  
(262) 549-6154 | BID@DowntownWaukesha.com | www.DowntownWaukesha.com

## This Week at the Farmers' Market...

**Dennis Winter #20 & 21** Variety abounds at Dennis Winter's Farm. Whether it's yellow sweet peppers, leeks, kohlrabi, candy sweet onions, or red onions, you can find it here.

**Gitt Organic #56** Get to Gitt's early, because the bacon goes fast! That's right, they have bacon, and nothing tricks people into eating vegetables better than bacon.

**Great Harvest #9** Come by today for some delicious baked goods. There is pumpkin chocolate chip bread, scones, pizza crusts, and cheesy harvest sticks to name a few.

**Gruber Farms #31 & 32** In addition to pumpkins and several squash varieties, why not pick up a seedless watermelon? If you're looking to make last week's recipe, you can pick up those Brussels Sprouts here, as well.

**Jelli's Market #2** Fall is here, and Jelli's has the goods to prove it! Take your pick of pumpkins, carnival squash, gourds, or acorn squash.



## UPCOMING EVENTS

### Christmas Parade

Sunday, November 20, 4:00 pm

"Candy Canes on Main"

Scouts, churches, community groups, sports teams—we'd love to see your group in the parade. Applications are available online at:



[www.DowntownWaukesha.com](http://www.DowntownWaukesha.com)

### Harvest Day at the Farmers' Market

Saturday, October 29



Bring your children to the Farmers' Market to decorate a Trick-or-Treat bag from 11:00 am. - Noon.

Then join in the fun of Trick-or-Treating at downtown businesses from 1:00 - 4:00 p.m. Be sure to stop by the BID Office while Trick-or-Treating for an extra-special item.

### Recipe of the Week

Brought to you by Little Swiss Clock Shop [www.LittleSwissClockShop.com](http://www.LittleSwissClockShop.com)

#### Easy Carrot and Cauliflower Salad

Contributed by *Sandra Wolfram - BID Intern*

##### Ingredients:

- 1 large head cauliflower, cut into florets
- 1 cup mayonnaise
- 1 (.7 ounce) package dry Italian salad dressing mix
- 1/2 cup grated Parmesan cheese
- 1 large carrot, peeled and shredded

Serves 6

##### Procedure:

- Place the cauliflower in a steamer basket set in a saucepan over 1 inch of boiling water. Steam 5 minutes, until tender but still firm. Drain, cool slightly, and place into a large bowl.
- Mix the mayonnaise with the Italian salad dressing and Parmesan cheese in a bowl. Add the carrots to the bowl with the cauliflower, and toss with the mayonnaise mixture until evenly coated. Cover and refrigerate at least 2 hours or overnight.




This recipe may convert you into a Flower-head!



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