



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

We are open for the 2009 season—
come and see us!

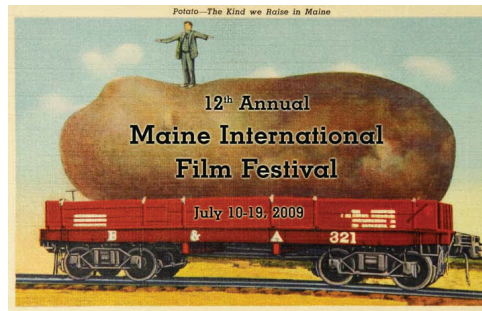
What's new at your local market?

10 July 2009

July brings out all of the vendors AND the Maine International Film Festival

Last Sunday was our first day of the season with our full complement of full-time vendors. Now you have a wider selection of baked goods, you can select your soaps and other herbal products from Amy's Herbals, and Mac's Outdoor Furniture is back (when it's not raining) with his beautiful and comfortable handcrafted furniture. And, of course, all of the regular food vendors. We're cheek-by-jowl in the parking lot, but that's the sign of a vibrant market.

Just as working farms are part of a sustainable local economy, so are the arts. And from July 10-19 the arts go local with the Maine International Film Festival in Waterville. Now in its 12th year, the festival attracts film enthusiasts from near and far (as well as folks who just like to go to the movies and don't call them "films") and has a huge selection — truly something for everyone. We're lucky to have it in our backyard! You can check it out online at www.miff.org, or on foot at Railroad Square Cinema in Waterville. On Sunday alone, after you visit the Market, there are 16 different movies showing between 12:15 and 9:30 p.m!



STRAWBERRIES are still in season, but not for long. PEAS and GREEN BEANS are here!

Did you know.....?

"locavore", i.e. someone who eats food mostly grown, caught, or gathered nearby, was chosen as the Word of the Year in 2007 by the New Oxford American Dictionary.

Recipe of the week— CHEVRE POUND CAKE (underlined ingredients are available at the Market)

Thanks to YORK HILL FARM for the recipe.

All ingredients should be at room temperature. Preheat oven to 325.

Butter and flour a 10" tube pan.

8 oz fresh chevre (goat cheese)

1 1/2 c butter

2 c sugar

1 1.2 tsp vanilla

6 eggs

3 c flour

Blend cheese and butter until well mixed. Beat in the sugar slowly, add the vanilla, and continue to beat until very light. Add eggs one at a time and beat until light and fluffy after each. Gently fold in the flour, blending just until incorporated.

Pour into prepared pan and bake about 1 hr 15 minutes. Invert on cooling rack.

Serve topped with lightly sweetened sliced fresh strawberries or rhubarb sauce. See the [next page](#) for variations!



More on the market at
www.belgradelakesfarmersmarket.org

To remove your name from our mailing list, please [click here](#).
Questions or comments? E-mail us at blfarmersmarket@gmail.com

Pound cake extravaganza: continued from page 1

Other pound cake versions:

Instead of vanilla, use almond extract and serve with cherries (brandied if you like).

Instead of vanilla, use lemon extract and serve with Maine blueberries.

Yum!

Free extra recipe for rhubarb sauce!

This is so easy it's ridiculous. And it's so good over pound cake, vanilla ice cream, or just in a dish with toast for breakfast.

You can make up a bigger batch and keep it in the fridge—this gives you the proportions.

4 c chopped rhubarb

1/2 c sugar

Mix and let stand at least 4 hours to bring out the juices. (Overnight is fine.) Bring to a boil over medium heat, cook for only one minute after it boils, cool, and enjoy.

[Return to front page](#)