



The Monthly Chicken

The best farmers market newsletter since scrambled eggs!



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We are less than a month away...

...from the start of the 2019 farmers market season! Yes, you can almost smell brats on the grill. Almost hear the hum of the bounce house. Almost feel the warm summer breeze. Almost say the curse words because they got the forecast wrong again. Yes, farmers market season is nearly here!



We are busy busting our buns getting things ready, as are all our vendors. When you visit the market on opening day, April 27 (*hint, hint, take note*) you will find that most of our vendors from last year are back and that we have several exciting new vendors here as well! (*I wonder if there is a list elsewhere in this newsletter listing all the new vendors, hint hint*) We will be profiling all these new vendors, as well as showing off all our returning vendors, on our social media accounts. What are they? Well, funny you should ask!

Facebook: /FarmersMarketAnnex
Instagram: @FarmersMarketAnnex
Twitter: @FarmersMktAnnex

Also new this season is this newsletter: refreshed, revamped, and, as the kidz say these days; lit! Take a look though the new format, all the great information about the market, get you excited to come here to the Farmers Market Annex, and hopefully we get a cheap laugh or two along the way.

Can't wait to see everyone at the Farmers Market Annex starting April 27th!

Thank you for choosing to be a part of the Farmers Market Annex!

We are open
Apr 27 - Oct 27, 2019
Saturdays & Sundays
7:00am - 1:00pm

When you visit the Annex, please remember:

- No dogs
- No smoking
- Many vendors accept credit cards. They all take cash!
- Please bring a reusable bag, make Al Gore smile.

We are a family friendly market and welcome everyone to visit and see what makes us a Next Generation Farmers Market

Upcoming Events

- Apr 27-28**
 - Opening Weekend!
- May 11-12**
 - Mother's Day Weekend
 - Extended Hours: Sat & Sun 7am - 2pm
 - Live Music from Miles Warren
- May 25-26**
 - Memorial Day Weekend
 - Extended Hours: Sat & Sun 7am - 2pm
 - Live Music from Miles Warren
- July 27-28**
 - Summer Celebration Weekend
 - Extended Hours: Sat & Sun 7am - 2pm

What's In Season

Absolutely Nothing!
(You try growing tomatoes when it was snowing the other day.)

But on a serious note, the weather will warm up and all that great local produce will be here before you know it. Keep your eye here for what fresh, locally grown produce and flowers are coming into season here at the market.

Farmers Market Annex
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Normal Hours. :-) Extended Hours! :-D

The Farmers Market Annex has new hours for the 2019 season. **We are open every Saturday and Sunday from 7am - 1pm.** There are exceptions though! (*aren't there always. These are good exceptions!*) We have three weekends with extended hours.

**Mothers Day Weekend
Memorial Day Weekend
Summer Celebration Weekend:
July 27 & 28.**

These weekends we will be open from 7am - 2pm! So, you'll have an hour more to enjoy the weather, grab some food, get your steps in, and bring home some more farmers market goodness.

Meet Our Vendors Mr Fuzz's Fiery Foods



Mr. Fuzz's Fiery Foods is a Minneapolis-based small batch foods company featuring hot pepper sauces and other fiery foods. The vision is simple: Capture the fruit of the hot pepper without extinguishing its fire. Mr. Fuzz himself happily contributes his flavor and fire to the farmers market festivities with his line of West Indies inspired hot sauces called Nuclear Nectar.

You can catch Mr Fuzz and his Nuclear Nectar at the market one or two weekends month during the market season. Check in with Mr Fuzz or us at the Annex to find out exactly when!

Phone: 612-716-6775



Market Flowers This Month

Market Flowers' opening is just around the corner too. **They will be opening on Thursday April 25th**, but are taking pre-books and DIY reservations any time!

Not familiar with Market Flowers? They are a unique floral facility selling bulk flowers to the general public, no florist license needed! They are perfect for the DIYer. Most of their business comes from weddings; people looking to save some money and take pride in creating their own wedding bouquets and centerpieces. But, regardless of your event (graduation, reunion, funeral, dance recital, national hot dog day) if you need fresh cut flowers, Market Flowers is the place for you!

MarketFlowersMpls.com



Tom - 612-965-7005/tom@MarketFlowersMpls.com
Diane - 612-965-7003/diane@MarketFlowersMpls.com



New Vendors

Here are some of the new vendors we have lined up for the 2019 season.

- **Chef Earl's Barbecue**
- **China Wok**
- **Tasty Gyro**
- **Yer Vang Produce**
- **Sia Krueger Produce**
- **Midwest Mushrooms**
- **Your Home Improvement**
- **And many more to come!**

We will for certain be adding more new vendors as the year goes on. If YOU would like to become one of those new vendors, contact Audrey or Jay today!

Throwback Thursday

It's Throwback Thursday... on a Friday?
Remember last February? Remember how much snow we got. Our chicken does...
#ThinkSpring

