

# Frankenmuth Farmers Market

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[www.frankenmuthfarmersmarket.org](http://www.frankenmuthfarmersmarket.org) ★ [ljskehn@gmail.com](mailto:ljskehn@gmail.com)

## **FOR IMMEDIATE RELEASE:**

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## **FOR MORE INFORMATION:**

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## **Announcements and Updates for FFM Events**

FRANKENMUTH, MI – The Frankenmuth Farmers Market (FFM) is excited to make many new announcements about its upcoming events. First, this Saturday, September 19 is Kids' Day at the Market, 9am-1pm. For \$2 per child or \$5 per family, visitors will enjoy a bounce house, face painting, a balloon artist, and cider and donuts while supplies last (free will donation). Also, children will be able to draw on ceramic tiles for \$10 each that will be permanently displayed in the Market's new building. All proceeds will benefit the Market's building project.

At 1pm and 6pm sessions on Tuesday, September 22, guests will paint their own Market-themed painting at Primed to Paint, 487C North Main Street. A 16"x20" or 12"x12" canvas costs \$35 or \$25, respectively, with half the price benefiting the Market. Primed to Paint has prepared a beautiful, colorful masterpiece highlighting all the colors and textures of the peak of the season, in honor of the Market. Snacks and beverages will be provided by the Market for a fun night out for friends or groups. The 12"x12" paintings will comprise a four-part vegetable series, with future dates occurring on October 20, November 17, and December 15 at 6pm, with 1pm events if interest allows. Reservations for these guided painted sessions can be made by calling (989) 262-8199. Samples of the artwork will be shown at the Market this Saturday.

On Tuesday, September 29, Zehnder's of Frankenmuth hosts the Market's annual fundraising gala dinner, the Feast of the Harvest Moon. This year's feast focuses on developing local talent utilizing local foods, so several of Zehnder's chefs are teaming up to offer this just-released menu. Chef Chris Washburn will prepare a creamy, southern-style Bisque of Three Lettuces with Mushrooms and Andouille. Chef Lance Buchinger will offer Smoked Whitefish Cakes on Fried Green Tomatoes with a Baby Autumn Greens Salad and Garlic Scape Vinaigrette. Chef Dave Tenney will prepare a Cantaloupe Lime Sorbet as the intermezzo. Chef Steve Tack will feature Raised Pork Shank with White Bean and Root Vegetable Cassoulet, with Cauliflower Au Gratin alongside. Pastry Chefs Jen Lannin, CWPC, and Brandon Reef, CWPC, will finish the meal with an Apple Baba cake. The evening begins at 6pm with a reception and local art auction before the 6:45pm dinner. Tickets are \$60 per person or \$400 for a table of eight, limited to 150 guests and available at the Market or by calling (989) 295-9766. Beverage pairings will accompany the sumptuous, multi-course extravaganza of local foods, and a cash bar will be available. Sponsorship opportunities are also available. Video footage will illustrate the growing and gathering of the food while introducing diners to the farmers who produced the harvest. The culinary creation of each course will also be conveyed.

Beginning October 1, the Frankenmuth Credit Union, the major sponsor for the Frankenmuth Farmers Market, will be competing in an online voting fundraiser called "Share the Love Campaign—Love My Credit Union Rewards." Share the Love is nationwide contest that asks credit unions to create a short video showcasing the good deeds and charitable work that they do in their local communities. Everyone will be able to vote for the video entered by the Credit Union featuring the Market. From October 1 to December 24, everyone can vote daily on each of their electronic devices while being entered into a drawing for \$100 just for voting. Vote at

<http://www.lovemycreditunion.org/sharethelove?vid=cb52bea6-b111-2748-071f-55f034666748>. The winning organization will receive a \$10,000 prize.

On Wednesday, October 7, the final weekday Frankenmuth Market, the Michigan Farmers Market Association and the Michigan Department of Agriculture and Rural Development will be hosting a training at the Market for Cooking Demonstrations and Safe Food Samples at Farmers Markets. Frankenmuth is one of four Markets in the state hosting the training, along with Marquette, Lansing and Canton. In March of this year, MDARD released new guidelines and licensing options to allow farmers markets to conduct cooking demonstrations and provide safe food samples during market hours with a single license. The trainings are free and open to market managers, nutrition educators, chefs and regulators and will feature an explanation of the Complete Farmers Market Food Establishment Plan Review and Fees Submission through MDARD, an on-site look at cooking demos taking place at a market, and lessons learned from a market manager who has completed the license application. Market managers looking to earn professional development hours toward re-certification through the Market Manager Certificate Program Continuing Education can receive 2 hours of credits at these trainings. Below are the dates, times and locations of the trainings. Register at [www.mifma.org](http://www.mifma.org).

The Frankenmuth Farmers Market will present its annual Christkindlmarkt in Downtown Frankenmuth November 26-28 and December 4-6. Artisans interested in selling their locally produced products should contact Laurajeanne Kehn at [frankenmuthfarmersmarket@gmail.com](mailto:frankenmuthfarmersmarket@gmail.com) or (989) 295-9766.

The Frankenmuth Farmers Market is a nonprofit 501(c)(3) organization dedicated to providing and promoting the values of local food and products in an effort to strengthen and preserve our economy, agriculture, and sustainability. The Market operates 3-6pm Wednesdays through October 7 and 9am-1pm Saturdays through October 17. To keep updated about the Market's progress, interested individuals may receive the Market's weekly email newsletter by emailing [frankenmuthfarmersmarket@gmail.com](mailto:frankenmuthfarmersmarket@gmail.com). To learn more, please visit [www.frankenmuthfarmersmarket.org](http://www.frankenmuthfarmersmarket.org) or the Market's Facebook page.

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