



OFF THE VINE

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Help Halloween Come Early to NFM



How? By dressing up in your favorite Halloween costume!!! But wait, that's not all! **For the first 50 people who show up at the info booth in costume, we will give out a \$2 token to spend at the market.** So dress up and come down to your Northside Farmers Market!

This Week at Artisan's Row...



Vicki Lane - Funky Bracelets ([link](#))
Jean Mani - Soap, lotion, candles ([link](#))
Lynette Jandl - Hats, scarves, headbands

Visit the artists' blog for more information ([link](#))

NFM Sponsors Chef in Cookoff

by Dale Matthews and Chris Moore

Saturday, October 24 is the Annual Monona Grove Business Men's Chili Cook-Off. More than 30 chefs will compete in the

cook-off, to be held at the Monona AmericInn Lodges and Suites. The Northside Farmers Market is the sponsor for Dale Matthews (our events coordinator). Dale's entry is his "soon to be famous" Farm Fresh Chili recipe, with all fresh ingredients exclusively from the Northside Farmers Market. Check recipezaar.com in the future for his exact recipe. Search for recipes by MadCity Dale ([link](#)).



Will the potatoes in the photo above end up in Dale's chili? It's a possibility! Ingredients for Dale's chili were sourced from C.C. Angus, Hamann Charcuterie, Liz Wyman Farm, Jimmy Hudson Farm, Pederson Produce, Troy Gardens, Tomato Mountain, Keene Organics, El Jardin Escondido Los Abuelos and Farmer John's Cheese.

Cooking starts at 7:30 am, judging and public tasting (50 cents a taste) are at noon, and awards are given out at about 3pm. The event also includes a Classic Car Show, Pony Rides and Face Painting, a chance to meet Miss and Junior Chili Pepper and enjoy the music from Chameleon-Classic Rock Band (11am - 4pm).

Winter Market Update...



There may only be one more outdoor market scheduled but our vendors still have produce to offer!! As the weather turns colder, we will move indoors to the old hardware store next to Family Dollar. **The NFM Winter Market will be held every other week in Nov/Dec: November 8 & 22 and December 6 & 20 from 10am - 1pm.**

What to expect? All 25 stalls are filled! 20 of our regular vendors with 5 artists' booths intermixed. We will also have hot food, music, and much more. Thanks for a wonderful outdoor season and come join us!

Questions can be directed to Lisa Wiese, Winter Market Manager.

See [our website](#) for contact information.

Chocolate-Beet Brownies

by Angela Trentadue



There's something about the color of deserts made with chocolate and beets that is especially beguiling. More than just the unending depth of chocolate brown, there's a rosy tint that makes it even more appealing (if that's possible). I've tried this recipe with whole wheat pastry flour and agave syrup in place of the sugar with really pleasing results.

Ingredients

10 oz 70% chocolate, chopped
10 oz butter, cubed
10 oz sugar
3 eggs
1 1/4 c all-purpose flour
1 1/4 tsp baking powder
1/8 tsp salt

1/2 pound beets, cleaned, trimmed and boiled until tender, grated

Directions

Preheat oven to 350 degrees and grease a 9x9 cake pan generously with butter.

In an oven-proof bowl, mix together chopped chocolate and cubed butter. Place in the oven while it is preheating and melt. Stir once or twice to melt completely.

Whisk together sugar and eggs

until combined. Then whisk in the chocolate and butter mixture until smooth. Fold in dry ingredients and, finally, beets.

Pour batter into prepared cake pan and bake about 20 minutes, or until a knife inserted into the center comes out clean. Allow to cool before cutting into squares.

What's in Season?

Download a PDF chart of all the produce that our vendors provide and the approximate range of dates that you'll see them at the market. ([link](#))

Find more ways to use market foods in our **Recipe Index** ([link](#))
Send us your favorite seasonal recipes ([link](#))

The Off the Vine e-newsletter is written and edited by volunteers.
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and Angela Trentadue
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Northside Farmers Market
Sundays 8:30am - 12:30pm ~ May - Oct
Northside TownCenter, Northport and Sherman

www.northsidefarmersmarket.org

