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OFF THE VINE

THANK YOU!

A big thank you to all of our loyal customers, vendors, and organizers! You've made it another great season!

See you at the final market on

Sunday, October 26th

Got Gourds?

Stop by and get all your wonderful fall vegetables this Sunday!





And don't forget to stock up on locally grown meats, cheeses, and other great products, too!

Thanks to Chris for the photos!

Cinnamon Apple Cookies

Yummy!



Ingredients

1 stick margarine, softened
1 1/3 cups brown sugar
1 egg
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup milk
1 cup raisins
1/2 cup cinnamon chips
1 cup chopped apples (peeled)

Directions

1. Preheat oven to 400° F.
2. Cream shortening, sugar and egg.
3. Combine dry ingredients.
3. Add half dry ingredients to shortening mixture, then milk, then remaining dry ingredients.
4. Fold in cinnamon chips, raisins, and apples.
5. Drop on greased cookie sheet. Bake for 10 to 12 minutes.

Find more ways to use market foods in our [Recipe Index](#)

The Off the Vine e-newsletter is written and edited by volunteers Amy Pace, Jim Franck, Lynette Jandl and Chris Moore. Would you like to contribute to this newsletter? [Email us.](#)



Northside Farmers Market
Sundays 8:30am - 12:30pm ~ May through October
Northside TownCenter, Northport and Sherman

www.northsidefarmersmarket.org

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