



# OFF THE VINE

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## The Yang Family

By Cathy Perry

The Yang family has been coming to the Northside Farmers Market since it opened. Yimmuj Yang continues the tradition with this being her first year on her own. As a recent college graduate she is searching for jobs and farming/selling as well. Yimmuj and her family live on the east side of Madison. They farm on land in Waunakee.

The family grows beautiful flowers, and many different varieties of vegetables. This week she had a wide range of beans as well as some early brussel sprouts. The Yangs are considering expanding and possibly becoming certified organic in the future. For now, they come to two different markets each week.

Northside is Yimmuj's favorite. She loves the people; they are so friendly. She loves the food carts: that's an added benefit. She loves the diversity. The Yang family has made a positive contribution to the market for years. Yimmuj continues to grace us with her bounties every week. Keep it coming.

## Bulk Deals

By Chris Moore

Did you know that many vendors offer discounts for bulk purchases or have special deals? These include (but are not limited to):

- Aunty Pam's Bakery:** deals start at noon at every market.
- CC Angus:** for every 6 packages purchased of USDA inspected, grass fed beef they will give you one package free. This includes their bulk-ground chuck, ground chuck patties, and/or Angus Brats.
- Earthrise Farms:** For every Chuck Roast you buy, get the second one half off.
- Hudsons:** Bulk discounts on their beans and tomatoes.
- J&E Farms:** \$1 goes to the market one-pot cook-off (Oct 2) for every dozen ears of corn purchased.
- Keene Organics:** special deal on their bulk Heirloom Canning Tomatoes.
- Kia Vang:** has deals on bulk pickles
- Los Abuelos Family Farm:** Special deal on a large box of tomatoes
- Natalie's Garden:** Special deal on bulk Roma Tomatoes.
- Polly Jane's Pickles and Jams:** 5% discount by the case of pickled items. She also takes requests and special orders for any products you want pickled.

**-Xay Lo:** has specials on 20 lbs of tomatoes

## At the Market

By Chris Moore

Some new items at the market this week will include red and yellow watermelon and Polly's Pickled Peppers. We also welcome back to the market Offbeat Acres bringing us Alpaca products (yarn, fleece, socks, hats) and fruit (check with them if their peaches, apricots, plums and raspberries are ready).

Special note that Peterson Produce grew and is bringing to the market Gold Star Melons. These delicious, ripe melons can only be found locally as they can't survive long trips across states/continents/etc. There is nothing like locally grown!

Every market there are different varieties of apples from Coyote Hill Orchard. It all depends on which apples are ready on the few trees of each kind. Before picking apples for the market, Steve tests them to make sure they are ready. So this week there is a 50% chance that the McIntosh and Gala apples will be ready. You will still find Daytons, Russets, and other varieties.

Also, this week (and now, every week at the market) Sergio will be cooking Mexican food and Brady will be cooking his breakfast. Enjoy!

From Z to A

Zucchini, Yellow Potatoes, Wax Beans, Watermelon, Vine Ripened Tomatoes, Tomato Basil Bagels, Tomatillos, T-Bone Steak (Grass Fed), Tacos and Rice, Swiss Chard, Sweet Candy Onions, Sweet Bell Peppers, Sun Gold Tomatoes, Summer Squash,

Spicy Cheese Bread, Snow Pea Tips, Smoothies, Smoke Salmon Dip Deluxe, Slicing Cucumbers, Sirloin Kabab Beef, Salsa, Russet Apples, Rosy Radish Pickles, Ribeye, Rhubarb, Red Potatoes, Red Onions, Raspberry Dip, Raspberries, Radishes,



Purple Potatoes, Polly's Pickled Peppers, Poblanos, Pickling Cucumbers, Pepiche, Pears, Peanut Butter Kisses Cookie, Patty Pan Squash, New Potatoes, Mushrooms (organic), Mint, McIntosh Apples (50%), Maple Syrup, Lemon Bar, Leeks, Kohlrabi, Kale,

Jalapenos, Hungarian Wax Peppers, Hot Peppers, Homegrown Tomatoes, Heirloom Tomatoes (organic), Habaneros, Ground Cherries, Green Onions, Green Beans, Grape Tomatoes, Gold Star Melons, Gluten Free Baked Goods, Garlic Dill Pickles, Garlic,

Fingerling Potatoes, Farmer John's Cheese, Eggplant, Earth Rise Farm Beef, Dayton Apples, Dark Chocolate Chipotle Cookie, Cucumbers, Crabby Cajun Dip, Corn, Coconut Key Lime Bar, Cilantro, Chinese Spinach, Cherry Tomatoes,



Cherry Almond Breakfast Bar, CC Angus Beef, Cauliflower, Carrots, Canning Tomatoes, Cabbages, Cabbage, Butternut Squash, Brussels Sprouts, Broccoli, Bread and Butter Zucchini Slices, Bitter Melon, Beets, Beef Short Ribs, Basil, Banana Nut Bread, Asparagus, Asiago Cheese Bagels, and first but not last (!) Apple Zucchini Bread.



**Mmmm.....Raspberries.....delicious at all ages!**

## **Chocolate Zucchini Bread**

from [oneordinaryday.wordpress.com](http://oneordinaryday.wordpress.com)

### Ingredients

1 & 1/2 Cups Shredded Zucchini

1 Cup All Purpose Flour

1/2 Cup high quality Unsweetened Cocoa Flour

1 Teaspoon Baking Soda

1/4 Teaspoon Baking Powder

Dash of salt

1/2 Teaspoon Ground Cinnamon

1/2 Cup Canola Oil

1/2 Cup Sugar

1/2 Cup packed Brown Sugar

2 Eggs

1 Teaspoon Vanilla Extract

3/4 Cup Dark Chocolate Chips

#### Directions

In a mixer, combine your oil, sugars and vanilla. Mix in your eggs and shredded zucchini. In a separate bowl, sift together your flours, salt, cinnamon, baking soda and baking powder. Slowly add this dry mixture into your wet mixture. Beat until combined. Mix in your chocolate chips.

Scrape your batter into a greased 9x5x3 loaf pan, and bake at 350 degrees for 50-65 minutes, or until done.

OR use muffin tins-these make the most delicious muffins EVER so moist. Change baking time to 12-15min. or until done

*If you have a favorite farmer's market recipe you'd like to share we'd love to hear from you! Contact us at [nfmvounteer@charter.net](mailto:nfmvounteer@charter.net) to submit your recipe.*

The September 4, 2011 edition of the Vine e-newsletter is written and edited by volunteers: Kelly Nigl, Cathy Perry, and Chris Moore.  
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**Northside Farmers Market**  
Sundays 8:30am - 12:30pm ~ May - Oct  
Northside TownCenter, Northport and Sherman

[www.northsidefarmersmarket.org](http://www.northsidefarmersmarket.org)



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