



## NEW Market Hours:

Tuesday\*, Thursday, Friday 10:00 am - 6:00 pm

Saturday 8:00 am - 4:00 pm

333 North Cedar Street - 1/2 block north of the Lansing Center

phone: (517) 483-7460 ~ [www.lansingcitymarket.com](http://www.lansingcitymarket.com)

\*select vendors & food court available

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Seasonally

# THE MARKET WATCH

## Happenings at and around the Market

### Taste of the Market

Come join us at the market for the second annual Taste of the Market. There will be over twenty varieties of heirloom tomatoes, as well as some ten varieties of apples for you to feast upon. Also available will be flowers, meats, cheeses and much more!

There will also be pumpkin carving. We will provide the pumpkins and knives (all children must be accompanied by an adult).

### Localvores

Have you heard about the Lansing Area Localvores? We are a group that formed in June as an extension of the Sustainable Michigan Group. The focus in our weekly planning meetings is to encourage folks to eat locally (within 100 miles of their home). We gave the community the Localvore challenge--to eat locally for one day or one week. The challenge began September 8, 2007. Over 200 people took the challenge!

The challenge has created great momentum within our community for people to think about the source of their food. Where does it come from? How was it raised and grown? Is the farmer caring for the land and the animals in a sustainable way? Will we be proud to pass this land on to future generations?

The City Market can play an integral role in assisting eaters to find delicious, local food. Author Wendell Berry said, "Eating is an agricultural act." Think about it. We plan to continue challenging the community to think about the source of their food. Please join us!

For more information, please contact Diane Thompson, Friend of the City Market, at (517) 827-9105 or at [www.LansingAreaLocalvore.org](http://www.LansingAreaLocalvore.org).

## Events At The Market

Mark your calendar to attend these events and make the Lansing City Market your regular source of fresh local food!

### Taste of the Market

Sat., October 6, 2007. . . 8 am - 4 pm

### Silver Bells

Fri., November 16, 2007. 5pm - 9 pm

### Friends of the Market

The Friends of the Market need your help in getting the word out to the community that the Lansing City Market is their source for fresh food, fun and friends.

If you are interested in learning more about Friends of the Market or becoming a member, email [friendsofthemarket@yahoo.com](mailto:friendsofthemarket@yahoo.com) or contact Diane Thompson at (517) 827-9105.

### To Customers of the Lansing City Market:

We appreciate your business and we want to keep seeing you here! However, we know sometimes challenges are encountered. Please note the following:

-When the Shiawassee Street gate is closed, please follow Cedar Street to Museum Drive Entrance.

-If the sign on the lot says "Lot Full", or \$4.00 Event Parking, simply tell the attendant you are here to shop at the Market.

Remember, there is always FREE one hour parking for Market Customers.

Thank you for your consideration and patience. We hope to continue to see you throughout the season!



# Market Recipe

## Fresh Fruit Cobbler

### Ingredients:

1 cup sliced fresh peaches  
3/4 cup peeled, cored and sliced apple  
3/4 cup peeled, cored and sliced pear  
1/2 cup blueberries  
1/2 cup pitted and sliced cherries  
1/2 cup pitted and sliced plums  
1 egg  
3/4 cup white sugar  
1/4 cup milk  
1 cup all-purpose flour  
1 teaspoon baking powder

1/2 teaspoon salt  
1/2 teaspoon vanilla extract  
2 tablespoons butter, melted

### Directions:

-Preheat oven to 350 degrees F (175 degrees C).  
-Grease a 2 quart baking dish.  
-Arrange the peaches, apple, pear, blueberries, cherries, and plums in the prepared baking dish.  
-In a medium bowl, beat egg, sugar, and milk.  
-In a separate bowl, sift together flour, baking powder, and salt; stir into the egg mixture. Stir in vanilla and melted butter.  
-Cover the fruit with the batter mixture.  
-Bake 30 minutes in the preheated oven.  
-Cobbler should be bubbly and lightly browned. Serve warm.

## Current Market Vendors

**Alice's Kitchen** - Baked goods, spices, sausages & bacon

**Anna & Co.** - Silk & dried flower décor, gifts and crafts

**AppleSchram Organic Orchard** - Organic orchard, pasture raised pork, beef, poultry and eggs, plus seasonal produce

**Bob's Market** - Wide range of produce and flowers

**Bob's Wife's Soap** - Homemade hand carved soap (one Saturday per month)

**Cravings Gourmet Popcorn** - Flavored gourmet popcorns and kettle corn

**Grand River Coffee Company** - Organic fair trade espresso coffees and teas

**Greenman's Produce** - Wide range of quality farm fresh produce

**Hickory Corners Garden & Nursery** - Perennials, annuals, hanging baskets, flowering trees, shrubs, seasonal Michigan produce, syrups and jams. Also Christmas trees and fresh wreaths

**Hill's Cheese** - Cheeses from around the world

**Michigan Natural Meats** - Pasture raised, grass feed beef, buffalo, lamb, organic eggs and pork

**Mike Baer Woodworks** - Hand crafted woodworks, candles, heirloom gifts

**Nodding Thistle Farms** - Organic produce and wild flowers

**Otto's Chicken** - All Natural chicken, eggs and spices

**Rasch Orchards** - Seasonal produce, cherry juice, and cider

**Riverbend/Swamp Queen** - Custom jewelry and gourmet foods

**Rivi's Deli (OPEN ALL WEEK)** - Breakfast, lunch and dinner

**Sebesta Design** - Fresh cut flowers, European hand-tied bouquets and arrangements

**Seif Foods** - Gluten-free Mediterranean cuisine and baked goods

**Shoua's Kitchen** - Chinese & Thai cuisine and baked goods

**Soulful Earth Herbals** - Handcrafted lotions, healing salves, body scrubs, bath treatments and soaps (Saturdays)

**Wild Rose** - Unique one of a kind accessories for the home and garden, custom planted pots and baskets, and cut flowers

333 North Cedar Street  
Lansing, MI 48912

