



Market Hours:
 Tuesday, Thursday, Friday, Saturday 8:00 am - 6:00 pm
 333 North Cedar Street - 1/2 block north of the Lansing Center
 phone: (517) 483-7460 ~ www.lansingcitymarket.com

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Seasonally

THE MARKET WATCH

City Market Gets A New Website!

The Lansing City Market is proud to introduce their new website! It has a fresh new look and features a Friends of the Market sign-up, e-newsletter sign-up, newsletter archives, information on Project FRESH, a great Freshness Calendar and we are also starting to collect our favorite recipes. See what we are excited about at www.lansingcitymarket.com!



Events At The Market

Market Closed: Tuesday, April 4

Spring Open House:
 Thur, April 6th 8:00 a.m. - 6:00 p.m.
 Fri, April 7th 8:00 a.m. - 6:00 p.m.
 Sat, April 8th 8:00 a.m. - 6:00 p.m.

Be A Tourist In Your Own Town:
 Sat, June 3rd 8:00 a.m. - 6:00 p.m.



East Side Reopens! Vendors Look Forward To Old Spaces

We are preparing for a great season at the market! The move is underway and will be complete for the Spring Open House on Thursday, April 6. Many of the market vendors are relocating back to their original spaces on the east side and many will remain on the west side of the market as well. Thanks to the help and cooperation of the vendors this past winter, the move to the west side was successful and saved the market considerable dollars in utility costs.

Rivi's Deli Now Open

The Lansing City Market welcomes a new restaurant! Rivi's Deli offers breakfast, lunch and dinner four days a week. They have a wide variety of meal choices ranging from a complete breakfast for \$4.99 to a chef's special dinner for \$8.99. There are six breakfast specials, which include an array of tasty food such as eggs, pancakes, hash browns, bacon and much more! For the lunch and early dinner crowd, they offer fresh salads, sandwiches and burgers along with a daily chef special. Owner and operator, Myong Halloway, has been in the business for nearly thirty years. "We are very excited to open in the Lansing area," stated Myong Halloway. "This is a great opportunity to be in the market and cater to the downtown area." For a complete menu, please stop in to the Lansing City Market.



Open All Year

Looking for a quick bite to eat downtown? Try the Lansing City Market. Parking is free and the market is open all year on Tuesdays, Thursdays, Fridays and Saturdays. The City Market is open from 8:00 a.m. - 6:00 p.m. during the season.

Be sure to come in, get a meal and check out the variety of vendors offering their goods and services. See why the Lansing City Market is FRESH and UNIQUE!



COUPON

FREE gift with purchase April 6-8, 2006. With any City Market purchase during the Spring Open House, stop by the redemption booth for your free Garden Knee Pad.



One per person. LEPPA and City Market vendors and employees are not eligible. While supplies last. See complete details at the Lansing City Market.



Market Recipe

Corn Beef & Cabbage

Ingredients:

- 1 (5 1/2 pound) corned beef brisket
- 2 tablespoons pickling spice
- 1 large orange, sliced in rounds
- 2 stalks celery, sliced
- 1 large onion, sliced
- 1/2 cup cold water
- 6 tablespoons margarine, divided
- 1 large head cabbage, cored and sliced
- 1 cup Golden Delicious apples, cored and quartered w/peel
- 1/4 cup cold water

Directions:

1. Preheat the oven to 300 degrees F (150 degrees C). Line a 9x13 inch roasting pan with aluminum foil, leaving enough extra extending over the sides to cover and seal in the roast.
2. Rinse the brisket, and pat dry. Rub with pickling spice, and place in the prepared roasting pan. Arrange celery, orange and onion slices on and around the roast. Pour in 1/2 cup of water, and wrap aluminum foil up over the roast tightly, making sure the ends are sealed.
3. Bake for about 4 hours in the preheated oven, or until meat is tender.
4. About 45 minutes before the roasts time is up, heat 3 table-
spoons of margarine and 1/4 cup of water in a large pot. Add cabbage and apples, cover, and simmer over low heat for about 30 minutes. Occasionally shake the pot so that nothing sticks to the bottom. Serve with remaining margarine and sliced corned beef.

Current Market Vendors

Note that these are just a few of the many products offered by the vendors at the market throughout the year. Also note that some products are seasonal and only available as that permits.

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

AppleSchram Organic Orchard - *Organic Seasonal Produce (Saturdays only)*

Bob's Market - *Seasonal Produce (Seasonal vendor)*

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

Cinzori Farms - *Organic Seasonal Produce (Seasonal vendor)*

Hickory Corners Garden & Nursery - *perennials, annuals, hanging baskets, flowering trees, shrubs, seasonal Michigan produce, syrups and jams.*

Hill's Home Cured Cheese - *Worldly cheeses and crackers*

Light Scents - *Soy wax candles (Saturday Only)*

Otto's Chicken - *Free range chicken, eggs and spices*

Rasch Farms - *Seasonal Produce (Seasonal vendor)*

Riverbend Creations - *Fresh flowers, hanging baskets, gourmet foods and custom jewelry*

Rivi's Deli - *Breakfast, Lunch and Dinner*

Seif Foods - *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 (Saturday only)*

Uncle Jim's Jerky with Tasty Temptations Gourmet Treats - *Jerky, salami, bacon, fudge, caramel corn and assorted nuts (Saturday only)*

Van Houten Girls Produce - *Produce, wreaths, grave blankets and hanging baskets*

Wild Rose - *Concrete and metal garden statuaries, topiaries and custom planted flowering baskets & pots.*

333 North Cedar Street
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