



# Clarksville Downtown Market

September 18, 2010



AMERICA'S FAVORITE  
FARMERS MARKET

*Contest Results are in!*

Clarksville's Downtown Market finished 1<sup>st</sup> overall in Tennessee and 6<sup>th</sup> among medium size markets nationally! Thank you to everyone who voted to help make us one of America's favorite market places!

"The breezes taste  
Of apple peel.  
The air is full  
Of smells to feel-  
Ripe fruit, old  
footballs,  
Burning brush,  
New books, erasers,  
Chalk, and such.  
The bee, his hive,  
Well-honeyed hum,  
And Mother cuts  
Chrysanthemums.  
Like plates washed  
clean  
With suds, the days  
Are polished with  
A morning haze."  
- John Updike,  
September

## In Case You Are A First Time Vendor:

Vendors can arrive as early as 7:00 AM to start setting up. Please be completely set up by 7:50 AM, if possible.

You will be provided with a 10 x 10 tent, 8' table, and 2 chairs. The table is not covered, so feel free to bring a table cloth to decorate. Also, if you requested electricity, make sure you bring your own extension cord.

All vendors are free to use the Chambers' bathrooms located under the white arch on Public Square. There are also shops located on Strawberry Alley for your convenience.

## New Vendors at the Market

Come and visit the new vendors at the market this weekend. They include **Mary Beth Newman** and her wonderful assorted cupcakes, **Alfresco Pasta** and their various pasta dishes and entrees, and **Charley Jordan** with **Circle J Ranch** with his nice selection of meats. Let's support these local vendors by stopping by and seeing what they have to offer !

Check out the Clarksville Downtown Market website for more information and updates regarding the market, and don't forget we now have a Facebook page. Become our newest friend!

[Clarksvilledowntownmarket.com](http://Clarksvilledowntownmarket.com)

facebook

## Featured Market Products

The market this weekend will feature fresh produce including apples, asparagus, peppers, blackberries, sweet potatoes, carrots, cabbage, beets, mushrooms, peas, eggplants, watermelons, green beans, okra, herbs, and much more.

You can also pick up plenty of delicious homemade baked goods, homemade soaps, potting plants and flowers, candles, honey, themed painted items, wood workings, stained glass works, stone crosses, and even a recipe or two.





## Try this great recipe!

### Roasted Corn with Basil-Shallot Vinaigrette

Recipe adapted from Eating Well  
Serves 4 (about ½ cup each serving)

#### Ingredients

- 3 cups fresh corn kernels
- 2 tablespoons canola oil or extra-virgin olive oil
- ¼ cup fresh basil chopped
- 2 Tablespoons minced shallot
- 1 Tablespoon red-wine or white balsamic vinegar
- ¼ tsp. Salt
- Freshly ground pepper to taste

#### Preparation:

- Preheat oven to 450 F. Toss corn with oil to coat well and spread out on large baking sheet, (I like to cover my baking sheet with aluminum foil for easy clean up). Bake stirring once, until some of the kernels begin to brown slightly, about 20 min.
- Combine the basil, shallots, vinegar, salt and pepper in a medium bowl. Add the corn; toss to coat.
- May be served warm or cold.

**Bon Appétit!**

**Market Guest  
Next Week:**

**Humane Society**



**Clarksville-  
Montgomery County**

**&**



***Remember, only 6  
more Markets so  
come out before  
the season is  
over!***

