



# DOWNTOWN MARKET

## Pumpkin Day at the Market!

October 24, 2009

This weekend marks the 21st and final Downtown Market for this season!! This Saturday is Pumpkin Day at the market in celebration of the Halloween season. Bring your children to the market to paint or carve a pumpkin for FREE! The painted or carved pumpkins can then be taken home to be put on display for Halloween or entered in the Fright on Franklin Pumpkin Carving Contest on Halloween Night! Come out, rain or shine, and enjoy the outdoors while supporting what our local vendors have to offer! Remember, buy now before the holiday rush and Happy Holidays! Thanks for a wonderful first season of the Downtown Market and we hope to see you all at the market in 2010!



### This week at the Market

#### This weekend in Clarksville:

**There are some exciting things to do in Clarksville after you visit the market:**

**FREE Kleeman Haunted House** at the Kleeman Community Center from 6-10pm on Saturday the 24th. Come see ghouls and goblins in action for one night only! **ENTER IF YOU DARE!**



The market this weekend will feature fresh produce, as always, including pumpkins, sweet potatoes, tomatoes, corn stalks, a variety of peppers, cucumbers, green beans, eggplants, and much more. Remember, the season is almost over.

You can also pick up plenty of homemade soaps, delicious homemade baked goods, candles, honey, fall themed painted gourds and pumpkins, and even see some local artists in action!

The dog days of summer may have faded but your pooch can still have a ball at the new **Heritage Park Bark Park!**

Also, Clarksville has opened their newest walking, hiking and biking trail called **The Clarksville Greenway**. A stretch of over 3 miles of trail brings the beauty of Clarksville's natural outdoor area's to life. The location is at the end of Pollard Rd.

<http://www.cityofclarksville.com>



**Don't forget to visit!**  
**[clarkvilledowntownmarket.com](http://clarkvilledowntownmarket.com)**

## Recipe of the Week



From [allrecipes.com](http://allrecipes.com)

### Maple Pumpkin Cheesecake

#### INGREDIENTS ([Nutrition](#))

- 1 1/4 cups graham cracker crumbs
- 1/4 cup sugar
- 1/4 cup butter or margarine, melted
- 3 (8 ounce) packages cream cheese, softened
- 1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
- 1 (15 ounce) can pumpkin
- 3 large eggs
- 1/4 cup pure maple syrup
- 1 1/2 teaspoons ground cinnamon
- 1 teaspoon ground nutmeg
- 1/2 teaspoon salt
- Maple Pecan Glaze:
- 1 cup whipping cream
- 3/4 cup pure maple syrup
- 1/2 cup chopped pecans

#### DIRECTIONS

1. Preheat oven to 325 degrees.
2. Combine graham cracker crumbs, sugar and butter; press firmly on bottom of 9-inch spring form pan.
3. In large bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add pumpkin, eggs, maple syrup, cinnamon, nutmeg and salt; mix well. Pour into prepared pan.
4. Bake 1 hour and 15 minutes or until center appears nearly set when shaken. Cool 1 hour. Cover and chill at least 4 hours.
5. To serve, spoon some Maple Pecan Sauce over cheesecake. Maple Pecan Glaze: In medium-sized saucepan, combine whipping cream and pure maple syrup; bring to a boil. Boil rapidly 15 to 20 minutes or until slightly thickened; stir occasionally. Stir in chopped pecans. Cover and chill until served. Stir before serving. **ENJOY!**

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## ***Fright on Franklin***

***“So fun it’s frightening!”***

***Trick or Treating, Costume Contests, & Pumpkin Carving!***



**Contests, & Pumpkin Carving!**



**Starts at 4PM October 31st**

To remove your name from our mailing list, please [click here](#).

Questions or comments? E-mail us at [matthew.nixon@cityofclarksville.com](mailto:matthew.nixon@cityofclarksville.com) or call 931-645-7476