

CLARKSVILLE DOWNTOWN MARKET

JULY 10, 2010

A Note for Vendors:

We will be in a new location this week. We will be working in conjunction with another public event. Please be prepared for changes.

Please arrive as close as you can to 7:00 in order to start setting up. Be completely set up by 7:50.

If you have requested electricity, please be sure you bring your own extension cord.

All vendors are free to use the Chambers' bathrooms located under the white arch on Public Square.

We hope to see you all there for a BBQ filled day with the Kiwanis Club of Clarksville!

Kiwanis's BBQ Cook-off

This Saturday the Downtown Market will be working with the Kiwanis Club of Clarksville's BBQ Cook-Off. The market will run extended hours from 8-4 in the upper lot of the City Hall parking lot and on the street in front of Public Square.

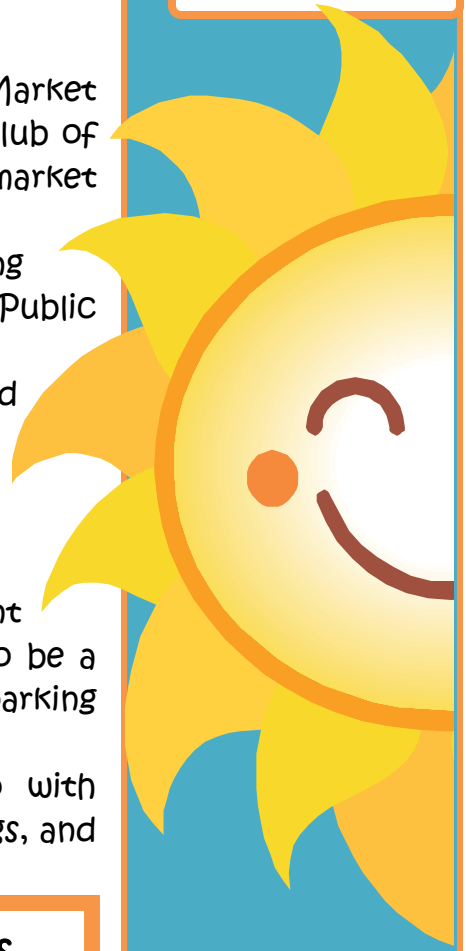
There will be around 35 teams and over 40 judges. Judging will begin at noon with awards given at 4 pm.

There will be music Friday night featuring Les Ker and the Bayou Band. Saturday night's entertainment will be The Beagles. There will also be a kid's zone set up in the F&M Bank parking deck both nights.

There will be vendors set up with BBQ, ribs, chicken, brisket, hot dogs, and cookies for all to enjoy!

Featured Market Products

The market this weekend will feature fresh produce including squash, tomatoes, and an assortment of greens. There will also be plenty of baked goods for all to enjoy, and there is always an assortment of handmade crafts!



Join us
for
Great
BBQ
with the
Kiwanis
Club



Catch the Cube

Register to win the Planters Bank 2010 Nissan Cube

Planters
Bank
Member FDIC

AMERICA'S Favorite Farmers Market Contest

We have entered, and
now we need your help to
make us #1.



www.farmland.org/
Vote

CLARKSVILLE
TENNESSEE'S TOP SPOT

BECOME OUR Newest Friend!

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.

facebook

Clarksvilledowntown
market.com



Ingredients

- 2 tablespoons butter
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1/2 cup chopped celery
- 1 onion, Chopped
- 1 (16 ounce) can whole cranberry sauce
- 1 cup barbecue sauce
- 1 (2 to 3 pound) whole chicken, cut into pieces

Directions

1. Preheat oven to 350 degrees F (175 degrees C).
2. In a large skillet brown the chicken in butter/margarine. Season with salt and pepper. Remove from skillet and place in a lightly greased 9x13 inch baking dish.
3. In the drippings (in the skillet), sauté onion and celery until tender. Add Cranberry sauce and barbecue sauce. Mix well.
4. Pour cranberry mixture over chicken and bake in the preheated oven for 90 minutes, basting every 15 minutes.

Cranberry BBQ Chicken



Calories: 743 | Total Fat: 39g | Cholesterol: 182mg