

**Weekly
Newsletter
August 3, 2016**



**Wednesdays
3-7 p.m.
Lakeside Park**

Kid's Day at the Market!

Welcome to the second Kid's Day at the Big Lake Farmer's Market! Stop by the Big Lake Ambassador's booth to participate in free kid's activities including face painting, crazy hair, finger puppet crafting, and chalk art! Mister Lemonade is also returning to the market to sell shaved ice and lemonade to help cool you off from the summer sun! Also, enjoy the music of Eddie Danger, who will be performing a mixture of bluegrass, folk, and tunes your kids will love!

The market's vendors will be providing various crafts and food items such as salsas, jellies, lemonade, fruits, vegetables, honey, books, meat, flowers, plants, and much more. There will also be live, local, acoustic musicians performing each Wednesday at the market. Parking is free, and so is the entertainment. Come on out and support your local farmers and artists while making memories with your family that will last a lifetime! We are currently recruiting new vendors for the market. If you have a hobby that you want to share with your community, and are interested in becoming a vendor, contact Corrie Scott at cscott@biglakemn.org.

Introducing This Week's Spotlight Vendor

Every week the Big Lake Farmer's Market newsletter will spotlight a vendor. In this section you can find out a little more about the people you are buying from and the products that they offer. This week's spotlight vendor is Ferris Family Farms!

Ferris Family Farms is located in-between Princeton and Cambridge and was founded four years ago when two households combined due to hardships. The Ferris Family Farm aims to bring quality food, free from antibiotics and steroids to families in their community. Their products include chicken, eggs, turkeys, and pork. Although they practice organic farming standards, they are still transitioning their farm to being certified organic, which can be a very painstaking process. After Jessica and Jon watched Food Inc., a documentary about the horrifying



processes that agribusiness in America is facing, they decided that it was worth it to take these extra steps to ensure the safety of both the people and animals involved in farming. You can not only feel good about the

farming practices involved in their products, but you can also feel good about the taste of their meats. Ferris Family Farms started selling at markets last summer, and they can be found at farmer's markets in Elk River, Isanti, and of course Big Lake. They currently have 77 turkeys that they are preparing for Thanksgiving, and many other products that are for sale now at the Big Lake Farmer's Market!