

MILLWOOD MARKET NEWS



January 2022



Thank you again for a great 2021 market season and a wonderful winterfest. Believe it or not the new season is almost upon us. The farmers are readying the seeds and we are planning up a delicious tasting menu for the 2022 season. Vendor applications will be available mid-February and opening day for the market this year is Wednesday May 25, 2022.

There is a New Vendor Track for the WSMFA Conference which will take place Fri, Feb 25th. Cost is \$35. "If you're new to farmers markets, interested in zooming out to understand the bigger picture, or curious about what it takes to sell at farmers markets, we've designed a day just for you. Friday, Feb 25 is our "Farm-Vendor Day." It starts with a Director Sandison, offers "Farmers Markets 101" and "Hiring for Farmers Market Success" workshops, followed by inspiration from Audra Mulkern and the Female farmer Project." [2022 Washington Farmers Market Conference - Washington Farmers Market \(wafarmersmarkets.org\)](https://www.wafarmersmarkets.org)

Check out this delicious Cranberry Salsa recipe we featured at the market in October. Yum!

- 12 oz Fresh or Frozen Cranberries
- 1 Granny Smith Apple, peeled & cored cut into chunks
- 1/2 Large Red bell pepper, cut into chunks
- 1/2 Medium Red Onion, cut into chunks
- 3/4 cup Sugar
- 1/3 cup Apple Juice
- 3 TBL Cilantro, fresh & chopped
- 2 TBL Pickled Jalapeno chopped
- 1 tsp grated Lime zest

Put cranberries, apple, red pepper, and onion in the food processor; pulse until chopped. Transfer to a large bowl. Stir in remaining ingredients until blended. Cover and refrigerate. Makes about 4 cups.

Stay up to date as new information will be posted to the market's website <https://farmersmarket.millwoodnow.org>