



the ann arbor farmers market

WINTER/January 2012

The hungry months...pssshaw! We've got lots of food at the Farmers Market

Winter is here. Which means the "hungry months" are upon us. After the glut and glory of the holiday season's food-ventures, you might be welcoming a little slimming down of your **diet** back to the basics. But come February and March, we'll all be pining after the bright, fresh fruits and crispy leaves of summer. Luckily, you can still keep your (presumed) New Year's resolution to buy more **healthy**, local foods and not go hungry this winter because the Ann Arbor Farmers Market is **open all year on Saturdays!**

Depending on the day, the winter markets will have local farmers with storage crops such as potatoes, beets, turnips, and **winter squash**, as well as some with fresh greens, such as spinach and kale, grown in hoop houses. We'll have vendors selling the preserved fruits of the season with fermented local vegetables from The Brinery, frozen beans, **berries**, and much more from Locavorious, as well as jams, sauces, pasta, and baked goods from many of your favorite vendors from the rest of the year. As always, the mix of vendors in attendance on any given day is different for each market and we don't know for sure who will be on the market until the day of.

So the next time you are cozy at home on a Saturday morning, contemplating a trip to the market with trepidation, **give us a call** and we'll let you know if the vendor you're looking for is at the market that day **734.794.6255**.



Winter Market Hours

This winter, enjoy a little extra time to sleep in on Saturday mornings. Market opens one hour later, at 8 a.m., through the end of April. Our summer hours, as well as the Wednesday market, start up again in May!

2011 by the numbers

Here's a quick look at last year at the market!

- \$31,000 in Bridge Card sales
- \$20,167 in Double up Food Bucks given to Bridge Card shoppers at the market
- 192% increase in Bridge Card sales from 2010
- 42 new vendors joined the market
- 18 Wednesday Evening Markets
- 38 Wednesday Markets
- 53 Saturday Markets (that's a total of 109 markets!!)
- 191 stalls filled on the market's busiest day

Ugandan Curried Potatoes

Here's a great winter recipe to make you forget all about those summer tomatoes!

Ugandan Curried Potatoes

2.5 pounds of potatoes, peeled & parboiled

1 medium onion, peeled & finely chopped

2 garlic cloves, minced

1/2 teaspoon turmeric

1/2 teaspoon piri piri chili sauce

1/2 teaspoon ground cinnamon

1/2 teaspoon ground coriander

1 teaspoon tomato puree

1 tablespoon lemon juice

1 tablespoon fresh parsley, chopped

salt

2 tablespoons cooking oil

Directions:

1. Heat the oil and saute the onions. When they begin to turn golden, add the garlic and cook for 30 seconds.
2. Add all of the ground spices gradually and stir fry for about 1 minute
3. Now add the tomato puree, lemon juice, parsley and salt to taste.
4. Cut the parboiled potatoes into 1/2" pieces & add to the rest of the ingredients. Stir well to distribute the sauce and add 3/4 cup of water.
5. Cook uncovered for about 10 minutes or until the potatoes are tender and the sauce has reduced. (You should add a little extra water if the potatoes look a little dry whilst cooking).

Read more: <http://www.food.com/recipe/ugandan-curried-potatoes-310292#ixzz1iQi9IKb7>

