

Downtown Center Events for 2007

All events begin at 7:00 PM and end by approximately 9:30 PM
Bring your own chair or use one already there!

Monday Evenings-Full Moon Jam
Tuesday Evenings-BlueGrass Nights
Thursday Evenings-Hot Southern Nights

On site full concessions, restroom facilities & security personnel.



Downtown

Bristol is fortunate to have our wonderful downtown. With lots of small unique restaurants, many boutiques hosting rare items not found anywhere else in the Tri-Cities; large and small antique stores exhibiting distinctive and irreplaceable objects; also, entertainment venues from the Paramount to the Downtown Center hosting a wide variety of music and other types of entertainment all season long. **Welcome and good luck to our newest downtown neighbor, the Orchid Bistro, located on State Street across Carter Family Way from 1st Tennessee Bank.** While visiting the market, stop by any of our State Street restaurants and grab a quick bite to eat and take a few minutes to walk along this beautiful street and look in the shop windows just to get a feel for what Downtown Bristol has to offer!



Department of Public Venue
423 - 764 - 4171



MARKET OPEN



**Located at the
Downtown Center on State Street
in historic Bristol, TN/VA**

Open

May - October Saturdays 7 am - ??

**June - September
Wednesdays & Saturdays 7 am - ??**

?? = when produce sells out



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Department of
Public Venue*



Great Beginning!

It may have been rather cool and extremely rainy but the farmers came out anyway on the first day of the season. The second weekend it remained overcast and cool but the farmers and vendors continue to grow in numbers.

The market featured lots of fresh spring onions and lettuce, radishes, kale, collard greens, mustard greens, herbs, bedding plants such as cucumber, squash, straw flowers, 16 different varieties of tomato plants, hanging baskets, potted begonias of all colors, etc. The commercial vendor who brings in the out of season crops was there with green beans, tomatoes, green peppers, Vidalia onions, cucumbers, strawberries, a variety of cheeses, cantaloupe, and lots more all at great market prices. Of course, craft vendors were there with beautifully hand painted items such as garden gloves, rocks, shirts, etc.



Help support the local farmers in our region, visit your local market! And, as always, if you need any information please call the market office at 423-764-1879.

Market Basket

Each week you can come by the market and register for a market basket. At this time of year the basket is filled with garden tools and seeds.

Later in the year the basket may include fresh from the garden vegetables and fruits. Stop by the Market Master's Booth and enter. The drawing is scheduled for 11:00 am each Saturday.

No purchase is necessary to participate.

STATE STREET FARMER'S MARKET BOARD MEMBERS

Buddy King, Sullivan County Representative Chairman
Odell Owens, Washington County Representative
Mark McCracken, Farmer's Representative
Gladys Cook, Vendor Representative
Joel Staton, Bristol, TN Representative, Vice-Chairman
Rick Anders, Farmer's Representative
Fred Bowman, Bristol, VA Representative

The New Bio-Degradable Market Shopping Bags Are In!

The newest of the many free items available at the market are the new all paper shopping bags, complete with paper handle. These bags will be given out at each booth to carry all the fresh fruit and vegetables purchased at the market. The bag is heavy duty and can be re-used time and time again at the market. Come by and check out the new bag! It has the State Street Farmer's Market logo on each side just to remind everyone to bring it back every time you visit the market.

Farmer's Market Posters

Remember to stop by the Market Master's Booth and pick up your copy of the new 2007 Farmer's Market Poster. The poster was available at the market's opening and has been going fast. So don't forget to get your copy to frame for your kitchen or give to a friend.

The poster is free to the public.



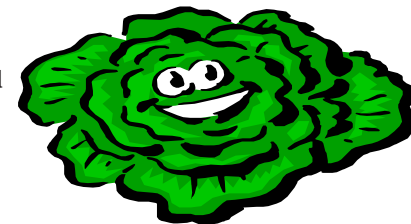
Recipe of the Month

Collard Greens are at the market and ready to be prepared in this tasty and spicy recipe.

Collard Greens

Ingredients:

3 slices of bacon
1 bunch of greens-rinsed, trimmed and chopped
1 onion, diced
1 smoked pork chop (Diced)
½ Teaspoon Cayenne pepper
1 (14.5 ounce) can chicken broth
1 ½ cups of water
Salt and Pepper to taste



Heat in a large pot over medium-high heat. Add bacon, and fry until crisp. Remove bacon, and drain off excess fat. Add the onion; cook and stir until slightly browned. Add the pork chop, and season with cayenne pepper. Cook until pork is browned.

Add the collard greens, and pour in the chicken broth. Cook over medium-low heat for 30 to 40 minutes, until tender. Crumble bacon on top, and season to taste with salt and pepper before serving.

Yields 10 servings
Ready in 50 minutes