



IF YOU ARE INTERESTED IN BECOMING A VENDOR OR YOU ARE A MUSICIAN WHO WOULD LIKE TO ENTERTAIN DURING THE MARKET, PLEASE CONTACT JERRY PRESSELLER:  
JERRY@PUNTAGORDAFARMERSMARKET.COM



# Downtown Punta Gorda Farmer's Market

## WELCOME FROM THE MARKET MANAGER

Greetings! We really hope you enjoy this second edition of our new monthly Downtown Punta Gorda Farmer's Market newsletter and please share it with your friends.

December will be a very busy month for many! We hope you consider shopping locally for all of your holiday needs. At our family and pet-friendly market, you will find creative gifts and a wide variety of foods.

There will be many events around town this month and through the rest of the season within walking distance from the market. Plan ahead, and bring a cooler for your vehicle, so you don't miss out on other fun community events. And don't forget your reusable shopping bags.

We expect a few fun surprises throughout this month. In case you missed it, our popular "yarn bombs" have been placed all over Hector House Park, which is located in the center of the market. There are several creative trees and park benches beautifully wrapped. We extend a special thanks to the wonderful folks of the Stitches Knitting Club for their hard work and sharing their talents with us.

On behalf of all of our vendors and the market managers, we thank you all for your loyal community support! We hope all of you have a safe, healthy and joyous season.

## MARKET NEWS

We've expanded with even more vendors than last month. By the beginning of January, we expect to be maxed out with an awesome variety of 82 vendors. If you read last month's newsletter, you may remember we only began with 8-12 vendors 11 years ago.

Don't forget to shop for the holidays at the market, we've got everything you'll need and you're supporting local businesses. Walk around downtown after and enjoy the local shopping and events.



### MARKET HOURS

RAIN OR SHINE EVERY SATURDAY (UNLESS UNDER SEVERE WEATHER ADVISORY)

OCTOBER—APRIL 8AM-1PM

MAY-SEPTEMBER 8AM-12PM

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### SPECIAL POINTS OF INTEREST

- 3 featured Vendors to introduce you to
- Music line up
- SNAP/EBT info
- Directions and Parking Guide
- This month's featured market recipe
- Calendar of local events
- Contact / social media information
- New Contest!





## WELCOME NEW VENDORS

Nearing the beginning of the height of our season! This means we still have many returning vendors and several new ones. With the growth of the market in size, we've been able to add many new varieties of vendors. This season will have the largest number of vendors for the market to date.

Still working on the database, but here are some of our new and returning vendor products:

Homemade pies, Greek food, English Toffee, Sterling Silver, Butcher, Fresh cut flowers, licorice, bakeries, bagels, recycled doormats, handmade signs, Detroit cake pops, CBD products, BBQ and more.

All of our vendors are very knowledgeable about their products and are delighted to interact.

Wishing all of our existing, returning and new vendors great success!



*"I am just so amazed at this market. I travel and love exploring markets. This is certainly one of my favorites. Everyone is always so friendly whether the customer or merchant. It's a Saturday morning must when I'm home." ~ Juanita Harris*

### ENTERTAINMENT LINEUP

We try to provide music each Saturday, weather permitting. These musicians entertain for tips!

12/7 Terry Dotson

12/14 Lori  
The Punta Gorda Christmas Parade as well, the Market will be slightly re-arranged.

12/21 Joe Butler Duo

12/28 Tony Steel Drums



### VENDOR CATEGORIES

- ◆ Produce
- ◆ Meat
- ◆ Seafood
- ◆ Dairy
- ◆ Bakeries
- ◆ Producers
- ◆ Prepared Foods
- ◆ Art
- ◆ Crafts
- ◆ Commercial Services
- ◆ Non-Profits
- ◆ Health & Beauty
- ◆ Jewelry
- ◆ Plants
- ◆ Clothing
- ◆ Home Décor
- ◆ And More!

### ANOTHER FUN FREE EVENT!

Punta Gorda becomes an even more vibrant community with all of our incredible events!

This looks like Fun! Mark your calendars & bring your friends! December 7th, 2019, Holiday Disco Street Party from 4-9pm. Be sure to bring your own chair, but leave coolers & pets at home. We'll have Island Flavah DJ'ing, to get your disco groove on. Mr. & Mrs. Claus will be stopping by from 4-5pm and the first 50 children will receive a free hot dog. There will be snow! There will also be food trucks, beer, wine, soda and water available for purchase.





*Ron says, "It's a great market, and the friends we have made there mean way more than the sales aspect. We really appreciate our repeat customers. They often come back with some great stories like the woman who was heartbroken when she left her favorite hat on a bus in England or the fellow who has one of my cartoons hanging in every bathroom he owns." But his wife, Tobi says, "Dang!\*\*\*\*\* I just love gettin' up at 4:00am on Saturday mornings!!!"*

## FEATURED VENDOR: FLORIDA RECLAIMED

One of long term dedicated market vendors, Tobi and Ron Mills have been at the Farmers Market from the beginning, and you can find them there throughout the year. Why "Florida Reclaimed"? They love to share their passion for "real Florida" and the natural world that it represents. They also incorporate items that have been recycled, reused, or re-purposed in their product line. The Mills like to create items that are not only attractive but practical and unique for gifting.

Tobi's designer hats and cooling "necksickles" are popular with those who like to spend time in the hot Florida sun. The hats are unique with their own names and have adorned heads from local beaches to the Kentucky Derby. Her wreaths, weathered signs and nautical letters are popular décor for creating local charm.

The Florida Reclaimed business card states, "we paint anything on anything" and Ron's commissioned works include everything from peanut carts to murals. Customers always love to look through his cartoons and notecards for a good laugh and some local humor. His original works, sometimes on weathered cypress, a piece of furniture or canvas reflect his passion for nature. They also sell prints and notecards from his original art.

As you look through their booth, you start to see their strong ties with the natural world which comes from Ron's 30-plus year career with the Ohio Department of Natural Resources and Tobi's career in environmental education and as a teacher. Ron is always eager to talk about outdoor Florida and is a good source to ask about the latest bird or native plant you may have seen. Stop by to see what's new or just to have a friendly chat and get acquainted.

Just one of our many excellent booths for gift shopping and home décor.

For more info contact info is a phone (941-575-6968) or e-mail [rtmillsfl@embarqmail.com](mailto:rtmillsfl@embarqmail.com)



## RECIPE OF THE WEEK

Turkey-Vegetable Bolognese With Spaghetti Squash

Yield: Serves: 4

### Ingredients

1 3 1/2-lb. spaghetti squash, halved lengthwise and seeded  
 2 tablespoons olive oil  
 2 8-oz. pkg. cremini mushrooms, coarsely chopped  
 12 ounces 93% lean ground turkey  
 3 medium carrots, chopped  
 1 small yellow onion, chopped  
 3 large garlic cloves, minced  
 1 28-oz. can no-salt-added crushed tomatoes  
 3/4 teaspoon kosher salt  
 1/2 teaspoon black pepper  
 2 tablespoons chopped fresh flat-leaf parsley  
 2 tablespoons chopped fresh basil  
 1 tablespoon balsamic vinegar  
 2 tablespoons finely grated Parmesan cheese

### How to Make It

#### Step 1

Preheat oven to 400°F. Place squash halves, cut sides down, on a baking sheet lined with parchment paper. Bake until tender when pierced with a fork, about 40 minutes. Remove from oven; let cool 10 minutes.

#### Step 2

While squash bakes and cools, heat oil in a Dutch oven over medium-high. Add mushrooms; cook, stirring occasionally, until lightly browned, 6 to 8 minutes. Add turkey; cook, stirring often, until turkey is no longer pink, about 3 minutes. Add carrots, onion, and garlic; cook, stirring often, until vegetables are slightly softened, about 5 minutes. Stir in tomatoes, salt, and pepper. Increase heat to high; bring to a boil. Reduce heat to medium-low; simmer, covered, stirring occasionally, until vegetables are tender, 25 to 30 minutes. Uncover; simmer, stirring occasionally, until thickened, 10 to 12 minutes. Remove from heat. Stir in parsley, basil, and vinegar.

#### Step 3

Using a fork, gently scrape strands of cooled spaghetti squash. Serve topped with sauce and Parmesan cheese.



Nutritional Information: Calories per serving 424, Fat per serving 16g, Cholesterol per serving 65g, Fiber per serving 12g, Protein per serving 26g, Carbohydrates per serving 49g, Sugar per serving 19g, Sodium per serving 635mg, Iron per serving 3mg, Calcium per serving 182mg



## TALK TO THE PAW: HANDMADE PET ITEMS

Ruth does all the sewing; Jack does the selling and Jackson the dog makes sure that all products are doggie approved.

Their motto is: "Big or small we fit them all".

Meet one of our newer market vendors. Talk To The Paw has been making and selling custom handmade dog items for over 10 years and is a year-round vendor at the market.

They sell standard dog collars, Martingale collars, standard harnesses, step-in harnesses, ruffle harnesses, leashes, bowties and most importantly, visors that shade and protect your dog's eyes. Bonus, they are also reversible which gives your pet two different looks with one visor.

Of course, they also offer cat collars for your feline friends.

All the smaller furry friend products are made with cotton fabric, lined with interfacing. For the big dog's products, Ruth uses 600lb soft and flexible nylon webbing.

If you want an item but do not see it in the right pattern, Ruth will custom make the item in your fabric choice. Custom made items are ready the following week at the market or can be mailed at an additional cost of \$4.00.

If you want to expand your fabric choices, you can go to their website <https://talktothepawcollars.com> which offers over 700 fabrics and either order there or call Ruth and Jack at 239-825-8401 or see them at the market to order.

Don't forget to visit their Facebook page, "Talk To The Paw Collars," and drop a note to Jackson, aka hard-working product tester.

*"Big or small, we fit them all." ~ Talk to the Paw*



*Talk to the Paw booth and a willing model for the Martingale Collar*

## PUNTA GORDA CHOCOLATE & WINE NEWER VENDOR

Meet your cheesemongers at Punta Gorda Chocolate & Wine: Patti and Jennifer. Year-round They sample and sell their artisan cheeses from all over the world at the Saturday Punta Gorda Farmer's Market. Their goal is to procure farmstead cheese that you will not find elsewhere. They offer their cheese at their brick and mortar store, located in the Herald Court Centre parking garage, 117 Herald Court, Suite 1112, throughout the week. If you are looking for a specific cheese, give them a call and they will special order some for you.

*"We're grateful for the support of our local community; farmers and vendors, sharing with us their wonderful and delicious wares!"*

After your visit to the farmer's market, stop by at their shops to partake in the complimentary Craft Beer and Wine tasting. The Sommelier tastes every wine that they offer. Small vintage, boutique wines are where you will find that diamond in the rough. Ciders, mead, craft soda, and hard waters are often on the tasting table as well.

At Punta Gorda Chocolate & Wine they exclusively sell Chocolatier Patti Haley-Herndon's own Haley Handcrafted Chocolates, made right here in downtown Punta Gorda. Haley Handcrafted Chocolates are small-batch gourmet chocolates individually crafted daily by hand to ensure quality and freshness. They certainly create indulgence in every bite!

Want to just relax and watch the world go by? Enjoy a Charcuterie and bottle of wine on the outside patio.

Jennifer and Patti both agree, "We're grateful for the support of our local community; farmers and vendors, sharing with us their wonderful and delicious wares!"

More information:

Follow on Facebook at Punta Gorda Chocolate & Wine (the artisan cheese and meat selection can be accessed on your desktop)

Haley Handcrafted Chocolates Facebook and Instagram

The amazing wide selection of craft brews can be accessed on the UNTAPPD app.

Email: [pgchocolateandwine@gmail.com](mailto:pgchocolateandwine@gmail.com)

Or do it the old fashion way and give them a call at 941-505-0479



## SOCIAL MEDIA

Facebook for Punta Gorda Chamber:

<https://www.facebook.com/PuntaGordaChamber/>

Facebook for Downtown Merchant's Association:

<https://www.facebook.com/DMAPG/?ref=settings>

Facebook for Saturday Farmer's Market:

<https://www.facebook.com/PuntaGordaFarmersMarket/>

URL for Saturday Farmer's Market:

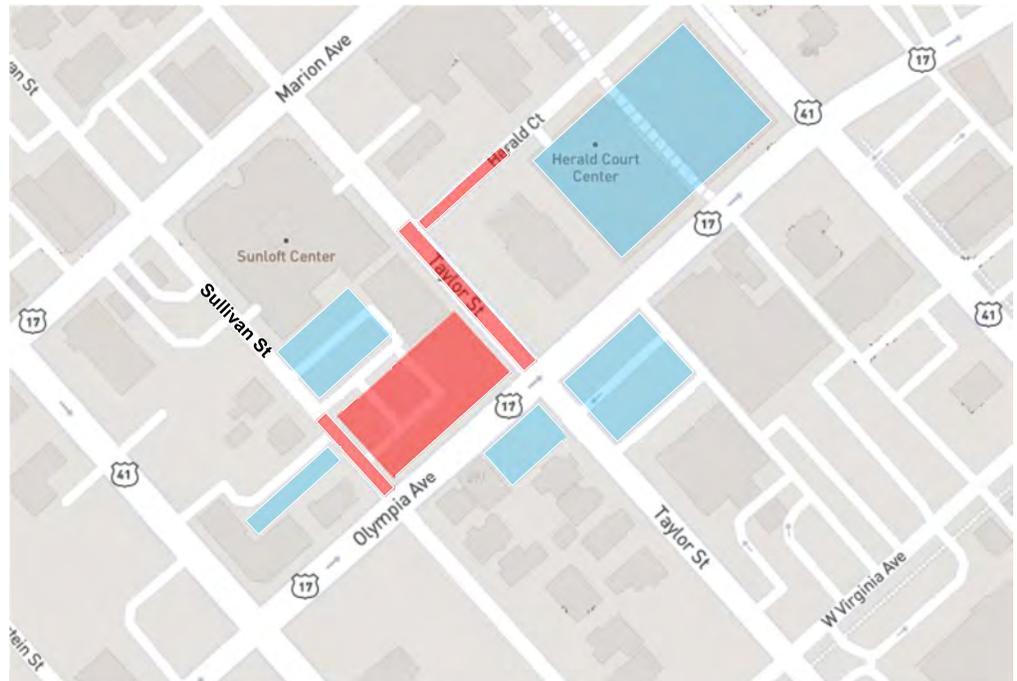
[www.puntagordafarmersmarket.com](http://www.puntagordafarmersmarket.com)

URL for Punta Gorda Chamber:

[www.puntagordachamber.com](http://www.puntagordachamber.com)



## MARKET MAP



Customer Parking



Market Vendor Locations

## DIRECTIONS

Down Town Punta Gorda Farmer's Market is located in the heart of Punta Gorda. Map search the Herald Court Center Free Public Parking Garage :

[117 Herald Court](#)  
[Punta Gorda, FL 33950](#)

### From The North

Take Interstate 75 to Exit 164 (Duncan Rd/Marion Ave) and head West into Downtown, turn left onto Taylor, then left onto Herald Ct. and a right into the free parking garage; or take U.S. Highway 41 (Tamiami Trail), into Downtown, turn left onto Olympia Ave., observe for parking or continue to 41 N, make a left and another quick left onto Herald Ct. and a left into the free parking garage.

### From The East

Head West on Highway 17 (Duncan Rd/Marion Ave), turn left onto Taylor, then left onto Herald Ct. and a right into the free parking garage.

### From The South

Take Interstate 75 to Exit 164 and head West into Downtown, turn left onto Taylor, then left onto Herald Ct. and a right into the free parking garage; or take U.S. Highway 41 (Tamiami Trail), into Downtown, turn left onto Herald Ct., observe for parking or continue into the free parking garage on the left.

### From The West

You're already here! Corner of Olympia and Taylor. Every Saturday!