**Home Page**- Use “Intro” and “Entrance” Rendering

**About the Market** Section

*General Info*

Insert “About the Market Text” file

Insert Renderings of Market

*Map*

\*Coming Soon

*News*

*\*Coming Soon*

**Directions/ Hours**

Insert Directions

Hours Coming Soon

**Fresh Ideas**

***Fresh Finds*-** Create a link from home page with “Fresh Finds” Logo

Use the photo of the Leek for our “Fresh Find” and say

The leek is a vegetable similar in appearance to a large green onion. It reaches maturity in the autumn months. The edible portions of the leek are the white, onion-like base and the light green portions of the stalk. The core is tender and may be eaten, but gets woody as the leek ages. The taste is similar to that of a mild scallion. When raw, it is crunchy and firm in texture.

An easy way to clean the leek is to cut it into rounds and submerge in a bowl of water. Discard the rooted end. Swish so the grit falls out of the layers and down into the water. You can then retrieve the clean leeks from the top of the water. Leeks can be used in several ways, including boiling, frying and raw. Check out our “Fresh Recipe” for a delicious way to use this veggie!

***Fresh Recipes***- Create a link from home page with “Fresh Recipes” Logo. Include this recipe:

***Leek and Potato Soup***

*Ingredients*

* *1 pound leeks (4-5 leeks), cleaned and dark green sections removed,*
* *3 tablespoons butter*
* *3 potatoes, peeled and diced*
* *1 quart vegetable broth*
* *1 cup whole milk*
* *1 cup cream*
* *1/2 teaspoon pepper*
* *chives to garnish*
* *(Cheddar cheese and bacon- optional garnish)*

*Directions*

*Chop the leeks into small pieces.*

*Melt butter in saucepan over medium heat. Add the leeks and a heavy pinch of salt and saute for 5 minutes. Drop heat to medium-low and cook until the leeks are tender, approximately 25 minutes, stirring occasionally.*

*Add the potatoes and the vegetable broth, increase the heat to medium-high, and bring to a boil. Reduce the heat to low, cover, and gently simmer until the potatoes are soft, approximately 45 minutes.*

*Turn off the heat and puree the mixture with an immersion blender (or in standard blender or food processor) until smooth. Stir in the heavy cream, buttermilk and pepper. Taste and adjust seasoning if desired. Sprinkle with chives (and cheese and bacon, if desired) and serve while hot.*

All other Sections should read “Coming Soon” when clicked on- we will add this info as it is created/found out