



Vendor Composition

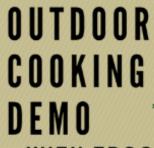
Category (a)	2018	%	2017	%
Farm Products & Packaged Foods (b)	23	72%	16	64%
Hot Foods & Local Artisans	9	28%	9	36%
Total	32	100%	25	100%

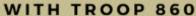
(a) Peak Number of Vendors

(b) Packaged items (e.g., breads, hummus, nut butters, olive oils, etc.)



Some Activity Highlights





AT THE HERMOSA BEACH FARMERS MARKET

Hermosa Beach's Boy Scouts of America Troop 860 is going to demo how to cook up some fresh farmers' market finds during market this week! Stop by and learn a few out-door cooking skills while you're picking up groceries and gifts.





SEARED BRUSSELS SPROUTS WITH CILANTRO & CARROT TOP PESTO. PISTACHIOS & DRIED PERSIMMONS

This is great as a meal or served as a side dish with any protein. I love eating this cold and warm! Enjoy!



Base Ingredients:

- 2lb Brussels sprouts, ends cut off & halved
- 2 T coconut oil
- I t salt
- I cup dried persimmons, chopped I/2 cup pistachios

Pesto Ingredients:

- I head cilantro, ends of stems removed, chopped
- I head parsley, ends of stems removed, chopped
- 1/2 bunch carrot tops, chopped
- 1/2 cup olive oil
- 1/2 cup pumpkin seeds
- I/2 cup pistachios
- Juice of 2 mandarin oranges
- 4 dates, pitted
- 1 T ginger, peeled
- 2 cloves garlic
- I t salt
- 1/2 t cumi
- 1/4 t crushed red pepper
- 1/8 tsp salt

- I. In a large sautéed pan, heat up the coconut oil. Add the Brussels sprouts and cook on high heat for 8 minutes. Stir every couple of minutes. Be careful not to burn. Searing the Brussel sprouts gives a nice brown caramelized color to the outside.
- To make the pesto: In a food processor, blend all of the ingredients until very creamy, ~ 2 minutes.
 Take the Brussels sprouts off the
- heat. Add in 1/2 of the pesto. (I like saving the extra for dips, salad dressing, and toasts!)
- 4. Toss in I cup of dried persimmons.5. Top with more pistachios for an
- 5. Top with more pistachios for an added crunch!

RECIPE PARTNER



Chef Amber Caudle Owner of The Source Cafe 509 Pier Avenue chefamber.com

Hermosa Beach Farmers' Market Wednesday 1-6pm @ I Pier Ave Facebook/Instagram: @farmermarkHB farmermark.com



AT HERMOSA BEACH FARMERS' MARKET WEDNESDAYS 3-4PM 1 PIER PLAZA

