Recipes

When you get your checks, your local agency may also give you some delicious recipes to try with your produce. Your local nutritionist is available to answer any questions and suggest new ways of preparing your fresh, locally grown food. Below is a sample.

BERRIES

Farmers' Market Season June to September

Buying Tips

Select berries that are bright in color, uncrushed, and free of mold. If they are in a box, make sure it is not stained or leaking.

Storage

Store in the refrigerator. They are best if used within one to three days. Berries can be frozen.

Preparation

Rinse berries in cold water. Berries can be eaten raw or cooked.

Recipe

Berry Parfait

¹/₂ cup - 1 cup berries *as desired*¹/₂ cup low-fat yogurt
2 tablespoons granola

Spoon the yogurt into a dish. Spoon the granola over the yogurt. Top with washed berries. Enjoy!

Questions or Problems?

If you have any questions about the program, contact the agency that issued your checks. Report complaints you may have about the program or individual vendors to your local agency.

In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, sex, disability, age, or reprisal or retaliation for prior civil rights activity in any program or activity conducted or funded by USDA.

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To file a program complaint of discrimination, complete the <u>USDA Program Discrimination Complaint Form</u>, (AD-3027) found online at:

http://www.ascr.usda.gov/complaint_filing_cust.html, and at any USDA office, or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by:

- mail: U.S. Department of Agriculture Office of the Assistant Secretary for Civil Rights 1400 Independence Avenue, SW Washington, D.C. 20250-9410;
- (2) fax: (202) 690-7442; or
- (3) email: program.intake@usda.gov.

This institution is an equal opportunity provider.

Wisconsin Farmers' Market Nutrition Program (FMNP)





State of Wisconsin Department of Health Services Division of Public Health P-40154 (02/2017)

What is the Farmers' Market Nutrition Program?

The Farmers' Market Nutrition Program offers you an opportunity to purchase fresh, locally grown fruits, vegetables, and herbs from certified farmers.

Farmers' Market Checks are to be used June 1 – October 31

You can take your checks to any participating farmers' market or roadside stand. Nearly every county in the state has at least one participating market. You can even take your checks with you when you are traveling throughout the state!

Go to an authorized market (you will be given a list by your agency) and look for this yellow sign:



Wisconsin Farmers' Market Nutrition Program (FMNP)

VENDOR

Vendor can accept WIC and Senior FMNP checks for locally-grown fresh fruits, vegetables and herbs.

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- Change will not be given if you buy less than the amount of the check(s).
- If the price of what you buy is higher than the amount of the check(s), you can make up the difference with cash or another check.
- Checks cannot be used at grocery stores.

Approved Locally Grown Foods

Fruits: Apples Berries (all) Cherries Cranberries Grapes Ground Cherries

Herbs:

Basil Chives Cilantro Cutting Celery Dill Epazote Garlic Garlic Chives Horseradish Lemon Balm Lemon Grass Melons Pears Plums Rhubarb Strawberries

Lovage Marjoram Mint Oregano Parsley Rosemary Sage Summer Savory Sorrel Tarragon Thyme

Asparagus Beans (all) Beets Bok Choy Broccoli **Brussels Sprouts** Cabbage (all) Carrots Cauliflower Celerv Celeriac Corn (not ornamental or popcorn) Cucumber Eggplant Fennel Greens (all) Kohlrabi Leeks Lettuce (all) Mushrooms

Vegetables:

Okra Onions Parsnips Peas (all) Peppers (all) Potatoes (all) **Pumpkins** Radishes Rutabagas Scallions Shallots Spinach Sprouts Sunchokes Squash (winter & summer) Swiss Chard Tomatilla Tomatoes Turnips Watercress