

Elk Rapids VM Happenings October 2023



Welcome to October, the Heart of Fall

This is the month where leaf color peaks and we can just relax and enjoy the change of seasons.

Your Elk Rapids Village Market is here with everything you need to celebrate fall.

IN THIS ISSUE:

- Welcome to October
- Marathon Rewards Program
- Chairman's Reserve Meats
- Why We Carve Pumpkins
- Easy French-Style Crepe Dinner
- Did You Know We Have??
- Past Issues:
 - May 2023
 - June 2023
 - July/August 2023
 - September 2023

Actually Learn How to Save Money With New Marathon Rewards Program

To use this program, you need a cell phone that can send and receive text messages.

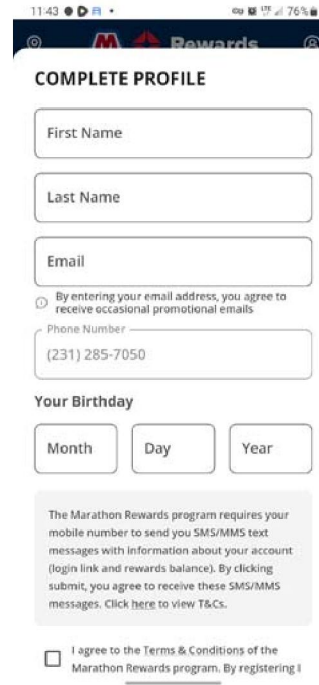
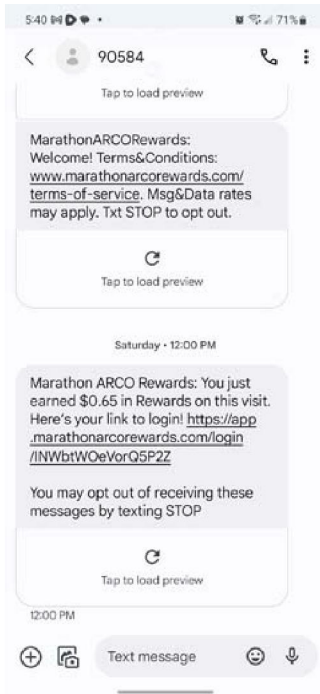
Initial Sign-up:

Step 1) Give your cell phone number to the Elk Rapids gas station attendant and tell them you want to sign up for Marathon Rewards.

Marathon sends a couple text messages to your phone:

Step 2) Click on the link in the text message to create your account login.

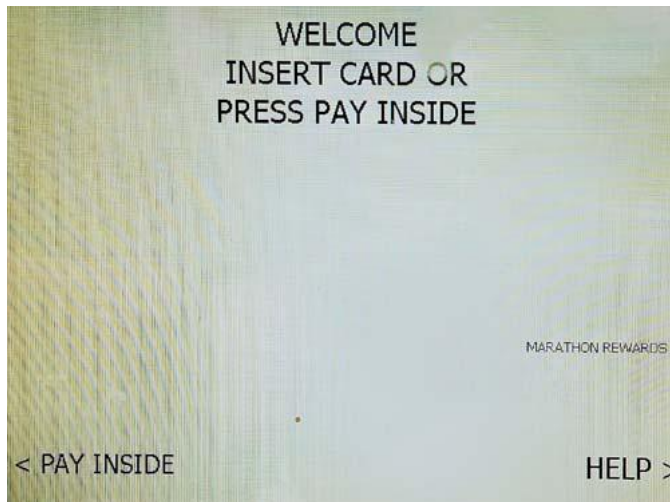
Fill in the profile fields and click Submit.



Use Program With Every Fillup:

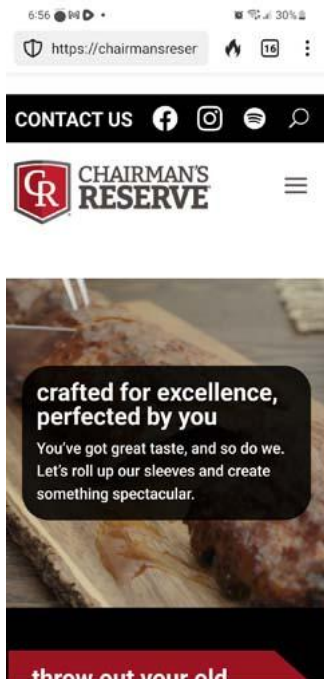
Step 1) Always use your phone number when pumping gas.

- a. When paying inside, give your phone number to the attendant.
- b. When paying outside, make sure you see the tiny Marathon Rewards type on the main gas pump screen. Press the corresponding button on the pump. This lets you type in your phone number.



This ties your purchase into your Marathon Rewards account so you get credit for your purchase. If you have accumulated rewards, the amount automatically subtracts from the price you pay at fillup. See the actual Marathon Rewards phone app for more information on Bonus Rewards.

Hankering After Fall Dinner Favorites? Try New Chairman's Reserve Meats



The change of seasons might bring you thoughts of cozy fall dinners roasting in the oven. Just imagine pork chops or beef roast filling up your house with great smells!

Just in time for fall, the meat department now offers you the Chairman's Reserve brand of pork and beef. We changed to this brand because of its high quality. Cuts are hand-selected and very tasty.

As pictured, Chairman's Reserve Meats also provides a website where you can get cooking tips and timely recipes.

Try some today and let our butchers know what you think!

Curious About Why We Carve Pumpkins? Blame It on the Irish Gift of Gab

Did you ever wonder why we make pumpkins into Jack O'Lanterns at Halloween?

The Irish brought a scary story with them when they came to American shores. They had long told the tale of Jack, a man who bet the Devil and won!

That worked out great for Jack until he died. God wouldn't have him in Heaven, and the Devil was a sore loser who wouldn't have him in Hell. Jack's spirit was forced to roam the earth.

The Irish used potatoes and turnips carved into scary faces to keep Jack and other evil spirits from bothering them on All Hallows Eve. But that was back home in Ireland.

Once they discovered pumpkins in the New World, they switched to carving the larger vegetable into scary Jack O'Lanterns.

And they got all the rest of us doing it too! Pumpkins are a great value right now at the Village Market.



Don't be caught on All Hallows Eve without your trusty, scary pumpkin.

Tired of the Same Old, Same Old? Create an Easy French-style Crepe Dinner for Your Family

Check out this grab and go recipe for an easy dinner. Creating a crepe dinner makes even less dishes than a typical Taco Tuesday dinner

Ingredients:

- 1-2 Packages of crepes (10 crepes/pkg)
- Sliced ham of your choice
- Swiss or cheddar cheese
- Butter
- Nestle's cocoa powder

This recipe estimates 2-3 dinner crepe/person and one dessert crepe per person. Your family's needs may vary based on age and taste but

Serve with a side salad for a complete meal.



Make Ham and Cheese dinner crepes:

While you can make these crepes in the microwave, for best results get out a skillet or fry pan. Crepes re-warmed in butter are out of this world

1. Add some butter to your fry pan. Keep heat on medium to low.
2. Grate your cheese to make it melt easily.
3. Add a crepe to the pan.
4. Add grated cheese in the midline of the crepe according to taste
5. As cheese starts melting, add the sliced ham on to
6. Start folding the crepe. Bring both halves toward the middle so that you now have a cylinder.
7. Remove the finished crepe onto a plate with a spatula.



Make chocolate-filled dessert crepes:

Figure 1-2 desert crepes per person.

These steps are to make dessert crepes using a fry pan.

1. Add some butter to your fry pan.
2. Add a crepe to the pan.

3. Add about 2 Tablespoons of Nestle's powder to the center of the crepe, as shown. Top with little slivers of butter. Start with adding about 2 Tablespoons butter. As the butter melts, use the back of a spoon to smooch it into the powder. You need to add butter until all the powder turns into chocolate sauce and all butter is melted.
4. Fold 2 edges of the crepe toward the middle just as you did when making the dinner crepes.
5. Lift the crepe out of the pan and lay it on a serving plate. Use caution so the sauce does not drip out of the crepe.

Option: If you want to use a microwave, make the chocolate sauce filling first. Try adding about 2 Tablespoons of butter to a glass measuring container. Melt the butter in the microwave, then add the Nestle powder. Stir until all the powder is dissolved into the Nestle's powder.



Did You Know We Have??

- 2 kinds of tasty wrappers - crepes and spring rolls.
- Polenta, an Italian-inspired, cooked form of cornmeal.
- Local apples and apple cider from the Friske farm

