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The Northside Farmers Market 2011 Season Begins!

By Dale Matthews

One of the Northside's favorite places to gather will soon be available once again. The 7th annual Northside Farmers Market opens for the 2011 season on Sunday, May 1 at 8:30am. Think of it as our own northside crossroads, a place where neighbors can gather, to shop for fresh, local foods and to say "Hi" to friendly faces. Lindsay Christians of The Capital Times writes "browsing the Northside Farmers Market is a bit like stepping up to the bar on an episode of "Cheers" - everybody knows everybody else, and they are always glad you came." (but without the alcohol)

The core of the market is the wonderful foodstuffs provided by the vendors. We are filled to capacity with our past vendors and are adding on the ends of the market space to accommodate even more vendors at the market. And we still have a waiting list. Having many vendors means a variety of choices for our shoppers! Items for sale will include fresh, healthy and tasty fruits, vegetables, meats, eggs, bakery, cheeses and other dairy items. You can also enjoy Tui's fresh squeezed juices, smoothies, and other "grab and munch" goodies. The food carts section will be expanded to include hot breakfast of pancakes, bacon, eggs, more eggrolls, curry, and Loas ethnic foods. Always free coffee at the information tent to warm you up on cool May mornings. Heck, maybe even some popcorn to munch. Sunday mornings at the Northside Farmers Market 8:30am to 12:30pm -easy access, family, and pet friendly.

The spice of the market is the weekly events - there's always something interesting planned! Sometimes it's folks from one of the Northside community centers selling prepared hot foods like eggrolls or chili, or it might be a musical group, or music from our own local kids. The great line-ups continue for the 2011 season as well. Here are the offerings for May:

On opening day, May 1, we will enjoy freshly prepared Mexican Tacos and taste a variety of Mexican finger foods as a way to celebrate Cinco de Mayo. Kids at the market can take a swing at the candy and coin filled piñata. May 8 is Mother's

Day and all children who visit the market can take home a free plant or flower for Mom!

Consider becoming a part of the corp of volunteers. We need volunteers to set up and take down, work the information booth, and help organize many of the events. Most volunteer positions only require 2 or 3 hours each month. Make yourself known at the information table, or contact nfmkitchen@charter.net or call (608) 695-0946 and visit our website www.northsidefarmersmarket.org.

Vendors

These are the vendors that you can expect to see at the first market on Sunday:

Auntie Pam's Bakery: cinnamon rolls, muffins, scones, cakes (whole and slices), bagels, foccacia bread, spicy cheese bread, flourless items (made without wheat) are cheese bread, peanut butter cookies, chocolate cake.

Capital City Cookies: cookies, brownies and dessert bars

CC Angus: beef

Earth Rise Farm: beef, rhubarb, catnip

Equinox Community Farm: transplants, sunflower sprouts, maple syrup

Farmer Johns Cheese: fresh curds, cheese

Hudsons: spinach, chives, and possibly asparagus

Keene Organics: eggs, mushrooms - shiitake and oyster, chives, and some bakery items.

Lor Farm: asparagus, spinach, lettuce

Morningwood Farm Nursery: spring perennials, hanging baskets, bedding plants

Natalie's Garden and Greenhouse: perennials, annuals (including pansy flats), hanging baskets, and vegetable transplants. May also have potted herbs and fresh spinach if the weather cooperates.

Polly Jane's Pickles and Jams: pickles and preserves

Rollin Hills Honey: honey

Stram's Fish Market: catfish fillets and catfish cheeks. Fresh and frozen.

Yumbutter: Peanut Butter

The October 31, 2010 edition of the Vine e-newsletter is written and edited by volunteers: Kelly Nigl, Chris Moore, Jamie Gratrix and Dale Matthews
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Northside Farmers Market
Sundays 8:30am - 12:30pm ~ May - Oct
Northside TownCenter, Northport and Sherman

www.northsidefarmersmarket.org



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