Visit local farmers? markets this summer in King

By Mark Pavilons

King Township residents can sample a variety of local produce at two farmers' markets this summer.

After a successful inaugural season, the Schomberg Farmers' Market, sponsored by the Schomberg Agricultural Society, will return once again to the fairgrounds. It will begin June 8 and run every second weekend through Sept 28. It runs 9 a.m. to 2 p.m. rain or shine

The vendors will be selling fresh crops from the local farms and greenhouses, organic meats and fish, honey and maple syrup, organic herbs and fresh baked pies and pastries.

?We usually have a nice selection of vendors at the market, with the number growing as the season progresses,? said Henry Verbruggen, a director with the Schomberg Agriculture Society and co-chair of the Farmers' Market.

New vendors are welcome. For more information, contact Andy MacPherson at 905-939-8181 or via email, andrewmacpherson@sympatico.ca.

New this year is a farmers' market in King City, courtesy of All Saints Anglican Church, located near the intersection of King and Keele.

Organizers hope to bring in not only food vendors but also craftsmen and florists, and are looking into hiring music talent. Anyone coming with their dad on the Father's Day grand opening on June 16 will get a free burger or hotdog.

It will run alternate Sundays, 8 a.m. to 1 p.m. through the fall. It runs on opposite weekends of the Schomberg market to avoid a conflict.

If you make interesting crafts or know someone who might like to be a vendor at this market, please email allsaints3@bellnet.ca for an application form.

Farmers markets are an integral part of the urban/farm linkage and have continued to rise in popularity, mostly due to the growing consumer interest in obtaining fresh products directly from the farm.

Both local farmers' markets allow consumers to have access to locally grown, farm fresh produce.

Direct marketing of produce and products through farmers' markets continues to be an important sales outlet for agricultural producers nationwide. Food in the United States travels an average of 1,500 miles to get to the kitchen table. All this shipping uses large amounts of natural resources (especially fossil fuels), contributes greatly to pollution, and creates excess trash with extra packaging.