

## King City Farmers? Market Sunday

The King City Farmers' Market at All Saints Church is very excited to have Highmark Farms join the market. Zach brings a vast array of organic produce plus duck eggs, quail eggs and chicken eggs as well as variety of woodland mushrooms. Along with the first-rate produce from Ron Vanhart in the Marsh, the market has your produce needs covered. Anyone who has tasted Ron's tomatoes and lettuces will attest to the accolades he receives.

We will also be introducing Crosswind Market Gardens at the market. They will be selling CSA baskets which will give you a piece of their harvest every few weeks. Speak to either David or Holly to place your order.

Get to the market early before the bread sells out; Jules' Rustic Bread are wonderful dense loaves which pair especially well with Hans Martin's local honey. You also want to get to the market early if you want a pie from the All Saints Bake Table ? they go fast. There are also brownies, cookies, date squares and tarts all baked from scratch by hand. If gluten doesn't agree with you, mosey down to Happy Tummy Gluten Free Baking and enjoy a vast selection of wonderful gluten free baking and breads.

Another very exciting announcement is they will be introducing an Artisans' Market on August 25. This market will take place three times the other two tentative dates are Sept. 22 and Oct. 20. The market will take place on the front lawn of the church. They will be offering local crafters a chance to sell their wares. If anyone is interested in being a vendor please drop a line to Jocelyn Kean ([jck@jonk.com](mailto:jck@jonk.com)) and she will book you a table. The criteria for vendors is that all products are locally made and not mass produced. No food products of any type may be sold at the artisans' market.

We look forward to seeing you at the King City Farmers' Market on Sunday, Aug. 11, 8 a.m. to 1 p.m. rain or shine.

Don't forget about the ?Everything Pumpkin? workshop on Saturday, Sept. 21 which is part of the York Region Pumpkin Pie Trail. The final market on October 20 will be capped with a huge celebratory ?Field to Table Dinner.?