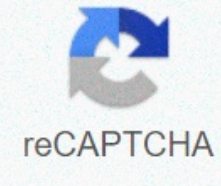




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## Farmers market charlotte kings drive

Getty These days, the farmers market offers more than just the best and freshest products of nature. These 14 markets have dedicated local fans - from near and far - to making them a destination at their own will. 1 of 14 Seattle, Washington It's a big tourist attraction for one reason: The Pike Place Farmers Market has it all! Not only can you buy delicious food, but you can also shop for one-of-a-half items from artists and small business owners, all of which make up this legendary hotspot. (Pike Place Farmers Market, June-November 9am-5pm.) 2 out of 14 St. Louis, Missouri Nestled near Anheuser-Busch Brewery, this year-round brewery is a good place to stock up on your fruits and vegetables, as well as snacks like kettle corn. It has been in operation since 1779, and once you visit, you will understand why. (History of Soulard Farmers Market, Wednesdays and Thursdays from 8 a.m. to 5 p.m., Fridays from 7 a.m. to 5 p.m., and Saturdays from 7 a.m. to 5:30 p.m.) 3 of 14 New Orleans, Louisiana New Orleans is known for all sorts of colorful attractions, but the Crescent City farmers market is one of its best. It is actually a collection of seven weekly markets in the region, offering the best in production, baked goods, flowers, seafood, and more. Is your mouth hydrated? (Crescent City Farmers Markets, open at various locations and third-seventh) 4 of 14 New York, New York Manhattan's Union Square becomes home to dozens of providers most Saturdays of the year. Celebrating its 15th season, the market is a popular stopover for New Yorkers and tourists who stop to browse locally produced cheese from nearby farms, fresh flowers, fish, pies and more. (Union Square Farmers Market, every Saturday to November 23, 9am-1pm) 5 of 14 Baltimore, Maryland The only market these manufacturers have is a market-like component with beauty products, arts and crafts, and craft furniture and helped attract more than 8,000 visitors on particularly nice Sundays. Visit the gourmet pickle counter In A Pickle, which has an avid fan base that loves its nine, or rinse a snack with vintage glass bottled milk from South Mountain Creamery. (Baltimore Farmers' Market & Bazaar, April 7-December 22, 7am-12pm) 6 of 14 Brattleboro, Vermont When it started in 2006, brattleboro Winter Farmers Market gave farmers a place to sell their still abundant produce when traditional markets were closed for winter. In addition to making fresh, local food affordable for people in the community (they accept SNAP, formerly known as food stamps), Saturday's market has also become a destination for those dining from Massachusetts who enjoy proximity to I-91. (Winter farmers market, Saturday, November to March, 10am-2pm) winter Vermont doesn't entice you, plan to stop summer at decades-old Brattleboro farmers market. May to October.) 7 of 14 Charleston, South Carolina operations since 1989, 1989. The market in Marion Square was a hit with locals, who cited bonuses of non-food treats at this market, including Scarlet Poppy jewelry, and magnolia cream products from Charleston Soap Chef. If you're in the market for furniture, check out Capers Cauthen's Landrum Tables made of reclaimed local wood. Dine at Charleston Crepe Company, one of the most popular and longtime food providers, or try Roots Ice Cream, a locally sourced ice cream like Sweet Tea and Honeys Lilies. (Charleston Farmers' Market, Saturday, April 13 through December 30, from 8 a.m. to 2 p.m.) 8 of 14 Des Moines, Iowa Since it began in 1976, the Des Moines market has grown from 15 suppliers to nearly 300, and now averages 25,000 visitors per In addition to chemical-free products, grown in Iowa and local meats and cheeses, there are six locations for arts, crafts and entertainment, plus weekly activities for children to fascinate young attendees. Stretching across nine city blocks, is it any wonder people queue for farm boys' breakfast burritos to help them power through? For a more exotic flavour, check out Pupusasa El Salvador, a Salvadoran corn tortilla stuffed with cheese, beans or meat. (Des Moines Downtown Farmers' Market, Saturday, May-October, 7 a.m. to 12 p.m. There is also a smaller fourth market at the end of summer, and a regular winter market.) 9 of 14 Portland, Oregon Portland Farmers Markets, starting with 13 suppliers in a parking lot, has become a small potato-free empire in the past 21 years: In 2011 they generated \$8 million in revenue from more than 650,000 shoppers. The top market, at Portland State University, attracts nearly 150 suppliers including predators, farmers, fishermen, bakers, cheese sellers and winemakers. The average number of shoppers is between 12,000 and 16,000 every Saturday, and many are there to enjoy music performances, chef performances and cooking classes for children. All seven Portland Farmers Markets accept SNAP funds (formerly known as food stamps), making fresh, local food available to lower-income residents. (Portland Farmers Market at PSU, Open year-round on Saturdays; 8:30am-2:00pm, April-October; 9am-2pm, November through March) 10 of 14 Rowayton, Connecticut A welcome stop along the I-95 corridor, Rowayton's historic Pinkney Park hosts on average 30 vendors, and offers views of the Long Island Sound and the Five-Mile River. Although it's a young market, it's loved in the community, with regulars shopping every week and a number of local providers, too, including Brown Dog Fancy and Bark Avenue Bites' treats for four-legged friends. Don't miss out homemade home recipes at Kelly's Four Plus Granola. Before you leave, visit Pinkney House circa 1800, with its mid-19th-century interior describing its heyday as a thriving farmhouse. (Rowayton Farmer's Market, Friday, 12am-5pm) 11 of 14 Sag Harbor, Harbor, York local residents Ana Nieto and Ivo Tomasini created Sag Harbour's Fair Food Farmers Market in 2003 with the goal of encouraging the local economy during the off-season. It's a shopping out shop for colorful products (cabbage, beetroot, carrots, kale, dleps, squash), free and hormone-free animal products like eggs and cheese and baked goods, in addition to local passions like Kerber's Farm and Amagansett Sea Salt Co. (Sag Harbor's Fair Foods Farmers' Market , Saturday, 9am-1pm) 12 of 14 Chicago, Illinois Nestled in Lincoln Park, adjacent to the lakeside, Green City Market It is believed to be the only market in the country that requires third-party certification of all suppliers, such as Certified Naturally Grown, USDA Certified Organic, or Animal Welfare Approved. (See the full list here.) Try amazing popcorn from Alden Hills Organic Farms and grab Bennison's Bakery bread or pHour Bakery - made from organic flour - before they sell out. But before uploading your arm, be sure to visit the city's adjacent free zoo. (Green City Market, hours vary based on location) 13 of 14 Aspen, Colorado Discover Colorado produces, grows, or produces food and goods from 30 suppliers and 70 ers. The 13-year-old nonprofit market has a juried application process, making it highly selective. Children can learn about sustainable food and meat at the education booth. Best of all, choose some prepared food and grab a seat in the adjacent park to enjoy the perfect view of Mount Ajax. (Aspen Saturday market, Saturday, June through October, 8am-3pm) 14th of 14 West Tisbury, Massachusetts Centrally located outside Grange Hall in the town centre, the West Tisbury farmers market will celebrate its 45th anniversary this summer. Believed to be unique among its colleagues, the market rules require all about 50 suppliers to develop or make their products on Martha's Vineyard. It is also managed by two of its suppliers, long-lived island native Linda Alley and Rusty Gordon (she's the woman behind New Lane Sundries jams, jelly and gourmet mustard, and he's an organic farmer). About two-thirds of the goods are agricultural products, and the rest suppliers offer non-consumer goods, like seastone papers' craft jewelry. (West Tisbury Farmers Market, Summer: Saturday, June 8-October 12, 9am-12pm; Wednesday, June 19 - August 28, 9am-12pm. Fall: Saturday, October 19-December 14, 10am-1pm) My visit to the Green Market (aka farmers market) in Union Square over the weekend brought some interesting findings. It's still early for spring and it's been a miserable Winter Sherry Rujikarn in this area, but I was hoping that will find some delicious treats. As in doubt, asparagus, radishes, and slopes were nowhere to be found, but there were adorable baby carrots (real baby carrots, not only big big etched into exotic fingers of unity), spring onions, and bean shoots. foresching the onset of spring in NY (to me, anyway). And, of course, there are people who sell their barbecue, meat and cheese at the market all year round, regardless of the season. I made out with a loaf of jalapeno cheese sourdough, oyster mushrooms, shitake mushrooms, the said bean shoots, a log of goat cheese and goat feta from Lynnhaven, some smoked ham from Flying Pigs Farms, and mixed green micro mesclun in gorgeous shades of purple, pink, and green. That day, I ate greens with a simple lemon sauce, goat feta, and some roasted almonds. The next evening, I sautéed mushrooms and bean shoots with some garlic and fish sauce. It's farmers' market season - so go early and go often! It's a great way to get out of the house, get some fresh air, get your hands on some delicious food, and support your local farmers. Sherry Rujikarn Here are some tips to keep in mind when going to the market: First, press the ATM. Most providers do not have a credit card or check. When you get there, take a round just to see what's on offer, where and how much, so you can plan your purchase accordingly. You don't want to buy 3 lbs of tomatoes at the first stand you see and then stumble upon the riper, the better tomatoes at the end. Go early. It depends on the market, but usually the selection begins to subside at noon or 1pm. And you don't want your farm fresh produce to wilt in the heat! Use an important eye and be patient about choosing your product. Just because you're picking it up in the market doesn't mean that each item is necessarily the best quality. Bring your own handbag. While suppliers offer handbags, they are often fragile and small. Make the environment a favor and bring your own. Do not be afraid to ask for samples, especially cheese or unique products. Providers are often more than willing to oblige. That being said, not being a mooch. If you know you have no intention of buying, do not sit there and eat the entire free sample tray of the supplier. It's just bad manners. Look at the product for inspiration, think about the dishes you can make and buy as much as you can practically cook in the next 3 or 4 days. There will be another market to shop for in a few days! Sherry Rujikarn This content is created and maintained by a third party and entered into this page to help users provide their email address. You can find more information about this and similar content at piano.io piano.io

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