



Market Fresh

The Farmington Farmers & Artisans Market rings in the season with a 'little help from its friends'

Welcome to the Farmington Farmers & Artisans Market

Saturdays through Nov. 19
9 a.m. - 2 p.m.

Grand River Avenue at
Grove Street

Calendar

May 7

Little Sprouts Activity:
Plant a flower for Mother's Day

Cookin' at the Market:
11 a.m.

John Cowley & Sons

May 17, Tuesday

Volunteer Pep Rally
6 p.m., Sundquist Pavilion

May 28

10 a.m.
Container Gardening with
Heidi Cook

June 3—6

Art on the Grand

June 11

Cookin' at the Market:
11 a.m., Meriwether's
Restaurant

Herb Gardening, 9:30 a.m.
Paula Kraus discusses
selection and use for culinary &
medicinal herbs

June 18

Little Sprouts Activity:
Make a recycled bird feeder for
Father's Day!

Cookin' at the Market:
11 a.m., G. Subu's Leather
Bottle

June 25

Little Sprouts Activity:
Make your own bubble wand
and fill the market with bubbles

Peace, Love & Planet

Picks up garden plastics for
recycling every Saturday
May 21 through July

The Farmington Farmers & Artisans Market kicks off its 18th year with the backing of a new and growing group of supporters – The Friends.



The Friends of the Market is a group of volunteers who are passionate about Farmington's increasingly popular Saturday attraction. They support the long-term growth and success of the market by raising funds and helping to orchestrate family-friendly events during market days.

Their mission:

To help nurture Downtown Farmington as a destination choice for experiencing the feel of small-town commerce through direct access to local farmers, producers, crafters and artisans.

The work of "The Friends" is to create an inviting venue through which patrons can experience the pulse of the community and gain a deeper appreciation for local farming, sustainability, health and fitness in a centralized common gathering place. The Friends focuses on promoting community awareness of the Market, as well as raising funds for its preservation and expansion.



The 2011 season looks to be an exciting one, full of fresh produce, fine art and crafts, live entertainment, cooking demonstrations by local chefs and more.

The Friends of the Market is delighted to announce a partnership for children's activities during Market hours with Mayfair Co-Op Preschool of Farmington

Hills. The preschool, which has served the Farmington area for more than 50 years, is excited to be hosting 10 "Little Sprouts" children activities, to be held on select Saturdays during market hours. From making mom flowers for Mother's Day, to recycled bird feeders for Father's Day, the Little Sprouts corner with unique market-themed events will be a hands-on experience for children. Some of the other Sprout activities include making bubble wands in June and a kid's parade in July. Look for the "Little Sprouts" schedule on our market bulletin board, and find their activities on the north portion of the Sundquist Pavilion. Mayfair Co-Op is a member operated, play-based preschool with parents and teachers working together. Mayfair is located at 30450 Farmington Road. For more information visit their website at Mayfairpreschool.com or call 248-626-2759.

The Farmington Downtown Development Authority is also kicking off a Fit Farmington program on the Market's opening day and plans to incorporate health and fitness programs into every market Saturday via educational classes and health assessments. A one-mile walking path through Downtown Farmington will also be part of the Fit Farmington program; lunchtime walks will be scheduled during the week — meet at the Sundquist Pavilion at noon. Check the DDA website, www.DowntownFarmington.org or sign up on Facebook to keep up to date on all the Fit Farmington happenings.

For only \$20 anyone can help guarantee the continued success of the Market and become a Friend. As a gift to donors for their generosity, the Friends will give each donor a market bag filled with generous coupons.

Walt's welcome ... words from the market manager



Welcome! On behalf of the Friends of the Market, thank you for visiting the market. We hope you choose Farmington as your "favorite market" experience and maybe will "Friend" the market yourself or even just "bring a friend." We have a full season to grow together, so come back often ... and until next time, in the words of my favorite poet/musician, Van Morrison, " ...**May you stroll the merry way ... but jump the hedges first ...**" Have a great summer and feel free to chat me at the market or e-mail me at market@DowntownFarmington.org.

Kind regards, Walt Gajewski, Market Manager

Gass Centennial Farm returns to the Farmington Farmers & Artisan Market

The Gass Centennial Farm has been part of the Farmington Farmers & Artisans Market for more than a decade. The farm also supports the community by annually donating some of its crop to the Downtown for harvest decoration.



The farm, located in Ray Township has been family owned and run since 1853. Specializing in gardening for restaurants in the metro Detroit area, Bill and Ellen Gass raise a wide variety of vegetables, berries and herbs. Everything grown is tested for flavor.

The couple encourages market patrons to use fresh vegetables in their diets. They often take the time to give folks ideas on how to prepare healthy meals for their families.

Bill and Ellen continue their commitment to help with Mission of Hope-Honduras. Each winter, gardening techniques and seeds are provided to impoverished communities to help improve the health of villagers. In addition, 18 schools and 156 houses have been built to help those in need.

Vendor Profile: Relic Soap — Soap with a Conscience

Market Fresh recently spoke with artisan soap maker Ryan Kmiecik, co-owner of Relic Soap - Soap with a Conscience.

Relic Soap Co. is a family-owned business in Farmington that specializes in artisan soaps made of the best natural ingredients that are good for the environment and good for you. The dominating ingredient in each of their soaps is olive oil.

How do you come up with such innovative scents? We find things we like for inspiration, with a focus on natural and sustainable products.

Owners: Husband and wife team, Karen & Ryan Kmiecik
Website: www.Relicsoap.com
Years in Business: Nine - Since 2002
Family: Three children
Markets: Farmington Farmers & Artisans Market, Power Road Winter Market

Favorite thing about the Farmington Market: Since we're Farmington residents, we feel we're a part of the community, we also like seeing our friends and neighbors in the crowd.

Best-Selling Soap: Thai Lemongrass – an original blend Karen developed. Lavender Mint also proves to be popular.

New products: Laundry soap, shea butter, salt bars and bamboo soap dishes. Also, a return of limited edition lakeshore-scented soap which was intensely popular on its last run.

Noteworthy to know: We're big on using renewable resources and support Michigan-made. We focus on using local products.

Welcome New Vendors

Alines Soy Candles

Aunt Dolly's Garden-Fresh Michigan Grown Produce

Bon A Rose

Crossroads Creamery

Elderberry Heaven

Golden Wheat

Haute- Organic Chocolate

Jozef's Bowls & Wooden Things

Living Zen Organics
Division of Detroit Zen Center

McClure's Pickles

Milford Spice Company

My Family's Backyard Bar B Q

My Honey's Cakes

Nicky's Family Recipes

Pottery by the Piece

Susie's Cookies

The Jewelry Cottage

The Main Squeeze- Fresh Made Lemonades!

The Perfect Jewel

Willow Works Gifts & Home Accents

Seasonal fruits and vegetables: Spring

Fruits and vegetables harvested at their peak, give optimum flavor for all your favorite dishes.

VEGETABLES

Asparagus
Snap Beans
Broccoli
Carrots
Cauliflower
Green Beans
Greens
Lettuce
New Potatoes
Onions
Peas
Radishes
Spinach
Hothouse Tomatoes

FRUITS

Blackberries
Cherries
Raspberries
Rhubarb



Note: Due to farming variables, "in-season" does not guarantee availability at our Market.

Farmers Market makes room for upcoming Art on the Grand



Art on the Grand will kick off with a pre-glow event on Friday, June 3 from 6 - 11 p.m. and run Saturday, June 4 from 10 a.m. to 7 p.m.; and Sunday, June 5 from 11 a.m. until 6 p.m. The show will be held in Downtown Farmington, causing the Farmers Market on June 4 to move to the Farmington Center parking lot - just south of the pavilion area. A juried fine arts fair, Art on the Grand will showcase more than 100 fine artists and crafters. There will be hands-on activities for children, live music and more, including a wine tasting event Saturday night, June 4.

Market Fresh Tip Corner Choosing starter plants

When looking at starter plants, select the healthiest looking plants – avoid wilted or dried-out plants. Also, try to avoid plants that are already flowering or have fruit; choose younger plants. Then, get them in the ground as soon as possible. Before transplanting, water both the seedling and the ground. Planting on a cloudy day is preferable, as direct sun can hurt a starter.