

Watsonville's farmers market debuts

✓ By *Farmers market* DAVE BROCKMANN

Sentinel staff writer

WATSONVILLE — The aroma of fresh produce, flowers, freshly-baked breads, pastries, pasta, and salsa will fill Peck Street and the downtown today with the opening of Watsonville's Certified Farmer's Market.

After an opening ceremony at 2 p.m., 24 farmers and producers will be set up to sell their commodities at 2:30 to 6:30 p.m. across the street from the Wells Fargo Bank

office. Among the highlights will be the bluegrass music from "Harmony Grits," and the Watsonville firefighters serving their famous barbecue Tri-tip sandwiches and beans throughout the afternoon.

Farmers and producers selling include: Alfaro's Bakery, Carlos Aguilar, Esteban Benitez, Blue Heron Farm, Maria Catalan, Cabrillo College horticulture, Edwards Nursery, Four Sisters Farms, Glaum Egg Ranch, Greensward Nursery, Hazel Dell Mush-

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rooms, Live Earth Farms, Lucero Organic Farms, Santa Cruz Pasta Factory, Vasquez Farms, and Watsonville Nurseries.

The Watsonville Certified Farmer's Market will operate every Friday until early November with weekly special events. The farmer's market is co-sponsored by Main Street Watsonville, Community Alliance with Family Farmers and the city of Watsonville.