

# Felton Farmer's Market set to open June 7

Farmer's Market

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By Judy Brenis

Mark your calendars for June 7 — opening day of the Felton Farmer's Market.

Locally-grown vegetables, fruit, flowers and honey will be available. There will be live music, berries 'n' cream, short-cake, beverages and free seeds given away to get you started for the pumpkin growing contest planned this fall.

The Farmer's Market, which was started last year, was the first part of the Felton Town Plan to be implemented. Sponsored by the Felton Business Association, the market will be held next to the Felton Post Office on Gushee Street from 3-7 p.m. Tuesdays through October.

The Farmer's Market allows consumers to buy local vegetables, fruit, eggs and honey directly from the grower, usually at prices lower than supermarkets, said Wendy Krupnick, this year's market manager.

Local growers participating in the Farmer's Market are all producers certified by the County Agricultural Commission. While a majority are from Santa Cruz and Watsonville, some come from as far away as the San Joaquin Valley, Krupnick said.

One of the local growers which participated last year and will be back this summer is Camp Joy, a



File Photo

Felton Farmer's Market will be open for business Tuesday, June 7.

non-profit educational garden project. It's a small diversified farm which provides fruits, vegetables and flowers to Sequoia Family Markets, True Nature Foods and other local markets.

According to Teri Chantuari, who has lived and worked at Camp Joy for two years, the 4½ acre farm was started 18 years ago by Jim and Beth Nelson, then apprentices of Alan Chadwick who started the UC Farm and Garden project. The Nelsons wanted to start a similar project when they established Camp Joy, Chantuari said.

The farm offers children's classes, tours, and apprenticeship programs for those who are interested in subsistence farming.

Currently there are six adults and the Nelson's two children living at Camp Joy. Each family has its own living quarters, but share one kitchen, Chantuari said.

This year they will bring to the Farmer's Market a variety of organically grown produce including fresh herbs, beans, garlic, lettuce, fruit, honey, bee pollen, flowers and candles.

Dennis Tamura of Blue Heron

Farms said he will also be bringing a variety of organically grown vegetables and flowers to the market as he did last year.

Blue Heron is a 14½-acre farm in Corralitos where 20 to 30 different kinds of crops and flowers are grown including 10-12 different kinds of lettuce, cabbage, broccoli and potatoes.

More than 20 other growers will be represented at the market including:

• Rudy and Esther Vasquez,

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## ✓ Farmer's Market opens soon

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who have six acres of strawberry fields in Watsonville.

• Sandra Ward of Greensward in Corralitos. Ward sells organic sprouts of many varieties and exotic mushrooms for Hazel Dell Mushrooms in Watsonville.

• Myrna Weber of Tri-Weber Farms in Orosi in Tulare County. Weber is a fruit and nut grower and

sells to farmer's markets throughout the state.

• Darrel Bradburn of Madera sells mostly early summer crops.

This year the market will also provide a community booth space available for backyard gardeners or local non-profit organizations to sell their extra produce. For these participants, no membership fee is required; those interested must pay

a \$5 non-refundable fee one week in advance of participation.

According to Krupnick, non-profit organizations can use the booth to hold bake sales, sell arts and crafts, raffle tickets or anything they like as long as all proceeds go directly to their local cause.

"We want this to be an opportunity for more community interaction," Krupnick said.