

Farmer's Market opens

By TARMO HANNULA

STAFF WRITER

The Watsonville Farmer's Market formally opened Friday afternoon with a ribbon-cutting, music, food and festivities. The aroma of fresh produce, flowers, sizzling tri-tip steaks, fresh baked breads and fresh fish filled the air as throngs of shoppers dropped by to sample the new addition to downtown Watsonville.

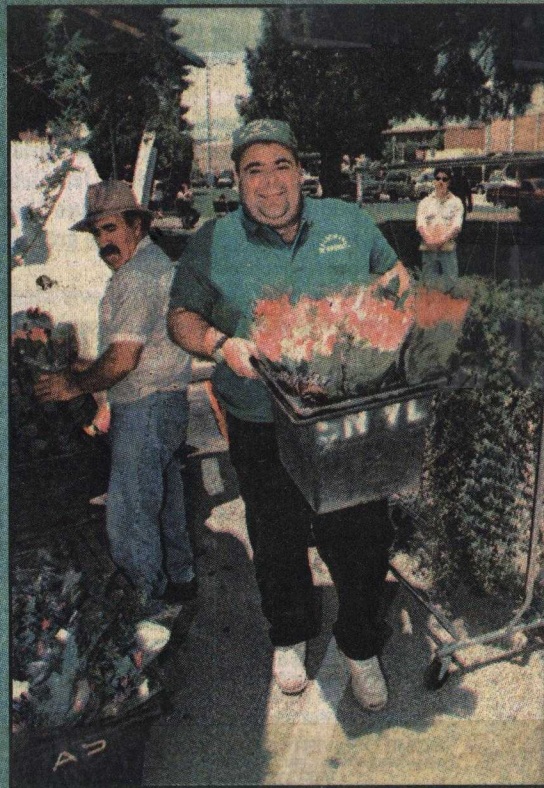
Colorful booths and stands lined Peck Street, which flanks Watsonville Plaza. Several vendors stacked their goods on the beds of their trucks.

"This has been long overdue," Robert diCicco said, who was selling flowers for his business, Sunnyvale Rose and Watsonville Nurseries. "I will be curious to see what kind of a crowd will show up."

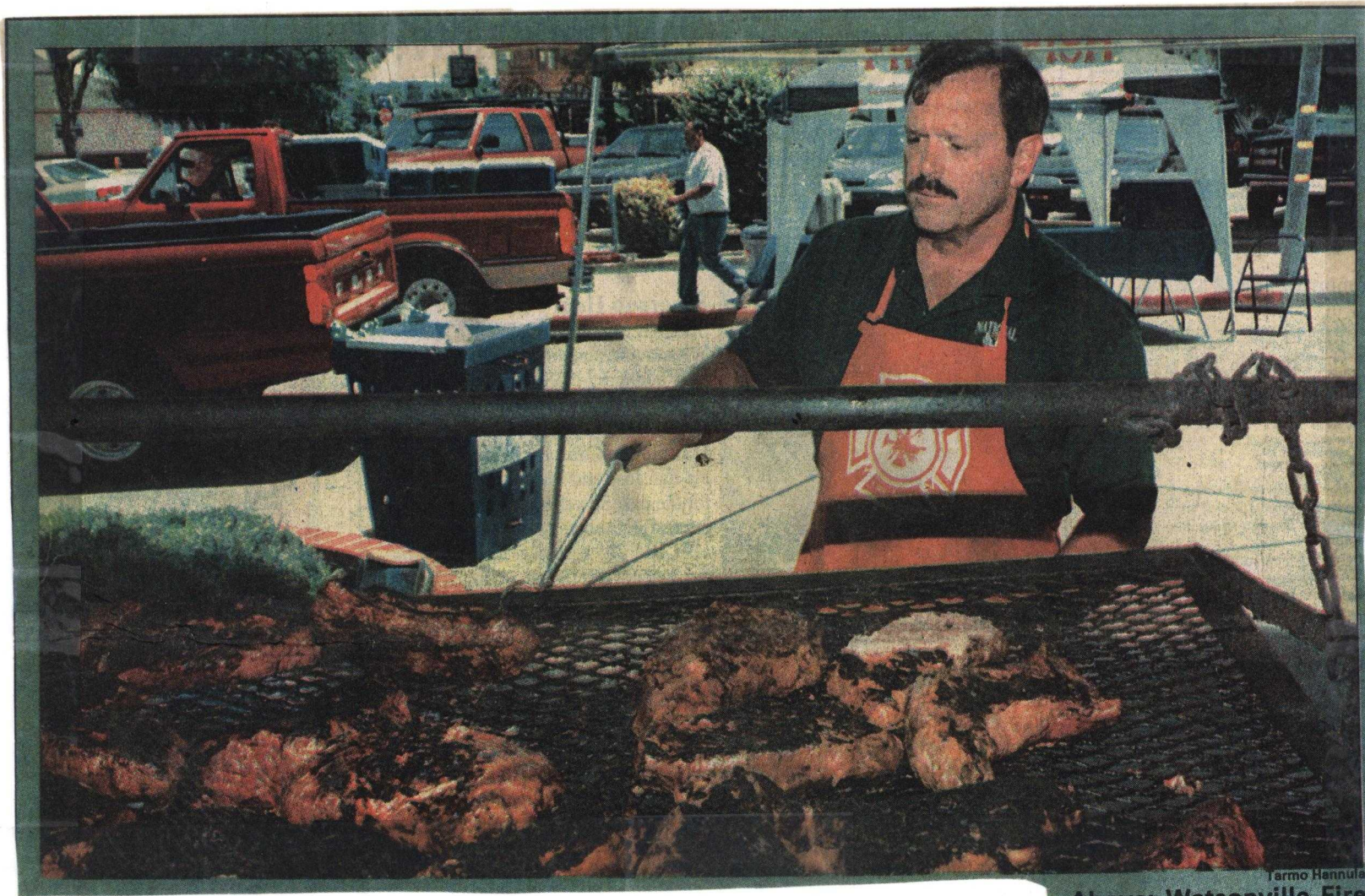
Festivities began Friday at 10 a.m. and unfolded throughout the day.

Amongst the businesses represented were Alfaro's Bakery, Blue Heron Farm, Cabrillo College Horticulture, Santa Cruz Pasta Factory, Glaum Egg Ranch and many others.

The market will operate every Friday at 2:30 p.m. from June 5 to early November.



Left: Robert diCicco unloads a bin of fresh roses at his retail stand for Sunnyvale Rose and Watsonville Nurseries, 110 Whiting Road, at the Farmer's Market.



Jarmo Hannula

Above: Watsonville Fire Captain Tom Wiley, working for the Watsonville Firefighter's Assn., fires up the coals to cook these tri-tip steaks at the opening day of the new Farmer's Market on Peck Street in downtown Watsonville Friday.