

FRESH at the Market

June 2009



Welcome to the 2009 Pine Bush Farmer's Market.

We're now open from 9am to 1:30pm. That way we won't take up your whole Saturday and you can still have plenty of time to enjoy your weekend. Be sure to stop by early every week, rain or shine, to pick up your fresh, local goodies for the week.

Strawberries are plentiful now so, come by and pick up wonderful, juicy berries to add to your table. You can't beat fresh, juicy, locally grown strawberries.

Just add a little whipped cream or give them a dip in chocolate and you have yourself a wonderful,

early summer treat. Drop by the Trapani Farms' booth to

check out the sweet selection of seasonal fruits they'll be bringing to us herein Pine Bush all summer long and throughout the autumn.

A new addition to the market this year is "Late Bloomer Farm," our Organic Vegetable farmer. Ron Hayward has seedlings for sale at his booth and will also have 40 varieties of Heirloom tomatoes for you this summer.

Hermann's Erie Hotel is supplying the market this year with Bread Alone's locally produced and baked artisanal breads; a variety of cheeses including Sprout Creek and Old Chatham cheeses, Lynn Haven's Goat cheese and fresh mozzarella; Ronny Brook Dairy products, their signature sandwiches and Loretta's wonderful deserts.

As always, you can count on our regulars, Burd Farm and Royal Acres, to supply you with the excellent produce you have come to expect at the market every year.

Walnut Grove Farms is back with their same high quality meats, poultry, honey, jams, eggs and pies. Lyonsville Sugarhouse and their incredible Maple Syrups and Maple products will be at Market off and on throughout the season.

Above left, Ron Hayward talks to a customer.

Below, Loretta, Rob and Sean from Hermann's Erie House.



See you Saturday!