

32nd Street Farmers Market



October 2009

Changes to the Season

The Waverly Winter Market begins its season the Saturday after Thanksgiving through the beginning of June. In the summer, farmers sell what they grow. The only exceptions may be onions, carrots, and potatoes. The Winter Market allows farmers to supplement what they grow with other purchased items. In both Markets, you will find a wide variety of flowers, herbs, baked products, and prepared foods. Enjoy!

Community Grants

As a service to the community, the 32nd Street Farmers Market makes grants each year in January with the leftover funds after expenses. The following organizations received grants from our Market:

*Baltimore Clayworks,
Charles Village Festival,
Children of the World Co-op,
Days of Taste,
GEDCO,
Green Mount School,
MD State Boys Choir,
Village Learning Place, and
Village Music Series*

Grants to other non-profits are available up to \$500. Grant applications are sent out in November and decisions are made at the January Meeting.

Market Masters

Market Masters are on duty every Saturday. You may identify the person by the Market t-shirt with "Market Master" printed on it. The Master is in charge for the day, barricading the street, answering questions, dealing with problems, monitoring the stands, and keeping a record of Market activities. They welcome comments and questions.

Membership

We need your help! The Market is a non-profit organization offering membership to customers, farmers, and community residents. It is from the active membership that the Board of Directors, who determines Market policy, is elected. Please join us by filling out a membership form available from the Market Masters. Annual membership is \$5.

Passing of 2 Vendors

This has been a sad year for the Market vendors. Mr. William "Bill" Martin and Althea, "The Flower Lady" McKenzey both passed away. We would like to send both families our condolences.

Community Space

The Market is a community event! It is a place to chat with neighbors, to learn about community issues, and to enjoy the diversity of our city. The Market makes available a community space. Organizations can disseminate information and community individuals may sell their home-grown produce and baked goods. To reserve a space, call David Spellman at 443-845-6633.

T-Shirts, Totes, and Sweatshirts

Today and on occasion throughout the season, we are selling 100% cotton t-shirts, sweatshirts and totes. T's sell for \$10, totes \$8, and sweatshirts, \$10. Show pride in the Market and help spread awareness of the Market to others by purchasing one of these items. All proceeds will be distributed in the form of community grants.

Featured Vendor

BROOM'S BLOOM DAIRY, WOOLSEY FARM LAMB, ANDY'S EGGS & POULTRY, CYBEE'S HONEY

The 2009 Winter Market will mark the start of the 9th year for Broom's Bloom and Woolsey Farm. Hard to believe Kate Dallam and Cindi Umbarger came to the market back then in Kate's car with cheese, eggs, and milk and olive oil soap. Through the years, we've added lamb, beef, pork from Woolsey Farm, and sausage and ice cream from Broom's Bloom, followed by Andy Bachman's eggs and Cybil Preston's honey. In 2008 Andy expanded into chicken and this year Cybil started bringing her chemical free vegetables. Now it takes 2 large trucks to bring our products! In the beginning only Kate's Broom's Bloom farm was in land preservation, in 2008 Woolsey Farm entered preservation, and this year, Andy's Tower Hill farm was preserved. Andy's days are kept busy feeding, gathering, washing and sorting eggs from 1200 hens. At dark he moves the pastured broilers to new green grass and has raised 2200 broilers this year. Cybil's small farmette is home to 35 bee hives from which honey is gathered and bottled. When she's not working at home, she's teaching adult beekeeping courses or working for the Department of Agriculture inspecting honeybee colonies in the northeastern portion of the state for disease. We have planned new products for 2010, so you'll have to come to the market and find out what they may be. See you there!

Information Table

Have you used our information table? We provide info on parking, maps of the market, a calendar of upcoming events, and info and recipes on selected foods. Visit us! Remember, we are open all year round and ready to serve you in the Fall and Winter months!