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# MARKET NEWS

nov./dec. 2016

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## NEWS *from our* VENDORS

Shelley of **Dixon's Farm Fresh Beef** reports that with the coming of cold weather, she's bringing her cows & calves home from pasture for the winter season, which translates into lots more work on feeding & cleaning! She's had lots of inquiries about Christmas turkey orders, and will start taking orders in November. Look for her ad in the Tribune-Post or stop by her booth for more information. She also wants to thank her regular and first-time customers for supporting her this season. "The Market is very important to our livelihood, and we appreciate each and every customer," she says.

Jesse of **Hardy's Produce** reports that the end-of-season wrap up is nearly complete, with only cold-hardy (pun intended) crops like brussels sprouts, turnips, and beets remaining in the field. He's planning on continuing to offer homegrown and regional produce at market at least until mid-winter.

Mike Vallée of **Valley Creek Farm** reports that the seasonal decrease in milk production has begun. He's only getting about 4.5 litres/day from his milking goats, and will be wrapping up market operations sometime in mid-November.

Margaret Ann of **Capper Studio** says she's delighted to return to market with her pottery for the months of

November and December. She invites you to come by her booth to see her new slip cast hexagonal cups. If you love pots, stop by her booth to touch her new work, talk about pottery, or pick up a special gift for Christmas.

Gavin from **Bay of Fungi** reports that the cooling weather has been great for their Blue Oyster mushrooms, which are growing prolifically these last few weeks! His operation just purchased a new sterilizing machine for cooking the rye and sawdust substrate they use for growing mushrooms, which will replace their first, home-built sterilizer. The Bay of Fungi team is doing lots of work to market their ever-popular grow-your-own mushroom kits to health food and grocery stores across Atlantic Canada!

*the inside scoop on the old*

## FIRE HALL

We've taken a look at the former fire hall at 62 Main Street as a potential winter market venue. Truth be told, we're excited to find a single, united winter venue where we can fit all of our vendors, so we were excited when **The Sackville Commons** invited us to take a tour.

For at least the next several years, all of the truck bays at the fire hall are being used by full-time tenants, which means that there's about a 50 x 25 foot room available for community use. We've done lots of work to create floor plans for an indoor/outdoor market on

the site, but it looks like the available space can only accommodate 12 indoor vendors. (Our current winter indoor vendor count is 20-24 vendors).

We're excited to use the Commons for office space and events, but at this time there's simply not enough room to fit our current market or allow it to grow and flourish!

*return to regular*

## MARKET HOURS

After a 26-week trial of extended hours, we're scaling back for the winter! Market will run from **9am to noon** from November 3 until the end of April.

What did you think of the extra hour at market? Let us know; give our market manager a call, email, or facebook message to provide us with some feedback!

*midnight*

## MADNESS

The season is upon us! We're hosting the Artisan Market at the Bridge Street Café on **November 18<sup>th</sup>** and **December 2<sup>nd</sup>** from 6-11pm. Join us for a hot beverage and a unique offering of

holiday gifts from our regular vendors and other local artisans. Stay tuned to Mainstreet Redevelopment Inc.'s social media and the Sackville Tribune-Post for updates on other craft markets, sales, and activities offered during Midnight Madness!

We still have a few spots available for Midnight Madness. If you've got something homegrown, handmade, or locally produced that you'd like to offer up at our awesome holiday market, get in touch with the market manager by telephone or email to find out more or book a table.

## *Market Dollars for* **FOOD SECURITY**

This year we've generated over \$3,000 for community organizations working to improve access to healthy food in Sackville. Thus far, we've raised funds to offset market dollars given to the Sackville Refugee Response Coalition, the new food pantry at Tantram Regional High School, and the Sackville Food Bank. On a weekly basis, we're seeing between \$60 and \$100 in gift cards redeemed at market-based businesses. The cards are mostly being used to buy fresh, local vegetables but are fairly well-distributed among prepared food and craft vendors as well.

It's high time that we thank all of the market-goers who have contributed to the market dollars fund, buy buying a market bag, stainless steel Eco-Lunchbox, or by putting a little coin or cash into our donation jar, which can be found at market every week.

The Sackville Farmers Market plans on making food security and free market

dollars for community groups a regular part of our operations, year after year, because our vision of a thriving local food system includes fair and equitable access to food for all people, regardless of their socio-economic status. The Market Dollars cards have been an excellent tool for making our market a more equitable way for people to get food, and a more inclusive environment for people from all walks of life. Thanks for helping us to pay it forward and make this vision a reality.

The **Our Food Project** of the Westmoreland-Albert Food Security Action Network is currently researching market dollars and food security projects at farmers markets across Canada and the United States in order to provide recommendations to markets and policymakers on how best to operate and support market-based initiatives that improve access to food. Here at the Sackville Farmers Market, we're excited to see the results of the research, and to share them with our market-goers.

Eco-Lunchboxes and the market dollars donation jar will continue to be available at market every week in November and December. We'll also have a table for the market dollars project at Midnight Madness. We're recruiting volunteers to help staff the table and talk to people about food security in Sackville, so get in touch if you're interested in helping out!



## *Where to find vendors at the*

### **WINTER MARKET**

(list as of November 6, 2016)

#### **PRODUCE:**

Nature's Route Farm, Hardy's Produce, Raised from the Bed Farm, Wysmykal Farm (all outside)

#### **EGGS:**

Heidi Zappler (Bridge St Cafe)  
Portage Pork Plus (outside)  
Dixon Farm (outside)

#### **MEAT & SEAFOOD**

Dixon Farm Fresh Beef (outside)  
Portage Pork Plus (outside)  
Tania McLeod (seafood) (outside)  
Coburg Smokehouse (Ducky's)

#### **CHEESE**

Valley Creek Farm (Bridge St Cafe)  
Cheese for Charity (Bridge St Cafe)

#### **PRESERVES**

Raised from the Bed Farm (outside)

#### **PREPARED FOODS**

*at Bridge Street Cafe*

Eva's Cantonese Food  
Ling's Healthy Chinese Food  
Indian Food Lovers  
Not Just Sushi

*at Ducky's Bar*

Masala Dosas (Indian food)  
Batter Boys Creperie

*outside*

Raised from the Bed Farm  
Portage Pork Plus

#### **BAKERY**

Esser's European Style Bakery  
(Bridge St Cafe)

Cranewood Bakery (outside)  
Knuckles Truffles (Bridge St Cafe)

#### **CRAFTS & HANDMADES**

*at Bridge St Cafe*

Heidi Zappler (fibre arts, yarn)  
One Crafty Mama Cards

*at Ducky's*

Fundy Natural Soaperie  
Margie's Natural beeswax & oils  
Anointment Natural Skin Care  
Doris Arsenault (knits)  
Copper Studio (pottery)

#### **OTHER PRODUCTS & SERVICES**

Windsbreath Reflexology (Ducky's)



*every saturday from 9am to noon*

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