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## Farmers' Market Opens to Sunshine and Shoppers

By Cathy Tyson



Mayor Brandt Andersson cuts ceremonial ribbon at the grand opening of the Lafayette Farmers' Market. Photo Keith Farley

Syrah and Sauvignon Blanc.

"Thursday nights at the farmers market is definitely the place to be," enthused Klein. "With its incredible diversity of vendors, you can pick up everything you need for the week, as well as purchasing a great meal for a picnic in the park. With its wonderful music, beautiful setting and great people, the Lafayette Farmers' market is a great place to connect with friends and family and celebrate community," she concluded.

The Market would not have been possible without the unwavering support of residents and members of Sustainable Lafayette. Organizers hope to link the market to family night out, an opportunity to enjoy dinner at one of Lafayette's downtown restaurants, run errands, and catch up with neighbors.

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The weather could not have been better for the first Farmers' Market of the year at Plaza Park. For the next twenty-one Thursdays from 4:00 p.m. to approximately 8:00 p.m. look for produce vendors, crafts, and music.

A steady stream of shoppers came to buy farm fresh produce, especially fantastic ripe strawberries, local honey, bread and treats like Curtis' Jammin' Kettle Korn and Lafayette resident Suzy Quenneville-Orpin's flavored sugars - perfect to top off a martini glass or cupcake.

"It is so wonderful to have our own farmers' market," said a delighted Rebecca Calahan Klein of Sustainable Lafayette, "During opening night, many people came up to me and expressed their delight at being about to meet the farmers that grow their food, and to be able to buy beautiful fresh fruits, vegetables, meat, fish, and eggs for their families."

Although the produce is the star of the market, Sterling Albert Winery Cellar Master Will Rodgers had exceptional deals on local wine. Their Mt. Diablo Cabernet Sauvignon, featuring grapes from namesake Mt. Diablo, sells for \$36 at Lunardi's - it's \$17 at the Farmers' Market. Look for similar values on their award winning