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Farmers Market Celebrates 20th Anniversary

By Sora O'Doherty



Twins Sadie and Morgan took their father David to the Opening Day of the market after a morning playing Tot Baseball across the street at the Orinda Community Park. Photo Andy Scheck

market the place to be on Saturday mornings, and now the market has a full lineup of music on tap.

As a nonprofit, part of the market's mission is educating people about the benefits of healthy eating. This year the focus is on families. There will be a children's activity every week at the kids' booth, which will be staffed by the market, but also by local community group volunteers. Activities will be based on the seasons, such as strawberry season, cherry season, and will also focus on obscure holidays like National Herb Day.

Michael Faircloth won't be returning to the farmers' market, having this year opened La Ch^otaigne bakery in Lafayette. The Bake Shop will be the new market bakery, and DeShasier raves about their wonderful bagels and unusual smears, new breakfast sandwiches with eggs from Great Valley Poultry and amazing Mexican pastries. Other newcomers to the market include: Smit Ranch, provider of organic apples, preserves, honey and nuts; Michie's Munchies which will sell wheat free (not gluten free) bakery products and Anna's seafood selling fresh seafood.

DeShasier noted that the market has been an incubator for businesses, such as Donna Pickthall, who opened Genuine Goodness just down the street. The restaurant this year will be open on Saturday mornings, offering a modified, simpler menu featuring farmer's market produce in signature dishes.

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