

# Bedford Farmer's Market – the place to shop for local fresh produce and more!

By Jackie Giroux  
Reporter

Bedford residents have a place right in the community where they can purchase produce at its best – fresh from the garden!

In its second year, the Bedford Farmer's Market is centrally located in the township in front of the Francis Family YMCA at 2000 W. Dean Rd. and is open every Saturday from 8 a.m. to 1 p.m.

"Customers should start seeing summer produce soon," said Linda Johnson a farmer's market vendor who has taken on some of the management responsibilities. She said that green beans were available to purchase at the July 4 Farmer's Market and that her crop of green and yellow beans are ready to pick.

Produce is not all that shoppers will find at the Farmer's Market. Other items such as fresh eggs (both chicken and duck), local honey, maple syrup made from locally tapped trees, freshly popped kettle corn and some handmade items are available for purchase.

Shoppers who came to the Farmer's Market last year will find returning vendors this year as well as some new vendors. A returning vendor is the Polish baker. "He's back and very popular," Johnson said. He has delicious coffee cakes, bread, rolls and dark rye.

Johnson, whose business is called Mom's in the Garden, was a vendor at last year's Farmer's Market. She brings vegetables and red, black and even yellow raspberries in season or fresh homemade raspberry jam including yellow raspberry jam.

"The Glass City Roasters were there last week. They roast their own coffee beans and were selling iced coffee. The Barefoot Turner from Temperance has hand turned wood bowls. He uses salvaged wood," Johnson said. "Teresa Bylicki has 100% soy candles, this is her first year also. Christine Walsh has the Bee Sweet Sensation line of products. She has a shower scrubs, body butter, soaps, foot soaks and honey heel salve."

Be sure to check out these

vendor booths as well while doing your produce shopping – you might find a gift for an upcoming birthday gift or some early holiday shopping.

The Bedford Farmer's Market is a good place to shop because you can buy in small or larger quantities – a small quantity for trying something for the first time or for the single person. Larger quantities can be purchased for preserving to enjoy during the winter months.

The Farmer's Market runs until October with, according to Johnson, pumpkins being a big seller at the final Farmer's Market of the season.

Be sure to follow the Bedford Farmer's Market Facebook page to keep up to date on what is currently being harvested as well as vendors that will be selling at the Farmer's Market each week.

Plan on doing your fresh-from-the-garden seasonal produce shopping at the Bedford Farmer's Market – you are not only supporting local business, but those fresh fruits and vegetables taste oh, so good!



*The Bedford Farmer's Market is open every Saturday from 8 a.m. to 1 p.m.; the 4th of July was no exception. Pastor Craig Killinen and his wife Steffanie of BridgePoint Church, helped by Marty Brooks, offered free water to thirsty shoppers.*



*Linda Johnson of Mom's in the Garden is a returning vendor from last year at the 2015 Bedford Farmer's Market. She sells organically, locally grown produce that includes red, black and yellow raspberries in season. She also has homemade jams for sale.*