

The following vegetables, fruits, flowers and plants are offered for sale during the months of May, June, July, August, September and October at the Fairfield Farmers' Market. The market is open in the Community Center parking lot every Wednesday from 2 to 6 pm and every Saturday from 9am to 1pm. In addition to the items listed here, farmer-produced

jams, jellies, pickles, relishes dried flowers, herbal teas, fresh breads, cookies, pre-cooked foods, and garden seeds are often available throughout the season. See reverse side for best times for bulk availability.

TYPICAL AVAILABILITY of PRODUCTS at the FARMERS' MARKET

(exact dates and products may vary)

MAY	JUNE	JULY	AUGUST	SEPTEMBER	OCTOBER
eggs	eggs	eggs	eggs	eggs	eggs
VEGETABLES	VEGETABLES	VEGETABLES	VEGETABLES	VEGETABLES	VEGETABLES
asparagus	asparagus	snap beans	snap beans	snap beans	broccoli
beet greens	beet greens	beet greens	beet greens	shell beans	cabbage
carrots	broccoli	broccoli	broccoli	beet greens	cauliflower
lettuce	carrots	cabbage	cabbage	broccoli	carrots
scallions	lettuces	carrots	carrots	cabbage	garlic
spinach	radishes	cucumbers	cauliflower	cauliflower	kale
radishes	scallions	garlic scapes	corn	corn	onions
FRUIT	spinach	lettuces	cucumbers	cucumbers	corn stalks
rhubarb	FRUIT	peas	fennel	garlic	ornamental corn
PLANTS	rhubarb	new potatoes	garlic	gourds	peppers
aloe vera	strawberries	radishes	kale	kale	potatoes
herb seedlings	PLANTS	spinach	lettuces	lettuces	radishes
house plants	aloe vera	swiss chard	onions	onions	rutabaga
perennials	herb seedlings	summer squash	peppers	ornamental corn	sunchokes
spider plants	blooming lupines	tomatoes	new potatoes	peppers	gobo
veg. seedlings	perennials	zucchini	radishes	potatoes	tomatoes
	veg. seedlings	FRUIT	swiss chard	radishes	turnips
		raspberries	summer squash	rutabagas	winter squash
		PLANTS	buttercup squash	summer squash	FRUIT
		cut flowers	zucchini	tomatoes	apples
		bouquets	FRUITS	turnips	cider
			apples	winter squash	PLANTS
			blackberries	zucchini	aloe vera
			blueberries	FRUIT	dried flowers
			cantelope	apples	pepper plants
			cider	blueberries	perennials
			honeydews	cantelope	
			watermelon	cider	
			PLANTS	grapes	
			dried flowers	honeydew	
			fresh bouquets	watermelon	

Thousands
of miles
fresher!

Since 2000

Fairfield Farmers' Market



Step Outside ... Shop Outdoors!

Fresh vegetables, fruits, meats, baked goods and other farmer-produced items are on sale at the Fairfield Farmers' Market every Wednesday afternoon and every Saturday morning from early May thru late October. Shop early for the best selection.

Rain or shine, all season long, over a dozen market members bring their harvest into town for the pleasure of the folks who want to be sure their food comes from the ground around us.

Our members produce their bounty on farms ranging in size from a large garden to several acres. Varieties of produce are selected for good flavor rather than the ability to be shipped thousands of miles. You'll taste the difference.

Decide what's for supper as you walk from vendor to vendor, learning what's in season this week, talking to the person who grew it, and learning where and how it was grown.

During the year you will discover how the local produce season changes, with items coming into season and going out of season. You will see how the local weather is affecting the harvest, and learn the best times for buying bulk for freezing, drying or canning.

Hints...

...on the best times for buying bulk.

Basil by the pound: August.

Beans, Green or Wax: late July thru August.

Beet Greens: mid June thru mid July.

Carrots: mid September to late October.

Garlic by the pound: late August thru October.

Oregano, peppermint, summer savory, sage or thyme,
by the pound: July.

Parsley, by the pound: September & October.

Peas: late June, early July.

Onions : late August thru late October

Pickling Cukes: late July & early August.

Potatoes: late September & October.

Rhubarb: early June.

Spinach by the bushel: early June and early October.

Tomatoes : 1st quality: mid August & September.

Canners: late August & September.

Green: September

Winter Squash: mid September thru late October.

Zucchini: mid July to end of August.

For other items, inquire with the growers.

the farmers' market...
where freshness
is measured in
hours not days.

If you are tired of walking the big warehouse aisles all year to do your shopping, now is the season to step outside! We farmers and gardeners at the Farmers' Market would love to have you visit us, and take home our fresh berries, salad greens, cooking vegetables, flowers, herbs or garden seedlings. With us "FRESH" is not an empty slogan. Our produce is only a few hours from the garden, with no sulfites, waxes or preservatives to maintain a "virtual freshness." In the fall, the season's bounty of storage vegetables continues the availability of quality local produce long after Jack Frost's arrival. Make the Farmers' Market a regular stop when you're out shopping and enjoy the harvest!