

# Fresh fruits, vegetables at market

By Dr. Brigid McCrea  
Special to the State News

The backyard gardener can certainly appreciate the work involved with growing plants for consumption and for beautification. How about selling your products at a farmers market?

The Delaware State University Farmers Market is back for its second year. The market — coordinated through the joint efforts of DSU employees Nancy Wagner, Community Relations director, and John Clendaniel, Small Farm coordinator for Cooperative Extension — is near the administration building at the front of the campus; it is open Saturdays from 10 a.m. to 2 p.m. through Oct. 18.

On one of my recent visits to the market, I was overwhelmed with both the bounty and beauty of offerings. Imagine baskets full of ripe produce fresh picked each Friday night and Saturday morning. These delectable fruits and veggies are then delivered to the DSU Farmers Market for customers eager to purchase fresh foods from local farms.

Farmers markets are very convenient as the vendors bring their freshly grown goods to you. Consumers are likely to find more varieties of produce at competitive prices without having to drive out to farm sites.

According to the USDA Agriculture Marketing Service, "... direct marketing of farm products through farmers markets continues to be an important sales outlet for agricultural producers nationwide. Today, there are more than 4,300 farmers markets operating throughout the nation."

The DSU's Farmers Market offers a variety of locally grown produce, flowers, fruit, and handmade soaps. As the summer progresses, you can expect to see more fresh and unique products arriving weekly. These items include cage-free eggs, tomatoes, onions, radishes, lettuce (hydroponic, natural, and other specialty types), green beans, potatoes, asparagus, herbs (large bunches and whole plants), strawberries, melons, and handmade herbal soaps.

Dover resident and Farmers

## Garden Tales

Market enthusiast Patty Hartmanns-Gruber was back again this year loading up on her weekly produce and eggs.

"I came here last year and it was great," Ms. Hartmanns-Gruber said, adding that she enjoys chatting with the vendors and likes that she is saving gas.

"It's my favorite way to shop."

"Take in all of the sights and smells of a beautiful Saturday morning as you stroll past vendors offering the best of what the season brings," said Mr. Clendaniel.

"Bring the kids and show them that food does not have to come from the grocery store. Enjoy the sunshine and get to know the farmers."

There are no fees for participating in or visiting the DSU Farmers Market. For more information about the market, or to become



Submitted photo

Items for sale at the DSU Farmers Market include eggs, onions and herb plants.

a vendor, contact either Nancy Wagner, [nwagner@desu.edu](mailto:nwagner@desu.edu) or (302) 857-6055, or John Clendaniel, [jclendaniel@desu.edu](mailto:jclendaniel@desu.edu) or

(302) 857-6425.

Editor's note: Dr. Brigid McCrea is Delaware State University's poultry specialist.

The Downstate Daily

Delaware State News, Sunday, June 29, 2008

A vertical graphic with a green and yellow background. At the top, the text 'SHARE A GARDEN PHOTO OR @HOME' TIP: news' is written vertically. Below the text are images of orange and white flowers. The text 'The Downstate Daily' is on the left side, and 'Delaware State News, Sunday, June 29, 2008' is on the right side.