

## Farmers' market off to a busy start

BY BRENDA SULLIVAN ReminderNews

Vendors at opening day of the Bozrah Farmers' Market on Friday, July 3, couldn't have been happier with the turnout. Despite threatening skies and the occasional rumble of thunder, the parking area was full, and there was a lot of shopping going on.



Click the thumbnails above to see the full size pictures.

Betsy Molodich, of Sterling, was running out of produce at "Betsy's Stand" about an hour after the market opened. "We came with a truckload," she said. "The first hour was nonstop."

Several market-goers said they spotted the market as they drove by on Bozrah Street (Route 163) and decided to check it out.

They later walked away with honey, maple syrup, fresh vegetables, goat's milk yogurt, plants and even steaks from Jonathan Eddy of Thompson.

Eddy, a second-generation farmer and 2002 graduate of Tourtellotte Memorial High School, also sells his New Boston Beef at the farmers' markets in Coventry and Putnam. His animals are raised without antibiotics or hormones, are fed mostly "free choice" hay and pasture at Fabyan Farm.

He said it takes a little while for market-goers to realize they can buy USDA-inspected, "Connecticut grown" meats at a farmers' market. "They usually take the price list home and then come back and buy some the next week," he said. Choices range from ground beef to porterhouse steaks.

Shoppers also enjoyed free samples of iced tea and lemonade courtesy of the local dairy cooperative, The Farmers Cow, as well as freshly-baked flatbread coming out of the blazing oven built by Todd Solek, whose business is called Farm to Hearth. Looking like personal-sized pizzas, the bread was topped with garlic, basil, Swiss chard and tomato.

It was Solek's first time at this market. "I just finished building the oven five months ago, so we're hitting the ground running," he said.

Helen Krasun, of Bozrah, who displayed her hand-knit hats and handbags, was also new to the market. "I just learned to knit last winter," she said. "There's been a lot of interest today – people asking for my phone number – so I am very happy."

The theme of the market's opening day was Colonial life, so there were several re-enactors on hand, including Evan Windsor, who helped his mother Suzanne and sister Blair churn butter, before joining blacksmith Matt Fitch at his tent. On display were a number of Fitch's handmade items, including an ax and a knife he crafted from an antler and a lawnmower blade.

Market volunteer April Moon – who helped with setting up, and handed out brochures – said she was amazed at the turnout. "People came here early, before we even opened," she said.

The Bozrah Farmers' Market is held from 4 to 7 p.m. on Fridays, through Oct. 23, at the town-owned Maples Farm Park, 45 Bozrah St. (Route 163).

For more information, visit the Web site [http:// www.bozrahfarmersmarket.webs.com/](http://www.bozrahfarmersmarket.webs.com/)