Valentine’s Day has arrived at The Original Farmers Market and the energy is palpable. Lovebirds sip champagne outside Monsieur Marcel Bistro, while suitors stroll through WildFlora in search of the perfect bouquet or Weiss Jewelry for that extra special gift. The Market is a wonderful place to share with those you love and many of our merchants are loving couples themselves, like Katy andStephane Strouk, owners of Monsieur Marcel, Martha and Dwayne Call, general managers of Magee’s Kitchen and Magee’s House of Nuts, or Sara and Daniel Weiss, second generation co-owners of the family owned and operated Weiss Jewelry.

Cozy Night In: For the big night, a great option is to ditch the reservation altogether and opt for a romantic home-cooked meal courtesy of our grocers. Marconda’s Meats and Huntington Meats are both expert butchers who offer fresh cuts of steak, selected by you on-site. They can offer all the tips and tricks on cooking, seasoning, and the perfect sides to pair. For an unforgettable cheese board or special bottle of wine, head to Monsieur Marcel Gourmet Market next, and also browse their selection of gourmet oils, dried pastas, chocolates and more. For dessert, stop by classic French bakery Michelina Artisan Boulanger for exquisite mousse or T&Y Bakery for decadent, freshly baked cream horns and mini-cakes. Even more sweet treats, from gummies to cake pops, await at Dylan’s Candy Bar.

Date Night Out: Whether out on a first date or celebrating the holiday with your longtime sweetheart, there’s no shortage of spots to cuddle up with your crush. Start the evening off with a signature cocktail from Mixology 101, like their Spicy Fifty with vanilla vodka, elderflower, honey, lime and jalapeño. Then, take a stroll through the Market to sample some shareable favorites like the chicken, mushroom, and cheese empanadas from Nonna’s Empanadas or a slice of ‘za from Deano’s Gourmet Pizza or Patsy D’Amore’s. For a sweet finish, stop by Du-par’s Pie Shop for dessert, or grab a glass of California red at Bar 326. Last but not least, don’t forget to take home a fresh baked treat from The Dog Bakery for your furry four-legged Valentine.

Get a taste of “NOLA” right here at 3rd & Fairfax! Returning for its 31st year, the Market’s Annual Mardi Gras Celebration breaks out the beads with a three-day event on Saturday, February 22nd, Sunday, February 23rd and come to an end on Fat Tuesday, February 25th. Against a festive backdrop of purple, green and gold décor, enjoy New Orleans’ classic favorites – Abita beer, King Cake and beignets, and delicious, scratch-made Cajun gumbo and jambalaya favorites from The Gumbo Pot. Plus, sing along to the finest New Orleans and Zydeco music this side of the Mississippi with performances by Market-favorite Eddie Baytos and The Nervis Brothers, Lisa Haley and the Zydekats, Crawdaddio, and more.

31ST ANNUAL MARDI GRAS CELEBRATION RETURNS!

The Dog Bakery will also host its not-to-be-missed Annual Mutti Gras Pet Parade on the Market Plaza from 12 to 1 p.m. on Saturday, February 22nd with prizes awarded to the best dressed furry four-legged King and Queen of Mutti Gras. Call The Dog Bakery at 323-935-7512 to register. Visit farmersmarketla.com for a full schedule and Let the Good Times Roll!
On a stroll through the Market, it’s hard to miss the new Green Maya storefront with its welcoming bright green logo and delicious-smelling notes of rich, single-origin coffee roasting in the air. The Farmers Market location is the first Los Angeles outpost for the internationally renowned roaster, and owner Marius Daniel Popa sources 100% organic single origin, specialty fair trade beans from Central and South America. Popa and the Green Maya team believe the best coffee comes from the best relationships, so forget the middle man; the store works directly with family-owned plantations and even Mayan, Incan, and Columbian indigenous tribes!

All month long, shoppers who spend $30 or more at the store will receive a free, 8oz bag of single-origin organic coffee (An $11 value!).

**Did You Know?**

Mr. Kidson, The Bugle’s Market Maven, welcomes your questions.
Email mr.kidson@farmersmarketla.com

Change is in the air, readers. This February, I am excited to introduce a fresh section to our regular Bugle conversations full of insider tips, Market history, and more. I hope you enjoy the fun facts and learn something new about your favorite place.

**Did You Know?**

Have you ever wondered just how much food is served at the Market? So have we! We got to investigating and found fascinating facts from your favorite merchants.

**In An Average Day:**
- Monsieur Marcel Gourmet Market will sell 100 pounds of cheese.
- T (Tea Shoppe) will sell about 50 ounces of loose tea.
- Phil’s Deli & Grill will sell over 50 hand carved sandwiches.
- Light My Fire will sell 100 bottles of hot sauce.

**In Any Given Week:**
- Huntington Meats & Sausage will sell 1,200 pounds of ground beef.
- The Magic Nut & Candy Company will sell 500 bags of caramel corn.
- Pampas Grill will serve at least 900 orders of spicy chicken.
- Magee’s Kitchen will serve more than 142 pounds of their signature corned beef.

**In Any Given Year:**
- Bennett’s Ice Cream will serve over 200,000 customers.
- Littlejohn’s English Toffee House will make more than 15,000 pounds of toffee.
- Monsieur Marcel Bistro will sell 14,400 liters of French onion soup.

Visit farmersmarketla.com for more fun facts about Third & Fairfax.