Mother’s Day is one of our favorite holidays here at the Market. On Sunday, May 12, celebrate the fantastic mothers, grandmothers and great-grandmothers in your life by giving them the day off and treating them to a fun-filled afternoon.

There is no better way to start the day than with a delicious meal enjoyed al fresco. Take mom to brunch at Marmalade Café or make a reservation at Monsieur Marcel Bistro and enjoy live accordion music from 3-6pm. If your mom prefers global cuisine, Singapore’s Banana Leaf offers incredible homemade dishes, while The Gumbo Pot has perfected the art of Cajun cooking. Round out the lovely meal with a gift she won’t soon forget: Weiss Jewelry, a family run business, specializes in custom jewelry design and can create the piece she’s always dreamed of. Is your mom a lover of the arts? Taschen has beautiful coffee table books that double as art, conversation starters and a vehicle for knowledge all in one!

Whether you’re bringing mom to the Market or celebrating at home, we tip our hats to all the fantastic mothers out there. And a special thanks goes to the working moms who help make the Farmers Market the warm and welcoming place it is! We wouldn’t be here without you!
MEET THE MERCHANT: FARM FRESH PRODUCE

Since 1954, Farm Fresh Produce has been serving the freshest, locally grown fruits and vegetables offering a wide and appealing array of seasonal produce all year along. Owner Armando Puente was just 19 years old when he first started working with produce and has been in the grocery business almost all his life. Today, he runs the stall with his wife Carmen and sons. With most produce sourced locally, fruits and vegetables of all manner—from exotic offerings like dragon fruit to staples like bananas and lettuce—are at peak freshness. Not only does Armando and his team cater to the local community’s produce needs, the shop is also known for its freshly squeezed juices, all of which can be customized with the ingredients you choose.

All month long, shoppers that spend $25 or more at Farm Fresh get a three-pack of juicy, locally grown strawberries for free!

Happy spring, readers! I’m delighted to share some fun tips and tricks to make your month of May brighter. I hope you’ll enjoy these fantastic Farmers Market finds!

What’s in Season and How to Use It

If you’re looking for a thoughtful surprise for mom, why not cook a homemade brunch? The timing is perfect as our Spring Market Meals are back—handy recipes made with ingredients you can find at the Market—and our Vegetable Spring Frittata is a delicious Mother’s Day treat! The frittata stars asparagus—bright green, vitamin-packed and currently in season. Find fresh bunches at Farm Fresh Produce or Farm Boy Produce, where you can pick up many other ingredients you’ll need, too: green onions, zucchini, and parsley. Grab some fresh eggs from Marconda’s Puritan Poultry, as well as parmesan and feta cheese, milk, and unsalted butter from Monsieur Marcel Gourmet Market. Pair with Blooming Tea from the T-Shoppe or prosecco from Monsieur Marcel Gourmet Market and you’ll have everything you need to make a special meal for mom!


Grab & Go

May also means warmer weather and, of course, grilling season! Pick up items that you can take home and quickly throw on the barbecue for an easy and delicious weeknight meal or a crowd-pleasing Memorial Day BBQ. You’ll find marinated Mediterranean style chicken breast and pre-made kebobs at Marconda’s Puritan Poultry and Farmers Market Poultry that are easy to grill up and serve, while Huntington Meats and Sausages and Marconda’s Meats are the go-to spots to pick up a nice cut of skirt steak, chuck for homemade burgers or hot Italian sausage. And of course, there’s nothing like flavorful, grilled vegetables—from eggplant to peppers—so stop by Farm Boy Produce to make a healthy side dish selection. Seafood is another easy choice for the grill, and you’ll find plenty of options, including wild Mexican shrimp and freshly caught salmon at Monsieur Marcel Seafood Market.