

Syracuse University, SUNY-ESF will present University Community Harvest Farmers' Market on four Fridays this summer and fall

Kelly Homan Rodoski
315 443 5381

Are you craving fresh fruits and vegetables, or searching for a unique handmade item? Look no farther than the University Community Harvest Farmers' Market. The market will be held on four Fridays—June 27, Aug. 8, Sept. 12 and Oct. 10—from 10 a.m.-2 p.m. in the Waverly lot, located on the corner of Waverly and South Crouse avenues on the Syracuse University campus.

Presented by SU and the SUNY College of Environmental Science and Forestry and open to the public, the market events will feature a wide variety of locally grown fruits and vegetables, plants, snacks, condiments, ceramics and handmade soaps. There will also be educational literature on healthy eating, sustainable practices and organic farming.

Nearly 30 Central New York farms and organizations will be represented this year. Participants include Black Brook Farm, Seneca Falls; Carvel Ice Cream, DeWitt; Community Supported Agriculture of Central New York, Syracuse; First Harvest Farm, Canastota; Grindstone Farm, Pulaski; Hafner's Farm, Liverpool; Hahn's Farm, Baldwinsville; Harvest Home Organics, Moravia; Little Joe's Fresh Home Grown Vegetables and Fruits, Pennellville; Onondaga County Health Department; Onondaga County Executive; Ramona's Dressings, Baldwinsville; Salvere Farm, Marietta.

Also participating are the SU Bookstore; SU Food Services; the SU Wellness Committee; SUNY Morrisville/Nielson Farms, Morrisville; Sweetrees Maple Products, Cicero; Syracuse Ceramics Guild, Syracuse Real Food Co-op; Syracuse Soapworks; the University Sustainability Action Committee; Watson Greenhouse, LaFayette; and Wylie Fox Farm, Cato.

This year's series of events builds on the success of the farmers' market pilot project staged by SU and SUNY-ESF last October.

“Based on the success of drawing 1,250 participants and 32 vendors last year, we are excited about the chance to offer four events and expand the variety of vendors this year,” says Peter Webber, SU's director of auxiliary services and chair of the committee organizing the market. “It is a great opportunity for students, staff, faculty and community members to purchase wholesome, quality produce and specialty items from local farmers and craftsmen.”