

# Lennoxville Farmers' Market attracts organic food vendors from east to west (of Lennoxville)

By Rachel Garber

**L**eek at the list of the eight producers signed up for this Saturday's Lennoxville Farmers Market, and you might think you're in the hills of the Jaut-Saint-François. All but two are from those so-called Other Townships.

The organizers, Jennifer and Darren Bardati, laughed. "Maybe that's just a function of who we know!" Their own homestead is in Martinville, hiding out behind Bulver. Like the other market members, their farm is a small family affair, and a big love affair. On their acre and a half, they have gardens, a greenhouse, an apple orchard, goats and chickens.

"We're trying to be as self-sufficient as possible," said Darren, "and produce our own food."

And sell some at market. Darren said his father, Robert Bardati, was an organic grower, and had started the first farmers market in Lennoxville in the 1970s. He was well-known as a teacher at Alexander Galt Regional High School.

He passed away this year, and it was kind of timely. He was so glad to hear that we were starting the market up again. It's good for me. Obviously, it's good for the community, also."

This summer, the market is on the second Sunday of each month, from 10 a.m. to noon. It is situated in the parking lot of the old granary just across from Clark & Son's on College Street. Bishop's University is permitting the market to use its property free of charge.

"We see this summer as really just a pilot project. We want the market to be a vibrant place to go on Saturday mornings," said Darren. We're looking for new producers and artisans. Anyone can apply, and a committee will look at



"I envision the other "other" Townships. From Darcy and Kathy Lachapelle of Le Jardin Austin are bringing organic salad mixes, onions and cucumbers. Réjean Côtes of Poterie Harley is bringing a range of pottery - bowls, cups, pitchers and more.

For information, or for artisans or producers who are interested in joining the market, the email address to contact is amalennox@gmail.com. AMAI stands for the Association du Marché Agricole de Lennoxville.

## Granby youth suffers severe burns

A 13-year old Granby boy is fighting for his life after a fire broke out on an apartment balcony on Deragon St. In Granby, Wednesday morning. A second adolescent suffered minor burns in the incident, which is under investigation to determine its cause.

Witnesses said they heard young people yelling prior to an explosion, apparently caused by a propane tank, causing neighbours to scramble into the streets. Firefighters and Granby police were called to the scene and the latter have requested the assistance of the Sûreté du Québec to aid in their investigation.

The young victim has apparently suffered serious burns to his upper body including his face, arms and torso and was immediately brought to the Granby hospital from which he was transferred to a Montreal burn centre. A second adolescent, also 13, at the scene, suffered minor burns to his hands and doctors expect a full recovery. The identity of neither youth has been released.

At this time, the cause of the fire has not yet been determined, and police expect to question several witnesses attempting to discover the source of the fire.

RACHEL GARBER

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later in the season,"

said Faith.

Various vegetables are coming from the Ferme Mange-Tout in Cookshire-Eaton. Lettuce, carrots, cucumbers, peas, beans, cabbage, fresh herbs such as basil, cilantro and thyme. Also cut flowers, and maybe more.

Kale, lettuce, chard, garlic, and other vegetables will be there from Brian Creelman's Woodlanders Farm. Also seeds for heirloom plants that can be planted now - winter hardy rutabagas, parsley and lettuce.

And then the two members from the

market growing quite a bit bigger as it goes along," Kirby said. "It's a growing trend. In the States, the farmers markets have increased by six or seven thousand farmers in the last 20 years.

A lot of people don't want to buy anonymous food any more. They want to know where it comes from, who grew it, and they want to know the stories behind it."

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