

SULLIVAN COUNTY

FARMERS MARKETS

A Special Section of the
SULLIVAN COUNTY DEMOCRAT
June 2022
Section F Callicoon, N.Y.

TAKE ONE FREE

EDITORIAL

Shop the season in the Sullivan Catskills

BY CLARISSE OWENS,
CCE SULLIVAN FRESH
PROGRAM MANAGER

The Catskill region of Sullivan and surrounding counties associates June with the early-summer season. This means that fresh produce has begun to roll out of the fields and into the farmstands and our local farmers markets. Pull out recipes for crops like radishes, asparagus, the many varieties of lettuces, greens, herbs, rhubarb, scallions, and garlic scapes as you prepare to shop the season. You might even find some carrots and beets at the market, and eventually strawberries.

The season for fresh produce in our area moves quickly and is limited by long winter months, so don't miss out on the specialties that June has to offer. It's a great time to visit a market and try something new while you wait for mother nature to perfect still-growing summer favorites like tomatoes and cucumbers.

Additional Offerings

Sullivan County farmers won't be able to offer a wider variety of fresh produce until the summer, but there are still plenty of other farm-sourced products that can be found throughout the year. Farms equipped with good storage, like a cellar or cold room, can store produce over the winter months that

taste just as delicious as they did during the fall harvest. Overwintered produce you may be able to find in early June at local markets are potatoes apples, and onion varieties.

Many farms in Sullivan County also raise livestock and poultry to produce eggs, cheeses, milk, and many varieties of meat. If you incorporate protein into your diet, try a locally sourced omelet or burger seasoned with fresh herbs. If not, local honey and maple syrup are other year-round products that go great in salad dressings, marinades, and more.

What Are Farmers Up To?

As trees and leaves have burst into green in your backyard, farmers have seen the same thing happen in their fields. Rain and warmer weather help plants charge into their growing cycle, meaning that June is a busy time for Catskills farmers. During early-summer, farmers hustle to keep up with newly transplanted crops, rotational grazing for livestock, watering systems (irrigation), and ever-growing weeds.

However, June brings excitement as the fear of cold frosts dis-

sipates and farmers' markets start back up all over the county. Farmers and their families take great care to bring the best quality products to markets while earning a fair price for their hard work.

When visiting a market this season, remember to be patient with the ebbs and flows of farming and working with the land. Eating locally means eating seasonally, so when you shop this season, appreciate the offerings of early-summer and the fresh products that may not be around in the fall!



INGREDIENTS

- 1 bunch radishes, washed and sliced into ¼ inch rounds
- 1 Tbsp. olive oil
- ½ Tbsp. white wine vinegar
- 2 cloves garlic, minced
- 3 sprigs fresh dill
- Salt and pepper, to taste

INSTRUCTIONS

1. Preheat your grill. If using a gas grill, heat to medium.
2. In a medium bowl, combine the radish slices, olive oil, white wine vinegar, garlic, salt and pepper. Toss to combine.
3. Lay out a large sheet of aluminum foil (roughly 18-24 inches long). Pile radish mixture in center, top with dill.
4. Fold the sides of the aluminum foil in to form a sealed packet. Place the packet on the grill, seam-side up and let cook for 20-30 minutes.
5. Remove the packet from the grill and let rest for 5 minutes. Carefully open the packet, being careful of escaping steam. Transfer radishes to a serving dish.
6. Serve immediately. Leftovers can be chilled and eaten cold.

CONTRIBUTED PHOTOS

Here's a unique recipe to try this season.

This article was brought to you by Cornell Cooperative Extension Sullivan County. Find any of Sullivan Fresh's 8 market locations to shop the season for fresh, affordable farm products. For more info, visit www.sullivan-freshmarkets.org.



Fresh & Local Produce, Meats, Syrup & Honey

LIBERTY FARMERS MARKET

Creekside Park, 116 N Main St Liberty, NY

*June 17 -
Sept 16
Fridays 3-6pm*

Buy Fresh. Buy Local.

The Watershed Agricultural Council is proud to fund the Pure Catskills buy local campaign supporting the economic viability of the NYC Watershed region.

Watershed Agricultural Council
nycwatershed.org



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Head on down to Kauneonga Lake

Over 15 vendors will be welcoming you at the re-branded Kauneonga Lake Farmers and Makers Market on 3594 State Rte. 55, in the heart of Kauneonga on Saturday, June 25 from 11 a.m. - 2 p.m., and every Saturday thru September 10.

Stroll through the market with coffee in hand from the newly opened 3575 Kitchen. Soak up the atmosphere and get to know the growers, bakers, and artisans who embrace the spirit of fresh is best. Learn about locally-sourced produce from Fare View Gardens. Explore exotic wild foods and mushrooms from Marley's & Mushrooms NYC. Along the way snag tasty dips, assorted bites, blended teas, and a recipe from Organic World USA.

Get inspired and celebrate with cakes made by Sweet Junction. Sweeten up your day with unique flavored baked goods that change with the season from Be Kind

Bake House. Sample Awestruck crafted hard ciders from NY State apples blended with natural herbs and spices. Get the inside buzz from Honey Bee Herbs featuring medicinal herbs, creamed honey, spices, and holistic bee produce.

Windy Willow Farm is returning with an expanded selection of eco-friendly alternatives to plastic for storing and preserving along with assorted housekeeping favorites scrubs, granola, and fresh eggs. Another new market feature is Meat from JR's Fresh Farm Meats a locally owned family farm, right here in Bethel.

The 2022 Kauneonga Lake Farmers and Makers Market experience is all about rebuilding the legacy of American Farmers, Artists, and Makers right here in Kauneonga to elevate, heighten and supercharge your senses with colors, floral scents and magical fields of lavender Explore the market, have fun, meet amazing



artists and artisans, Art by Adrienne, Little Garden Company, and Lavender Sky Farms. Bedazzled by designers of one-of-

a-kind jewelry, Domeisy, Light Curves, and Lori Rae.

Explore the history of Shandeele quilts and discover home and

CCE Sullivan YouTube Channel



Check out our You Tube channel to learn about how to cook different recipes using fresh ingredients from local farms. Cooking demos take place in our new Catskills Teaching Kitchen. You can also purchase these fresh ingredients from one of our 8 different Sullivan Fresh Mobile Market locations or the Sullivan Fresh Monticello Farmers' Market, starting in July.


Cornell Cooperative Extension
Sullivan County

Contact us today!

64 Ferndale-Loomis Road
Liberty, NY 12754

www.sullivanccce.org
sullivan@cornell.edu

845-292-6180

 @ccesullivanagfood
 @ccesullivan



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SCAN THE QR CODE TO
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YOUTUBE PAGE





CONTRIBUTED PHOTO

Be Kind Bake House is one of several vendors at the Kauneonga Lake Farmers Market.



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If you go

Kauneonga Lake Farmers and Makers Market

Date: Every Saturday, June 25 -

September 10, 11 AM - 2 PM

Where: Kauneonga Lake State 3594 Rte. 55

Market Contact: Moreen Lerner

Email: dhmlerner@aol.com

Mobile: (908) 202-6033

Facebook: Kauneonga Lake Farmers Market

Website: kauneongalakefarmersmarket.org

Specializing in Pickles, Olives, and all things pickled.

The Market is managed by the Town of Bethel and operated by Bethel Local Development Corp. The Kauneonga Lake Farmers Market has something of a festival vibe, with lots of planned summer events like kids' activities, apple pressing, chef demos, beehives, and live music every Saturday throughout the summer. The Kauneonga Lake Farmers & Makers market is all about the experience.

We're not your grandfather's farmers' market!

fashion products by JR's knits, and Upcycled furniture plus special pop-ups including an occasional sighting of PickleLicious



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Light Curves Glass
Lori Rae Jewelry
Marley's Organic Mushrooms & Wild Foods
Mushrooms NYC
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Shandee Brook Quilts
Sweet Junction
The Little Garden Company
Upcycled Furniture Treasures
Windy Willow Farm
&
Weekly Pop-ups

102586

The farmers' market in the Manor

STORY AND PHOTO
BY SEAN KUHN

The Livingston Manor Farmers' Market has moved! Now located at 62 Main Street, it's just down the road from where it was last year.

The market is open every Sunday from 10 a.m.- 2 p.m. until Columbus Day weekend. Try the fresh vegetables from Heller's Farm, or the dairy products from Wahl Dairy Farm and their grass-fed Jersey cows.

Did you forget your anniversary? Elm Garden Designs has you covered with locally grown flower arrangements for any event, or just to have around your home.

Enjoy the farmers market each Sunday in Livingston Manor, and when you've finished your shopping, explore the hamlet's hidden treasures.



**BARRYVILLE
FARMERS'
MARKET**

3405 RT 97 BARRYVILLE, NY 12719

SAT. 10AM-1PM

BARRYVILLEFARMERSMARKET.ORG

Additionally, the market will feature a new special guest vendor each week. Guest vendors are as follows ...

May 29 – Manor Ink

Manor Ink is a youth-driven, community-supported monthly newspaper established in 2012 and published by the Livingston Manor Free Library in Livingston Manor, NY. Manor Ink is a non-profit publication that enables young people to develop skills and share their voice in the community. A free newspaper, Manor Ink brings local news to the communities of western Sullivan County. We seek writers, photographers, reporters and young minds.

June 12 – Steve Davis Designs

Offers custom live edge furniture, bar tops, and décor. Each piece is one of a kind!

June 19 – Mountain Bear Crafts

A local source for machine embroidery and screen printing in the Sullivan County Catskills.

June 26 – Space Acres Botanicals

Space Acres Botanicals was created to remind people of their connection to nature. By awakening the senses, my botanical work encourages the body, mind, and soul to utilize ancestral pathways for connection and healing.

July 10 – Jenny Gill Ceramics

Jenny Gill Ceramics make handmade stoneware pottery from my home studio in Livingston Manor, NY. The textures, patterns, and palette of my work are inspired by the wild, lush landscape of the Catskills and informed by the rich histories of ceramics traditions in Japan, Europe, and the US.

July 17 – Bryan Cronk Ceramics

Bryan Cronk is a ceramics artist working out of Livingston Manor, specializing in handmade rustic functional pottery. Drawing inspiration from nature, my work combines the inherent warmth of wood with the hard yet practical nature of ceramics.

NARROWSBURG FARMERS' MARKET



SATURDAYS MAY 14th – OCTOBER 29th
FROM 10AM–1PM Rain or Shine

7 Erie Avenue, Narrowsburg, NY
 – Behind Narrowsburg Union –

Farmers, Food Producers & Artisans

Bridge Street Bakehouse • Cakes and Scones Bakery • Channery Hill Farm
 Eminence Road Farm Winery • Food for Beings • Four Story Hill Farm • Hilly Acres Farm
 Marley's Organic Mushrooms • Myers Century Farm • Oakworks • Rock Valley Spirits
 Soraia's Kitchen • Sprouting Dreams • Trapani Farms • Two Creek Farm
 Wild Russet Farm • Willow Wisp Organic Farm

Educational Events & Demos

–see website for dates and details–

NarrowsburgFarmersMarket.org



@NarrowsburgFarmMarket



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At right: Justine's Just Breathe Yoga studio is located on the Somewhere in Time Farm in Parksville.

Below: Justin, Justine and Jon Sutherland carry on tradition at the Somewhere in Time Farm in Parksville.

At bottom: The grounds of the Somewhere in Time Farm offer breath-taking views of the surrounding landscape.



Above: In addition to their other fields, the Somewhere in Time Farm operates several greenhouses growing a wide variety of vegetables.

Below: Healthy plants all start with the right soil and water, and Somewhere in Time Farm has advanced systems for delivering both.

Bottom: Justine Sutherland's Yoga practice recognizes its importance in achieving a strong body and peaceful mind. Justine has been teaching yoga for sixteen years and is a Certified Sivananda Yoga Instructor.

Roots reaching back Somewhere In Time

PHOTOS BY MATT SHORTALL

Somewhere In Time Farm lives on a mountaintop surrounded by blueberry fields, evergreens, maple trees and glorious sunsets.

The Sutherland Family has ancestral roots on this 360-acre land and

is a fifth generation family farm.

The farm was sold in 1950, and in 1988 Justine and Jon were blessed to buy the land back and reconnect to their family roots.

Their son Justin, when he was five years old, drew a picture of himself on a tractor and said "When I grow up I want to be a tractor driver." He

connected to his Irish Scottish roots and manifested that dream.

Now he and his family grow organic vegetables together through all four seasons.

Soil and Water

Somewhere in Time Farm is dedicated to growing their vegetables

with clean water that comes from natural springs and soil that is abundant with life.

Justin added "rotating crops, resting fields, and growing cover crops all build healthy soil. These practices help to create the true essence of the vegetable. A local chef came to the farm, harvested a carrot and

said "This is how a carrot should taste."

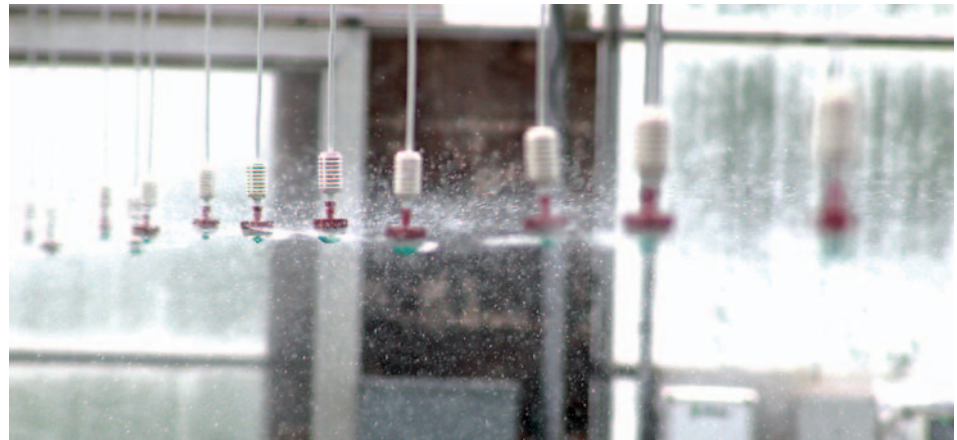
Students from A Single Bite, the non-profit school program that encourages healthy eating habits, visit the farm to tour the fields and greenhouses to learn how to grow and harvest organic vegetables.

Justin's great great great grand-

parents grew potatoes on their land about 180 years ago and now they are the biggest seller for Somewhere In Time Farm.

Their wide variety of vegetables are sold to restaurants and stores locally and beyond. They also sell

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Left: Justine and Justin write music that takes inspiration from the land.

Right: Vegetables don't get any more fresh than this.

continued from page 9F

vegetables from their scenic store located on the farm.

A Peaceful Place

Somewhere in Time Farm is a place of peace and inspiration.

Justine and Justin write beautiful songs and compositions that are inspired by the land, and you can hear that connection in their song "Where The Wild Deer Roam." This is one of the many songs they have written together.

One can experience these connections by planning a healing retreat at the yoga studio, organizing a special event or memorable wedding, or staying at one of their four cabins.



FRIDAYS 4-7 PM

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Slow down with Sullivan Renaissance and The Yoga Space with a guided walk and meditation.

Wednesday, July 6 at 7 PM on the Hurleyville Rail Trail

Mindfulness connects us to the natural world, allowing us to appreciate its beauty. Research shows that the beauty of nature inspires awe, which boosts happiness, generosity, compassion and connection.

For more information or to register, visit SullivanRenaissance.org or follow on Facebook and Instagram.



SULLIVAN
RENAISSANCE



The Yoga Space

102514



While visiting or staying on the farm you can reconnect to your roots by hiking through the forest, walking barefoot, or gazing up at the stars.

This is the how The Sutherlands want to "share the land."

"Our children Jaime and Justin and our son-in-law Sean will

continue to share the land, and maybe our grandchildren Mary and Jon will be the next generation of family farmers," says Justine.

For more information email info@somewhereintimefarm.com or visit their website at www.somewhereintimefarm.com

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Far Beyond Gone,

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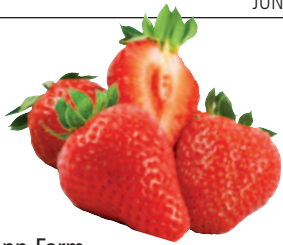
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Grahamsville Little World's Fair information!

FARMERS' MARKETS & VENDORS



*Sullivan County Farmers' Markets that
Accept Farmers Market Nutrition
Coupons (FMNP) and/or SNAP/EBT

Barryville Farmers' Market

Saturdays 10am to 1pm
May 21 - October 29
3405 Scenic Route 97 Barryville, NY
12719 (United Methodist Church)
(845) 557-0913
info@barryvillefarmersmarket.org
www.barryvillefarmersmarket.org

Vendors

Beach Lake Bakery
The Bake House
Beaver Dam Brook Farm
Bialecki Farm
County Road Bakery
Hidden Acre Farm
Lilly Bear Pet Treats
Marley's Mushrooms
Nikki C's Catering & Seafood
Soraia's Kitchen
Tonjes Dairy
Hilly Acres,

- Twin Brook Farms
- Quails-R-Us
- Tsubo Aromatherapy
- Woodside Blue

Callicoon Farmers' Market

- Outdoor market through November at
Callicoon Creek Park at Dorrier Drive in
Callicoon.
- Sundays 11am to 2pm
www.callicoonfarmersmarket.org
info @callicoonfarmersmarket.org

Vendors

- Aaron Burr Cidery
- Andersen's Maple Farm
- ARK Floral
- Bialecki Farms
- Cakes & Scones Bakery
- Eminence Road Farm Winery
- Heller's Farm
- Hilly Acres Farm
- Lucky Dog Farm
- Maynard Farms
- Pika's Farm Table
- Pure Mountain Honey

- Soraia's Kitchen
- Sprouting Dreams Farm
- Tonjes Farm Dairy
- Township Valley Farm
- Trapani Farms
- Willow Wisp Organic Farm
- Woodside Blue Preserves

Jeffersonville Farmers' Market

- Sundays 10am to 1pm
May 22nd to October 9th
Jeff Bake Shop: 4906 NYS Route 52 in
Jeffersonville, NY
www.jeffersonvillefarmersmarket.com
www.facebook.com/jeffnyfarmersmarket
Instagram: jeffny_farmersmarket
jeffnyfarmersmarket@gmail.com
Live Music - Last Sunday of June, July,
August, and September – Jeff Library
childrens reading event.

Vendors

- Bethel Pastures Farm
- Catskills Woodworks
- Forage Provisions
- Forthright Cyder & Mead

- Hermann Farm
- Jam Thyme
- Jeffersonville Library
- Jitterbug Catskills
- Kenoza Hummingbirds 4-H
- Kenoza Lake Music School
- Light Curves Studio
- Love Handles Clay
- Marley's Organic Mushrooms
- Momoglobal Flowers
- Seminary Hill Cidery
- Soraia's Kitchen
- Wild Russet Farm
- Windy Willow Farm
- Witchey Handmade
- WJFF Public Radio

Kauneonga Lake Farmers' Market

- Saturdays 11 am – 2 pm
June 25 to September 10
3594 State Route 55 in Kauneonga
Lake, NY
kauneongalakefarmersmarket.org
www.facebook.com/kauneongalake

Sullivan County

Farmers Market

The following farmers' markets partner
with the Sullivan County Division of Health and Human Services

SNAP/EBT, WIC & SFMNP accepted at:

- ❖ Liberty – 119 North Main Street
- ❖ Monticello – Ted Stroebele Parking Lot

WIC & SFMNP accepted at:

- ❖ Barryville – 3405 State Route 97
- ❖ Rock Hill – 223 Rock Hill Drive
- ❖ Mamakating – 2948 Route 209
- ❖ Livingston Manor – Main Street
- ❖ Callicoon (Indoor) – 8 Creamery Road
- ❖ Callicoon (Outdoor) - Callicoon Creek Park
- ❖ Kauneonga Lake – 3594 State Route 55
- ❖ Jeffersonville – 4906 State Route 52
- ❖ Narrowsburg – 7 Erie Avenue

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farmersmarket
Instagram: kauneongalakemarket

Vendors

Art by Adrienne
Awestruck
Lavender Sky Farms
Light Curves Glass
JR's Beef
Upcycled Furniture Treasures
Weekly Pop-Ups
Organic World US
Mushrooms.NYC
Chef Cuts Coffee
Lori Rae LLC
The Litte Garden Company
Pickelicious
Fare View Garden
Windy Willow Farms
Sweet Junction
Bethel Council of the Arts
Marley's Organic Mushrooms & Wild Foods
Be Kind Bake House
Honeybee Herbs
Designs by Domeisy
Shandee Brook Quilts



MATT SHORTALL | DEMOCRAT

• Muthig Farm, pictured here at last year's Harvest Festival at Bethel Woods, is also a vendor at the Liberty Farmers' Market.

Liberty Farmers' Market

• A Catskill Mountainkeeper Market
• Fridays 3pm to 6pm
• June 17 to September 16
• Creekside Park
• 119 North Main Street in Liberty, NY
• (845) 439-1230
• cmkfarmersmarket@gmail.com
• www.CatskillMountainKeeper.org
• *Accepts SNAP/EBT

Vendors

• Sprouting Dreams Farm
• Bobolink Farm
• Maynard Orchards
• Four Story Hill Farm
• Muthig Farm
• Elm Garden Design
• Baker's Daughter
• Mushrooms NYC
• Lorna's Naturals

Livingston Manor Farmers' Market

Sundays 10 am to 2pm
May 29 – October 9
62 Main Street, Livingston Manor, NY 12758
Contact: mariabivins@gmail.com

Vendors

Hellers Farm
Elm Garden Design
Wahl Dairy Farm

Sullivan Fresh Monticello Farmers' Market

• (Operated by Cornell Cooperative Extension)
• Thursdays 10am to 1pm
• June 30 – September 29
• 10 Jefferson Street (Behind the Ted Stroebele Recreation Center)
• Monticello, NY
• 845-292-6180
• sullivanfresh@cornell.edu
• www.sullivanccce.org
• * Accepts SNAP/EBT

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FARMERS' MARKETS & VENDORS



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Mamakating Farmers' Market

Fridays 4pm to 7pm
May 27 - September 2
2948 U.S.-209, Wurtsboro, NY
mamakatingfarmersmarket@gmail.com
visitmamakating.org

Vendors

Forthright Cyder & Mead
Gary's Pickles
GoGoats Milk
Great Joy Family Farm
Happy Herbs Soap
High Bridge Farm
Honey Hollow
Kirby Farms & Hemlock Grove Gardens
Lilly Bear Treats
Little Pebble Farm
Love Rising Bakery
LunaGrown Jams
Luckey Girl Studio
Marley's Organic Mushrooms
MT Plate
Nikki C's Seafood and Catering
Peaceful Aromas

Springbrook Hollow Farm
The Spice Apothecary
Quilt Designs by Susan

Narrowsburg Farmers' Market

Saturdays 10am to 1pm
7 Erie Ave, Narrowsburg, NY (Behind the Narrowsburg Union)
May 14 to October 29
570-982-0050
info@narrowsburgfarmersmarket.org
www.NarrowsburgFarmersMarket.org

Vendors

Aaron Burr Cider
Cakes & Scones Bakery
Channery Hill Farm
Eminence Road Farm Winery
Food for Beings
Four Story Hill Farm
Hilly Acres Farm
Honey Hill Pottery
Marley's Organic Mushrooms
Myrtle Avenue Bakehouse
Oakworks Studio
Quails R Us Plus!
Rock Valley Spirits

Soraia's Kitchen
Sprouting Dreams Farms
Trapani Farms (Coming soon)
Wild Russet Farm
Willow Wisp Organic Farm

Rock Hill Farmers' Market

Saturdays 10am to 1pm
June 4 to September 24
223 Rock Hill Drive in Rock Hill, NY
845-397-0376
rhfarmersmarket@gmail.com
www.rockhillfarmersmarket.org

Vendors

Aaron Burr Cider
Bobolink Farm
Burns Farm
Corey's Pickles
Chestnut Creek Baked Goods
Majestic Farm
Luna Grown Jams
Mushrooms NYC
Right from the Hive
The Bake House
Trapani Farms
Winterton Farms

Markets that DO NOT accept SNAP/EBT and FMNP Incentive Programs:

Roscoe Farmers' Market

Sundays 10am to 2pm
May 22 - October 9
Niforatos Field
1978 Old Route 17 in Roscoe, NY
roscoenyfarmersmarket@gmail.com
www.roscoeny.com
https://www.facebook.com/people/Roscoe-Farmers-Market/100057598263666/

NOTE: Vendor lists are subject to change at any time. Also, this listing did not include the Harvest Festival at Bethel Woods, which is slated to take place on Sundays from August 28 to October 2. Be on the lookout for our Harvest Festival special publication in August that'll have more info on the festival, or visit www.bethelwoodscenter.org.



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June 4th - September 24th

10am - 1pm
223 Rock Hill Drive

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Public Health
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Public Health Services

Sullivan County Rural Health Network and Sullivan County Public Health Services is proud to announce that we are providing \$20 worth of coupons to participants at our weekly farmer's market education program. Participants in the educational portion of the Sullivan Fresh Market on the Move will be provided with basic tools to support the lesson. Basic tools include: seeds, soil, cookbooks, insulated lunch bags, cutting boards. Tools and coupons will be provided at the conclusion of the brief educational program. Attendance is required once per week for \$20 in coupons.

2022 Sullivan Fresh Mobile Farmers Market

JULY-OCTOBER

TUESDAYS

1st & 3rd Tuesday: Garnet Health Medical Center

68 Harris Bushville Rd., Harris, NY 11:30 A.M. – 1:30 P.M.

2nd & 4th Tuesday: Sullivan County Public Health Services

50 Community Ln., Liberty, NY 11:30 A.M. – 1:30 P.M.

WEDNESDAYS

Stop #1: Village of Woodridge Municipal Lot

Green Ave. & Dairyland Rd., Woodridge, NY 10:30 A.M. – 12:30 P.M.

Stop #2: Fallsburg Town Hall

19 Railroad Rd., South Fallsburg, NY 2:30 P.M. – 4 P.M.

THURSDAYS

Stop #1: Community Church of Wurtsboro

134 Sullivan St., Wurtsboro, NY 11 A.M. – 1 P.M.

FRIDAYS

Stop #1: Woodbourne Municipal Lot

Robbie Ln. & Route 52., Woodbourne, NY 10 A.M. – 11:30 A.M.

Stop #2: Loch Sheldrake Public Parking Lot

Hasbrouck Rd. & Route 52, Loch Sheldrake, NY 1 P.M. – 3 P.M.

Sullivan Fresh Farmers' Market at Monticello

THURSDAYS

June 30th - September 29th

Ted Stroebele Center across from the Sullivan County Gov't Center

10 Jefferson St., Monticello, NY 10 A.M. - 1 P.M.