Sisters folks will share talent and food on Father's Day

An all-ages talent show, lunch, and ukulele tunes will be on the menu at Sisters Farmers Market this Sunday. Parents can take a break to browse locally made products and fresh produce while their kids enjoy a free theater class at 11:30 a.m.

The market takes place at Fir Street Park, where the splash-pad fountains will be turned on all day, ready for playtime. Kids can bring swimming suits and towels.

At noon, Paul Alan Bennett will bring his unique combination of storytelling, song craft, and ukulele to the beautiful Songbird Stage.

Poets, dancers, actors, and musicians of all ages have signed up to perform in the special Father's Day talent show at 1 p.m. Rumor has it there will be wild ways for kids in the audience to join in as well.

"Everyone has something fun to offer," noted Jennie Sharp of Starshine Theater, talent show presenter. Details for participating are below.

Father's Day lunch will be available from the Caravana food truck and the Simple N Fresh cart. Mexican-inspired cuisine is among the foods on offer.

Kid Made Camp will hold activities for children and youth at its booth. Rock painting and button-making are among the activities they bring to the market. Most activities are free or donation-optional.

Windy Acres Dairy Farm will be on hand to sell cheese and honey. Their raw milk is also available through a herdshare arrangement.

Tender pastured lamb and grass-fed beef will be available from Cascade Mountain

Pastures, a.k.a. "The Lamb Lady." Several booths, including hers, sell farmfresh eggs from nearby hens who get plenty of space to run around — unlike the packed conditions in some commercial "cage-free" farms.

The Curandera Collective is slated to premiere their healing oils and other items at the market on June 16 as well.

'Crafting herbal medicine for the mind, body, and spirit," is how they describe their work online. "We set out to dive deep into the past, to retrieve what has long been lost, hidden, and even forgotten."

Plant starts for home gardens, granola, locally made vegan backpacking foods, and infused oils and vinegars are among the local products seen at Sisters Farmers Market on its new day and time this season. Handmade jewelry and locally blended teas have made appearances. Hats and T-shirts with original Sisters-oriented sayings and logos pop up, too.

The big star of Sisters Farmers Market won't make it to the Songbird Stage. That star is produce, and it can't dance or juggle. Much of it is farmed just a mile from the market itself. Several farmers ran out of produce on the market's opening day, but said they would bring larger amounts to sell at future markets.

Mahonia Gardens, the Seed to Table educational farm, and Clover Canyon Farms bring everything from fresh kale to tiny edible flowers. It's all grown in Sisters Country without the aid of harmful pesticides or chemical fertilizers.

Starshine Theater's workshop class for kids will take place from 11:30 a.m. to 12:30 p.m. The kids will invent their own mini-show, then perform it at the talent show for their dads and the whole town.

The workshop is free; participants can optionally donate \$5 to \$10. Email jennie@starshine-theater.com to reserve a spot, or inquire at the Farmers Market Info Booth that morning.

The talent show may accept a few last-minute entries. If you can juggle, tell a joke, dance a jig, or do something else interesting, Starshine Theater wants to hear from you. Take a quick video of yourself doing your act (one to five minutes long), then text it to Jennie at 541-645-0688. All ages are welcome to participate.

Sisters Farmers Market takes place Sundays, 11 a.m. to 2 p.m. at Fir Street Park. Open from the beginning of June to the end of September, the market is supported by Metabolic Maintenance, Cottonwood Café, The



Families find plenty to do at Sisters Farmers Market on Sundays at Fir Street Park.

Nugget Newspaper, The Roundhouse Foundation, She Soars Psychiatry, Plazm and XPress Printing, along with donors, volunteers, vendors and friends.

To get involved, contact sistersfarmersmarket@gmail. com or visit the website at www.sistersfarmersmarket. com.





Summer ball is underway...



HOTO BY JERRY BALDOCH

Connor Linn scores against Trinity Lutheran as Summer Ball begins.



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