

HAPPY 10TH!

Born of a disaster, Cannon Beach Farmers Market is going strong a decade later

By **NANCY McCARTHY**
FOR COAST WEEKEND

Every Tuesday for the past 10 summers, the City Hall parking lot in Cannon Beach turns into a farmers market.

Instead of cars parked in the spaces, there are at least 25 booths filled with produce from local farms, berries, mushrooms, honey, organic meats, wine, peaches and lots of other homegrown goodies.

Musicians fill the air with songs as chefs prepare fish tacos, sausages, Ramen bowls or Kobe beef burgers.

Cannon Beach locals and tourists visit regularly — one day the counters at the market's entrances clicked off 2,331 visitors. They come from all over the U.S. and foreign countries; some from Australia and Scotland stopped by the market's information booth recently.

"It's a great market," said Jackie Johnson, of Maple Valley, Wash., south of Seattle. Johnson, who visited the

market for the first time last year, called this year to make sure it was still going.

"You've got some good vendors with good quality products; that's what I like about it," Johnson said. "You've got some interesting things, some different things. We have a lot of (farmers) markets, but I haven't seen the variety and the quality of the products."

You might say that a hurricane launched the market.

Kristin Frost Albrecht, the market's first manager, recalled how the Great Coastal Gale in December 2007 devastated the North Coast but alerted residents to the area's weaknesses, including the lack of locally produced food.

"That event brought to light our susceptibility to natural disasters and our region's limited food security should we be cut off from major distribution routes," recalled Frost Albrecht in

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NANCY McCARTHY PHOTOS

A & B Farms of Molalla offers berries throughout the summer. One of 29 vendors, the farm has been at the Cannon Beach Farmers Market since the beginning.



LEFT: Steven Sinkler, owner of The Wine Shack, pours out one of the store's premier labels, Puffin Wine. **RIGHT:** Roasted, flavored nuts are offered for sale at the Cannon Beach Farmers Market.

IF YOU GO

CANNON BEACH FARMERS MARKET, 10TH ANNIVERSARY

When: 1 to 5 p.m. Tuesdays through Sept. 27

Where: City Hall parking lot, midtown

Number of vendors: 29, plus community booths

Number of volunteers assisting the market: 24

Items for sale: They include produce, honey, wine, cheese, salad dressings, baked goods, organic meats, cured meats, candy, flavored nuts, hummus, mushrooms, peaches, cranberry goods, coffee, tea, olive oils, cut flowers

City-sponsored market: The city of Cannon Beach budgeted \$40,853 for the market this year. When it started, Lake Oswego was the only other Oregon city to sponsor a farmers market.

"Probably the major one (key to success) was the city's financial support," said former Planning Director Rainmar Bartl. "There were other farmers markets at that time that were struggling, but they didn't have any financial support. Really, the city stepping up with financial support was critical. It took a lot of stress out of everything."