



Vegetables sit in baskets at the Blackberry Bog table at a previous Seaside Farmers Market.

Hailey Hoffman/The Astorian



Bamford Bakeshop, based in Scappoose, serves baked goods at a vendor booth at a previous Cannon Beach Farmers Market.

Columbia-Pacific Farmers Markets

Seaside Farmers Market – open Wednesdays from 2 to 6 p.m. on Broadway St. and U.S. Highway 101, through Sept. 28.

www.seasidemarket.org

Cannon Beach Farmers Market – open Tuesdays from 1 to 5 p.m. on Gower and Hemlock streets through Sept. 27.

www.ci.cannon-beach.or.us/farmersmarket

Ilwaco Saturday Market – open Saturdays from 10 a.m. to 4 p.m., through Sept. 10.

www.ilwacosaturdaymarket.com

Cannon Beach, Seaside farmers markets return for the summer

North Coast markets join season in full swing

BY ZOE BUCHLI

Fruit trees are blooming and fields are overflowing with greenery, which means it's time once again to celebrate farmers market season in the Columbia-Pacific region. This week, two of the coast's most beloved weekly gatherings will return, joining others already in full swing.

The Seaside Farmers Market will open on Wednesday, set to introduce new vendors alongside returning favorites. Just a few miles south, the Cannon Beach Farmers Market will open on Tuesday, host-

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Philomena Lloyd, Cannon Beach Farmers Market manager

ing a handful of local makers and growers. Now in its ninth year, the Seaside Farmers Market will welcome a handful of new vendors this summer, including Baird Family Orchards, Spice and Tea Lab and CheeseButta.

Seaside Farmers Market manager Angi Wildt is excited to welcome a host of new businesses this season. "I'm not sure how we got so lucky," she said.

Meanwhile, the Cannon Beach Farmers

Market looks forward to hosting a growing number of vendors, including four produce farms and a wide selection of locally crafted goods. "We've got a great variety of vendors this year," Cannon Beach Farmers Market manager Philomena Lloyd said. "Spice and tea vendors, an olive oil and vinegar seller, a hummus and pita bread stand and even a cranberry farmer," Lloyd added.

She notes that since the market doesn't

open until later in the day, farmers pride themselves on the freshness of their goods. "(The sellers) do their harvesting and picking the day of the market," Lloyd said, "you're really getting very fresh produce."

Like markets across the world, music, food courts and samplings were cut because of the pandemic. Thankfully, that won't be the case for either market this year. While COVID precautions will be in place, the social component of both events will be welcomed back to the streets.

"We're starting off pretty much normal, we'll have music and places for people to sit," Lloyd said. Performances from Bar K

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