



the ann arbor market

customer news

"...all the leaves on the trees are falling to the sound of the breezes that blow..."

Fall is traditionally a time to celebrate the harvest, and at the Ann Arbor Farmers Market, we intend to do just that! While the mornings may be a bit **cooler** and darker, there are still many reasons to make your way to market. This month's newsletter is full of fun activities, Join us in celebrating the **harvest** this October!

Mobile apple museum comes our way

What an exciting collaboration! On Wednesdays and Saturdays through October, you will be able to learn all about apples while shopping at the Ann Arbor Farmers Market. This museum is a space for storytelling and exploring Ann Arbor's heritage in relation to its agricultural past as told through its **apple** trees.

The **museum** space will both display objects from its collection and specific activities related to the exhibit narrative and era. Week one will entail a display relating to the early colonial era of apple growing





in the region, focusing on the political history of **cider** in Ann Arbor with the William Henry Harrison presidential campaign. Week two will focus on the shift in apple production from cider making to the table fruit industry due to the prohibition movement in the early 20th century, and examine the push within the industry to include apples in the diet as a healthful and **wholesome** food. Week three will explore the 'modern era' of apple production in the region and consider the proliferation of apple packing plants, distribution systems, apple processing, and the modern apple industry. **Apple-centric** presentations, ranging from making applesauce to apple pie, will accompany the museum space each week.

Kraut Time!

Have you been noticing the enormous heads of **cabbage** gracing vendors' tables lately? That's right, it is officially sauerkraut season! On Saturday, October 17th, local fermentation guru Blair Nosan will be at market to share the wonders of **fermentation** with marketgoers. From 10:30 to 12:30, she will demonstrate how to make sauerkraut, and generally demystify fermentation. Blair will discuss how to culture **vegetables** using wild organisms instead of vinegar (a.k.a. lacto-fermentation), and you'll go home with the ability to put your own batch of nutritious and delicious **kraut** down for the winter, and also know how to embark on all sorts of fermentation adventures.

Halloween Pumpkin Fest

Halloween falls on a Saturday this year and we are planning something special at the Farmers Market! Little marketgoers are invited to come to market in **costume**, and "trick or treat" at the vendors' stalls. Free pumpkin and gourd carving will also be available, while supplies last. Don't forget to **vote** for your favorite costume worn by a market **vendor!** Once you're done at the market, stop by Kerrytown, for free fall snacks, live music and more!

Molly