Farmers’ Markets Open This Month

June is the traditional start time for local farmers’ markets. Shopping at farmers’ markets has lots of benefits. The produce is very fresh and often picked 12-24 hours before being sold at the market. By talking with the farmers, you can learn how they grow the food they sell and what their favorite varieties are and why. Never tasted a fruit or vegetable a farmer is selling? Ask for a taste. Farmers’ markets are a great way for your family to ‘go green’. The food you buy is grown locally so it helps the local economy to stay strong. Locally grown produce uses less fuel because the food is not transported long distances on a truck. You can make your shopping trip more ‘green’ by bringing re-usable shopping bags with you when you shop.

Many farmers participate in both the Farmers’ Market Nutrition Program and WIC. The Farmers’ Market Nutrition Program is for WIC families and seniors. Coupons are provided by WIC and Office for the Aging to eligible adults. These coupons can be used to buy any fresh fruits and vegetables sold at the farmers’ market. About $20 in coupons are provided and can be used any time until the market closes for the season. The coupons are $4 each, so if you want to buy something for $5, the farmer will add more produce to your order to total $5. The WIC monthly fruit and vegetable checks can be used at many farmers’ markets as well. These are the checks that come with your monthly WIC package.

More and more markets are also accepting SNAP (food stamps or EBT). Check with your local market to find out more information and how to use your EBT card at the market.

In Season This Month: Strawberries

Fresh, local strawberries are ready in June. You can buy them at road side stands, farmers’ markets, farm stands and some local supermarkets. Looking for a fun family activity? Try picking strawberries at a U-Pick farm. Many U-Pick locations are family friendly. One cup of strawberries has only 50 calories, more than 100% of your daily need for vitamin C and 3 grams of fiber. Strawberries make a great snack, addition to a brown bag lunch or sliced and added to a green salad. Store unwashed strawberries in your refrigerator and wash them right before you eat them.
In honor of National Dairy Month, read “The Milk Makers” by Gail Gibbons with your children. It is a wonderful book about dairy cows and dairy farms. When you’ve finished reading, have your kids help make yogurt popsicles.

**Ingredients:**
- 1 ½ cups chopped strawberries
- 2/3 cup low fat vanilla yogurt
- 2 cups orange juice
- 6 paper cups
- 6 spoons
- Aluminum foil

**Directions:**
1. Chop strawberries and divide among 6 paper cups.
2. Place yogurt in medium bowl.
3. Slowly pour orange juice into yogurt, stirring until blended.
4. Pour juice mixture over strawberries.
5. Place spoon in each cup.
6. Cut squares of aluminum foil to cover tops of cups, piercing each with spoon handle. The foil holds spoon in center of cup.
7. Freeze at least 4 hours.

To eat, peel paper cups away from pops.

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**Strawberry Pops**

**Serving Size:** 1 pop

**Serves 6**

*Nutrition Facts: Serving Size – 1 pop, 80 Calories, 0 Calories from Fat, 1g Total Fat, 5% Calories from Fat, 0g Saturated Fat, 0g Trans Fat, 0mg Cholesterol, 15mg Sodium, 18g Total Carbohydrate, 1g Dietary Fiber, 8g Sugars, 2g Protein, 6% Vitamin A, 4% Calcium, 60% Vitamin C, 2% Iron

**Source:** Get Fresh Division of Nutritional Sciences, Cornell University and Cornell Cooperative Extension, 2001.