Farmers’ Markets Open This Month

June is the traditional start time for local farmers’ markets. Shopping at farmers’ markets has lots of benefits. The very fresh produce is often picked within 12-24 hours of 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.

In Season: 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.
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:**

- 6 ounces frozen orange juice concentrate, thawed
- 2 cups non-fat vanilla yogurt
- 12 (3-ounce) paper cups
- 12 wooden craft sticks

**Directions:**

1. Pour yogurt into melted juice concentrate and stir until smooth.
2. Place cups together on a baking sheet.
3. Pour yogurt/juice mixture into paper cups.
4. Cover cups with sheet of aluminum foil.
5. Insert stick for each popsicle by making a slit in the foil over the center of each cup.
6. Freeze popsicles until firm.

Run warm water on outside of cup to loosen each popsicle from the cup.

**Nutrition Facts:** Serving Size: 1 popsicle, 60 calories, 0 calories from fat, 0g total fat, 0g saturated fat, 0g trans fat, 0mg cholesterol, 30mg sodium, 13g total carbohydrate, 0g dietary fiber, 13g sugar, 2g protein, 4% vitamin A, 8% calcium, 40% vitamin C, 0% Iron.