

More markets opening

Vendors join West Village, Celebration for Saturday-morning shopping

Another new farmers market starts up this Saturday, and an old friend from last year marks its 2010 debut. **West Village Farm-to-Market 3699** takes place Saturdays, 8 a.m. to noon, throughout the summer. And **Celebration Restaurant** will once again hold a market in its parking lot Saturdays, 8 a.m. to noon, through September.

FM3699 refers to the market's street address on McKinney Avenue in Uptown. Confirmed vendors, according to marketing coordinator **Katie Beal** include Village Baking Co., making artisanal baked goods in Dallas; Veldhuizen Family Farm, with farmstead and artisanal cheeses, from Dublin; Texas Olive Ranch, with olive oil from Texas-grown trees southwest of San Antonio; Windy Hill Organics from Comanche, bringing greens, seasonal vegetables, pasture-raised and organic-fed chicken eggs and more; 3J Beef, with dry-aged Panhandle beef; Aah! Coffee, a Dallas air-roaster; Katherine Clapner's Dude, Sweet! Chocolates, cutting-edge confections from Oak Cliff; and Anderson Trail Granola from Fort Worth. Munchie fare will be provided by Rusty Taco.

Look for FM3699 in the center of West Village between the parking garage and Lucky Brand Jeans, Ann Taylor Loft and Allen Edmonds. For more information, call 214-459-3966. Go to the website for a weekly list of participating vendors: www.westvil.com/farmto



COURTNEY PERRY/Staff Photographer

Artisan bread from Village Baking Co. will be sold at the new West Village FM3699 market, opening Saturday. Check the bakery's blog at www.villagebakingco.blogspot.com for its weekend markets.

Inwood, Dallas; call 214-352-0031 for information. Weekly updates about vendors and what's available will be posted at www.celebrationrestaurant.com.

Kim Pierce

IN STORES

Peaking or abundant: asparagus, avocados, beans, cabbage, celery, corn, cucumbers, eggplant, garlic, grapes, greens (mustard,

All melons and lettuces (iceberg, romaine, green leaf, red leaf).

AT FARMERS MARKETS

Local and seasonal at the farmers markets: Blackberries, cucumbers, greens, green beans, green plums, herbs, lettuces, onions, early and hothouse tomatoes, peaches, peppers (hot and sweet), potatoes, radishes, squash (all kinds, from zucchini to eight-ball).

as well the Texas Honeybee Guild, chocolatier Katherine Clapner, Kessler Cookies Co., Texas Olive Ranch and others. Live entertainment. 614 W. Davis; 214-367-9367.

Eden's Organic Garden Center: Market day, the first and third Saturdays every month, 9 a.m. to noon, through December, weather permitting. Small organic and sustainable farmers market with eggs, breads, beef, pork and chicken, plus fruits and vegetables. For items such as meat and bread, it's best to reserve your order ahead through the vendor. Get the contact number from Eden's website. Regulars include Cherokee Point Ranch, Moss Gathers Farm and Amy's Raw Chocolates. 4710 Pioneer Road, Balch Springs; 214-348-3336; www.edensorganicfarm.com.

Dallas Farmers Market:

Open seven days a week. Local farmers and ranchers are in Shed No. 1, the most on Saturdays. Shed No. 2 includes permanent local purveyors such as Texas Meats (local, pastured) and Old World Sausage Co. (Chicago-style deli), as well as Pecan Lodge Catering (serving breakfast and lunch Thursday-Sunday), Ain't No Mo Buttercakes and Mobile Knife-Sharpening. Other finds: Caprino Royale farmstead goat cheese, Wackym's Kitchen cookies, Mawker Coffee. Koster Cattle Co. and Pastabilities, not part of the farmers market, are just north of Shed No. 1 (Friday-Sunday). 1010 S. Pearl Expressway. If you are going to the Dallas Farmers