

BATAVIA PARK DISTRICT: Organization was a National Gold Medal Award finalist. **Local, 5A**

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Fresh food in winter Market up and running in Geneva

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GENEVA – Summer may be long gone, but organizers of the Geneva Green Market aren't letting the cold weather end their farmers' market.

When the Green Market closed for the season last October, the market's founders decided to move the fresh food items from the River Lane site to an indoor location for the Geneva Winter Market.

The Winter Market, which includes many local farmers and producers from the Green Market, opened its second season this month and will continue through June, from 8 a.m. to 1 p.m. each Saturday at Connie and Mark Weaver's Inglebrook Pantry.

"People don't stop eating," Connie Weaver said, explaining why she and

Geneva Winter Market

When: 8 a.m. to 1 p.m. every Saturday through June

Where: Inglebrook Pantry, 11 N. Fifth St. in Geneva

Breakfast is served between 9 and 11 a.m., and lunch is served from 11 a.m. to 1 p.m. Both meals cost \$5.95 each and are prepared with locally grown ingredients.

For more information, call Inglebrook Pantry at 630-377-0373 or go to www.genevagreengreenmarket.org

Karen Stark decided to extend the warm weather farmers' market. "We just want everyone to know where their food is coming from."

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Market runs through the winter

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Under the same guidelines of the Green Market, all of the participating farmers and producers have to be within a 200 mile radius of Geneva, said Stark, who helped found the local farmers' markets.

And with Thanksgiving coming up, Stark said it's a great time to take advantage of the season's specialties, which include squash, potatoes and root vegetables.

Shoppers can even order their holiday turkey from a local grower, Stark said.

With the help of hoop houses, Weaver said farmers are still growing greens and other summer time favorites.

The market offers patrons locally grown produce, fruit, dairy, meat, poultry, pork, lamb, seafood, cheese, eggs, milk and more.

Organizers added a country breakfast and lunch, both of which cost about \$6 and are prepared with local ingredients, to this year's Winter Market.