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# Carl Mindling

Bay Area Wedding & Event DJ & MC

"You can trust me with the mic."



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Saturday, June 30, 2012

### Aptos Farmers Market at Cabrillo College

There's no better season to hit a farmer's market than summer and no better farmer's market near my hometown of Santa Cruz, California than the one every Saturday morning from 8:00 a.m. to noon at Cabrillo College. For our June excursion Stacie and I decided two foodies don't need to look any further for the stuff they love than a good farmers market. As you would expect in the heart of the agriculture rich Southern Monterey Country this farmer's market is totally top drawer. These purveyors of great food and produce are part of the nearly forty year old [Monterey Bay Certified Farmers Markets](#). To see Stacie's recap of our trip to the Aptos Farmers Market click [here](#).

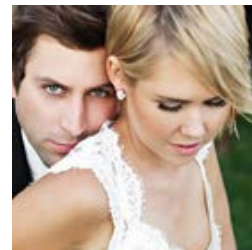
Of all your senses that are invaded at a farmers market none catch my attention more than colors and these first few photos illustrate that perfectly.



### Past Client's Weddings



*Matt & Virginia*



*Paige & Hunter*

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Red Bell Peppers from [Pinnacle Farms](#)



Heirloom Carrots in surprising colors



Photo: Teresa Halton

About Me

 [That Carl Guy](#)

Read my blog and you'll get to know me. I only blog about things that matter to me.

Why do I like to blog? I am a storyteller and you'll find my blogs to be very personal. My writing style is very conversational. Since you cannot be here for a live one-on-one version of the story the next best thing is to read it in my blog.

I have been blessed by being able to turn my passion into my career. Every weekend I have a new audience to engage. When the doors open we are strangers but when the event concludes we've shared an experience together and built a relationship. The scene changes every time and so do the cast of characters. It is so dynamic that I just can't help but be stimulated taking the guests through the complete cycle of their events. Even after all these years it is still completely fascinating to me.

[View my complete profile](#)

Events I MC



Eggplant of all kinds creates purple envy.



Fresh Green husks and very cool bi-color white and yellow corn inside.

Produce is not the only locally made goodies you can find here. The legendary meats made by the [Corralitos Market](#) are available here every Saturday morning. I was heading to a bar-b-que on Sea Cliff Beach that night so I grabbed some of their popular cheese stuffed sausages.



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Apple Wood Smoked Sausages from Corralitos Market and Sausage Company

I love peaches but am just CRAZY about nectarines and both are coming into their relatively short seasons. Having a fresh peach and nectarine tasting station is like a dream to me. The hardest part of having over ten different varieties to taste is to stop tasting because they are all so superlative. This much variety can create option overload but no one (especially me) seemed to be complaining. There is a fresh peach or even nectarine pie in my near future. I know it. I recall a very simple recipe for fresh peach pie that I posted about last summer. For that easy tutorial just click [here](#).



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Fresh Peaches and Nectarines from [Kashiwase Farms](#)

If you're still not hungry but would like to take home something cool and local the Aptos Farmers Market also has all kinds of flowers and plants. My herb garden has been lacking a good thyme lately and the folks at [Cole Canyon Farm](#) had exactly what I needed in a really robust English Thyme plant.

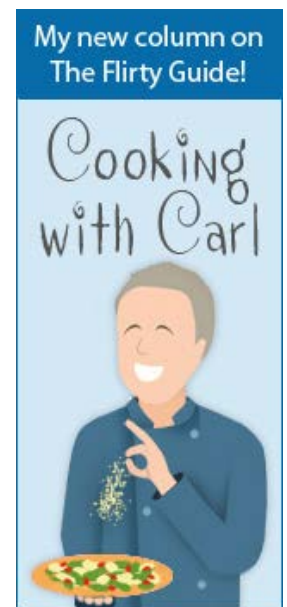


English Thyme is the most popular variety of thyme.

On the surface the [Aptos Farmers Market](#) resembles many others you've seen in format. The rows are neatly laid out and everything is well organized. No dogs are allowed for health reasons and there is an abundance of great food to eat on the spot as well as goods to purchase for later consumption. However, this market has a special personality of its own and is strongly indigenous to California's Central Coast. The Cabrillo College campus sits high on a hilltop with sweeping views of the Pacific Ocean and yet is close enough to enjoy that fresh salty sea air. It is not the only farmers market in our area but is generally considered the favorite.

[The Flirty Blog](#)

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Post Photos: Carl Mindling  
Sidebar Photos: [Teresa Halton](#)  
Sidebar Photo: [Mike Danen](#)  
Illustrations: [Stacie Tamaki](#)



I admit to being a bit of a farmers market novice. I have learned from a few recent trips that getting there closer to opening than closing time is advantageous. The best selection is always early. Also, bringing cash along in smaller denominations is really appreciated by these small merchants especially if you arrive before their change supply grows. Finally, bags and even a cart of sorts can make your farmers market experience much better. Imagine going to a grocery store without a shopping cart and you'd be really limited to what you could carry.

Finally, a big thanks to all of the merchants who make the Aptos Farmers Market such a success. After all these years it is mostly based on quality and consistency which is a great foundation for any purveyors of food products. It's really worth a visit to 6500 Soquel Drive in Aptos on Saturday mornings.



Posted by [That Carl Guy](#) at 11:31 PM  
Labels: [Photo Excursions](#)

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