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The Coast's Best Farmers' Markets

Find the best local fruits and veggies at these great produce stands from coast to coast.



Photo: Courtesy of Burris Farmers' Market

Burris Farmers' Market

LOXLEY, ALABAMA

Fresh Find: Blackberry cobbler or any of the other yummy baked goods.

On the Market: "The canary melons are by far my favorite find. We drive about an hour just to get them here. They are a succulent, bright yellow melon that pairs great with a local-greens salad topped with feta, black-eyed peas, olives, pickled onions, and a squeeze of citrus, olive oil, and a little salt."
—*Wesley True, executive chef/proprietor of [True](#) in Mobile*

Where: 3100 Highway 59

When: Seven days a week year-round, 7 a.m. to 6 p.m.

More Info: 251/964-6464 or burrisfarmmarketandbakery.com

Aptos Farmers' Market

APTOS, CALIFORNIA

Fresh Find: Heirloom, organic apples from [Silva's Apple Orchards](#)



Photo: Elizabeth Good via Flickr

On the Market: "Rain or shine, every Saturday, I am here. While I relish every season, I especially wait all year for the dry-farmed tomatoes from [Molino Creek Farm](#) that arrive August through November. They are grown without irrigation along the central coast of California. Because they aren't watered, they are the most intensely flavorful tomatoes I've ever had."
—Maureen Wilmot, executive director of the [Organic Farming Research Foundation](#) in Santa Cruz, CA

Where: Cabrillo College, 6500 Soquel Drive

When: Saturdays year-round, 8 a.m. to noon

More Info: montereybayfarmers.org



Beverly Hills Farmers' Market

BEVERLY HILLS, CALIFORNIA

Fresh Find: Westfield Farms organic avocados

On the Market: "My wife, children, and I go every Sunday to buy fresh vegetables and fruit. I love the seasonality of the produce; every time you go, you find something different. One of my favorite things to pick up is fresh corn. We take it home and put it on the grill with a little olive oil and salt and pepper."
—Wolfgang Puck, chef, restaurateur, and author in Los Angeles

Photo: Courtesy of Beverly Hills Farmers' Market



Photo: Courtesy of Ferry Plaza Farmers' Market

Where: 9300 block of Civic Center Drive

When: Sundays year-round, 9 a.m. to 1 p.m.

More Info: 310/285-6830

Ferry Plaza Farmers' Market

SAN FRANCISCO, CALIFORNIA

Fresh Find: Home-smoked chipotles from [Tierra Vegetables](#)

On the Market: "Whenever I visit, it takes me back to the giddiness I always felt as a kid on a school field trip. Whether it's discovering a rare pepper, a peach that's perfection all on its own, luscious French yogurt in lovely ceramic jars, or a bowl of ramen that will warm your soul, you never leave hungry or unenlightened." —*Carolyn Jung, San Francisco native and blogger at [foodgal.com](#)*

Where: 1 Ferry Building

When: Year-round, Tuesdays and Thursdays, 10 a.m. to 2 p.m.; Saturdays, 8 a.m. to 2 p.m.

More

Info:

ferrybuildingmarketplace.com/farmers_

Stonington Farmers' Market

STONINGTON, CONNECTICUT

Fresh Find: Scallops, shrimp, and other locally caught seafood

On the Market: "It's more than just a great place to find the bounty of farm-fresh products. The tall white sailboat masts just beyond the peaked white tents, the salty ocean



Photographer: Ingrid Feddersen

air, the chorus of dogs, kids, and neighborly greetings, all combine to delight the senses. Going there is one of the greatest highlights of my job, and not only because I get to leave with just-picked blueberries or fresh goat chèvre, but because I am part of that scene." —*Jan Dane, food forager for [Ocean House Resort](#) in Watch Hill, Rhode Island*

Where/When: Saturdays, 9 a.m. to noon, May 1 to November 12 (Town Fishing Fleet Pier); Saturdays, 10 a.m. to 1 p.m., November 19 to April 28 (28 Cutler St.)

More Info: sviastonington.org

Seaside Farmers' Market

SEASIDE, FLORIDA

Fresh Find: Fruit preserves and tender organic chicken and ducks from Twin Oaks Farm

On the Market: "Any community without a farmers' market is lacking an essential element of connection. The Seaside market started with Jen Kuntz's Raw and Juicy Airstream and one or two vendors, and in just a few years, new growers have come out of the woodwork. Mac Farms has amazing tomatoes and arugula." —*David Rauschkolb, owner of [Bud & Alley's](#) in Seaside*



Photo: Courtesy of SoWal.com

Where: Seaside Amphitheater, 2255 East County Hwy 30-A

When: Saturdays year-round, 8 a.m. to noon

More

Info: sowal.com/event/seaside-farmers-market-1

Crescent City Farmers' Market

NEW ORLEANS, LOUISIANA

Fresh Find: Organic oranges, sasksumas, and kumquats

On the Market: "I wait all year long for peaches and watermelons. I buy from growers in Chilton County, Alabama, who bring them in from right on the border of Mississippi and Alabama. As a chef, I want to develop a relationship with these farmers. For example, I purchase blue crab for my restaurants from a local fisherman at the market because I know he is working in an area with really safe and clean water." —*Baruch Rabasa, executive chef of Mesón 923 in New Orleans*



Photo: Courtesy of Crescent City farmers' Market

Where/When: Year-round, Tuesdays, 9 a.m. to 1 p.m. (200 Broadway); Thursdays, 3 p.m. to 7 p.m. (3700 Orleans Ave.); Saturdays, 8 a.m. to noon (700 Magazine St.)
More
Info: crescentcityfarmersmarket.org

Portland Farmers' Market

PORTLAND, MAINE

Fresh Find: Turkey and chicken pot pies from Maine-ly Poultry

On the Market: "I always search for beautifully ripened tomatoes and local cucumbers. Later in the summer, I look for Maine wild blueberries; they're so delicious. I throw them in smoothies, or eat them plain out of the container, like candy." —*Rebecca Daigle, blogger at mainefoodiefinds.com, Portland, Maine*

Where: Deering Oaks Park and Monument Square
When: April to November, Saturdays at Deering Oaks Park, 7 a.m. to noon; Wednesdays in Monument Square, 7 a.m. to 2 p.m.
More
Info: portlandmainefarmersmarket.org

Charleston Farmers' Market, Marion Square

CHARLESTON, SOUTH CAROLINA

Fresh Find: Lady peas, butter beans, and freshly dug potatoes from farmer Celeste Albers.



Photo: Deborah Locke/Portland Farmers' Market



Photo: Mackenzie via Flickr

On the Market: "I am seduced by the aromas—scenting out the strawberries or peaches or melons first—sliding the tender fruit into my wheeled wicker basket, moving the freshly dug potatoes and green vegetables around, trying to get the heaviest on the bottom. Finally, the eggs are settled in on top. I am the richest woman in Charleston as I pull my cart home, past boutiques and shops, jewelers and antiques stores—the envy of all." —*Nathalie Dupree, Charleston-based cookbook author and educator*

Where: Between King Street and Meeting Street

When: Saturdays, 8 a.m. to 2 p.m., April to December

More Info: charleston-sc.gov

University District Farmers' Market

SEATTLE, WASHINGTON

Fresh Find: Wild mushrooms from [Foraged & Found](#)

On the Market: "You're most likely to find chefs and avid food lovers at the University District Farmers' Market. With as many as 60 vendors, shoppers have a vast selection, including foraged mushrooms, and sea beans, fingerling potatoes, regional cheese, and organic meats and eggs to inspire the next meal." —*Cynthia*



Photo: Courtesy of University District Farmers' Market

Nims, Seattle-based food writer and cookbook author

Where: Corner of University Way and NE 50th

When: Saturdays year-round 9 a.m. to 2 p.m.

More

Info: seattlefarmersmarkets.org

Freshfarm Markets

WASHINGTON, D.C.

Fresh Find: Crusty baguettes from Bonaparte Breads

On the Market: "My favorite thing to buy is fresh milk from [Clear Springs Creamery](#). They sell whole milk and flavors as well as cream. The best part is when you buy whole milk, they ask how much fat you would like to have, and you can choose based on the cream layer at the top of the container." —*Peter Smith, executive chef and proprietor of PS 7's in Washington D.C.*

Where: Dupont Circle; 20th Street NW between Massachusetts Avenue and Connecticut Avenue



Photo Courtesy of Freshfarm Markets

When: Sundays, 8:30 a.m. to 1 p.m., April to December; 10 a.m. to 1 p.m., January to March

More Info: freshfarmmarket.org

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