

## MARKET

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take over. Baked goods, jams, jellies, maple syrup and preserves are other favorites among regular customers.

Hobson shares a stall with Angie Felinski, hence, the company name, Hobski. Hobson's family has farmed out the same land in Clifford, Mich., for 115 years. The farm was named Hickory Hill farm by his great-grandfather. In fact, maple syrup and navy beans have been produced every year on the homestead. "You can't do anything else, because it's in your blood," Hobson, 48, said. "It's who I am. It's all agriculture all my life."

His goal is to get more products off his farm and into the city. Last year, for instance, he ran fresh eggs on a route to the city just like his great-grandfather who peddled eggs.

Organic vegetables might be a trend, but Hobson stresses that it's not new. "If you don't use any type of chemicals for three years and you pay a lot of money, you get a piece of paper that says it's organic," said Hobson who sells some certified organic products.

"We're beyond organics," he said. "We want you to check out the farm and what's growing around," he said.

In fact, Hobson likes to invite customers to come visit.

"My mom and dad are in their 70s," Hobson said. "We have all kinds of chairs and you can sit around here and jaw all day long. We're farm fresh people. We just joke and have a lot

of fun."

Living on a farm, he said, it's easy to walk out the front door into the field and pick something fresh off the vine.

"We're trying to get our product down to the city where the people are," Hobson said. "They don't get the fresh things like us. Everybody in the city is trying to come up here like us. Everybody in the city is trying to come up here to the country."

Hobson's daughter Annie is the sixth generation of Hobsons who have lived in the house. She helps on the farm and at the market when school is out. "My mom is at the kitchen table right now cleaning out the garlic and tomorrow we'll take it down to the market all clean," said Hobson, who sells fresh eggs, sweet corn, organically grown lettuce, tomatoes, asparagus and a lot of other produce. "They want to come down there because it's farm fresh. It's all going back to the freshness. They're finally figuring out that they need to. Pills aren't working for people — they need the natural aspect. The closeness to the farm."

Nancy Voges, Rochester Hills market manager and Downtown Devon Township Authority administrative assistant, is drawn to buy at the market for the freshness and variety.

"The vendors tell you how to

use their vegetables in different dishes and they could tell you anything about it," Voges said. "It also supports our local farmers."

### PLYMOUTH

Families like the Hobsons may be dwindling, but they're not gone. Take the Heim family, for instance,

who sell all their farm goods at the Farmer's Market in downtown Plymouth, where customers come from all over to buy cut flowers, potted flowers and plants, herbs, baked goods, jams, jellies and preserves in The Gathering across the street from Kellogg Park.

Glenn Heim, of Heim Gardens, has been taking his family's farm goods to the market for 26 years.

"You meet a lot of people," he said.

Heim's grandson, Justin William Heim, 2, is the sixth generation living on the Chelsea farm where all kinds of flowers and produce spring from the ground.

"I've been farming all my life," Heim said, adding that he started growing produce in 1983. Before that he grew a lot of wheat and hay.

Today, his biggest sellers are asparagus and flowers.

In the years he's been at the

market, Heim said, he has seen a lot of changes in what customers want. Demand always drives supply. So he stopped growing as much potatoes as he once did.

"I used to take 10 bushels and would sell them all and now I take 1.5 bushels and take a half bushel home," Heim explained. "Husbands and wives work now and they all eat out."

Heim said he found that customers would rather "spend a dollar for a flower than spend one for something to eat."

That cultural shift nudged him into making changes in the way he does business, like growing greenhouse plants.

"The farmers are always willing to help," explained Jennifer Clifton, Plymouth Chamber of Commerce administrative assistant who lives in Plymouth and goes to the Farmer's Market every weekend for planted herbs and baked goods.

### LIVONIA

Across town in Livonia, shoppers get a good dose of history when they visit the Farmer's Market at the Wilson Barn. Sponsored by the Friends of the Barn, an organization that works to preserve the historic barn and house at the corner of Middlebelt and West Chicago, the vendors draw about 200 people every week.

The barn was built in 1888 and is a state architectural historic building. It burned down in 1918 and was rebuilt one year later. The house was built in 1885.

In its 13th year, the Farmer's Market at the Wilson Barn offers the usual produce and plants, but also provides a variety of handmade crafts, baked goods and even popcorn. A few spaces are still available at the market for a \$10 donation each Saturday. For more information, call Debra Edlauer at (313) 525-8718 or Gloria Luikman at (313) 563-7948.

Livonia added a second farmer's market at Greenmead, which is also an historic farm. The 95-acre site features an 1841 Greek Revival farmhouse and its outbuildings.

## Farmers' produce can be used in various ways

Recipes courtesy of Family Features.

### VIDALIA SWEET ONION HERB & PEPPER PIZZA

1/2 cup olive oil  
1 Vidalia sweet onion, thinly sliced  
1/2 cup each: red, yellow, and green and orange sweet bell pepper, finely chopped  
1 large clove garlic, minced  
1 12-inch pizza crust  
1 tablespoon each: chopped fresh rosemary, oregano and thyme or 1 teaspoon each dried  
1/2 cup tomato sauce

Heat oil in large heavy skillet over medium low heat.

Add sliced onion, sweet bell peppers and garlic; sauté just until onions are golden, about 5 minutes.

Place pizza crust on pizza pan or baking sheet.

Brush crust with oil from skillet. Sprinkle herbs over top. Spoon tomato sauce over herbs. Top with onion and pepper mixture.

Bake at 400 degrees F 10 to 12 minutes or until crust is heated through and crisp.

Makes one large pizza.

### MIXED GREEN SALAD WITH CINNAMON PECANS

8 cups mixed salad greens  
1/2 cup crumbled goat cheese

1/2 cup cinnamon pecans (see recipe below)  
1/2 cup dried cranberries  
3 tablespoons honey  
1/2 cup raspberry vinegar  
3 tablespoons raspberry jam  
1 tablespoon olive oil

In large bowl, toss together salad greens, goat cheese, pecans and cranberries. In small bowl, whisk together honey, raspberry vinegar, raspberry jam and oil. Toss with salad. Makes 4 to 6 servings.

### CINNAMON PECANS

1 tablespoon margarine  
3 cups pecan halves  
1/2 cup sugar, reserving 1 tablespoon  
2 teaspoons ground cinnamon  
1/2 teaspoon ground ginger  
1/2 teaspoon ground nutmeg

In large nonstick skillet, melt margarine and stir in pecans and sugar. Stir until sugar melts (5 to 10 minutes), watching carefully, tossing pecans so they don't burn.

When sugar is melted and pecans brown, remove from heat.

In a small bowl, mix together the remaining 1 tablespoon sugar, cinnamon, ginger and nutmeg. Toss with pecans. Spread mixture on wax paper and cool for 20 minutes. Break up any clumps and store in zipper-lock bag.

This year for the first time, tours will be given during the farmer's market at Greenmead giving shoppers a chance to buy fresh goods, have lunch and see farm life the way it was nearly two centuries ago. Tours include walks through the Hill House, the barn and farm hands' house.

Visitors will also notice a

chicken coop, carriage house, greenhouse, a caretaker's cottage and corn crib showing the entire way of life on a farm years ago.

"It's a small country market on a beautiful farm site," explained Linda Wiecek,

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## Newspaper-In-Education Activity Column

### This will be our last NIE column of the 2002-2003 school year!

As a special summer send-off activity, you need to write a news story about what you anticipate your summer vacation will entail—part-time jobs, trips, projects, etc. Include a headline, information on who-what-when-why-where and how, and make sure that it reads like a news story would.

At the end of the summer, it will be fun to look back at your pre-summer news story and then write another story of what actually did take place—but set it up as a news story "Correction".

Enjoy your summer!  
We'll be back here when school resumes!

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