

# THE CULTIVATOR

SEASON 21

NEWS OF THE WALTHAM FARMERS' MARKET

2011

## Free Concerts at the Waltham Farmers' Market

**June 18: Steve Taddeo and His Swing Senders.** Big Band.

**June 25: Terry Kitchen.** Folk.

**July 9: Mike Williams and Friends.** Blues and jazz.

**July 16: Outrageous Fortune.** Acoustic early jazz and blues.

**July 30: Sugarfoot Latin Jazz Duo.** Latin jazz.

**August 27: A Grand Day Out.** Rock, blues, cool '60's and '70's classics.

**September 17: Moody Street String Band.** Celtic, Scots and Yankee traditional music.

**October 22: Hot Tamale Brass Band.** Dixieland, New Orleans jazz.

All concerts begin at 11 a.m.

Sponsored by **Watertown Savings Bank, Waltham Cultural Council** and **The Elephant Walk**. Please support our generous sponsors!

Sign up for email reminders at [www.walthamfarmersmarket.org](http://www.walthamfarmersmarket.org).



The Waltham Farmers' Market celebrated its twentieth season in 2010. This year, the committee hosted its first winter market and third spring market. The regular season starts June 11 and runs through November 5.

## Sharing the Bounty: Market To Accept SNAP/EBT and Debit/Credit Cards

One in eight Massachusetts households currently receives SNAP (Supplemental Nutrition Assistance Program, formerly called "food stamps") benefits to assist them in putting healthy food on their tables. We are proud to announce that this season Waltham Farmers' Market will be accepting SNAP cards. SNAP recipients may bring their Electronic Benefit Transfer (EBT) cards to the market and obtain tokens which will be used to purchase fresh, local vegetables, fruits, dairy products, meat products, honey, preserves, baked goods, and plants used to produce food at home.

An added benefit is that all market shoppers will be able to use their debit/credit cards to purchase tokens that they can use at the market, too.

All start-up and first-year costs for the program are being funded by a generous grant from the **Jones Partnership Fund** of the First Parish Church in Waltham. Central to the mission of a Partnership grant

is a deepening of the relationship between the congregation and the community and the promotion of Unitarian Universalist values.

This project is a significant chance to increase opportunities for people of all income levels to access fresh, nutritious local produce and food, and to support local farmers and other small businesses. As one supporter wrote, the market "has spent two decades providing a gathering place for our community and an opportunity to purchase local vegetables and local products from regional producers. . . It is a resource that works to build and enrich community and individuals and will only have its reach strengthened by the ability to accept SNAP/EBT."

WFM is also pleased to partner with the Waltham Fields Community Farm, which will act as the fiscal agent for the SNAP-EBT/Debit-Credit transactions. This partnership will also allow WFCF to begin accepting SNAP/EBT benefits at their weekly Outreach Market. ►

## 2011 Vendors

**Dick's Market Garden**, produce, plants • **Bart's Farm**, produce • **The Warren Farm & Sugarhouse**, maple products, produce • **Flats Mentor Farm**, Asian produce • **Smith's Country Cheese**, cheese, eggs, hamburger • **Burnshirt Valley/Caledonia Farm**, meat, mushrooms, herbs • **Nagog Hill**, fruit, organics • **Pamuzinda Farms**, African produce • **Country Desserts**, pastries, pies • **Deborah's Kitchen**, fruit spreads • **Donna Dee's Watch City Soaps**, soaps, lotions • **John Crookes Photography** • **MGreenstein Designs**, jewelry • **Shayna's Handbags** • **Victory Bags** • **Roma Bakery**, baked goods, fudge • **Stow Greenhouses**, cut flowers • **Beads My Way** • **Samira's Homemade**, hummus, spreads • **Mariposa Bakery**, breads, pastries • **Sweet Lydia's**, marshmallow treats • **ButterGirl Baking Co.**, brownies, cookies • **Fastachi**, nuts, nut butters • **Smiling Sauce Company** • **On The Edge Knife Sharpening** • **Soil & Seed Gardens** • **Keeping You in Stitches**, textiles • **Wombwraps**, head gear

PARTICIPANTS SUBJECT TO CHANGE

◀ As we go to publication, we do not know if this new program will be ready for Opening Day, but it's in the works and will be ready sometime soon! —*Martha Creedon*

## Transitions

After six seasons as market master, **Angie Emberley** will be “retiring.” It’s hard to describe Angie’s life as retirement, including as it does volunteering with the Waltham Clothing Exchange, Waltham Garden Club, the Waltham Historical Society and chairing the Waltham Historical Commission, as well as delivering Meals on Wheels with her husband Tom (also a fixture at the market), who also volunteers at the Waltham Visiting Center. They now plan to use Saturdays for family visits, traveling and gardening. “This market is a very vital part of the Waltham community,” says Angie. “We will miss the opportunity of greeting [customers] on a regular basis but you will find us amongst you as often as we can get to the market.”

Newly retired electrical engineer **Leo Keightley**, who previously worked in the field of medical instrumentation, has volunteered to take over as market manager. A market customer for at least five years, Leo notes, “I think the market is an important part of the Waltham community and I find working with the committee and market vendors to be rewarding and enjoyable.” Leo is married to Martha Creedon, who joined the market committee two years ago.

Thanks to these market masters for helping make the market the welcoming, well-run market that it is!



*Donna D'Agostino Hughes of Donna Dee's Watch City Soaps returns to Waltham, her hometown market, for her sixth season this year.*

## Making Soap Is Good Clean Fun for Donna Dee

In 2003, Waltham native Donna Hughes watched a program called *DIY* (Do-It-Yourself) about how to make homemade gifts and one of the items was soap. This began an “addiction” that eventually led her to create so many different soaps that her home became overwhelmed with both the soap bars and their fragrances. She began giving soaps to family and friends. As time went by, these recipients wanted to purchase the soaps for themselves and their friends. So Donna took the next step and went into business. She added additional products to respond to customer requests, and now she and her husband, who works with her, make approximately 7,000 bars of

soap yearly, as well as 100 bottles of shampoo, 500 bottles of lotion and 700 jars of hand/body creams.

She uses food-quality oils, to which she might add specialized nut butters or seed extracts to bring the desired qualities to the finished bar. Fragrance or essential oils are added for scent, and cosmetic-grade pigments, oxides, micas, ultra-marines or dyes for color. For texture herbs, spices or other natural ingredients are added.

Prior to making the soaps, Donna studied floral design. “Even though [it] has nothing to do with soap-making, it did teach me a lot about color, which helped in the soap color swirling process and also in some of the designs I use for my gift baskets.”

In addition to the Waltham market, Donna sells at numerous festivals, craft shows and fairs throughout the state, as well as the Woburn Farmers’ Market. Her products are also available at [watchcitysoaps.com](http://watchcitysoaps.com), where customers can design their own combinations. So far, she has shipped products to 46 states in the U.S. and also to stores in Australia, the U.K. and Canada. And she’s still having good, clean fun! —*Jennifer Rose*

## 2010 Season Thank You’s

Thank you to our wonderful **vendors**, who make the market what it is. Thanks to the many performers, who add yet another incentive to attend the market. Thanks to our concert sponsors, **Watertown Savings Bank, Rockland Trust, Waltham Cultural Council, Elephant Walk, and Waltham Community Foundation** and **Waltham/West Suburban Chamber of Commerce**. Thanks to **Lou Karger**, who generously hosts the market on his property. Thanks to our market master, **Angie Emberley**, and to **Tom Emberley**; to **Jim O’Brien**, who helps set up the market. Thanks to **Mass Farmers’ Markets**, for insurance. Finally, thanks to our **loyal customers**, who have kept the market going strong for so many years!

—**Sue Burkart, Martha Creedon, Jennifer Rose, Marc Rudnick, Scott Shurr and Dan Taylor, 2010 Waltham Farmers’ Market committee**

**THE CULTIVATOR**, a publication of the **Waltham Farmers’ Market**  
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