

# Bite into spring

Saturday Market returns bigger, better than ever

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**B**ringing a taste of the country life to city dwellers is one of the things Deb Potter said she enjoys about being part of the Carolina First Saturday Market.

The weekly market, which kicks off its 2009 season Saturday, gives her a chance, she said, to introduce people to a whole other world through her wares and her farm stories, which she writes and brings every week.

"I have people who come and don't buy a thing but they want the story every week, which is fine too," she said. "I like them to see there's more to the world than their little lives."

Potter sells free-range chicken and duck eggs as well as wool and mohair products from her Merciful Hearts Farm.

"There's just something about farming that gives me so much peace ... and I like to share that with people," she said.

"I like them to respect the animals, where things come from, how long it takes to produce something like a fleece." Potter

has been part of the Saturday Market since its beginning in 2003 and will be back again this year.

Morgan Cox, Saturday Market manager with the city of Greenville, said the market is expanding in size and scope, extending a block farther up Main Street and introducing new vendors.

A total of about 40 vendor booths will populate Main Street from Court Street to Washington Street Saturday mornings from 8 to noon, offering a

## YOU CAN GO

- What: Carolina First Saturday Market
- When: 8 a.m.-noon, Saturdays from May 2 to Oct. 31, except Oct. 10
- Where: Main Street, from Court Street to Washington Street
- More information: [www.saturdaymarketlive.com](http://www.saturdaymarketlive.com)

wide array of fresh fruits and vegetables from farms all around the Up-

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KEN OSBURN / Staff

Simone's Country Candles, among offerings at last year's market, had customers looking twice.





KEN OSBURN / Staff

Elizabeth Groce found flowers at Earth Blooms at last year's Carolina First Saturday Market.



# MARKET

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state.

"It's all local. That's our main goal is to make sure all our produce is local," Cox said.

And alongside the ripe tomatoes and glistening strawberries, farmers and artisans will offer things like fresh-cut flowers, bread, coffee, jellies, pasta, candles, soaps, honey, seafood, boiled peanuts and

more.

Regulars to the market will see all the familiar vendors returning and will have the chance to browse about a dozen new vendors, including some offering naturally raised meats, hand-dipped chocolates and hand-carved stone garden art.

The "It's More Than Just a Market" area will also be back with weekly health and wellness demonstrations at 10:30 a.m., and local musicians will entertain the crowd throughout the market hours every week.

Features on opening day include original Christian music by Don Axsom and a cooking demonstration by Soby's chef Shaun Garcia.

The Carolina First Saturday Market also hosts a few special events throughout the year, including Touch-A-Truck Day on June 13. The sure-fire hit with kids brings trucks and vehicles of nearly every size, shape and use to Main Street for exploration by little feet and hands.

Club Day on May 30 introduces the community to a variety of recreation and

hobby clubs from around the area. The Autumn Harvest on Oct. 31 will feature pumpkin carving and trick-or-treating, and the annual Holiday Harvest on Dec. 5 will help everyone get ready for the Christmas season with wreaths, decorations, bow-making demonstrations and more.

While you're downtown for the market, flag down the free trolley and take a ride around other parts of the city. And the city is en-

couraging visitors to take a Greenlink bus to the market this year with its "Get Out, Get On, Get Fresh" campaign.

The Carolina First Saturday Market will be held every Saturday from May 2 to Oct. 31, except for Oct. 10 (Fall for Greenville).

A full vendor listing and events calendar, as well as a crop calendar, so you know what's fresh when, is available online at [www.saturdaymarketlive.com](http://www.saturdaymarketlive.com).

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