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Better in Mulmur market on scenic hilltop

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The Better in Mulmur Farmers' Market will open for a second season, on the scenic hilltop at Dufferin County Museum and Archives located at the corner of Hwy 89 and Airport Road, next Sunday, May 20th.

The Farmers' Market is run by the Board of Directors of Better in Mulmur, a community hub organization that provides information on ?what to see, what to do, where to go, activities, local businesses, and the great outdoors? of Mulmur Township.

Better in Mulmur has created a tourist map and produces a monthly newsletter that is emailed out and can be found on their website at www.betterinmulmur.ca . ?We are always looking for interested Mulmurites who would like to get involved and help our community grow,? says Market Manager Helen Martin.

?Farming seems to be a cornerstone of Mulmur Township,? says the Market Manager, and ?the catalyst for starting the market.? She says, ?The aim of our market is to become a community business incubator and draw together our wonderful inhabitants from all their ?hideouts' in the hills. That is the reason we choose a scenic, but a rather windy hilltop to locate our market. The view is great, the wind discourages mosquitoes, and the museum is an added attraction.?

?Not everyone can make a Saturday morning market,? says Ms. Martin, so the Better in Mulmur market is a ?great opportunity to get fresh produce, meat, and baking if you have missed other local markets.?

Vendors at the Better in Mulmur Farmers' Market include: Rosemont Organics with organic produce; Big Thunder Farm with microgreens and vegetables; Minduik Farms with vegetables; Rachel's Home-Grown Poultry; Woodfield Farm with pork and lamb; 4M Farm with beef, veal, and chicken; honey and beekeeping education from Heritage Bee Co.; Connie's Kitchen with fresh maple syrup and Italian style baked goods; fresh cut flowers from Jessica; and dessert from Franca's Home Baked Goods. Several vendors will also offer a variety of preserves and locally forged vegetables will be available for a short period by Nomadic Foods.

?In our hills, we also have many artists with wonderful talents which will be featured at the market,? says the Manager, ?such as local potters Jackie Warmelink with berry bowls; the Red Hen Gallery with egg poachers and beer chicken stands; and rustic woodcraft from Essa Highlands Farm.?

Special events have been added this season, including a pancake breakfast on June 3rd, organized by the Mulmur Events Committee, and a Better in Mulmur corn boil which is planned for later in the season. There will be ready to eat food, including wood-fired pizzas made on the spot by Bestia Food Truck, and Italian cuisine from MMEA catering, as well as Connie's veal and chicken parmigiana.

A community business booth will be provided to showcase Mulmur businesses on a first come basis. ?This is not an opportunity to sell,? says Helen Martin, ?but rather to meet and educate the community on what you have available for them. There is no cost involved, dates are still available, and you can contact market@betterinmulmur.ca to start the discussion.?

The Better in Mulmur Farmers' Market begins May 20th and runs from 12 ? 4 pm on Sunday afternoons until October 7th. Exciting new renovations at the Dufferin County Museum and Archives are scheduled to be done this summer.