

# Pacifica Tribune



Jean Bartlett photo

A small sampling of La Milpa Organic Farm offerings includes: carrots, beets and leeks.

## Seasonal goodness returns to Pacifica

By Jean Bartlett  
Tribune Writer

Twice a week, beginning in the spring and running through December, locals have two weekly outdoor coastal stops – Pacifica and Half Moon Bay – to not only enjoy all the wonder of farmers market freshness, but to also join in on that great extra that comes naturally to our local markets – sociability. On Opening Day in Pacifica, May 1, the number of Pacificans lined up at booths and chatting was too many to count.

Founded and managed by the hardworking and very personable Erin Tormey, the multi-award winning Coastside Farmers Markets began in Tormey's hometown, Half Moon Bay, in 2003. In 2007, she brought a Wednesday market to Pacifica.

"The markets are not only a resource for the community but a great place to meet up with your neighbors," Tormey said. "Something that has been very dear to me is watching families bloom and grow. Some of the children that used to come with their folks are grown up now and they bring their families. Couples have met here. It is lovely to bear witness to this."



Tormey, who is also the proprietor of Farm Fatales – a mixed flock of heritage breed hens – has from the get-go been dedicated to providing a farmers market experience that promotes and supports local farmers, ranchers, fisher folk and culinary artisans, as well as local musicians. There is always a guest artist at each event. Pacifica's opened with singer-banjoist-guitarist Scott Anthony. In addition, Tormey reserves a weekly rotating booth in both of her markets for community nonprofits. She has also seen to it that her markets participate in the California Farmers Market Consortium (CFMC) Market Match program.

The Market Match program doubles a customer's CalFresh dollars. The CalFresh Program, federally known as the Supplemental Nutrition Assistance Program (SNAP), issues a monthly electronic benefit transfer card, EBT, which can be used at either Coastside market. Every week, at both of Tormey's markets, someone is there from the County to sign folks up or answer questions.



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**At market opening day, Coastside Farmers Markets founder Erin Tormey, fourth from left, was joined by Pacifica's Economic Development Manager Thomas Myers and Pacifica Chamber of Commerce Board representatives: Vicki Moore, Mike Durkin, Lisa Eccleston and Deborah Patterson.**

As to Opening Day's glorious cornucopia of finds – it's time for a stroll-through.

Ken's Top Notch offered at least: sweet, juicy organic Powell oranges and super sweet organic Washington navel oranges. Spring bouquets are the headliners of Fox & Glove and those choices included: ranunculus, flowering sage, foxgloves, anemones and horsetails. Fly Girl Farm offerings included: strawberries, strawberry jam, herbs and sunflowers. Beautiful white grapefruit, clementine mandarins and navel oranges lined the stalls of Schletewitz Family Farms. Triple Delight's blueberries had a long line in waiting. Farm Fatales offered heritage breed chicken and duck eggs. La Milpa Organic Farm

choices included: chard, kale, carrots, beets, leeks and lettuce. Jars of delicious creamed honey, cinnamon honey and garlic honey filled the Norcal Honeybee Rescue booth.

At The Tamales Place, decisions included: chicken Salvadorian tamales and pork tamales. A small list of Bay Area Bagels "bagel" choices were: pizza, spinach, onion, plain and tomato basil. Lé French Bliss was all about "banh mi" (Vietnamese sandwich) perfection. Choices included: BBQ tofu and BBQ pork.



(Jean Bartlett photo) **Fly Girl Farm market treats include: strawberries and strawberry jam.**

Roli Roti sold free-range chicken and organic potatoes from its traveling rotisserie. Among the finds of Beckmann's Old World Bakery were: scones, berry bomb pie and pumpkin bread. Malik Brothers LLC, authentic Pakistani cuisine, sold: garlic naan, cilantro chutney, garlic artichoke dip and so much more. The Hummus Guy had: pita chips, olives and multiple selections of organic hummus. Stuckey's Sustainable offered smoked salmon and halibut. Pomponio Ranch Meat had a lineup of beef, pork and sausage selections. The Achadinha Cheese Company had curd selections, goat and cow cultured butter, kefir and this year, from their Pacheco Family Ranch, they are offering lamb.

All this plus new delectables arrive each week as seasons grow and change.

"I am very grateful to Pacifica for their support of the Coastside Farmers Markets," Tormey said. "Each and every year, every farmers market has to

go through a process to set up in their specific location – and in the City of Pacifica, the graciousness of City staff and all the local City services really helps underscore that this is a labor of love."

The Coastside Farmers Markets, [www.coastsidefarmersmarkets.org](http://www.coastsidefarmersmarkets.org), run through December. Pacifica: Wednesdays, 2:30 to 6:30 p.m., Rockaway Beach. Half Moon Bay: Saturday, 9 a.m. to 1 p.m., Shoreline Station.

Important reminder: The California Retail Food Code (CalCode), Section 114259.5 (a) does not allow live animals in a food facility. Cal Code makes exceptions for service animals as required by the Americans with Disabilities Act (ADA). Emotional support animals, comfort animals and therapy dogs are not service animals under Title II and Title III of the ADA.

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