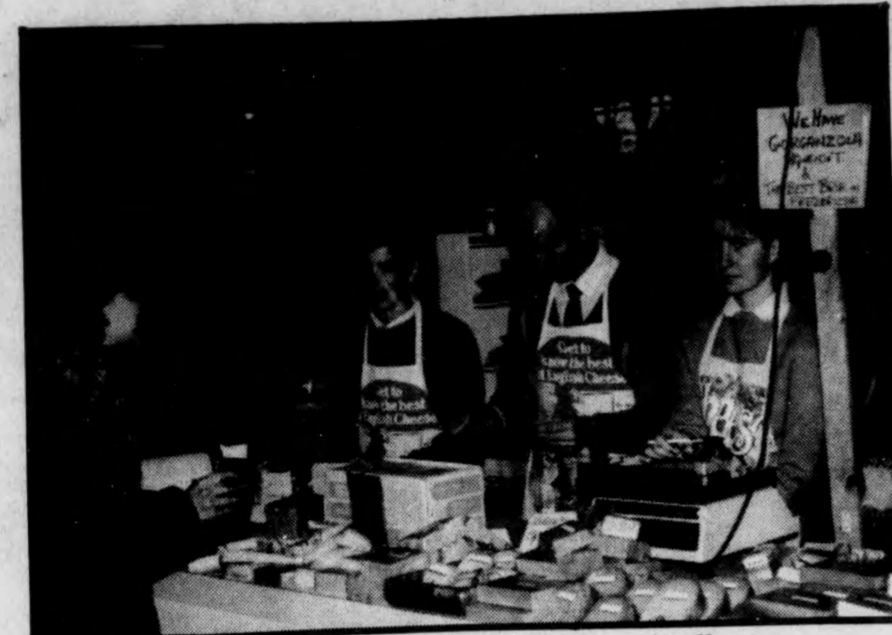


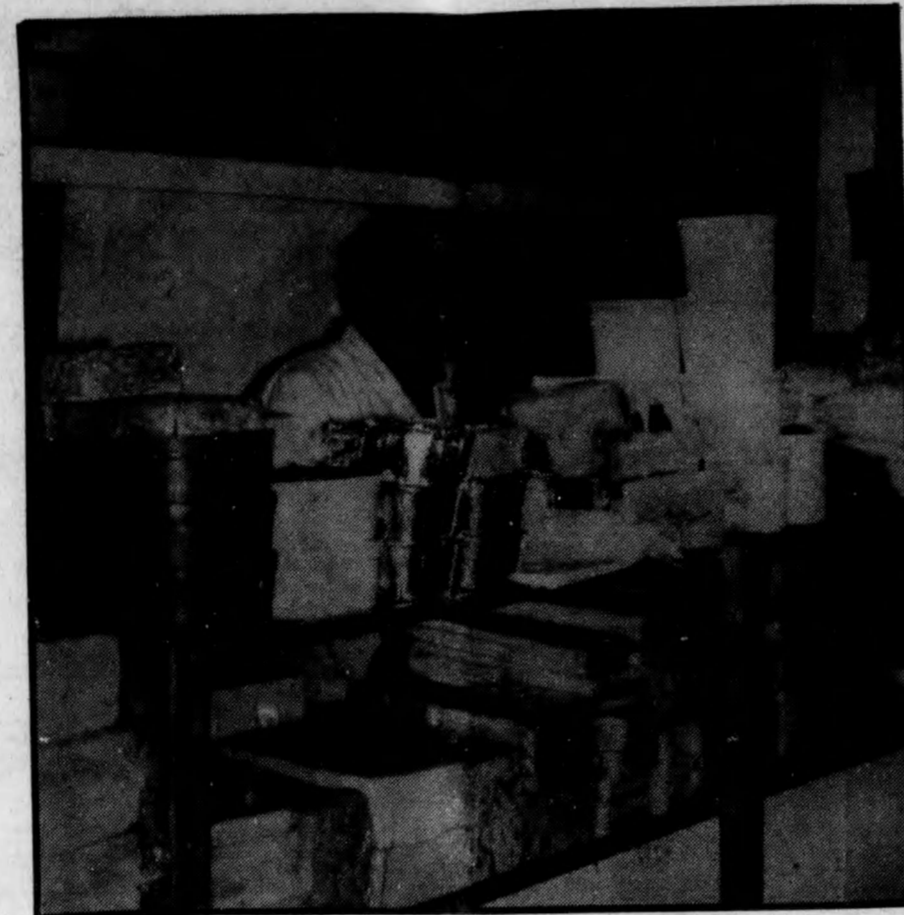
And these Brunsvies went to market



Patel's East Indian food stall



Suzanne & Mark Kirby's cheese stall



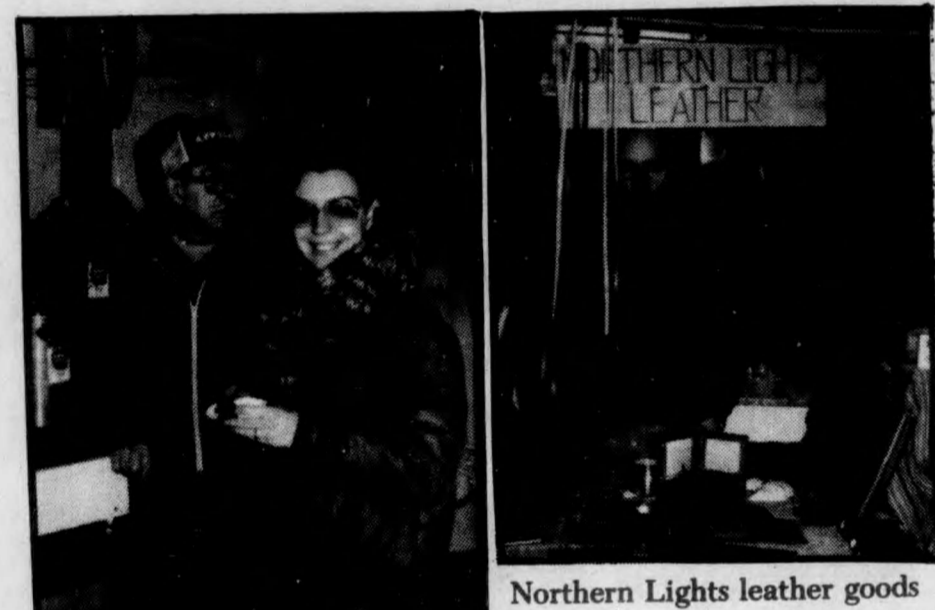
The Cheese Market



Marian Cumming and her flowers



Mrs. Suzanne Cook and her cakes



Northern Lights leather goods



Ed Myrschall's apple cider



Harrison Farms vegetable stand



Phil Walton's lamb products



Cynthia MacDonald selling fresh eggs & apples



Hungarian food stall



Adolf Giermindl's German butcher shop

Photos by Nusin & Alan Brown



Stained glass items



Jayne Laagland & friends



Some seventy years ago the W.W. Boyce Farmer's Market was located in the basement of Fredericton's city hall, but now that flurry of activity continues every Saturday morning at the Boyce Building on George Street. The Boyce Farmer's market is a New Brunswick tradition which prides itself in the sale of fine produce and crafts from the farmers and tradesmen of our province.

For market clerk and manager, Allen Savage, Saturdays begin at 5:00 am. He makes his trip to the market to prepare the building for the crowds of people that flock towards the market as early as

6:00 am. Mr. Savage opens the building, cleans it, and helps the vendors prepare their booths for the day's business.

A variety of local and international goods are available at the market. Adolf Giermindl and his twin daughters have had a booth at the market for eight years. They sell a variety of German sausages and spiced meats which they prepare in their butcher shop in Sussex.

Phil Walton, who has been at the market for eleven years, is a sheep farmer from Debec who sells lamb, utilizing both the insides and out. Mr. Walton offers a variety of cuts of spring lamb including lamb chops, roasts,

ground lamb, and spare ribs. He also carefully tans and dries the hides for soft wool rugs, warm mittens, and slippers.

For those of you with a sweet tooth, Suzanne Cook of Edelweiss Bakery offers a wide variety of tantalizing German cakes. Mrs. Cook makes all the cakes herself from recipes which she brought with her from Germany. She assures that her goodies are not as fattening as they look.

A popular booth at the market is that of Mr. Ed Myrschall. He sells homemade apple cider - icy cold for quenching a thirst or hot and spicy for those chilly winter mornings.

The cider is pure, with no preservatives added, and is made from the finest varieties of New Brunswick grown apples. When Mr. Myrschall started out in the cider business, he ground his apples by hand in a small grinder and a whole days work produced only sixteen jugs of cider. But now Mr. Myrschall uses a hydraulic press with a three-hundred-gallon tank.

Many other types of local produce all available at the market including white and brown eggs, fresh-churned butter, numerous types of cheeses, and a variety of meats. And if you enjoy foreign foods, you can try

Lebanese or Hungarian dishes or some traditional East Indian favorites.

Skilled craftsmen also abound at the Boyce Farmer's Market. A husband and wife team who were pursuing science and engineering careers, gave up their professions, moved to the country, and began making stained glass ornaments which they adopted as their profession. They do all the work themselves, including the cutting of the glass and the soldering of the frames.

Hand-made leather goods from Flemming and Beth Toron are available at Northern Lights Leather. They make and sell a

variety of beautifully crafted wallets, purses, belts and other leather handicrafts.

For the enjoyment of many children, and adults, are the friendly puppets created by Jayne Laagland. Her furry, white puppets flash their big blue eyes at passers-by and are an instant favorite with everyone.

And of course who could forget Wilkes Wonderful World of Comics for the avid reader in the crowd. Daniel Copeland buys and sells old and new issues of many types of comics. He also carries a few collector's issues.

There are many other interesting sights and smells that abound at the market. As anyone who has been there can see, the market is a delightful mixture of cultures and tradition passed on from many parts of the world. For those of you who haven't been to the Boyce Farmer's Market, make use of your Saturday mornings and venture down to George Street and enjoy some of that old-fashioned goodness available right here in Fredericton.

Story by
Valerie White



Lebanese food stall