



EXPLORING THE TRUMANSBURG, NEW YORK, EAT LOCAL FOOD ECOSYSTEM

Welcome To The Trumansburg Farmers' Market Everyone Has A Story and We Want To Hear YOURS!

by Roy Allen and Pakiza Aminulakyzy

There is something special about a farmers market. You may come for the tomatoes, the bread, the flowers, the maple syrup or something you didn't even know you needed. You may come because you've been coming for years. Or perhaps this is your first visit. But once you arrive, something else happens. You become part of a community.

For the Accidental Reporter, that means it's time to widen the lens. We have always been interested in the people who grow, make, bake, cook, create and sell the things that bring us together at the Trumansburg Farmers' Market. Their stories matter. They are part of what makes the market—and the community around it—unique.

But so are the people who come to shop. The grandparents who bring their grandchildren. The neighbor who stops to say hello. The college student discovering the market for the first time. The longtime resident who remembers what Trumansburg was like decades ago. The visitor passing through town. The person who comes every Wednesday and the person who just happened to wander in.

Everyone has a story. And sometimes the most interesting story isn't what someone sells.

- It's why they came.
- It's who they came with.



- It's what they remember.
- It's what they discovered.
- It's the person they met.
- It's the meal they made.
- It's a friendship that began with a conversation across a market table.

That's the idea behind *The Accidental Reporter*: you don't have to be a journalist to have something worth sharing. You simply have to notice something.

- Ask a question.
- Tell us about someone.
- Remember something.
- Share a photograph.
- Pass along a bit of history.
- Tell us about a favorite food, a favorite vendor, a favorite market moment—or perhaps something nobody else knows.

A community becomes more inclusive when more people can see themselves in its story. The stories of vendors are important. The stories of visitors are important. The stories of volunteers, musicians, farmers, children, grandparents, newcomers and longtime neighbors are important. Together, they become something bigger than any one story. They become our story.

So, as you walk through the Trumansburg Farmers' Market, keep your eyes open for Pakiza, our newest Accidental Reporter and videographer—and maybe your phone handy. You never know when you might become an Accidental Reporter too.

And you never know whose story you might discover.

Everyone has a story.

Let's make sure everyone has a chance to tell it.

Autumn at the Market

by Caden Ziemba

The sun hangs low in the sky, and its glow is perpetually golden. Welcome to autumn.

I walked through the Trumansburg Farmers' Market, passing out the issue that announces my departure. (Wish me luck on college applications!) As I walked, I had a question for the vendors:

"Do you have any standout food memories at the Trumansburg Farmers' Market?"

Debbie of **Know Your Roots** says that **Wixom Farm** and the various produce vendors do an amazing job week after week.

Rich of **Lucky Hare** enjoyed the beef tongue tacos from **Simply Red**. "Where else are you gonna get beef tongue tacos?"

Jane of **JJ's Dogs & More** gets raspberries from **Six Circles Farm** each week, and offered one to me. It was amazing.

Gerard Burke was the musician this week. A singer and guitarist, Burke's blues was a lure for my attention. Embarrassingly, multiple conversations were interrupted by my head drifting toward the stage. When I realized I had lost focus on the task at hand, I whipped back to whomever I was talking with and apologized for my adoration of blues music.

When I took my dinner break to listen to the music, I got



The Silo Fried. (Photo: Caden Ziemba)

The **Silo Fried** from **Silo**. The meal consists of half a pound of chicken, cornbread with honey butter, gravy, and slaw. Silo boasts that they only use dark meat from the chicken, which preserves more of the moisture.

The honey butter on the cornbread was sweet and delightful. The thick green gravy paired very nicely with the chicken. The slaw had a good acidity that brightened and freshened the meal.

One of the wonderful things about The Silo Fried was that it tasted similar to the Telekinetic Chicken in a way that made both dishes distinctly **Silo**, but different enough to make both distinct. I thought I would miss the purple coconut sticky rice of the Telekinetic Chicken, but I was more than satisfied by the cornbread and honey butter that replaced it.

The chicken left me a little thirsty, and I had left my water bottle in my car. This being my last week at the market, I decided to cut loose and treat myself to a hard cider from **Ciderhood**. They recommended The Woodshed. This 2024 sparkling cider is described as having the taste of ripe apples with some bitterness. I thoroughly enjoyed the drink, especially how the carbonation from the cider lifted the flavors from The Silo Fried.



Gerard Burke. (Photo: Caden Ziemba)

CORRECTION

The Issue #7 of *The Accidental Reporter* stated the name of the owner of Crosswinds Farm and Creamery as Sandra VanOrden Morrow. Her name is Sarah VanOrden Morrow.

As I ate, I ended up sharing my table with two strangers, also enjoying food and music. One of them had gotten two dishes to go from **On The Street Pita**. The other favored **The Grasshopper**.

The woman who got **On The Street Pita** left after a little while, but the other stuck around. She currently lives upstate but spent some years in Ithaca. She was visiting the area and making a stop at the Trumansburg Farmers' Market.

I told her that I live here, and when she assumed that "here" was Ithaca, I told her it meant Trumansburg. She told me she has a brother in Ovid, and I joked that Ovid is even more niche than Trumansburg.

This was my last week as the Resident Accidental Reporter at the Trumansburg Farmers' Market. I'm leaving the market, but the stories don't have to stop. I'm passing the Accidental Reporter baton to Pakiza, our new videographer. She has already started capturing the market and its people, creating short video clips and posting them on our Instagram account. Pakiza is also new to America, arriving only a year or so ago from Kazakhstan. She is working hard on her English and chatting with everyone at the market helps her and us to know more about two very different cultures.

I think that is a fitting way for the Accidental Reporter to continue. I spent my time wandering around the market, asking questions, eating food, listening to music, and occasionally getting distracted by the blues. Pakiza will be telling these stories through a camera instead of a notebook. Different reporter, different medium, same market.

And now, back to business:

This week I got to talk with Youngiee of **Three Stone Farm**.

Three Stone Farm has been at the Trumansburg Farmers' Market since 2009. In that time, they have cultivated a great deal of food—and an audience to consume it. Youngiee says that they have many dedicated customers who come right at the start of the market to get what they want.

This punctuality is important. One week, I saw Concord grapes at their table, resolved to get some after I passed out the paper, and returned to find they were sold out! The next week, Youngiee had set some aside for me.



Ciderhood: The Woodshed. (Photo: Caden Ziemba)

Surprisingly, that quart of grapes managed to last me most of the week. With how good they were, I almost thought I would finish them within the day.

Three Stone Farm is the family project of Roger and Youngiee Quennell. They began as homesteaders in Oregon before moving to New York in 2008. They bought a piece of land—60 acres—and started a large operation. This included cattle and chickens in addition to all of the vegetables they currently grow.

As the years passed, they downsized to their current focus on produce. Roger is the Farm Manager, and Youngiee is at the market each week, along with Roger's mother, Nadine.

Many weeks I have seen Youngiee run food over to the musicians at the end of the market. She knows what it's like to perform on that stage. Roger and Youngiee also make up half of the band **Three Stone Fire**.

The "Three Stone" naming motif comes from their days as DIY homesteaders. Bal-

ancing a pot on three stones will ensure it doesn't fall into the fire.

Three Stone Fire plays traditional Irish, Scottish, and English music. They open the Trumansburg Farmers' Market each season for the Maple Fest. At this ceremony, people weave colored ribbons around a maple trunk.

In this way, the Trumansburg Farmers' Market acts as a center for the community. As Youngiee says, "This is the place people can go to see other people in the community."



Youngiee and Nadine of Three Stone Farm. (Photo: Caden Ziemba)



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