

Sarnia Sunday Market Mail

Photos Courtesy Rosemary Travis



Sarnia Bay Marina Pavilion

9am-1pm (New Hours)

Great NEWS! Our Market Season will extend until September 11th

Strong community response has made this Market take off quickly

Our Gracious THANKS
Please continue spreading the word...

Why Focus on FRESH & LOCAL?

This is a question we've been asked over and over again. Why put this Market project in place? It's a lot of work. True, but read on.

Food sustains us. It's essential to live. Food is also big business. One staggering statistic that helps drive our project – not just the Sunday Market, but all the exciting projects we're planning now to promote local food come down to this...

For every \$1 you invest in Local Food or Culinary Tourism - \$4 is generated for our Local Economy. Amazing!

If you spend the same dollar at a Big Box store? 80 cents *leaves* our Local Economy.

That's the WHY. A powerful WHY.





Our vendors ROCK! Passionate about their products, happy to meet you & share their knowledge & excitement for food and artistry Shopping doesn't have to be a chore. Make it fun – make it a real EXPERIENCE!

Williamson Farms ~ Gwen's Garden Produce
 Forest Hill Orchards ~ Blackwater Coffee & Tea
 Bluewater Beef ~ The Whole Pig
 Purdy Fisheries ~ Fancy Tarts
 Black Ash Acres ~ Pat Evans-Gourmet Soups
 Pepperettes ~ The Barker's Dozen
 Sweet Fusion Jewelry ~ Ginger & Pickles Co.



Tracy Ranick 
 Community Economic Development Officer
 519-383-1371 tracy@slbdc.com
 Follow us on Twitter @SarniaSundayMkt
 @SLBDCteam or email freshfunfood@gmail.com



Nothing's better than FIRING up the GRILL!

We don't want to spread rumours... but if I were you? I'd get to the Market this Sunday at 9am... grab a coffee, a tart and of course – meat, preserves, fish, jewellery, soup, fruit, veggies, pepperettes, some Alpaca goods and even some treats for your four legged friend too! You're welcome.

Then, get set for our latest tasty demo.

10:30am Join us for a Great Grilling adventure!

Who doesn't love a burger? How about one of the BEST burgers you'll ever eat... Bluewater Beef Burgers with a coffee spice? DELISH!

See you by the Grill. ☺