

1987-1990



Scrap Book

OverVue

Shopping, Farmers' Market, Miscellaneous

Farmers' Markets

San Luis Obispo County Farmers' Markets offer fresh fruit, vegetables, herbs, nuts and dried fruit, flowers, local honey & eggs. Weekly locations:

ATASCADERO:

Wednesday, 4-6 p.m. Adobe Plaza on El Camino Real, Atascadero.

FIVE CITIES AREA:

Wednesday, 5-8 p.m., Oak Park Plaza, Hwy. 101 & Oak Park Blvd.

Saturday, 12-4 p.m., Arroyo Grande. City Hall parking lot at Mason & Short Streets in the Village.

LOS OSOS-BAYWOOD PARK:

Monday, 3-5 p.m., 1300 block of 2nd Street, Baywood Park.

MORRO BAY:

Thursday, 3-5 p.m., Young's

Giant Food parking lot, 2560 N. Main, Morro Bay.

SAN LUIS OBISPO:

Thursday, 6:30-9 p.m., SLO City Market. Downtown, 600-700 block of Higuera St. Plus street BBQs, music & entertainment.

Saturday, 8-11 a.m., SLO County Market. At Williams Bros. parking lot, South Broad St. near San Luis Obispo Airport.

In Santa Barbara County:

SANTA MARIA:

Wednesday, 1-4 p.m., In the parking lot at Broadway Plaza, Santa Maria.

For Farmers' Market information:

Peter Jankay, Mgr., SLO City & MB, 805-544-1283; or John Turner, Mgr., SLO County, Oak Park & AG, 805-489-0889.



McLintocks' Robert Holly, a Cal Poly graduate, at his usual post during Thursday night Farmers' Market on Higuera Street in downtown San Luis Obispo.

Street BBQs have become a tradition on Thursday nights—the smoke of sizzling beef, chicken, and ribs floating through the downtown streets. There's some friendly competition among local restaurants and delis as they practice their skills, in preparation for the annual summer Rib Cook-off.

Farmers' Market produce featured this month: Local apples and grapes from the valley. Vine ripened tomatoes, fresh corn & string beans. Plenty of peaches, plums, figs, and strawberries! Nuts available include walnuts, almonds, and pistachios. Enjoy the harvest! -VK

Farmers Market turf tiff shows BIA rift

By Mark Brown
Telegram-Tribune

It might be Michael's Delicatessen, but it's not Michael's sidewalk.

That's what the City Council decided Tuesday night in settling a downtown San Luis Obispo turf war that has centered on the Thursday night Farmers Market.

Technically, the dispute is over a few square feet of sidewalk in front of the delicatessen at 785 Higuera St.

But downtown merchants say the battle between restaurant owner Michael Frucht and the downtown Business Improvement Association has caused a massive rift between merchants. It also points up the new problems that have come along with the huge success of the Thursday night activity.

Merchants demonstrated the rift in an hour of acrimonious testimony Tuesday night, aiming bitter barbs at Frucht.

The trouble began early in the summer when Frucht, whose deli has been a downtown institution for more than a decade, asked to have the sidewalk in front of his store for use on Thursday nights.

Negotiations were under way with Et Cetera, a boutique that was using the space in front of the deli, said Dodie Williams, director of the BIA. In the meantime, Frucht was assigned a sidewalk space nearby.

But on June 25, Frucht put two tables out, "barricaded" the sidewalk and wouldn't let Et Cetera employees set up shop, Williams said. Police were called and Frucht was nearly arrested. The officer, however, decided to have the city

attorney intervene instead.

Frucht continued to press for the space, finally taking his appeal to the council Tuesday.

"For a long time, downtown San Luis Obispo has been the social and economic heart of this community," Williams said. The downtown is now at "a most critical juncture" with the overwhelming success of the Thursday night event, she said. "I feel it's essential that the BIA pull together and act as a unit."

The dissension caused by the dispute "is both counter-productive and divisive for the BIA and all its members," she said. The merchants are taking sides over the issue and attracting bad publicity, she said. "We need to get past this issue."

Frucht told the council he was merely looking out for his business interests.

"My business is hurting on Thursday nights," he said. The hoopla in the street is keeping people outside his restaurant, he said; locals who once filled his restaurants on Thursdays are staying away.

"All I'm asking for is the right to be in front of my front door," he said. "Something has to be done; we're losing the local downtown San Luis Obispo people. They aren't coming anymore."

He pointed out that granting his wish would be a minor bending of the BIA rules, much the way the rules were bent to accommodate nine downtown barbecueurs despite the limit of seven.

"I'm not here to kill" the Thursday night activity, Frucht said. "I want to stay in business. But there's

Please see Sidewalk, Back Page

Sidewalk

Continued from 1/A

got to be a change."

Frucht presented a 176-signature petition asking for a business to have first rights to its sidewalk, and a show of hands indicated that about 30 people came to the meeting to support him. But Et Cetera owner Doug Warschauer cried foul.

"I'm taken aback a little bit by Michael's approach to this," he said. "Michael's a very good politician. He hosted a free buffet for (his supporters) tonight" just before the council meeting. "We're surprised we did not receive invitations."

Tom Brown of Brown's Shoes also spoke harshly against the tactics.

Even though he signed Frucht's petition, "I do not support in any way the methods Michael is using right now ... to raise dissension in

the downtown," Brown said.

"I'm very disappointed in Michael," said Ken Frommelt, owner of Country Culture Yogurt and a BIA board member. The speakers all warned that if this precedent were set, it would set off a series of battles over sidewalk space.

If the council sided with Frucht, said BIA President John Bushnell, "we can't represent (all the downtown merchants); the people on Higuera Street would hold all the marbles on Thursday night."

And while the council unanimously voted against Frucht, the members recognized that the successful event which attracts up to 5,000 people each week, is becoming a victim of its own success. Some tourists plan their vacations around the event, Chamber of Commerce officials said.

"I'm apprehensive about the direction the Thursday night activities are going," said Councilman Robert Griffin. He has two children, he said, "and I'm increasingly reluctant to go downtown Thursday night (because of) the feeling I get being in those crowds with my children."

The idea of closing the street on Thursday night was to promote local shopping and support of downtown businesses, officials agreed.

When tourism "becomes the reason for being there, then it needs some re-evaluation," Griffin said.

While voting against Frucht's appeal, Griffin chided those who attacked the deli owner.

"I don't think anyone should discredit a business person who steps forward and uses his right to appeal," Griffin said to applause from Frucht's supporters.

Frucht said afterward that although he lost his appeal, he's encouraged to see the council looking at the problems.

"I think there are going to be a lot of changes in the BIA in the next six months," he said. "Constructive changes."

Those changes could come just in time. The new mall on Madonna Road will eventually hold about 70 businesses, Mayor Ron Dunin warned. The downtown needs to hold together.

Merchants need to "consolidate and find out what they want the downtown to be in the future," he said. "Put this incident behind you and look at the future ... rather than looking at each other as if you were enemies. That's the only way you're going to survive."

Products available at farmers markets likely to expand

Move over, broccoli. Take a back seat, bell peppers.

Steak and cabernet are soon to be on the menus of farmers' markets around the county.

Shoppers at those markets will likely see the cornucopia already available overflow a little more.

Proposals which will allow products such as meat, poultry and wine to be sold directly to buyers will be among suggested guidelines discussed at a workshop Thursday in San Luis Obispo.

County Agricultural Commissioner Richard Greek said a state law passed two years ago prompted the Department of Agriculture to write the new regulations.

Currently, growers at farmers markets — formally called direct produce marketing — are allowed to sell only fruits, nuts and vegetables.

That would change under the sug-

gested guidelines. Virtually any tree, vine, or plant could be lawfully sold. Also embraced in the new rules would be shellfish and saltwater fish raised in controlled ponds.

Notably excluded, however, are dairy products. Greek said that move was prompted by a spate of deaths two years ago in Southern California which was linked to tainted cheese.

Buyers at farmers' markets throughout the county, Greek said, probably won't immediately notice any change once the regulations are formally adopted.

"There will be a gradual shift and perhaps a little more quantity than seen today," he said.

Greek mentioned the sale of flowers, fruit juices and bottled wine as changes which will be noticed initially.

Besides rules governing what is

sold at the markets, new regulations limiting who can sell those products have also been outlined.

One proposal will allow the state agricultural department to more easily determine that the person selling the products is actually the grower.

It's an attempt, Greek said, "to ensure a person is not just going to another farmer and buying his product and then selling it at a market."

The workshop will be held from 11 a.m. to 1 p.m. at the U.C. Cooperative Extension Auditorium at 2156 Sierra Way.

San Luis Obispo County



Farmers' Market

San Luis Obispo County Farmers' Markets

**Oak Park Plaza* Hwy. 101 & Oak Park Blvd. Wednesday
5-8 PM**

Morro Bay** **2560 N. Main** **Thursday**
Young's Giant Food **3-5 PM**
Parking Lot

SLO City Higuera Street downtown Thursday 6:30-9 PM**

Arroyo Grande* City Hall Parking Lot **Saturday**
Mason & Short **12-4 PM**

高 高 高 高 高 高 高 高 高 高

For Information Call:

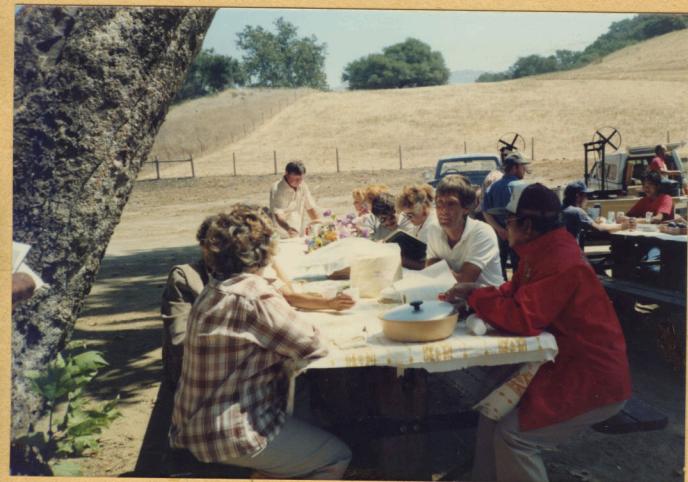
* John Turner, Manager 805-489-0889

Jim Park, Association President 805-544-2667

** Peter Jankay, Manager 805-544-1283

FARMER's BARbeque SEPT 6, 1987







1987 Harvest Festival Golden Anniversary

Schedule of Events and Entertainment at the Gazebo

(Located at the End of Short Street Behind City Hall)

Friday, September 25

5:00 p.m. Booths open until 10:00 p.m. in Village area. Deadline, Pet Photo Contest, AG Parks and Recreation office.

5:30 p.m. Cow Chip Throw

5-8:00 p.m. Rotary Club Fish Fry, Short and Branch Streets. \$5.50/\$3.00.

5:7:00 p.m. Quilt Display and demonstration, front of City Hall.

6:00 p.m. Five Cities Gymnastics, Gazebo.

7:00 p.m. Awards — Business Decorating Contest, Gazebo.

7:00 p.m. FFA Produce Auction, behind Arroyo Grande Drug.

7:30 p.m. Costume Contest, Gazebo, sponsored by Village Fabric. Categories: Authentic and Reproductions — Men's, women's and children's.

Saturday, September 26

9:00 a.m. Booths open until 8:00 p.m. in the Village area.

9 a.m.-6 p.m. Quilt Display and demonstration, front of City Hall, sponsored by South County Quilters Guild.

9 a.m.-6 p.m. Agriculture Display, front of City Hall, sponsored by Coastal San Luis Resource Conservation District.

9 a.m.-6 p.m. Farmers Market Display, front of City Building Dept.

Saturday, September 26 (Cont)

9 a.m.-7 p.m. Operating Lionel Train Layout, behind Gina's Pizza and Pasta

9 a.m. Antique Engine Display, behind Arroyo Grande Drug.

10 a.m. Parade begins at Halcyon and Grand, proceeds down Grand to Mason Street, sponsored by Arroyo Grande Valley Kiwanis.

10 a.m.-6 p.m. Hospitality/Information, corner Short and Branch Streets.

12 noon Arroyo Grande Jazercise, Gazebo.

12:15 p.m. Pismo and Taws Square Dancing, Gazebo.

1-4 p.m. Horseshoe Pitching Contest, South Bank by Swinging Bridge.

1:15 p.m. Dance for Joy, Gazebo.

1:45 p.m. Beard Growing Contest Awards, sponsored by Gina's Pizza and Pasta.

2-3 p.m. Parade Awards Ceremony, Gazebo.

2:30 p.m. FFA Produce Auction, behind Arroyo Grande Drug.

3-4 p.m. Morro Bay White Caps Band, Gazebo.

4:00 p.m. Five Cities Dance Studio, Gazebo.

4:30 p.m. Horseshoe Pitching Contest Awards, Gazebo.

4:45 p.m. Oui Dancers, Gazebo.

5:00 p.m. Booster Button Drawing, Gazebo.



ARROYO GRANDE
MARKET



Wed., Oct. 28, 1987—Five Cities Times-Press-Recorder, Arroyo Grande, Calif.



PLENTY OF PUMPKINS — This sign says it all for those looking to get ready for Halloween. Farms such as Lena's Pumpkin Patch with its 16 acres of pumpkins on Los Berros Road in Nipomo, are ready to provide for the needs of would-be jack-o'-lantern carvers.

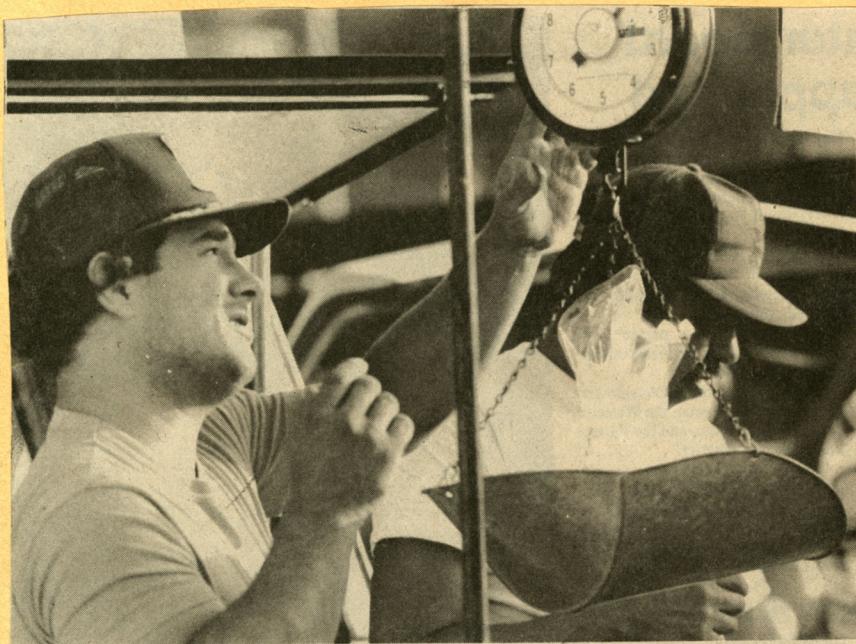
Photo by Glenn Bolivar

Farmers' Market Changing Hours

ARROYO GRANDE — Because of the change to daylight-saving time, hours for the Oak Park Plaza Farmers' Market at U.S. 101 and Oak Park Boulevard, will be 4:30 p.m. to about 7 p.m. on Wednesdays, Manager John Turner announced.

The City Hall market on Saturdays will remain at its current hours, noon to about 4 p.m., Turner said.

Wed., Nov. 4, 1987—Five Cities Times-Press-Recorder, Arroyo Grande, Calif.



FRUITS OF THEIR LABOR — Randy Eknoian, left, and Joe DeOchoa of Selma drive to the Central Coast every Wednesday to sell their produce at the Arroyo Grande farmers market at the Oak Park Plaza. Eknoian, pictured weighing grapes for customers, said the trip is mostly profitable and keeps the pair returning.



DIRECT SALES — A large crowd of people gather at the Oak Park Plaza parking lot to buy fruit and vegetables directly from the growers at the farmers market on Wednesday. The weekly event draws farmers from out of the Central Coast area as well as locals.

Photos by Glenn Bolivar

Annual Report

1987

San Luis Obispo County
Department of Agriculture and Measurement Standards



County Department of Agriculture/Measurement Standards

2156 Sierra Way, Suite A
San Luis Obispo, CA 93401
(805) 549-5910

Agricultural Commissioner/Sealer of Weights and Measures
Richard D. Greek

Assistant Agricultural Commissioner
Robert F. Lilley

Chief Deputy Sealer of Weights and Measures
Stephen F. Morrison

Deputy Agricultural Commissioner
Christine E. Crump

Deputy Agricultural Commissioner
Steve Hajik

Deputy Agricultural Commissioner
Robert Hopkins

Supervising Administrative Clerk
Judy A. Noble

Agricultural Inspector/Biologists

Charles B. Alender
Chris Browning
Janice M. Campbell
Beverly Delwiche
Alicia Doran
P. Kim Frank
Judy Fraser
Rusty Hall
Catherine Krause
Rick Landon
Brenda W. Ouwerkerk
Brenda D. Protopapas
John Schmitz
Tamara Trambarger
Jennifer Voss

Weights and Measures Inspection Staff

Bernarr M. Boaz (Technical Deputy)
Jan G. Hendrix
Lance C. Millspaugh

Administrative Services Staff

Charlean Bogan
Linda U. Leos
Erin Myers
Troy L. Wolverton-Duque

Temporary Employees

Jackie Crabb
Carol L. Smithback
Toni Tabbert

Agricultural/Measurement Standard Aides

Sandy Jordan
Suzanne McCaslin
Gail E. Perez
Karen Wellman

1986/1987 Fiscal Year Contributors

Debbie Barker, Temporary Inspector
Edward Ingram, Agricultural Inspector/Biologist III
Joseph Oliva, Temporary Aide
Clem Parkins, Temporary Trainee
Stella Schmidt, Administrative Services Staff
Jennifer Weaver, Agricultural Inspector/Biologist I

To Honorable Board of Supervisors:

Jerry Diefenderfer

District One

William Coy, Chairman

District Two

Evelyn Delany

District Three

James Johnson

District Four

Carl Hysen

District Five

Director

Jack Parnell

California Department of Food and Agriculture

Administrative Officer

William Briam

Agricultural commodities produced in San Luis Obispo County were valued at an estimated \$247,811,000 during calendar year 1987. This figure represents "gross receipts" and does not intend to reflect profit to the farmer nor account for any expenses incurred by agri-business.

The 1987 crop values set an all time record for the second year in a row in San Luis Obispo County. A brief overview of each major commodity group follows:

Vegetable Crops

Vegetable crop production continued to grow with a modest increase over the bumper crop of 1986. Various fluctuations occurred within this group with the most notable being substantial increases in iceberg lettuce and broccoli values as well as a large reduction in the value of the carrot crop.

Fruit and Nut Crop

Total value for the various fruit and nut crops grown in the county showed a slight increase. This was mostly due to improved prices for wine grapes and fresh market strawberries. The avocado crop dropped substantially due to severe winter frosts, sunburn and poor prices.

Nursery and Seed

Producers of ornamental nursery stock enjoyed their best year ever in the county led by a three fold increase in the value of cut flower production. The only significant segment of the industry which showed a decrease was the production of fruit and nut tree nursery stock. Crop seed production also fell slightly.

Field Crops

This is the only crop category that showed an overall reduction in value for 1987. The majority of the decline was due to sharply reduced barley acreage resulting from the Federal Government's Conservation Reserve Program. Prices for field crops continue to be depressed.

Animal Industry

Overall value of the animal industry was up in 1987 due to substantially improved prices for cattle and calves. The horse industry moved up modestly as sales increased due to adjustments in breeds, quality, and the tax structure.

This information would not have been possible without the cooperation of the agricultural industry and the superior efforts of staff who helped to compile this report. Significant accomplishments of our team are included later in the report along with a financial summary.

Sincerely,

R. Greek

Richard Greek

Agricultural Commissioner/Sealer

The Cover and Theme:

Our cover depicts a friendly transaction between two locals at one of the San Luis Obispo County's Farmers' Market. This year's Farmer's Market theme is illustrated by pictures as well as a lighthearted description found on pages eight and nine.

Design and Production:

Kim Frank, Agricultural Inspector/Biologist II

Photographs:

Catherine Krause, Agricultural Inspector/Biologist III

Major Accomplishments of Agricultural Commissioner

July 1986 - June 1987

Administration and Special Services

The Agency made significant strides over the past year in office automation, budget management, nuclear response, and agricultural statistics and mapping. Many administrative services functions are now fully computerized. Financial management is the most recent addition, with notable improvements in efficiency and accuracy. Efforts are underway now to computerize many of the service programs.

The Department entered into a new area of emergency nuclear response preparedness. This activity would be initiated after the emergency response to assist various governmental agencies in the identification of any contaminated crops before they went to market. A system of gathering, indexing, and mapping agricultural data is now in place to help prepare the department for this new role.

Supervisory and management assignments were more equitably distributed among team members. A capital project reorganizing the San Luis Obispo office space was completed which facilitated improved departmental operations.

The department head continued to work on issues for two state associations and served as President of the Board of Trustees for the San Luis Obispo County Pension Trust.

Measurement Standards

Measurement Standards, as mandated by California state law, is responsible for guaranteeing that equity prevails in all commercial transactions involving weight, measure, or count.

Significant areas of change in San Luis Obispo County Weights and Measures are as follows:

Device fees were implemented which involved all commercial weighing and measuring devices with the exception of heavy capacity agricultural devices.

A 100 gallon prover was designed by staff, built by an outside contractor and placed in service increasing our capacity to test meters with a flow rate of up to 100 gallons per minute.

In cooperation with the state, the Weighmaster program has been enlarged and additional inspector time allocated to investigations.

The first full year of gasoline station inspections were conducted using a prover designed by staff, unique in the state, that eliminated 90% of all lifting in the program and increased total inspection efficiency allowing more inspection time for other programs.

In an increasingly complex marketplace, the Department is staying in tune with new technologies and is in the process of introducing computers to track inspection records and maintain a history of enforcement actions on commercial establishments.

We are proud of the overall accomplishments of Weights and Measures at our local level and are working to become more involved in influencing the laws and regulations on a statewide basis.

Top Twenty Crops and Values

1. Lettuce, Iceberg	\$ 36,478,000
2. Cattle and Calves	\$ 28,395,000
3. Horses, Race/Show/ Investment	\$ 23,400,000
4. Peas, Edible Pod	\$ 22,132,000
5. Broccoli	\$ 17,855,000
6. Grapes, Wine	\$ 12,747,000
7. Carrots	\$ 8,857,000
8. Cauliflower	\$ 7,983,000
9. Cut Flowers	\$ 6,665,000
10. Strawberries	\$ 6,609,000
11. Range/Dryland	\$ 5,885,000
12. Barley	\$ 5,720,000
13. Grain Hay	\$ 4,896,000
14. Lettuce, Leaf	\$ 4,855,000
15. Celery	\$ 4,451,000
16. Peppers, Bell	\$ 3,960,000
17. Indoor Decoratives	\$ 3,524,000
18. Chinese Vegetables	\$ 3,275,000
19. Alfalfa Hay	\$ 3,182,000
20. Lemons	\$ 3,154,000

Pest Management

With a continued focus on protecting resident rare and endangered species, the department again used care in its supervision over the use of vertebrate pest control materials. Several program uncertainties surfaced as a result of the changing requirements of the Endangered Species Act. These uncertainties were vigorously addressed in order to maintain program continuity. Surveying for endangered species and other safeguards afforded an effective and problem free program in which 80 properties, representing 73,753 gross acres, were treated.

Weed control efforts involved surveying and treating 2,443 miles of noxious weeds on state highway right-of-ways within the county. The Western Grapeleaf Skeletonizer Biological Control program has been a success with increased parasite releases.

Product Quality Control

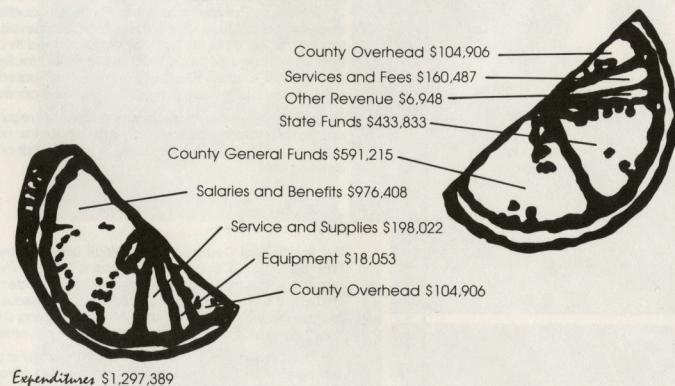
The Department's Product Quality Control program has as its major goal the reasonable guarantee that a commodity, when it reaches the marketplace, meets legal standards. Quality is assured through periodic inspections. Major efforts were directed in the inspection of lettuce, nursery stock, seeds and eggs. Approximately 4,154 cartons of iceberg lettuce were inspected representing a statistical sampling of more than 4.9 million cartons. Also, 120 nurseries were inspected for conformity to standards of pest cleanliness and compliance with labeling requirements, whereas 46 lots of seed were inspected for proper labeling. Egg inspections were carried out at 30 wholesale and retail outlets using a sampling method similar in principle to that used for lettuce.

(continued on page eight)

Financial Report

1986-1987 FY

Funding Sources \$1,297,389

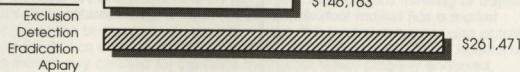


Total Expenditures by Program

1986-1987 FY

Programs Revenues Expenditures

Pest Prevention



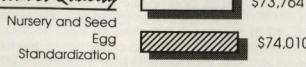
Environmental Protection



Pest Management



Product Quality



Measurement Standards

Weights and Measures

\$27,996

Administration and Special Services



Environmental Protection

The Pesticide Use Enforcement program continued to have a significant role within the Department, with an emphasis on field monitoring activities and public protection. Agricultural Inspector/Biologists were involved in the following activities: issuance of 837 restricted materials permits with 10 denials, review of 6,400 Notices of Intent to apply restricted pesticides including 29 denials, 1,725 field inspections, 103 record audits, and completion of 31 investigations involving pesticide related incidents. Various levels of corrective enforcement actions were taken in 329 cases. The Department continued its comprehensive preharvest sampling program of a wide variety of crops which were tested for illegal pesticide residues. Additionally, the Department addressed other pesticide use related violations collecting fines from two structural pest control businesses, two agricultural pest control businesses and one private citizen.

Our efforts over several years to modify state regulations regarding drift control were finally successful. State regulations now provide for the use of smaller, low pressure nozzles which substantially reduce the potential of off-site drift of herbicides during ground weed control applications.

Pest Prevention

The Agricultural Commissioner's Office uses a three part program to keep invading pests out of San Luis Obispo County. The first step is the Pest Exclusion program, which involves inspecting plant material as it enters the county to guarantee it is free from quarantine pests. Staff inspected 10,909 shipments of plant material resulting in the rejection of 87 shipments for various quarantine violations. Additionally, 587 outgoing shipments were certified to meet the import requirements of other counties, states and countries.

The Department's second line of defense against unwanted pests is the Pest Detection program. Ten different types of insect traps are used to attract specific target insects. Biologists strategically located 1,254 traps throughout the county, and conducted nearly 30,000 trap servicing at these locations.

Woolly Whitefly and Purple Scale, both pests of citrus, were detected for the first time in San Luis Obispo County. In addition to the regular weekly, high hazard and cropland surveys, special backyard surveys were initiated to determine the area of infestation for these two pests. This resulted in the inspection of 1,285 properties.

The third component is the Pest Eradication program. An eradication effort was initiated against artichoke thistle by the Agricultural Commissioner. Over 60 sites were treated for this pest. Significant population reductions were observed in the ongoing eradication projects for oblong spurge and skeleton weed.

Under the Agricultural Commissioner's leadership and with valuable input from the apriary industry, the Board of Supervisors adopted a new bee ordinance. The improved ordinance provides increased public protection with streamlined procedures for resolving public nuisances, and yet does not impact professionally operated apriaries. In all, 12 complaints were investigated resulting in the issuance of one abatement notice.

Farmers' Markets

It's 6:30 p.m. on a warm Thursday evening. Hundreds of people are milling about the street in excited activity. The smoky aroma of barbeques drift through the air. Occasionally, snatches of music can be heard over the bustle of the crowd. People toting bags bulging with produce rush from vendor to vendor seeking the night's best buys in fresh fruits and vegetables. Where are you? The Thursday evening farmer's market in San Luis Obispo, where else?

Spread out over several city blocks in the heart of San Luis Obispo, the Thursday night farmer's market represents the largest and best known of the nine weekly markets in the county. A variety of activities surround the buying and selling of produce including late night shopping, street musicians, puppeteers and a wide bill of fare. These activities contribute to the market's irresistible 'street affair' like charm.

At the foundation of this event are the growers, displaying and selling a cornucopia of produce. The attractive displays of fruits, nuts and vegetables of all varieties along with herbs, eggs, and honey are enjoyed by both the browser and serious shopper alike. As many as 60 producers and 10,000 people crowd the streets of San Luis Obispo during the peak summer months.

So, how did this phenomenon come about? It wasn't until the 1970's when the economy started putting the squeeze on the small farm that growers began thinking of alternatives to wholesale marketing. In response to this problem the California Department of Food and Agriculture adopted regulations opening the door for Direct Marketing. These regulations provided for the certification of farmers' markets by local Agricultural Commissioners.

With these regulations in effect, the first farmer's market in San Luis Obispo County was planned. Started in the spring of 1978, the Saturday morning market on South Broad Street in San Luis Obispo is still in existence today.

By the early 1980's the concept of the farmer's market had gained such popularity that four additional market sites were established in the county. The continued interest in direct marketing has led to the current total of nine market sites, with over \$1,000,000 in gross sales during 1987.



Although the atmosphere of the farmers' markets suggests a spontaneous meeting of buyers and sellers, they are in fact a well-organized event. Each individual market has a market manager who enforces the by-laws specific to that market. The market manager also obtains certification for the market as a whole from the Agricultural Commissioner's Office. Additionally, each producer is individually certified for the items they grow. When properly endorsed, growers can sell their produce at any of the more than 100 certified farmers' markets throughout California.

Many factors have contributed to the overwhelming success of the markets. Both growers and consumers benefit from direct marketing. Growers increase their profit margin by selling directly to consumers, thus eliminating the middle person. In addition, seasonal slumps at the wholesale level can be supplemented through cash sales at the farmers' market. Small volume is not necessarily a disadvantage, as farmers' markets are an ideal place for both hobbyist gardeners and family operated ranches to sell produce.

Direct marketing also holds many advantages for consumers, the foremost being the quality of the products. There is nothing like vine ripened tomatoes, freshly picked sweet corn or the crispness of newly picked apples to make shoppers delight in the market place. The health conscious shopper can choose fresh items of their liking and may also find specialty items, exotic produce or organically grown produce they might not find elsewhere.

The variety of market locations and the varying atmospheres of each provide something for everyone. For those who enjoy small low-key markets, downtown Arroyo Grande, Templeton and Baywood/Los Osos markets are the place to be. For larger, but still casual street markets, try the Paso Robles, Atascadero and Cambria markets. For busy parking lot affairs, the Arroyo Grande Oak Park, Morro Bay and original San Luis Obispo markets are the ticket. And finally, for those with festive desires, the San Luis Obispo Thursday night extravaganza is a must!

Farmers' markets give rise to a rural community feeling. It is here that otherwise busy growers can visit and exchange ideas. Also, consumers can become acquainted with local growers and the tremendous variety of commodities available. Inquisitive shoppers may glean valuable information on new varieties and even pick up some preparation tips from enthusiastic growers. In each market there is a relaxed atmosphere in which to conduct business. Whether producer or buyer, the entire family can get involved and enjoy the shopping experience. It is fun to leisurely shop, engage in conversation or just soak in the outdoor setting of the markets.

The direct marketing concept and in particular the nine local markets demonstrate the cooperative achievements of many individuals. Applying common sense and innovation the markets open up new avenues for both producer and consumer to mutually share the abundance. They uniquely contribute to the enviable rural lifestyle of the central coast.



San Luis Obispo County Farmers' Markets

Oak Park Plaza*	Hwy. 101 & Oak Park Blvd.	Wednesday 5-8 PM
Morro Bay**	2560 N. Main Young's Giant Food Parking Lot	Thursday 3-5 PM
SLO City**	Higuera Street downtown	Thursday 6:30-9 PM
SLO County*	William Bros. Parking Lot So. Broad, near San Luis Airport	Saturday 8-11 AM
Arroyo Grande*	City Hall Parking Lot Mason & Short	Saturday 12-4 PM

For Information Call:

*	John Turner, Manager	805-489-0889
	Jim Park, Association President	805-544-2667
**	Peter Jankay, Manager	805-544-1283



MORRO BAY MARKET 1988





OLD-FASHIONED STRAWBERRY FESTIVAL VILLAGE OF ARROYO GRANDE

SAT. & SUN., MAY 28 & 29, 1988

- ◆ Continuous LIVE ENTERTAINMENT throughout the Village (5 Stages)
- ◆ Strolling Minstrels, Mimes, Jugglers
- ◆ Strawberry Blonde Contest at McLintocks
- ◆ Strawberry Shortcake, Chocolate-dipped Strawberries, Strawberry Crepes, Non-alcoholic Strawberry Daiquiris, Strawberry Pies, Strawberry Pizza, Oak Pit Barbecue, Strawberry Coffee, Greek, Chinese, Mexican, Filipino, Cajun, German and Thai Food, Chili, Popcorn, Brownies, Hot Dogs, Hamburgers and much, much more! (55 Booths, in all)
- ◆ DELICIOUS, LOCAL STRAWBERRIES...sold directly to you by the growers...by the berry, by the basket, by the flat or by the truckload.
- ◆ ARTS & CRAFTS SHOW (150 Booths)
- ◆ BATTLE OF THE BANDS (21 Bands)
- ◆ FARMERS' MARKET (Sat. & Sun.)
Games For Children (Sat. & Sun.)
Live remote radio with prize giveaways.
- ◆ ANTIQUE CAR SHOW
- ◆ BAND CONCERT (Sat. Morning)
- ◆ GOSPEL SINGERS
- ◆ AUCTION
- ◆ PONY RIDES
- ◆ 10 K STRAWBERRY STAMPEDE (8 a.m. Sunday Morning)
- ◆ STRAWBERRY PANCAKE BREAKFAST (7 a.m. to Noon, Sunday Morning) Gazebo
- ◆ STRAWBERRY BALL (Fri. Nite 7:30 to 12:00) South County Reg. Center (2 Bands 40's, 50's, 60's, 70's, 80's)
- ◆ FREE Parking at the High School & South County Regional Center with FREE Shuttle Bus to Festival area

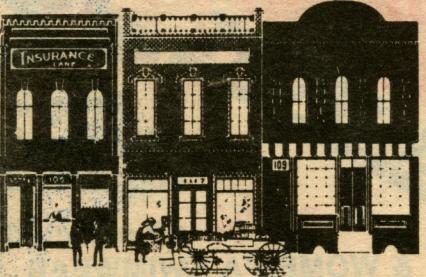
*Bring The Family For An
Old-Fashioned, Fun-Filled
Weekend Of Celebration!*



**Village of
Arroyo Grande**

Fri., May 27, 1988 — Arroyo Grande, Calif.

Fri., July 1, 1988—Five Cities Times-Press-Reccrder, Arroyo Grande, Calif.



Village of Arroyo Grande SIDEWALK SALE

Saturday, July 2nd & Sunday, July 3rd



**JOIN US THIS 4th OF JULY FOR
OLD FASHIONED FUN, FUN, FUN!**

- **Bar-B-Que**
- **Country Craft Jamboree**
(Saturday 10 - 4)
- **Farmers Market**
- **Food Booths**
- **Penny Carnival**
(Saturday 11 - 2)
- **And Much More!**

ATASCADERO NEWS—July 8, 1988



Farmers' Market was in full bloom this week. Business at Katrin Kell's flower booth was brisk. Also making an appearance were watermelons, and other warm weather produce.
News Photo.

Oak Park Plaza
Hwy 101 & Oak Park
Wednesday 4:30-7 PM

Morro Bay
Youngs Giant Food
Thursday 3-5 PM



SLO City
Higuera Street
Thursday 6:30-9 PM

SLO County
Williams Bros.
Saturday 8-11 AM

Arroyo Grande
City Hall Parking Lot
Saturday 12-4 PM

The San Luis Obispo Co Farmers' Market



COME HELP US CELEBRATE OUR TENTH ANNIVERSARY

We are really putting on a party!!!!



- ♥ Free Strawberry (& other fruits) Shortcake to the first 500 customers
- ♥ goobie & Suddsie's Clown Show Presents: BONKERS the CLOWN to entertain and tie balloons for the kids
- ♥ There will be a petting zoo . all kinds of farm animals
- ♥ Cooperative extension will demonstrate preserving and making fruit leather
- ♥ Drawings for:
 - ♠ 10 Farmers' Market T Shirts
 - ♠ 5 Dinners for two
 - ♠ Gift certificates for Williams Brothers Markets
 - ♠ Bags of Farmers' Market produce
 - ♠ hats

🍎🍎🍎🍎 So don't just shop and run 🍎🍎🍎🍎

🍎🍎 Do stay for all the fun 🍎🍎

WHEN: 8 to 10 a.m. Saturday, July 9th

WHERE: Williams Bros Parking Lot on Broad Street, near the airport





Agriculture

San Luis Obispo County (Calif.)

July 15, 1988.



Robert Dyer/Telegram-Tribune

John and Charlotte Turner sold their produce at the county's first farmer's market 10 years ago and they're still at it.

Turners helped turn farmer's market into a success

By Dawn Jackson
Telegram-Tribune

They first set up a table of back-yard vegetables at farmer's market out of curiosity.

"When we first started we only had a little bit in the garden, maybe \$5 worth," said Charlotte Turner.

But after that first Saturday morning market, "I knew we had to plant more in a hurry," she said. "You can't go week to week without produce."

That was 10 years ago, when Charlotte and John Turner, a retired Arroyo Grande couple, took a bunch of carrots and turnips from their garden and set up a table at the first farmer's market in the county. It was a Saturday morning in July in the parking lot of the present-day Williams Bros. on Highway 227.

Today, their produce table has grown to include bags of string beans, pregnant-looking zucchini,

tiny cauliflower, a lemon or two, assorted cabbage heads, green onions, and a foreign-looking veggie called kohlrabi.

And they're surrounded by many more than the dozen-or-so growers — which now range from local back-yard gardeners to large San Joaquin Valley operators — that showed up on that seemingly innocent Saturday morning.

The Turners, who have been key to the San Luis Obispo County Farmer's Markets Association's success, still see the weekly market activities as "our hobby".

"We do it as much for fun as anything else. It's our social life," said Charlotte, in between customers at the Wednesday afternoon Oak Park market. "I spend half the time visiting, and not at the stall."

But because of their behind-the-scenes involvement with the market, they don't have time for much else. The Turners were the market directors for six years, and now

have cut back to just managing the Oak Park and San Luis Obispo Saturday morning markets.

From the beginning they didn't expect the one-market experiment to mushroom into today's five-market incorporation with a North County counterpart.

"We never dreamed it would get this big," said Charlotte, and John agreed. "I'm glad. We had our doubts for a while. For the first two years, we struggled, and we almost didn't make it."

But after the first two years, newspaper publicity and the opening of a Morro Bay farmer's market started attracting larger, out-of-town farmers as well as more customers, and the state began to encourage direct marketing for farmers.

Then, John said, "The markets took off on their own."

The San Luis Obispo Downtown Business Improvement Association, seeing the potential for less Thursday night downtown "cruis-

ing," asked the market to join in its evening festivities five years ago.

The North County has its own farmer's market association and wanted to merge with the Turners' association, but Charlotte said that would have made the organization too "top-heavy."

As it is, the association incorporated as a non-profit organization in 1984 with a nine-member board of directors.

"We wanted an arrangement that was legal, and now we're a working, viable operation," Charlotte said. The organization collects a 3 percent commission from the sellers, which goes toward administrative costs — salaries, advertising and insurance.

Some of the markets are so popular — Thursday night in San Luis Obispo especially — that there is sometimes no room for new sellers. But that's the price of success.

Farmers Market has been going to the dogs

The growing presence of dogs has taken a bit of the fun out of Thursday nights in downtown San Luis Obispo — at least for some.

Part of the problem is among unleashed dogs which smell all that good food and go after it the best way they can — including trying to grab a rib out of a child's hand. How many of these are strays and how many are pets set free for the evening is hard to tell.

But dogs on leashes can be troublesome, too, because for most of them nature calls at least once during the evening. And that, as everyone knows, can spoil an evening for anyone who is walking about.

Dodie Williams of the Business Improvement Association in a letter to the editor a few days ago "invited" dog owners to come to the Farmers Market and enjoy themselves "and leave their dogs at home."

Then earlier this week, the BIA officially banned dogs at Farmers Market. Enforcement will depend primarily on the dog owners themselves.

Many will not take kindly to the ban and will stand on their 14th Amendment rights to life, liberty and the pursuit of happiness.

We happen to agree with the ban, believing that, out of common courtesy, the owners should respect the rights of others who also attend the weekly festival in the pursuit of happiness.

Wednesday, August 31, 1988.

Pooches in the doghouse at SLO's Farmers Market

By Ronald W. Powell
Telegram-Tribune

Visitors to San Luis Obispo's Farmers Market are asked to leave Fido at home.

Beginning Thursday, dogs are banned from the popular street festival.

Several incidents involving dog attacks on children at the weekly event prompted the action by the downtown San Luis Obispo Business Improvement Association.

Since Jan. 1, two children have received dog bites and a 3-year-old seated in a stroller had an ice cream cone snatched away by a canine. About two weeks ago, a dog jumped on a child who was carrying a rib bone.

To BIA Administrator Dodie Williams, those incidents add up to a disturbing trend. The best solution, she said, is a ban on dogs.

"This is not intended to get any segment," said Williams. "We're simply trying to maintain the health and safety" of market-goers.

Enforcement of the ban, according to a police department spokesman, will rely primarily on the cooperation of the dog owners.

Police don't plan to issue citations to violators for the time being, said police spokesman

Steve Seybold.

"We're handling it basically through education for the initial period of time," said Seybold.

He said dog owners who bring their pets downtown Thursday evenings will be asked to take them home as soon as possible.

Any subsequent problems will be handled on a case-by-case basis, said Seybold.

An average of 5,000 people have attended the weekly festivities during the summer. Between 2,000 and 3,000 people visit during fall and winter months.

Dog droppings are a nuisance and a sanitation hazard, Williams said.

Williams said a state law gives her organization the power to make the market off limits to dogs.

The California Uniform Retail Food Facilities Law prohibits dogs within 6 feet of food preparation areas or food stands.

And she added the BIA will work with the San Luis Obispo City Council to draft an ordinance prohibiting dogs at the market. She added the proposed law will include provisions for citing violators.

"The market is for everybody," said Williams, "and everybody should be able to enjoy it equally without worrying about stepping into dog manure."

August 3, 1988 Dinner honoring LYNN HOREL
Manager - DIRECT MARKETING PROGRAM (STATE)



FARMER'S BARBECUE SEPT. 11, 1988





1988 Harvest Festival
“HARVEST MEMORIES”

*Schedule of Events and Entertainment
at the Gazebo*

(Located at the End of Short Street Behind City Hall)



Ghoulish good time in store

for trick 'r treaters

A variety of festivities are in store for pint-sized ghouls, ghosts and goblins who haunt the county this Halloween.

Don those fearsome facades for countywide events that are planned Thursday through Monday.

The following is just a sampling of Halloween happenings slated by the county's groups and merchants.

Thursday

- The San Luis Obispo Farmers Market will host an annual costume contest for children at Higuera and

Garden streets.

Prizes will be awarded in six categories. Judges will be Carol Meyer of US98 radio and Sharon Graves of KSBY-TV. The fun begins at 7 p.m. For details, call the Business Improvement Association at 541-0286.

Feijoas Become Family Affair For Nipomo Growers

By Celeste Wheeler
Staff Writer

Nipomo — Ralph and Barbara Haslam want people to know that feijoas (pronounced FEE-JOE-AHS), a subtropical fruit they grow on their ranch, is a "versatile, vitamin-packed alternative to oranges, apples and bananas."

"If the public had more of an opportunity to try feijoas, I believe they'd really like them," said Barbara Haslam.

The Haslams have been cultivating feijoas for more than five years in Nipomo, but most of their fruit has been shipped to fruit brokers in San Luis Obispo and Los Angeles who distribute the feijoas to other areas of California or to other states.

Although some of their feijoas can be found locally in Williams Bros. Markets and at Farmers Markets in the county, the Haslams are disappointed that the fruit is not available at more area supermarkets, she said.

"Whenever we've approached produce managers of local markets about buying our fruit, we're told that they can only deal with their stores own produce buyers or brokers in Los Angeles. Frankly, I think that's a shame. I would like to see more of the fruit grown locally consumed locally," said Haslam.

Ellena Waller, secretary of the Feijoa Growers Association, said the Feijoa Growers of California, a non-profit organization dedicated to the promotion and successful marketing of the fruit, is organizing in-store tastings to increase consumer awareness.

A video entitled "A Minute in the Kitchen with Mary" that demonstrates how feijoas can be used creatively in recipes is also being distributed by the Produce Marketing Association to inform consumers about the versatile nature of the fruit.

The feijoa is an evergreen shrub or small tree native to high altitude areas of South America.

The individual fruit are avocado-shaped and have a green pebbly-textured skin and pale yellow flesh.

It was first planted in California at the turn of the century and has been grown in the state for many years as an ornamental under the name pineapple-guava.

Two superior varieties of fruit, called the mammoth and the triumph, were developed in New Zealand and are now grown commercially in selected parts of California with a similar climate.

The tangy-mellow subtropical fruit with a unique taste resembling strawberry, pineapple, pear and banana is harvested from October through January.

In San Luis Obispo County, Haslam said, there are about 10 feijoa growers, including herself, while there are approximately 110 feijoa growers in the state.

Haslam said she and her husband originally decided to grow feijoas to help pay land taxes and to make their property productive.

"One thing was sure, we didn't want a housing tract on the land," she said.

Haslam said they finally chose to grow feijoas because that crop wasn't as "labor intensive" as kiwis, for example, which need trellis and other supports.

"Feijoas can also withstand temperatures as low as 15 degrees Fahrenheit, whereas other fruits need overhead sprinkling systems, smudge

pots or wind machines," Haslam explained.

The Christmas tree industry was already impacted in the area too, she said.

Haslam explained that she and her husband have negotiated a 50-50 proposition concerning their respective tasks in their feijoa business.

"For eight months out of the year, Ralph takes care of the general caretaking chores on the farm like mowing weeds under the trees and keeping the trees pruned," said Haslam.

For the balance of the season, which is about four months, Haslam packages the fruit for shipping, markets her product and does the bookkeeping.

"I know it sounds like Ralph is getting the shaft in this deal, but, for us, it really does work out to be a 50-50 proposition," she explained.

The Haslams grow their crop of feijoas on 2.7 acres of land which yields about six tons of fruit a year.

She said she expects the crop to yield twice as much fruit this year compared to last year when two tons of feijoas were lost to heat and wind damage.

Fruit that is scarred and unable to be sold is donated to local charitable groups such as Harvest Bag which distributes the fruit and other food to more than 800 area families.

Haslam said Harvest Bag Vice President Norm Johnson reports that many people who received food last year from the agency actually checked their bags for the feijoas.

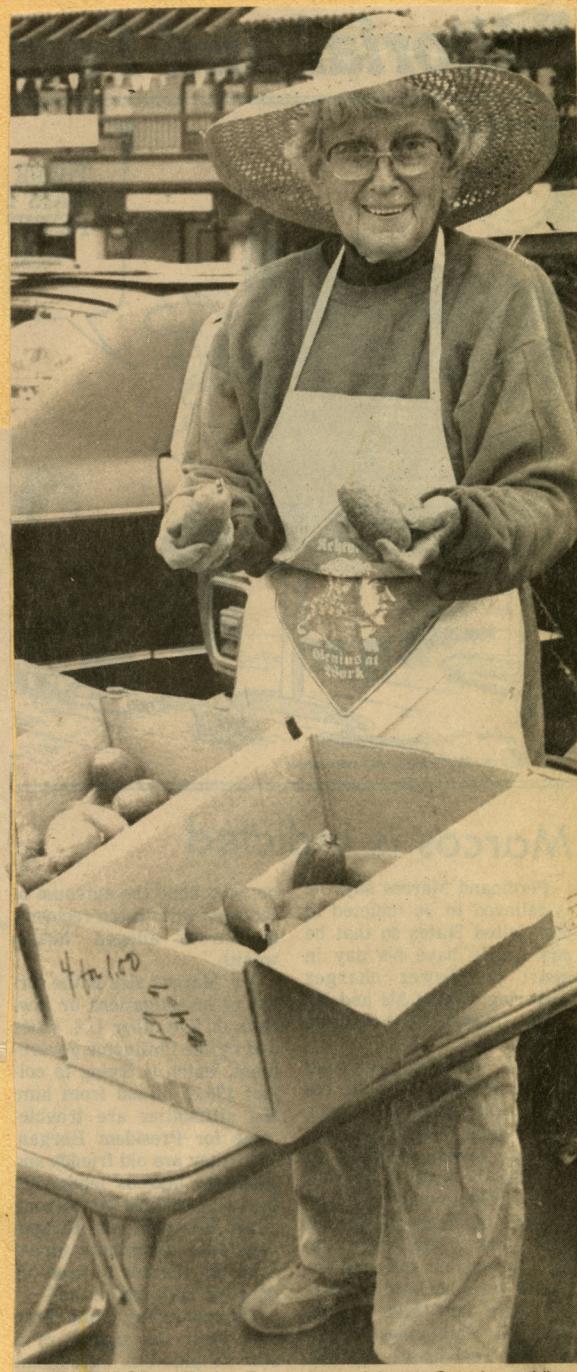
Haslam, who is president of the Nipomo Community Service District board, said feijoas are a relatively new industry in the state and "is not just a hobby for us."

Her hope for the future is that 90 percent of the fruit they grow on their Nipomo farm will reach the market for public consumption, whether by using brokers or other methods of distribution.

The Haslams have lived in Nipomo for more than 15 years and have five children.

For 13 years, Barbara Haslam has worked as an instructional assistant at Dana and Nipomo Elementary Schools.

Ralph Haslam works for a commercial refrigeration service, a business in which he's been employed for more than 35 years.



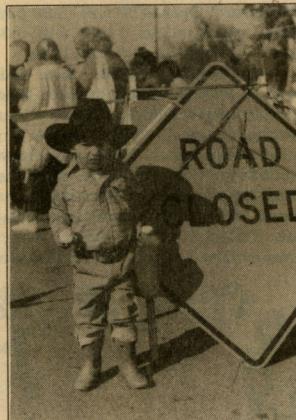
FRUIT VENDOR — Evelyn Fernamburg of Arroyo Grande, peddles feijoas at the local Farmers Market for her cousin, Barbara Haslam, who grows the exotic fruit on her ranch in Nipomo.

Photos by Jim Miner

Farmers' Markets

San Luis Obispo County weekly Farmers' Markets offer fresh vegetables, fruit, herbs, nuts, flowers, local honey, eggs, and delicious seasonal selections.

ARROYO GRANDE: **Wednesday,** 5-8 p.m., Oak Park Plaza, Swy. 101 & Oak Park Rd. **Saturday,** 12-4 p.m., City Hall parking lot at Mason & Short streets, Arroyo Grande Village.



Don't mess with Joshua Wallace of Los Osos when the cowboy's packin' a quart of cider. This guy means business, and business he did ... at Glenbrook Apples, Inc. in the Baywood Farmers' Market.

ATASCADERO: **Wednesday,** 3-7 p.m., Entrada Ave. from El Camino Real to the Post Office.

CAMBRIA: **Friday,** 3 p.m., Veterans Memorial Hall, Main Street.

LOS OSOS/BAYWOOD PARK: **Monday,** 3-5 p.m., 1300 block at Second Street, Baywood Park.

MORRO BAY: **Thursday,** 3-5 p.m., Young's Giant Food lot, 2560 N. Main.

SAN LUIS OBISPO: **Thursday,** 6:30-9 p.m., SLO City Market Downtown, 600-700 Higuera Street. BBQ and entertainment. **Saturday,** 8-11 a.m., SLO County Market at Williams Bros. lot on South Broad. (Peter Jankay, 544-1283 or John Turner, 489-0889.)

Santa Barbara County:

SANTA MARIA: **Wednesday,** 1-4 p.m. at Broadway Plaza.



Linda Holland, Los Osos area fitness instructor and popular waitress at The Salty can, gets instructions from CrMina on what to do with those little ugly-but-delectable sunchokes at the Baywood Farmers Market. --Photo by Dee Dunheim

Central Coast Farmers' Markets

San Luis Obispo County weekly Farmers' Markets offer fresh vegetables, fruit, herbs, nuts, flowers, local honey, eggs, and delicious seasonal selections. They often have plenty of live entertainment, as well. Here's where to find them:

ARROYO GRANDE: Wednesday, 5-8 p.m., Oak Park Plaza, Hwy. 101 & Oak Park Rd. Saturday, 12-4 p.m., City Hall parking lot at Mason & Short streets, Arroyo Grande Village.

ATASCADERO: Wednesday, 3-7 p.m., Entrada Ave. from El Camino Real to the Post Office.

CAMBRIA: Friday, 3 p.m., Veterans Memorial Hall, Main Street.

LOS OSOS/BAYWOOD PARK: Monday, 3-5 p.m., 1300 block at Second Street, Baywood Park.

MORRO BAY: Thursday, 3-5 p.m., Young's Giant Food lot, 2560 N. Main.

SAN LUIS OBISPO: Thursday, 6:30-9 p.m., SLO City Market Downtown, 600-700 Higuera Street. BBQ and entertainment. Saturday, 8-11 a.m., SLO County Market at Williams Bros. lot on South Broad. (Call Peter Jankay, 544-1283 or John Turner, 489-0889, for details.)

Santa Barbara County:

SANTA MARIA: Wednesday, 1-4 p.m. at Broadway Plaza.

RAINY DAY AT THE MARKET





THURSDAY, MARCH 2, 1989



The carrot lady at Wednesday's weekly farmer market comes prepared

Though it didn't rain on the market this week, she had umbrella handy during previous rains

Times/Brad Bisquera

Fri., March 10, 1989—Five Cities Times-Press-Recorder, Arroyo Grande, Calif.

AG Farmer's Market Adds Entertainment

ARROYO GRANDE — Beginning on Saturday, March 11, the Arroyo Grande Village Farmer's Market will offer more than just fresh, locally grown produce.

From 12 to 3 p.m. every Saturday, entertainers such as Paul Lassonde "The Music Man," magicians, jugglers, and puppet shows will be added attractions. Also scheduled is a weekly bake sale by Coastal Christian School, a barbecue, chili and 10 inch "Dodger Dogs" for 99 cents.

The Farmer's Market Short Street in the Gazebo area and the City Hall parking lot.

FARMERS MARKET
SATURDAY'S 12-3 pm
In the
Village of Arroyo Grande

**Spend Saturday Afternoon
in the
Village of Arroyo Grande
Farmers Market Sat. 12-3 p.m.
Farm Fresh Produce**



- Bar-B-Que
- Music (The Music Machine)
- Bake Sale (Local Churches)
- For kids (Magic & Puppets)
- 99¢ Dodger Dogs (10 in.)

Morro Monday
625 Harbor next to Library
Monday 4:30-6:30 PM

Oak Park Plaza
Hwy 101- Oak Park
Wednesday 4:30-7 PM

Morro Bay
Young's Giant Food
Thursday 3-5 PM



SLO City
Higuera Street
Thursday 6:30-9 PM

SLO County
Williams Bros.
Saturday 8-11 AM

Arroyo Grande
City Hall Parking Lot
Saturday 12-4 PM

The San Luis Obispo Co. Farmers' Market

****PUBLIC SERVICE ANNOUNCEMENT****

Program Director
KKAL AM - KZOZ FM

Dear Program Director:

March 31, 1989

The Farmers' Market is opening a new market in the heart of Morro Bay on April 10. We call it **Morro Monday** and beginning April 10, it will be open on Mondays from 4:30-6:00 in the library parking lot at the corner of Harbor and Shasta. Please see the enclosed flier.

As you probably know, the San Luis Obispo Co. Farmers' Market is a non-profit group whose goals are twofold. One, to assist the farmer by providing a market place where he/she can sell to the public directly. Two, providing farm fresh products to the public. The result is a friendly atmosphere where the consumer can ask specifics about the variety, whether the product was sprayed, or for tips on preparation. The Farmers' Market is indeed providing a public service.

We would very much appreciate your helping us spread the word by announcing the opening of the new market, Morro Monday (Mondays 4:30-6:00 in the library parking lot), in the your community calendar section. Please call us at 544-1283, if you have any questions. Thank you.

Sincerely,

Peter and Linda Jankay
Peter and Linda Jankay
Directors
San Luis Obispo Co. Farmers' Market

Morro Monday
625 Harbor next to Library
Monday 4:30-6:30 PM

Oak Park Plaza
Hwy 101- Oak Park
Wednesday 4:30-7 PM

Morro Bay
Young's Giant Food
Thursday 3-5 PM



SLO City
Higuera Street
Thursday 6:30-9 PM

SLO County
Williams Bros.
Saturday 8-11 AM

Arroyo Grande
City Hall Parking Lot
Saturday 12-4 PM

The San Luis Obispo Co. Farmers' Market

ANNOUNCING THE OPENING OF

MORRO MONDAY

Mondays 4:30 - 6:30

Farmers' Market

625 Harbor

WHEN: Beginning **APRIL 10**, **MONDAYS 4:30 -6:30**

WHERE: **Library Parking Lot, corner of Harbor and Shasta**

The Morro Monday Market will be a smaller market, hosting from 15 to 25 growers. It hopes to meet the needs of Morro Bay residents.

- * conveniently located in the center of town
- * timed so people who work til 5 will have time to shop
- * a variety of fresh fruits, vegetables and flowers
- * open year round, rain or shine

For information, contact Gary McBride 772-4250

New Morro market

Farmers Market is opening a new market called "Morro Monday, in the heart of Morro Bay on April 10. It will be open Mondays from 4:30 to 6:30 p.m. in the library parking lot at the corner of Harbor and Shasta.

The Morro Monday will be a smaller market, hosting from 15 to 25 growers. For information, call Gary McBride 772-4250.

Osos chamber should support Morro market

To the editor:

As a consumer at our local farmers markets, I would like to comment on Mr. Perlick's recent letter to the editor (Telegram-Tribune, May 16.)

The general tone of the letter suggests that Mr. McBride has purposefully tried to undermine the success of the Baywood Market by opening up a competing market in Morro Bay on the same day and time. Mr. Perlick even implies that pressure has somehow been applied to the other vendors, forcing them to leave Baywood early. It seems to me that the only pressure applied is common sense — vendors can sell at both markets if they schedule themselves to do so.

By establishing the new market in Morro Bay, Mr. McBride is only trying to meet the needs of the working families that Mr. Perlick seems so concerned about. Over a year ago, I spoke to the then-manager about the problem of the Baywood

Market closing too early. My work schedule wouldn't permit me to make it to the market before it closed, and I felt this affected most full-time workers living in the Los Osos-Baywood Park area. I was told at the time that there was "nothing we could do about it."

Suddenly, only after Mr. McBride has made plans to hold a later, non-competing market in Morro Bay, the Baywood Park Chamber of Commerce sees the light and expands their market hours to overlap more fully with the new market in Morro Bay. Instead of making any attempt at cooperation, the chamber seems intent on making a fight out of it. Their attitude is unfortunate.

I, for my part, will support the new Morro Bay market, and I hope the Baywood Chamber will eventually do the same.

D. Arndt
Los Osos

Unfortunate results of a market non-dispute

To the editor:

The May 1 story about the Baywood Park and second Morro Bay Farmers Markets was most unfortunate.

First and foremost, the article was trivial, and was a classic example of "making a mountain out of a molehill."

Your article began with the words "The dispute..." There is no dispute, certainly not in the sense that the article phrased it, at least as far as the Los Osos-Baywood Park market is concerned. Nor has there been.

Gary McBride, despite what he may think, was not "kicked out" of the market; he was merely asked to cease publicizing a competitive market among the growers and customers attending our market. He, along with any other grower, is certainly welcome to sell produce at our market, provided he simply abides by the rules.

Your article "quoted" our chamber manager as saying that only three or four farmers have been showing up, since the opening of the Morro Bay market. Totally false journalism. We have been averaging more than 15 vendors each week; the three to four vendors refers to the number that have been staying until 5:30 or 6 p.m.

The rest, whether voluntarily or because of some implicit pressure, have gone to the Morro Bay market, leaving Baywood around 4:30 p.m.

The Chamber of Commerce has been operating a farmers market for more than three years in the Baywood Park community.

All money collected from the Baywood Park Farmers Market goes directly back into the market or the Baywood Park community.

We chose Monday afternoons, primarily because the state Agriculture Board told us that we could not compete with other farmers markets in the county by holding one at the same time, on the

same day as another market.

It was the obvious conflict in times and dates that the Morro Bay market created, that led to our concerns about that market. When we started, we even asked other farmers market managers if they would be willing to run a market in Baywood Park. No one was interested at the time. As it turns out, however, the Agriculture Board doesn't recall ever imposing such a stipulation. So here we are, with two competing markets.

The sad part of this whole episode, is that the elderly and working families of Los Osos-Baywood Park, stand to be the losers of the incident.

We intend to keep our highly successful market going on Mondays. And I suppose Mr. McBride will do likewise.

If the farmers choose to leave Baywood Park early, our local citizenry will lose, since many of them will refuse to drive South Bay Boulevard at the rush hours of 4:30 to 6 p.m.

This is indeed an unfortunate result, and such an unnecessary one. All Mr. McBride had to do was to put the public interest ahead of a few bucks, and schedule his market on another day.

Walter W. Perlick, president
Los Osos-Baywood Park Chamber of Commerce

Farmers markets square off

By Dan Parker
Telegram-Tribune

The dispute has the makings of a very large food fight.

With lots of tomatoes.

Gary McBride, a leader of the San Luis Obispo County Farmers Market Association, says he was kicked out of the Baywood Park Farmers Market three weeks ago for advertising a farmers market that he and his association was organizing in Morro Bay.

Margaret Gardner, manager of Baywood Park Farmers Market, says McBride is now operating the new Morro Bay farmers market during the same hours as the Baywood Park market.

And, Gardner says, the upstart Morro Bay market is luring droves of farmers away from the Baywood Park market.

Before the Morro Bay market came along, 15 farmers sold their veggies at the Baywood market every week. In recent weeks, only three or four farmers have been showing up, Gardner said.

Gardner says she doesn't blame the farmers for evacuating. They'll probably make a better profit in Morro Bay, she said.

"I just wish (McBride) hadn't set his market up on the same day as our market," Gardner said.

Baywood Park Farmers Market sprang up about three years ago. It's run by the Baywood Park-Los Osos Chamber of Commerce, and is held on Santa Maria Avenue, between Second

and Third streets.

McBride started selling almonds at the market when it first opened. He even helped run the event for a few months last year.

But late last year, McBride decided business was too sparse at the "out-of-the-way" Baywood Park Farmers Market, he said. He started organizing a new market in Morro Bay as part of the San Luis Obispo County Farmers Market Association. The association runs five farmers markets: two in Arroyo Grande, two in San Luis Obispo and one at Giant Food store at 2650 Main St. in Morro Bay.

In March, while still selling almonds out of his van at the Baywood market, McBride put up a sign in a window of his van, advertising his plans for the Morro Bay market.

Gardner objected and told McBride she considered it an "unethical" business practice.

"He just packed up and left," Gardner said. "He wasn't real happy with us."

McBride can come back to the Baywood Farmers Market as long as he doesn't advertise the Morro Bay market there, Gardner said.

McBride says he considers himself kicked out of the Baywood Park Farmer's Market and doesn't have immediate plans to return.

McBride opened the new Morro Bay market in the parking lot of the Morro Bay Public Library on April 10 — two weeks after he left the Baywood Park market.

The event has been very successful, with an average of 20 farmers partici-

pating each Monday.

The Morro Bay market is held Mondays from 4:30 p.m. to 6:30 p.m.

The Baywood Park Farmers Market is held Mondays from 3 p.m. to 6 p.m.

Gardner said she asked McBride not to hold his market at the same time as the Baywood market. "He didn't say yes or no," Gardner said.

McBride said he isn't trying to put the Baywood Park market out of business. Farmers are justified in switching from Baywood to Morro Bay because business is better in Morro Bay.

He said he wants Baywood Park to hold its market from 2:30 p.m. to 4:30 p.m. so farmers could sell first in Baywood, then pack up, drive to Morro Bay and sell there until 6:30 p.m.

"They (who run the Baywood Park market) just won't work with me. I don't know why."

McBride said he chose to hold the Morro Bay market on Mondays for a good reason: There were no farmers markets in the Morro Bay-Los Osos between Saturdays and Thursdays — except for the Baywood Park market — and farmers needed a place to quickly sell produce they pick on Saturdays.

Gardner said farmers who sell at the Baywood Park market would like to start holding earlier hours if the Morro Bay market will agree to hold later hours, preventing the two events from overlapping.

McBride said he won't make his market later because shoppers "want to shop and get home to cook their dinners."



David Middlecamp/Telegram-Tribune
Harry Marks and Esther Ormonde stock goods for Morro market.

**Spend Saturday Afternoon
in the
Village of Arroyo Grande
Farmers Market Sat. 12-3 p.m.
Farm Fresh Produce**



- Bar-B-Que • Hot Dogs & more
- Music (The Music Man & Bubba)
- Bake Sale (Local Churches)
- For kids (Magic & Puppets)
- And Much More

Master Preservers will be at Farmers' Market

ARROYO GRANDE — University of California Master Food Preservers will be at the Arroyo Grande Farmers' Market on Wednesday, Aug. 9 and Aug. 16 from 3 to 5 p.m. to answer questions on canning tomatoes, salsa and other summer fruits and vegetables.

They will distribute free directions for safe canning of tomatoes. For more information call area master food preservers at 489-3721, 489-3448 or 481-5967.

Bake sale slated at Farmer's Market

ARROYO GRANDE — A bake sale for the benefit of the Building Fund for St. Anne Byzantine Catholic Church will be held on Saturday, Aug. 26 from noon to 3 p.m. at the Arroyo Grande Farmers Market on Short Street behind City Hall in Arroyo Grande.

For more information call 481-7027 or 773-0530.



Seating is strictly curbside, but the 5,000 to 7,000 folks who crowd into the San Luis Obispo Farmers Market each Thursday aren't complaining. They, like Ellarae Markhart and daughter Carlee, 9, of Los Osos, are more interested in food than ambiance.



There are nine barbecue pits plus nine other kinds of food vendors, selling such treats as pepperoni pizza, fragrant cinnamon rolls as big as catcher's mitts and caramel-dipped apples.

Dinner on Thursday night?

By EDDIE LOPEZ
Bee staff writer

SAN LUIS OBISPO — At one end of blocked-off Higuera Street is the Rib Line and at the other end is the Old Country Deli. If this smoky scene were a Western, it would be called "Dueling Barbecue Pits."

It is Thursday evening, and between 5,000 and 7,000 residents and out-of-town visitors are taking part in a feeding frenzy, formally known as the Farmers Market.

This happens once a week, year-round. Four blocks of centrally located Higuera Street are blocked to traffic, between 6 and 9 p.m.

Like bees attracted to a honeycomb, barbecue sauce-licking strollers nibble on giant beef ribs and curbstone-sitters feast on tri-tips, chicken wings and spicy sausage links.

Is there a man, woman or child who can resist the nose-teasing smell of victuals (beef ribs, pork munchies and kebabs — two bucks each), sandwiches (teriyaki beef, Italian sausage, giant hot dogs and Portuguese linguica — two bucks each), and fix'n's (trail camp beans and garlic bread — one buck a serving) at the F. McLintock Saloon pit?

Or the lip-smacking Cajun barbecue-on-a-stick and black beans from Brubecks? Or the juicy slices of Santa Maria tri-tip beef from Michael's? Or the palate-awakening linguica-on-a-stick from Nothing But the Best? Or the savory *carnes* and *pollo asada* tacos from Tortilla Flats?

There are nine coal-banked barbecue pits plus nine other kinds of food vendors, such as Nero's, which offers hot pepperoni pizza by the slice; Ye Olde Candy Shoppe, which sells fragrant cinnamon rolls as big

as catcher's mitts; and the Chocolate Factory, which dispenses caramel-dipped apples that will test the will of any dieter.

But this is a beef rib, chicken wing and pork rib crowd that's into some serious bone-gnawing.

"We'll cook up 800 pounds of ribs tonight," said Robert Holley of the F. McLintock Saloon on a recent Thursday.

"It depends on the time of year, but we'll do between 300 and 500 pounds of tri-trips a night," commented Michael Frucht of Michael's.

"We'll probably sell 400 beef and chicken tacos," added Mike Ghanan of Tortilla Flats.

Holley, who is the chairman of the food vending portion of Farmers Market, explained how the popular enterprise began.

"Thursday night in San Luis Obispo has always been a traditional shopping night before the start of the weekend," said Holley. "But then the cruisers took over and started intimidating the shoppers. In an attempt to regulate what was happening, the downtown mer-

Higuera Street, of course

chants decided to block off Higuera Street each Thursday night about six years ago. And that's when the Farmers Market started. They decided to add the food service later."

There are between 32 and 64 fruit and vegetable vendors who park their pickup trucks along the east end of Higuera each Thursday night. Some of them travel from as far away as Fresno and Visalia.

"Yeah, we bought some fruit and vegetables," said Abe Ginsburg of Merced he said, "and do you know what the funny part is? They came from Visalia [Fife Farms]."

Vivian Moreno of Guadalupe was standing in line for a beef rib before Mr. C's was officially open.

Is it worth it, she was asked, standing in line?

"Um, yes," she replied. "They look and smell so good. And the price is right [\$1.25]."

Standing in line in front of Michael's were the hometown Terrell sisters, Georgia and Cindy.

"We'll eat first," said Georgia, "and then we'll buy some fruit and vegetables. We're buying for others, too. We've got 30 bucks."

Frucht, who owns Michael's, was asked why someone who is famous for 3-inch-high-corned-beef and pastrami-on-rye sandwiches was serving cowboy food such as ribs and tri-trips.

"Because that's what the cowboys want," he said with a grin. "If you think this is something, wait until school [California Polytechnic State University] is out and the tourists start arriving. Then you'll see some real action."

The produce vendors are laid-back types. No pressure to buy. In fact, some of the stands, such as Reis Produce, encourage walkers

and gawkers to sample their snap and sugar peas.

David Routh, an Australian who is part of the International Agricultural Exchange Association program, was selling produce for the See Canyon Apple Ranch — bush hat and all.

"The lemons, mate, are two for a quarter."

A sample of the prices: Rudy of the Rudy Domino Farms was selling organically grown carrots, beets, spinach and endive for 50 cents a bunch. Martin Family Produce offered apricots, prunes and nectarines for \$1 a pound or three pounds for \$2.50.

Mary Lou Goodwin and her son Kevin of Los Osos were selling baskets of ollalieberries (\$2 each) which, she said, are a hybrid of raspberry and blackberry and make wonderful pies because the seeds are small.

George Jeffrey, a fruit science major at Cal Poly, was overseeing a fresh date stand: Deglet Noir, Medjoul, Barhii, Zahidi and Theory, \$3 to \$4 a pound.

Typical of many vendors are the Martin sisters, Caryl and Wendy, of Martin Family Produce. They sell seasonal produce Wednesday through Saturday in Santa Maria, Lompoc, Arroyo Grande and San Luis Obispo.

Andrew Scarabello of Fresno was selling sulphur-free dried fruits (apricots, nectarines and figs).

Why does he make the long trip each week?

"I was forced into it," he said. "Things got so bad with middlemen [wholesalers] that I figured, I'll come over and sell it myself."

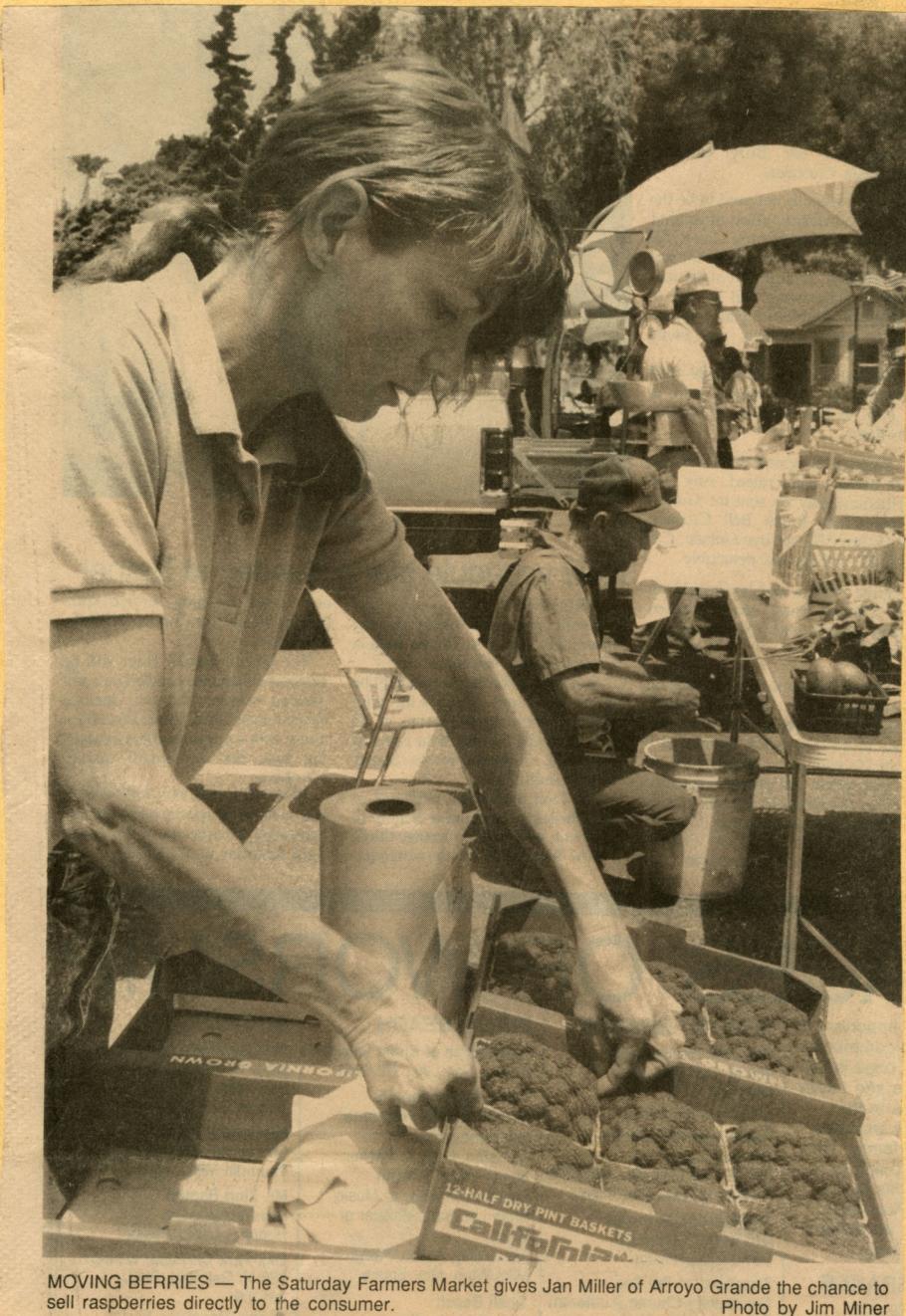
Peter Jankay, who has been in charge of the produce vendors for three years, said that most of them

set up their stands at two or more Central Coast locations each week. The countywide selling circuit begins with Baywood Park and Morro Bay (Monday) and ends with Templeton (Saturday). Sandwiched between are Paso Robles (Tuesday), Arroyo Grande (Wednesday), San Luis Obispo and Morro Bay (Thursday) and Cambria (Friday).

The fame of the Farmers Market has spread across the country, said Dodie Williams of the Downtown Business Improvement Association.

"It's very family-oriented," said Williams, "and we've been scoped-out by several other cities who are interested in doing the same thing. It's had such an impact on local tourism that our chamber of commerce uses it as a primary tool for attracting visitors."

Friday, Aug. 4, 1989



MOVING BERRIES — The Saturday Farmers Market gives Jan Miller of Arroyo Grande the chance to sell raspberries directly to the consumer.

Photo by Jim Miner

Weekday farmer's market producing,

By Vern Ahrendes
Staff Writer

ARROYO GRANDE — Karl Kempton wandered through the K mart parking lot eying the best of the local summer harvest.

The Oceano resident was one of more than 200 shoppers waiting for the whistle signaling the start of the regularly scheduled Wednesday afternoon Oak Park Farmers Market.

"This is the busiest I have ever seen it," Kempton said. "I always come here for organic strawberries grown by this one woman. She doesn't use any pesticides and she sells the berries for 50 cents a basket."

Certified farmers markets — there are more than 100 statewide — started springing up following the state Department of Food and Agriculture's 1978 direct marketing program that was designed to restore the ancient link between the farmer and shopper, said John Turner, who manages three markets in the San Luis Obispo County Farmers Market Association Inc.

A certified market is a location approved by the county agricultural commissioner where certified farmers offer only fresh produce they grow themselves, Turner said.

The Wednesday afternoon Oak Park market is one of two staged in Arroyo Grande each week. While crowds and growers flock to the Wednesday market, a sparse but loyal crowd gathers each Saturday afternoon in the parking lot behind Arroyo Grande City Hall.

"The Wednesday market is doing very well," Turner said. "If you have the customers, then the growers will be there. If you have a variety of growers, then the customers will be there. That is the way it goes."

There are eight farmers markets staged regularly by the association throughout San Luis Obispo County, highlighted by the Thursday evening extravaganza on Higuera Street in San Luis Obispo.

The association also has two markets each week in San Luis Obispo and Morro Bay and one market each week in Atascadero, Paso Robles, and Templeton, Turner said. There also are independent markets in Cambria and in Los Osos.

Turner said many large growers in the South County have not supported Arroyo Grande's Saturday afternoon market. The growers start selling at noon in the parking lot

between Bridge and Mason streets.

"It appears that the large growers don't want to spend their Saturday afternoons at a farmers market," Turner said. "With all of the strawberry growers in the area, none have been going to the Saturday market."

The Saturday afternoon market is still in its trial stage and downtown merchants have committed to backing the market through September, said John Clark, president of the Village Improvement Association.

"It has been partially successful," Clark said. "We've committed to promoting more of a family atmosphere for the downtown area. If there is any indication that attendance or the number of growers picks up, we will carry the market through the winter."

Clark said the merchants will schedule more entertainment, more food booths, and invite more non-profit organizations to participate.

"We are trying to get families to come and spend three hours shopping, having a picnic in the park or seeing a puppet show," Clark said.

Sponsored through proceeds from the Strawberry Festival, the first downtown market opened in April.

If you have the customers, then the growers will be there.

— John Turner

"For the first couple of weeks, we had churches involved with bake sales," Clark said. "After the first few weeks, the churches were baked out. We will let any non-profit organization come in and sell goods in that general area."

Downtown merchants believe the farmers market helps introduce shoppers to the businesses along West Branch Street.

"It brings people downtown and lets them know we have this quaint little area down here," said Ann Waiters of Village Art. "The market is nice and it has a homey feel to it."

At the end of summer, Clark said the merchants will review the market's progress and consider any changes. One grower from See Canyon suggested trying another day.

"After a long week of work, it is hard to go to a Saturday afternoon market," said Michael Cerone of Cerone Farms, while selling apricots at the Oak Park market.

"I know the market is still trying to get established, but we sat there for three hours and did not sell much at all," Cerone said. "We found we

weekend slow

could sell more by making local deliveries."

Turner said more shoppers could be reached with a Saturday morning market but then it would be competing directly with the association's market at the Broad Street Williams Bros. in San Luis Obispo.

It might be an uphill battle at the downtown location but farmers markets in general have become popular for the grower and the consumer.

The farmer captures a larger share of the retail dollar spent on farm products and the consumer can find lower prices and fresher produce by eliminating the middlemen and shipping delays, Turner said.

By avoiding the high costs of the middle level handlers, the small family farmer can make a greater profit while offering the shopper fresher food for lower prices, said Lynn Bagley, executive director of several farmers markets in the Bay Area.

The elimination of the shippers also allows farmers to offer more varieties of specialty produce, said Bagley.

In recent weeks, the downtown market has drawn an average of 10 to 20 growers offering produce ranging from honey and raisins to fresh peaches and vegetables.

One reason shoppers flock to the Wednesday market is because of the variety of fruits and vegetables offered.

Along with many local growers, more than a dozen San Joaquin Valley farmers include Wednesday afternoons in Arroyo Grande on a circuit through the weekday farmers markets in San Luis Obispo County.

On hand July 12 for the Oak Park market were Fife Farms of Visalia and several family farmers from Tulare and Fresno.

The crowd of shoppers began forming July 12 at 4 p.m. to scan the goods being offered by more than 40 growers. No selling can begin until Turner blows the whistle at 4:30 p.m. Farmers remained until their goods were sold or until 6 or 7 p.m.

Bagley, executive director of two markets in San Rafael, recently helped downtown merchants in Vallejo to start luring more than 1,000 shoppers into the blighted commercial core with a Saturday morning farmers market.

"The market provides small, inexpensive space for entrepreneurs," Bagley said.

"It has had a ripple effect as people are creatures of habit. Once people are in the habit of going downtown, they will go down there regularly."

SAN LUIS OBISPO

The magical Central Coast



Thursday night is Farmers Market in downtown San Luis Obispo.

By Lanny Larson

McClatchy News Service

SAN LUIS OBISPO — At one end of blocked-off Higuera Street is the Rib Line and at the other end is the Old Country Deli. If this smoky scene were a Western, it would be called "Dueling Barbecue Pits."

It is Thursday evening, and between 5,000 and 7,000 residents and out-of-town visitors are taking part in a feeding frenzy, formally known as the Farmers Market.

This happens once a week, year-round. Four blocks of centrally located Higuera Street are blocked to traffic between 6 and 9 p.m.

Like bees attracted to a honeycomb, barbecue-sauce-licking strollers nibble on giant beef ribs while curbstone-sitters feast on tri-tips, chicken wings, and spicy sausage links.

Is there a man, woman or child who can resist the nose-teasing smell of victuals (beef ribs, pork munchies and kebabs — two bucks each), sandwiches (teriyaki beef, Italian sausage, giant hot dogs and Portuguese linguica — two bucks each), and fix'ns (trail camp beans and garlic bread — one buck a serving) at the F. McLintock Saloon pit?

Or the lip-smacking Cajun sausage-on-a-stick and black beans from Brubeks? Or the juicy slices of Santa Maria tri-tip beef from Michael's? Or the palate-awakening linguica-on-a-stick from Nothing But the Best? Or the savory carne and pollo asada tacos from Tortilla Flats?

There are nine coal-banked

barbecue pits plus nine other kinds of food vendors, such as Nero's, which offers hot pepperoni pizza by the slice; Ye Olde Candy Shoppe, which sells fragrant cinnamon rolls as big as catcher's mitts; and the Chocolate Factory, which dispenses caramel-dipped apples that will test the will of any dieter.

But this is a beef-rib, chicken-wing and pork-rib crowd that's into some serious bone-gnawing.

"We'll cook up 800 pounds of ribs tonight," said Robert Holley of the F. McLintock Saloon on a recent Thursday.

"It depends on the time of year, but we'll do between 300 and 500 pounds of tri-trips a night," commented Michael Frucht of Michael's.

"We'll probably sell 400 beef and chicken tacos," added Mike Ghanan of Tortilla Flats.

Holley, who is the chairman of the food-vending portion of Farmers Market, explained how the popular enterprise began.

"Thursday night in San Luis Obispo has always been a traditional shopping night before the start of the weekend," said Holley. "But then the cruisers took over and started intimidating the shoppers. In an attempt to regulate what was happening, the downtown merchants decided to block off Higuera Street each Thursday night about six years ago. And that's when the Farmers Market started. They decided to add the food service later."

Between 32 and 64 fruit-and-vegetable vendors who park their pickup trucks along the east end of Higuera each Thursday night. Some of them

CONTINUED/K4, Col. 1

Thursday is farmers market

in San Luis Obispo

travel from as far away as Fresno and Visalia.

"Yeah, we bought some fruit and vegetables," said Abe Ginsburg of Merced, "and do you know what the funny part is? They came from Visalia."

Vivian Moreno of Guadalupe was standing in line for a beef rib before Mr. C's was officially open.

Is it worth it, she was asked, standing in line?

"Um, yes," she replied. "They look and smell so good. And the price is right (\$1.25)."

Standing in line in front of Michael's were two local sisters, Georgia and Cindy Terrell.

"We'll eat first," said Georgia, "and then we'll buy some fruit and vegetables. We're buying for



others, too. We've got 30 bucks."

Frucht, who owns Michael's, was asked why someone famous for 3-inch-high-corned-beef and pastrami-on-rye sandwiches was

serving cowboy food such as ribs and tri-tips.

"Because that's what the cowboys want," he said with a grin.

The produce vendors are laid-back types. There's no pressure to buy. In fact, some of the stands, such as Reis Produce, encourage walkers and gawkers to sample their snap and sugar peans.

David Routh, an Australian who is part of the International Agricultural Exchange Association program, was selling produce for the See Canyon Apple Ranch — bush hat and all.

"The lemons, mate, are two for a quarter."

A sample of the prices: Rudy of Rudy Domino Farms was selling organically grown carrots, beets, spinach and endive for 50

cents a bunch. Martin Family Produce offered apricots, prunes and nectarines for \$1 a pound, or three pounds for \$2.50.

Mary Lou Goodwin and her son Kevin of Los Osos were selling baskets of ollalieberries (\$2 each) which, she said, are a hybrid of raspberry and blackberry and make wonderful pies because the seeds are small.

George Jeffrey, a fruit-science major at Cal Poly, was overseeing a fresh-date stand: Deglet Noir, Medjoul, Barhii, Zahidi and Thoory, \$3 to \$4 a pound. His father owns California Redi-Date Inc., in Thermal.

Typical of many vendors are the Martin sisters, Caryl and Wendy, of Martin Family Produce. They sell seasonal produce Wednesday through Saturday in

Santa Maria, Lompoc, Arroyo Grande and San Luis Obispo.

Andrew Scarabello of Fresno was selling sulfur-free dried fruits (apricots, nectarines and figs).

Why does he make the long trip each week?

"I was forced into it," he said. "Things got so bad with middlemen (wholesalers) that I figured, I'll come over and sell it myself."

Peter Jankay, who has been in charge of the produce vendors for three years, said that most of them set up their stands at two or more Central Coast locations each week. The countywide selling circuit begins with Baywood Park and Morro Bay (Monday) and ends with Templeton (Saturday). Sandwiched between are Paso Robles (Tuesday), Arroyo

Grande (Wednesday), San Luis Obispo and Morro Bay (Thursday) and Cambria (Friday).

"The farmer is able to get the price he wants and make more money," said Jankay, "while the consumer gets fresh, ready-to-eat produce. I won't say it's always cheaper than what's in the stores, but the quality's as good."

The fame of the Farmers Market has spread across the country, said Dodie Williams of the Downtown Business Improvement Association.

"It's very family-oriented," said Williams, "and we've been scoped out by several other cities who are interested in doing the same thing. It's had such an impact on local tourism that our chamber uses it as a primary tool for attracting visitors."

MORRO BAY

AUGUST 20 1989



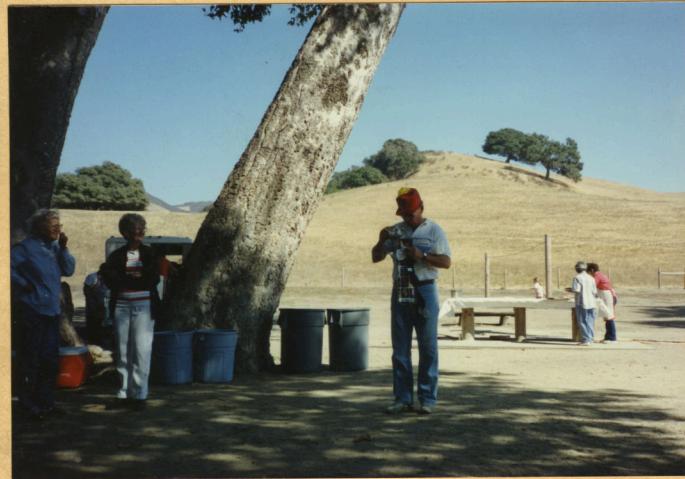


FARMER'S
BARBECUE

SEPT. 10 1989



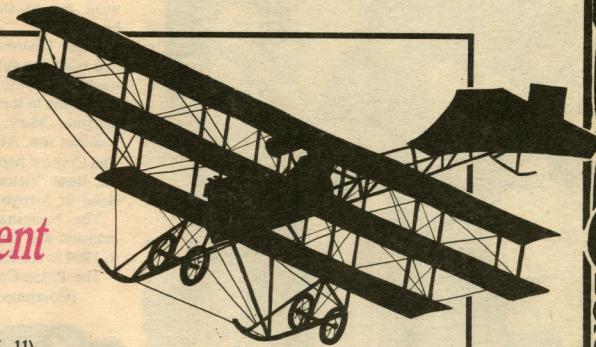




1989
"Harvest Festival"

*Schedule of Events & Entertainment
at the Gazebo*

(Located at the End of Short Street Behind City Hall)



Friday, September 22

4:00 - 7:00 p.m. Rotary Club Fish Fry

Entertainment in the Gazebo at Short Street

Saturday, September 23

9:00 a.m. - 5:00 p.m. Booths-Carnival-Concessions Open

10:00 a.m. Parade - Starts at Halcyon and Grand to Branch & Mason

Announcers at Bridge & Branch & at Short & Branch.

Judges at Short & Branch

12 Noon Farmers Market Open. Throughout the day entertainment will be held at the Gazebo

2:00 p.m. Parade Awards At the Gazebo

FFA Produce Auction will be held at the Gazebo several times during the day

Arroyo Car Club will have cars on display

U.S. Air Force will have a Quarter Scale F-16 in the Parade and on display



Sunday, September 24

10:00 a.m.- 5:00 p.m. Booths, Carnival, Concessions Open
FFA Produce Auction at the Gazebo during the day

2:00 p.m. Booster Button Drawing at the Gazebo

, Oct. 25, 1989—Five Cities Times-Press-Recorder, Arroyo Grande, Calif.



HIDDEN TREASURES — A sparse crowd wanders between booths of the Arroyo Grande Farmers Market. The market is staged each Saturday in the parking lot beside City Hall.

Photos by Jim Miner

A head for apples



Jeffrey May/Telegram-Tribune

Wyatt Aston knows his apple people, and proved it by taking first place in the dried apple head contest at Thursday night's Farmers' Market in San Luis Obispo. The 9-year-old San Luis Obispo boy won the junior division over a host of competitors. The downtown Business Improvement Association also sponsored an apple pie contest, with Carolyn Park taking the sweepstakes prize.

APPLE FESTIVAL 1989





CAROLYN PARK





FLORAL FANTASIES — Donna Shook puts finishing touches on a topiary creation custom-made for her customer by request. At left, she displays some of many varieties of flowers grown in her garden especially for dried arrangements. Photos by Jim Miner

Christmas is made of wild things from the ranch

By Marcia Hardcastle
Lifestyle Editor

ARROYO GRANDE — Donna Shook is into wild things. Her wild creations come from the ground. When she is through with them they brighten the holidays in many South County homes. What began some 30 years ago as a wreath-making hobby when the children were young is now Donna Shook's main avocation. Retired at her Branch Mill ranch with her husband Richard Shook, who raises squash and pumpkins which appear regularly at local Farmers Markets, Mrs. Shook is busy finishing orders for the holidays.

Shook's creations for Santa include topiary trees, wreaths and other arrangements made with dried wild flowers grown on her ranch.

"This has been the first year we have grown our own," she said.

Her creations with yarrow, statice, larkspur, baby's breath, and everlasting straw flowers, to name a few, are very popular at local boutiques where orders placed each year keep her busy until Christmas. She loves it.

The mother of three and grandmother of six has a great zest for living. She enjoys her family and hopes to travel the world with her husband in their retirement.

But she enjoys being at home with her flowers and grandchildren as well.

"We are a close family because we keep in touch and we don't worry about the phone bill," said Shook, who has a son and his wife and new grandchild in Australia, where the couple is headed next year.

The energetic Shook emphasized that the fact that people like and want her floral creations keeps her very humble. She loves working with naturals and each item is a spontaneous adventure. "We're experimenting," she noted.

The expense in dried flowers comes from the patience and hard work in growing and knowing when to pick the flowers at their peak and in hanging them to dry, she said.

The recently retired Shooks enjoy belonging to the local Geranium Club and are happy to have time to do what they love. Richard Shook worked for years for Unocal and Donna Shook often worked alongside her husband operating various businesses including a Laundromat.

She calls herself a creative artist and that she is. In photos by Chief Photographer Jim Miner people can catch a glimpse of Donna Shook and her creations and wild gifts growing in the fertile ground of the halcyon Arroyo Grande Valley.

1990
FARMER'S MARKET BOARD
AT WORK



Print-framing competition slated for downtown Farmers Market

SAN LUIS OBISPO — The Central Coast Chapter of the Professional Picture Framers Association will present a print competition at Farmers Market on Thursday, March 8.

The winners will be announced at 8 p.m. that day and prizes will be awarded that have been donated by distributors in the framing industry, said Wilda Rosene, president of the association's Central Coast Chapter.

The public will be asked to stop by the booth prior to the awards and vote for their "popular choice," Rosene added.

The competition will be judged by Vivian Kistler, a certified picture framer, author of many framing

books, nationally known speaker and leader of workshops and seminars, Rosene said.

The Central Coast Chapter is an organization of frame shops from Paso Robles, Atascadero, Cambria, Morro Bay, Los Osos, San Luis Obispo, Arroyo Grande, Santa Maria and the Santa Ynez Valley.

The chapter meets every two months, when they have speakers and hands-on demonstrations to learn more about the art of picture framing to be better able to serve the needs of their customers, Rosene explained.

One of the more creative ways to do this is to have a print competition

where each frame shop custom frames the same print, she added.

The Chapter chose "Country Quilt," a linoleum-cut print by Rossey Rosenthal of Granada Arts in

Los Osos, for its current competition.

"It is always exciting and interesting to view the same print framed so many ways," Rosene said.



PRODUCE PRIDE — Tony and Lilly Brown-Silva of Arroyo Grande set out some of their produce for sale in the farmers market.



APRIL 29, 1990
GUEST SPEAKER
RICK LANDON

APRIL 29, 1990
GUEST SPEAKER
McCHELLE WOODS



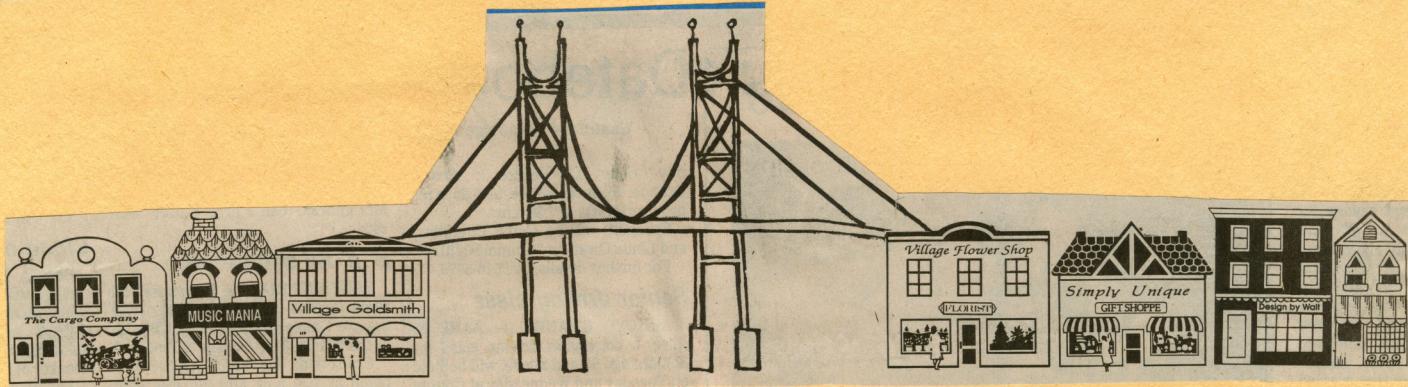
May 2, 1990—Five Cities Times-Press-Recorder, Arroyo Grande, Calif.

Recycling truck is at Farmer's Market

SAN LUIS OBISPO — On May 3, people attending Thursday Night Farmers' Market in downtown San Luis Obispo will have an opportunity to view one of SLOCO Recycles' new curbside collection trucks. Employees of SLOCO recycling

and San Luis Garbage Company will be on hand to answer questions regarding the recycling trucks and the curbside recycling programs now available in San Luis Obispo, Grover City, Morro Bay and Los Osos-Baywood.

Bridge Street Bridge Village of Arroyo Grande

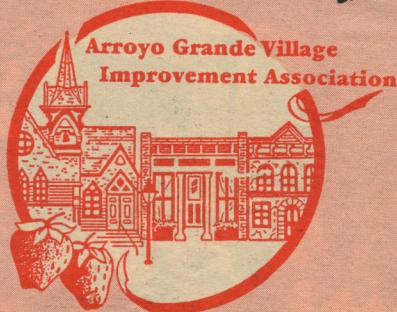
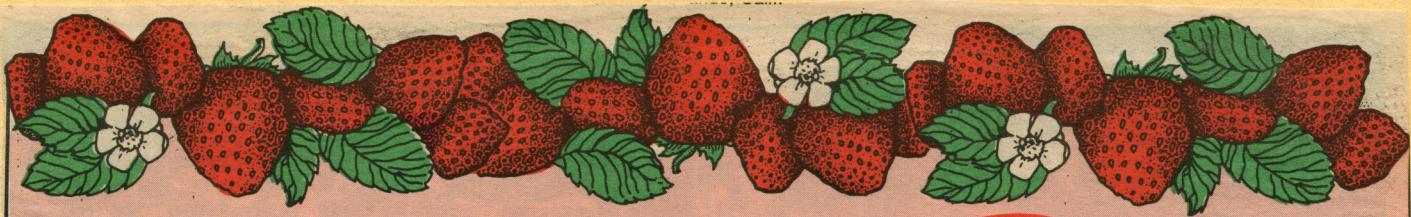


CELEBRATION!

The Bridge Street Bridge is Opening!

Saturday, May 5, 10am-3pm

Farmers Market, Pie Sale, McLintocks BBQ,



OLD-FASHIONED STRAWBERRY FESTIVAL VILLAGE OF ARROYO GRANDE SATURDAY & SUNDAY, MAY 26 & 27, 1990

- ◆ Continuous Live Entertainment — 8 Stages
- ◆ Huge Arts & Crafts Show
- ◆ FOR THE KIDS! Games Saturday & Sunday 12-3 in the Car Corral Co-sponsored by 92.5 Country Radio. Pony rides, clowns, puppet shows, jugglers, high-wire act and more!
- ◆ STRAWBERRY PRINCE & PRINCESS Crowning Saturday 12 noon at the Gazebo!
- ◆ 6 Mile Run (Strawberry Stampede) 7 a.m. Sunday only at the Village Creek Plaza.
- ◆ Live remote radio with PRIZE GIVEAWAYS.
- ◆ Strawberry Blonde Contest. Friday, May 25, 10 p.m. at McLintocks in the Village.
- ◆ Special Guest Celebrities!!! Superbowl Raider football players & many more.
- ◆ FOOD! Cajun, Mexican, Filipino, Greek, Chinese, German, Thai..Strawberry Shortcake, non-alcoholic strawberry daiquiris, strawberry pies, oak-pit barbecue, chocolate dipped strawberries, pies, onion rings, hotdogs, chili, popcorn & much, much more!
- ◆ STRAWBERRY PANCAKE BREAKFAST! (7 a.m. to noon Saturday & Sunday at the Gazebo)
- ◆ Wandering minstrels, mimes and other entertainers.
- ◆ FARMER'S MARKET - Saturday & Sunday.
- ◆ DELICIOUS LOCAL STRAWBERRIES - sold directly to you by the growers - by the berry, by the basket, by the flat, or by the truck load!
- ◆ Button Contest - Win a trip to Las Vegas on Skywest Airlines or other romantic getaways!
- ◆ FREE PARKING at the High School, South County Regional Center & 5 acres next to Womens Club with FREE Shuttle Busses to the Festival Site.

**BRING THE FAMILY FOR
A FUN-FILLED WEEKEND OF CELEBRATION!**

No admission charge

June 290

Dining Out

Robin's moves ahead

By Tony Hazarian
Telegram-Tribune

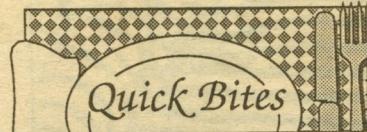
ROBIN'S isn't a secret anymore. Gallery shoppers and tourists are discovering what some county diners have known for years — Robin's is one of Cambria's most popular eating spots.

The restaurant, which rested peacefully in a small home on Bridge Street for five years, has moved into the heart of the gallery district at 4095 Burton Drive.

"We were kind of cramped at the other place," said Shanny Covey, who operates the restaurant with her husband, the one and only Robin.

Now, after two months at the new location, "we're finally getting settled," she said.

Covey said the move to Burton Drive allowed the restaurant to double its seating capacity, expand its



kitchen space and offer an indoor waiting area — something the other location sorely lacked.

An outdoor, heated deck provides most of the expanded seating, said Covey, adding the main dining area seats only about 10 more patrons than before. Reservations, which were taken only for groups of five or larger, are now welcome from parties of any size.

While she admits that some of the old home's romance is gone in the one-room dining area, the opportunity to sample some of Robin's specialities more than makes up for the loss in intimacy.

"The menu's going to stay pretty much the same," Covey said. "We're probably best known for our variety, our ethnic dishes and our natural foods. It's that combination, I think, that has been successful.

"That won't change."

Appetizers, which range from \$1.95 to \$5.95, have a Mexican bent with salsa and chips, quesadillas, nachos, tostadas and a blackbean dip.

Salads, \$2.75 to \$5.50, range from the garden variety to Oriental spinach, and the garlic bread, steaming with chunks of chopped garlic, makes an appealing appetizer or accompaniment at \$1.95.

The entree menu spans the globe. Tofu and tempeh (Indonesian soycakes) are available in a trio of styles, and Tandoori Prawns (\$13.95) is the staple of an ever-changing nightly seafood menu that can include fresh salmon, halibut, snapper or a plethora of shellfish — all fashioned from Robin's spicy imagination.



Robin's

Cost: \$-\$

4095 Burton Drive,
Cambria

Credit cards? Visa,
Mastercard, local and
traveler's checks

Take out orders OK

Key: \$ = Entrees under \$10;
\$ = \$10 - \$15; \$ = \$15 -
\$20; \$ = Over \$20

Robin, left, and
Shanny Covey
have made
Robin's a
culinary
landmark.

Other specialties include Thai Spiced Fried Beef (\$11.95) and North Indian Lamb (\$14.95); chicken dishes ranging from Thai Green Curry (\$8.95), with its subtle mixture of coconut milk, chiles and coriander, to Indian Tandoori (\$10.95).

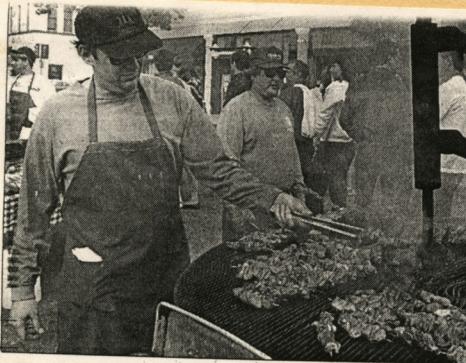
If pasta is your preference, try the Greco, topped with vegetables and feta cheese, or the Primavera with parmesan (both \$7.95). Tofu Marinara (\$8.95) is laden with garlic and mushrooms.

Desserts range from homemade apple pie to Chocolate Amaretto Mousse and Barbara's Famous Cheesecake (all \$3.25).

Robin's is open for dinner from 5 to 9 p.m. Monday (entire restaurant closed on Tuesday) through Saturday; and open for lunch from 11 a.m. to 2 p.m. daily.

Breakfast, which may be the restaurant's remaining secret, is served from 8 to 11 a.m. Monday through Saturday, and 8 a.m. to 2 p.m. Sunday.

For details or reservations, call 927-5007.



MICHELE GRIMM

There's little heat in the kitchen when the kitchen's in the street.



TOM GRIMM

A painted face doesn't always guarantee a smile from artist or child.

TRIP OF THE WEEK

LOS ANGELES TIMES

In San Luis Obispo, Thursdays Are Always Fair

By MICHELE and TOM GRIMM

SAN LUIS OBISPO, Calif.—Smoke was billowing up from the street and city employees were busy erecting barricades.

"What's going on?" inquired a stranger in town, worried that a fire or some other disaster had struck downtown San Luis Obispo.

"It's just our Thursday night street fair," came the reply from a merchant, who was setting up a display booth.

When the visitor sniffed at the drifting smoke, he recognized the enticing smell of barbecue.

Baby back ribs, field-grown flowers, jugglers, just-picked asparagus, face painting, sandwiches, bright balloons, fresh snap peas—all are part of the scene that is a combination farmers' market, community barbecue and street party.

It happens every week along the city's main thoroughfare, Higuera Street, which is barricaded to vehicles from 5:30 to 9:30 p.m. each Thursday.

"The official name—Thursday Night Activities—is rather unexciting, but we always get a good crowd," said Dodie Williams, administrator of the Downtown Business Improvement Assn., which is in charge of the event.

At least 2,000 residents and visitors, and as many as 10,000 in midsummer, roam the four city blocks for the food and activities that make the event one to remember.

"I come downtown on Thursday night with my kids," said local resident Anna Sprayre, who selected lettuce from a table in front of a farmer's pickup truck. "We see all our neighbors, and buy fresh produce that changes with the season."

For another resident, Bill Greening, it's the barbecue. "I've been coming here every Thursday evening for two or three years," said Greening, who always orders beef ribs, shish kebab and baked beans, then takes them home to share with his wife. "We get quite a meal for \$7.25."

The San Luis Obispo street party began in 1983. It evolved as an attempt to curb teen-age street



Los Angeles Times

cruising on the one night downtown merchants kept their stores open. When the city closed the one-way street to traffic, shoppers and diners stayed away, too.

"Because there wasn't much business inside our restaurant, my boss decided to put a portable grill out in the empty street and barbecue some beef ribs to attract customers. It worked," said Bob Holley, manager of F. McLintocks Saloon on Higuera Street.

That was the beginning.

One Thursday evening in the not-too-distant past, seven restaurants served barbecue from huge grills in the street. McLintocks is one of the biggest, with 16 employees in long aprons preparing at least 500 pounds of beef ribs, 200 pounds of beef kebabs and 180 beef sandwiches. Barbecue lovers of all ages sit on the curb devouring their dinners along the tree-lined avenue.

In addition to barbecue and booths that feature ice cream, cookies or coffee, the farmers offer all sorts of food to eat on the street or take home. Juicy strawberries are a current favorite. Seasonal vegetables include artichokes and asparagus.

Farmers park their trucks and vans perpendicular to the curb in the 800 and 900 blocks of Higuera Street, then set up tables or sell directly from their tailgates. All belong to the San Luis Obispo County Farmers' Market Assn., and most have grown the fruits and vegetables themselves.

"What you buy here might be



TOM GRIMM

Costumed characters bearing balloons greet young strollers.

called gourmet produce," said Peter Jankay, manager of the farmers' market. "And much of it is grown without the use of pesticides."

About 35 farmers are selling vegetables, fruits, herbs and flowers this time of year, but in mid-summer that increases to as many as 60.

Among the items the farmers offered recently were sugar peas, butter lettuce, baby carrots, French beans, walnuts, radishes, figs, cabbage, leeks, raisins, squash and avocados. One farmer displayed microwavable popcorn still on the cob.

Different entertainment is featured each Thursday night, such as Professor Polski and his Traveling Puppet Show. Or it might be a musician such as Bubba Ramey, who sings and plays the saxophone and flute. At least once a month a country band is the main musical attraction. Cloggers and modern jazz dance groups also perform.

Popular with children are a joggler, a street artist who paints faces and the Thursday Night mascot known as Downtown Brown, a bear-costumed human who likes to

shake paws.

These days only a few storefronts along Higuera Street are vacant; the merchants at most others remain open to 9 p.m. every Thursday.

"While many other downtowns are failing," says Williams, "San Luis Obispo's has retained its vibrancy and character. Thursday Night Activities has become a weekly social event that has turned our downtown into a focal point."

When asked about the disturbances three weeks ago by Cal Poly rowdy college students, Rebecca Berner of the chamber of commerce explained that the fracas took place nearer the campus and San Luis Obispo's downtown area was not affected. "Our Thursday Farmers' Markets, as locals refer to it, remain as popular as ever."

Visitors arrive from far as well as near. A registration book kept at the BIA information booth at Higuera and Chorro streets contains names of tourists from such places as Plymouth, N.H.; Odessa, Tex., and Cincinnati, Ohio, and as far away as Sao Paulo, Brazil, and Geneva, Switzerland.

To fully enjoy the party, arrive by 6 p.m. when the evening entertainment and barbecues officially get underway. Farmers sell their produce from 6:30 to 9 p.m.; restaurants and night spots in the area remain open later.

Get to San Luis Obispo from Los Angeles by driving north on U.S. 101. Exit on Marsh Street, which is one way and leads directly into the downtown area.

Thursday Night Activities are on Higuera Street, the next parallel block to the northwest, between Nipomo and Osos streets. Park on side streets, in municipal garages or city lots.

For more details on the event, which runs weekly except on Thanksgiving, call the Downtown Business Improvement Assn. at (805) 541-0286. Get information about lodging, restaurants and other visitor attractions from the San Luis Obispo Chamber of Commerce—(805) 543-1323. The office is at 1039 Chorro St.

Round trip from Los Angeles to San Luis Obispo is 410 miles.

The COUNTY TELEGRAM- Tribune

SAT-SUN, JUNE 2-3, 1990

Farmers Market sprouts seeds of worry

By David Eddy
Telegram-Tribune

Norma Tager thinks a younger, rowdier crowd has started coming to San Luis Obispo's Farmers Market over the past several months, and she's concerned about it.

Tager, who owns the Nature Gallery downtown, said the message was really brought home when a member of the Thursday night crowd came crashing through her window late the night of May 24.

It was an isolated fight, but Tager said when she closed her store at 9 p.m., "there was a lot of tension in the air — I felt it."

The tone of the crowd seems to change near the end of the market, she said.

"It's the witching hour."

The administrator of the Downtown Business Improvement Association, Monte Lukov, agrees the crowd changes during the evening.

"Between 7:45 and 8:30 you can feel a change," said Lukov. "There's a different crowd on the street."

That's when younger people hit the streets, many of them going to bars. But Lukov also said that it doesn't have so much to do with Farmers Market, as the young people come downtown on Fridays and Saturdays as well.

The few incidents that have occurred over the past several weeks — there have been two assaults in addition to Tager's broken window — could have happened on any night, he said.

Those incidents included:

■ A 17-year-old San Luis Obispo boy was beaten with brass knuckles by three Oceano teen-agers shortly before 9 p.m. Thursday, April 20, in the 700 block of Higuera Street.

■ On that same block earlier the same evening, a 13-year-old boy was caught shoplifting. When police arrived, they were confronted by an unruly crowd of 10 to 15 teens upset at the arrest of their friend.

■ A 21-year-old from Santa Maria took out a knife and sliced the cheek of a 20-year-old from Paso Robles this past Thursday just after 9 p.m. It happened near Chorro and Higuera streets.

Steve Seybold, the police department's crime prevention officer, said



David Middlecamp/Telegram-Tribune

Crowds jam downtown streets where vendors like Ed Cisneros of Fresno set up produce stands.

there has definitely been an increase in assaults. But 90 percent of the incidents involve mutual combat, not attacks out of the blue.

"There's been a lot of people from Paso Robles and Santa Maria meet-

ing," he said. "It's some kind of rivalry."

Seybold said the confrontations don't appear gang-related or racially motivated.

"It's just young kids being

macho."

Cal Poly sociology professor Richard Shaffer said any increase in problems could simply be due to

Please see Market, Back Page

Back Page

Market—

Continued from A-1

population growth on the Central Coast. Studies have shown that areas undergoing rapid population increases — no matter how small those populations might be — also experience a jump in the crime rate.

In addition, many people are coming from metropolitan areas with high crime rates, he said.

"They've escaped, but they're bringing their problems with them."

As the father of a teen-ager, Shaffer said the word among many parents is to keep kids home Thursday nights so they're safe and out of trouble. In the past year, he said he's heard that sentiment more and more.

That would be fine with Lukov. He said he has no problem with kids who act responsibly, but unfortunately some of them don't.

Robert Holley, the manager of McLintocks Saloon and the chairman of the BIA's Thursday Night Activities Committee, said committee members are very aware that Farmers Market is supposed to be a family event.

"We go to great lengths to get that type of entertainment," he said, citing the puppet shows, clowns and the San Luis Obispo County Band. "And we're adamant about no alcohol on the streets."

Part of the problem, he said, is that



Norma Tager
... wants to head off trouble

there's very little for teens to do in San Luis Obispo at night except hang out. That goes on every weekend night, not just on Thursdays.

The drawbacks of Farmers Market are minor, said Holley, compared to the tremendous publicity it generates for the downtown.

City officials from throughout the United States come to see San Luis Obispo's Farmers Market, which has been featured in a variety of newspapers and magazines.

The crowds are terrific for business, said Steve Gilreath, who as the owner of Nothing But The Best, sets up a barbecue every week.

In the summer, thousands of people converge on the downtown Thursday nights.

"With 11,000 people, (merchants) should get some people in to buy," he said.

But many merchants complain that although there are a lot of people, they're not a "buying crowd."

Sharon Kotecki, who along with her husband, Jim, owns Raku and The Paper Star, said Thursday used to be their biggest selling day, but not anymore.

In addition, a lot of the young people coming in the stores are downright nasty, she said.

One recent Thursday, Jim Kotecki found a teen-age boy lying on the floor at the back of the store, so he asked him to get up.

"The kid got real belligerent," she said. "He was just looking for a fight."

Because they're concerned about the safety of their mostly young female clerks, the Koteckis make sure they're at the store every Thursday night, she said.

Steve Davidson, the manager of Patrick James Clothiers, said he doesn't even stay open Thursday nights any more, though he is open Wednesday and Friday nights. The store used to be open Thursday nights, but it wasn't profitable because it was attracting more lookers than buyers.

While some customers have said they're concerned about their safety on Thursday nights, he said, most find parking more convenient on a different night.

Davidson said he will open the store

on Thursday nights this summer, however, because there should be a lot more tourists coming to Farmers Market instead of young people more interested in socializing.

Lukov said that although he's only been on the job six weeks, he doesn't understand why merchants can't draw more buying customers into their stores Thursday nights. He thinks that with more promotion, such as Farmers Market specials, it could become the most profitable day of the week.

Ironically, Farmers Market was created because downtown merchants complained their customers had stopped coming downtown because kids from around the county were coming in to cruise the downtown in their cars on Thursday nights.

So the downtown was closed to traffic — and because it was closed, business leaders decided to take advantage of the empty streets by holding Farmers Market.

But now the kids are back, and Tager is concerned because some of them are headed for trouble.

"It's such a beautiful downtown — we're fortunate to be surrounded by the perfection of nature," she said. "But you look around and you think 'What's wrong with this picture?' 'Whoever they are, they're telling us something, and I think somebody should listen,'" said Tager. "You can't be negative about things like this — then you've lost."

Community



John Frees/Telegram-Tribune.

Greg Thomas of SLO, left, selects fruit offered by Farmers Market vendors Alessandra Balli and Eric Schlefewitz of Sanger.

Farmers Market sprouts in new location

The first Farmers Market in San Luis Obispo County is moving.

This market was established in what was the Youngs' Giant Food parking lot on Broad Street near the airport in 1978. The property is currently owned by Williams Bros., which is planning a shopping plaza at the site. The new plaza will be unable to accommodate the Farmers' Market.

The new location will be right next to Gottschalks in the Central Coast

Plaza parking lot just off Madonna Road.

The market will continue to operate every Saturday from 8 to 10:30 a.m., rain or shine, year round.

In celebration of the move, there will be a grand opening Saturday. Special events include:

- Cooperative Extension will demonstrate fruit leather preparation.
- State representatives from the Direct Marketing Program (of the

state Department of Agriculture) will provide information about farmers' markets.

■ BOK will provide a petting zoo. BOK is a non-profit organization that helps the disabled through involvement with farm animals.

■ Gobbie the Clown will tie bal-

loons for the kids.

■ Free strawberry shortcake to the first 500 persons.

■ Free drawings for bags of produce and for gift certificates to Central Coast Plaza stores.

For further information, call Peter or Linda at 544-9570.

JUNE 9, 1990
GRAND OPENING
GOTTSCHALK'S





Beekeeping: A honey of a job

Drought has put a serious sting on Atascadero apiarists

By Dorie Bentley
Telegram-Tribune

VIRGINIA STOLTEY is never far from her honey. "I use honey exclusively in eating. Even turkey dressing gets a big spoonful," said the Atascadero woman. "Almost everything I eat has just got to have honey in it."

Virginia Stoltey and her husband, Paul Stoltey, have been sold on honey for years. They are the owners/operators of the 5-acre Stoltey's Bee Farm where they process and bottle honey the bees provide at hives scattered throughout the county and other areas.

It started years ago when they bought some hives from a friend. Paul Stoltey worked 10 years for Kimball Tire Co., then Atascadero State Hospital, taking care of the hives in his spare time. He retired in 1975 and became a full-time beekeeper.

"We move them to where the flowers are available for honey flow," said Virginia. "We're now moving them to San Joaquin Valley for alfalfa seed, hopefully to make alfalfa cotton honey. It's in the clover family, except it's darker and thicker."

Honey comes in all flavors, including sage, buckwheat, eucalyptus, avocado, toyon berry, wild vetch, blue curl, fiddleneck honey and "anything wild," she said. "No two years are ever the same because of the weather factor."

Because of the extended drought, honey has been in short supply, she added. "We do depend on all of nature and what it has to offer."

She said a bee colony produces 60 pounds of honey a year. "We have 1,200 colonies and there are 30,000 to 50,000 bees per colony."

She said bees are now stashing sage and toyon berry nectar. Usually they would also have buckwheat, but it's been too dry this year. People seem to like the darker honey, she said.

They place three hives to an acre.



Paul and Virginia Stoltey sell their wares at SLO Farmers Market.

Bees fly a 2- to 5-mile radius to bring in the nectar. "We usually set down a truckload — 50 colonies per apiary," she said.

In top weather conditions, they can remove the honey in 10 days. "But that's under A-1 weather conditions and that hasn't been the case

for several years.

"We've never experienced this before in all our beekeeping." She said it keeps beekeepers wondering what to do next. "It's not like it used to be. We worry more."

She said beekeepers aren't anticipating any problems from African

bees. Most beekeepers attend seminars and conferences and are constantly updated on the situation. "We can deal with them."

African bees are very aggressive, especially if provoked, but beekeepers "can live with that," she said, adding she thinks exaggerated media reports have frightened people about the fierceness of the bees. "We can live with them — and we're going to have to."

She said the African bees are not as productive as America's honey bees.

She said she is allergic to bee stings. "I get stung so bad I can't breathe, and I swell up. They think I'm a flower," Stoltey joked. She said she stays away from the bees as much as possible.

The biggest problem, she said, is microscopic mite that sucks the trachea of honeybees. Since they cannot be seen, no one is aware of the problem, "Next thing you know, your hive is dead. We've lost a lot to that."

She said it's important to keep morale up in a beehive. The long drought "has been very stressful to bees, it lowers resistance. It's like getting a bad cold, a disease."

Rain, she said, would return everything to normal conditions.

The couple sell their honey at farmers' markets, Tuesday in Paso Robles, and Thursday night in San Luis Obispo.

They also sell out of their home and people buy it there by the 25-pound buckets, she said. It costs \$1.25 a pound in bulk.

She said Mormons use a lot of honey for storage and many travel from Salt Lake City to replenish their food supply. "Honey is on their list as a sweetener."

Centrifugal force is used to spin out the honey. "We don't take anything out or put anything in. It's strained once and stored in drums."

After all their work, she said, the industrious bees only live to be 5 or 6 weeks old.

"They really work themselves to death — what a fast way to go!"



Uncommon markets

THE VOICE is a heavy, raspy Cockney. "Ba-non-nus! Ripe ba-non-nus!"

He is a sturdy man wearing a soiled white apron, a fruit vendor. Straight-faced, he continues, "Ba-non-nus! All the way from where they came from."

The Walthamstow open market in London's East End is going strong. Unlike San Luis Obispo's one night of fun and madness, Walthamstow's milelong open market is a bustling stream of shoppers for three solid days.

Anyone walking near Higuera Street on a Thursday evening can attest to the popularity of the San Luis Obispo Farmers Market.

The happy blend of jugglers and fruit vendors, puppeteers and produce providers, locals and tourists — all make for a festive, crowded evening for everyone.

The merging of commerce and open air festival is, of course, an old one. Ancient Athens had its lively and provocative agoura. Open markets in mainland China include snake vendors who tease their wares into twisting, writhing temptations

Britain's East End matches SLO's Higuera Street fest

for the shopper intent on making "drag-on" soup for the family.

The Grand Place in downtown Brussels boasts a huge market square which changes according to the day of the week. One day is for flowers, one for produce, another for multicolored pet birds in various types of cages.

London has many open markets — from the famous Petticoat Lane to the '60s time warp that is Camden Market. Walthamstow, however, is one of the most popular, especially for Eastenders. Not only is it one of the longest — in length and duration — but it offers some of the freshest fruit and vegetables.



Chris, purveyor of undergarments, above, banters all day to keep shoppers entertained. San Luis Obispo's Farmers Market, left, and Walthamstow's East End Market are worlds apart, but they both reflect the nature of their communities and both make their contributions to that long and lively tradition of buying and selling — the open market.



John Frees/Telegram-Tribune

Greg Thomas of SLO, left, selects fruit offered by Farmers Market vendors Alessandra Balli and Eric Schlefewitz of Sanger.

Farmers Market sprouts in new location

The first Farmers Market in San Luis Obispo County is moving.

This market was established in what was the Youngs' Giant Food parking lot on Broad Street near the airport in 1978. The property is currently owned by Williams Bros., which is planning a shopping plaza at the site. The new plaza will be unable to accommodate the Farmers' Market.

The new location will be right next to Gottschalks in the Central Coast

Plaza parking lot just off Madonna Road.

The market will continue to operate every Saturday from 8 to 10:30 a.m., rain or shine, year round.

In celebration of the move, there will be a grand opening Saturday. Special events include:

- Cooperative Extension will demonstrate fruit leather preparation.
- State representatives from the Direct Marketing Program (of the

state Department of Agriculture) will provide information about farmers' markets.

■ BOK will provide a petting zoo. BOK is a non-profit organization that helps the disabled through involvement with farm animals.

■ Gobbie the Clown will tie bal-

loons for the kids.

■ Free strawberry shortcake to the first 500 persons.

■ Free drawings for bags of produce and for gift certificates to Central Coast Plaza stores.

For further information, call Peter or Linda at 544-9570.

Boy assaulted at Farmers Market

By David Eddy
Telegram-Tribune

A 12-year-old boy was assaulted at downtown San Luis Obispo's Farmers Market on Thursday night by three teen-agers suspected of being gang members, police said.

The boy, a San Luis Obispo resident, was not seriously hurt in the 8:30 p.m. assault that police are calling "a simple act of intimidation."

Police say the confrontation began when about 10 black and Hispanic juveniles wearing black baseball caps began following two 12-year-old white boys.

At the intersection of Chorro and Higuera streets, in the middle of Farmers Market, the 10 older boys challenged the younger pair to a fight, police said.

The younger boys ran, and while one escaped, the other was caught by three of the teen-agers on the 800 block of Monterey Street, police said.

The younger boy was struck several times in the face, causing it to swell up, police said. The injured boy did not seek any medical treatment, however.

The boy then located police officers, who searched the area, but didn't find the suspects, police said.

The suspects are three Hispanic boys, each about 14, and each wearing a black baseball cap, police said. One

of the caps had the Los Angeles Raiders football team's logo, police said.

The Raiders cap is an indication that the boys are likely either gang members or want to be gang members, said Sgt. Jim English.

"It's looser-knit than what L.A.'s got," he said, "but it's definitely a gang."

The boys are from all over the county, said English.

"We know who most of them are," he said. "We've been taking pictures of them."

Not all the boys belong to a single gang, and not all of them are even actual members, but police are keeping a watchful eye, he said.

"It's something we're real, real concerned about," said English.

Though there have been two other assaults in the past several months at Farmers Market, English said there are no plans to beef up police.

There are already about five police officers downtown on Thursdays, he said, about half the number on duty at the time.

SLO Farmers Market:

Kittens are cute,

but this isn't a pet shop

By Jill Duman
Telegram-Tribune

If Monte Lukov, the new director of the San Luis Obispo's Downtown Business Improvement Association, has his way, the only animals at Farmers Market will be dead ones, roasting on the barbecue.

It's not that Lukov, who started his job in May, doesn't like animals.

It's just that all those kittens, puppies and rabbits offered to prospective new owners pose safety risks in the crowded market. Their presence violates state health codes as well.

"We've been inundated with people trying to give away and sell," said Lukov, who was out in person delivering the bad news to kitten

purveyors Thursday night.

"They come down here with boxes and boxes of cats. It's gotten ridiculous."

According to Lukov, the city already has an ordinance that specifically bans dogs from Farmers Market — a rule that was made a few years ago in response to several incidents of dog attacks at the market.

But, said Lukov, state health codes prohibit the presence of animals within 20 feet of food for sale.

It's that rule that Lukov is enforcing — at least until the city of San Luis Obispo decides to add cats to its own animal control ordinance.

Lukov said his concerns aren't just about sanitation. He also says that allowing animals in a crowd of 12,000 to 15,000 people just

doesn't make good safety sense.

"If the animal snaps and bites — who's to blame?" said Lukov.

The BIA director also recalled a recent Farmers Market evening when one kitten escaped from a basket and scurried away, with a trail of adults in hot pursuit.

"I don't know if it dropped dead someplace or what happened, but it's not right," said Lukov.

"This is not supposed to be a carnival, a circus, or a flea market. This is a family evening aimed at eating, shopping and trying to buy produce."

Julia Foster, the BIA's events coordinator, said the organization — which runs Farmers Market — has always enforced the no-pet rule. But, she said the staffers haven't always

had the manpower to get the word out to violators.

Ken Mohr of Shell Beach brought four kittens in a basket to Farmers Market on Thursday night. He said he's never heard of the no-pet rule.

"I've been going to Farmer's Market for a good 12 years," said Mohr. "I've always seen people there giving away kittens and puppies."

"I was totally surprised," said Mohr, who was stopped by Lukov in the middle of doing out free felines. "So were a lot of other people."

Lukov said his approach so far has been to politely approach pet owners and ask them to remove their animals to the area outside the Higuera Street barriers. But, he said, violators who refuse to leave can be cited for

health code violations by the police.

Mohr said he would prefer to see the BIA do a better job of advertising the no-pet regulations either on local cable television channels or even on the no-parking notices placed each week on downtown parking meters.

And, he said, the BIA might also want to consider designating a special pet giveaway section of Farmers Market, far away from the food booths.

"The Farmers Market is not only for the food merchants," said Mohr, who noticed jugglers and an air-brushed tee shirt booth at Thursday's market.

"They're going to make a stink about little kittens ... and this guy was blowing paint all over. There was food not even three booths away."

Farmers Market tells rock band to beat it

Rabbit Choir's impromptu concert short-circuited by boss of SLO BIA

By Gardiner Harris
Telegram-Tribune

Late into one recent Farmers Market, a four-person band named Rabbit Choir took out their acoustic guitars and began singing loud and strumming hard.

A large crowd, attracted as much by the band's enthusiasm as by their tight harmonies, quickly gathered around the musicians playing on Higuera Street at the south end of the market.

As the crowd cheered the band's first song, Monte Lukov, executive director of the San Luis Obispo Business Improvement Association and the boss of Farmers Market, pushed his way to the band and started waving at them to stop.

Surprised, the band asked Lukov why they couldn't play. He informed them that they had not been accepted to play and therefore had to stop.

Two police officers quickly approached. With one hand on his thick belt, one of the officers jabbed an index finger at two of the band members and told them to leave right away.

The musicians threw up their arms, said, "OK, OK" and quickly backed away.

Somebody in the crowd shouted a protest. The other police officer walked up to the man and told him within inches of his face that he better leave. The man walked away loudly cursing.

"I applied a month ago for approval to play at Farmers Market," said Katie Franklin, Rabbit Choir's San Luis Obispo promoter, "but (Lukov) said the band's lyrics are too political."

"He said they only want generic bands," Franklin said.

Lukov confirmed Rabbit Choir is not the kind of musical entertainment approved for Farmers Market.

"We want a generic, staid entertainment package that is family-oriented," Lukov said.

Lukov said the Thursday Night Activities Committee, which makes the final decisions on all participant applications to Farmers Market, aims its program to older people who will buy produce at the market.

"We are not interested in doing a younger program," Lukov said.

Rabbit Choir is definitely not staid. Their long hair, however, does make them look a bit generic — rock 'n' roll generic.

The band hails from San Francisco. They were at the Aug. 9 Farmers Market because they were doing a concert at Linnaea's and a sing for Cambria radio station KOTR.

SEPTEMBER 16, 1990

FARMER'S BARBECUE





1990
"Harvest Festival"



*Schedule of Events & Entertainment
at the Gazebo*

(Located at the End of Short Street Behind City Hall)



Saturday, September 29

9:00 a.m. - 5:00 p.m.

Harvest Festival Parade 10 a.m.

Food & Game Booths

Arts & Crafts Booths

Cow Chip Throw

Cuesta Crankers Model A Auto Display

Baby Contest

Weird Vegetable Contest

Whiskerino Contest — McLintocks

Pet Photo Contest

Quilter's Guild Auction: A.G. Women's Club

U.S. Marine Corps Display

Antique Engines & Farm Equipment Display

Future Farmers of America Auction

California Division of Forestry (CDF)

California Highway Patrol (CHP)

Arroyo Grande Police Dept. D.A.R.E.

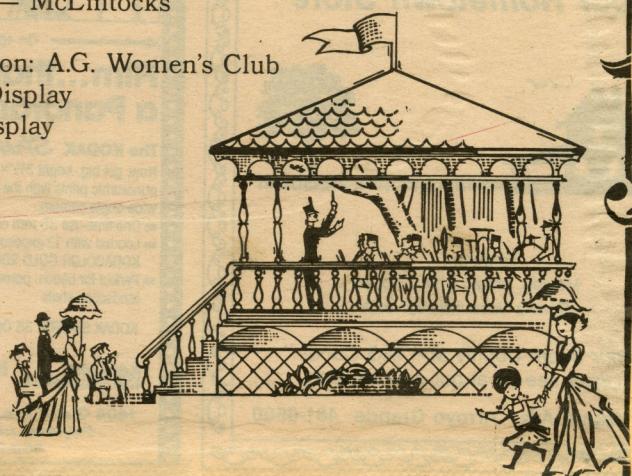
"Monkey Wrench" Bluegrass Band

Farmer's Market

Farriers Contest

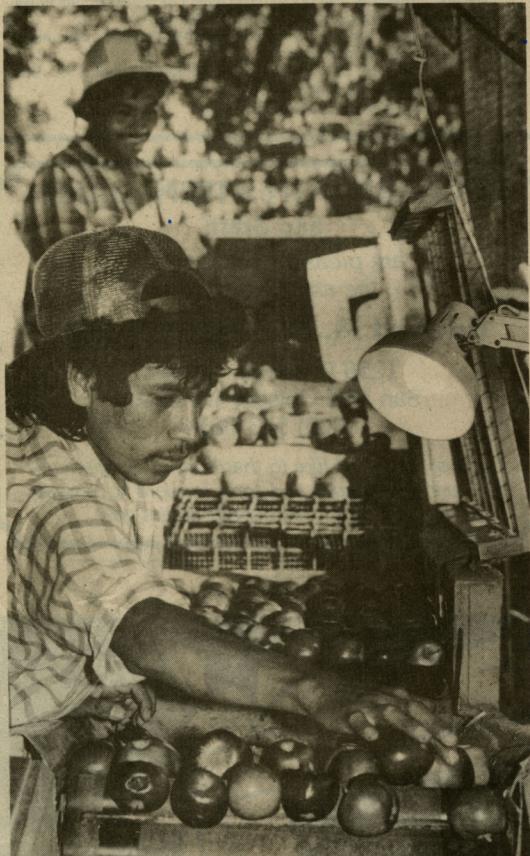
Pinewood Derby

and MORE!!!



Agriculture

'A' is for autumn — and that spells apple



David Middlecamp/Telegram-Tribune

Miguel Florez, foreground, sorts apples while Cornelio Ramirez unloads boxfuls of fruit at See Canyon Fruit Ranch.

By Jan Greene
Telegram-Tribune

Local apple trees can't seem to agree on whether to produce a good harvest this year.

A limited survey of local apple growers showed some with plenty of apples, one with half a crop and another with nary an apple to be found.

This is apple season, and time for the second annual Apple Festival on Thursday, Oct. 4. The event will feature contests and entertainment celebrating the fruit that is grown locally in See Canyon and throughout the North County.

Gopher Glen, an apple farm in See Canyon, has had plenty of apples this year, according to Bobbie DeVincenzo, who runs the farm along with her husband, dentist John DeVincenzo.

"Our numbers are fine," she said.

The farm grows several dozen different types of apples and sells them at its stand on See Canyon Road.

But Jack Whelen lost just about all his crop this year.

He has grown 7 acres of apples on his farm halfway between Morro Bay and Atascadero for the past 23 years. This year he found just a handful of fruit on his trees. He's not sure why it happened.

"They just didn't set," he said. "It just happens occasionally."

The trees may not have been pollinated properly, Whelen said. The problem does not appear to have been related to the drought, because he had enough irrigation water.

But Jim Fickes' trees in See Canyon did suffer from the drought, Fickes said.

"The apples are great, but the trees have decided not to have as many apples," Fickes said. "We have

50 percent the normal number of apples."

The fruit itself is big and juicy. Fickes postulated that the trees put their resources toward making a smaller number of good apples rather than putting out a large number of low-quality apples.

Fickes has about 200 trees and has grown them without pesticides for 23 years.

The growers at See Canyon Fruit Ranch haven't yet figured out whether there will be a big crop this season.

"We wouldn't have a clue yet," said Andrew Baker, who described himself as a "sidekick" to owner Bret Schulman.

Interestingly, the 25-acre farm has been successful without irrigation, and the drought has not wrought widespread damage on the trees, Baker said.

"Just a few on the hillsides are a bit damaged," he said.

Thursday's festival will feature shriveled apple heads and entertainment by the Grizzled Old Geezers, among other things.

There will be contests for the best apple pie, the most interesting shriveled apple head and who can guess the number of apples in a barrel.

Elementary students appreciative of the apple will have their poems about the venerable fruit on display.

Demonstrations of grafting, cider making and propagation through tissue culture will also be presented.

Cloggers will dance and Growling Old Geezers will make music.

Entry forms for the various contests are available from the Business Improvement Association at 541-0286 or from the Farmers Market at 544-0570.

The apple fete will continue through the usual market hours, 6 p.m. to 9 p.m., on Higuera Street.

OCTOBER 4, 1990
SECOND ANNUAL APPLE FESTIVAL

Apple fest blossoms Thursday

San Luis Obispo's second annual Apple Festival will be held Thursday from 6 to 9 p.m. on Garden Street in conjunction with Farmers' Market.

Contests will include best apple pie, best shriveled apple head, and guess the number of apples in a barrel.

Pie judges will be Mary Gerst, last year's County Agriculturist of the Year; Robert Koob, vice president for Academic Affairs at Cal Poly; Carolyn Park, grand prize winner of last year's pie contest; Allen Schaufler from KSBY; and Dick Mason from US 98. A team of local school teachers will judge the apple heads.

Bill Gerst, a nursery owner and North county apple tree supplier, will hold a demonstration on tree grafting. Cider making and apple varieties will be demonstrated by Bret Schulman and Mike Cirone, San Luis Obispo apple growers.

Other demonstrations will include apple tree propagation by Brett Niedens, a Cal Poly horticulture student. Mike Yoshimura and Alan Cooper, Cal Poly plant pathologists, will have an exhibit on apple-tree diseases.

Entertainment will include dancing by the Cloggers and music by the Growling Old Geezers.

The second annual Apple Festival is sponsored by the San Luis Obispo County Farmers' Market, the San Luis Obispo Downtown Business Improvement Association and the San Luis Obispo City Recreation Department.



Left, Allison Biggers holds two treasures: daughter Andria, 2, and the apple pie that took top honors at the second annual San Luis Obispo Apple Festival.



David Middlecamp/Telegram-Tribune
Bret Schulman presses cider at the Apple Festival at a recent Farmers Market in San Luis Obispo.

If you didn't put in a garden this year because of the drought, visit the Saturday Farmers Market in the parking lot of the Madonna Plaza to see what you could have grown.

Local farmers with large acreages as well as small backyard farmers sell the fruits of their labors elbow to elbow. Seasonal produce is in abundance. Unusual produce is there but in small quantities.

Bring your own basket or bag, numerous small bills in your pocket, and your appetite.

Summer and winter squash are in abundance.

Yellow "Sunburst" squash, a hybrid of the scalloped patty pan, yellow squash and zucchini, is picked to perfection as the blossom falls. These tiny, delicate squashes up to 2 inches in diameter are easy to prepare with a vegetable brush and cooked whole. They taste like the Italians intended. The word "zucchini" is the diminutive of a much larger fruit. All zucchini should be picked small.

Jose Sanches of Agri-Specialties in Oceano says, "They are at their most flavorful when picked small, when the blossom falls."

"Baby butternut" squash is sold at bargain prices. These tiny butternut squash don't need extra packaging and will keep for several weeks. Cut them in half lengthwise, bake at 350 degrees until done, and serve with a dot of butter.

Look for a wide assortment of winter squash such as "Turk's Turban" and "Hubbard" squash. Many of these winter squash with thick rinds will keep in a cool garage during the winter. When you have the need for fresh vegetables in the middle of the winter and don't want to buy produce from South America, they will be waiting. No need to process them, freeze them, can them or even refrigerate them. Their natural packaging keeps their goodness fresh inside for a considerable time.

Another season specialty is the popular "Jack Be Little" pumpkin. This tiny pumpkin stands about 2 inches tall with a 3- to 6-inch diameter. Clusters are great for fall decorations, but several customers swear by their flavor when baked like squash.

For additional autumn decorations, select a flint corn called "Ornamental Indian" corn, complete with decorative husks, or a tiny strawberry popcorn perfect for a table decoration or for popping.

Sweet corn is still available. Nothing beats local sweet corn freshly picked and cooked in a pot of boiling water or roasted over coals at the beach.

Look for the grower who sells the spiked cucumber called "Kiwano," developed and grown originally in

Fine produce available at Saturday market

Rosemary Flamion

New Zealand. The spiked fruit body about 4 inches long becomes orange when ripe. The inside is bright green and tastes like a cucumber with a haunting flavor. It would sure pack a wallop to any salad.

Look for the tiny "Mini Core" carrots, which reach perfection at 3 inches long. They are great in heavy soils but grow best in light, sandy soils. Taste them from a farmers market and perhaps grow them yourself at home in the ground or in a container.

Other produce specialties include local avocados — expensive but worth it, a variety of dates from Indio, apples from See Canyon, salad greens from South County, sugar peas, bell peppers, cabbage, honey, nuts, Cal Poly eggs including the tiny quail eggs, and more.

While you're at the Farmers Market, look through a wide assortment of fresh and dried flowers. Everlastings of every kind are marketed including fresh statice, caspia statice, strawflowers and others. Delicate arrangements and bouquets are sold.

A few container plants are sold including annuals, house plants, garden shrubs, herbs, and cactus and succulents.

The reason many of our local residents have moved to the Central Coast is the agricultural element of our area. The soil is fertile, the climate is mild, and agriculture has been a mainstay for more than 100 years. The blending of city and country seems to be at its finest in our county — at least that is what most of us think.

Supporting our local farmers markets is a vote for retaining the agricultural element and most certainly supports some of our small, local growers and backyard farmers who take pride in their produce.

Visit the Saturday Farmers Market in the Madonna Plaza parking lot between Gottshalks, Taco Bell, and Dalidio Drive. The parking is convenient. The produce is fresh in the morning. The crowds are not too heavy. The market begins with the whistle at 8 a.m. sharp and ends at 10 a.m.

Crackdown on gangs takes form

By Gary Taylor
Telegram-Tribune

The county has a gang problem — and the Sheriff's Department wants to crack down.

One of the areas they want to hit hardest is the Thursday night Farmers Market in San Luis Obispo.

"The gang members who show up at Farmers Market are intimidating to a lot of people, especially the traditional family crowd," said Deputy Kenneth Conway.

"Our great concern is that these gang members are becoming increasingly assaultive — especially toward police officers."

Conway is one-half of the county's two-man Gang Task Force, a joint effort between the Sheriff's Department and the County Probation Department.

The task force — officially unveiled Monday by Sheriff Ed Williams — is designed to identify and contact the county's suspected gang members, cut down on gang-related crimes and drug activity, and reduce the potential for clashes between rival gangs.

Conway said the task force has identified 200 gang members in the county. He estimates there may be up to 800 people who may be involved with gangs.

Conway says his job includes "gathering intelligence on gangs, making street contacts with known or suspected gang members, conducting searches and making arrests when necessary."

The potential for clashes at Farmers Market is one of the task force's primary concerns.

More and more gang members from all over the county are showing up at Farmers Market, facing off against each other and gangs from Santa Maria, Conway said.

Tensions among rival gangs have boiled over into violence on at least half a dozen occasions during the past six months at Farmers Market. Some examples:

■ In April, a 17-year-old San Luis Obispo boy was beaten with brass knuckles by three Oceano teen-agers on Higuera Street.

■ In May, a 21-year-old Santa Maria man sliced the cheek of a 20-year-old Paso Robles man in a fight on Chorro Street.

■ In July, a 12-year-old boy was assaulted by three teen-agers wearing black baseball caps in an attack on Monterey Street.

Conway said he and task force member Jim Whelpley, a deputy probation officer, are "working the crowd" with San Luis Obispo police officers, identifying gang members, occasionally taking their pictures and even talking to them.

"Some of them don't like the fact we're watching them," he said. "Others don't care. Hopefully, we're intimidating them."

San Luis Obispo Police Chief James Gardiner said his department is aware of the influx of gangs at Farmers Market.

"Yes, they are here and yes, we are concerned about it," Gardiner said. "We have increased our routine deployments of officers to six and eight officers (at Farmers Market) so, that we can deal with any problems quickly and effectively."

But Farmers Market isn't the only area where the task force is conducting its anti-gang operations.

Nightclubs are also attracting gang members from all over the county.

"We know there are some problems," he said. "It seems to be getting worse."

Conway said police are also becoming increasingly aware of problems between skinheads in San Luis Obispo and some Hispanic gangs that come into the city.

But the task force's concentration is focused on parts of the North County and South County.

When gang members congregate, as they do in various neighborhoods

Gangs

Continued from A-1

in Paso Robles and Nipomo, for instance, Conway said there's an increase in gang activity and criminal conduct.

So far, Conway said the task force has made 23 arrests in its first two months of anti-gang operations and conducted nearly 300 field interviews with known and suspected gang members.

The task force has also issued 30 citations to suspected gang members and made 26 probation searches, his partner Whelpley said.

Williams, meanwhile, made it clear the task force is spearheading what is the county's first-ever anti-gang campaign.

"This is not Los Angeles — nor will it become Los Angeles," said Williams, referring to the violent street gangs in Southern California.

"But we are going to have to prevent young people from joining gangs (in this county)."

Whelpley said the task force is "training and educating police officers to spot signs of gang activity and to identify gang members and their signs and graffiti."

The officers will also be trained in how to interpret gang graffiti, he said.

Williams added that the task force will not be conducting any anti-gang activities "along racial lines."

"The gangs in this county cross all racial lines," the sheriff said. "Some gangs happen to be black, others Hispanic, others white."

"We don't care about the ethnic form of any gang. We're concerned about the gang itself."

Joe Munoz, the county's deputy chief of probation, also said there are indications some of the gangs identified by the task force include members of several races.

"There is a recent phenomenon of ... a mixing in the gangs," Munoz said. "We're seeing signs of that in this county."

The crackdown on gangs began two months ago, said Sheriff's Sgt. Jim Mulhall, when the task force began patrolling streets of identified gang areas, making daily contact with gang members and obtaining information on gang-related drug activities.

Conway and Whelpley were especially active during the Mid-State Fair

in Paso Robles, where they identified at least 200 suspected gang members during the fair's 13-day run, Mulhall said.

Several of the gang members were arrested on drug charges and felony warrants, Conway said.

Over the entire month, the team made 11 arrests of suspected gang members, including two felony arrests, one weapons-related arrest and five drug-related arrests.

Conway said arrests increased to 12 in September, with sharp jump in the number of weapons-related arrests from one in August to six last month.

"We recovered six weapons: one shotgun, one pool cue, one dagger and three sling shots used to shoot at police cars in Paso Robles," Conway wrote in a monthly report summarizing the task force's activities.

He also said there were five gang-related shootings in Paso Robles in September, two in the South County and two stabbings.

Dad angered over questioning of son

Police say youths wearing 'gang-related clothing' will be queried

By Gary Taylor
Telegram-Tribune

A Cayucos father is angry that San Luis Obispo police officers stopped and questioned his teen-age son at Farmers Market two weeks ago because the boy fit the profile of a gang member.

Forrest Martin claims his son Brandon, a 15-year-old sophomore and athlete at Mission College Prep in San Luis Obispo, was stopped by officers Nov. 29 because he's "dark-skinned and was wearing a black Los Angeles Kings jacket."

Police Capt. Bart Topham said the officers stopped the teen-ager because he was wearing "gang-related clothing" — the Kings jacket — and not because he's dark-skinned.

"This is not a racial thing at all," Topham said. "We've got a problem downtown with gang members at Farmers Market, and part of that problem is the clothing worn by gang members."

"An L.A. Kings jacket, or cap, or L.A. Raiders jackets and caps, are some of the clothing these gang members wear as an identification of who they are."

"Our officers are aware of that and, if necessary, will confiscate that clothing."

Topham said police officers will stop people, especially teen-agers, who are wearing "gang colors or gang clothing" at Farmers Market and warn them they could be mistaken for gang members.

Topham also said police have received very few complaints from parents or anyone else about their

tactics to combat the gang problem.

The incident that has Forrest Martin upset occurred two weeks ago at about 6:30 p.m. near San Luis Obispo Creek across from the Mission Mall.

The teen-ager said he was walking alone toward the downtown area to meet his parents for dinner when he strolled past two San Luis Obispo police officers, later identified as Officers Bill Cody and Jim Hays.

Moments after he walked past the officers, he was told to stop, Martin said.

He was told to put his hands behind his back. One of the officers tapped his leg with a flashlight.

"They asked me if I was carrying a knife," Martin said.

The officers then began asking him a series of questions, Martin said.

"They asked me if I was a gang member or a gang 'wanna-be,'" he said. "I told them no, I wasn't."

The questioning took about five minutes, Martin said.

After the officers let him go, Martin said he joined his parents downtown. Forrest Martin said it didn't take him very long to see something was wrong with his son.

"My son was almost in tears," Martin said.

Before the night was over, Forrest Martin said he had confronted Officers Cody and Hays about the incident and complained to Lt. Dan Blanke at police headquarters.

"I was going to file a complaint, but I decided against it," he said. "But it just really bothers me this whole thing happened."

Topham said that given the same circumstances, officers would probably react in a similar manner.

"The reality is we have a gang problem, and we have an obligation to protect minors from harm, whether they're black, Hispanic or white, and if we can do that by warning them about the clothes they're wearing, we'll do it."



David Middlecamp/Telegram-Tribune
Forrest Martin objects to the incident involving son's Kings jacket.

Thursday, December 13, 1990

Case dropped in Farmers Market dispute

By Dave Wilcox
Telegram-Tribune

Misdemeanor charges were dropped Wednesday against a Cal Poly senior who claims police arrested him at Farmers Market because he is black.

The case against Alexis Boissiere was dismissed because two of the three San Luis Obispo police officers involved were unable to testify Wednesday, according to Deputy District Attorney Sandra Mitchell.

One of the officers, Gregory M. Clayton, is out of town all week, according to the Police Department. The other, Dale Strobridge, was not scheduled to work Wednesday.

Mitchell said a postponement was impossible because the judge would not approve delaying the case on the day it was set for trial.

Boissiere, 26, faced three charges stemming from a Sept. 6 confrontation with police in downtown San Luis Obispo.

The charges included attempted assault against Officer Clayton, resisting arrest and disturbing the peace, according to court records.

The District Attorney's Office earlier offered to dismiss the charges against Boissiere if he agreed to admit police had probable cause to arrest him, according to Boissiere and his defense attorney.

That would have prevented him from suing the city. Boissiere said he intends to do just that.

"I was going to fight it all the way," he said in a telephone interview Wednesday. "They were wrong."

An arrest report said Boissiere lunged at Clayton with his fists after the officers confronted a group standing on a downtown corner during Farmers Market.

Boissiere disputes the report's version of what happened. He said he was singled out by police because Strobridge recalled him from a traffic stop two years ago.

That incident led Boissiere to file a complaint with the Police Department, he said.

Boissiere, a senior at Cal Poly majoring in electrical engineering, said he believes the police confronted him because he is a young black man.

Boissiere said he moved to San Luis Obispo seven years ago from the Oakland neighborhood where he

grew up.

He's worked for the past six years as a home help aide, assisting people confined to wheelchairs.

The night he was arrested, said Boissiere, he and a group of friends were walking through downtown San Luis Obispo during Farmers Market as he often does.

Boissiere said he was standing with his friends near Higuera and Chorro streets when the officers approached them. He said two of his friends were white.

He said they did nothing to attract the officers' attention.

The arrest report, filed in court, said the incident quickly evolved when the group verbally challenged the officers.

One member of the group asked, "What are you police looking at?" according to the report.

Boissiere said he made eye contact with Clayton and then Clayton walked toward him.

"Then he got right in my face ... and I said, 'What's the problem, officer?'"

Boissiere said things got worse when one of his friends grabbed him and tried to pull him away.

"Why should I run?" Boissiere said he told his friend. "I had done nothing."

The arrest report said Officer John Jenal and Clayton continued following the group east on Higuera Street. Boissiere then stood his ground and clenched his fists, according to Jenal's report.

The report said Boissiere mentioned South Africa and "not having to do what police said," a claim Boissiere denies.

Boissiere, according to the report, clenched his fists, broke free from his friend's grasp and lunged at Clayton.

Jenal grabbed Boissiere's wrist and arrested him, said the report, but he resisted.

The report said Boissiere fell into a parked Cadillac, but Boissiere claims police slammed him against the car.

