

About NAPMM

Founded in 1947, NAPMM strives to help market managers improve facilities and increase services while encouraging cooperation and exchange of ideas between members and partners.

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MESSAGE FROM THE PRESIDENT

Thank you for the opportunity to continue to serve as NAPMM's President for 2016. It is truly my pleasure to be able to serve as President and graciously accept the responsibility and will represent NAPMM with dignity and respect. I would like to welcome all the new members of the Board and look forward to working with our entire team of officers, directors, and committees to carry NAPMM's mission and vision forward. The BOD's are here to work as team leaders to NAPMM's TEAM – our membership! My focus this upcoming year as President will be to:



- Provide more educational resources to Members
- Increase communications with Members
- Finalize NAPMM's Strategic Plan
- Involve more members in the Committees
- Continue to increase membership

A special thank you goes out to The City Market in Kansas City for hosting such a dynamic, engaging, and rewarding Annual Conference in April. Each year hosts look for that special program to "Wow" our members. I must say we were certainly "Wowed" each day - from the brewery, to the greenhouses, onto milking cows, then visiting caves, to enjoying local wines and finishing with the fabulous entertainment from The Peterson Farm Brothers...good times were had by all. Thank you KC!

I would like to congratulate Harold "Lee" Crews, Market Manager of Fort Myers State Farmers Market, for being honored as NAPMM Market Manager of the Year at the annual conference in KC.

I look forward to a productive year, and encourage input and ideas from all members.

The next BOD meeting is scheduled for June 22. If there is anything you would like the Board to discuss, please send an email to Linda Best lindabest@napmm.org and myself at rharrell@mfcg.info so we can include it on the agenda. The board is here to serve the membership!

At our service,
 Rose Harrell, President

MEMORIES OF THE 70TH ANNUAL CONFERENCE IN KANSAS CITY

Huge thanks go out to the entire staff of the City Market and the Overland Park Farmers Market, for hosting a truly memorable and educational Conference April 6-9 in beautiful Kansas City, Missouri. Special recognition to Deb Churchill, Sue Patterson and Deb Connors from the City Market as well as Justin Cottrell and David Bayer from KC Commercial Realty Group ,Claude Page from the City of Kansas City and Kristina Stanley from the City of Overland Park. Without their hard work, attention to detail, and great efforts to secure sponsorship, this conference would not have been possible. Also, thanks to all the generous sponsors and in-kind contributors. You guys have set a high standard for the committee to match in San Francisco next March.



**MEMORIES OF THE 70TH ANNUAL CONFERENCE IN KANSAS CITY
(CONT'D)**

Congratulations to Market Manager of the Year, Lee Crews!

Lee Crews from the Ft Myers State Farmers Market, was chosen as the NAPMM Market Manager of the year at the Kansas City Conference. Lee has managed the Ft Myers and Wauchula markets for 10 years. Danny Raulerson, Chief of State Markets in Florida stated, "Lee provides outstanding service to the Department and general public; always thinking outside the box and going above and beyond the call of duty. Lee has a positive can-do attitude, always willing to help his fellow man or woman when they need assistance. Lee consistently stands out above the rest and leads by example." Lee joins a long line of distinguished managers, and this honor is well deserved.



"Deb Connors of the City Market in Kansas City, Receives Certified Market Manager Accreditation"



71ST ANNUAL CONFERENCE TO BE HELD IN SAN FRANCISCO

Michael Janis, General Manager of the San Francisco Wholesale Produce Market presented an overview at the conference in Kansas City of what's in store for the 2017 Conference to be held in San Francisco.



Thank You to the Sponsors of the 70th Conference!



DOWNTOWN MARKET IN GRAND RAPIDS RECEIVES NATIONAL AWARD

Downtown Market is gold LEED-certified, features a green roof, live walls, geothermal wells, rain gardens, and plenty of other innovative sustainable features.. **Courtesy Pioneer Construction**

A project that has spurred revitalization in a previously underutilized section of downtown Grand Rapids has been recognized by a national organization for its contribution to the community.

The Grand Rapids Downtown Market was one of nine projects selected by the American Planning Association, or APA, for its 2016 National Planning Excellence Awards. Downtown Market was recognized in the category of Economic Planning and Development.

APA's Economic Planning & Development Award honors efforts by communities of all sizes to transform economies and stimulate economic development through sound planning. Downtown Market received the award for its success in helping to revitalize the urban core of Grand Rapids and reconnect the community to West Michigan agriculture.

The 138,000-square-foot, mixed-use facility features a 21-vendor market hall, two restaurants, a seasonal outdoor farmers market, shared commercial kitchen, rooftop greenhouses, educational and event programming, and the nation's first hands-on teaching kitchen for children and adults with six adjustable-height cooktops. The facility replaced an abandoned warehouse complex on a 3.5-acre site at the southern edge of downtown. In just over two years of operation, the market reported surpassing initial projections, creating 333 permanent jobs, launching 30 new businesses and spurring redevelopment of vacant adjacent warehouses into apartments and retail spaces.

Downtown Market attracts approximately 250,000 people each year, stimulating economic activity and additional development. By its second year, vendors in the market hall hit sales of \$8.5 million. The genesis of Downtown Market traces back to Grand Action, a not-for-profit economic development organization whose primary objectives are to identify important downtown revitalization projects, galvanize community support and design and implement funding strategies that leverage public funds with private sector support. *(cont'd next page)*

DOWNTOWN MARKET IN GRAND RAPIDS RECEIVES NATIONAL AWARD—*CONT'D*



*Grand Rapids
Downtown Market*

We wanted the Downtown Market to be a bold, out-of-the-box project that would breathe new life into a neglected part of the city while creating a central hub for the West Michigan food system,” said David Frey, co-chair of Grand Action. Frey said the results have been “remarkable.”

Kara Wood, economic development director for the city of Grand Rapids, talked about the merits of [Downtown Market](#). “By growing jobs, creating new opportunities in health and education, and providing a magnet for commerce and activity, Downtown Market is helping to reshape the future of Grand Rapids,” she said.

The market utilizes a three-pronged strategy to address obesity and other diet-related diseases by increasing access to healthy food, providing educational opportunities and generating excitement about fresh, healthy food through compelling facilities and dynamic programs and partnerships. Vendors accept SNAP EBT and Double Bucks to lower costs for low-income residents seeking healthy food choices. Health and wellness classes offered through the market’s educational subsidiary have served 5,000 students from the community, including low-income and homeless populations.

“Grand Rapids Downtown Market demonstrates the power of innovative planning and development to help revitalize a community,” said W. Shedrick Coleman, 2016 APA jury chair. Coleman called the city’s commitment to developing a vibrant urban center inclusive of all populations “commendable.”

A list of all the [APA](#) 2016 National Planning Excellence and Achievement Award recipients is available [here](#). -*Charlsie Dewey, Staff Reporter, Grand Rapids Business Journal*

GOV. CUOMO ANNOUNCES GROUNDBREAKING ON CITY OF ROCHESTER PUBLIC MARKET RENOVATION PROJECT

4/29/16 Press Release—Governor Andrew M. Cuomo—State of New York
Governor Andrew M. Cuomo today announced an \$8 million renovation and improvement project to expand the City of Rochester Public Market’s infrastructure, amenities, and architecture. Rochester’s city-run public market served the community since 1905 with vendors offering fresh produce, ethnic delicacies, specialty items, general merchandise and more right in the city’s urban core. The Market received \$2 million from the New York State Department of Agriculture & Markets, \$2 million from Empire State Development following its selection as a priority project by the Finger Lakes Regional Economic Development Council and \$500,000 from additional state funds secured by Assemblyman David Gantt.



Rochester Public Market

Senator Joseph Robach and Rochester Mayor Lovely Warren joined Lieutenant Governor Kathy Hochul at the groundbreaking ceremony. Renderings of the City of Rochester Public Market renovation project and updates can be found [here](#).

“The Rochester Public Market provides high-quality, local produce for the region while spurring economic activity,” said Governor Cuomo. “This funding will build on the Market’s success by attracting investment and supporting new opportunities for New York’s farmers and vendors and will keep New York’s agricultural economy growing.”

“The Rochester Public Market is essential to the regional economy and a historic landmark that plays an important role in the lives of families who depend upon its produce and services. We are proud to be part of its next phase of growth and success,” said Lieutenant Governor Kathy Hochul. “Through the governor’s regional development councils we are revitalizing Upstate by building upon the strengths that have endured over generations, just as the Market has, and it is gratifying to see the next chapter of this story unfold.”

The City of Rochester Public Market has been a celebrated hub of commerce and culture in our city for 111 years,” said City of Rochester Mayor Lovely Warren. “The Market is a place where people from all walks of life come together to shop, eat and celebrate. This ambitious new project will make our much loved Market even better and position it for the future. I’d like to thank the Lieutenant Governor and our partners in State government for their efforts to help fund the improvements to this public urban treasure. Investments like this helps us create a strong environment for more jobs, safer and more vibrant neighborhoods and better educational opportunities.”

The first phase of the project will include utility, pavement and sidewalk upgrades and the construction of a new covered, outdoor shed that will allow 48 new vendors into the Market. It will be modeled closely in design and location to an original 1904 shed which was demolished in 1963. *(cont’d next page...)*

GOV. CUOMO ANNOUNCES GROUNDBREAKING ON CITY OF ROCHESTER PUBLIC MARKET RENOVATION PROJECT (CONT'D)

Once the new shed is complete, vendors occupying the existing indoor shed will be moved to the temporarily enclosed newly constructed outdoor shed while the indoor shed is replaced with a new brick and glass structure. Additional restroom facilities will be added behind the new indoor shed, and four stand-alone food kiosks will be moved into customized, new structures fabricated from repurposed steel shipping containers.

Overall, the project is expected to take about 18 months to complete and will increase patronage at the Market throughout the year, leading to an estimated \$8 million increase in annual sales and more entrepreneurial opportunities for farmers and suppliers of fresh food. More than 100 New York State farmers are vendors at the Rochester Public Market.

"The Rochester Public Market has been a valuable partner to the Department," said Richard A. Ball, Commissioner of the New York State Department of Agriculture and Markets. "It is the largest participating market in our FreshConnect Checks program, which provides underserved New Yorkers access to fresh, locally grown foods and helps farmers reach new customers. The Department is proud to support this expansion project and build on that success."

"The Rochester Public Market benefits the city by supporting agriculture-related jobs, providing much-needed access to fresh food and welcoming tourists," said Empire State Development President, CEO & Commissioner Howard Zensky. "By investing in projects like the Public Market we are investing in our communities."

The Market will remain open its regular days and hours—Tuesdays and Thursdays from 6 a.m. to 1 p.m. and Saturdays from 5 a.m. to 3 p.m.—throughout the project. More parking has been provided by opening up the nearby Freddie Thomas Middle School lot (Scio Street) on busy Saturdays; and the Market will once again run its free trolley shuttle to ferry shoppers to and from City-owned Market parking lots.

The Market boasts the nation's largest farmers' market supplemental nutritional assistance program with nearly \$1 million in assistance redeemed each year. Consumer research also shows that the Market attracts many tourists, particularly since American Farmland Trust bestowed the title of "America's Best Farmers' Market" on the Market in 2010.

Finger Lakes Regional Economic Development Council Co-Chairs, Monroe Community College President Anne M. Kress and Wegmans Food Markets CEO Danny Wegman said, "As one of the oldest public markets in the nation, the Rochester Public Market is a mainstay in our community, bringing affordable, healthy food to residents and visitors from all walks of life. The Regional Council supported this renovation and improvement project because of the Market's significant potential to be a catalyst for private investment in the neighborhood and its continued collaboration with New York State farmers, food producers and retailers."

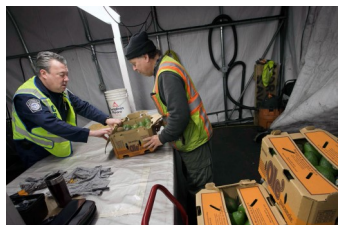
Assembly Majority Leader Joseph D. Morelle said, "With this critical investment now in place, the City of Rochester Public Market will be better positioned to support the continuing development of our regional food system, accelerate the revitalization of the surrounding neighborhood, grow our local economy and ensure access to fresh, high-quality foods for our urban population. I applaud Governor Andrew Cuomo for his continued commitment to our community and I thank my colleagues on the Regional Economic Development Council and our many community partners for coming together behind a unified vision for the Public Market."

Senator Joe Robach said, "This is a great investment in the City of Rochester and the Rochester Public Market, which attracts thousands of people from throughout our region every week. This \$8 million renovation will improve services and amenities for market patrons and vendors, making everyone's Rochester Public Market experience more enjoyable."

Senator Richard Funke said, "Rochester wouldn't be the same without our great Public Market, which is part of the heartbeat of our community and consistently ranked one of the best of its kind in the entire nation. Not only does the Market deliver fresh, affordable produce to hundreds of working families in the center of our City, it also helps attract jobs and investment here by enhancing our high quality of life."



Ground-breakers for the Market renovation and addition project, from left to right: Vinnie Esposito of the Empire State Development Corporation, Market Director Jim Farr, State Senator Joseph Robach, City Councilman Michael Patterson, New York State Lieutenant Governor Kathy Hochul, Mayor Lovely Warren, and Marisol Ramos-Lopez, Commissioner of the City Department of Recreation and Youth Services, which oversees the Market.



*Photo by
Alejandro A. Alvarez
Staff Photographer
The Inquirer Daily News*

James Goldman (left), a U.S. Customs and Border Protection inspector, and Wayne Morris, from Packer Avenue Marine Terminal, inspect avocados from Mexico

Read more at:

http://www.philly.com/philly/business/transportation/20160208_New_service_establishes_ship_route_to_Mexico.htm

NEW SERVICE ESTABLISHES SHIP ROUTE TO MEXICO

Until now, the historic mode for getting limes, avocados, tomatoes, onions, and peppers from the Mexican ports of Veracruz and Altamira to the East Coast has been by truck - through long lines at border crossings and across congested highways.

"How we went about getting this new service was really a team effort," said Tom Holt Jr., who runs the terminal.

More than two years ago, a group of business owners with a stake in the Philadelphia port, called Ship Philly First, began working with the consul of Mexico in Philadelphia, representatives of the Mexican government, terminal operator Holt Logistics Corp., and the Philadelphia Regional Port Authority to try to convince importers and exporters and a steamship company that sending commodities by ship was a good idea.

SeaLand, the intra-Americas regional carrier of the Maersk Group, agreed to create the water route as an alternative to moving cargo thousands of miles via tractor-trailer.

"The Port of Philadelphia has a long history in handling refrigerated cargo," with an experienced labor force, warehouses, and truckers who specialize in handling perishable goods, said Craig Mygatt, SeaLand CEO. "There's a lot of confidence by the supermarkets and big-box retailers in how Philadelphia will handle the cargo."

Philadelphia is within a day's drive of 40 percent of the U.S. population, he said. The imports will go from here by truck and rail as far north as Canada and possibly to Ohio and Chicago, but "a lot will stay local" in the region, Mygatt said.

Carlos Giralt Cabrales, the consul of Mexico in Philadelphia, came up with the idea of a marine route at lunch several years ago with Fred Sorbello, former president of Ship Philly First. After many meetings and trips among Philadelphia, South Jersey, and Mexico, SeaLand "took the bold step to open this new service," Cabrales said.

"For me, it's very important that the ship will be fully loaded both ways, because that's the idea, to increase commerce and trade between this region and Mexico."

Holt said that once the weekly service is up and running, "we anticipate over 100 people working."

Mexico exports about \$3.4 billion worth of goods a year to Pennsylvania, including manufacturing, automotive, and aerospace products. Pennsylvania exports more than \$3.7 billion annually to Mexico, including chemicals, machinery, electronic goods, paper products, poultry, and wood.

"Today 20,000 to 30,000 trucks a day move across the Mexican border into the United States," Holt said. "We are trying to take trucks off the road here, eliminate a couple thousand miles of trucks on the road, and put the cargo on a ship."

The 2,100-mile, nonstop, six-day water route from Altamira to Philadelphia is "much more cost-effective" than transport by truck, is more environmentally friendly, and "burns a lot less fuel," Mygatt said. Shippers say the volume of cargo on ships typically makes for lower costs vs. trucks, based on economies of scale.

Commercial trucks, which can make extra stops, must change from Mexican to American drivers at the U.S.-Mexican border. "There's a security issue, and also a pilferage issue," Mygatt said. "If you have 100 boxes of electronic goods, you might end up with 90 when you finally get to the distribution points."

SeaLand is working with truckers "to offer to take business that they can't handle," he said. The new service doesn't aim to disrupt the truckers' work, but to "supplement" it.

These days, there are both tight truckload capacity and a driver shortage, Mygatt said. "A ship can bring 500 containers and a truck brings one container."

Containers are giant sealed metal boxes that can be loaded and unloaded on ships, trucks, and rail without the contents being unloaded at each point of transfer.

Ship Philly First president Lawrence Antonucci Jr., whose company 721 Logistics L.L.C. is a customs broker, urged port-related businesses to identify clients who ship to and from Mexico "and introduce them to this service."

"It's a more stable ride, with less bruising on the fruit," Antonucci said. "So you are packing more, and you are saving more. There's more fruit to sell, and it's of better quality when it gets here."

John Vena Inc., a family-owned produce business at the Philadelphia Wholesale Produce Market on Essington Avenue, ordered a container with 40,000 pounds of Mexican limes on the first ship.

"It's very exciting for a couple reasons," said Dan Vena, whose great-grandfather founded the company in 1919. "Sometimes it's a little cheaper to bring the product by ship. So hopefully, we can pass those savings along. We'll be getting the product about five days sooner than we would have by truck. Any time we can get a product in a shorter amount of time from the farm to the consumer, we think that's a win for everybody." - Linda Lloyd, *Inquirer Daily News, Philadelphia*

HAPPENINGS AT THE GENESEE VALLEY REGIONAL MARKET AUTHORITY

There is lots going on at the Regional Market! Sonic Drive-In just opened at 945 Jefferson Road. Traffic has been extremely busy there since their grand opening on May 7th. Galaxy West Pictures, a television and movie studio venture headed by Chris Wilmot, will be opening in November 2016 in a 7,000 sq ft. space in one of our buildings. Chris hopes to capitalize on New York's new film-tax credit program which offers the most generous tax breaks in the nation for productions which will in turn help bring business to our area. The Market is breaking ground in early June on a new 14,000 sq. ft. building at our Scottsville Rd. property. We are also developing 30 acres at the Scottsville Rd. site this summer and have been approved by the Town of Chili to construct 5 additional buildings. Busy summer!!



Genesee Valley Market

Register Today for the 2016 Fall Meeting October 23-25 in Jacksonville, Florida!

~Registration Form is Included~

JACKSONVILLE FARMERS MARKET REMODELING

The Jacksonville Farmers Market (JFM) is North Florida's largest and oldest farmers market with up to 100+ farmers/vendors selling retail and wholesale items. Seasonal, ethnic, organic, specialty, and unique products are always arriving fresh daily. JFM is an actual working farmers market, visited by over 20,000 people a week from all over the Southeast, and is proven great fun for locals, visitors, kids, grandparents, and families alike. It is located one and a half mile west of downtown Jacksonville near the I-95/I-10 corridor.

Plans are being worked on at this writing for an \$800,000 improvement of the market. Greg Tison, General Manager of JFM, says "this will be the biggest improvement seen on the market in ten years. While minor improvements have been made, most noticeably landscaping, this project has been in the making for several years. We are happy that the City of Jacksonville is also providing \$150,000 of grant money toward this project".

The changes that will occur over the next four to five months will be the redesign and improvement to the main market drive entrance. It will be redesigned to make way for the expansion of the on-site restaurant. The restaurant currently seats 34 patrons inside and will expand to accommodate nearly 80 indoor seating and 30-40 outdoor capacity.

Other changes on the market will include expanding the width of the sidewalks, the installation of safety bollards around all buildings to improve public safety, and the installation of permanent steel canopies over the sidewalks for a more pleasant all-weather shopping experience at the market. Also in the works will be a public address system.

In addition to this project, Tison is putting together a program to create covered space for the areas farmers to get out of the sun and rain. He wants to secure sponsorships in the form of a value added incentive for area businesses to participate and advertise their businesses. "This will be a win-win for the farmers, the businesses, and the market" says Tison.

We are excited about the coming improvements and believe they will not only attract more shoppers but also more specialty vendors as well.



Jacksonville Farmers Market to Host 2016 Fall Meeting



The 2016-17 Handbooks Are in the Mail
A special thank you to Reading Terminal Market for the creative design for the handbook cover, the Grand Rapids Downtown Market for paying for the printing cost and to all the advertisers for your support in providing this valuable tool to our organization



Portland Farmers Market



PORTLAND FARMERS MARKET DOES THE DISHES

From the *Farmers Market Coalition's "Fresh Picks"*: Last summer, four of the markets under the 25-year-old [Portland Farmers Market's](#) umbrella made a big change to the way they handle their waste. As part of the Market's ongoing initiative to reduce the amount of waste generated by the markets, they replaced hot food vendors' compostable dishware with durable, reusable dishes and silverware.

Compostable dishes were introduced in the market back in 2010 with great results. The organization's largest market typically produced 60 45-gallon trash bags per market day loaded with food scraps, plastic water bottles, disposable coffee cups, paper plates, packaging and other discarded items destined for the landfill. The switch to compostables diverted more than half of that waste into compost or recycling. While this was a huge step in the right direction, operators were still seeing compostables in the landfill bins.

Then, in 2015, the City of Portland changed its commercial composting rules to disallow non-food waste. Rather than lamenting the change, the Portland Farmers Market team seized the opportunity to make the switch from disposables to durables. Now, prepared foods vendors at the [Portland State University, King, Northwest, and Kenton](#) markets have replaced compostable dishware with durable, reusable dishes and silverware.

As a result of this switch, landfill output at the flagship PSU market has been reduced by more than half, from an average of 25 bags of garbage per market to nine. Plus the compost stream is clean and entirely free of nonorganic matter, which is what the City of Portland's new rules require. Taking another step towards zero waste was an easy sell among Portland Farmers Market's vendors and shoppers, and feedback has been positive all around. Market vendors have increasingly been making their own stalls more sustainable for years, reducing sampling supply waste and repurposing used produce containers. Any extra effort is worth the outcome.

According to ten-year market vendor Michael Martinez, owner of Enchanted Sun Breakfast Burritos, "It's not the easiest way to do things, but it's definitely the right way. We're excited to lead the way in shifting the market mindset from disposable to durable. It provides an improved dining experience for our customers, sets an example for markets across the nation, and is cost-effective for vendors in the long run."

From a market shopper's perspective, the change adds a touch of formality to the market-dining experience, with no added hassle. After enjoying a meal with "real" plates and flatware at [Portland State University, King, Northwest, and Kenton](#) markets, customers return used dishware to specially marked bins at the dirty dish stations where they can also find compost, recycling and waste receptacles, as well as drinking and hand-washing water. Dishes are sorted throughout the day by market staff and returned to vendors each week for washing, sanitizing and service at the next market.

While the resources used to clean the dishes do have an environmental footprint, the City of Portland's [Sustainability at Work website](#) shows that the cost benefits of durable dishes triumph over disposables after as few as 17 reuses. In restaurant settings, dishes are typically reused about 2,500 times.

"Finding new, sustainable solutions takes some creativity, but we're willing to experiment to see what works," says Trudy Toliver, Executive Director of Portland Farmers Market. "As part of our mission to support local farmers and food producers, it's our responsibility to implement practices that have a real, measurable impact on our waste stream, the environment, and ultimately, the farmers and food producers who make up the market."

[See more photos on FMC's site!](#)

For more information about Durable Dining, email contact@portlandfarmersmarket.org.

National Association of Produce Market Managers

PO Box 1617
Garner, NC 27529
napmm.org

WNC FARMERS MARKET—2016

From the Western North Carolina Mountains Magazine: There is only one way to describe the Western North Carolina Farmer's Market, "It is the place just waiting for you to happen!" Make it your weekend outing or a must stop while out shopping.



**70 Years Serving
The Produce Industry**

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- Kristina Stanley**
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- Ben Vitale

**Denotes 2 Consecutive Terms

PRODUCE MARKET GROUP MEETS IN KANSAS CITY

From Andy Nelson of "The Packer"- KANSAS CITY, Mo. — The National Association of Produce Market Managers held its annual conference in Kansas City April 6-9. The group's 70th annual conference drew more than 75 attendees and included visits to Kansas City wholesaler C&C Produce; farmer's markets in Overland Park, Kan., and Plattsburg, Mo.; and KC's City Market, the largest farmer's market in the Midwest.

Nick Conforti, president of C&C Produce, told attendees about his company's roots on the City Market and led a tour of C&C's wholesale and fresh-cut processing operations.

Attendees also participated in educational and best-practice sessions and saw the World Champion Kansas City Royals play baseball.

Rose Harrell, president of the association's board and director of facilities for the Jessup-based Maryland Food Center Authority, said the 2016 conference was the first in Kansas City in 20 years.

She said topics addressed at the show included Supplemental Nutrition Assistance Program (SNAP) and matching grant programs; trends in employment law; commercial leasing and marketing.

The National Association of Produce Market Managers was founded in 1947 and is run by an all-volunteer group of managers of retail, wholesaler and public markets.

TRIPPING.COM CHOSSES OVERLAND PARK FARMERS' MARKET AS BEST IN KANSAS

"Farmers markets offer so much more than the freshest produce - they play a key role in growing a healthy and connected local community.

We at Tripping.com (the world's largest search engine for vacation rentals) know how much our customers like finding unique local things to do on their travels, or even close to home. No two farmers markets are the same (some spell it farmer's or farmers', for example :)), but we wanted to take a special effort to honor stand-out examples in each state. We researched market location, size, number and variety of vendors, special events, and general reputation to build a list of the best farmers markets in each state.

We're pleased to say Overland Park Farmers' Market was chosen as the best in Kansas! "
-Anne Harris, Tripping.com

Check here to see if your market is listed: <https://www.tripping.com/explore/best-farmers-markets-in-the-us>



*Overland Park
Farmers Market*

