

Brookings Harbor Farmers Market

July 20, 2019



For those who prefer doing their grocery shopping on Wednesdays or Saturdays, the Brookings Harbor Farmers Market offers plenty to choose from.

"Everyone has their own little thing," said market organizer Linda Stimson, walking past table after table of local produce and artisanal products.

Homemade pasta, baked goods, locally roasted coffee, burgers, barbecue sauce, soap, local produce, beef and eggs are just a few items available for purchase twice a week at the market, in the parking lot of Troxel Hay Sales in Harbor.

Not to mention antiques and even authentic African baskets shipped to Brookings from countries such as Ghana, Kenya and Uganda.

In addition to the fact that the baskets themselves are useful (some capable of holding up to 95 pounds), the proceeds from their sales also benefit the villages in which they are produced.

Each year, the baskets are handcrafted by a different village. At the end of the year, proceeds help fund digging a well in that village.

As for the market's vendors, some have foregone traditional brick-and-mortar stores as a result of the sometimes-unpredictable nature of doing business in a small seaside town, said Stimson.

"Vendors rent space and I pay our landlord," said Stimson. "Anything left over goes into advertising and expanding the market."

Stimson began selling produce from her garden in 2007. "At that time," she said, "there were about four of us (vendors)." The market soon outgrew the Grange community center and moved to the larger space they now call home.

But the market isn't done growing. Directly behind the market, ground is being prepared for an even larger pole building to house the market as it expands.

"Look out, Fred Meyer," Stimson said with a grin.

For more information about the market, call 541-661-3860.