



## An update from SEE-LA's farmers' markets and programs

### FARMERS' MARKETS

Five of our weekly certified farmers' markets remain open with modifications to enhance safety during the COVID-19 pandemic:

**Echo Park Farmers' Market** Fridays 3:00 - 7:30 pm

**Crenshaw Farmers' Market** Saturdays 10 am - 3 pm

**Hollywood Farmers' Market** Sundays 8 am - 1 pm

**Atwater Village Farmers' Market** Sundays 9 am - 2pm

**Central Avenue Farmers' Market** Thursdays 10 am - 3 pm

**Face coverings are required when in line for, or shopping at, our markets. We ask you to follow these Community Guidelines when attending farmers' markets:**

- Stay at home if you're sick or at-risk.
- Wash your hands thoroughly and often.
- Enter from the designated Entrance only.
- Follow directional signage in the market.
- Maintain a safe (6 ft) distance from others.
- Keep your visit brief - do not linger or socialize in the market.
- Leave non-service animals at home.
- Wash your fruits and vegetables thoroughly at home.
- Practice kindness and gratitude. We're all in this together!

## **April's Fresh Picks:**

### **SEE-LA Has Exceeded 100,000 Farm Boxes in Pandemic Food Relief!**

Thanks to the generosity of our donors, SEE-LA has now distributed more than 100,000 fresh farm boxes and prepared meals to food insecure families across Los Angeles. We have partnered with dozens of nonprofit agencies, mutual aid organizations, and elected officials at more than 250 separate distribution events since the start of the pandemic. There is of course still much more to do.

[Support Our Work](#)

### **Peak of Season Festivals are Coming!**

The Pompea Smith Good Cooking/Buena Cocina Nutrition Education Program is excited to announce the Peak of Season Specialty Crop Program! SEE-LA's nutrition team will host Peak of Season festivals throughout the year at each of our farmers' markets, featuring our specialty crop farmers, sharing tasty recipes, and providing nutrition tips on the produce you love. Learn more about the fantastic benefits of eating locally grown, fresh, in-season produce.

[Learn More About Pompea Smith Good Cooking](#)

### **It's Cherry Season!**

Cherries are here! Murray Family Farms debuted their first harvest of cherries at the Hollywood Farmers' Market this past weekend. You can find cherries at all of our markets in early May!

[See More at the HFM](#)

### **Farmer Profile of the Month: Mike Wood, founder, Huarache Farms**

Huarache Farms is a cooperative of five friends and homeowners with a shared interest in backyard farming, healthful eating, and sustainability. Mike became interested in agriculture after taking a plant identification class, which opened his eyes to the ever-changing California landscape and propelled his fascination with growing plants. Mike now shares his passion for farming and sustainability with his cooperative members and at the Atwater Village Farmers' Market. Photo Credit - Dan Farnam

"When I grow produce, I think about the people who are going to love it..." - Mike Wood

[Learn More About Huarache Farms](#)