

## Market Moves Back Inside for Winter



As time goes on, the way consumers pay for goods evolves. From bartering and serfdom to chip cards and apple pay, the way we exchange goods and services is often being reevaluated and reworked. In 2017, we offer customers a few different options for payment at the Market. All vendors accept cash and many are able to take payment by credit card at their vendor booth. All customers also have the option to participate in the SNHFM (Salem NH Farmers Market) token program. Customers at the Market can swipe their credit or debit card with a Market representative at a table located right outside the Marketplace and receive wooden tokens depending on the amount of money requested. Then customers can enter the Marketplace and exchange the wooden tokens (worth \$5 a piece) for goods and be given the difference in cash. This system was put in place by the Farmers Market's found Jane Lang and is still in place, and it continues to evolve. Please help us to continually evaluate this system by visiting the Market and providing us with feedback.

Every week we are open for CSA pick up and shopping. We are located at the Mary Fisk Elementary School at 14 Main Street in Salem. Visit our website, [SalemNHFarmersMarket.org](http://SalemNHFarmersMarket.org), where you can sign up for weekly e-newsletters letting you know what vendors will be at the market. You can also find us on Facebook and Instagram for weekly updates, more vendor info and beautiful pictures @salemnhfarmersmarket. We accept credit, debit and EBT (food stamps). Please contact [info@SalemNHFarmersMarket.org](mailto:info@SalemNHFarmersMarket.org) with any questions.

### Salem NH Farmers Market Vendor of the Month

#### Chantenay Patisserie Bakery



During the Winter Market, many customers walk into the Marketplace and take a left to get their morning breakfast. A delicious pastry or bagel is a reliably delicious choice to start the week off right. Chantenay Patisserie, a one woman show out of Fremont, NH, is always at the Market with fresh baked goods that will make your taste buds dance. Chantenay's bagel selection includes traditional rye, rye and pumpernickel, and marbled rye. Additionally, she carries sourdough pretzels, blueberry and raspberry squares, and breads such as 6 grain, rosemary and olive oil, and baguettes. Her dessert selection includes but is not limited to fudge and chocolate chip brownies on any given Sunday. If your intention is to buy a specific baked good, be sure to arrive earlier in the day rather than later as the selection diminishes as it gets closer to the Market's end, as is the case with any great bakery. Currently Chantenay conducts all business through its Facebook page Chantenay Patisserie and Bakery @Chantenay. Direct message for special order requests.