

# A Walkabout through the Market

Some of our readers “go to Market” regularly—perhaps even within the last few days. For others, it has been years since they last walked the aisles of the Strafford Market. Either way, to one degree or another, change (“... the only evidence of life ...”) shows itself inexorably—in ways both small and large. The Market has continued to evolve over more than 80 years.

Earlier this month (November 2019), I took a walk across the length and breadth of the Market, talking with standholders and photographing some of the market’s delights. A few of these standholders have occupied their spaces for decades. And for at least one, 2019 is their first year. I couldn’t include every stand—the *History Quarterly* just isn’t big enough. But I invite you to enjoy this virtual stroll along the aisle of the Market. And better yet, if you are able, plan to visit the Lancaster County Farmers Market in Strafford sometime soon. — Roger D. Thorne



Butcher Sammy Stoltzfus and his wife Michelle began their business, Sammy's Superior Meats, at the Strafford Market in 2016. They hail from East Earl, Lancaster County. *Courtesy of Roger D. Thorne.*



*“The Strafford Farmers Market, as I call it, is such a part of my childhood. Every Saturday my Dad and I would have breakfast and shop. The sugar cookies at the produce stand were always my favorite. The Farmers Market memories are extremely special to me since my Dad has recently passed away. It was our special outing.” — Jolie West Marshall*

A profusion of color is a treat for the eye at Market Fresh Flowers at the Lancaster County Farmers Market in Strafford. *Courtesy of Roger D. Thorne.*







Rittenhouse Poultry is another stand that has been “at market” for decades. Norman Rittenhouse, from the Franconia, Pa. area, began his poultry business early in the years of the downtown Wayne market, and then moved to the new Strafford market in 1977. He served his customers from that stand until selling his business to Carl Leaman in 1994. Tony Eberly (at left) became the third and current owner of that business in 2002 after purchasing the Rittenhouse Farms Poultry stand from Carl. *Courtesy of Roger D. Thorne.*

*“I would go to the Market every Saturday with my mother as a child, and was responsible for buying one dozen large brown eggs. I would repeat the order continuously to myself so I wouldn’t forget the target of this most important mission !” — Tessa Doeffer-Hall*

*“My family has been “meeting” at the Farmers Market for years!!! My kids (who are now in their 20’s) wanted to go there for lunch more than anywhere else (even McDonalds). Mini hot dogs were a huge hit, and my youngest loved the crab salad in the back. My mother, father, aunts, cousins would often meet us for lunch. I could have a delightful outing for lunch, bring home dinner, maybe even pick up a present I forgot I needed at the cute gift shop. It’s just such a wonderful, yummy, family oriented institution. I’ve probably been there once or twice a week for over 20 years!!! BEST Main Line tradition of them all!!!!” — Sheila O’Conner Miller*





(ABOVE) The well-known D'Innocenzo's Bakery has been providing traditional European and American breads and pastries at the Strafford Market since 1977. They specialize in Stock's pound cakes, Lancaster and Philly-style sticky buns, Hungarian kiffles, old-world Italian breads, rolls and Jewish ryes.

(BELOW) While their products certainly draw people to D'Innocenzo's Bakery, it is their staff that makes this stand such a pleasure to visit. They have a slogan, "Always with a Smile." One will never receive friendlier service than at D'Innocenzo's, where employees Margie Dell and Carlos Correa so clearly enjoy their important work at one of the Strafford Market's oldest businesses. *Courtesy of Roger D. Thorne.*

