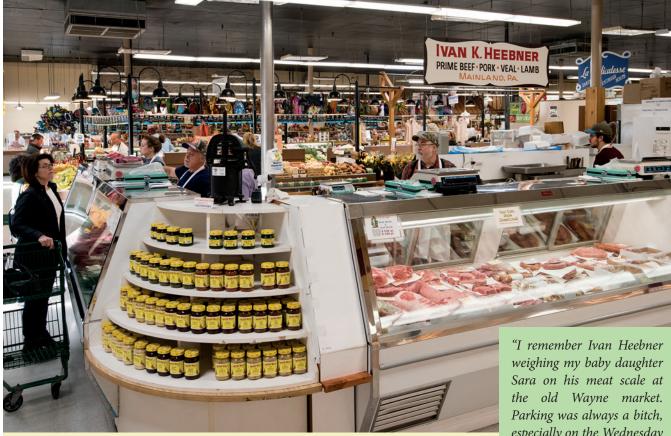


(ABOVE) At the Ultimate Bake Shop of Wayne, within the Strafford Farmers Market, Steph Littleton (left) and Stephanie Brown Shanks (right) prepare more mouth-watering and award-winning pastries. In 2018, Ultimate Bake Shop received the award "Best Muffin & Pastry Chef of the Main Line and Western Suburbs." (BELOW) Their display case leaves little wonder. *Courtesy of Roger D. Thorne.* 





(ABOVE) At the Ivan K. Heebner stand, butcher Scott Heebner (center) awaits his next customer while Devery Rutter (left) serves his customer's request. Montgomery County-based Ivan Heebner was one of the original standholders in the downtown Wayne Market in 1951, and the business has operated in the Strafford Market since it opened in 1977. Courtesy of Roger D. Thorne.

*especially on the Wednesday* before Thanksgiving. The move to the old Penn Fruit market in Strafford made everyone's shopping easier." — Sandra Moskowitz

(BELOW) Butcher Devery Rutter presents a prime beef chuck roast. *Courtesy of Roger D. Thorne*.



Brian Klob serves a customer at Countryview Barbecue, a standholder providing fresh poultry and prepared foods within the Strafford Market. *Courtesy of Roger D. Thorne.* 



"My childhood memories of the Farmers Market are dim but the draw is deeply imbedded. I'd go every time I visited my parents after moving away in 1978. Upon returning the first stop was always for a baggie of potato chips. Then I'd balance that with a cardboard container of roasted carrots. Love finding fresh veggies including some I rarely got elsewhere like pattypan squash. I'd always buy a fruit topped cheesecake or two, some cheeses and a hoagie." — Marjorie Davis Welsh



Semaan Semaan, who has been a standholder at the Strafford Market "since the Reagan-era," specializes in a wide array of Middle Eastern and Greek foods. *Courtesy of Roger D. Thorne*. RGANIC