

Farmer's Market

In the UK there is a big network of Farmer's Markets selling organic produce in towns (and some cities) over the country. Here in Klosters there is also a small but thriving and sociable market, every Saturday morning from the middle of July to the middle of October, and it really is well worth a visit and to take some time to look at all the products on sale. There are only six stalls, but each one offers something a bit different, and the line up is always the same, so starting from left to right from the Bahnhof are the family Jenny-Marugg who farm in Klosters Dorf. Annagreth who mans the mobile stall (conveniently there is a step in front to bring you up to the counter level!) has a variety of different Salsiz, fantastic sausages to barbecue, pieces of "Bauernspeck" and smoked beef filet and Bündnerfleisch. You can also order various cuts of their home produced "Jungrind" (bullocks) who have been reared on their mother's milk, hay and silage for 8-10 months and remain in the meadows or the barns throughout the winter months with them. The meat is hung for about ten days and is sold vacuum packed to order in the quantities you require whether it be mince, filet steaks, joints, etc. The meat from the bullocks is pink in colour and is as tender as veal but with the taste of beef! For an order form telephone 081 422 57 40. Moving along the stallholders is the family Christian Sutter from Schiers who seem to grow every seasonable vegetable possible. The stall is man-

ned by mother and son and you really do have to get there by 8.30 a.m. to have the choice of the full quota of their weekly produce as it is very popular! The vegetables are freshly picked and you can stock up for the week on their delicious red or white potatoes, green/yellow beans, spring onions, cucumbers, courgettes, tomatoes, lettuce, cauliflower, spinach, cabbage, beetroot, etc etc ... they also produce berries and plums and other fruit in season and huge bunches of fresh herbs and lovely cards made from dried flowers. All the vegetables are organically grown, reasonably priced and of the highest quality so get there early and you will not be disappointed - especially if you want a bunch of their colourful garden and

alpine flowers!

The next stall vendor comes from the Engadin and sells the most scrummy sheep cheeses and yogurts and do not pass it by without at least tasting some cheese!

Kathy and Anita run the next two stalls together with a huge variety of goods and it is well worthwhile spending some time looking at everything as they sell a vast range of products! Kathy is one of six farmer's wife's from Pany-Luzein who sell home made produce under the label of "Scarnuz Grischun." This includes the most delicious jams made from wild and garden berries or fruit in season and honey all sold in attractively labelled jars - great for presents too! There is also delicious butter and cheese from Alp Valpun, herb vinegar, Salsiz and other

airdried meats. Kathy bakes the most delicious bread (including "Blescht Brot") and "Nusstorte". "Birabrot" and the scrumptious "Panyertorte" made with almonds and homemade jam in the middle - this is all laid out amongst an array of home made biscuits, fudge, cakes and home made pasta backed up by colourful bottles of syrups made from lemon, mint and elderflower and of course some liquers made from plums, herbs and cassis! Anita makes her own creams and medicinal ointments from herbs, flowers and resin from trees to treat different ailments from rheumatism, infection, coughs, dry skin/lips to insect stings. She also makes little herb pillows to help relax you to sleep and for headaches and sells natural herbal massage and bath oils and soap and other products all made in Graubünden.

Finally the last stall, new this year, is run by Thérès and Beatrix and is a colourful mixture of knitting wools and cottons and other stock remaining from "Spinnänetz". There are a lot of small gifts and baskets of little knitted hats, booties and socks. Thérès makes delicious small home made fruit tarts and carrot cake and also Ziger (fresh cow cheese). All in all, it is a truly productive and friendly market with top quality fresh goods that have been grown/made/produced by local families/farmers and it is a real pleasure to shop there on a Saturday morning - thank you to all the stallholders and Klosters would not be the same without the market!



Products of the Farmer's Market.