



YOUR DOWNTOWN CONNECTION

MIPORTLAND.ORG

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As the City continues to review and consider the Kent Street Project, MiPortland would like everyone to contemplate... What's your personal walking score? And if you have a family member, or friend who walks less than 200 steps, can you offer to drop them off and pick them up? We're fortunate enough to have this opportunity for funding that will help us stage Kent Street for sustained and future growth. By replacing infrastructure well past it's lifespan and increasing capacity for developers, businesses and apartments. In the process creating safer streets and sidewalks that are much more navigable, with the added bonus of beautification. Please tell the businesses you frequent and enjoy that they are worth 150 extra steps—for the good of the entire community.



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## OLD RED MILL FARM MARKET

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**Thomas' Natural Roots**  
Tammy & Kevin Thomas

**2022**

**SOUNDS of SUMMER**

with thanks to

CONFLUX CITY BREWING COMPANY  
FABIANO'S RIVER HOUSE  
MADARANG  
CONFLUX CITY BREWING COMPANY  
WORLDWIDE  
CONFLUX CITY BREWING COMPANY

June 2 Epic Fail  
9 We 3 Strings  
16  
23 Skip & the Dude  
30 Dangling Particles

July 14 Kick Back  
21 Cover Brothers  
28 Flat Water

Aug 4 TLG  
11 We 3 Strings  
18 Bears-n-Cold Drafts  
25 Epic Fail

**6:30 - 8PM ~ THURSDAYS**  
**TWO RIVERS BANDSHELL**

Arranged by  
**Neal Mathisen**

**CIVIC CLUB of PORTLAND**

presents

**Legislative LUNCH**

11 12 1  
10 2  
9 3

### Legislative Lunch:

In light of failing attendance and abundant opportunities available for community members to stay informed, the Portland Civic Club is discontinuing this program. If anyone would like to take it over, please contact Kathy Parsons or email Tina CW.

The Farmer's Market is a local venue designed to provide Portland with something very special. It sells seasonal fresh produce, flowers, meats, eggs, soaps and candles—along with other unique things, such as art, greeting cards, baked goods, and honey—to name simply a few of the items available for sale there.

It's a place for home-grown, homemade, and value-added products," said Lisa Balderson, marketing manager of the project.

The allure of the Farmer's Market goes far beyond the various products that are for sale. The market has evolved over the years to include much more than these things.

"The market is also a place of gathering for people," said Lisa. "People come here to grab a cup of fresh coffee and visit with their friends. Librarians sometimes visit us and they read books to the kids. Musicians visit us as well. The staple musicians are known as the Red Mill Porch Pickers. They play Virginia Blue Grass, to the delight of the listeners."

Most vendors of the market have full-time jobs during the week. They sell items at the market as a sideline to earn extra money for themselves and to enjoy the social contact that is associated with the market. One such person bakes thirty pies every week and she quickly sells them out. Other vendors include Kevin and Tammy Thomas, who run their own business, Thomas' Natural Roots.

"We grow organic produce, and we specialize in peppers and in tomatoes," said Kevin. "We grow ninety-five varieties of peppers, in every color of the rainbow, ranging in heat from common green peppers to Carolina Reapers, which is the hottest pepper in the world according to the Guinness Book of Records."

The Thomas' have worked very hard to make their business a success. "What's greatly contributed to our success is the fact that we specialize," said Kevin. "Specialization has proven to be the key to the growth of our business. In addition to our peppers, we grow forty-one varieties of tomatoes."

The market offers free-of-charge access to the public as well as no-charge access to vendors. "The city does not take a commission on the sales of the market, and vendors are never charged a fee to set up a booth at the market," said Lisa.

The Farmer's Market is always looking for new vendors. Interested parties may contact Lisa and discuss selling at the market with her, but they are encouraged to first apply for a booth on the market's Facebook page or at oldredmillfarmersmarket@gmail.com. "There is much more to the market than meets the eye, but it is always a joy to participate in it. It is a passion for us."

**Open June through October. 9 AM to 1 PM, Saturdays**

**Lisa Balderson— Market Manager 517-930-1651 thomasnaturalroots.com**