

artSHOWCASE

Relevant Reading for the Artistic Mind.



EXPLORE MICHIGAN SUMMER FAIRS & FESTIVALS

PLUS:

Traverse City's Cherry Festival
Plymouth's Art in the Park
The Sounds & Sights of Chelsea
Shakespeare in the Arb
Local Organic Farmers Make Good
Marketplace

May | June 2011

www.ArtShowcaseMagazine.com

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ON THE COVER:

Amococo by Architects of Air, a monumental, magical labyrinth, will be a featured attraction at the Ann Arbor Summer Festival. Photo by Richard Osborn



Photo by Narelle Trotman



Photo by John L. Russell

06 MICHIGAN SUMMER FAIRS & FESTIVALS

SUMMER FAIRS & FESTIVALS

After a long, cold Michigan winter, what better way to celebrate than by spending some days enjoying the warmer temperatures at an art fair or festival? We've gathered a listing of some of the best in Michigan here to help you plot your course this year, and there is literally something going on every weekend.



16 PLYMOUTH'S ART IN THE PARK

VISUAL ART

Art in the Park, which began in 1980 as a very small, very local craft show held entirely in Kellogg Park, has introduced hundreds of thousands of people to the quaint small-town charm of downtown Plymouth.

12 CHOOSE CHERRIES

TRAVEL & CULTURE

Traverse City, the cherry capital of the world, rolls out its most exciting festival July 2-9. While you're there, take in the local cuisine and a gallery or six and you'll see there's much more to enjoy than just the cherries.



Photo by Amy Johnston

22 LOCAL ORGANIC FARMERS MAKE GOOD

CULINARY ART

Since 1972 the Ann Arbor Farmers' Market has presented a venue for local, organic produce to reach tables across Ann Arbor and its surrounding towns. Meet a few of these organic farmers who are leading the way.

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Art Showcase Magazine is Southeastern Michigan's premier print resource for fine entertainment in the arts. Our mission is to cultivate among our readers enhanced support, awareness and accessibility to local high art and culture. We help our readers to maximize the enjoyment they find in the arts, and we assist them in pairing their lifestyle interests with local arts opportunities.

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PLEASE RECYCLE.

Great Summer Festivals

June 11-12		<p>The Royal Oak Clay, Glass and Metal Show features 130 juried artists showcasing art created from dirt and flame. Demonstrations, hand on activities and more. Washington Street downtown Royal Oak</p>	RoyalOakChamber.com
July 2-3		<p>Celebrating the Jazz Culture of Detroit's east side. Explore city living. Great music, kid's activities, pub crawl and a DIY show. Jefferson Avenue in Detroit</p>	JazzinOnJefferson.com
July 13-16		<p>The Wyandotte Street Art Fair celebrates its 50th anniversary with a juried art fair, a curated crafts market, an expanded children's area and fabulous music. Biddle Avenue, Downtown Wyandotte</p>	WyandotteStreetArtFair.org
July 15-17		<p>All things green! Green Art Fair, Green Home Show Green Transportation & More. New! - Holistic Enlightenment Fair Nine Mile@Woodward in Ferndale</p>	LiveGreenFair.com

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BEGINNING MAY 4TH Wednesdays are back!

315 Detroit Street • a2gov.org/market
Wednesday & Saturday 7 a.m. to 3 p.m.

Ann Arbor
farmers market
great produce and more since 1919



LOCAL ORGANIC FARMERS MAKE GOOD

Words and Photos
by Amy Johnston

My blinker signals my claim on the coveted parking place. As the green Subaru pulls out, a champagne-colored Lexus zips from around a corner and inserts itself neatly into my spot. The radio blares horrific news of a fracking disaster in Pennsylvania—chemicals spilled in the water. Switching channels to news of Rick Snyder's shenanigans, I accelerate past and nearly clobber a jay-walking man wearing a striped knit cap, an orange Patagonia sweater and an infant swaddled against his chest. He saunters, unperturbed, across the street, a bulky bag of arugula tucked under his arm. I want that arugula. I finally arrive at the Ann Arbor Farmers' Market where Shannon Brines doles out shares of his organic greens to faithful customers. It takes work to shop at the market. I wonder to myself, is it worth it? Fact finding is in order.

First stop: Frog Holler Farm

Front runners of the local organic food scene, the King family has been growing organically and selling produce at the Ann Arbor Farmers' Market since 1972. Frog Holler Farm, not to be confused with Frog Holler Produce Company—a completely unrelated operation—participates in Community Supported Agriculture (CSA). That is, they sell shares of their fresh, certified organic veggies and fruits directly to community members, much like a food subscription, without a pesky middle man involved. At the market, non-subscribers and subscribers alike can start the season by buying seedlings such as chard, collards, broccoli, cucumbers and more exotic bedding plants like celeriac or Pingtung eggplant. As the weather warms, look for a wide variety of fresh foodstuffs that include beets, beans, tomatoes, salad greens, melons



You'll find Frog Holler Farm's produce at the Ann Arbor Farmers' Market at Kerrytown Wednesdays and Saturdays from 7 a.m. to 3 p.m. May through December, and Saturday only from 8 a.m. to 3 p.m. January through April.

and about 28 other vegetables and fruits, plus herbs and edible flowers.

The day I visit Frog Holler Farm in Brooklyn, MI is brisk and cloudy, but Cathy King has no qualms about escorting me over the lush 165-acre grounds where greenhouses, a hoop house and outdoor garden plots ornament the existing flora and rolling hills where Holler Fest stages are perched in anticipation of what surely promises to be an amazing summer music festival. (That's right, I said Holler Fest Music Festival, one of the best local music festivals this side of the Mississippi.) In addition to heading up the family farm, Cathy is a writer and yoga instructor. She credits much growing know-how to her late husband Ken King and confesses she's better at the communication end of Community Supported Agriculture. She's dedicated to a simple life working alongside her three sons and feels humbled by her beautiful surroundings saying, "Whether I'm a good gardener or not, I just honor the land."



Cathy King of Frog Holler Farm

Taste Frog Holler Farms' produce and you'll know that Cathy King is indeed a GOOD GROWER.



Taste Frog Holler Farms' produce and you'll know that Cathy King is indeed a good grower! When I ask if she is happy with her life on the farm, she says she has "not a single regret for a single minute." To find out more about Frog Holler Farms, CSAs or Holler Fest 2011, visit www.froghollerorganic.com and www.hollerfest.com.

Next stop: Brines Farm

You can never accuse Shannon Brines of being lazy. Well, you can try, but he'll prove you wrong--every day. When Shannon is not working full time at U of M focused on applied geography projects, he's toiling at his Dexter farm, attending a food summit or helping a worker set up her own hoop house. Snuggled in the woods, Shannon's four low tech, unheated hoop houses provide year-round organic crops to CSA share holders and market goers. His winter specialties include kale, carrots, heirloom lettuce, spinach, deer tongue, mizuna, turnips and arugula, among many other things. The hoop houses allow Shannon an early start on tomatoes and other heat-craving plants, extending their growing season significantly.

more>>>



Shannon Brines of Brines Farm

As he escorts me through his hoop houses, it becomes apparent he commits much of his brain space to growing a delicious variety of organic produce in the most eco-friendly, efficient manner possible. Stooping down periodically to touch the red lettuce, pok choy or radish or share a bit of claytonia, Shannon describes plans to increase sustainability by installing a rain collection system in the form of gutters along the sides of a hoop house that will drain rain water into a reservoir and adding solar/wind power. To read Shannon's *Know Your Farmer* blog, visit his website at www.brines.org.

Last stop: Thomas Organic Creamery

Perhaps one of the most compelling reasons to purchase locally-produced organic goods can be found in the gentle brown gaze of a jersey cow. At Thomas Organic Creamery, located in Henderson, MI, the cows' friendliness impels them to take a break from their dinner to meet me. They're curious, sweet and free from synthetic growth hormones, pesticides and

antibiotics! Unlike cows stricken to life in factory farms, Thomas cows have the run of the pasture and are raised on the farm from birth. Owners Linda and Harley Thomas provide a pretty cushy life.

"I have found the local food system to be a more approachable way to do my part to SAVE THE WORLD."

— Shannon Brines,
Brines Farm

The result of healthy, happy cows? Foremost, delicious milk. With 4.5-5.7% butterfat, it's especially creamy and rich. The natural progression from organic milk

is, of course, organic ice cream, hand crafted in a two-day process. It's clear the devotion and care Linda and Harley provide the cows is matched by their dedication to creating high-quality dairy treats, as you will know if you've ever sampled their fully-cultured yogurt. It's thicker and creamier than most yogurts around, much like that found in Europe. Find out more at www.thomasorganiccreamery.com.

If ever I catch myself munching my organic arugula from the Ann Arbor Farmers' Market and wondering if the extra effort is worth it, I mentally revisit trips to the farmers behind the food and recall the wise words of Shannon Brines. "Because a lot of the world's issues seem so overwhelming and so polarizing, I have found the local food system to be a more approachable way to do my part to save the world. It has been a way for me to see the fruits of my labor and to make it so other people can see what's possible too." Then I know what it's really worth. And it isn't a parking space.

ASM

