

## Southwest

Whether you're looking for peppers to stuff with Jack cheese or for tomatillos to add to salsa, Southwestern farmer's markets can put some zip in your pantry. Here are two of the region's best bets.

- The venerable trendsetting market in the Santa Fe rail yard provides diverse treats including distinctively flavored northern New Mexico chiles (which differ in flavor from those produced farther south in Hatch), buffalo meat, pistachio nuts, and bread made from organic northern New Mexico white wheat. Because the market was formed to protect the interests of northern New Mexico farmers, its vendors and produce are all certified as local and most are decidedly old school, one of the vendors is a middle school group that tills the soil in its market garden with a team of Belgian draft horses. 505/983-4098 or [www.santafefarmersmarket.com](http://www.santafefarmersmarket.com)

- Civano Artisans and Farmer's Market specialties include farm-fresh eggs, peppers, tomatoes, Asian pears, apples, and seasonal veggies. Much of the produce is grown in Willcox, Arizona, a town east of Tucson with a reputation for fine organic produce—especially tomatoes and apples. Willcox vendors supply tomato, apple, and pear varieties that are not commonly grown in Tucson proper. Mama Llama's Empanadas are also on hand for noshing while shopping. 520/546-9200 ■

*Contributed by Scott Calhoun, a garden designer and freelance writer living in Tucson.*

Fresh chile peppers



Amy Haskell