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### Farmer's Market Vendors Adjust to Dry Conditions

(KAIR) -- The dry drought-like conditions throughout the state hasn't totally crippled vendors of the Atchison Farmer's Market, but they have had to take extra steps to save their fresh, home-grown items.

Co-founder and board member of the Atchison Farmer's Market, Betty Fischer describes what the vendors have done to keep a good crop and says they opened earlier this year.

(Play Audio) RT: :36

With the potential for a below average yield for crops, specifically corn, prices for processed goods, which contain the corn-based additive of high fructose corn syrup, could see another rise in the coming months.

Prices at farmers' markets typically are at market value or slightly higher, but as Carrie Kesse, a vendor from Cummings says, you get a healthier bang for your buck.

(Audio Continues) RT: :32

Another vendor offers an opportunity to get the public involved to allow them to be able to grow their own items.

Christy Harris is a vendor that lives outside of Atchison that raises Nubian milk goats and stone grinds organic wheat.

(Audio Continues) RT: :13

For Carrie Kesse and her business partner, raising these items is the way of life.

(Audio Continues) RT: :15

The Atchison Farmer's Market meets every Wednesday afternoon from the spring through the fall, depending on the weather, in between 5th and 6th and Main Streets.

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