

# Mobile Market 2015



## Coming to a community near you!

### **Mondays – Petrolia, Corunna & Aamjiwnaang**

**Petrolia** – Food bank – 4156 Petrolia Line 9:30 – 10:30

**Corunna** – All Saints Anglican – Hill St 11:00 – 12:00

**Aamjiwnaang** – Community Centre Pavilion 12:30 – 1:30

### **Tuesdays – Forest, Thedford & Kettle Point**

**Forest** – Contact House - 6276 Townsend Line 9:30 – 10:30

**Thedford** – Meadowville – 76 Mill Street St. 11:00 – 12:00

**Kettle Point** – Hillside School – 6265 Indian Lane 12:30 – 1:30

### **Wednesdays – Watford & Alvinston**

**Wyoming** – 587 Ontario Street 9:15 – 10:15

**Watford** – United Church – 555 Ontario St 10:45 – 11:45

**Alvinston** – Township Office – 3236 River Rd 12:15 – 1:15

### **Fridays – Sarnia**

**Rogers St.** – parking lot 9:30 – 10:30

**Kathleen Ave** – park 11:00 – 12:00

**Veteran's Park** – along Victoria St N 12:30 – 1:30

**YMCA Learning & Career Centre** – 660 Oakdale Ave 2:00 – 3:00

**Starts the week of July 6<sup>th</sup> until the end of October**

See over for more details ....



A program of The Inn of the Good Shepherd  
**Fresh produce** is available every week at no cost  
(while supplies last).

Many thanks to the farmers, greenhouses and gardeners who support this program with donations of produce!

Many thanks to Mainstreet Credit Union  
for its financial support of the 2015 Mobile Market program



### **Accessing the Mobile Market**

- To access the Mobile Market, please bring one of the following:
- The Inn or any food bank client card
  - ID and proof of residence in Lambton County or Co-op Housing
  - Proof of social assistance income (OW or ODSP or OAS)

### **Healthy Activities ... Healthy Lifestyles**

Following up on the successes of last summer, Lambton Public Health and North & West Lambton Community Health Centres will be attending various mobile markets with health activities and providing resources with recipes and tips to preparing the vegetables.

### **The Mobile Market ... Community Kitchen nights!!!**

In August & September join us for a couple evenings to learn how to prepare & freeze corn, squash and applesauce then get to take quantities home to stock your freezer for the winter!

Dates & locations will be announced at the markets, 2-3 weeks prior to the kitchen nights.