

1. Additional cheese mongers. 2. Additional organic vendors to replace the non-organic ones. 3. A better taco stand!  
A balanced mix, but fresh and artisan goods preferable.  
A couple of food trucks or stands that have pre-made food. Better fish and meat selection  
A good bakery  
a new fish guy?  
add variety, not just more of what is already there  
Additional hot-food choices or food trucks, additional non-produce (meats, cheeses, wine, etc) vendors.  
Affordable cheeses and cured meats  
Affordable fresh fish and seafood, affordable meats/butcher, fermented beverages  
Aghan/Pakistani food from the same guys who are in the Emeryville Public Market. Gluten free foods.  
African American farmers.  
Already love the mix  
An apple vendor.  
Another bread stand would be good, particularly the folks who sell at the Temescal/Claremont farmers market on Sundays.  
Another dairy vendor  
Another option for coffee and fish.  
Another seafood vendor (just saw in newsletter that may be happening) - it's pretty darn good as is, but anything that is crazy good is welcome.  
Another specialty cheese vendor Specialty spices/herbs Bone Broth - there is a vendor at the Farmers Market in Temescal It would be nice to have cooking demonstrations  
Anything is fine  
Anything local  
anything local  
anything LOCAL, especially items that can be non-perishable food (related) gifts  
Anything new, different, organic is fine with me.  
artichokes, fresh crab, maybe another flower vendor, otherwise, love the market  
As wide a variety as possible. More ethnic vegetables like at Old Oakland  
Asian vegetable vendors  
Baia pasta Pre-prepared food for busy families (e.g. soups, entrees)  
Baked goods Seafood  
Beef jerky Pickles  
Better quality food  
Better seafood that is actually local and sustainable  
Bike valets repairs  
Bread, dairy  
Brookside Farm from Brentwood  
Can't say.  
Can't think of any.  
Can't think of anything it's missing  
Can't think of anything.  
Cheaper options for vegetables.  
Cheaper prepared foods. Vegan baked goods without sugar or white flour, sweetened instead with fruit, stevia, etc.  
Cheaper produce  
Cheese, coffee  
Chickens, eggs, bread  
Chocolate crickets  
Cholita Linda and bring the pizza back  
Cooked foods to use during the week  
Crepes, would be cool if the spice shop across the st had a both on Sat., have they been asked?  
Doesn't matter to me...I don't go this chaotic Farmer's Market. It's a zoo.  
Don't care  
Don't care, won't go.  
Don't care.  
Don't have an opinion.  
Don't know  
Don't know  
Don't know  
Don't know.  
Don't really care as long as it is not garish or harmful to health or well being. Maybe a booth dedicated to community activities.  
Don't think it needs any more prepared foods, just fresh foods and plants.  
Emphasis on fresh produce.  
Enforce local producers, don't allow reseller! More grass fed, pasture raised & finished products  
Family farms, transitional (to organic) farms, less overpriced branded stuff  
Feel Good Bakery.  
Fermented foods, perhaps.  
Find a worthy replacement for Octoberfeast!  
fine as it is  
Fish Succulent vendor  
florists  
Food - either fruit or restaurateur. Not something selling materials like pots or clothes.  
foods not already over-represented at the market  
Fresh and local meat and cheeses.  
Fresh breads and muffins Flowers  
Fresh juice  
Fresh local beer, fresh local tortillas & Bariani olive oil.  
Fresh oysters on the half shell!  
Fresh seafood, body work station, food and toys for pets.  
Frog hollow; more cured meats; more cheeses; more ethnic packaged prepared foods, not just eat at market; more fermented foods; more flowers.  
funny hats, silly handbags.  
German bakery, bring Oaklandish back, more cheese  
Gilroy garlic vendors Salinas artichoke vendor Napa mustard vendor More home made craft vendors  
Glad that a new seafood vendor is coming in. Otherwise it has everything I need.  
Gluten free bread  
gluten free everything  
Good as is  
good as it is  
Great mix now--would like to see new vendors fill any gaps created by departing vendors.  
Greens and fish  
Hamburgers?  
Happy with what's available  
Hard to get items that are specialized  
Hard to say, the Saturday market is a big disappointment. Way too expensive, way too commercial.  
Healthier foods to eat.  
healthy choices  
Highwire Coffee.  
How about a rotating selection of local craft beer brewers.  
I am not drawn to the jewelry or clothes vendors. I would like to keep the focus on healthy food.  
I am quite happy with the mix.  
I can't think anything.  
I don't go because it is a zoo to try and park. I live too far away to walk. Maybe there should be a shuttle?A  
I feel like there is a good mix now. I would make sure to emphasize food over crafts.  
I like it all the way it is  
I like the availability of chair massages.  
I like the craft products like fermented veggies and dips. Maybe a soup vendor like 3 Stone Hearth. Also, it would be interesting to include any ethnic produce -- I go to the Oakland Chinatown FM to get some locally grown veggies that aren't at ours.  
I like the current mix. More food variety is good. I'd prefer not to see non-food items.  
I like the current mix. I DO NOT want more crafts. Please keep it primarily for food of various kinds especially produce fresh from the organic farms.  
I like the food better than the gifts and knick-knacks. I like it when organic small food plants suited to our climate are available. Prefer produce to meat. Vegetarian processed food / baked goods are nice.  
I love seeing local artisan foods as well as a wide variety of produce. It's also good to have meat purveyors.  
I love what it offers already  
I miss Liba falafel!  
I miss the massage people...  
I miss the tomato girls and would love to see them back but I guess that's their decision. I'd like everything to be at least pesticide free. I don't think conventionally grown produce should be there at all. I also miss the hibiscus guy, so my choice would be rare and unusual plants.  
I prefer to see more farmers, not specialty foods but feel pretty neutral to this.  
I really don't care! As it is, the prices are increasingly stupefying! My thinking is it's going to become more precious all the time. Sad!  
I think it's fine as is.  
I think its a great mix now. Maybe more food options?  
I think the current mix is great. More of the same.  
I think they have a great mix now.  
I thought everything on earth was already there!  
I would like to see local wines and other beverages sold at the Farmers Market.  
I would like to see some more meat merchants. There's an excellent sausage vendor at the Housewives' Market that would be a great addition.  
I'd like to remain focused on fresh foods over prepared foods and arts and crafts. It's where I get 90% of my weekly groceries and I like to cook meals at home with the great produce and proteins sold. I wouldn't want that selection reduced in favor of prepared foods (what we have is fine) or jewelry / clothing / ceramics / cosmetics (again what we have is fine, just don't want more)  
I'd like to see more local farmers and/or local makers in the market. It bothers me that conventional producers are in there and charging an arm and a leg for their produce, despite the fact that they're not organic.  
I'd like to see more produce products local vendors.  
I'd like to see Strauss milk come back. Milk is really the only food item I need to go to the store for.  
I'd like to see the mix maintained, i.e., replace in kind.  
I'd like to see vendors that sell seedlings and plants.  
I'd love to see some kind of sandwich vendor.  
I'd rather see wider lanes for walking. I'd like to see a better-quality knife-sharpener.  
I'm always impressed by the variety. Keep it going  
I'm feeling that it currently meets all my needs.  
I'm good with non organic  
I'm happy with the selection.  
I'm not sure of the gaps but whatever makes the most sense from a business/balance perspective. Personally, more food trucks or food truck 'cameos'. Would probably like to see the business strategy for the market to inform suggestions.  
Imperfect fruit  
Imperfect fruit and veggies, bone broth, bones for making bone broth  
Indian food. Current mix is pretty good.  
Is our local "Oaktown Spice Shop" not interested in a small booth? Otherwise I'm happy with the mix. \*  
it already has a good mix  
It is important to keep a balance between the farm sellers, the food processors and the non food&farm sellers. Right now I think some of the vendors selling goods other than food aren't that great. Maybe have a mixed space for local crafters where they could just have a table instead of an entire space and share it with two other local people. This could be on a rotating basis.  
It is incredible as it is.  
It seems pretty varied now  
It would be nice to have a loose leaf tea vendor at the market.  
It's already a great mix.  
It's pretty good as is, it's a bummer that Liba is gone but it's understandable that she wanted to get out of the food truck business.  
It's pretty good as it is.  
Keep it heavy on the fresh produce vendors  
Keep it local and organic with a good mix of produce  
Kid stuff?  
kombucha  
kombucha organic beer in refill growlers  
less expensive options such as non-organic produce.  
Less expensive produce.  
Less expensive veggies  
Less jewelry more prepared foods.  
Less prepared stuff.  
Less spaces would be better.  
local  
local business products (jam, honey, clothing, pottery, art etc)  
Local farmers  
Local home producers of pre made goods. Things that you can't just go get for cheaper from Berkeley bowl.  
Local honey small amount of antique vendors  
Local veggies from social justice organizations  
Local wine and beer  
Local.  
locally baked sliced bread.  
Locally grown vegetables Specialty bakery  
Love it the way it is. More fresh organic produce choices would be my only suggestion  
Lower cost options  
Marin Sun Farms pastured meats; Stemple Ranch pastured vegans  
Maybe a vegan food truck/tent (NoNo Burger, No Worries, Hella Vegan Eats, etc).  
Maybe more ethnic specialty foods  
Maybe some organic health and beauty items. It might also be useful to have a booth featuring services provided by Munchery, blue apron etc.  
Maybe, bahn mi sandwiches. Also, Gail Lillian's Lovabowl.  
Meat and fish  
Meat vendors. Not everyone's vegan in Oakland.  
meat, fish  
Meat, fish, and poultry  
Meats and fish.  
Milk vendor More tomatoes in season More corn in season  
more AfroCentric and vegan  
More Asian foods. A spice stand?  
More Asian produce vendors, mushrooms, live fish and seafood  
More Asian vegetables.  
More baked goods such as breads. A spice booth.  
more baked goods, and vegetables  
More cheese and good bread.  
More cheese places like pt. Reyes Food from fruit tree bakers for lower budget residents Frog hollow farms Acme bread Cow Girl Creamery Tomales Bay Oyster Company Bill Niman Fresh noodles - Sun Noodle Company Monterey Fish Pasture eggs  
More cheese. More flowers  
More cheeses, perhaps some Caribbean food (Puerto Rican food, Jamaican food, etc.)!  
More coffee. :) First priority for organic + pesticide-free (for smaller farms) vendors.  
More diversity in produce to appeal to different ethnicities.  
More eggs and meat vendors. Also more ethnic foods, such as kimchi.  
More ethnic vegetables - bok choy, thai peppers, chinese broccoli, fresh pasta, etc.  
More exotic fruits and veg  
more farm goods, fewer crafts stalls  
more farm stands or specialty foods- no knick knacks, junk or stupid toiletries!  
more farmers local to Oakland proper, particularly farmers of color. More affordable foods.  
More farmers. No more specialty foods.  
More fish and meats and cheese and dairy  
More flowers stands? But really it's a great selection. I would not add any more jewelry or handicrafts stands  
More flowers  
More flowers More bread IMPERFECT PRODUCE dropoff spot  
more food options/trucks  
More food stands, less prepared  
More food trucks  
More food trucks  
More food trucks like Senor Sisig.  
More food trucks or food vendors. Really enjoy the variety of produce and other food items.  
More fresh food (vegetables, fruits, herbs etc.).  
More fresh vegetables from local growers. Also what's with the pop up vendors along the T Mobile store? Are they part of the farmers market or just setting up shop and selling illegally??  
More fruit and veg  
More fruit.  
More garden plants.  
More gluten free vendors  
More gluten-free and allergy-friendly prepared foods.  
more handmade products  
More heirloom varieties of fruits and veggies.  
More hot lunch options  
More local cheeses, olives  
More local eggs  
More local vendors.  
More meat and fish options  
More meat please! Aside from that, I'd like to see more community driven spaces inside, rather than relegated to the sidewalk.  
more of the same  
more of the same  
More organic options, more discount prices such as imperfect produce at a reduced price  
More organic produce  
More organic vendors. fish.  
More organic. Keep bringing in dif craftspeople too especially before the holidays.  
More prepared food  
More prepared food  
more prepared food items, food trucks, etc. more arts and crafts, more meats  
More prepared food options would be good (of a different variety - i.e. no need to add yet another stand that sells generic greens). Maybe something like the pre-made soups or pies that are sold at the Rockridge market on sundays.  
More ready to eat foods  
More seafood. More SPICES.  
More unprepared food sources  
More varied produce  
more veggie and vegan foods. organic avocados.  
mushrooms  
Music, beer garden  
My preference would be fresh produce and flowers, artisan or handmade foods, organic foods.  
Neutral on this question.  
No comment  
no comment  
No comment  
No comment  
No comment until I go  
No comments  
No feedback.  
No idea.  
No longer shop there.  
No more vendor space until you get more park space! The market already encroaches on public access to the sidewalk on grand. I would like all the food trucks moved from grand Ave because the queues for the food trucks completely block the sidewalk.  
No opinion  
No opinion  
No opinion  
No opinion  
No opinion  
No opinion  
No opinion  
No opinion  
No opinion as I don't go.  
no opinion.  
no opinion.  
No opinion.  
No opinion.  
No opinion.  
No other ideas  
No preference  
No preference  
no preference  
No preference  
No preference  
no preference - it's all good by me.  
no preference it's a good mix now.  
No preference.  
No preference. It's all good to me.  
no pref- it's a good mix.  
No special requests.  
No specific suggestions.  
None  
None  
none - it's pretty comprehensive  
None that I can think of.  
Not applicable as I don't shop there  
not really sure, i rarely go.  
Not sure  
Not sure.  
Not sure.  
Not sure. Would love a knife sharpener .  
nothing comes to mind  
Nothing comes to mind  
Nothing in particular  
Nothing we can think of  
Oakland's own Firebrand Bakery.  
Open to anything  
Organic dairy, but not raw. Bakery that uses seed, not grain for its flour base.  
organic food products  
organic produce  
organic produce there are enough craft vendors already  
Organic produce.  
Organic/ pesticide free. Local specialty foods.  
Organics, cheese, breads,  
Organic salad mixes, fun vegan options  
Overall, I think it's a good mix now.  
Oysters.Live crabs. Clams.  
Perhaps an additional vendor or two selling meats/dairy/eggs.  
Perhaps hands on cooking or prep workshops for kids to learn to prepare own healthy food.  
Pickles would be great!  
Pizza!  
Poultry Cheeses  
Prepared foods  
Prepared foods, different food trucks  
Prepared meals  
Pretty much the same that sell there now, more competition could give us better prices.  
Produce  
Rinse and repeat with what is done in Temescal.  
Riverdog Farm  
Same  
Sandwiches with good bread and fresh ingredients. Maybe Indian prepared food? We love the samosas but would like more choices. Other Asian food. Yogurt?  
Saturday has a great market. We miss cowgirl creamery but geez what a terrific selection of great vendors!  
Sauerkraut  
Sauerkraut and fermented foods  
Seafood  
See #6 above.  
See above  
Seems perfect right now  
Seems to be a great mix. not looking for anything in particular.  
selling imperfect looking food  
Shelling beans. Eggs, chicken, cheese, butter. Spices.  
Similar to the current mix - produce, flowers, bakery, crafts/jewelry  
Something pet-friendly -local hot sauces -more food trucks/lunch options  
Specialty food that is healthy, organic and kid friendly  
stay with produce meats, fish, flowers etc. No packaged foods.  
Straus milk/dairy (or comparable quality, glass bottle) vendor. More sustainable fish. More prepared food vendors for breakfast.  
Traylor focus on organic produce and a wider range of price points  
Taylor Sausage (from Swan's market)  
The cholita Linda tapers at the Sunday dmv farmers market are amazing.  
The current mix covers most everything I could want.  
The Living Apothecary  
The market managers seem to have done a good job of running the market and keeping the right mix of vendors on-site  
The pastry vendors are fine, but we need a bakery that has a variety of breads (like Firebrand at Temescal)  
The problem this year seems to be fewer vendors with fresh food, and less variety of choice. I would prefer food, not other vendors.  
There is no need for additional specialty foods vendors. The market and the City should do a much better job of maintaining the park area with the assistance of the farmers market organization.  
There seems to be enough variety as it is. I can't think of anything that is currently unavailable there.  
Tomatos-only vendor. We miss Cowgirl Creamery.  
True growers! Real farmers! Connect with the local CSA's.  
unique gourmet vendors  
Unknown  
Unsure  
vegan/tofu/meat alternatives  
Vendors with vegan options  
We're happy with whomever wants to sell. There's already good variety.  
whatever the market will bear  
Would like to see community outreach/information kiosks/booths: neighbor associations, city of Oakland, OPD, etc.