

NYBG

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NYBG's Newly Expanded Farmers Market Opens for the Season, Offering Fresh and Nutritious Local Produce, Specialty Foods and Other Exciting New Features

Wednesdays, June 21–October 25, 2017; 9 a.m.–3 p.m.



Bronx, NY—Offering a diverse array of fresh, locally grown and produced vegetables, fruits, baked goods, and specialty foods, The New York Botanical Garden's Farmers Market opens for the season on Wednesday, June 21, 2017, just inside the Mosholu Gate and across the street from the Botanical Garden station of the Metro-North commuter railroad.

With a newly expanded roster of vendors from the Hudson Valley and other parts of the tri-state metropolitan area, the NYBG Farmers Market will bring the flavors of the seasons to New Yorkers throughout the summer and into the fall every Wednesday, running until October 25, 2017. Hours are 9 a.m.–3 p.m.

The Garden's market has been reimagined by Pascale Le Draoulec, who manages farmers markets in the Westchester communities of Hastings, Irvington, Chappaqua, and Bronxville.

The market will include not only a regular weekly lineup of some of the area's top produce vendors, bakers and specialty food purveyors—with more than twice as many merchants as in recent years—but also a rotating group of artisanal merchants, offering such treats as savory jams, piquant salsas, infused olive oils, caramels, and gourmet salts.

The market accepts cash, credit and debit cards, and EBT cards, providing visitors more ways to take advantage of the market's amazing bounty. Admission to the Garden grounds is free on Wednesdays, allowing visitors to explore many of the Garden's offerings such as the ever-changing flowers and plant collections in the award-winning, sustainable Peggy Rockefeller Rose Garden, the 50-acre old-growth Thain Family Forest, the Native Plant Garden, the Perennial Garden, and the inspiring Home Gardening Center.

As an added convenience, visitors can shop at the Farmers Market first, then store their fresh produce with the Garden's new complimentary Veggie Valet service as they enjoy the Garden's many features. Purchases will be kept on ice until visitors pick them up before they leave.

The weekly vendors at the NYBG Farmers Market will be:

- **Big Bang Coffee Roasters**, Peekskill, N.Y.—Hot or iced coffee and coffee beans
- **DiRiso Rice Balls**, Hastings, N.Y.—Arancini (Italian rice balls) stuffed with porcini mushrooms and other homemade Italian foods
- **Dr. Pickle**, Paterson, N.J.—Pickled products, from standard cucumber pickles to peppers, olives, mushrooms, and much more
- **Honey Locust Farmhouse**, Newburgh, N.Y.—Organic teas, various types of honey, and jams made with local Hudson Valley fruit
- **Meredith's Bread**, Kingston, N.Y.—Breads, rolls, cakes, cookies, pies, biscotti, challah bread, and quiches, including sugar-free and gluten-free baked goods
- **Pie Lady & Son**, Nyack, N.Y.—Butter-crust fruit pies such as mixed berry, strawberry-rhubarb, and apple, sold whole in three sizes or by the slice
- **Red Barn Bakery**, Irvington, N.Y.—Savory and sweet treats from a full-service bakery
- **Taliaferro Farms**, New Paltz, N.Y.—Wide variety of produce (peppers, zucchini, kale, spinach, turnips, beets), fruits (strawberries, raspberries, blueberries, apples, and melons) and many varieties of interesting, hard-to-find produce and herbs
- **True Food of Nyack**, Nyack, N.Y.—Fresh, flavorful seasonal salads and burritos made with local organic chicken
- **Wave Hill Breads**, Norwalk, Conn.—Artisanal breads and pastries made with organic whole grains milled at the bakery

Setting up at the farmers market on a rotating basis will be:

- **Anna Maria's Savory Jams**, Cliffside Park, N.J.—Italian-style jams meant to pair with cheeses and yogurts, enhance the flavor of meats and poultry, and complete the presentation of cured meats and pâté
- **Arlotta Food Studio**, Briarcliff Manor, N.Y.—Infused organic olive oils such as garlic, lemon, red pepper, and blood orange; balsamic vinegars; and tapenades

- **Found Herbal**, Chappaqua, N.Y.—Lotions, balms, salves, sunscreens, and more—all made with local herbs and flowers
- **Healing Home Foods**, *Pound Ridge, N.Y.*—Gluten-free and vegan granola, crackers, and other delicious, healthy snacks
- **La Petite Occasion**, Chappaqua, N.Y.—Caramels, toffees, and other handmade confections made with local, high-quality ingredients
- **Lucero Salsas**, Poughkeepsie, N.Y.—Homemade salsas, pepito pestos, tortillas and tamales
- **Wild Sea Salt**, Pomona, N.Y.—Gourmet salts infused with such local ingredients as dandelion, stinging nettle, cedar berry, and sumac.

Before running farmers markets, Pascale Le Draoulec was a newspaper reporter for 18 years. She spent most of her career writing about food, and from 2001 to 2007 she was the lead restaurant critic at New York's *Daily News*, where she won a coveted James Beard award for her reviews.

A first-generation American of French heritage, she is the author of *American Pie: Slices of Life and Pie from America's Back Roads* (Harper Collins, 2002), which chronicles her cross-country road trip in search not only of her American roots but also people who still make pie from scratch.

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The New York Botanical Garden is a museum of plants located at Bronx River Parkway (Exit 7W) and Fordham Road. It is easy to reach by Metro-North Railroad or subway. The Garden is open year-round, Tuesday through Sunday and Monday federal holidays, from 10 a.m. to 6 p.m. The best way to enjoy the Garden is with the All-Garden Pass, which includes admission to the grounds as well as to seasonal gardens, exhibitions, and attractions such as the Enid A. Haupt Conservatory, Everett Children's Adventure Garden, and Tram Tour. For ticket pricing, please check our Web site. For more information, please call 718.817.8700 or visit nybg.org

The New York Botanical Garden, 2900 Southern Boulevard, Bronx, New York 10458

The New York Botanical Garden is located on property owned in full by the City of New York, and its operation is made possible in part by public funds provided through the New York City Department of Cultural Affairs. A portion of the Garden's general operating funds is provided by The New York City Council and The New York State Office of Parks, Recreation and Historic Preservation. The Bronx Borough President and Bronx elected representatives in the City Council and State Legislature provide leadership funding.

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