

NYBG

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

Wednesdays, June 13–October 31, 2018; 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 13, 2018, just inside the Mosholu Entrance and across the street from the Botanical Garden station of the Metro-North commuter railroad.

With even more vendors from the Hudson Valley and other parts of the tri-state metropolitan area than last year, the NYBG Farmers Market brings the flavors of the seasons to New Yorkers throughout the summer and into the fall every Wednesday, running until October 31, 2018. Hours are 9 a.m.–3 p.m.

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

The market includes not only a regular weekly lineup of some of the area's top produce vendors, bakers and specialty food purveyors, but also a rotating group of merchants, offering such treats as savory jams, artisanal chocolates, and more.

The market accepts cash and credit and debit cards. EBT cards will be accepted, 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 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:

- **Arlotta Food Studio**, Briarcliff Manor, N.Y.—Infused organic olive oils (garlic, lemon, red pepper, blood orange), balsamic vinegars, and tapenades
- **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
- **Foraged Wild**, Fleetwood, N.Y.—Foraged mushrooms, dandelion greens, and other surprises
- **Honey Locust Farmhouse**, Newburgh, N.Y.—Organic teas, various types of honey, and jams made with local Hudson Valley fruit
- **Lime Kiln Farm**, Coxsackie, N.Y.—Milk processed at the bucolic farm from approximately 40 goats and 8 cows on the milk line
- **Madura Farms**, Goshen, N.Y.—Kale, spinach, asparagus, purple cauliflower, Romanesco, collard greens, and a wide variety of mushrooms
- **Mariachi Mexico**, Armonk, N.Y.—Tacos made to order, street corn, and refreshing *agua frescas*.
- **Meredith's Bread**, Kingston, N.Y.—Breads, rolls, cakes, cookies, pies, biscotti, challah bread, and quiches, including sugar-free and gluten-free baked goods
- **Red Barn Bakery**, Irvington, N.Y.—Savory and sweet treats from a full-service bakery
- **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
- **Wright's Orchard**, Gardiner, N.Y.—Apples, cherries, peaches, berries, pumpkins, fresh squeezed lemonade, apple cider donuts, jams, and more

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
- **Blessed Brewery**, Beacon, N.Y.—Beverages made from small batches of hand-crafted kombucha inspired by traditional root beer, ginger beer, and Thai iced tea
- **The Carbon Chocolate Workshop**, New Canaan, Conn.—Artisanal chocolate sourced with cacao from across the world, plus artisanal marshmallows and a hazelnut-chocolate spread
- **Christtine Organic Confections**, Buchanan, N.Y.—Authentic Argentine *alfajores* and *dulce de leche*.
- **Mountaintop Maple Syrup**, Jewett, N.Y.—Syrup made from sap of maple trees on a farmstead in the Catskills
- **NY Chup**, Bronx, N.Y.—Handcrafted, small-batch ketchup using seasonal ingredients like ramps (wild leeks), sweetened with pure sugar cane and molasses
- **VN to Go**, Pleasantville, N.Y.—Vietnamese specialites, from spring and summer rolls made with Hudson Valley carrots and cabbage to, in colder months, traditional pho soup preparations, both chicken and beef

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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