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NYBG’s Farmer’s Market, Named One of the Top 10 Farmers Markets in NYC, is Open for Business Every Wednesday Through October 23, 2024

Shop to the Sound of Live Music for Locally Grown Produce, Fresh Baked Goods, and Other Specialty Items Available for Purchase from Regional Vendors

Register for All-New CSA Summer Veggie Program from Certified Organic Fresh Meadow Farm to Receive Weekly Farm-to-Table Produce

Bronx, NY—The New York Botanical Garden’s annual Farmers Market, which Time Out New York called one of the “Top 10 Farmers Markets in New York City,” is open for the season on Wednesdays through October 23, 2024. Located just inside the Mosholu Entrance and across the street from the Botanical Garden station of the Metro-North commuter railroad, the NYBG Farmers Market offers a diverse array of fresh, locally grown and produced vegetables, fruits, baked goods, specialty foods, jewelry, and more.

The NYBG Farmers Market run coincides with the Wonderland: Curious Nature exhibition inspired by the beloved classics Alice’s Adventures in Wonderland and Through the Looking Glass, And What Alice Found There, on view through October 27, 2024, across the Garden grounds. Visitors can stop by the Unbirthday Truck at the Farmers Market to complement
their Wonderland visit with snacks, sweets, tea-to-go packages, and more. Live music accompanies the diverse offerings, creating a delightful experience for weekly produce shopping.

Visitors may also register for an all-new Summer Veggie Community Supported Agriculture (CSA) program from certified organic Fresh Meadow Farm in Middletown, New York, which offers a weekly box of eight to 12 freshly harvested, organic vegetables, greens, herbs, and edible flowers, curated to provide a delicious farm-to-table experience. Registration for CSA closes on June 15, 2024.

The NYBG Farmers Market brings the flavors of the seasons to New Yorkers throughout the summer and into the fall every Wednesday, 10 a.m. to 3 p.m. and focuses on healthy choices for the mind and body. The complementary “Veggie Valet” service allows visitors to enjoy walking tours, self-guided forest bathing, and more while groceries are kept fresh upon their return.

The weekly vendors (subject to change*) at the NYBG Farmers Market will include:

- **Anthi’s Greek Specialties**, Tarrytown, N.Y.—Flavorful Greek-inspired dishes such as tsatsiki, moussaka, and chickpea salad
- **Arlotta Food Studio**, Briarcliff Manor, N.Y.—Infused organic olive oils such as garlic, lemon, red pepper, and blood orange; balsamic vinegars; and tapenades
- **Boogie Down Bronx Honey**, Bronx, N.Y.—Their honey bees forage on diverse and bountiful wildflowers, producing 100 percent pure, natural, raw honey harvested from hives located right here in the Bronx.
- **Cano Coffee**, locations in Brooklyn, Long Island, Manhattan, New Jersey, Queens, and Westchester, N.Y.
- **Channery Hill Farm**, Callicoon Center, N.Y.—Sustainable, all-natural, free-range, and ethical practices
- **Copper Faucet Soap Company**, White Plains, N.Y.—Artisanal cold process soaps handcrafted with locally sourced, premium ingredients
- **Doc Pickle**—With over three generations of picklers, Doc Pickle has everything from pickles to peppers, olives, and mushrooms.
- **DoughCo Bagels**—Hand-milled malt bagels
- **Empabake Empanadas**, North Arlington, N.J.—Latin bakery serving empanadas
- **Fino Farms**, Milton, N.Y.—Enjoy fresh and local produce.
- **Fresh Meadow Farm**, Middletown, N.Y.—A certified organic farm, growing vegetables, herbs, and plants
- **Freshly Made Juices and Bites**, Bronx, N.Y.—The collaborative effort of two Bronx women, Freshly Made embodies the current healthful approach to eating with juice and smoothies.
- **Gaelle’s French Pastries**, New Rochelle, N.Y.—Chef Gaelle creates French pastries including macarons, canneles, cake, and pies.
• **Goode and Local by Don Rodrigo Farm**—Retailer of locally raised meats, cheese and honey
• **Grumpy Dumpling**—Handmade and delicious variety of dumplings
• **Myriad Mirage, Nyack, N.Y.**—Artist Ginamarie Engels’ work features unique, handcrafted jewelry and art inspired by nature.
• **Newlight Breadworks, Hamptons, N.Y.**—A super-premium bread producer that embraces a better-for-you approach, using simple ingredients with an emphasis on process and quality
• **Pennylick Ice Cream, Hastings-on-Hudson, N.Y.**—Founded in 2013 with the mission of bringing back old-fashioned, custard-based ice cream, the ingredients are fresh and locally sourced. The small-batch ice cream is made with heavy cream, cream-lined whole milk, eggs, and sugar from local Hudson Valley farms—and no artificial colors, flavors, or sweeteners.
• **Raw Chocolate Love**—Founded in 2008 by a nutritionist, Raw Chocolate Love offers local, handmade raw chocolate products with your health and heart in mind.
• **The Lentil Co., Ardmore, P.A.**—Science meets flavor for a delicious and nutritious Lentil package
• **The Sconery**—A small-batch bakery specializing in hand-made scones, made-to-order in New York City
• **Wild Radish**—Offering lunch, dinner, and catering
• **Zstudio Zsa Zsa, Ardsley, N.Y.**—A small-batch maker of accessories and apparel as well as conversational textiles, both vintage and modern
• **3 x 3 Kitchen, Bronx, N.Y.**—Gluten-free cuisine and provisions created by Chef Derrick Paez, and his wife Monika, formed out of their passion for delicious, ethical, sustainably sourced food

*Vendor list is subject to change. Please check [https://www.nybg.org/event/farmers-market/](https://www.nybg.org/event/farmers-market/) for the most current list.

**Weekly Vegetable Pick-Up: Fresh Meadow Farm’s CSA**

Operated by Morning Glory Markets, this year’s Farmers Market includes a Summer Veggie Community Supported Agriculture (CSA) from certified organic Fresh Meadow Farm in Middletown, New York. The program offers a weekly box of eight to 12 freshly harvested, certified organic vegetables, greens, herbs, and edible flowers. Each box is curated to provide a delicious farm-to-table experience. Registrants receive special instructions via email and can contact publiceducation@nybg.org with any questions. CSA supports sustainable, seasonal farming, strengthens regional food systems, and promotes community engagement. Registration for CSA closes on June 15, 2024.
The Unbirthday Truck

On Wednesdays, weekends, and holiday Mondays, this snack stop located at the base of Tulip Tree Allée serves up playful charm with a bit of cheekiness from 12 to 6 p.m. Pick up an afternoon tea-to-go package for two to enjoy al fresco, along with snacks, sweets, frozen treats, and a curated selection of wines, beers, and specialty crafted cocktails. Tea packages include sandwiches, fruit, snack mix, scones and sweets—plus a reusable tumbler with your selection of hot or iced tea. Kid-friendly packages are also available.

Know Before You Go

The NYBG Farmers Market is run by Market Director Pascale Le Draoulec, who also manages farmers markets in the Westchester communities of Hastings, Irvington, Chappaqua, and Bronxville. The market accepts cash, credit and debit cards, and EBT cards. 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 explore NYBG’s lush grounds, blooming collections, and the whimsical curiosities of the Wonderland: Curious Nature exhibition. Purchases will be kept on ice until visitors pick them up before they leave.

Admission to the Garden grounds is free on Wednesdays all day for New York City residents and from 10 a.m. to 11 a.m. for anyone regardless of residency, 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.

About The New York Botanical Garden

The New York Botanical Garden (NYBG) has been a connective hub among people, plants, and the shared planet since 1891. For more than 130 years, NYBG has been rooted in the cultural fabric of New York City, in the heart of the Bronx, its greenest borough. NYBG has invited millions of visitors to make the Garden a part of their lives, exploring the joy, beauty, and respite of nature. NYBG’s 250 acres are home to renowned exhibitions, immersive botanical experiences, art and music, and events with some of the most influential figures in plant and fungal science, horticulture, and the humanities. NYBG is also a steward of globally significant research collections, from the LuEsther T. Mertz Library collection to the plant and fungal specimens in the William and Lynda Steere Herbarium, the largest such collection in the Western Hemisphere.

The plant people of NYBG—dedicated horticulturists, enthusiastic educators, and scientific adventurers—are committed to helping nature thrive so that humanity can thrive. They believe in their ability to make things better, teaching tens of thousands of kids and families each year about the importance of safeguarding the environment and healthy eating. Expert
scientists work across the city, the nation, and the globe to document the plants and fungi of the world—and find actionable, nature-based solutions to the planet’s dual climate and biodiversity crises. With eyes always looking forward, they train the next generation of botanists, gardeners, landscape designers, and environmental stewards, ensuring a green future for all. At NYBG, it’s nature—or nowhere.

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The New York Botanical Garden is located at 2900 Southern Boulevard, Bronx, New York 10458. For more information, visit [nybg.org](http://nybg.org)

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 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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