FOR IMMEDIATE RELEASE: June 2, 2023

NYBG’s Farmer’s Market, Named One of the Top 10 Farmers Markets in NYC, is Open for Business Every Wednesday Through October 25, 2023

A Variety of Locally Grown Produce, Fresh Baked Goods, and Other Specialty Items Available for Purchase from Regional Vendors

Bronx, NY—The New York Botanical Garden’s 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 25, 2023. 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, and specialty foods.

Bringing the flavors of the seasons to New Yorkers throughout the summer and into the fall every Wednesday, 10 a.m.–3 p.m., the NYBG Farmers Market focuses on healthy choices for the mind and body. Visitors can also partake in walking tours, self-guided forest bathing, and more.

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

- **Annie’s Ginger Elixir**, Brooklyn, N.Y.—The shop offers plant-based medicinal products, based on creator Annie’s Chinese roots.
- **Anthis Greek Specialties**, Tarrytown, N.Y.—Flavorful Greek-inspired dishes such as tsatsiki, moussaka, and chickpea salad
- **Arloita Food Studio**, Briarcliff Manor, N.Y.—Infused organic olive oils such as garlic, lemon, red pepper, and blood orange; balsamic vinegars; and tapenades
- **Ash Hopper Botanical Skincare**, Hudson Valley, N.Y.—Ash Hopper is a family owned company in Hudson Valley, New York, that is passionate about sustainable, responsibly sourced ingredients.
- **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.
- **Brooklyn Gold**, Brooklyn, N.Y.—Introductory natural wellness essentials and education especially for those new to a more holistic lifestyle
- **Cano Coffee**, Locations in Brooklyn, Long Island, Manhattan, New Jersey, Queens, and Westchester, N.Y.
- **Chloe Sikirica Pottery**
- **DiRiso Risotto Balls**, Hastings-on-Hudson, N.Y.—Enjoy the tastes of traditional Italian cooking.
- **Doc Pickle**—With over three generations of picklers, Doc Pickle has everything from pickles to peppers, olives, mushrooms, and much more.
- **DoughCo Bagels**—Hand-milled malt bagels
- **Fairy Juice Bar**, Mount Vernon, N.Y.—Offering African specialty drinks, cold pressed juices, smoothies, bowls, toasts, and salads
- **Fino Farms**, Milton, N.Y.—Enjoy fresh and local produce.
- **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.
- **Goode and Local by Don Rodrigo Farm**—Retailer of locally raised meats, cheese and honey
- **La Petite Occasion**, Westchester County, N.Y.—Small-batch confectioner
- **Mom and Ice Pops**, Brooklyn, N.Y.—A Brooklyn-based icepop business run by mom and son, these family-made icepops feature original flavor combinations, made from all-natural ingredients.
- **Myriad Mirage**, Nyack, N.Y.—Artist Ginamarie Engels’ work features unique, handcrafted jewelry, art, and more that is inspired by nature.
- **Nutmeg Café**, Tuckahoe, N.Y.—Enjoy savory and sweet baked goods presented by owner Cindy Bothwell.
- **PB Hot Sauce**—PB Hot Sauce is a delicious, all-natural, gluten-free, and kosher-certified hot sauce that results from a love of cooking and sharing creations with others.
- **Penny Lick 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.
- **Salsa Wallito**—A family-run, century-old, authentic Mexican Salsa Norteña (northern-style with tomatoes, poblano chiles, jalapeños, garlic, and onions)
- **The Sconery**—A small-batch bakery specializing in hand-made scones, made-to-order in New York City
- **Wild Radish**—Offering lunch, dinner, catering, and more
- **Zstudio Zsa Zsa**, Ardsley, N.Y.—A small-batch maker of accessories and apparel as well as conversational textiles, both vintage and modern

*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.*

The NYBG Farmers Market is run by Pascale Le Draoulec, who 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 and blooming collections. 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.

**Tours**

Visitors can explore NYBG through a wealth of tours and activities. From bird-watching to self-guided forest bathing, there is something for everyone. Check the daily handout when you arrive at the Garden for a full list of drop-in tours on various topics led by NYBG’s knowledgeable tour guides.

###
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.

Contact: Patricia Sullivan at 718.817.8573; psullivan@nybg.org
Nicholas Leshi at 718.817.8658; nleshi@nybg.org