

FOR IMMEDIATE RELEASE: May 30, 2025

**NYBG's Farmer's Market, Named One of the Top Ten Farmers Markets in New York City, Returns Every Wednesday from June 4 Through October 22, 2025**

**Shop for Locally Grown Produce, Fresh Baked Goods, and Other Specialty Items Available for Purchase from Regional Vendors**

**Celebrate Opening Day of the Farmers Market with a Screening of Award-Winning Documentary *Keeper*, Featuring Market Vendor Boogie Down Bronx Honey**



Captions (left to right): Fino Farms at NYBG Farmers Market (NYBG Photo by Marlon Co); Poster for *Keepers* short film, screening on June 4, 2 p.m.–3 p.m., featuring market vendor and community members Sean Malik Flynn and Alaura “AJ” Flynn of Boogie Down Bronx Honey

**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 starting June 4 through October 22, 2025, from 10 a.m. to 3 p.m. Located just inside the Moshulu 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, artisanal goods, and more. Live music accompanies the diverse Farmers Market offerings, creating a delightful experience for weekly produce shopping. In celebration of the opening

day of NYBG's Farmers Market, NYBG presents a screening of *Keeper*, a documentary featuring market vendor and community members Sean Malik Flynn and Alaura "AJ" Flynn of Boogie Down Bronx Honey.

The NYBG Farmers Market brings the flavors of the seasons to New Yorkers throughout the summer and into the fall. The complementary "Veggie Valet" service allows visitors to enjoy walking tours, seasonal exhibitions, self-guided forest bathing, and more while groceries are kept cool. Shop early, drop off your groceries, and pick them up before you leave the Garden.

On Wednesday, June 4, from 2 to 3 p.m. in NYBG's Arthur and Janet Ross Hall, view a special screening of *Keeper*, which made the Academy Award Shortlist for Best Documentary Short (2025) and won the Student Academy Award Gold Medal (2024). It features Sean Malik Flynn and Alaura "AJ" Flynn of Boogie Down Bronx Honey. For Flynn, a single father and empty nester in the Bronx, beekeeping is a source of calm, wisdom, and healing. Undeterred by his severe allergy to bee stings, he cares for bee colonies all across New York City—including four hives inside his apartment. When a cancer diagnosis threatens Flynn's life, he's forced to step away from the bees and accept the care of his 19-year-old daughter Alaura, preparing her to continue living powerfully—with or without him. A Q&A will follow the screening, featuring Sean Malik Flynn, AJ Flynn, and the film's director and film maker Hannah Rafkin. This event is included with Garden admission; no registration is required. Guests are invited to enjoy the NYBG Farmers Market prior to the screening for a selection of lunch items, fresh produce, and—of course—honey for sale.

The NYBG Farmers Market run coincides with the exhibition *Van Gogh's Flowers*, showcasing the color and beauty of the natural world that inspired the iconic artist through botanical displays and large-scale installations by contemporary artists, on view through October 26, 2025.

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

- 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.—Beans are harvested from the La Huila mountains of Colombia, roasted and packaged in Queens. Hot coffee, cold brew, and coffee beans are available.
- DoughCo Bagels—Purchase hand-milled malt bagels, made fresh, handcrafted in Westchester, and available in several varieties, also available with cream cheese.
- Empabake Empanadas, North Arlington, N.J. —Latin bakery sells baked, never fried, freshly-made Argentinian style empanadas in flavors such as Ropa Vieja, Buffalo Chicken, and Quinoa and Mushroom, made with love in New Jersey.
- Fino Farms, Milton, N.Y.—Enjoy fresh and local produce from a family-owned farm.

- Flowering Sun Farm, Ellenville, N.Y.—Select from organic, culinary mushrooms that include blue oyster, lions mane coral tooth, shiitake, maitake, and royal trumpet.
- 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 cold-pressed fruit and vegetable juices and detox blend smoothies made with local produce.
- Gaelle's French Pastries, New Rochelle, N.Y. —Chef Gaelle creates French pastries including macarons, canneles, cake, and pies made to the highest quality.
- Goode and Local by Don Rodrigo Farm, Wantagh, N.J.—Retailer of locally raised meats, cheese and honey offers Iberian fresh pork and charcuterie from pigs raised in New Jersey employing age-old Portuguese farming practices. Hot sandwiches are also available.
- Grumpy Dumpling, Norwalk, Conn.—Handmade and delicious variety of traditional dumplings and Thai green curry are sold frozen or cooked to order for take-away by this woman-and-minority-owned business.
- Kariba Farms, Dover, N.J. —Buy some air-fried vegetable chips, seasoned nuts, dried fruits, and more.
- La Milpa, Hopewell Junction, N.Y.—Purchase natural, traditional, and delicious tortillas and chips.
- Myriad Mirage, Nyack, N.Y.—Artist Ginamarie Engels' work features unique, handcrafted, real nature and metal jewelry, mezuzahs, and art.
- Newlight Breadworks, Hamptons, N.Y.—This super-premium bread producer embraces a better-for-you approach, using simple ingredients with an emphasis on process and quality. Try the giant pretzels!
- 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. Seasonal varieties include Vanilla Bean, Honeycomb, and Strawberry Lemon Sorbet.
- Raw Chocolate Love, Brooklyn, N.Y.—Founded in 2008 by a nutritionist, Raw Chocolate Love offers local, handmade raw chocolate products with your health and heart in mind. Dark chocolate bars come in flavors such as lavender, passionfruit, and espresso.
- SAHA Guys, Brooklyn, N.Y.—Bringing the bold flavors of the Mediterranean and the Middle East to New York City, this local vendor provides handcrafted hummus dips and fresh salads made daily.
- Simple Fine Food, Long Island, N.Y.—The best handmade pub pies are offered in flavors such as Chicken and Mushroom, Vegetable, and Steak and Ale, in addition to sausage rolls, baked daily.
- Sweet Note Bake Shop, Bronx, N.Y.—Enjoy small batch, freshly baked cookies and treats.

- Wild Radish, Nyack, N.Y.—Offering lunch, dinner, and catering, try some organic, vegan, and gluten-free salads, soups, and meals made daily.

\*Vendor list is subject to change. Please check <https://www.nybg.org/event/farmers-market/> for the most current list.

### **Weekly Vegetable Pick-Up: Sub Edge Farm’s CSA**

Visitors may also register for a Community Supported Agriculture (CSA) program from Sub Edge Farm, located in bucolic Farmington, Connecticut. Their CSA is a fantastic way to not only enjoy fresh, organically grown produce, but also to directly contribute to the sustainability of a family farm. Enjoy the convenience of picking up your share at NYBG. The share is 18 weeks beginning June 11 through October 15, 2025, for \$600. Members will receive \$40.00 worth of fruits, vegetables, and culinary herbs per pick-up along with recipes that incorporate the week’s produce. Sub Edge Farm is available to have discussions about use of EBT and SNAP to participate in the share. For more information and to sign up, email [publiceducation@nybg.org](mailto:publiceducation@nybg.org). Sign-up is requested by June 15, 2025. CSA participants receive complimentary short-term parking to pick up their weekly share.

### **Know Before You Go**

The NYBG Farmers Market runs every Wednesday from June 4 through October 22, 2025, from 10 a.m. to 3 p.m., and is located at the Tulip Tree Allee adjacent to the Mosholu Entrance. It accepts cash, credit and debit cards, and EBT/SNAP, and offers HealthBucks.

The NYBG Farmers Market is run by Market Director Pascale Le Draoulec of Morning Glory Markets, who also manages farmers markets in the Westchester communities of Hastings, Irvington, Chappaqua, and Bronxville. A former newspaper reporter, 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 an old Volvo 240 named “Betty” in search of her American roots—and people who still make pie from scratch.

Admission to the Garden grounds is free on Wednesdays all day for New York City residents with proof of residency 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.

For more information about the NYBG Farmers Market, visit <https://www.nybg.org/event/farmers-market/>.

## 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](https://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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