



Hunterdon Land Trust

Protecting the places you love

111 Mine Street • Flemington, New Jersey 08822
Phone: (908) 237-4582 • Fax: (908) 237-2225

FOR IMMEDIATE RELEASE

Contact: Dave Harding
(908) 237-4582

Dave@hunterdonlandtrust.org

Hunterdon Land Trust Celebrates Farmers' Market's 10th Anniversary

RARITAN TWP – For the past decade, the Hunterdon Land Trust's Farmers' Market has become for many locals as much of a Sunday ritual as a trip to church or dinner with the family.

This year, the producers-only market will celebrate its 10th anniversary with special events, tours, live music and a bounty of locally grown farm-fresh products. Shoppers can find organic vegetables, grass-fed beef, artisan breads, cheeses, honey, pies, plants, locally roasted coffee, milk, eggs and more.

In addition to the Fired Up Flatbread Co., which offers pizzas using ingredients provided by local farmers, a second food truck will premiere at the market on June XX: Jammin' Crepes will create XXXXX.

The market runs every Sunday, 9 a.m. to 1 p.m., from May 15 to Nov. 20 at the Dvoor Farm, 111 Mine St. in Raritan Township. On Sunday, June 12, the market will celebrate its first decade with a special ceremony, cake for market attendees and several special events.

"Through the years, our Farmers' Market has grown as a place of community connection. We're With the delicious local food and the festive atmosphere fueled by the live music and weekly special events, our Farmers' Market supports the agricultural legacy of our county and the Dvoor Farm, while serving as a gathering place where new and old friends meet," said Patricia Ruby, Executive Director of the Hunterdon Land Trust.

Farmers' Market sponsors this year are Basil Bandwagon Natural Market, Tom McMillan with Weidel Realtors, Brighton Financial, Matt's Red Rooster Grill, Provident Bank Foundation, Amy S. Greene Environmental Consultants, Gattuso Media Designs, NJ Environmental News and ShopRite of Hunterdon County, Kelly Mac Interiorscapes and Peragrín, LLC.

Shoppers will find these local farmers and vendors at the HLT market:

- Apple Ridge Farm – artisan breads and hearty pastries.
- Blue Mist Hollow Farm – perennial and annual plants.
- Bobolink Dairy and Bakehouse -- breads, a variety of cheeses – including cave-ripened cheddar, boudolano and drum – and pasta made with emmer wheat.
- Comeback Farm – organic vegetables.
- Fieldstone Coffee Roasters – Coffee (including beans and ground), teas and more.
- Fired Up Flatbread Co. food truck – pizza, pastries and beverages.
- Fulper Family Farmstead – cheese and yogurt.
- Griggstown Farm – eggs, poultry and poultry products.
- Locktown Farm -- sour pickles, dill pickles, dilly beans, pickled jalapenos and salsa.
- Milford Farms – eggs, beef and pork.
- Phillips Farms -- a variety of fresh fruits and vegetables, fruit spreads and preserves, flowers, apple cider and more.
- Purely Farm – eggs, pastured pork and turkey.
- Rolling Hills Farm – oyster mushroom kits, organic oyster mushrooms and microgreens.
- Sandbrook Meadow Farm – organic vegetables.
- Sweet Valley Farm (Starting in June) – seasonal fruits and vegetables including corn, eggplants and tomatoes.
- Toadshade Wildflower Farm – native plant seeds, teas and nuts.
- WoodsEdge Farm – llama and alpaca products, honey.

HLT will host a variety of talks, workshops and informative programs in its new rustic classroom, which was converted from a wagon shed last year.

The Farmers' Market also provides a boost to the local economy, according to a survey conducted by the nonprofit group Market Umbrella. In 2014, the market had a combined economic impact of \$2.7 million on its vendors, host neighborhood and surrounding region.

Most farmers accept credit cards and several other honor WIC and the Seniors Farmers' Market Nutrition Program. Parking is free and easily accessible. SNAP?

####