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EVERY DAY IS A GOOD DAY TO SHOP AT FARMERS' MARKETS IN PHILLY
Philadelphia's Markets Make Fresh, Local Food More Accessible Than Ever

PHILADELPHIA, May 25, 2016 – Surrounded by richly fertile farmland and home to innovative urban growing projects, Philadelphia is a market-goer's dream. Year-round and seasonally, open-air stalls dot the city and countryside, from the bustling indoor **Reading Terminal Market** to the gingham-clothed tables of the **Phoenixville Market**, collectively connecting consumers to freshly grown and produced food every day of the week. With many accepting electronic payments, Philly's growing roster of farmers' markets has made eating fresh, local food an easy way of life.

Here are just some of the places to find seasonal goodies while supporting area farms:

Year-Round Markets:

- The only farmers' market open on Mondays, the historic indoor **Reading Terminal Market** also happens to be a one-stop shop for everything from local produce and Amish pickles to cheeses, seafood and meals to go. For the record, Reading Terminal is technically considered a public market rather than a farmers' market, since some of the vendors do not grow the products they sell. Sundays, 9 a.m.-5 p.m.; Mondays through Saturdays, 8 a.m.-6 p.m. 12th & Arch Streets, (215) 922-2317, readingterminalmarket.org
- IPM and organic fruits and vegetables, seasonal baked goods, chocolates, goat cheese and even medicinal herbs are on offer at the **Bryn Mawr Market**. Saturdays (May through Thanksgiving), 9 a.m.-1 p.m.; alternating Saturdays (December through April), 10 a.m.-noon. Municipal Lot 7, Lancaster Avenue at Morris Avenue in front of the Bryn Mawr train station, Bryn Mawr, (215) 733-9599, farmtocity.org
- The goods at the **Chestnut Hill Farmers' Market** include plants and flowers, organic produce, foraged and cultivated mushrooms and dairy products. Saturdays, 9:30 a.m.-1:30 p.m. Winston Road between Germantown Avenue & Mermaid Lane, farmtocity.org
- Amish pastries, heirloom vegetables, freshly cut flowers and dried herbs are just a few of the goodies available at West Philadelphia's popular **Clark Park Market**. Thursdays (Memorial Day through Thanksgiving), 3-7 p.m.; Saturdays (year-round), 10 a.m.-2 p.m. 43rd Street & Baltimore Avenue, thefoodtrust.org, universitycity.org
- The **Fitler Square Farmers' Market** features fresh produce and herbs from Brogue Hydroponics, Apple Tree Goat Dairy goods and locally made nut butters and coffee from Philly Fair Trade Roasters. Saturdays, 9 a.m.-2 p.m. 23rd & Pine Streets, thefoodtrust.org

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- Award-winning urban farm **Greensgrow** in Kensington sells both food it grows and area farmers' produce, which means a bounty of strawberries, broccoli rabe, green garlic, beets, chard and herbs in the spring—and lots more come summer. Winter's stock is lighter, but no less interesting.
Select Saturdays (mid-November through mid-May), 10 a.m.-3 p.m.; Thursdays (late May through mid-November) 3-7 p.m.; Saturdays (late May through mid-November) 10 a.m.-2 p.m.
2501 E. Cumberland Street, (215) 427-2702, greengrow.org
- Organic produce, mushrooms, maple syrup, grass-fed meats and artisan chocolate are just some of the reasons to visit the **Phoenixville Market**, held under the Veterans Memorial Gay Street Bridge. Saturdays, 9 a.m.-1 p.m., April through November; Saturdays (Thanksgiving through Christmas), 10 a.m.-noon, alternating Saturdays (January through April), 10 a.m.-noon.
300 Mill Street, Phoenixville, phoenixvillefarmersmarket.org
- At the bustling **Rittenhouse Square Market**, sidewalk vendors offer everything from organic produce and pastured meats to artisan cheeses and gluten-free baked goods. Tuesdays (seasonal), 10 a.m.-2 p.m.; Saturdays (year-round), 9 a.m.-3 p.m. 18th & Walnut Streets, farmtocity.org
- The **West Chester Growers Market** became Chester County's only producer-only market in 1995. For more than 20 years, area growers have peddled their own fruits, veggies, meat, eggs and flowers—as have artisans selling honey, bread, cheese, pies, salsas, sauces, soaps and more. Saturdays (May through December), 9 a.m.-1 p.m.; first, third and fifth Saturdays (January through April), 10 a.m. North Church & West Chestnut Streets, westchestergrowersmarket.com

Seasonal Markets In The City:

- The **Dickinson Square Farmers' Market** serves South Philly with a mix of local foods and crafts. Vendors include Two Gander Farm, Canter Hill Farm meats and Viva Empanadas, among others. Sundays (mid-May through November), 10 a.m.-2 p.m. E. Moyamensing Avenue at Morris Street, (267) 289-1040, farmtocity.org
- Fresh local food is available right at City Hall via the **Dilworth Park Farmers Market**. Visitors can browse Philly Bread, fresh produce and value-added products. Wednesdays (June through November), 11 a.m.-2 p.m. West side of City Hall, 15th & Market Streets, ccdparcs.org/dilworth-park
- Look for vendors Sweet Nectar Delights, Wild Flour Bakery, Apple Tree Goat Dairy, Fifth of a Farm and Weckerly's Ice Cream at the **Fairmount Farmers' Market**. Thursdays (May through November), 3-7 p.m. 22nd Street & Fairmount Avenue, thefoodtrust.org
- On the cobblestones that Founding Fathers and everyday Philadelphians tread on their way to worship, the **Farmers' Market at Christ Church** hosts a rotation of mid-week vendors. Beechwood Orchards, Taproot Farm, Big Sky Bread and Mycopolitan Mushrooms are among those who drop by to sell wares. Wednesdays (mid-May through late fall), 2-7 p.m. Church Street between 2nd & 3rd Streets, neighborhood-house.com
- At the **Fountain Farmers' Market** in East Passyunk, hungry shoppers can stock up on IPM produce, local baked goods and preserves. Wednesdays (mid-May through Thanksgiving), 3-7 p.m. East Passyunk Avenue at 11th & Tasker Streets, farmtocity.org
- The largest outdoor pop-up in the city, **Headhouse Farmers' Market** in Historic Philadelphia draws crowds of shoppers seeking ingredients from more than 40 farmers and producers, all displaying their fresh produce, baked goods and local meats, cheeses and wines. Made-to-order fare comes from food trucks selling tacos, pierogies, Hawaiian plate lunches and lemonade. Sundays (May through December), 10 a.m.-2 p.m. 2nd & Lombard Streets, thefoodtrust.org

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- High Street on Market's lauded breads and pastries go on sale outside the Historic Philadelphia restaurant alongside seasonal produce and sustainably raised eggs and meats. On alternating weeks, other vendors drop by the **High Street Farmers Market** to offer up artisanal ginger beer, organic preserves, small-batch cheeses and exceptional teas. Saturdays (June through mid-November), 10 a.m.-2 p.m. 306-308 Market Street, (215) 625-0988, highstreetonmarket.com
- Thomas Jefferson University partners with Farm to City to offer the **Jefferson Farmers' Market** featuring IPM produce, jams, honeys and baked goods. Thursdays (May through October), 11 a.m.-3 p.m. Chestnut Street between 9th & 10th Streets, farmtocity.org
- Joggers can take a detour off the riverfront trail to browse the weekly market at **Schuylkill River Park**, with its appealing displays of fresh produce and other edibles. Wednesdays, (May through October), 3-7 p.m. 25th & Spruce Streets, thefoodtrust.org
- Convenient to the University of Pennsylvania and Drexel University campuses, the **University Square Farmers' Market** offers IPM fruits and vegetables, canned goods, meat and eggs from pastured animals and more. Wednesdays (May through November 25), 10 a.m.-2 p.m. 36th & Walnut Streets, universitycity.org/farmersmarkets

Seasonal Markets In The Countryside:

- In Bucks County, the **Doylestown Farmers' Market**, located in the center of town, gathers more than 35 vendors to sell produce, mushrooms, baked goods, alpaca yarn and coffee. Saturdays (April through Thanksgiving), 7 a.m.-noon. 25 S. Hamilton Street, Doylestown, (215) 345-5355, doylestownfarmersmarket.com
- In a town famous for its mushrooms, the **Kennett Square Farmers' Market** hosts regional growers selling more bounties: summer peaches, corn and berries; fall apples, maple syrup and ciders; and spring snap peas, lettuces and tomatoes. Fridays (May through November), 2-6 p.m. East State Street between Broad & Union Streets, (610) 444-8188, historickennettsquare.com
- In addition to farm-fresh fare, the producer-only **Media Farmers Market** displays fresh pasta, honeys, artisan doughnuts and mushrooms. Thursdays (May through November), 3-7 p.m. State & Gayley Streets, Media, mediafarmersmarket.com
- At the **Oakmont Farmers' Market**, vendors sell baked goods, exotic mushrooms, pork and lamb, goat's milk, soap, flowers and more. Wednesdays (May through September), 3-7 p.m.; Wednesdays (September through November), 2-5:30 p.m.; select Wednesdays through the winter. Grace Chapel Parking Lot, 1 W. Eagle Road, Havertown, oakmontfarmersmarket.org
- Long the pride of a picturesque college town, **Swarthmore Farmers Market** stocks a wide range of goods from farms and producers. Customers might find farmstead cheese, ice pops, local honey and seasonal produce. Saturdays (mid-May through November), 9:30 a.m.-1:30 p.m. Central Park, 121 Park Avenue, Swarthmore, swarthmorefarmersmarket.org
- The **Upper Merion Farmers' Market** is an open-air market featuring a variety of sustainable goods (pesto, wine, vegan foods, raw milk, eggs) from more than 20 local farmers and producers. Saturdays (mid-May through mid-November), 9 a.m.-1 p.m. Upper Merion Township Park, 175 W. Valley Forge Road, King of Prussia, (610) 265-1071, uppermerionfarmersmarket.org

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