



Community Markets

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Press Release

COMMUNITY MARKETS TO OPEN A MIDWEEK FARMERS MARKET IN CROTON

May 9, 2009, OSSINING, NY- Buying locally produced food directly from farmers and bakers is about to get a whole lot more convenient this summer. Community Markets is opening a midweek farmers market in Croton that runs into the evening. Designed for commuters and those shoppers who are too busy to visit the neighboring weekend markets, the Croton Market will be held a short distance from the Croton Metro-North train station in the former skateboard park on Municipal Place and Riverside Avenue every Wednesday from 2-7 p.m. starting on June 10th.

“We want to encourage people to shop more often at farmers markets,” says Miriam Haas, director of Community Markets. “Because it is so close to the train station, the market will be very convenient for commuters on their way home from work,” she says.

The eclectic array of local foods that will be available include: a wide variety of organic vegetables and herbs from Little Seed Gardens, a certified organic grower from Chatam, NY; annual and perennial plants, fruits and vegetables from Hodgson’s Farm, Walden, NY; pasture raised beef and kielbasa from Kiernan Farm, Gardiner, NY; decadent desserts from Dutch Desserts, Kinderhook, NY; breads and baked goods from Meredith’s Bread, Kingston, NY; Savory pastries from Pika’s Quiche, Big Indian, NY; organic, locally roasted nuts and nut butters from Tierra Farms, Valatie, NY; old fashioned barrel pickles from Doc Pickle, Wayne, NJ; Beltane Farm from Connecticut will be selling fresh goat milk cheese with organic herbs and goats milk yogurt; there will be fresh berries, produce, horseradish and homemade quince jellies from Athanas Farm, Hyde Park, NY; and locally made wines from Millbrook Vineyard and Winery, Millbrook, NY.

While there is clearly a delicious mix of products lined up for Croton this summer, Haas expects the market will serve the community in other ways as well, “I hope the market will be able to provide even more than local food,” she says. “I would like it to be a place where people can relax and slow down and catch up with neighbors, maybe on the way back from picking up a friend or family member at the train station.”

“I’m thrilled that the Village has been successful in establishing a Farmer’s Market”, added Village Trustee Ann Gallelli. “After years of discussion, this is finally going to happen and Community Markets have the experience to make this a successful venture.”

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enclosure/ flyer

POTATOES CAULIFLOWER CHICKEN PICKLES CARROTS TOMATOES BROCCOLI

PLUMS
APPLES
CHARD
CABBAGE
BOK CHOY
CARABEAS
MEATS
PASTRY
BREADS
CHEESE
PEPPERS

CORN
EGGPLANT
TOMATILLOS
ONIONS
SQUASH
CUCUMBERS
PEAS

EGGS
LETTUCE

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IN
CROTON

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