



# Hunterdon Land Trust

Protecting the places you love

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## FOR IMMEDIATE RELEASE

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## Hunterdon Land Trust Farmers' Market Kicks Off 12<sup>th</sup> Year

RARITAN TWP – The Hunterdon Land Trust Farmers' Market begins its 12<sup>th</sup> year with new vendors and returning favorites, a Second Sunday Series of themed programs, yoga, live music and a bounty of local farm-fresh food.

The market begins May 20 and runs every Sunday from 9 a.m. to 1 p.m. until Nov. 18 at the Dvoor Farm, 111 Mine St. in Raritan Township. Shoppers can find organic fruits and vegetables, all-natural chicken and pork, fresh-baked breads, cave-ripened cheeses, honey, pies, plants, locally roasted coffee, milk, eggs and more.

On opening day, the market will feature a special children's program at 11 a.m. with magician and juggler Bob Lloyd. Lloyd was a clown with Ringling Bros. and Barnum & Bailey Circus and is a fourth-degree black belt in karate. There will also be a weekly Kids' Corner Activity, featuring a fun environmental or art project. Guitarist Michael Long will perform.

The market also will host nine yoga sessions with Lauren Theis or Beatriz Velasquez. Yoga begins on opening day at 9 a.m. in the wagon house.



Local farmers and vendors appearing at the market in the 2018 season are:

- Apple Ridge Farm – artisan breads and hearty pastries.
- Best in Bloom – an Annandale-based floral designer using locally grown flowers.
- 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.
- Griggstown Farm – eggs, poultry and poultry products.
- Locktown Farm -- sour pickles, dill pickles, dilly beans, pickled jalapenos and salsa.
- 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.
- River Lea House -- assortment of garlics including cooking garlic, seed garlic, garlic scape pesto and garlic butter.
- 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.
- Will's Amazing Vegan Burgers -- frozen, home-made vegan burgers that are soy-free, dairy-free and gluten-free, and sauces including sun-dried tomato ketchup.
- WoodsEdge Farm – llama and alpaca products, honey.

For 10 farmers' markets beginning May 20<sup>th</sup>, Buy the Farm will sell srirachas, beer-infused barbecue sauces, mustards, preserves, chips and more. And on the fourth Sunday of each month beginning May 27, Neil's Knife Sharpening Service will visit the market.

The Farmers' Market's Second Sunday Program Series returns this year, and its themes will be: June 10, family day; July 8, local history session 1; August 12, nature and the environment; Sept. 19, local food and health; Oct. 14, local artists and artisans; and Nov. 11, local history session 2. On Nov. 18, HLT will host its annual holiday market.

Farmers' Market sponsors are: Basil Bandwagon Natural Market, Northfield Bank and Matt's Red Rooster Grill.



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

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