

NEWS RELEASE

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Reap Fresh Fare at Montauk Farmers Market Opening June 13 *Artisanal Offerings from 36 Local Merchants Thursdays on the Green All Summer and Fridays Sept 6-Oct 4*



The Montauk Farmers Market on the Green returns on June 13 to downtown Montauk and every Thursday in the summer from 9 am to 2 pm. The market continues on Fridays on September 9 to October 4. The fresh market is organized and run by the Montauk Chamber of Commerce, with some proceeds donated to the Montauk Food Pantry each year. Last year's fees garnered \$9,329 for the pantry.

For sale are fresh produce from local farmers, baked goods, gourmet specialties and a great selection of local wines. This year 36 vendors are participating, including six newcomers. They are Dr. Sauce, Finn's Smoked Fish, Greenport Beef Jerky, Misooks Ginger Tea, Two Jammin' Chicks, and Turmeric Boss.

"Our farmers market not only is a way for our residents and visitors to purchase locally grown and produced fresh fare, but also to connect with each other within Montauk," says Laraine Creegan, the Chamber's executive director. "Why, we even saw Lady Gaga and her beau there last year," she adds.

The chamber points out that community farmers markets of local goods is a shopping experience that promotes a sense of place, important in making citizens feel tied to their community, plus it is good for business. The markets draw people downtown to continue shopping and for dining, says Creegan.

A separate Montauk Farmers Market Facebook Page features recipes for products sold at the market and spotlights market vendors.

Following is a list of this year's participating vendors:

- Amagansett Sea Salt Co.** – Solar evaporated artisanal sea salt and blends
- Amber Waves Farm** – Organically grown vegetables, herbs, wheat berries, and whole wheat flour
- Arlotta Food Studio** - Organic olive oil, flavored organic olive oil, balsamic vinegars, tapenades and artisan pasta
- Balsam Farms** – Naturally grown produce, cut flowers and corn
- Bambino Ravioli and Fresh Pasta Co.** –Artisan fresh filled pastas and flavored pastas; mozzarella cheese
- Bhumi Farms** - USDA certified organic heirloom and open-pollinated tomatoes and tomato plants
- Chef Giovanni**- Hand-seasoned Marcona Almonds and Cashews in many flavors, Crushed-Pepper Hot, Wing and BBQ Sauces.
- Chez Hedwige** – Gluten soy dairy free desserts, baked goods also vegan or vegan Paleo
- Clarkson Ave Crumb Cakes** - assorted crumb cakes
- Dr Sauce** -Green juices, salad dressings, chimichurri, dill cucumber tzatziki, EVOO aioli
- Dawn's Delicious Delights**- Cookies, gluten free cookies, pie in a jar, scones, brownies
- East End Apiaries** – Specialty honeys and local honey in season
- Finns Smoked Fish**- Fish dips smoked from Mahi-Mahi, smoked Gulf Shrimp, kippered Salmon; dips and spreads;
- Gianni's Chicken Burgers** - All Natural, GMO Free, antibiotic free chicken burgers in five flavors! A healthy alternative to hamburgers!
- Goodale Farms** – Dairy and cheese products, pastured beef and pork, produce and fruit
- Greenport Beef Jerky** - small batch Jerky producer on the North Fork of Long Island, NY. Only hand-sliced U.S. beef
- Hamptons Brine** - Raw fermented sauerkraut with different flavors
- Horman's Best Pickles** – 3rd generation artisanal pickles
- Island End Farms/Wesnofske Farms** –Fruits and vegetables
- Knot of This World Pretzels** - Gourmet hot pretzels
- Laurel's Butter**- Handcrafted nut butters - tantalizing and nutty flavors!
- Mana Sauces** – Pesto, hummus and other dips.
- Mecox Bay Dairy** - Farmstead artisanal raw milk cheeses, grass fed beef and pastured pork
- Misook's Ginger Teas**- All Natural Artisanal Ginger Tea, Lemonade and Pineapple
- Montauk Scallop Co** - Fresh local day-boat sea scallops
- Mama Monty Breads** – Stuffed meat and vegetable breads, rolls & pizza
- Montauk Brewing** - local artisan beers
- Monbrewcha || Montauk Brewed Kombucha** -Kombucha is a fermented tea rich in probiotics, antioxidants, and B vitamins
- Open Minded Organics** – Naturally-grown fresh and dried mushrooms; herbs; flowers and produce
- Pierpont's Blossoms Farms** - Assorted plants, flowers and cut flowers
- Pindar/Duck Walk Vineyards** – An assortment of locally produced wines
- Stoked Granola by Surfer Gal** – Handmade Granola
- Talk to me Treats** - One ingredient dog treats
- TerraNut** – all natural cold presses, snacks
- Two Jammin' Chicks** -small batch artisanal jams, jellies, made locally from wild foraged and locally sourced fruit
- Turmeric Boss**-Specialty turmeric and CBD wellness edible products
- Wolffer Estate Vineyards** – Wine, vinegar, and ciders

Visit our Montauk Farmers Market Facebook page:

<https://www.facebook.com/montaukfarmersmarket/>

Montauk Chamber of Commerce is a member business organization dedicated to providing community leadership for developing and sustaining a sound economy, primarily through responsible tourism, for Montauk, NY. It provides leadership in the creation of constructive community action and a forum for the exchange of ideas and information for the betterment and care of the hamlet.

Follow the Montauk Chamber on Twitter: <https://twitter.com/Montaukinfo>

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