



A project of Sustainable Food Center

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Austin Farmers' Market Moves Wednesday Market to The Triangle

AUSTIN, Texas – More than 40 vendors on green parkland, live music at the band shell, bi-weekly cooking demos, specialty foods to make a 'ready-made' picnic, a water play fountain, and a shaded courtyard with café seating will spring forth on the new Wednesday Austin Farmers' Market site at The Triangle, starting May 2nd.

"We wanted to reach out to another part of Austin that has expressed a need for access to fresh farmers' produce and the community aspects of the farmers' market," said Ronda Rutledge, executive director of Sustainable Food Center at a press conference today announcing the move. "This move of the Wednesday market offers the north central Austin community something to look forward to weekly that develops healthy habits and a sense of community."

Dozens of farmers will start at the mid-week market that will be open from 4 p.m. to 8 p.m. at Triangle Park, including vegetables, strawberries, meats, cheeses, eggs and honey. Farmers starting at the market include Animal Farm, Bikkurim Farm, Blackland Prairie Farm, Bradshaw Farm, Czech Country Produce Farm, Guinea Hill Farm, Gundermann Farm, Kitchen Pride Mushrooms, Loncito's Lamb, Ottmers Family Farm, Oma's and Opa's Farm, Peach Creek Farm, Reliable Brand Tomatoes, Round Rock Honey, Scott Arbor Farm, Thunderheart Bison, and West Wind Dairy. Peach farmers from Hill Country orchards will start in June. Specialty food vendors such as Mediterranean Chef, Jake's Granola, Aster's Ethiopian Restaurant, Taco Deli, Maine Root root beer, East Side Café, South (smoked salmon), Bento's Japanese Foods, Pralinieres and others will provide customers with a myriad of choices for a relaxing supper in the park.



Triangle Market

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The Austin Farmers' Market is working with Cencor Realty Services to bring a full palate of interactive educational programs and entertainment to the Wednesday market. There will be weekly music in the permanent band shell, bi-weekly cooking demos, bocce court use, and play areas for children.

Fine craft vendors will bring soap, jewelry and clothing to the market. Four-footed fans can also find Paw Bakery's dog and cat treats. The Tension Tamers massage crew will be at Wednesday's market for a respite from the busy work day.

Opening day festivities planned for May 2, 2007 will include many tastings, a chef's demonstration, children's activities, a garden workshop, nutrition demos, appearances by city officials and neighborhood supporters and multiple bands playing during market hours.

The main downtown Austin Farmers' Market continues to operate year-round on Saturdays from 9 a.m. to 1 p.m. at Republic Square Park (4th and Guadalupe), with dozens of vendors present every week. In addition to the Saturday and Wednesday markets, Austin Farmer's Market operates summer neighborhood markets in East Austin at the Dove Springs, Montopolis, Rosewood-Zaragoza and St. John's communities.

The Austin Farmers' Market is supported by the City of Austin, the City of Austin/Travis County Health and Human Services Department (through STEPS to a Healthier Austin), City of Austin Parks and Recreation Department, Austin Parks Foundation, Austin Museum of Art, Downtown Austin Alliance, Farm Aid, and U.S.D.A.

Sustainable Food Center

The Austin Farmers' Market is a project of Sustainable Food Center, a nonprofit organization dedicated to increasing access and use of locally grown foods through community gardens, nutrition-based cooking classes, and farmers' markets. For more information, see <http://www.sustainablefoodcenter.org>.

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