



*City of Charleston*  
*South Carolina*

JOSEPH P. RILEY, JR.  
MAYOR

BARBARA W. VAUGHN  
DIRECTOR  
PUBLIC INFORMATION

***For Immediate Release: March 29, 2010***

**21<sup>st</sup> Annual Charleston Farmers Market Opens April 3, 2010**

*CHARLESTON, S.C.*—The 2010 Charleston Farmers Market will open Saturday, April 3 at 8 a.m., in Marion Square, to offer Charleston residents and visitors fresh locally grown produce and locally processed food products as well as distinctive hand wrought arts and crafts and will continue every Saturday until Dec. 19.

At 10:30 a.m., April 3, Charleston City Councilman Kathleen Wilson and Ellen Dressler Moryl, Director City of Charleston Office of Cultural Affairs, which produces the CFM each year, will unveil the 2010 poster image, *Peter Piper's Peppers* by Ginny Versteegen. After the poster unveiling, the *South Carolina Broadcasters*, a local bluegrass band, will offer entertainment for the entire family until 1:30 p.m.

This year, the Charleston Farmers Market will organize a planning process to transition into a “Green Market.” Only a few farmers markets in the U.S. are officially recognized as “Green Markets.” This transition includes recycling and/or re-using all of the materials that are produced by the market as well as educating vendors and the public on the value of being green, including using recycled products, re-using products and composting.

**New farmers and vendors in the 2010 market include:**

- Messy Apron will offer fresh hot and cold soups made with local produce for eat-in or take-out.
- Meat House, owned and operated by Jason Houser, will offer charcuterie products, including sausage, bacon and pâté.
- BJ's Brats is a local food vendor from Seabrook Island that will offer locally made bratwurst and Italian sausage.
- Family Trees owned and operated by Kara Viacrusis, will sale jade house plants which are offspring of her grandmother's 30-year-old jade tree.

Among the vendors who are returning to the market for another season and offering additional products are: Captain Hatt's, a full-service fish market will also offer pickled shrimp and crab and shrimp dips; Chucktown Chicken has lemon grass as well as farm-raised chickens, River Run Farms will offer its grass-fed beef as well as kiwi fruit and other kiwi products and luffa sponges and compost products. Nelly's Farm is expanding their organic produce selection by offering mixed greens, cucumbers, basil as well as arugula and flowers. Burden Creek Dairy will also supply goat milk as well as plain and flavored chèvre.

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“Not only is the weekly Charleston Farmers Market a testimony to the wonderful quality of life we enjoy in here in Charleston, but Charleston farmers are becoming an integral part of the community, offering produce to many of the local restaurants and as a result are significant contributors to a thriving, sustainable local economy. We are so thrilled to welcome the market back to our Saturday routine April 3<sup>rd</sup>,” says Mayor Joseph P. Riley, Jr.

Founded by Mayor Joe Riley in 1989, the Charleston Farmers Market is produced by the City of Charleston Office of Cultural Affairs, in cooperation with the City of Charleston Parks Department. Over the years, the Charleston Farmers Market has received numerous awards: In 2005, the Charleston Farmers Market, newly revitalized and relocated back in the renovated Marion Square, received the Three Sisters Award from the Charleston Save the City Committee. In 2008, the Market was ranked by Travel and Leisure magazine as one of the top 10 best Farmers Markets in the nation. In the Charleston City Paper reader’s poll, “Best Of,” the Charleston Farmers Market was named 2009 Best Outdoor Event. Now permanently located in Marion Square, in the heart of historic downtown Charleston, S.C., the Farmers Market is open each Saturday, from April 3 to Dec., 19, 8 a.m. to 2 p.m. The Farmers Market is dedicated to the support and advocacy of Lowcountry farmers and growers and offers a variety of local produce, plants, herbs and cut flowers as well as breakfast and lunch vendors, live entertainment and an assortment of juried arts and crafts from local artisans. The Charleston Farmers Market attracts citizens and visitors alike. It is the community connection every Saturday morning from April through December, bringing together people from all parts of the Lowcountry and beyond. .

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**Editor’s Note: High res images available upon request.**

FOR MORE INFO:

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