



Contact: Ali Rudel, Manager, Chapel Hill Farmers' Market

[\(919\) 533-9496](tel:(919)533-9496)

farmersoforange@gmail.com

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For Immediate Release

CHAPEL HILL FARMERS MARKET CELEBRATES SEVEN YEARS ON MARCH 29th

New Vendors, New Market Manager, New Location & more!

Chapel Hill, NC-- The Chapel Hill Farmers Market will begin its seventh season on March 29 at a new location. The market is moving from the east side of University Mall to the west side, just around the corner on tree lined Estes Drive. The new season brings not only a new location, but a new market manager, new activities for the community and several exciting new vendors.

Summer hours, 8:00 am to 12:00 pm, begin on opening day and market-goers will enjoy the music of [The Gary Mitchell Band](#) who has performed with the likes of Bon Iver and The Avett Brothers. They'll also be treated to a seasonal cooking demonstration from the new Market Chef in Residence, Dorette Snover of [C'est si Bon Cooking School](#).

Many [favorite vendors](#) are returning this year with heirloom vegetables, fruits, pasture raised meats, eggs, cheese, fresh baked goods, NC seafood, locally roasted coffee, artisan chocolates, handmade crafts, potted herbs, flowers and more. New vendors include Dig It Farm and South Wind Produce. Mystery Brewing Company will be sampling and selling their hand crafted beer, Loaf will offer their popular fresh baked breads and Chatham Sharpening Services will provide expert knife and tool sharpening.

Dorette Snover of [C'est si Bon Cooking School](#) will be doing regular cooking demonstrations at market using ingredients from our vendors and supplying customers with take home recipe

cards. This will be an invaluable resource for market customers to fine-tune their culinary skills and learn new uses for their favorite market goods. "To my mind there is nothing more luscious than connecting with the market goers about cooking, by chopping and sauteeing deliciously grown and coddled fresh ingredients produced by such dedicated farmers and artisans," said Snover, who has been teaching hands-on classes in the Triangle since 1997.

Market manager Ali Rudel is looking forward to an incredible year for the market. "I'm fortunate to be working with a group of farmers and vendors that are passionate about seeing the market grow and who have done an enormous amount of work to make sure it flourishes. We want to become a destination not just for local food but for community as well. We'll have a great lineup of local music all season as well as our Annual Pie Competition and Fresh Chef Challenge. We're adding more family-oriented activities by working with nearby organizations like [Kidzu Children's Museum](#), and the market's own Danielle White of [Chocolatay Confections](#) will be leading half-hour yoga/storytelling classes on Saturdays for kids ages 4-7."

Other special events will include six craft fairs with unique creations from some of the best artists in the area, and special events such as Tomato Day, Garlic and Onion Day for customers to learn about, taste and celebrate what's in season.

About the Chapel Hill Farmers' Market

The Chapel Hill Farmers' Market was started in 2008 by The Farmers of Orange, a state nonprofit created by farmers, for farmers. All of the farmers and artisans at the market live within sixty miles of Chapel Hill, and bring their fresh, quality produce, artisanal goods and crafts to market year-round. For more information on market happenings, visit our website: www.thechapelhillfarmersmarket.com