# News Release

Executive Director: Nancy Adams (908) 277-6100
Board Chairman: Bob Conway (908) 277-6100
Farmers Market Administrator: Marin Mixon (908) 256-0677

**Summit Downtown, Inc. Announces New Vendors for the 2019 Summit Farmers Market**

SUMMIT, NJ, April 5, 2019 – Summit Downtown, Inc. (SDI) announces that Summit Farmers Market 2019 season will begin on April 28!  The Market will be open from 8am to 1pm every Sunday, April 28 through November 24, in Park & Shop Lot #2, at the corner of DeForest Avenue and Maple Street.

Many of last year's vendors will be returning to the market.  A full list of all vendors can be found at www.summitdowntown.org as we get closer to opening day.   Summit Downtown is excited to announce the addition of several new vendors to the market:  Anita's Baked Wonders, Farm & Hand, Jana's Jammy, Mandarin's Cookies for Dogs, Mexican Spice, and Sustainable Haus.

Anita's Baked Wonders is a local boutique company specializing in freshly baked empanadas (Argentinean style) made with only fresh ingredients.  Their company was started over a year ago by Ana Romano and Vicky Barrenechea. Farm & Hand was a guest vendor at the market in 2018 and they will be joining us this season to offer their woodenware, other vessels, specialty Asian vegetables, and culinary herb bundles, plant cuttings, natural dye kits made from their dried flowers, and dried flower bouquets.  Jana's Jammy will be offering fresh jams and condiments (sweet and savory).  Jana is a trained chef, but jams are her obsession.  Mandarin's Cookies for Dogs was also a guest vendor in 2018 and they will be selling their fresh and special line of dog cookies along with her dog accessories. Downtown Summit's Mexican Spice (located inside The Wine List & Marketplace) will be offering authentic, made from scratch Mexican food including salsa chipotle, pico de gallo, roasted chili salsa, chicken tinga, churros and Mexican coffee.  Sustainable Haus will be

selling their unique items made from organic, recycled and vintage finds including: 100% up-cycled cotton produce bags, insulated lunch bags, jute scrubbers, 100% compostable microfiber dishcloths, and more. These new vendors will join the market every other week.  A full listing of vendors will be available on Summit Farmers Market closer to opening day.

Also joining us every week is Mangalitsa selling their dried Italian style salumi, casserecio, Napoli, finnochiona, dolce and picante caccitorini, Siciliano nduja, hickory smoked bacon, bacon burger patties and more!

We will also be inviting guest vendors to participate during the season again. The Orchidist will be joining us in early May and more guest vendors to come.

In support of a sustainable market, part of the Summit farmers Market's mission, beginning this season, no vendor will be permitted to use single-use plastic checkout bags.  Vendors will be using paper checkout bags, but customers are strongly encouraged to bring their own reusable shopping bags each week to the Market.  SDI will be giving away FREE reusable shopping bags during the first weeks of the season, while the supplies last.  Championed by SDI Board Chair, Bob Conway, the goal is to make the Summit Farmers Market more environmentally responsible.  "We can help our environment by reducing the amount of single-use plastics we provide here at the Market," says Mr. Conway. "Every little bit helps."

For more information about the Summit Farmers Market "like" the Market on Facebook, follow us on Instagram, subscribe to our newsletter, visit summitdowntown.org, or contact the Farmers Market Administrator marin@summitdowntown.org.

*Summit Downtown, Inc. is a nonprofit organization dedicated to the on-going development and promotion of the business community in downtown Summit, NJ*