Montauk Farmers Market Is Back

The best offerings from local merchants
every Thursday this summer on the Green

The Montauk Chamber of Commerce is proud to once again present the Montauk Farmers Market on the Green in downtown Montauk every Thursday from 9 a.m. to 2 p.m. beginning on June 11.

The market offers fresh produce from local farmers, baked goods, gourmet specialties and a great selection of local wines. This year, more than 30 vendors will participate, including newcomers Montauk Juice Factory, North Fork Smoked Fish Co. and Talk Treats to Me.

“We’re very excited this year to welcome our new vendors,” said Montauk Chamber Executive Director Laraine Creegan. “This Farmers Market, which already offered a wide variety of choices for the discerning foodie, is now even better.”

The Farmers Market, as in years past, will be raising funds for the Montauk Food Pantry. Last year, the Chamber donated more than $10,000 to the pantry from market proceeds.

Also, make sure to look for recipes featuring products sold at the market and spotlights on market vendors on the Chamber’s Facebook page this summer.

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Below 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

Bonac Farms – Specialty vegetables and medicinal herbs

Bhumi Farms – Assorted seasonal vegetables

Carissa’s Breads - Assorted breads and baked goods

Dawn’s Delicious Delights- Cookies, gluten free cookies, pie in a jar, scones, brownies

Davis Peach Farm – Peaches, plums and hybrid fruit, sangia mix

East End Apiaries – Specialty honeys and local honey in season

Goodale Farms – Dairy and cheese products, pastured beef and pork, produce and fruit

Hamptons Brine - Raw fermented sauerkraut with different flavors

Hampton Seafood Company – Locally caught fish and shellfish; prepared entrees, salads and sauces

Hormann’s Best Pickles – 3rd generation artisanal pickles

Island End Farms/Wesnofske Farms – Fruits and vegetables

Josephine’s Feast! – Artisanally crafted preserves made with local fruits; spice rubs; condiments, organic BBQ sauce

Lorna’s Nuts - Gourmet nuts and treats

Mecox Bay Dairy - Farmstead artisanal raw milk cheeses, grass fed beef and pastured pork

Miss Lady Small Batch - Small batch root beer sold in 22 oz bottles

Monty Breads – Stuffed meat & vegetable breads, rolls & pizza

Montauk Juice Factory - Cold press juice and super food smoothies, local raw and organic

Nightowl Real Sourdough – Wild yeasted; tripled fermented naturally leavened bread from organic blended flours

North Fork Smoked Fish Co. - smoked fish and smoked fish pate, fish burgers and more

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

Regina’s Farm Stand – Vegetables, fruits, flowers, plants baked goods

Stoked Granola by Surfer Gal – Handmade Granola

Sweet’tau – 100% fresh artisanal lemonades

Talk Treats to Me - One ingredient dog treats

True Blue Coffee - Organic single estate Blue mountain coffee by the pound

Wolffer Estate Vineyards – Wine, vinegar, and ciders

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