

Carrboro FARMERS' MARKET

locally grown  nationally known

YEAR ROUND *Celebrating 30 Seasons*

About the Market:

Since 1979 it has been the Market's goal to provide a direct marketing outlet for local farmers, promote local agriculture, and offer high quality fresh produce. At our nationally recognized Market, you can find local farm products, prepared foods, and crafts. All items sold at the Market are produced by the person selling it and within a 50-mile radius of the Market.

When you shop at the Carrboro Farmers' Market you are not only buying local, you are purchasing directly from the person who produced it. We require our members to sell their own products so customers can ask them directly about how the food is grown or an item is made.

All new Market members undergo an on-site inspection by one of the Market's Board of Directors. At least fourteen random inspections of the general membership are required every year according to Market rules. We perform these inspections to ensure that our members are producing what they bring to Market.

The Carrboro Farmers' Market is a membership-run organization meaning that the farmers and crafts people who comprise the Market are the ones who make the rules and policies. Our Market is comprised of a mix of conventional, sustainable, and certified organic growers and ranchers.

We have a talented group of producers. Many are experts in their fields having received awards such as the North Carolina Small Farmer of the Year and the Southern Region Patrick Madden Sustainable Agriculture award.

In 1996 the Carrboro Farmers' Market opened the Wednesday market on the Town Commons and in 2004 it opened the Southern Village Market in Chapel Hill. All three of the Markets operate by the same rules and policies. Our Saturday Market is now open year round, the Wednesday Market is open April-October, and our Thursday Market at Southern Village is open May-August.

There is always a Market manager on duty during Market hours. She can be found at the Information Booth located beside the water fountain or walking about the market. She wears a badge and is here to answer questions and help you find a seller or product.

Throughout the year the Market hosts cooking demos and special events such as our Kid's Seedling Event in April, our Annual Tomato Tasting in July, and our Local Chef's Event in September. We also offer a Recipe of the Week to help our customers cook with Market items.

We want to thank you for shopping with us. Your support keeps local agriculture a viable option as a profession and for consumption. Your commitment has helped this Market thrive for 30 years.