

NEWS RELEASE

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NoMa Farmers Market Expanding and Relocating to Third Street NE

Market Open Every Thursday from 4-8 PM Beginning May 2 through October 31, 2024

(Washington, DC, April 22, 2024) – The NoMa Farmers Market is expanding and relocating from Alethia Tanner Park to Third Street NE, it was announced today. The Market, located on the vibrant Third Street between M and N Streets NE, will be open every Thursday from 4:00 p.m. to 8:00 p.m. from May through October. Opening day is May 2, 2024.

"We're excited to expand and build on the success of the NoMa Farmers Market," said Maura Brophy, President and CEO of the NoMa Business Improvement District. "This new, larger space on Third Street NE at the nexus of NoMa and Union Market will allow us to offer an even broader selection of farmfresh produce, top-quality meats, and a variety of artisan products including pickles, breads, and honey."

The NoMa BID first launched the NoMa Farmers Market in 2022 at Alethia Tanner Park to provide fresh food options for the community and a marketplace for local vendors to showcase and sell their goods. The Market quickly became a weekly staple for neighbors wishing to connect with each other and shop locally to support dozens of vendors and small business pop-ups. Given the demand for additional farmers and food truck vendors that operate from larger vehicles, a new location was needed.

The NoMa Farmers Market on Third Street NE between N and M Streets NE is conveniently located near the NoMa-Gallaudet Metro Station, the Metropolitan Branch Trail, and the bustling restaurants and shops of NoMa and Union Market. Weekly visitors to the market can look forward to live music, ample seating along the street, and an exciting mix of new and returning local vendors each week offering a range of products including seasonal produce, farm-raised meats, prepared ready-to-eat meals, natural pet products, handmade baked goods and artisan products from:

- 300 Grados Bakery
- Atlixcos Grill
- Ashton Farms
- <u>BOTL'D</u>
- <u>Blum Tea</u>
- Bulldog Brinery

- <u>Chippin</u>
- Na'guara Con Sabor Venezolano
- MeatCrafters
- Our Farm DC
- Paste & Rind Cheese Co.
- Pleitez Produce Farm
- Pork Stork
- Priority Pickles
- Spicy Water African Grill
- Toimoi Bakery
- Vida Salsas

Produce vendors at the market will continue to participate in DC's Department of Health Produce Plus program, providing fresh fruits and vegetables to DC residents with limited access to fresh, healthy food. For more information about eligibility and to sign up, please visit: <u>www.freshfarm.org/produceplus</u> Vendors interested in being a part of the NoMa Farmers Market should contact <u>Diverse Markets</u> <u>Management</u>.

For more information about the NoMa Farmers Market, including vendor and schedule updates, visit <u>https://nomabid.org/farmersmarket/</u> Follow the NoMa BID on Twitter (@NoMaBID), Instagram (@noma.bid) and Facebook (@NoMaBID) to learn about surprise giveaways and weekly vendor updates.

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About NoMa BID

The NoMa Business Improvement District (BID) is a non-profit organization whose mission is to be a steward and champion of the neighborhood of NoMa. The NoMa BID encompasses 35 blocks just north of Union Station in Northeast Washington, DC. The NoMa BID is among the fastest-growing neighborhoods in Washington, DC, and is comprised of more than 27 million square feet of new development, with more than 13 million additional square feet of mixed used development planned. There are more than 42,000 households within a ½ mile radius of the BID, who are served by the amenities in the commercial core of NoMa. The area is supported by unparalleled public transportation access with two Red Line Metro stations, and VRE, MARC and Amtrak connections at Union Station. The "Walkscore" for the neighborhood is 92, and the neighborhood has 22 LEED-certified and Energy Star buildings. For more information, visit <u>nomabid.org and sign up for our newsletter</u>. Follow us on X (@NoMaBID), Instagram (@noma.bid) and LinkedIn (/noma-business-improvement-district) and like us on Facebook (/NoMaBID).

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