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FOR IMMEDIATE RELEASE

“Let’s Get Peachy” at the Albertville Farmers Market

Summer is winding down, but it’s not over yet! Come celebrate the last days of summer at The Albertville Farmers Market on Thursday, August 27, 4-7PM, with free homemade peach ice cream made with fresh, local peaches (while supplies lasts). Supporting your farmers tastes good!

Our awesome farmers will be there of course with the freshest produce our area has to offer. This week we have Beacon Ranch, Blanks Berry Farm, Crow Mountain Orchard, Granny’s Homemade Fudge, Hawk Creek Farm, Highlander Soap Company, Olive Branch Wagyu, Roger’s Real Homemade, W&W Farms, PBS Farms and more.

These farmers are bringing homegrown fruits, veggies, eggs, meats, honey, jams, jellies and breads right to your table. Come get some homemade pastries, tarts, soaps, lotions and lip balms too!

Earth & Stone Wood Fired Pizza is back with their delicious pies; have one at the market, or take a few home to your family for dinner!

Enjoy getting to know your farmers and remember, the hands that you shake at our market, are the hands that grow your food; we guarantee it.

The market is located at 314 Sand Mountain Drive in downtown Albertville, beside the old train depot. Market hours are Thursdays, 4-7PM (May through October) and Saturdays, 8AM-12PM (June through August) rain or shine. For more information contact the Market Manager at marketmanager@cityofalbertville.com or 256-891-8202.

The Albertville Farmers Market has been revamped this year and its mission is to support the development of local sustainable farming by cultivating a vibrant market that serves as a community gathering place celebrating local farmers, food producers and artisans. Bring your family and meet your farmers at the AFM.

Thank you to the presenting sponsor, First South Farm Credit.

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