



The Wyck Association  
Preserving a National Historic Landmark House and Garden  
*For Immediate Release, Please*  
**JPEGS Attached**

Contact: Barbara Overholser  
215-848-1690 or [boverholser@wyck.org](mailto:boverholser@wyck.org)

**Wyck's Farmers Market**  
**Opening Day Friday, May 22, 2:00p.m. -- 6:00 pm**  
**Germantown Avenue and Walnut Lane, Philadelphia**

May 12, 2009, Phila., PA –Wyck's first crop of asparagus, along with plump strawberries, crisp rhubarb, tasty greens, and fresh cut flowers, will be for sale at **Wyck's Farmers Market on Friday, May 22, 2009, from 2:00 p.m. to 6:00 p.m.** Wyck is located at 6026 Germantown Avenue in Philadelphia. Because of Penn DOT construction in front of Wyck, the market will be held on the NE corner of Walnut Lane at Germantown Avenue. Wyck accepts vouchers from the federally funded Farmers Market Nutrition Program, which gives low-income senior citizens and WIC recipients subsidized access to fresh, local produce. The market also accepts food stamps in the form of the EBT/Access card. Free recipes for using fresh produce will also be available. Wyck's house will be open for free, self-guided tours on market afternoons from 1:00 p.m. to 4:00 p.m.

The Wyck Farmers Market will be held in conjunction with the Food Trust **every Friday afternoon , 2:00 p.m. to 6:00 p.m. through mid-November,** and features produce grown on Wyck's Home Farm which was established in 2007 through the support of the Samuel S. Fels Fund. The Home Farm contains a large vegetable garden, an herb garden, strawberry and raspberry beds, fruit trees, an asparagus bed, a cutting garden, and a grape arbor. The Home Farm is managed by Landon Jefferies according to traditional gardening techniques, and no synthetic chemicals are used. Children in Wyck's Outdoor Education Program participate in all aspects of the Home Farm, from planting peas and radishes in the March to planting garlic in November. They also gain skills and understanding of the importance of proper cultivation techniques, weeding, composting, and greenhouse growing.

In 2008, approximately 2,800 people visited the Wyck Farmers Market over the course of its seven-month season. Unlike most urban farmers markets, Wyck market-goers have the opportunity to stroll through the gardens and see where and how their food is grown. Wyck garden staff is always available to answer questions about growing and using fresh food. Wyck's produce is also sold to area restaurants and at the Fair Food Farmstand at the Reading Terminal Market.

### *About Wyck:*

Wyck tells the story of the Wistar-Haines family and the Germantown house where they lived for nearly three centuries. Wyck is filled with the objects they used, collected and saved, while thousands of manuscripts give voice to the family's interests and simple daily lives. The sturdy stone house, remodeled by architect William Strickland in 1824, is the place that defined home and family identity for nine generations. Roses blooming in a 175-year old garden show the family's deeply rooted love of horticulture. The family library and natural history collections demonstrate their love of learning. Simplicity of style reveals the family's devotion to their Quaker faith and way of life. Wyck's window on the past offers perspective on the present and future. Wyck is regularly open for tours and for educational programs.

For more information about the Farmers Market or Wyck and its programming please call 215-848-1690 or email [boverholser@wyck.org](mailto:boverholser@wyck.org).

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