The Wiregrass Farmers Market will open for the season on April 5 during the Folklife Festival at the Georgia Museum of Agriculture. Market hours are 9 a.m. to noon every Saturday through October.

**Wiregrass Farmers Market Opens April 5 at Museum Festival**

**TIFTON**—Fresh local produce, delicious jams and jellies, and even a chance to pet some piglets will be available to customers of the Wiregrass Farmers Market when it opens its spring season on April 5 underneath the pole barn at the Georgia Museum of Agriculture and Historic Village at Abraham Baldwin Agricultural College.
Visitors can even make a day of it by attending the Museum’s annual Folklife Festival and American Legacy Quilt Show at a reduced admission price. The Festival includes a Fiddlers Jamboree, performing chickens at the Poultry Palace and a chance to plow the Museum’s new mule, Betsy Ross.

Museum Assistant Director and Curator Polly Huff always looks forward to the first day of the Market.

“Fresh local produce grown with care and sustainability highlight the Market,” Huff said. “Children will be painting gourd bird houses in the Market garden, and a pair of piglets will wait to be petted in the animal pen. Our farmers promise a delicious shopping trip for the entire family.”

Huff said there will also be a Tifton Fire Department truck at the site for children to explore as well as a workshop for adults on making carpenter bee traps.

Along with the freshest locally grown vegetables and fruits purchased directly from the friendly farmers who grew them, Market customers can stock up on cold-pressed, non-GMO oils made with sunflower seeds, peanuts, or pecans by Oliver Oil Farms. Freshly made local honey will be available for purchase, along with delicious baked goods, vegan pastries, and a variety of gluten-free baked items.

Artisan breads, cinnamon rolls, cookies, and granola made with freshly ground whole wheat will be once again offered by the Reed Family Farm. From moon sand to play dough, parents will find a variety of natural, non-toxic and handmade toys for their children. Handcrafted soaps made with local goats’ milk, a variety of sugar herb scrubs, and free-range eggs from happy hens will be offered at the Market weekly.
Unique, natural and handmade crafts such as wooden bowls and jewelry will also be available. Market hosts are in the process of securing a vendor for locally raised grass-fed beef, chicken, and pork.

“Additional educational activities for children and adults are also on the schedule,” Huff said. “A demonstration garden on site along with a community compost bin will be utilized throughout the season. Baby animals come out to play at least once a month, and a seasonal canning and cooking club are also a part of the Market’s list of activities.”

A Market Mixer featuring local music, food and games is planned for April 12 at the Museum’s Wiregrass Opry Barn to officially kick off the Market season. Tickets for the Mixer will be available for sale at the Market or can be ordered by e-mailing wiregrassmarket@gmail.com

Huff said the Museum serves as the host for the Wiregrass Farmers Market which is operated by a volunteer board of directors. Market hours are 9 a.m. to noon on Saturdays. Customers can enter through the Country Store. Museum admission is not necessary to visit the Market.

The Market is scheduled to remain open every Saturday through the final Saturday in October except for a break during the entire month of August. For questions about the Market and for vendor inquiries, interested persons can contact Market Manager Susan Schwartz at scscarrot@hotmail.com.

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