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For Immediate Release

Edible Island Market

Delicious gifts from local vendors at the Staten Island Museum

Date: Saturday, December 2, 2017

Time: 11:00AM – 3:00PM

Location: Staten Island Museum, 1000 Richmond Terrace, Building A, SI, NY 10301

(Staten Island, NY – November 28, 2017) Mmmm your way through a market full of delicious local and regional treats to give this holiday season! Since the farmer's market season has ended, the Museum is bringing these artisanal tastes, bites, and gift-able take-homes indoors! Specialty items from the purveyors of mouthwatering edible goods, expertly curated by Staten Island Advance Food Editor, Pamela Silvestri, will be for sale at the **Staten Island Museum's Edible Island Market on December 2, 11am – 3pm.**

"We are looking forward to hosting this talented array of culinary creators and are excited to showcase these regional delicacies that highlight the areas rich farming history and entrepreneurial spirit. We encourage the community to explore these unique edible gifts, many of which, cannot be bought elsewhere this season," shared Rylee Eterginoso, Programs Manager at the Staten Island Museum.

Garlic basil, maple bacon, sriracha honey, lemon sage, and fig are only a few of the 22 flavors offered by artisanal butter purveyor, **Butter Me Up**. Staten Island natives Lorraine and Michael Delizia make these delicious small batch butters for you taste and take home.

Rawclates is sure to entice patrons with their artisan stoneground chocolate creations. These handcrafted creations are 100% organic, gluten free, dairy free, soy free, and use only free trade and organic ingredients. With flavors ranging from Earl Grey to Firecracker Cayenne Cinnamon Orange and Chai with Tumeric Caramel, they will not disappoint the chocolate lover on your list. Vegan options are also available.

Shop hyperlocal with Chef Dave Cavagnaro aka **Farmer Dave!** He will be providing artisan bread, holiday cranberry sauce, maple pumpkin muffins, coffee, and warm cider.

Also in the mix are herbal teas and syrups from **Oko Farms**, signature salad dressings from **Cucina Theresa**, slow roasted seasoned bread crumbs from Cast Iron Bread Crumbs, 100% raw local honey from **Beezy Beez**, gourmet pastries from **Pastry Lovers Choice**, New England clam chowder from **Ian Cole of Cole's Dockside**, and of course artisan cheeses and caponata from Joe Mozz.

Don't forget to pick up your free copy of the Staten Island Advance's 2017 cookbook (while supplies last) and sign up for next year's competition! Maggie Garin, a former Cookbook Grand Prize winner, will be presenting/selling her nutritious baked goods from the Cookbook table.

The shop is free to enter. Admission to the Museum's galleries is by recommended donation.

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About the Staten Island Museum

Founded in 1881 and celebrating its 136th year, the Staten Island Museum, New York City's only general interest museum, engages visitors with interdisciplinary exhibitions and educational programs that explore the dynamic connections between natural science, art, and history based on its diverse collections. The Museum serves over 50,000 adults including 16,000 school children at the Museum and in the community. Staten Island Museum is owned by the City of New York and benefits from public funds provided through the New York City Department of Cultural Affairs. For current exhibits, visit StatenIslandMuseum.org.