



News Release

Rockford City Market

Presented by  **Mercyhealth**[™]
A passion for making lives better.™

Fresh Produce at Rockford City Market

Locally-grown produce sold at the market

FOR IMMEDIATE RELEASE

July 10, 2018

ROCKFORD, IL – Whether you're looking for something sweet or savory at Rockford City Market, the market vendors offer a wide variety of snacks, including fresh produce. Local vendor **Trogg's Hollow** offers produce they grow each week for market shoppers to purchase. This week, snap peas and blueberries are in season and will be available. Throughout the rest of the season, market goers will be able to purchase different produce options from the vendors as different fruits and vegetables come into season.

Vendors at the market also offer snacks other than produce. Grab a bag of freshly popped kettle corn at **Hermes Popcorn & Family Treats**, or fresh juiced drinks on a hot day from **Thrive Café**. Shoppers can also purchase snacks for dogs at home thanks to The Canine Crunchery, Inc.

Rockford City Market on July 13

MUSIC

Main Stage: **Too Deep** (4:30 – 8 p.m.)

Acoustic Stage: **Timberpoint** (5:30 – 8 p.m.)

ACTIVITIES

Severson Dells Nature Center will be offering a fun free nature craft for the kids at the market. Severson Dells' mission is to link people to nature through education and research. They are promoting getting families outside in nature and a suite of programs for all ages.

Maywood Evangelical Free Church will also be at the market offering free face painting and a nerf gun shooting game (with candy prizes!).

SPECIAL EVENT

There will be a **Rockford City Market Cooking Demo** at 6 p.m. at the East State Street entrance just outside the Pavilion. Take a recipe home and even try it out freshly made!

ENTRANCE GATES

Winnebago Buy Local is a coalition of local grassroots businesses, organizations and citizens in Winnebago County, Illinois acting together to encourage the community to buy local and keep our communities prosperous and sustainable.

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ROCKFORD AREA ARTS COUNCIL

Jenny Matthews of **Rockford Illustrating** will be selling her paintings at the market.

MERCYHEALTH

Children aren't just small adults – they are unique individuals with health care needs and challenges that require the special, advanced skills of board certified pediatricians. Mercyhealth's compassionate doctors treat their patients like their own children and provide superior care and outstanding advocacy. When kids are sick and need to be hospitalized, they need exceptional treatment management from attentive, skilled experts. At Mercyhealth, we provide the most advanced pediatric intensive care for infants, children and teens in the region. The Illinois Department of Public Health has recognized Mercyhealth Hospital as a **Pediatric Critical Care Center**, a distinction that makes us one of only 10 hospitals in Illinois acknowledged for providing the highest level of specialized critical care and emergency services to children. Stop by our booth at the corner of Market and Water Streets from 3:30 – 8:30 p.m. to meet members of our team. Mercyhealth is proud to be the presenting sponsor of the Rockford City Market. And don't forget to stop by our Mercyhealth Health and Safety Station from 10 a.m. – 2 p.m. Saturday, July 21, in the back parking lot of Mercyhealth Hospital-Rockton Avenue, 2300 N. Rockton Ave., Rockford.

For more information about Rockford City Market, visit www.rockfordcitymarket.com.

Rockford City Market takes place every Friday from May 18 through September 28 along Water Street between State and Jefferson Streets in downtown Rockford. The market runs from 3:30 – 8:30 p.m. before Labor Day and 3:30 – 7:30 p.m. after Labor Day. Rockford City Market was founded and is managed by the Rock River Development Partnership and operates with infrastructure support from the City of Rockford and marketing from the Rockford Area Convention & Visitor's Bureau.

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FOR MORE INFORMATION:

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