

For more on Philly's local food scene, check out visitphilly.com/food.

Summer
Corn, artichokes, pears, plums, okra, peaches, nectarines, peppers, tomatoes, cauliflower, raspberries, wild mushrooms, summer squash, blueberries, chard, cucumbers, baby vegetables, eggplants, lima beans, blackberries, fava beans, green beans

Spring
Spring leeks, rhubarb, fiddlehead ferns, morels, peas, spring onions, watercress, asparagus, radishes, nettles, ramps

Year Round
Onions, herbs, arugula, potatoes, beets, garlic

Winter
Sweet potatoes, carrots, winter radishes, parsnips, Brussels sprouts, onions, rutabagas

Autumn
Sunchoke, turnips, escarole, leeks, collard greens, broccolo, cabbage, apples, squash, celery, cranberries, kale, fennel, salsify, Asian pears, edamame, spinach, celery root, kohlrabi

What's in Season

After a full day of eating, check into a hotel where you can kick back and digest. You'll find that many hotels around the region boast local-loving restaurants, so the best of the region's foodshed is just an elevator ride away. To get the most value, book a special hotel offer such as the popular, two-night Philly Overnight® Hotel Package—the free hotel parking means you can save up for even more local treats. visitphilly.com/hotels

#5: STAY IN THE LOOP: There's no better place to stay up to date on restaurant openings, festivals, fairs, farmers' markets and food news than visitphilly.com/food.

#4: DRINK UP: Say cheers to the region's bevvy of liquid delights at the nearly 125 wineries in Pennsylvania, at countless beer-centric bars and during the nation's biggest beer festival, **Philly Beer Week**.

#3: EAT UP: From restaurant chefs who use seasonal ingredients to create fabulous meals to street vendors who serve up Philly delicacies, everyone's dish out local food.

#2: SPICE UP YOUR PANTRY: You can add all sorts of local produce, meats and cheeses to your grocery haul every week by joining a Community-Supported Agriculture program, or CSA as it's commonly known. Farmers deliver fresh, in-season items to pre-arranged locations each week, and area members pick up their bounty and get cookin'.

#1: MEET YOUR FARMER: Whether you're a local or a visitor, you can find fresh produce any day of the week at one of the region's 46 farmers' markets.

Eating locally isn't just easy—it's good for you. Food grown nearby tastes better, supports the local economy and helps reduce carbon dioxide emissions produced from transportation. In addition to that sense of satisfaction, you'll find that it's lots of fun to support the farmers, chefs, brewers, butchers and purveyors who make the local scene—from Amish country to the Atlantic Ocean—what it is. Here are five ways to eat locally:

Philly Homegrown™: It's Easy

Marvelous Markets No Matter the Season

READING TERMINAL MARKET: The only area market open seven days a week, the indoor Reading Terminal also happens to be your one-stop shop for everything from local produce and Amish pickles to cheeses, seafood and meals to go. Sundays, 9:00 a.m.-5:00 p.m.; Mondays through Saturdays, 8:00 a.m.-6:00 p.m. 12th & Arch Streets, (215) 922-2317, readingterminalmarket.org

CLARK PARK MARKET: Choose from Amish pastries, heirloom vegetables, fresh-cut flowers and dried herbs at this popular West Philly market—or get a bit of everything. Thursdays, 3:00-7:00 p.m. (June through Thanksgiving); Saturdays, 10:00 a.m.-2:00 p.m. 43rd Street & Baltimore Avenue, thefoodtrust.org, universitycity.org

THE PIAZZA AT SCHMIDTS: Stop by this stylish Northern Liberties' complex for the weekend farmers' market, selling the basics (free-range chicken, organic fruits and vegetables) and the luxuries (quail, canelés). The Sunday market runs May through September, and the Saturday market is year-round. 10:00 a.m.-3:00 p.m. 2nd Street & Germantown Avenue, atthepiazza.com

SUBURBAN STATION: Pick up IPM (integrated pest management, using low or no chemicals) fruits and vegetables and beef and eggs from pastured animals at this biweekly market. Tuesdays and Thursdays, 2:30-6:30 p.m. 16th Street Concourse, between Market Street & John F. Kennedy Boulevard, farmtocty.org

PHOENIXVILLE FARMERS' MARKET: Pay this market a visit every week for goods such as organic produce, mushrooms, maple syrup, grass-fed meats and raw milk fresh from the dairy. (Through the winter months, the market is held twice a month.) Saturdays, 9:00 a.m.-1:00 p.m. Bridge Street & Taylor Alley, Phoenixville, phoenixvillefarmersmarket.org

RITTENHOUSE SQUARE MARKET: Check out this bustling market for everything from organic produce and pastured meats to artisan cheeses and gluten-free baked goods. Saturdays, 9:30 a.m.-3:00 p.m. in summer; 10:00 a.m.-2:00 p.m. in winter. Walnut Street, between 18th & 19th Streets, farmtocty.org

For more farmers' markets, check out visitphilly.com/food.

Get It to Go

GARCES TRADING COMPANY: Iron Chef Jose Garces' gourmet market wows with prepared foods, a sit-down cafe, a selection of boutique wines, an onsite bakery, private label olive oils and vinegars and Chef Garces' signature Joe. 1111 Locust Street, (215) 574-1099, garcestadingcompany.com



Fork:etc.

FORK:ETC.: If you love Fork, then you'll also heart the fresh daily fare served up at its sister spot next door. Expect homemade veggie burgers with cilantro mayo, honey-roasted country ham, homemade artisanal breads and pastries and La Colombe coffee. 308 Market Street, (215) 625-9425, forkrestaurant.com

WHOLE FOODS: In its Center City location, this international grocer carries local products whenever possible, and its prepared meals and outside tables make for a great alternative to the business lunch. 929 South Street, (215) 733-9788, wholefoodsmarket.com

DI BRUNO BROS.: With its two prepared-food locations selling everything from paninis and pizza to frittatas and rotisserie chickens, this specialty food retailer makes it easy for you to eat locally in a flash. Comcast Center, 17th Street & John F. Kennedy Boulevard, (215) 531-5666; 1730 Chestnut Street, (215) 665-9220, dibruno.com

TALULA'S TABLE: It might take a year to get a reservation at this Chester County gem, but you can pick up make-your-mouth-water specials such as mushroom soup sourced from nearby farms, homemade pretzels and fried Lancaster chicken any day at the market. 102 W. State Street, Kennett Square, (610) 444-8255, talulastable.com

For more to-go spots, check out visitphilly.com/food.

Dig into This: visitphilly.com/food

Eager to indulge in Philadelphia's local food scene? Look no further than visitphilly.com/food, where you can:

- Explore the local food offerings, including farmers' markets, restaurants, pick-your-own farms and orchards, wineries and breweries
- Plan a whole day—or a few days—of local nourishment with Center City and regional itineraries
- Meet the people leading Philadelphia's local food movement, from farmers to vintners to restaurant owners
- Find the best pickings in the "Now in Season" section
- Become a budding chef with recipes that use the region's fresh, seasonal ingredients
- Get the latest news about Philadelphia's local food scene in the "Just In" section

where
PHILADELPHIA

Philly Homegrown
REAL LOCAL FLAVOR

visitphilly.com/food

Eat, Drink, Stay: To truly eat and drink your way through Philadelphia and The Countryside®, plan to spend a night or two at one of our many great hotels.

The Market Mix



Milk & Honey Market: This West Philly newcomer tempts your taste buds with Maplehofe milk, Claudio's ricotta, local produce and South Philly Italian charcuterie and paninis with the above ingredients. 4435 Baltimore Avenue, (215) 387-6455, milkandhoneymarket.com

GREEN AISLE GROCERY: Owned and operated by local food writer Adam Erace and his brother Andrew, this East Passyunk spot is your go-to place for all things local: house-cured meats from Café Estelle, mostarda and condiments from James restaurant, Lancaster dairy and produce and the very best of Philly's sweets and snacks. 1618 E. Passyunk Avenue, (215) 465-1411, greenaislegrocery.com

ALMANAC: Some of the produce you'll find at this Northern Liberties market comes from mere blocks away at Greensgrow Farm; other local goodies include Bobbi's Hummus, Nature's Soy and Old City Coffee, plus house-made soups, sandwiches and salads. 4th & Poplar Streets, (215) 625-6611, almanacmarket.com

ESSENE MARKET: Want organic, macrobiotic, additive-free, vegetarian, vegan and local? Essene's in-house organic/vegan bakery and take-out selections are just for you. 719 S. 4th Street, (215) 922-1146, essenemarket.com

For more markets, check out visitphilly.com/food.

Time to Dine

ADSUM: Head to Philadelphia's Queen Village neighborhood for Chef Matthew Levin's homey, scholarly themed bistro, where he takes local to another level by relying on produce from community gardens for his burgers, fried chicken and tater tots. 700 S. 5th Street, (267) 888-7002, adsumrestaurant.com

DOWN TO EARTH CAFÉ: Get your local fill at this casual Bucks County eatery, which displays local art, uses locally crafted wood furniture and serves up dishes that feature ingredients from close to home. 1141 N. 5th Street, Perkasie, (215) 258-2233, thedowntoearthcafe.com

FARMICIA: Stop into this Old City restaurant for choice products like Lancaster chicken, Metropolitan Bakery bread and cookies and Amish cheddar. 15 S. 3rd Street, (215) 627-6274, farmiciarestaurant.com



Geechee Girl Rice Café

GEECHEE GIRL RICE CAFÉ: The food might be Southern-inspired, but Chef Valerie Erwin stocks her kitchen with seasonal produce, dairy products and flour from four urban farms in Northwest Philadelphia and the Lancaster Farm Fresh Cooperative. 6825 Germantown Avenue, (215) 843-8113, geecheegirl.com

HONEY'S SIT 'N EAT: Get to this Northern Liberties brunch hotspot early. Lines snake out the door every weekend for Honey's famously hefty breakfasts of latkes and farm-fresh eggs. 800 N. 4th Street, (215) 925-1150, honeys-restaurant.com

WHITE DOG CAFE: When you bite into the award-winning dishes at this University City mainstay, you won't be thinking of its national reputation for community engagement, environmental stewardship and leadership in the local food movement—but it's nice to know. 3424 Sansom Street, (215) 386-9224, whitedog.com

For more restaurants, check out visitphilly.com/food.

Philly Foods You Know

CHEESESTEAKS: Everyone agrees that the cheesesteak requires thinly sliced beef and a crusty roll, but the best place to eat the famed sandwich is a matter of great debate. You make the call: Pat's King of Steaks, Geno's Steaks, Dalessandro's, John's Roast Pork, Pudge's, Tony Luke's, Jim's Steaks and the list goes on.



John's Water Ice

SOFT PRETZELS: Served soft, salty and slathered with mustard, pretzels are a local fave enjoyed morning, noon and night. Get your doughy fix at a street vendor or from a bakery storefront such as the Philadelphia Soft Pretzel Factory.

WATER ICE: How do locals cool off on a hot Philadelphia summer day? With water ice, the combination of fruit or syrup and shaved ice, found at John's Water Ice, Rose's Real Italian Water Ice, Rita's and other chill spots around town.

TASTYKAKES: Nobody bakes a cake as tasty as a Tastykake, and no Philadelphian can resist Butterscotch Krimpets or white-striped chocolate cupcakes. Pop in any corner store to pick up

the sweet treat that's been Philly's go-to snack for nearly a century.

SCRAPPLE: A Philadelphia staple, scrapple—made from a mixture of pork, spices and cornmeal—is the breakfast meat of choice for many locals, who enjoy it in luxury hotels, greasy spoon diners and every local breakfast joint in between.

For more Philly foods, check out visitphilly.com/food.

Philly Foods You Should Get to Know

BREAD AND PASTRIES: Pick up some of Metropolitan Bakery's longstanding favorites, including seriously scrumptious artisan bread (cracked wheat boules, organic miche loaves and baguettes) and pinch-me pastries (crème fraîche cake, chocolate "metro" sandwiches), all made with locally sourced ingredients. Available at multiple locations. metropolitanbakery.com

MUSHROOMS: Make a visit to Kennett Square—widely known as the mushroom capital of the world and just a short drive from Center City—to check out Mother Earth mushrooms, a fab fungus producer with fresh and dried organic varieties. organicmushrooms.com

GELATO: Capogiro's ingenious flavors such as rosemary honey goat milk, grapefruit with Campari bitters and fior di latte are all Philly, all the time. Available at multiple locations. capogirogelato.com

CHOCOLATES: Leading the charge on local craft chocolates, John & Kira's supports area farms by using locally grown mint, honey and berries in their magical milky creations, on sale online, at Fair Food Farmstand and at various farmers' markets. johnandkiras.com



Chaddsford Winery

CHEESE: Make an all-local cheese plate with the phenomenal chèvre from Shellbark Hollow Farm and Birchrun Hills Farm's raw cow's milk creations such as Birchrun Blue and creamy Fat Cat. shellbarkhollow.com

WINE: Look out Cali—Pennsylvania's wineries are gaining critical acclaim, and leading the charge is Chaddsford Winery, producing award-winning cabernets and merlots that give plenty of reasons to raise your glass. 632 Baltimore Pike, Chadds Ford, (610) 388-6221; 20 Merchants Row, Lahaska, (215) 794-9655, chaddsford.com

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Italian Market



Mercato



Clark Park Market



Merrymead Farm



Reading Terminal Market



Triumph Brewing Company

Tasty Tours

MARKET WALK AND CHEF TOUR: During this colorful insider look at the lively Italian Market, you can shop with a chef and feast on a market fresh meal at tour's end (times vary), or simply walk through the market with an in-the-know vendor (Thursday through Sunday). Both tours are by appointment only. italianmarketphilly.org

WOK 'N WALK: Meet the always-irrepressible chef Joseph Poon as he leads a fun- and lore-filled tour of Chinatown's culture and cuisine. Offered most weekends. 1010 Cherry Street, 2nd floor, (215) 928-9333, josephpoon.com

CITY FOOD TOURS: In-the-know tour guides take you behind the scenes at many of the city's most mouthwatering spots, including Di Bruno Bros. for amazing cheeses and Naked Chocolate Café for all things cocoa. Other excursions to add to your to-do list: Craft Beer & Artisanal Cheese, Flavors of Philly and Evening of Indulgence. Various dates. (215) 360-1996, cityfoodtours.com

TASTE OF PHILADELPHIA FOOD TOUR: You know the Philly food faves—cheesesteaks, hoagies, pretzels. Now get the story behind local delicacies while discovering more than a century of history inside the vibrant Reading Terminal Market. Offered Wednesday and Saturday, 10:00 a.m. Reservations required. tasteofphillyfoodtour.com

PHILLY ON TAP: Sip some of Philadelphia's finest craft brews while experiencing the city's authentic watering holes during this Philadelphia Urban Adventures tour. After learning about the city's brewing history and taste-testing the goods, you'll agree with beer writer Don Russell's claim that Philadelphia is "America's best beer-drinking city." Offered Tuesday through Saturday, 5:00-7:00 p.m. Reservations required. philadelphiaurbanadventures.com

For more food tours, check out visitphilly.com/food.

Mark Your Culinary Calendar

Foodies crave these annual events year after year:



Sly Fox Brewery & Restaurant

JANUARY AND SEPTEMBER: Eat at the best for less during **Center City District Restaurant Week**, when three courses at 100 of the city's top eateries cost just \$35 for dinner and \$20 for lunch (tax, alcohol and gratuity not included). centercityphila.org

FEBRUARY: Treat yourself to twice the indulgence when Eclat Chocolates and Chaddsford Winery team up for **Wine & Chocolate Reserve Tastings**, a sit-down

tasting that includes premium wines complemented perfectly by sweet delights from West Chester's gourmet chocolatier. 632 Baltimore Pike, Chadds Ford, (610) 388-6221, chaddsford.com

MARCH: Come hungry to the annual **Brewer's Plate** beer-paring dinner, benefitting Fair Food and spotlighting the beverages and foods of the most celebrated breweries and restaurants within 150 miles of Philadelphia. (215) 386-5211, fairfoodphilly.org

APRIL: Get in on the neighborhood hype when more than 20 of East Passyunk's most popular restaurants and bars dish out their finest fare during **Flavors of the Avenue**. E. Passyunk Avenue, between Dickinson & Morris Streets, visiteastpassyunk.com

MAY: Three stages of live entertainment provide your soundtrack for the **South 9th Street Italian Market Festival**, a neighborhood party that features the Italian, Mexican and Vietnamese delicacies made and imported by the market's merchants. 9th Street & Washington Avenue, italianmarketphilly.org

JUNE: Join craft brewers from around the country for **Philly Beer Week**, boasting hundreds of hopping events and tastings. phillybeerweek.org

For more food events, check out visitphilly.com/food.

JULY: Cool off during the **Super Scooper All-You-Can-Eat Ice Cream Festival**, an event at Penn's Landing starring everyone's favorite frozen dairy treat. Columbus Boulevard at Chestnut Street, (215) 683-2200, americasbirthday.com

AUGUST: Life is just peachy at Linvilla Orchards' **Peach Festival**, featuring pick-your-own activities, family games, hayrides, music and plenty of sweet treats to sample. 137 W. Knowlton Road, Media, (610) 876-7116, linvilla.com

SEPTEMBER: Put the fun in fungus with a weekend of tastings, cooking demonstrations, cook-offs and farm tours, all part of the **Mushroom Festival** in Kennett Square, the mushroom-growing capital of the nation. (610) 925-3373, mushroomfestival.org



Mushroom Festival

OCTOBER: Meet up with 4,000 other foodies at Penn's Landing for **Sippin' by the River**, complete with wine experts, craft brews and goodies from the city's top chefs. Columbus Boulevard at Spring Garden Street, (215) 893-1999, sippinbytheriver.com

NOVEMBER: Enjoy apple treats such as butter, cider, dumplings and fritters, along with a juried craft show, live entertainment and pie-eating contests, during the free, two-day **Apple Festival** at Peddler's Village. Routes 202 & 263, Lahaska, (215) 794-4000, peddlersvillage.com

DECEMBER: A neighborhood favorite, **Headhouse Farmers' Market** runs through mid-December, giving you just enough time to stock up for your local food holiday feast. 2nd & Lombard Streets, headhousemarket.org

For more food events, check out visitphilly.com/food.

Vino Variety

BRANDYWINE VALLEY WINE TRAIL: You can spend a day or a whole weekend exploring the region made famous by the Wyeth family artists when you visit the trail's eight geographically spaced-out vineyards. Sip in the sunlight or under the stars during regular tastings, concerts, craft fairs, wine dinners and festivals. bwwinetrail.com

BUCKS COUNTY WINE TRAIL: All within a few miles of each other, the trail's eight wineries sponsor six concurrent festivals, including an arts festival, plus two off-premise fairs that take the wines to the people. buckscountywinetrail.com

A Sampling of Suds

NODDING HEAD BREWERY AND RESTAURANT: Climb the steps up to this cozy hideaway and complement your burgers or Belgian-style mussels with one of the seven rotating styles on tap. 1516 Sansom Street, 2nd floor, (215) 569-9525, noddinthead.com

VICTORY BREWING COMPANY: Even though you can order the brews at beer bars all over the region and beyond, make it a point to stop by Victory's sole location in Chester County for styles not available anywhere else. 420 Acorn Lane, Downingtown, (610) 873-0881, victorybeer.com

YARDS BREWING COMPANY: During free Saturday tours, discover how draughts go from barley to beer and enjoy samples of Yards' signature ales, seasonals and its unique Ales of the Revolution line, based on recipes conceived by Jefferson, Franklin and Washington. 901 N. Delaware Avenue, (215) 634-2600, yardsbrewing.com

PHILADELPHIA BREWING COMPANY: It could be that the Philly-named beers evoke hometown pride, or that beer lovers just respect the flavors. Find out for yourself what makes PBC's four mainstay beers and additional seasonals so popular during free Saturday tours. 2439 Amber Street, (215) 427-BREW, philadelphiabrewing.com

For more wineries and breweries, check out visitphilly.com/food.