



**For Immediate Release**  
April 15, 2016

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## **First Annual “The Readable Feast” Festival to Take Place at the Boston Public Market**

*New England cookbook festival and awards coming to Boston June 17-18*

BOSTON — “**The Readable Feast**,” the first annual & inaugural event of what is soon to become Boston's biggest and most beloved cookbook festival celebrating local talent, will take place at the Boston Public Market, Boston’s indoor, year round marketplace for locally sourced groceries and specialty agricultural products, on **June 17-18, 2016**.

On **Friday, June 17 from 6 p.m. to 9 p.m. in the KITCHEN at the Boston Public Market**, a Cookbook Awards Ceremony & Cocktail Party will include foods prepared by local celebrity chef cookbook authors, including Daniel Bruce (Boston Harbor Hotel), Andy Husbands (Tremont 647, Sister Sorel, and Smoke Shop), Barbara Lynch (9 Park, Menton, B&G Oyster, Sportello, Drink, and Stir), and Jasper White (Jasper White's Summer Shack), as well as specialty cocktails with local distillers, local beer and wine. A juried committee of established cookbook experts will give awards in six categories of cookbooks and books related to food written by New England authors, or books devoted to a New England food subject. The “People's Choice Cookbook of the Year” will also be awarded based on online voting by cookbook fans across the region. Tickets will be available to the public for \$50.

On **Saturday, June 18 from 10 a.m. to 5 p.m. in the Boston Public Market**, The Readable Festival will feature a stellar line-up of free cooking demonstrations and seminars, pairing cookbook authors with industry experts and Boston Public Market vendors to share techniques and wisdom. A Boston Cookbook Sale and Signing Lounge will feature titles by Readable Feast participants, as well as new releases and time-tested favorites. Signings and Q&A’s with notable cookbook authors will be scheduled throughout the day. Entry will be free on the day of the event with the proof of purchase from 3 market vendors (as space is available) or guests can register in advance to reserve a space for \$5 per event or \$30 for an all-day pass.

A full schedule and ticket information will be announced soon. For up-to-date information, visit [www.thereadablefeast.com](http://www.thereadablefeast.com).

### **ABOUT THE BOSTON PUBLIC MARKET:**

The [Boston Public Market](#) is an indoor, year round marketplace for locally sourced groceries and specialty agricultural products, where residents and visitors can find fresh, seasonal, locally-sourced food from Massachusetts and New England. The Market houses [39 local farmers, fishers,](#)

[and food entrepreneurs](#) selling items such as farm fresh produce; meat and poultry; eggs; milk and cheese; fish and shellfish; bread and baked goods; beverages; flowers; and an assortment of specialty and prepared foods. Everything sold at the Market is produced or originates in New England. The Boston Public Market, located at 100 Hanover Street above the Haymarket MBTA station, is currently open Wednesday — Sunday, 8 a.m. — 8 p.m., year-round.

The Boston Public Market is located in downtown Boston’s emerging Market District, next to the Haymarket pushcart vendors and the historic Blackstone Block, and it sits on the Rose Kennedy Greenway and the Freedom Trail. 100 Hanover Street also contains the Boston RMV branch, entrances to the Haymarket MBTA station, and a parking garage. Bike parking is located directly outside the Market on the plaza opposite the Greenway. Two [Hubway](#) bike share stations are located nearby, on Cross Street across the Greenway and on Congress Street along the side of City Hall.

Boston Public Market vendors are proud to accept SNAP/EBT for all eligible market products, and the Market is a participant in the City of Boston’s [Boston Bounty Bucks](#) program, which provides a dollar for dollar match, up to \$10 a day, for SNAP customers to spend at participating farmers markets and the Boston Public Market.

The Market is a dynamic civic space, educating the public about food sources, nutrition, and preparation. In addition to 39 permanent vendors and a number of rotating short-term “pop-up” vendors, the Boston Public Market includes the [KITCHEN](#), a 3,200 square foot demonstration kitchen programmed by The Trustees, the Market’s programming partner, with opportunities such as hands-on cooking demos, lectures, family activities, exercise classes, training and community events.

Development of the Boston Public Market was a partnership between the not-for-profit Boston Public Market Association, individual and corporate donors, foundations, the City of Boston, and the project’s seed funder, the Commonwealth of Massachusetts. The Boston Public Market Association developed and operates the Boston Public Market with a public impact mission to support the farmers, fishers, and food entrepreneurs who grow, catch and produce local food, and to nourish our community with food and experiences.

#### **ABOUT THE KITCHEN:**

Visit the [KITCHEN](#) at the Boston Public market, programmed by The Trustees, for an exciting line up of culinary, health, and wellness programs. The Trustees offers daily events and programs at the 3,200 square foot, state-of-the art demonstration KITCHEN space. Run in tandem with the Market’s hours of operation, programs are designed to connect Boston residents, commuters, and visitors to local food and healthy, active living.

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*For more information, visit [bostonpublicmarket.org](http://bostonpublicmarket.org), Facebook ([Facebook.com/BostonPublicMarket](https://www.facebook.com/BostonPublicMarket)), Twitter ([@BosPublicMarket](https://twitter.com/BosPublicMarket)), and Instagram ([@BostonPublicMarket](https://www.instagram.com/BostonPublicMarket)). Follow activity at the Market by using [#bostonpublicmarket](https://twitter.com/BosPublicMarket).*