

2020 Hog Haven Farm Mass Email/Facebook Posts

Re: Cooking of Hot Food at the Fairlington Farmers Market

Below excerpts include the sum total of all posts made last year related to this subject.

MAY 7

Fairlington - Opening day this week! Cooking not allowed (please tell managers this is overly cautious and an unnecessary burden on us and our customers), but we will be bringing offsite prepared sandwiches and keeping warm for sale. Preordering encouraged, but not required.

JULY 1

Fairlington, Westover, and ALL DC Markets still stubbornly holding out on allowing cooking at their markets, despite Phase III starting this week. There are some that make up the powers-that-be in charge of these markets that suppose customers appreciate such restrictions. When it comes to distancing and PPE, we're sure that's true, but we've not spoken to any of you who, like us, see much value with respect to safety in disallowing small, local, family-run businesses like Hog Haven from being able to offer all their products in the best quality we can (which means being able to prepare our food onsite at the markets).

So, please, tell your local officials and market managers, that you don't want Hog Haven to struggle anymore, not financially, but also with the added logistical burden of having to prepare our food offsite, which is running us ragged and keeping us from fully delivering to you guys, our customers.

So help us help you and tell those folks to lighten up! Hot food is not a safety issue and no one is getting sick at the farmers markets whether we are cooking or not.

[Pertinent Emails: coronavirus@dc.gov, doh@dc.gov, eom@dc.gov, info@field2table.org]

JULY 10

Fairlington and Westover: Grumble in the street is that they are considering allowing cooking again. Thanks to those of you that emailed and may have influenced this thinking. Still not official yet, so stay tuned, and chime in with market management if you haven't yet (info@field2table.org).

(The next week Westover did in fact allow us to cook.)

JULY 16

Fairlington: The last Field to Table market still holding out on allowing cooking. We hope they are just observing what happens at Westover and will come around soon, but shoot them an email and let them know they should do that. Farmers' markets are the safest sources of food (info@field2table.org)!

JULY 30

No word from Fairlington, the only market left where we are present, but not allowed to prepare our food onsite. Some of our biggest fans attend that market. We miss fully serving you, as much as you miss us. Please let them know...info@field2table.org.

(This was the post that I tried to add additional emails and put Aisha's and Ted's in, were removed right away when they requested – as you can see, the Field to Table address is the only other one I knew to put until now and I had heard nothing from anyone to this point in relation to that address being included in posts.)

AUGUST 19

Fairlington – Stop the presses! Cooking is back at Fairlington! Thanks to all our loyal customers there who let management know you wanted us back. Grill will be on this week. Note, any special orders still need to be made by preorder. Just order a sandwich and put whatever modification you'd like in the notes. No spinach or onion right now. Sandwiches must be eaten offsite.

(Last post related to this matter)