



FOR IMMEDIATE RELEASE

DAIRY MARKET ANNOUNCES THREE NEW MERCHANTS TO OPENING LINE-UP

~Bee Conscious Baking Company, Springhouse Sundries and Manila Street Join Talented Roster of Merchants Opening in the South's New Market Hall~

Charlottesville, VA (October 22, 2020) – [Stony Point Development Group](#) is pleased to announce the addition of Bee Conscious Baking Company, Springhouse Sundries and Manila Street as the newest merchants to open in the Dairy Market market hall, launching at the end of this year. Located in the historic Monticello Dairy building in downtown Charlottesville, Dairy Market is reviving a local community treasure and hometown favorite by bringing together the best of Charlottesville's food and beverage, agriculture, Southern culture, history and arts, all under one roof. These new merchants, which include a community-centric and sustainable bakery, a sundries shop selling affordable wine, beer and gourmet cheese, and a stall serving up delicious homemade Filipino fare, each offer a unique dining experience, adding to Dairy Market's already diverse roster of merchants that are representative of the expansive array of flavors and artistic inspiration that sets Charlottesville apart.

"We are thrilled to welcome these three talented merchants to Dairy Market and introduce their incredible culinary offerings to the Charlottesville community," said Stony Point Development Group President Chris Henry. "Each merchant adds a different flavor to our market hall from gourmet wines, beers and cheeses to mouthwatering baked goods made with local ingredients, and handcrafted Filipino food made with love. We can't wait for guests to get a taste of all the amazing cuisine Charlottesville has to offer."

Run by husband and wife team Patrick and Alexis Strasser, [Bee Conscious Baking Company](#) is a sustainable community bakery, serving up delicious baked goods made with fresh ingredients coming straight from the Strassers' local farm, Bee Conscious Farm. A farmer and baker respectively, Patrick grows all the ingredients used in their products while Alexis bakes and cooks everything Patrick produces. The bakery got its name due to both Patrick and Alexis' love for bees and role as beekeepers, as well as their sustainably conscious practices including biodegradable packaging, planting hundreds of pollinating plants for the bees at their farm, sourcing local ingredients beyond what they produce themselves, raising free range chickens and focusing on positive contributions to the earth and community. With Bee Conscious' love for the community and for people who support small businesses, the community-centric Dairy Market is the perfect place for their first storefront location. At Dairy Market, Bee Conscious will sell their very own produce and eggs in addition to their delicious pastries and cakes. Highlights include Honey Clusters, macarons, Heart Tarts filled with homemade jam, six-inch cakes and cake by the slice, galettes, scones, cinnamon rolls and more.

"We are so thrilled to open our first storefront location at Dairy Market and for all the connections and relationships that we will establish," said Alexis Strasser from Bee Conscious Baking Company. "We are beyond excited to grow and create delicious food for our community and to spread the love of 'Bee-ing'."

Conscious by sharing sustainable practices people can apply to their everyday lives. Not to mention, we will be surrounded by merchants who have the same passion and love for food.”

[Springhouse Sundries](#) is a wine, beer and sundries shop from the team behind The Wine Guild of Charlottesville, Certified Sommelier Priscilla Martin and wine industry veteran Matt Hauck. The shop will pair local and specialized food items with affordable bottles of wine and beer that are accessible to the everyday consumer. The carefully curated international and local wine collection will offer the best wines available in its price point and the beers will be fun, interesting and food-friendly styles from around the world. The store’s ‘sundries’ will feature a selection of cheese, meat, olive oil, and gourmet food products focusing on local as much as possible with accessible price points. Beyond the retail products and ingredients, Springhouse Sundries is also planning to do themed tastings at their mobile tasting bar where guests can come in and try selections from around the world, as well as host events where they will pair their wines with their retail neighbors’ culinary samples.

“We look forward to opening [Springhouse Sundries](#) in Dairy Market and offering an approachable, everyday market for the people of Charlottesville. We believe fine food, wine and beer should not be beyond the reach of the average family and guests will find that with our gourmet selections of affordable food paired with the best wines and beers in that price point,” said Priscilla Martin. “With our food retail corner of the market in particular, guests are able to get a little bit of everything – a true destination for the average Charlottesville resident.”

Manila Street, which started as a food truck by Filipino Chef Fernando Dizon and his wife Jessie, will sell handmade Filipino food including both signature dishes from the truck, as well as new recipes handed down in his family for generations. Fernando was born in the Philippines but has lived in Charlottesville since he was 12. He loved the food scene in Charlottesville but noticed there was no Filipino food, which led him to open his establishment in 2012, selling his handmade lumpia (Filipino spring rolls). Manila Street got its name from Fernando’s upbringing on Charlottesville’s Manila Street, surrounded by the amazing cooks in his family, which ultimately sparked his love for cooking. Signature offerings at Dairy Market will include existing specialties such as lumpia, pork belly barbecue and pansit (rice noodles), as well as generational family recipes such as kaldereta – tender stewed beef with carrots, bell peppers, potatoes and green olives, which is a recipe from Fernando’s Tito (uncle), who has been sharing his delicious food with their family for years.

“Growing up Filipino, you learn to have a love and appreciation for food – cooking it, eating it and sharing it with others. We are excited to offer the Charlottesville community a taste of the Philippines at Manila Street, handmade with love,” said Fernando Dizon. “We love the idea of a merchant hall like Dairy Market where people can come and experience many different cultures and food from around the world, all in one place. At Manila Street, guests will be welcomed in like family, experiencing a true taste of Filipino culture.”

John Pritzlaff and Jenny Stoner of Cushman & Wakefield | Thalhimer handled the lease negotiations on behalf of Dairy Market.

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About Dairy Market

Dairy Market is a brand-new market hall in Charlottesville, VA and the first in Virginia’s Central Piedmont region, slated to open in at the end of 2020. Dairy Market, located in the historic Monticello Dairy building in downtown Charlottesville and just steps away from the University of Virginia, is reviving a local community treasure and hometown favorite by bringing together a diverse variety of food

and beverage, agriculture, Southern culture, history and arts, all under one roof. Dairy Market will feature a carefully curated selection of Virginia's leading purveyors, culinary talents and artisans, who will showcase the unique array of flavors and artistic inspiration that sets Charlottesville apart, as well as 11,500 square feet of retail space and flexible ground level meeting space for special events. For more information on Dairy Market, visit www.dairymarketcville.com or follow them on [Instagram](#) and [Facebook](#).

About Stony Point Development Group

Stony Point Development Group is an award-winning real estate development firm headquartered in Charlottesville, VA. Stony Point's mission is creating great places and enhancing lives through the built environment. The company is uniquely focused on community building in high quality, walkable locations with connections to natural amenities. It acquires, builds and operates mixed asset development projects primarily focused on housing, office, and experiential retail.

For more information about Dairy Market visit, <https://dairymarketcville.com/>.

For more information about opening a stall or retail space at Dairy Market, visit <https://www.thalhimer.com/properties/dairy-central> or contact John Pritzlaff at 434-249-6101.

About Retro Hospitality

Retro Hospitality, a boutique hospitality firm based in Richmond, Virginia, serves as the management firm for the Dairy Market. Specializing in independent hotels and creative food and beverage concepts, Retro provides owners and developers with a wide range of consulting and management services. Retro's team is a collection of diverse and highly experienced hospitality industry experts - each focused on achieving operational success and creating authentic guest experiences.

About Cushman & Wakefield | Thalhimer

Thalhimer was founded in 1913 and currently has offices in Richmond, Newport News, Virginia Beach, Fredericksburg, Roanoke, Charlottesville, and Lynchburg, VA; and Charleston, Columbia, and Greenville, SC. The company has over 100 broker professionals and employs over 425 associates. Thalhimer represents, on behalf of its clients, a property portfolio of over 57 million leasable square feet, and management of over 31 million square feet of commercial property, and over 9,125 multifamily units. In 2019, Thalhimer completed over 2,000 transactions with a transactional volume more than \$1.5 billion. Thalhimer is the region's leading provider of comprehensive commercial real estate services. The firm offers comprehensive commercial real estate services including corporate services, investment sales, tenant representation, project management, asset management, and the sale and leasing of office, industrial and retail properties. To learn more, visit www.thalhimer.com.

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CONTACT:

Emma Silverman
Eleven Six PR
617-620-0883
emma@elevensixpr.com