

**FOR IMMEDIATE RELEASE**

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**CHRISTOPHER CREEK**  
*Spice Company*

**8<sup>th</sup> ANNUAL HATCH CHILE FESTIVAL AT POWER ROAD FARMERS MARKET Mesa, AZ-- (September 1, 2011)** – Power Road Farmers Market is hosting their Eighth Annual Hatch Chile Festival on the weekend of Saturday, September 10<sup>th</sup>, and Sunday, September 11<sup>th</sup>, 2011 from 10 a.m. to 4 p.m. Power Road Farmers Market is located at 4011 South Power Road, Mesa, AZ. The Hatch Chile Festival is a culinary event marking the height of the Hatch Chile season. Hatch Chiles come from the small farming community of Hatch, New Mexico, which holds the nickname of “The World’s Best Chile Pepper”.

Customers can purchase fresh Hatch Chiles, and have them fire roasted on site. The festival supports local farmers and features the following local vendors which will be sampling their delicious products onsite Anthony Spices, Christopher Creek Spice Company, Drunken Jalapeño, and Sassy Salsa. Other activities comprise of a Chicago Style hot dog cart, kettle corn, roasted corn and barbeque favorites from 5 Star BBQ.

“The quality of our products and vendors is what makes this festival a huge success. We love the fact that people can come down, sample and meet with local companies that are passionate about good food,” said TJ McCuin – Owner, Power Road Farmers Market.

**Power Road Farmers Market**

Power Road Farmers Market is family owned and operated since 2002 and they pride themselves on supporting local farmers and entrepreneurs by buying directly from the farmers and by helping small vendors get started. One of those local vendors includes Christopher Creek Spice Company whose products have been featured at Power Road Farmers Market since 2007.

**Vendor, Christopher Creek Spice Company**

Christopher Creek Spice Company is a local family owned and operated company based in Phoenix, AZ. They offer convenience to today’s busy cooks by supplying them with custom made blends of all-natural spices to enhance their cooking and dining experiences. The custom products include a line of four grilling rubs; Beef Rub, Fish Rub, Fowl Rub, and Pork Rub, and two kinds of chili; Cabin Chili and Green Chili. All of Christopher Creek Spice Company's products will be on hand at the Hatch Chile Festival to sample and purchase.

If you would like more information about Christopher Creek Spice Company, or the Hatch Chile Festival please contact Jeremy Cox by telephone at 480.299.9811 or by email at jeremy@cabinchili.com or visit the company’s website at [www.CabinChili.com](http://www.CabinChili.com).

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