

Snakeroot Organic Farm

Coco Page, Jack Cozart, Tom Roberts & Lois Labbe, 27 Organic Farm Road, Pittsfield 04967, ph. 487-5056, coco@snakeroot.net, www.snakeroot.net/farm

Our 2 acres of MOFGA certified organic gardens provide shoppers with the finest vegetables, and culinary herbs, as well as lupines & other perennials in recycled plant pots. Visit our gardens and greenhouse anytime, directions are on our website. At market all season, and at the Orono, Pittsfield, Waterville, & Unity Farmers' Markets. Ask about our CSA plan and about bulk purchases of tomatoes, basil, parsley, carrots, beans, cukes, garlic, etc. Coco will be attending the market for our farm on most market days

Worcester's Wild Blueberries

Everett & Lee Worcester, 29 W. Main St., Milo ME 04463, 943-5501 or 943-8804, RE503@aol.com,

www.wildblueberryproducts.com

Our blueberry lands and roadside stand are located in Orneville just south of the Milo town line on Rte. 11. Fresh, clean berries ready to use out of the box in pints, quarts, and freezer-ready 5 lb. boxes. Delicious wild blueberry blossom honey which honey lovers will find especially tasty. Our blueberry jam and jellies are available in 3 lb sizes and our blueberry syrup is perfect for pancakes. We sell wholesale and retail mid-July through August. We also attend the Waterville and Orono Farmers' Market.

Going Shopping?

Stop by the Farmers' Market—first!

Going to market ...

is a rich experience in meeting and greeting produce and people. One can see and taste what's in season and learn to prepare the season's local best with respect.

Farmers universally love to share recipes, so shoppers should be unafraid to ask what to do with one foodstuff or another.

Today the thrill of outdoor markets is sweeping American towns and cities from Santa Monica to Newport.

Locally Produced

Practically everything you find at the Newport Farmers' and Artisans' Market is produced locally by the farmer and artisan members of the market. Whether you are looking for jewelry or quilts, tomatoes or garlic, bread or bouquets, sausage or berries, you will find someone in the market who specializes in what you are looking for. And they love to talk about what they do!

Shopping at the Market keeps your dollars in the community, too, by supporting independent small family farms and micro businesses, many of whom depend on marketing directly to the public for a significant portion of their livelihood. They do it because they love it, and invite you to join in the fun of Market Day.

Every One Bring One...

Do you know just one person who would enjoy the benefits of shopping at the Newport Farmers' and Artisans' Market? We would love to welcome your friend as our newest shopper!

On the web at
www.NewportFarmersAndArtisansMarket.org

When you go shopping,
stop first at the 2007...



Rain or shine!

All Summer and Fall

Mid-May – Mid-October

at the

Paris Farmers Union

in Progress Park.

Every

Saturday

9 am – 2 pm

Buy locally grown...

...right from the farmer!



Meet the members of the Newport Farmers' and Artisans' Market for the 2007 season

Avalon Acres Orchard & Farm

Wendy & Mark Sheriff, 234 Dexter Rd., St. Albans, ME 04971, ph. 938-2501, avalonacres@adelphia.net, www.mainehighlandfarmers.com/Avalon%20Acres.html

Apple Orchard with over 250 trees of old and new varieties. Highbush blueberries, Raspberries, and Bartlett Pears. Fresh Vegetables, pumpkins, and gourds in season. Farm store with honey, jams and jellies, maple products, all produced locally in Maine.

Call of the Wild Farm

C. Diane Boretos, 592 East Sangerville Rd., Sangerville, ME 04479, ph. 564-2966, Callwild2@hotmail.com

Call of the Wild Farm is a small farm that specializes in unusual salad greens, squashes and heirloom tomatoes. The farm is managed using no chemicals and is ecologically designed to share space with other native resident.

Cloudy Mountain Farm

Grace Keown, 277 Simpson Corner Road, Dixmont, ME 04932, ph. 234-2243, swancreek@uninets.net

Original art, prints, cards and handmade silver jewelry inspired by the Maine landscape, created on our 20-acre homestead where we raise dairy goats, chickens, bunnies, pigs, veggies and 2-legged kids.

Dilly Dally Organic Farm

Carol Wolinski & Tracey Brousseau, PO Box 172, Plymouth, ME 04969, ph. 257-3009, dillydally@midmaine.com

Mixed vegetables, herbs, chicken, eggs.

Finale Farm

Joan Carkhuff, 46 Graffam Road, Newport ME 04953, ph. 341-7909, jcarkhuf@tds.net, www.mainehighlandfarmers.com/FinaleFarm.html
Boer goats, fresh produce, potatoes, veg. seedlings, herbs, strawberries, flower seedlings, hanging baskets, cut flowers, annuals, perennials, dried flowers.

Glory Girl Gems

Gloria DeNicola, 215 Pratt Road, Newport 04953, ph. 341-1305, Gloria@glorygirlgems.com

I focus most of my efforts on creating jewelry from the beautiful and bountiful supply of minerals from Maine quarries, mines and beaches, which include green, pink, black and watermelon tourmaline, picture jasper, striped agate, amethyst, beryl, morganite, red jasper, pink quartz, smoky quartz, and many more!

My work also includes some jewelry restoration.

Mapleshade Farm

Linda & Raechel Clewley & Emil Lucas, 248 Corinth Road (Rt. 94), Garland, ph. 924-5506, shadym@gwi.net

www.mainehighlandfarmers.com/Mapleshade2.html
Mapleshade Farm is a small, family oriented farm established in 1995. The mother and daughter managed farm began as a simple 4-H Dairy Goat Project which has grown into a thriving three generation farming endeavor.

Knitted & sewn items, soaps & lotions, mixed vegetables, seedlings, herbs, strawberries, blackberries, flower seedlings, hanging baskets, cut flowers, annuals, perennials, eggs.

Midsummer Night's Meadow Farm

Susan Elizabeth Watson, 67 McComb Road, Garland, ME 04939, ph. 924-3756
susanwatson1@verizon.net, www.mainehighlandfarmers.com/SueWatson.html

I am in the process of reclaiming pastures for my sheep using organic practices.

I maintain a flock of predominantly colored Corriedale sheep with excellent bloodlines and fine fiber. I also have a flock of Cotswold sheep and Cotswold cross ewes from the Kelmscot Rare Breeds Conservancy Farm in Lincolnville, Maine.

I shear, wash, and dye my wool for my hand felted pieces and locker-hooked rugs. Most of my farm income is derived from the one of a kind wearable art that I create and can be seen at juried exhibits and arts festivals throughout Maine.

I also sell sheepskins, rug hooking supplies and cuts of lamb and lamb sausage at the Newport Farmers' & Artisans' Market on Saturdays and at my farm.

R Family Farm & R Family Breads

Karl and Laurie Rau & Family, 215 Palmer Rd., Newport ME 04953, ph. 368-4788, karlrau@gwi.net

We have a small homestead farm and bakeshop on 20 acres in Newport where we raise children, plants, animals and breads. We offer tasty Hearth and Yeast breads crafted from natural and organic flours including, Focaccias, Sourdoughs, Fresh Bavarian Pretzels, Jewish Rye, Wheat, Oatmeal, Cinnamon Raisin, White breads, Rolls and lots of other delicious items. We also sell beef by the whole or half and offer Turkeys in the fall. Our animals are raised with lots of fresh pasture and water. We also offer Raspberries in season and Raspberry plants in the spring and fall.

We plan on supplying the market every Saturday until the end of the season.

Some market members accept
Maine Farmers' Market WIC checks.

Who's YOUR farmer?

<http://www.NewportFarmersAndArtisansMarket.org>

Our first year!

Why a Farmers' Market?

Many parts of the world have a tradition of farmers' markets going back for centuries. In today's rush for one-stop convenience shopping and year-round availability of foods from the global marketplace, our communities all too often have lost touch with the productivity of our local small farms and other local producers. And the small scale grower has lost the connection with markets of appropriate scale. The Pittsfield Farmers' Market offers a solution where 100% of the shoppers dollar goes directly to the local farmer. All items sold at the Pittsfield Farmers' Market are required to be grown or made by the members—we do not allow items to be purchased from elsewhere for re-sale.

Not just one shop

It is helpful to understand that the market is a collection of independent growers each with their own standards of quality, display, selection, price, and friendliness. They have joined together in the Farmers' Market Association to assure the shopping public of regular hours, high quality, and wide selection, and to thereby attract more customers than any one of them could do alone.

Many regular shoppers eventually settle on their favorite two or three farmers to do most of their business with because they feel these farmers best meet their needs.

Different kinds of farmers

Since there are so many different kind of farmers who are members of the Farmers' Market, they may never all be there at once.

Most farmers begin attending the market as their harvests begin, so on opening day you will find early season and year-round items. All summer long, as harvests progress, more market members will be come to market with their wares.

Get to know the market!

It is useful when first visiting the market, and occasionally thereafter, to “walk the market” to see who is there and what is being offered. Even the farmers themselves do this to see how their

own stands compare with what the other farmers have brought. Your favorite farmer may not always be earliest with what's just starting to come into season, or may not carry that specialty item you've been searching for. Most farmers respect the “comparison shopper”, and are not at all offended if you don't buy everything at their stand.

Talk to the farmers

They are generally well versed in what they do, and don't mind taking a minute to give gardening advice, discuss recipes, tell you when another farmer can be expected at market, or when strawberry season starts. This varies their routine at market, and spices up your day, as well, we hope.

Eat better—Eat in season

There is a natural variety to meals that comes with eating the luscious just-picked local produce as it is harvested. The ancient clockwork of the growing season is skillfully fine tuned by clever growers using both modern and ancient methods of season extension for a longer harvest time. Local produce is brought to you thousands of miles fresher.

We're looking for more members!

It is easy for startup gardeners and small farmers to begin marketing their produce without a large threshold of investment in production or marketing. We'll even help you get started.

For more information...

...about shopping at or selling at the Pittsfield Farmers' Market, contact Market President Linda Jesson at 683-2466.

Going Shopping? Stop by the Farmers' Market—first!