

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.

Sonshine Meadows

Andrea & Renee Pratt, 448 Elm St., Newport, 04953, ph. 368-5118

renee@candlelighthomeministries.com

Mixed vegetables, corn, cut flowers, dried flowers, eggs, potted African violets, pies, soaps & lotions, sewn & knitted goods, photography and possibly wooden crafts.

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

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 2008...

Newport Farmers' & Artisans' Market



Rain or shine!

**All Summer and Fall
May 10 – October 25**

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 2008 season

Armiger Family Farm

Dan & Carrie Armiger, 294 Spring Road, Pittsfield ME 04967, ph. 487-3743, Dan@ArmigerFamilyFarm.com, www.ArmigerFamilyFarm.com

We specialize in all natural, 100% grain fed family raised meats & poultry. We offer pork & beef by the pound, eggs from our free ranged hens, and take orders for sides of beef & pork, roasting chickens & laying hens.

We joined the market in late July and plan to attend all season long, looking forward to seeing you there!

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.

Earth Dharma Farm

Heather Selin & David McDaniel, 41 Twombly Road, Jackson 04951, ph. 525-4594, damlame@yahoo.com

Mixed vegetables, corn, potatoes, herbs, cut flowers and seed garlic.

Finale Farm

Joan Carkhuff, 46 Graffam Road, Newport ME 04953, ph. 341-7909, jcarkhuf@tds.net, www.mainehighlandsfarmers.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, www.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.

Midsummer Night's Meadow Farm

Susan Elizabeth Watson, 67 McComb Road, Garland, ME 04939, ph. 924-3756, susanwatson1@verizon.net, www.mainehighlandsfarmers.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.

Some market members accept
Maine Farmers' Market WIC checks.

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.

Priscilla Hoekstra

Priscilla Hoekstra, 1863 Stage Road, Etna 04434, ph. 368-5570, sillasart@yahoo.com, www.dirigeroadgallery.com

Mixed media, fine art, paper, ceramics, photography, jewelry, table runners and wall hangings.

Smith Farm

Rachael Katz & Sam Hazelhurst, 105 Troy Center Road, Troy 04987, ph. 948-7258, rae9rae@yahoo.com, samual.hazelhurst@gmail.com

Mixed vegetables, potatoes, herbs, apples, strawberries, raspberries, blackberries, cut flowers, dried flowers, eggs, jams & jellies.

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 3 acres of MOFGA certified organic gardens

Who's YOUR farmer?

<http://www.NewportFarmersAndArtisansMarket.org>

Our second year!

more→