

At market Sat. 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, garlic, etc. Coco will be attending the market for our farm.

Sonshine Meadows

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

Renee: imcelebrating@gmail.com;

Andrea: calliepratt@gmail.com

From our sunny kitchen we bring you tasty pies, cookies, whoopie pies & other baked goods. In the spring we plant hundreds of gladiolus bulbs for gorgeous blooms in late-July. We also have other cut flowers: zinnias, sunflowers, dahlias & many more for your enjoyment. We make goat milk soap, just like great-grandma, from four basic ingredients scented with pure essential oil. This year we anticipate the addition of several other bath products. We're a family of seamstresses and bring you a variety of styles of aprons in various fabric options. Some of our other craft items include: doll clothes, children's bags, quilted bags, & handmade quilts.

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 Farmers' Market.

Learn more about the market members at
www.NewportFarmersAndArtisansMarket.org

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!



When you go shopping,
stop first at the 2009...

Newport Farmers' & Artisans' Market



Rain or shine!

**All Summer and Fall
May 9 – October 10**

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 2009 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 and beef by the pound, and eggs from our free ranged hens. We also take orders for sides of beef and pork, roasting chickens & laying hens.

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, www.glorygirlgems.com

I make pieces of jewelry from start to finish, from finding the rocks, cutting, shaping and polishing them, to setting them in silver for pendants, bracelets and rings. I live on a small homesteading farm where I continue to be inspired by the nature surrounding me and translate that inspiration into my jewelry. Though I sometimes use rocks and minerals from other countries, I focus most of my efforts on the beautiful and bountiful supply of minerals from Maine quarries, mines & beaches, which include green, pink, black and watermelon tourmaline, picture jasper, striped agate, amethyst, beryl, morganite, red jasper, pink quartz, smoky quartz, & many more! My work also includes some jewelry restoration.

Who's YOUR farmer?

Hanson's Farm

Kenneth & Richard Hanson, 191 Clark Road, Plymouth 04969, ph 257-4092

Hanson's Farm was established in 1991 by fourth generation vegetable grower, Ken Hanson. We grow much the same as our grandfather did, using mulches, compost, crop rotation, and cover crops. We do not use chemical fertilizers, and we use minimal sprays. We sell vegetables, as well as vegetable seedlings, annuals, and perennials. We also raise Katahdin lambs and pastured hogs for live sale, and have a farmstand at our farm.

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 maintain a flock of predominantly colored Corriedale sheep with excellent bloodlines & fine fiber, & a flock of Cotswold sheep and Cotswold cross ewes from the Kelmescot Rare Breeds Conservancy Farm in Lincolnville, Maine. I shear, wash, & dye my wool for my hand felted pieces & looker-hooked rugs. Most of my farm income is derived from the one of a kind wearable art that I create & can be seen at juried exhibits & arts festivals throughout Maine. I also sell sheepskins, rug hooking supplies & cuts of lamb & lamb sausage at the Market & at my farm.

Good Breads @ R Family Farm

Karl and Laurie Rau & Family, 215 Palmer Rd., Newport ME 04953, ph. 207 368-4788, karlrau@gwi.net

We have a small bakeshop and homestead farm on twenty acres where we bake delicious & hearty

Some market members accept
Maine Farmers' Market WIC checks,
offer bulk purchases or CSA plans.

bread, raise a variety of livestock, as well as raspberries & fruits with the help of our seven children. We offer tasty yeast & sourdough breads all made with natural & organic ingredients. Some of the items you can expect to see are Focaccias, Bauernbrot, Bavarian Pretzels, DreikornBrot, Wheat, Cinnamon & Oatmeal bread. We also offer some wonderful cookies & granolas all made with freshest most delicious ingredients we can find. We look forward to seeing you each Saturday all season. Dane & Baron Rau set up at market. We also attend the Downtown Waterville Farmers' Market Thurs. 2-6.

Smith Farm

Rachael Katz & Sam Hazlehurst, 105 Troy Center Road, Troy 04987, ph. 948-7258, samuel.hazlehurst@gmail.com

On the Smith Farm, we use our two teams of Percheron draft horses to raise mixed vegetables, grass-fed beef, free range chickens & eggs, herbs, sauerkraut, kim chi, and apples. It's a grand old farm, first settled around 1830, and still a major work in progress. We just recently settled here, and feel honored to take the reins. We employ organic practices, and strive to enrich the land. Rachel's an accomplished knitter & spinner; Sam does a variety of woodworking & horse logging. Some of the fruits of these winter labors will be for sale at market.

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 5 acres of MOFGA certified organic gardens provide shoppers with the finest vegetables, culinary and medicinal herbs, & other perennials in recycled plant pots. Visit our gardens & greenhouse anytime, or come to our annual farm tour noon to 4pm, on the second Sunday in July.

<http://www.NewportFarmersAndArtisansMarket.org>

Our third year!

more→