

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.

Who's YOUR farmer?



www.NewportFarmersAndArtisansMarket.org

Going Shopping?

Stop first at the Farmers' Market!

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!

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

When you go shopping, stop first at the 2010

Newport Farmers' & Artisans' Market



Rain or shine!

**All Summer and Fall
May 8 October 16**

at the

Paris Farmers Union

in Progress Park.

Every Saturday

9 am 2 pm

**Buy locally grown
right from the farmer!**

Our fourth year!

Meet the members of the Newport Farmers and Artisans Market for the 2010 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.

Cíndí Ressler Photography & The BlackHorse Cookie Company

Cindi Ressler, 889 Mullen Road, Stetson, Maine 04488, ph. 207-355-5541, cindi@cindiresslerphotography.com, www.CindiResslerPhotography.com and www.theblackhorsecookiecompany.blogspot.com.

I will be selling framed and matted photos as well as note cards and calendars. I will also be selling freshly home baked cookies and brownies in a variety of flavors. I also attend the Rockland Farmers' Market.

Fínale 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.

Fruitful Acres Farm

John & Wendy Higgins Family, 249 Golf Course Road, Newport 04953, 368-5858

Our 15 acre farmstead yields chemical-free veggies, herbs, and seedlings from the garden & greenhouse. We also raise pygmy goats and small breed sheep. Our 8 children offer hand-crafted items from quilted potholders and greeting cards to cedar birdhouses and fishing flies. Farm visits are welcome and the farmstand is open weekdays in season.

Glory Girl Gems

Gloria DeNicola, 215 Pratt Road, Newport 04953, ph. 341-1305, gloriadenicola65@gmail.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.

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@myfairpoint.net, www.mainehighlandsfarmers.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 Kelmscot 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 breads, 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.

Snakeroot Organic Farm

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. 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. Debbie will be attending market for the farm.