

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 2011

Newport Farmers' & Artisans' Market



Rain or shine!

**All Summer and Fall
May 7 October 15**

at the

Paris Farmers Union

in Progress Park.

Every Saturday

9 am 1 pm

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

Our fifth year!

Meet the members of the Newport Farmers and Artisans Market for the 2011 season

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.

An assortment of freshly home baked cookies & brownies and photo notecards and magnets.

I also attend the Rockland Farmers' Market.

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, gloriadenicola65@gmail.com

I live on a small homesteading farm where I work as a lapidary and silversmith. I am continually inspired by the nature surrounding me, translating that into my organic jewelry. I sometimes use rocks and minerals from other countries, but focus mainly on the beautiful and bountiful supply of minerals from Maine quarries, mines and beaches, setting them in sterling silver. These semi-precious stones often include green, pink, black and watermelon tourmaline, picture jasper, striped agate, amethyst, beryl, morganite, red jasper, pink quartz, smoky quartz, and many more. I also do some beading, jewelry restoration and repair.

I raise registered French Alpine Dairy Goats and a couple of fiber goats, and most often have fiber and yarn at the market.

Hollow Maple Farm

Rick & Diane Kelley, 1872 Stage Road, Etna 04434, ph. (207) 368-5605, info@HollowMapleFarm.com, www.hollowmaplefarm.com

We are a family-owned business since 2004 and located on Route 2 in Etna, Maine. Our farm is a state-licensed dairy. We raise LaMancha and Nubian dairy goats. Through selective breeding, we improve the quality of our dairy goats in order to create the best tasting cheese, milk, and excellent handmade goat milk soaps, lotions, and body butters. We also show our goats at fairs throughout Maine.

We make a variety of soft cheese (Chevre) with herbs and seasonings, mozzarella, ricotta, and feta. We sell goat milk which contains smaller fat globules; therefore, it is easier to digest and does not require homogenization. Some people who are allergic to cow's milk can consume goat's milk. Compared to cow's milk, goat milk is higher in protein, calcium, phosphorus, and Vitamin A.

Our soaps, lotions, and body butters are handmade. The soap is cut and cured naturally, and then individually wrapped. Goat milk has excellent moisturizing qualities as a skin softener even the most sensitive skin types can trust. Goat milk is rich in proteins, vitamins, and minerals.

Come visit us at the market and thank you for your patronage!

The Pretty-Good Farm

David Condon, 137 Nyes Corner Road, St. Albans 04971, ph 938-5823 prettygoodfarm@hotmail.com

We have strawberries both June bearing and day neutral so we can have fresh strawberries all summer. We also have Raspberries & Blackberries in late summer.

Several varieties of dry beans well also be available, plus we have mixed veggies, sweet corn, jams, jellies, relishes, and fiddleheads

I plan to attend all season long.

Midsummer Night's Meadow Farm

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

I raise lamb and market USDA processed prime cuts of lamb. You may also order whole and half lamb, cut to your specifications for year round enjoyment. Be sure to get your order in early, as I sell out quickly. I am also featuring smoked sausage, try our sopressata salami! My flock is all natural, no growth hormones or antibiotics are added to their feed, they have year round access to pasture, which is MOFGA certified organic since 2009.

I also shear, wash, and dye my wool for one of a kind, hand-felted wearable art pieces and looker-hooked rugs and sell sheepskins, yarn, fleece, rug hooking supplies. To get to Midsummer Night's Meadow Farm in Garland: travel about 1.6 miles off of Rt. 94 by taking the Greely Rd. which is located across from Maple View cemetery. A little over a mile up the road bear left on the McComb Rd. My farm is the first place on the right.

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. Lois's daughter Debbie will be attending market for the farm.