

pesto & beet pesto. At market on Sat. from June through winter. Also at the Belfast Farmers' Market & operate a CSA. Contact us about signing up for a Market Share at the Orono or Belfast Market.

**Olde Oak Farm**

Scott Belanger & Jennifer Maeverde, 276 Bunker Hill Road, Maxfield ME 04453, 732-7719, oldeoakfarm@gmail.com, www.OldeOakFarm.com and on Facebook at Olde Oak Farm.

We are a small scale, state licensed & state inspected goat dairy & cheese producer on 100 acres of mixed forest & fields. Our herd of 50+ Nubians are rotated onto new grazing areas daily where they have lots of room to roam & browse. Happy goats make happy milk! All of our fresh & aged goat, sheep & cow milk cheeses are hand crafted in small batches with careful attention to detail. We use fresh, local, seasonal fruit and herbs supplied from the other vendors at the market. The goats love visitors so everyday is Open Creamery Day at Olde Oak Farm!! At market Tues. & Sat. all season and at the winter market Dec-April. Also at the Brewer, Hermon, Winter Harbor, & Skowhegan Farmers' Markets & the downtown Bangor Artisan's Market.

**Peacemeal Farm**

Mark Guzzi & Marcia Ferry, 25 Peacemeal Lane, Dixmont 04932, ph. 257-4103, peacemeal@midmaine.com.

We grow a wide variety of MOFGA-certified organic veggies including peas, beans, tomatoes, melons, squash, garlic, onions, carrots, potatoes & much more. We will have seedlings in the spring for your garden & produce for winter storage in the fall. Now accepting Food Stamps & WIC checks. We also offer apple boxes from trees cut on our farm. At market on Tues. & Sa. all the season. Also at the Camden, Belfast & Waterville Farmers' Markets.

**Ripley Farm**

Gene & Mary Margaret Ripley, 62 Merrills Mills Road, Dover-Foxcroft, 04426, ph. 564-0563.

We grow a wide selection of MOFGA certified organic vegetables and herbs, including numerous heirloom varieties on two acres of land. Please ask us about bulk orders for preserving or storage. At market on Sat. from July-Nov.

**Schartner Farms**

Herb Schartner, PO Box 82, Route 220, Thorndike 04986, cell 930-9042, schartner@uninets.net

We are a small fruit & vegetable farm producing a wide variety of fruits & vegetables including strawberries, raspberries, blackberries, apples, sweet corn, ornamental corn, plums, cherries, peaches, pears, potatoes, winter & summer squash, zucchini, pumpkins, gourds, green beans, beets, cucumbers, tomatoes, onions, & apricots. We process home-made jams, jellies, pickles & salsa. Our farm stand is open in Sept. & Oct. for PYO apples. At market on Sat. & Tues. from June-Nov. Also at other farmers markets.

**Smith Farm**

Rachael Katz & Sam Hazlehurst, 105 Troy Center Road, Troy 04987, ph. 323-8653, rae9rae@yahoo.com

We use our two teams of Percheron draft horses to raise mixed vegetables, grass-fed beef, free range chicken and eggs, herbs, flowers, sauerkraut, kim chi and apples. It's a grand old farm, first settled around 1830 and still a major work in progress. We employ organic practices and strive to enrich the land. Rachel's an accomplished knitter and spinner; Sam does a variety of woodworking and horse logging. Some of the fruits of these winter labors will be for sale at market. At market on Sat. from June-Dec. Also at the Downtown Waterville Farmers' Market.

**Smith's Log Smokehouse**

Libby Smith, PO Box 817, 7 East Main St., Monroe ME 04951, ph. 525-7735, LibbySmithSmokehouse@gmail.com, website www.LogSmokehouse.net.

We have one USDA processing plant and three smokehouses. We make our own food as well as products for other people. Smiths smokehouse is featured on the food network. We have a fine selection of smoked cheeses, hams, salami, salmon, snack stick & jerky and chicken. Our motto BEHIND THE TIMES speaks for itself. Open for tours by appointment. At market on Sat. all season & some of the Winter Markets.

**Snakeroot Organic Farm**

Tom Roberts & Lois Labbe, 27 Organic Farm Road, Pittsfield 04967, ph. 487-5056

Tom@snakeroot.net, Lois@snakeroot.net and on the web at: www.snakeroot.net/farm Our 5 acres of MOFGA certified organic gardens provide shoppers with the finest vegetables and culinary herbs, as

well as offering blooming lupines & other perennials in recycled plant pots. We offer many unusual items including garden seeds, grapes, fiddleheads, gobo, celeriac & dried herbs & tomatoes. Visit our gardens & greenhouses anytime, or come to our annual guided farm tour on the 2nd Sun. in July, noon-4pm. Ask about our CSA plan & about bulk purchases of tomatoes, basil, beans, carrots, garlic, etc. At market Tues. & Sat. all season. Also at the Pittsfield, Waterville, Unity & Newport Farmers' Markets.

**Sunkhaze Wild Blueberry Farm**

Steven & Shannon Lion, PO Box 53, Old Town ME 04468, 745-7583

We have been living for 35 years on our 350 acre farm on the Sunkhaze Stream in Township 32, growing 150 acres of blueberries & managing our pine woodlands. We fresh pack daily on the farm 5 and 10 lb boxes of blueberries for local sale. We bring in a fresh, quality product to market, and also sell to Bartlett's & Wyman's wineries. At market on Tues. & Sat. from late July-late Aug.

**Tangled Oak Farm**

Michelle & Bill Neville, 1187 Back Brooks Road, Monroe 04951, ph. 525-3018, email: tangledoakfarm@yahoo.com, Facebook: Tangled Oak Farm

We are a small diversified family farm offering pasture-raised pork, grass fed beef, eggs and MOFGA certified organic produce. At market all season from early May through late Oct., & the Winter Market. Also at the Waterville & Unity Farmers' Markets.

**Vine and Branch Farm**

Mark & Linda McBride & Family, 2123 Union St. Bangor ME 04401, ph. 945-6651, VineAndBranchFarm@yahoo.com

A diversified 50-acre family farm raising natural pasture-based livestock & mixed vegetables. Our vegetable gardens are fed only organic soil amendments; the grain we use is free of antibiotics & added hormones. Our products include: pastured chickens, turkeys, grassfed beef, pastured pork, lamb, free-range eggs, & mixed vegetables. Orders taken for sides or whole beef, lamb & pork. Ask about our CSA plans for a mixed vegetable share or a combo vegetable & meat share. At market Tues. & Sat. all season.

**The Wickett Farm**

Mark Wickett & Vickey Willey, 1235 Kirkland Road, Old Town ME 04468, ph. 827-0304, wickett0304@aol.com, and on Facebook.

The Wickett Farm sits on 75 acres of hayfields, gardens, & a one-acre trout pond. In our 2 acres of gardens we grow an assortment of veggies, such as tomatoes, cukes, onions, beans, snow peas, broccoli, Swiss chard, beet greens, lettuce, potatoes, squash, zucchini, carrots, corn, pumpkins, squash, & a few herbs. We also have a variety of fruit trees—apples, pears, plums, cherry & kiwi vines. We have Herford beef cows & will be bringing beef to the market in the fall. At market Tues. & Sat. from July-Oct.

**Worcester's Wild Blueberries**

Everett & Lee Worcester, 356 Lyford Road, Orneville, ME 04463, 943-5501 or 943-8804, RE503@aol.com, www.wildblueberryproducts.com

Every year our 35 acres of wild lowbush blueberries are harvested to provide pint, quart, & 5+ quart freezer-ready boxes of berries that are clean, fresh & ready to use. We produce blueberry jam, jelly, syrup, chutney, a blueberry juice drink, vinaigrette & pie filling, sugar-free jam & syrup & delicious wild blueberry blossom honey which honey lovers will find especially tasty. At market with wholesale & retail on Tues. & Sat. from late July-early Sept. and at the Winter Market once a month. Also at the Bangor/Brewer, Waterville & Brewer Farmers' Markets.

Learn more about the market and the market members (including photos) at our website [www.oronofarmersmarket.org](http://www.oronofarmersmarket.org)

Remember! The market will be set up in downtown Orono (at the Winter Market site) between Homecoming (mid October) and Commencement (mid May).

Get the free Orono Farmers' Market News by e-mail! To subscribe sign up at the website

**The Orono Winter Market** is on the Second & Fourth Saturdays from December through April in the downtown Orono parking lot.

Many market members accept Farmers' Market WIC checks, accept EBT, or offer CSA or bulk purchasing plans.

Don't be surprised by the variety, affordability, and quality of the foods you'll find once you start thinking local!

"Let us create a Maine where all young children have the opportunity to plunge their hands into the soil, get dirty, learn how to grow vegetables and know where their food comes from. Where our children drink milk from Maine cows, bottled in Maine dairies. Where all our bread is made with Aroostook grain. Where our meat is raised and slaughtered here in our state. Where Maine canneries pack the products of a thousand small Maine producers. Where young aspiring farmers can find the affordable land they need to grow food for Mainers." -John Bunker, past MOFGA president, 2007

The Local Economy: The closer to home you spend your money, the sooner you'll see it again.

**Everyone Bring One!**

Do you know someone who would enjoy shopping at the Orono Farmers Market? We would love to welcome your friend as our newest shopper!

**Friends or relatives visiting?**

What better way to show them the local scene than to bring them shopping at the market so they can meet "your farmers".

**Looking for gardening tips?**

The market's growers love to share tips and techniques for getting the most out of the garden.

Rain or Shine! Visit the 2011 **ORONO FARMERS' MARKET** Buy locally grown... ..right from the farmer!

**Tuesdays** 2-5:30pm June 28–Oct. 25

**Saturdays** 8am-1pm April 30–Nov. 22

at the **Steam Plant Parking Lot** on College Ave. from mid May–Mid Oct. and at the **Downtown Orono Parking Lot** from mid Oct. - mid May

[www.oronofarmersmarket.org](http://www.oronofarmersmarket.org)

**Appleton Creamery**

Caitlin and Brad Hunter, 780 Gurney Town Road, Appleton, 04862, info@appletoncreamery.com, www.appletoncreamery.com

Appleton Creamery is a small-scale family farm on 6 acres. Our herd of 45 alpine dairy goats have access to 5 wooded acres, & are never confined. We buy in sheep milk from EllsFarm in Union and cow milk from Grassland Farm in Skowhegan. Milk is processed daily & hand crafted into many varieties of award-winning fresh & aged cheeses, yogurt, & butter using traditional methods. We also offer goat's milk fudge & goat's milk soap. At market Sat. only all season, & at the winter market from Dec.-April. Also at the Bath, Damariscotta, Rockland, Camden, & Belfast Farmers' Markets.

**Berry Brook**

Kristen McGovern, 1 School St., Orono ME 04473, ph. 299-4577, berrybrookblues@gmail.com

We have 20 acres of certified organic blueberries off Route 9 in Amherst. It is named for the 2 brooks bordering the blueberry fields. This year I'll offer pints & quarts of fresh blueberries from 6 acres of production. At market late July & into Aug. on Sat. & Tues.

**Bread Box Bakery**

Becky Alley, 40 Back Ridge Road, East Orland 04431, ph. 469-0015.

Bread Box Bakery is a small in-home bakery. I make sourdough breads, focacias, Italian breads, hearth breads & some sweet items like pies, muffins & cinnamon rolls. While specializing in a wide variety of old world breads, I also do special orders for holidays & special occasions, just give me a call & I'll see what I can do for you. I also make a variety of cookies, pies, hummus, bruschetta & tepenade. My pies are made from scratch & when possible use local fruit. The crust is made with vegetable shortening, flour, water & salt. At market on Sat. from May-Nov. Also at the Northeast Harbor, Southwest Harbor, Castine, Blue Hill, & Bar Harbor Farmers' Markets.

**Charlie's Wheatgrass**

Charles & Di Paine, 193 Mountain View Dr., Hermon 04401, ph. 356-9358, email durantio@aol.com

Fresh Wheatgrass & shoots, everything grown chemical free. Two years ago we started growing wheatgrass for personal use. We feel strongly that it's a product that needs to get out. We grow in our house with plenty of room to expand. At market on Sat. from early May-Nov., and all the winter markets.

**Cornerstone Farm**

Hanne Tiemey, 74 Dogtown Rd., Palmyra ME 04965, cell: 416-2676, email: hanne@cornerstonefarm.us, www.cornerstonefarm.us

Cornerstone Farm is a small family farm. We raise & sell pastured pork & free-range chicken eggs. Our animals are not fed antibiotics or artificial growth hormones. At our tent you will find a full range of steaks, roasts, chops, ribs, 6 types of sausage and ground pork as well as nitrate free bacon. At market Sat. all season & at the winter markets. At the Waterville, Bath & Portland summer farmers markets & the Waterville, Bath & Brunswick winter farmers' markets.

**Daily Bread**

Donna & Michael Pionis, 30 Sunny Acres Drive, Levant ME 04456, ph. 884-8224, email: donnasdailybread@yahoo.com

We are small, family run bakery, on our beautiful little farm here in Levant. Our specialty is making high quality yeast breads in a wide variety of flavors. Whenever possible we use locally grown ingredients for some very unique flavors like spinach & cheddar, blueberry, and garlic dill to name but a few. We look forward to baking for you this season each Tues. and at the Winter Markets Dec.-Apr. Also at the Brewer, Hermon, Stonington, Bluehill, Augusta, Winter Harbor & the downtown Bangor Artisan's Market.

**Evermay Nursery**

Richard May, 84 Beechwood Ave, Old Town, ME 04468, 991-4467, rmay821101@aol.com,

www.evermaynursery.com. We grow a spring crop of flower & vegetable seedlings in two small greenhouses, and about 500 different unusual perennial plants, many of which are alpine plants or woodland plants. The perennials are grown in containers on less than an acre. We specialize in growing unusual perennial plants such as primroses & rock garden plants & have high quality annual flower & vegetable seedlings and hanging baskets. At market Sat. in May & June and on Tues. & Sat. in early July.

**Fail Better Farm and Fire Flour Bakery**

Kendra Michaud & Clayton Carter, 582 Old County Road, Etna ME 04434, ph. 951-5953, Bakery: Kendra@kendramichaud.com

Farm: goodfood@failbetterfarm.com www.failbetterfarm.com, facebook.com/failbetterfarm

Fail Better Farm is a MOFGA certified organic family farm producing over 30 different vegetable crops. As 9th generation family farmers, we strive to produce the most beautiful & impeccably clean organic vegetables available in the State. We invite you to bring our organic produce home to your family, adding color, taste & good health to your table. Our authentic cream scones are light & fluffy & full of flavor. Of course, all of our delicious baked goods are hand made with all natural & organic ingredients. At market Sat. only, from May-Nov. Also at the Waterville Farmers' Market.

**Far East Cuisine Catering Service**

Bich Nga & Steven Burrill, 185 Coles Corner Road, Winterport ME 04496, ph. 223-4150, fareastcuisine@aol.com

Serving individuals, families & parties for all occasions. Ready to eat spring rolls and entrées. This year we will feature more vegetarian & vegan products, while continuing our regular products. At market on Sat. only all season, & at the winter markets from Dec.-April.

**Fire Fly Farm**

Billi Barker, 526 Dexter Rd, Saint Albans, ME 04971, ph. 938-3906, fireflymaine@yahoo.com

website: www.enchantedkitchen.org Facebook: Enchanted Kitchen Natural farm, bakery, caterer and personal chef. Artisan, hand kneaded breads, cakes, pies, tart & sweetie treats of all kinds made with organic, mostly local ingredients. More seasonal treats created each week—savory as well as sweet. Fruit & vegetables used come from my farm. At market Sat. only from May-Nov. and at the Winter Markets. Also at the Skowhegan, Belfast & Bar Harbor Farmers' Markets.

**Freedom Farm**

Daniel Price & Ginger Dermott, 355 Greeley Rd., Freedom, Me., 04941, ph. 382-6007, freedomfarm@fairpoint.net, www.FreedomFarmVeggies.com

We grow 8 acres of a wide variety of organically certified mixed vegetables, culinary herbs, and cut flowers. We grow our produce sustainably, without the use of harmful chemical fertilizers & pesticides. Our produce is available at farmers' markets, we sell to restaurants & we have a small CSA program. We take special orders for flower arrangements & larger quantities. At market on Sat. from July through Sept. & into Oct.

**Freyenhagen Family Farm**

James & Patricia Freyenhagen, 51 Wottons Mill Road, Union, ME 04862, ph. 785-4559.

Our farm is on 10 acres, with 1 1/2 acres tilled. We process our maple products on the property, all sap is hauled in by trucks from leased trees at various locations. On a normal year, we produce 300-500 gallons of maple syrup. Syrup is packaged in containers ranging from 100ml to 1 gal. We also have maple cream. Maple products available year round. We will have various produce, wild blackberries & fiddleheads when in season. At market Sat. only from June-Oct. Also at the Rockland Farmers' Market.

**Grassland Farm**

Sarah & Garin Smith, 41 Grassland Lane, Skowhegan, ME 04976, ph. 474-6864, grasslandfarm@hotmail.com, www.GrasslandOrganicFarm.com

We milk a mixed herd of 40 cows including Linebacks, Jerseys, Holsteins, & Brown Swiss. We offer delicious, organic raw milk in half gallon, quart & pint returnable glass bottles, and pints of certified organic cream & half gallons of reduced fat milk in glass. We also raise certified organic beef on grass. Our beef is USDA inspected & each cut is individually frozen, labeled & vacuum sealed. A limited quantity beef quarters & sides are available for the fall. At market Sat. & Tues. all season & the winter markets Dec.-Apr. Also at farmers' markets in Waterville, Skowhegan, & at Mill Park in Augusta.

**High Lonesome Acres**

Linda & Nelson Bowden, PO Box 147, Harmony ME 04942, ph. 270-0275, busylady1@localnet.com

We grow a wide variety of veggies on 8 acres, from lettuce to sweet corn, winter squash, potatoes & pumpkins. etc. We have about 80 laying hens for Farm Fresh Free Ranged Eggs, Honey from our bees. We offer home made baked goods,

jams, jellies, pickles, relishes, home made sauces, pickled arduyas all season long, and at all the Winter Markets. Also at the Pittsfield Farmers' Market, roadside on Main Street in Bingham, & the farmstand at our farm.

**Irish Daisy Bakery**

James & Sarah Campbell, 518 Deerfield Dr., Hermon 04401, ph. 949-1766, irishdaisybakery@gmail.com, and on Facebook.

A home-based, allergy friendly & vegan bakery. All of our products are free of gluten, dairy, eggs, soy, peanuts, & any animal derived ingredients. All our products are processed on dedicated equipment. In addition to farmers' markets, we sell to the Natural Living Center, Hampden Natural Foods, & Mt. Hope Variety. We use Maine ingredients where possible. We try to keep the cost low friendly products can be. At market on Sat. all season & at the Winter Markets. Also at the Brewer & Hermon Farmers' Markets.

**Kousky Farm**

Millie & Dave Kousky, 880 Ledge Hill Road, Corinth, ME 04427.

We grow 5 acres of high quality vegetables using all organic products. Thru the season we offer a full array of produce, from early tomatoes to beet greens, spinach, lettuce, peas beans, cukes, potatoes, onions, eggplants, peppers, melons & many more including our ever popular sweet potatoes. At market on Tues. & Sat. from May-Oct. Also at the Penobscot Farmers' Market in Brewer.

**Lobster Shack**

Perley & Cate Frazier, 20 Jericho Way, Stonington, 04681, ph. 367-5059, Jericho8@myfairpoint.net, www.mainelobstershack.me

We trap wild Maine lobsters & crabs out of Stonington Harbor. We also purchase local clams, crabmeat, shrimp & fresh fish during season. The lobsters are caught using our lobster boat "Jericho III" & locally made wire lobster traps. You can call or email us with orders to be ready for pickup at the market. We'll be at market all season Sat. only, and at the Winter Market from Dec.-Apr.

**Maine-ly Poultry**

John Barnstein, PO Box 5, Warren ME 04864, ph. 273-2809, jbarnestein@aol.com

We are a family operated farm that raises broilers and turkeys on feed with no growth hormones, antibiotics or animal by-products. Besides all cuts of fresh chicken we also offer homemade chicken pies, chicken sausage, chicken salad, smoked chicken, rotisserie chicken, ground turkey, turkey cutlets, turkey jerky, fresh eggs & goat's milk. Fresh turkeys are usually available from mid Oct.onward. At market all season long on Sat. only, including all of the Winter Markets. Also at the Belfast, Rockland, Camden, Damariscotta, Bath, Boothbay, Portland & Brunswick Farmers' Markets.

**Meadowsweet Farm**

Sumner and Paula Roberts, 105 Stevens Rd., Swanville, ME 04915, ph. 338-1265, meadowsweetfarm@gmail.com.

We are a 120 acre farm raising sheep & beef cattle on pasture using a planned grazing system. Sheep & cattle are grass fed and grass finished, receiving no grain, hormones or antibiotics to promote growth. Our meat is sold frozen, by the cut; also available by pre-order in freezer packages. We offer CSA meat shares. We sell sheepskins & handspinning fleeces, decorated eggs, felted items, feather bouquets and wool blankets. Farm visits are by appointment. At market on Sat. only from mid May-mid-Nov., & at all the winter markets. Also at the Belfast Farmers' Market.

**Mildel Farm**

Delmar & Mildred Levesque and Cody Hopkins, 1348 Moosehead Trail, Plymouth ME 04969, ph. 257-2514, email: cjhopskins123@yahoo.com

We are a 70 acre farm with four acres in apples, pears, plums and blueberries. We have a two acre farm pond, 45 acres of woods and 15 acres of hayfields. High bush blueberries, raspberries, asparagus and cider in season. At market on Tues. & Sat. from late August to late October.

**New Beat Farm**

Adrienne Lee & Ken Lamson, 55 Morse Rd., Knox 04986, ph. 620-0540, newbeatfarm@gmail.com, www.newbeatfarm.com.

We are a MOFGA-certified organic farm, growing vegetables, flowers & herbs. We are a horse powered farm relying on our two Belgian draft horses to do our heavy field work. This year we will be growing 3 acres of mixed vegetables, herbs & flowers. We also make basil