

storage. We accept Food Stamps & WIC checks. We also offer apple boxes from trees cut on our farm. At market Tues. & Sat. all season.

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
A small 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. Open in Sept. & Oct. for PYO apples. At market on Sat. & Tues. from June-Nov.

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 & eggs, herbs, flowers, sauerkraut, kim chi & 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. At market Sat. June-Dec.

Smith's Log Smokehouse

Libby Smith, PO Box 817, 7 East Main St., Monroe ME 04951, ph. 525-7735, LibbySmithSmokehouse@gmail.com, www.LogSmokehouse.net.
We have one USDA processing plant and three smokehouses. 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, Pittsford 04967, ph. 487-5056, Tom@snakeroot.net, Lois@snakeroot.net, www.snakeroot.net/farm
Our 5 acres of MOFGA certified organic gardens provide shoppers with the tastiest vegetables and culinary herbs and many unusual items like garden seeds, grapes, gobo, celeriac, sunchokes, dried herbs, dried tomatoes, and blooming lupines in pots. Annual guided farm tour on the 2nd Sun. in July, noon-4pm. CSA plan & bulk purchases available. At market Tues. & Sat. all season.

Appleton Creamery

Caitlin and Brad Hunter, 780 Gurney Town Road, Appleton, 04862, info@appletoncreamery.com, www.appletoncreamery.com
Fresh and aged goat cheese from the milk of our dairy goats and additional sheep and cows milk from local dairies. Small-scale farm on 6 acres, we feed local hay. At market Sat. only all season, and at the Winter Markets.

Bread Box Bakery

Becky Alley, 40 Back Ridge Road, East Orland 04431, ph. 469-0015.
A small in-home bakery offering sourdough breads, focacias, Italian breads, hearth breads, pies, muffins & cinnamon rolls, cookies, 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. May-Nov.

Cornerstone Farm

Hanne Tierney, 74 Dogtown Rd., Palmyra ME 04965, 416-2676, hanne@cornerstonefarm.us, www.cornerstonefarm.us
Chops! Bacon! Ribs! Sausage! We raise our hogs on pasture; they are allowed to run, root, wallow, and just plain lay in the sun enjoying the fresh air! Our pigs are all bred, born, and raised right on our farm and they have not received any antibiotics or artificial growth hormones. Just straight up good pork raised on local grains! Look for us with our farm partner: Fail Better Farm.

Daily Bread

Donna & Michael Mionis, 30 Sunny Acres Drive, Levant ME 04456, ph. 884-8224, donnadailybread@yahoo.com
We are small, family run bakery, offering high quality yeast breads in a wide variety of flavors. When possible we use locally grown ingredients for some very unique flavors like spinach & cheddar, blueberry, and garlic dill. At market Tues. & Sat. and at the Winter Markets Dec.-Apr.

Dough Maine.com

Sandy Cohen, PO Box 64, Blue Hill 04614, 374-3501, sandolini@doughmaine.com, www.doughmaine.com
Sandolini Buckwheat Crackers are an all organic, delicious alternative to bread, featuring a lower glycemic index. Made by hand at the Blue Hill Hearth in Blue Hill. Sold in a large, flat sheet, for congenial enjoyment. At market on Tues. in July & August. Also at Stonington, Blue Hill, Bangor & Castine Farmers' Markets.

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

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. At market on Tues. & Sat. from late July-late Aug.

Tangled Oak Farm

Michelle & Bill Neville, 1187 Back Brooks Road, Monroe 04951, 525-3018, 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.

Vine and Branch Farm

Mark & Linda McBrine & Family, 2123 Union St. Bangor ME 04401, ph. 945-6651, VineAndBranchFarm@yahoo.com
A diversified 50-acre family farm raising natural pasture-based livestock; the grain we use is free of antibiotics & added hormones. Pastured chickens, turkeys, grassfed beef, pastured pork, lamb, free-range eggs. Sides or whole beef, lamb & pork. 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.
We have 2 acres of gardens where we grow mixed 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 & 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, lee.worcester@yahoo.com, www.wildblueberryproducts.com
We harvest our 35 acres of wild lowbush blueberries to provide pint, quart, & 5+quart clean, fresh & ready to use freezer-ready boxes of berries. Blueberry jam, jelly, syrup, chutney, a blueberry juice drink, vinaigrette & pie filling, sugar-free jam & syrup & blueberry blossom honey. Wholesale & retail on Tues. & Sat. from late July-early Sept. At the Winter Market once a month.

Meet the members of the 2012 Orono Farmers' Market

small greenhouses, and about 500 different unusual perennial plants, including alpine plants or woodland plants. 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

Clayton Carter, 582 Old County Road, Etna ME 04434, ph. 951-5953, goodfood@failbetterfarm.com, www.failbetterfarm.com, facebook.com/failbetterfarm
ARainbow Carrots! Tender Broccolini! Crisp Radishes! Juicy Tomatoes! As 9th generation family farmers, we produce beautiful and delicious MOFGA certified Organic vegetables. We invite you to bring our organic produce home to your family, adding color, taste, and good health to your table. Look for us with our farm partner: Cornerstone Farm.

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, www.enchantedkitchen.org, Facebook: Enchanted Kitchen
Natural farm, bakery, caterer and personal chef. Artisan, hand kneaded breads, cakes, pies, tarts & 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.

Freyenhagen Family Farm

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

Learn more about the market and the market members (including photos) at our website
www.oronofarmersmarket.org

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

Many market members accept Farmers' Market WIC checks 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!

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.

Remember!

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

Rain or Shine
Visit the

2012
ORONO
FARMERS' MARKET

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

ALL SUMMER

Saturdays + Tuesdays
8am-1pm 2-5:30pm
Apr. 28—Nov. 17 Jun. 26—Oct. 30

&

ALL WINTER

2nd & 4th
Saturdays
9am-Noon
December — April

mid-May — mid Oct.

Steam Plant Parking Lot
on College Ave

mid Oct. — mid May

Downtown Orono Parking Lot
behind Pat's Pizza

www.oronofarmersmarket.org

during season. The lobsters are caught using our lobster boat "Jericho III" & locally made wire lobster traps. Call or email us with orders to be ready for pickup at the market. 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, jbarstein@aol.com
A family farm that raising broilers & turkeys on feed with no growth hormones, antibiotics or animal by-products. All cuts of fresh chicken, homemade chicken pies, chicken sausage, chicken salad, smoked chicken, rotisserie chicken, ground turkey, turkey cutlets, turkey jerky, fresh eggs & goat's milk. Fresh turkeys available from mid Oct. At market Sat. all season, and at Winter Market.

Midel Farm

Delmar & Mildred Levesque, 1348 Moosehead Trail, Plymouth ME 04969, ph. 257-2514.
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, 620-0540, newbeatfarm@gmail.com, www.newbeatfarm.com
We grow a wide variety of MOFGA certified organic mixed vegetables, herbs and flowers on about four acres of land. This year we hope to be adding beet and basil pesto made from produce on our farm. At market Sat. from June through mid winter.

Olde Oak Farm

Scott Belanger & Jennifer Maeverde, 276 Bunker Hill Road, Maxfield ME 04453, 732-7719, www.OldeOakFarm.com, oldeoakfarm@gmail.com, Facebook at Olde Oak Farm.
A small scale, state licensed & state inspected goat dairy & cheese producer, making fresh & aged goat, sheep & cow milk cheeses hand crafted in small batches. We use fresh, local, seasonal fruit & herbs from the other vendors at the market. Visitors welcome any time. At market Tues. & Sat. all season.

Peacemeal Farm

Mark Guzzi & Marcia Ferry, 25 Peacemeal Lane, Dixmont 04932, ph. 257-4103, peacemeal@midmaine.com.
A wide variety of MOFGA-certified organic veggies including peas, beans, tomatoes, melons, squash, garlic, onions, carrots, potatoes & much more from garden seedlings to produce for winter