

fruits. We offer a 'Pick-Your-Own' a and we're at the Brewer, Bar Harbor-Northeast Harbor & Southwest Harbor Farmers' Markets. We will attend market on Tues. July-Oct. and on Sat. in Nov.

Peacemeal Farm

Mark Guzzi & Marcia Ferry, 25 Peacemeal Lane, Dixmont 04932. ph. 257-4103, peacemeal@midmaine.com, & Facebook. Organic veggies. EBT and WIC accepted. At market on Tues. & Sat. and at the March & Dec. winter market.

Plymouth Pond Farm & Bakery

Steve Meres, 451 Loud Road, Plymouth 04969, 257-4169, steven.meres@gmail.com. We are a small family bakery specializing in quality breads and pastries. We specialize in 15 varieties of New York style bagels, authentic European pasties, 100% naturally leavened sourdoughs, yeast breads, rolls, biscuits, tortillas, focaccias wraps. Look also for our savory crackers, real butter croissants, and traditional soft pretzels.

Richardson's Strawberry Farm

Judith Richardson, 219 Canaan Road, Clinton 04927, 453-2093. We currently have two acres of strawberries and have been growing strawberries for 30 years. We also have a pick-your-own operation & farm stand at the farm. We'll have pints and quarts at market on Tue. & Sat. from late June-early July.

Rollins Orchards

Ernest & Andrea Rollins, 262 Dexter Road, Garland 04939, 924-3504, rollinsorchards@gmail.com, www.rollinsorchards.com, Facebook. We grow over 25 acres of apples (40+ varieties), harvesting about 5,000 bu. a year. We also have a few acres of pears, plums & blackberries. We also grow sweet corn and press our own unpasteurized cider. At market on Sat. year round.

Smith's Log Smokehouse

Josie Jones, 7 East Main St., Monroe ME 04951, ph. 949-4759, ensemblefarm@gmail.com, www.LogSmokehouse.net. We have a USDA processing plant and three smokehouses. Featured on the food network, we have a fine selection of smoked cheeses, hams, salami, salmon, snack stick & jerky, chicken, bacon, sausages, lard and lardo. Our motto BEHIND THE TIMES speaks for itself. Open for tours by appointment. At market on Sat. & Tue. year round.

Snakeroot Organic Farm

Tom Roberts & Lois Labbe, 27 Organic Farm Road, Pittsfield 04967, 416-5417, tom@snakeroot.net, www.snakeroot.net/farm, Facebook. Our 5 acres of MOFGA certified organic gardens provide shoppers with the finest veggies & culinary herbs. We offer blooming lupines & other perennials in recycled plant pots & many unusual items like garden seeds, grapes, gobo, celeriac, dried herbs & heirloom

Balfour Farm

Heather & Doug Donahue, 435 Webb Rd., Pittsfield, ME 04942, 213-3159, balfourfarm@gmail.com, www.balfourfarmdairy.com, find us on Facebook. We're a MOFGA certified organic dairy & farmstead creamery making wholesome products from our Normande cows. Our pasteurized products include whole milk yogurts, greek style yogurt, soft cheeses, butter, cultured cream & feta. Our raw milk hard cheeses are aged 60 days or longer, and include several cheddar styles, gouda, and tomme. At market Sat. year round.

Burke Hill Farm

Ben Perrin, 520 Blacks Woods Road, Cherryfield 04622, ph. 460-6215, burkehillfarm@gmail.com, burkehillfarm.com. We grow 150 acres of organic wild blueberries and offer fresh berries in pints and 5 lb. and 10 lb. boxes. Free snacks for the kids because every kid should be eating blueberries. At market on Sat. from late July-mid Sept.

Cornerstone Farm

Hanne Tierney, 74 Dogtown Rd., Palmyra ME 04965, 416-2676, hanne@cornerstonefarm.us, www.cornerstonefarm.us, Facebook. Do you want to be a super hero cook? We will hook you up with arm loads of leafy greens, wicked good sausage, tantalizing Basil, smokey bacon, and so much more! Our hogs are happy and our veggies are certified organic! We can't wait to meet you at market! We will be at market Sat. only all season, at the winter market.

Daily Bread

Donna & Michael Mionis, 30 Sunny Acres Drive, Levant 04456, ph. 884-8224, (c)745-2376, donnasdailybread@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 market.

Enchanted Kitchen at Fire Fly Farm

Billi Barker, 526 Dexter Rd, St. Albans ME 04971, ph. 938-3906, fireflymaine@yahoo.com, www.enchantedkitchen.org, Facebook. Visit the YumBus for our locally-sourced street food. We use our and other Maine farm fruit, vegetables and herbs to create savory & sweet treats and hummus. Artisan bread is from Maine organic grain. Crêpes made to order from Maine Farmers' Market ingredients! At market Sat. all season & winter.

Evermay Nursery

Richard May, 11 Chapel Road, Orono, ME 04473, 991-4467, rmay821101@gmail.com. We grow a spring crop of flower, herb & vegetable seedlings. We offer about 200 different types including some unusual vegetable seedlings. We also grow several hundred types of perennial plants, with many being unusual. At market on Sat. in May & June.

tomatoes. Annual farm tour is on the 2nd Sun. in July, 12-4pm. At market Tues. & Sat. all season & the April markets.

Tangled Oak Farm

William & Michelle Neville, 1187 Back Brooks Road, Monroe 04951, ph. 505-6471, tangledoakfarm@yahoo.com, Facebook. We are a diversified farm located in the beautiful midcoast town of Monroe. We produce & sell grass-fed beef, pasture raised pork, eggs, mixed vegetables and seedlings. At market Sat. & Tue. & the winter market.

Terranian Farm

Rachel Katz, 105 Troy Center Road, Troy 04987, 323-8653, rachel@terranianfarm.com. Delicious organic vegetables grown in Troy. Unusual varieties, impeccably cleaned, harvested fresh for you. Pick up some herbs to spice up your life. Enjoy some of our flowers; food for the soul. Stop by our stand for informative conversation about growing, cooking and anything else that might catch our fancy. See you soon! At market on Sat. year round.

Two Roads Farm

Kyle & Meghan Ravana, 489 Line Road, Sangerville ME 04479, tworoadsfarmcontact@gmail.com, www.tworoadsfarmme.com. Our farm is designed to operate as a small scale but intensive agricultural system utilizing sustainable practices to grow high quality produce. We are beginning the organic transition process with assistance from MOFGA (we are currently Journey Persons) and NRCS. For the upcoming season we will have ¼ acres in cultivation. At market on Sat. only from June-Oct.

The Wickett Farm

Mark Wickett, 1235 Kirkland Road, Old Town ME 04468, ph. 827-0304, wickett0304@aol.com, Facebook. At the Wickett Farm we have 75 acres of land and two acres of edible harvest land where we grow a variety of mixed vegetables and fruit trees. We also raise healthy herford cows that eat off the land. We will be offering fresh picked vegetables and lean grass-fed beef at the market. At market on Tues. & Sat. from March-Nov.

Worcester's Wild Blueberries

Everett & Lee Worcester, 356 Lyford Road, Orneville Twp., ME 04463, ph. 943-8804, inquiries@wildblueberryproducts.com, www.wildblueberryproducts.com. We harvest 35 acres of wild, low bush blueberries yearly, the tasty ones! You can buy our fresh berries in pints, quarts, and 5 & 10 lb. boxes. Frozen blueberries (5 & 10 lb. boxes) are available all winter. We have blueberry jams and jellies, syrup, vinaigrette, BBQ sauce, and much more. Wedding favors are also available. At market late July-August and periodically in the winter. Open all year so call us.

Meet the members of the 2017 Orono Farmers' Market

Fail Better Farm

Clayton Carter, 582 Old County Road, Etna ME 04434, ph. 951-5953, clayton@failbetterfarm.com, www.failbetterfarm.com, and on Facebook. Beautiful, delicious, certified Organic produce. Adding color, taste, and good health to your family's table since 2006. At market Sat. only, May-Nov. & at the winter markets.

Far East Cuisine Catering Service

Bich Nga & Steven Burrill, 185 Coles Corner Road, Winterport ME 04496, ph. 223-4150, fareastcuisine@myfairpoint.net, www.bichngaburrill.com. Three varieties of eggrolls, summer rolls, vegan fried rice, pad thai, chicken, pork and tofu entrees, soups, salads, dumplings and seasonal surprises. All made with fresh veggies from our garden or the gardens of our fellow vendors. At market Sat. year round.

Farm House Coffee Roasters

Andrew Newell, 169 Baker Rd., Winterport, 04496, andrew@farmhousecoffee-roasters.com, website: farmhousecoffee-roasters.com. We are a local coffee roaster offering only the finest coffees available. Fresh hot coffee and cold brewed nitro coffee. At market Sat. year round. I offer coffee at our website.

Freyenhagen's Farm

Jim Freyenhagen, 51 Wottons Mill Road, Union, ME 04862, ph. 785-4559. We cultivate 1½ acres and 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 300-600 gallons of maple syrup available in containers ranging from 100ml to 1 gal. We also have maple cream. We will have various produce, wild blackberries & fiddleheads during their seasons. At market Sat. only from May-Jan.

Fuzzy Udder Creamery

Jessie Dowling, 35 Townhouse Rd., Whitefield ME 04353, ph. 465-5255, fuzzyudder@gmail.com, www.fuzzyudder.com. We make a variety of fresh and aged cheeses & yogurt made from goat, sheep & cow's milk, including fresh hand-stretched mozzarella, brie, ashed cheeses, tomme, Swiss, gouda, washed rinds & sheep milk yogurt. We milk 25 sheep & goats raised on pasture with lots of love; we buy in organic cow's milk & some additional sheep's milk. Hides, skulls, wool & meat available. At market Sat. year round.

Grassland Farm

Sarah Smith, 41 Grassland Lane, Skowhegan, ME 04976, ph. 474-6864, grasslandfarm@hotmail.com, www.grasslandorganicfarm.com. We milk a mixed genetics herd of 40 cows primarily linebacks, a dual purpose breed for milking or beef. We offer Gold Quality delicious, organic raw milk and our creamy yogurt in several

Don't Miss A Market!

To get a text message reminder of the market times and location every Friday, text Follow @oronofarmersmarket to 40404.

To get our wonderful email newsletter before each Saturday market with market photos, shopping and recipe tips and market specials, click on subscribe at our website or at our Facebook page.

Customer Appreciation Cookout at the

Orono Farmers' Market with all our loyal customers

Sat., August 12 at Noon

We'll supply the BBQ, side salads & dishes Customer local ingredient dessert contest with prizes!!

Come join the fun!! All invited!!

Where are we?

Usually at the Steam Plant lot.
Two exceptions:

- 1) in downtown Orono (betw. Pine and Mill Streets.) from December to Commencement (mid May), and...
- 2) at Asa Adams School (behind the Firehouse) only on Homecoming weekend in mid-October.
And always on Facebook.

Rain or Shine
Visit the

2017
ORONO
FARMERS' MARKET

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

— WEEKLY ALL SUMMER —

Saturdays Tuesdays
8am-Noon 2-5:30pm
Apr.29—Nov. 18 Jun. 27—Oct. 31

AND ALL WINTER

Every
Saturday
in December

& 2ND & 4TH
Saturdays
January – April
9am-Noon

mid-May – late Nov..

Steam Plant Parking Lot
on College Ave

December – mid May
Downtown Orono Parking Lot
behind Pat's Pizza

www.oronofarmersmarket.org

Lor Farm

Erin McWaller & Aktan Askin, 135 Hunt Rd., Thorndike 04986, 568-1070, lorfarm@gmail.com. We raise MOFGA certified organic sheep & dairy goats on 38 acres. We rotationally graze about fourteen animals from May to October and milk using a mobile, solar-powered milking unit. We focus on crafting dairy products based on Aegean and Mediterranean recipes. Our primary cheese is a Cypriot frying cheese called Halloumi. We also offer lamb cuts & lambskins in season. At market on Sat. from June-Nov.

Maine-ly Poultry

John Barnstein, PO Box 5, 1461 Atlantic Hwy., Warren ME 04864, ph. 273-2809, jbarnein@aol.com. We raise 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 duck, ground turkey, turkey cutlets, turkey jerky. Fresh turkeys available from mid Oct. through the first of the year. We also offer fresh eggs & raw goat's milk. At market all year round on Sat.

Marr Pond Farm

Ryan Clarke & Courtney Williams, 471 Flanders Hill Rd., Sangerville, 04479 ph. 659-3519, marrpondfarm@gmail.com, and on Facebook. We grow a mix of produce in our fields and forest on the edge of Marr Pond. Seasonal, log-grown shiitake mushrooms, stop by for recipe ideas or to learn about growing mushrooms. We cultivate a wide range of vegetables, including lettuce, carrots, cooking greens, beets, onions, and winter squash, focusing on salad vegetable, cut flowers and seedlings. At market on Sat. from June to Nov.

Middel Farm

Mike Levesque, 1348 Moosehead Trail, Plymouth ME 04969, ph. 257-2514. We are a 70 acre farm with four acres in apples, pears, plums & 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 Sat. late Aug.-Nov.

Mueller's Fruit Farm

Christoph & Sabine Mueller, 431 Mount View Road, Thorndike ME 04986, chris@muellersfruitfarm.com. We acquired Schartner's Orchard in Thorndike and our business model is similar to the previous owner's: growing and local direct marketing fresh fruits throughout the season. We offer strawberries, raspberries, plums, a wide variety of apples, jams, jellies and fresh cider. Our focus is on offering large variety and excellent quality locally. We are adding new varieties and new fruits to provide a longer season and additional choices of fresh

