

Mueller's Fruit Farm

Christoph & Sabine Mueller, 431 Mount View Road, Thorndike 04986, ph. 568-2009, chris@muellersfruitfarm.com, www.muellersfruitfarm.com

Strawberries, raspberries, plums, a wide variety of apples, jams, jellies and fresh cider. Our focus is on offering large variety and excellent quality locally.

Peacemeal Farm

Mark Guzzi & Marcia Ferry, 25 Peacemeal Lane, Dixmont 04932. ph. 257-4103, peacemealfarm@gmail.com, www.peacemealfarm.com

We grow a wide variety of quality organic vegetables at the Sat. market year round and Tues. from June–Oct. EBT & WIC accepted.

Plymouth Pond Farm & Bakery

Steve Meres, 451 Loud Road, Plymouth 04969, 207-450-8282, plymouthpondfarm@gmail.com

A family bakery with a passion for traditional methods and quality ingredients. We specialize in New York style bagels and Bialys, croissants & European pastries, hearth baked sourdough breads, yeast breads, flour tortillas, soft pretzels, focaccia, etc.!

Rollins Orchard

Ernest & Andrea Rollins, 262 Dexter Road, Garland 04939, 924-3504, rollinsorchards@gmail.com, www.rollinsorchards.com, and on Facebook.

Rollins Orchards is a family farm, in operation since 1821. We grow 25 acres of apples and other tree fruit. We press cider fresh through the fall & winter and offer frozen cider in spring & early summer. We also grow sweet corn & blackberries.

Seek No Further Farmstead

Angela Baglione and Lisa Kalan, 522 W Main Street, Monroe 04951, ph. 857-939-0248, snffarmstead@gmail.com, www.seeknofurtherfarmstead.com.

We offer tulip bouquets from Valentine's Day to Mother's Day. We harvest approximately 40,000 tulips annually, and although we are not certified organic, we do follow all organic practices.

Shaw Road Farm

Benjamin Cookson, 283 Shaw Road, Dover-Foxcroft 04426, ph. 564-3925, shawroadfarm@gmail.com, and on Facebook
We are an all-natural, low-stress, grass-fed and grass-finished Angus Beef operation specializing in thick-cut steaks and roasts. Our meat is processed & inspected at Maple Lane Farm. No pesticides or chemicals go on our fields and we produce all the hay our cows eat.

Snakeroot Organic Farm

Lori Labbe, 27 Organic Farm Road, Pittsfield 04967, ph. 416-5142, lori@snakeroot.net, www.snakeroot.net/farm and on Facebook

Our 5 acres of MOFGA certified organic gardens provide shoppers with the tastiest vegetables, culinary herbs & many unusual items like garden seeds, grapes, gobo, celeriac, & sunchokes. CSA plan & bulk available.

Tangled Oak Farm

Michelle & Bill Neville, 1187 Back Brooks Road, Monroe 04951, ph. 207-505-6471, tangledoakfarm@yahoo.com, and Facebook.

We are a diversified farm producing and selling grass-fed beef, pasture raised pork, eggs, mixed vegetables & seedlings. At market from May through late Oct., and at Bangor Farmers' Market.

Wickett Farm

Mark Wickett, 282 Bacon Rd., Charleston 04422, ph. 827-0304, wickettmark59@gmail.com, and on Facebook.

We have a wide variety of mixed vegetables and we have 100% grass fed beef available. We will be at the market on Saturdays from June until October.

Worcester's Wild Blueberries

Everett & Lee Worcester, 356 Lyford Road, Orneville ME 04463, ph.943-8804, lee.worcester@yahoo.com, www.wildblueberryproducts.com

We produce fresh, clean berries in quart & pint boxes as well as in freezer-ready 5 & 10 lb. boxes and blueberry honey, jam, jelly, syrup & pie filling. We also produce sugar-free products.

Where are we?

Usually at the Steam Plant parking lot on College Ave.

Exceptions: Winter Market site from December to Commencement (in mid-May) and on Homecoming weekend in mid-October: Asa Adams School gym and parking lot behind the Orono fire station.

Did you know?

Many of the folks who sell at the market would love to have you order their items ahead of time and pick them up at the market. This can save you some shopping time and make sure you get what you came for, even if you get to market late. Contact any of your favorite market members through their website, email, or ask them at market to see how to order.

Keep everyone safe!



Stay home if you are sick.



Thanks for wearing a face covering.



Stay 6 ft apart.



Don't touch food without permission.



Wash or sanitize hands often.



Avoid socializing while shopping.



Thanks for your support!



**Rain or Shine
Visit the
2022**



May through November

Saturdays 8am-Noon
May 7—Nov. 19

and

Tuesdays 2-5:30pm
Jun. 21—Oct. 25

*ALL WINTER 9 to Noon
every Saturday
in December and the
2ND & 4TH
Saturdays
January thru April*



*Buy Locally Grown . . .
. . . Right from the Farmers!*

www.oronofarmersmarket.org
and on Facebook

Bas Rouge Farm & Forge

Ivonne Vazquez, Orono, ME 04473, (207) 221-6671, basrougefarm@gmail.com, www.basrougefarm.com, Facebook & Instagram @basrougefarmforge
Our native plants are sustainably grown from seeds and plugs (not wild harvested) on our 5.2 acre farm. We would love to answer your questions about native plants!

Burke Hill Farm

Ben Perrin, 520 Blackwoods Road, Cherryfield 04622, ph. 460-6215, burkehillfarm@gmail.com.
120 acres of organic wild blueberries. Fresh berries in pints, 5 lb. & 10 lb. boxes. Free snacks for the kids...every kid should be eating blueberries.

Bud Menard

Bud Menard, 763 Moosehead Trail, Jackson 04921, ph 207-722-3158.
40-60 beehives produce our honey for sale in half gallons, quarts, pints, & cut comb. Wax, propolis, and pollen available by request. At market regularly during blueberry season.

Evermay Nursery

Richard May, 84 Beechwood Ave, Old Town, ME 04468, ph. 207-991-4467, rmay821101@aol.com, Order online at www.evermaynursery.com.
At the market on Sat. in May & June. Located at the corner of Stillwater and Forest Ave. in Orono. We grow a diverse crop of annual flowers, vegetables, and herb seedlings. Hanging baskets are also available.

Fail Better Farm

Clayton Carter, 582 Old County Road, Etna ME 04434, ph. 951-5953, clayton@failbetterfarm.com www.failbetterfarm.com, and on Facebook
Rainbow Carrots! Tender Broccolini! Crisp Radishes! Juicy Tomatoes! 9th generation farmers, producing beautiful, delicious MOFGA certified organic veggies to add color, taste, & good health to your table.

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. Featuring more vegetarian & vegan products, while continuing our regular products.

Meet the members of the 2022 Orono Farmers' Market

Farm House Coffee Roasters

Andrew Newell, 1312 N. Main St., Winterport, Maine 04496 andrew@farmhousecoffee-roasters.com, website: farmhousecoffee-roasters.com.

A certified organic micro-roastery in Winterport. We roast only the best quality organic coffee, supporting our coffee farmers, their communities, and protecting our environment. We roast in small batches to bring you the best product possible.

Early Ground Farm

Hanna and Brandon Lonk, 246 Troy Road, Detroit 04929, ph. 631-566-4103, earlygroundfarms@gmail.com, EarlyGroundFarm.com
We raise pastured pork & eggs. Our animals are on pasture in warm months, on a deep litter system in winter. We make handmade old-fashioned lard soap from the fatback. For us the fall is all about specialty pumpkins, gourds, Jack-o-lanterns, and pumpkin baked goods!

Enchanted Kitchen at FireFly Farm and the YumBus

Billi Barker, 526 Dexter Rd, Saint Albans, ME 04971, ph. 938-3906, fireflymaine@yahoo.com, www.enchantedkitchen.org, Facebook: YumBus
Baker, crêperie, caterer, certified organic farm. Artisan breads, sweet & savory pastries made with Maine organic whole grains. Come enjoy our made to order crêpes at the green YumBus.

Freyenhagen Family Farm

Jim Freyenhagen & Mary Kinney, 51 Wottons Mill Road, Union, ME 04862, ph. 785-4559, froggysfarm51@gmail.com, Inst.: @froggysfarm
Maple syrup & maple products made using old and new techniques; hanging sap buckets and setting up tubing lines wherever we can! Sap is boiled down over a wood fired evaporator with firewood harvested from our own woodlot.

Most members accept credit and debit cards as well as cash or checks.

Fuzzy Udder Creamery

Jessie Dowling, 35 Townhouse Rd., Whitefield ME 04353, ph. 549-3817, fuzzyudder@gmail.com www.fuzzyudder.com

We make fresh & aged cheeses & yogurt from goat, sheep & cow's milk, including: fresh hand-stretched mozzarella, brie, ashed cheeses, tomme, Swiss, gouda, washed rinds & sheep milk yogurt.

High Lonesome Acres

Linda & Nelson Bowden, PO Box 147, Harmony ME 04942, ph. 270-0275, busylady181@gmail.com
We grow a wide variety of veggies, seedlings, herbs & hanging baskets on 2 acres, from lettuce to sweet corn, winter squash, potatoes & pumpkins, free range eggs, honey, homemade baked goods, jams, jellies, pickles, relishes & pickled eggs.

Le Joli Jardin

Charlene Boggins, 1282 Chase Road, Veazie Maine 04401, ph. 207-249-5458, charlene@lejolijardin.com, www.lejolijardin.com, and on Facebook.
A French-inspired farm growing hundreds of specialty flowers. Beautiful unique designs create bouquets, table scapes, corsages and wreaths, for casual, special events, or weddings. We offer a CSA, flower design workshops, and DIY wedding packages.

Lobster Shack

Perley & Cate Frazier, 20 Jericho Way, Stonington, 04681, ph. 367-5059, lobstershack8@gmail.com
We trap Maine lobsters & crabs out of Stonington Harbor. We purchase local clams, crabmeat & fresh fish during the season. Lobsters are caught using our lobster boat, "Journey's End" and locally made wire lobster traps.

The Orono Farmers' Market was organized in 1994 by Scott Howell of UMO's Sustainable Agriculture program. For several years afterwards there was a student-run Black Bear Food Guild stand selling at the market.

LOMAH

Brooke Isham & Steve DeGoosh, 386 French's Mill Road, Sangerville ME, 04479, ph. 207-924-0954, lomah207@gmail.com, www.lomahfarmstead.com, Facebook & Instagram.

Our hand-crafted natural skin care products include: soaps, lip balms, body butters, bath bombs, shower steamers, facial masks, lotion bars, and more! Our products are made with local, organic, homegrown, and Fair Trade ingredients, free of synthetic, lab-created fragrance oils and artificial colorants.

Maineiac Microgreens

Kevin Sinclair, 14 Glenwood St, Orono 04473, ph. (207) 659-2166, kevin@maineiacmicrogreens.com.
Growing pea, radish, sunflower and broccoli microgreens in 10x20 inch trays. Currently they are in the basement, but we hope to move into a greenhouse in the spring.

Maine-ly Poultry

John Barnstein, PO Box 5, Warren ME 04864, ph. 273-2809, jbarnstein@aol.com
A family farm raising broilers & turkeys on feed with no growth hormones, antibiotics, or animal by-products. All cuts of fresh chicken and chicken products, ground turkey, turkey cutlets, turkey jerky, fresh eggs & goat's milk. Fresh turkeys in the Fall

Marr Pond Farm

Ryan Clarke & Courtney Williams, 471 Flanders Hill Rd., Sangerville, 04479 ph. 659-3519, marrpondfarm@gmail.com, and on FB & Insta.
We grow a wide range of MOFGA certified organic vegetables, herbs, mushrooms, seedlings and cut flowers. Stop by for our seasonal, log-grown shiitake mushrooms, recipe ideas, beautiful fresh bouquets, or to learn about growing food!

Moodytown Gardens

Johanna Burdet & Jarret Haiss, 347 Warren Hill Road, Palmyra 04965, ph. 207-431-2860, moodytowngardens@gmail.com, www.moodytowngardens.com.
We grow 5 acres of certified organic veggies and we raise non-certified pork and beef. We specialize in cukes, summer squash, zucchini, new potatoes and carrots. We have a CSA and accept WIC & EBT.