

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.

Penobscot Whetstone Sharpening

Stephen Genthner, 60 Fern St., Bangor 04402, ph.
207-380-2898, sgenthner@gmail.com
Kitchen, pocket knife and tool sharpening on
whetstone at market. Can repair chips or broken tips
as well.

Rollins Orchard

Ernest & Andrea Rollins, 262 Dexter Road,
Garland 04939, 207-924-3504,
rollinsorchards@gmail.com,
www.rollinsorchards.com, and on Facebook.
A family farm, in operation since 1821, growing 25
acres of apples and other tree fruit, sweet corn &
blackberries. We press cider through the fall &
winter with frozen cider in spring & early summer.

Seek No Further Farmstead

Angela Baglione, 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
All-natural, low-stress, grass-fed, grass- finished
Angus beef farm specializing in thick-cut steaks &
roasts. 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. 207-416-5142,
lori@snakeroot.net, www.snakeroot.net/farm
Our certified organic gardens provide shoppers
with the tastiest vegetables, fruits, herbs, &
garden seedlings. CSA plan, WIC accepted.

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.

Weezy's Farm and Flower

Jenny Salim, 123 Fruit St., Bangor, ME 04401,
ph. 207-512-0128,
weezysfarmandflower@gmail.com
An urban, Bangor-based cut flower farm
offering sustainably grown market bouquets,
bunches, mason jar arrangements, and a large
selection of dried flowers. Harvested weekly
from May to October. Flower CSA is offered
and available for pick up at *The Ampersand* or
Bangor Farmers' Market.

Worcester's Wild Blueberries

Everett & Lee Worcester, 356 Lyford Rd.
Orneville, ME 04463. PH: 943-8804,
lee.worcester@yahoo.com,
http://www.wildblueberryproducts.com We
produce fresh, clean blueberries in quarts & pints
as well as in freezer-ready 5 & 10 lb. boxes,
honey, jams, jellies, syrup, pie filling & sugar
free products. Check out our wedding/event
favors. We wholesale and retail.

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 &
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.

What'll you find?

Bacon and Eggs
Bread and Jam
Steak and Potatoes
Peas and Carrots
Fresh and Dried Flowers
Bagels and Chevre
Apples and Cider
Coffee and Honey
Blueberries and Maple Syrup
Pork and Beans
Garlic and Onions
**And a whole lot more—
all locally produced!**

New in 2024!

The Orono Farmer's Market accepts
EBT/SNAP benefits. Visit the Information
Booth for more information.



**Rain or
Shine
Visit the
2024**



May through November

Saturdays 8am-Noon
May 4–Nov. 23
and

Tuesdays 2–5:30pm
June 25–Oct. 29

*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 & Instagram

Bas Rouge Farm & Forge

Ivonne Vazquez, Orono, ME 04473, (207) 221-6671, basrougefarm@gmail.com, www.basrougefarm.com, Facebook & Instagram @basrougefarmforge
Native plant nursery, Permaculture planning services, gardening classes and presentations. Our primary business is growing and selling potted native plants including forbs, grasses, small shrubs, sapling trees and seeds.

Chutney Maine

Avinash Rude, Orono, ME, mainechutney@gmail.com
The Chutney stall is based out of Orono and serves healthy Indian food and chai. The recipes draw from a wealth of knowledge of vegetarian and health-giving ways of cooking from India.

Evermay Nursery

Richard May, 84 Beechwood Ave, Old Town, ME 04468, ph. 207-991- 4467, rmay821101@aol.com, Order online at www.evermaynursery.com.
Sat. in May & June. Located at Stillwater and Forest Ave. in Orono. We grow a diverse crop of annual flowers, veg. & herb seedlings, & hanging baskets.

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 vegetarian & vegan products.

Farm House Coffee Roasters

Andrew Newell, 1312 N. Main St., Winterport, Maine 04496, andrew@farmhousecoffeeroasters.com, website: farmhousecoffeeroasters.com.
Organic micro-roastery in Winterport small batch roasting only the best quality organic coffee, supporting our coffee farmers, their communities, and protecting our environment.

Meet the members of the 2024 Orono Farmers' Market

Early Ground Farm

Hanna and Brandon Lonk, 246 Troy Road, Detroit 04929, ph. 631-566-4103, EarlyGroundFarm.com
earlygroundfarms@gmail.com,
Pastured pork & grass fed beef. Vegetable and flower seedlings. Strawberries and flowers. 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. Made to order crêpes.

Freyenhagen Family Farm

Jim Freyenhagen & Mary Kinney 51 Wottons Mill Rd. Union, ME 04862 ph.(207) 785-4559 email- froggysfarm51@gmail.com, social @froggysfarm.
Offering maple syrup and 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 using wood we harvest locally. At the market every other Saturday for the outdoor season.

Hidden in Thyme

Riley Van Steenberghe, 1 Williamson Lane, Orono 04973, ph. 207-991-2576, hiddeninthyme@gmail.com.
We grow a variety of unique, seasonal cut flowers and offer pre-arranged market bouquets, straight flower bunches, a build-a-bouquet bar, and wreaths in the fall and early winter months.

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, strawberries, potatoes & pumpkins, free range eggs, honey, homemade baked goods, jams, jellies, pickles, relishes & pickled eggs. Also fiddleheads and cranberries.

Lobster Shack

Chad & Jodie Frazier, 227 Dow Rd Deer Isle ME, 04627 ph. 207-479-6214 lobstershack8@gmail.com
We trap Maine lobsters & crabs , drag for scallops and catch halibut from Stonington Harbor and purchase local clams, crabmeat & fresh fish during the season.

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: soaps, lip balms, body butters, bath bombs, shower steamers, facial masks, lotion bars, and more are made with local, organic, homegrown, and Fair Trade ingredients, free of synthetics. Also, pasture-raised lamb.

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, 471 Flanders Hill Rd., Sangerville, 04479 ph. 659-3519, marrpondfarm@gmail.com, and on FB & Insta.
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! SNAP and WIC accepted.

Mediterranean Cuisine by TS

Terri and Steve Sleeper, 255 Silver Rd., Bangor 04401, ph. 207-951-4052, www.farmstore.us mediterraneancuisinebyts@gmail.com
Healthy Mediterranean vegan and vegetarian cuisine; Lebanese appetizers, soups, salads, entrees, & baked items. Our recipes originate from Lebanon and are over 100 years old, passed down through our family for generations. We work with many local farms and our vendors for our produce and grow a portion at our home.
At market on Sat. from May to Oct. Also at Blue Hill, Bar Harbor Eden, Northeast Harbor, and Bangor European Farmers' Markets.

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.

More →

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