

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.

Potter House Bakery

Kelsey Potter, 260 Center St., Old Town 04468, ph. 830-305-0255, khseetie25@aol.com and on Facebook.

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.

Torrey's Muffins & Cookies

Sara Torrey | torreysmuffinsandcookies@yahoo.com
Torrey's muffins and cookies is a home based bakery that specializes in scratch made baked goods using locally sourced ingredients. We use fresh in season produce to create delicious muffins, cookies, danish and so much more!

Weezy's Farm and Flower

Jenny Salim, 123 Fruit St., Bangor, ME 04401, ph. 207-512-0128, weezysfarmandflower@gmail.com
An urban, Bangor-based specialty 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 mid October to May 3: 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!**

**Visit the Information Booth for more
information on the following programs:**



**Rain or
Shine
Visit the
2025**



May through November

Saturdays 8am-Noon
May 3–Nov. 22
and

Tuesdays 2–5:30pm
June 24–Oct. 28

*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

Ash Hill View Farm

Nathan Swett, 89 Swett Rd., Carmel 04419, ph. 207-217-0152, nathan@ahvfarms.com, and on Facebook. We raise European Red Deer (since 1992). We offer gourmet USDA inspected venison. Our inventory includes tenderloins, back straps, all types of sirloin cuts, roasts, top and bottom round steaks, stew meat, breakfast sausage, and ground venison and venison snack sticks. We also have antler chews for dogs and cinnamon-infused maple syrup.

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.

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 and savory pastries of all kinds made with Maine organic whole grains. Come enjoy our made to order crêpes! Our menu is inspired with Maine’s seasonal ingredients from our organic farm and the Farmers’ Markets we do. Farm to fork, Crêpes are whipped up and served at the green YumBus.

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.

Meet the members of the 2025 Orono Farmers’ Market

Farm House Coffee Roasters

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

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.

Hart Farm

Andrew and Becky Toothacker | Holden, ME 04429 | E-mail: Hartfarming@gmail.com IG: @hartfarm.maine
Website: www.HartFarmMaine.com
Hart Farm serves the Greater Bangor Area with MOFGA-certified organic vegetables, cut flowers, non-GMO Maine grains-fed pastured pork, grass-fed beef and on-farm dinners. Find Hart Farm at the Sunday Bangor Farmers Market, Saturday Orono Market, or choose from multiple on-farm CSA options. Hart Farm CSA Shares feature U-pick options, a farm shop, scenic views, and 5 miles of hiking trails.

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.

Jolly Bleat Farm & Creamery

Adam Waldron & Medy Wayan, 3011 Western Ave., Newburgh, 04444, ph. 207-951-2414, jollybleatmaine@gmail.com and on Facebook.
A small goat farm & creamery bringing you hand-crafted artisanal fresh goat cheese. We make a variety of savory and sweet goat cheese spreads, seasonal specialties, feta and more.

L’Atelier Pasta & Gelato

Natalie Beaugard & Paul Beaugard, 55 Hilton Hill Rd., Skowhegan 04976, ph. 201-741-5408, latelierpastagelato@gmail.com and on Facebook

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.

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.

Maison de Chevre

162 Bolton Rd, Dover-Foxcroft, ME 04426, (207) 242-0861, FB: Maison de Chevre
Maison de Chevre is a family run goat farm and artisanal dairy. We raise our own goats and milk by hand. We create over 20 different styles of GOAT cheese and dairy products. Everything we sell is produced on our farm. We also offer farm raised meats, including rabbit, pheasant, and goat. Come find us at Orono Farmers Market or visit our farm stand in Dover Foxcroft and meet the kids!

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.

Oak Heart Farm

Caitlin Walsh & Molly Heuss, 1438 Bear Hill Rd., Dover-Foxcroft 04426, ph. 626-665-5554, oakheartfarmdairy@gmail.com, IG: @oak_heart_farm
Oak Heart Farm is a family run farmstead creamery producing aged cheese using goats milk. Our goats are the focus of the farm raised on organic grain and hay (although not certified organic), and with a species appropriate lifestyle. We rotationally graze the goats through our woods and fields throughout the grazing season. Our goats are registered with the ADGA to maintain strong genetics and purposeful breeding

More →

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