

Market Vendors (cont'd)

Snakeroot Organic Farm

Tom Roberts, Lois Labbe, Jack Cozart, and Mitch Miller, 3645 Snakeroot Road, Pittsfield, ME, 04967, mitch@snakeroot.net, www.snakeroot.net/farm

We are a MOFGA certified organic farm with two acres of gardens and six greenhouses. We offer a wide range of fresh vegetables and herbs, including rhubarb, asparagus, beet greens, tomatoes, squash, cukes, carrots, lettuce, mesclun mix, lettuce mix, basil, parsley, cilantro and much more. This year we will also be offering wildcrafted and farm-grown mushrooms. Other offerings include Bilbo Baggins' birdhouses crafted from naturally hollow logs; our own homegrown vegetable, flower and herb seeds; potted aloes of all sizes; garlic scapes by the bunch or the pound; and our six-foot cherry tomato plants. From organically grown vegetable, herb and flower seedlings, perennials, blooming lupines in pots to dried herbs, apples and tomatoes, you won't want to miss this unique shopping experience. Gardening advice is always gladly given. Ask about bulk purchases of vegetables and herbs for canning, freezing, storage or drying. We also offer an inexpensive CSA plan that enables customers to shop without money. Gardeners to the public since 1995. We accept Farmers' Market WIC checks.

At market: early May through late October

Sunset Flowers and Greenhouses

Ken Ellis & Catherine Hebert, 491 Ridge Road, Fairfield, ME, 04937, 453-7742, sunsetgreenhouses@adelphia.net, www.sunsetgreenhouses.com

Twenty-three greenhouses including holiday plants, gift plants, nursery, garden center, gift shop and full service florist. We will be bringing to farmers' market hanging baskets, a full range of flowering annuals and vegetable seedlings in flats and peat pots, perennials, flowering shrubs, evergreen shrubs, and small trees.

At market: late May to late September

Tangled Oak Farm

Michelle and Bill Neville, 1187 Back Brooks Road, Monroe, ME, 04951, 525-3018, tangledoakfarm@yahoo.com

We are a grass-based farm with a wide selection of

products. We offer many varieties of cut flowers, heirloom vegetables, eggs, pastured pork, rabbit and chicken. Our meat is raised without antibiotics and our produce is free from chemical fertilizers and herbicides.

At market: early May through late October

Kenerson Farm

Donald & Catherine Kenerson, 1266 S. Solon Road, Solon, ME, 04979, 643-2008, kenerson@tds.net

We will be selling our farm-raised bison at the Downtown Waterville Farmers' Market. Our meet is USDA inspected and will be sold frozen.

At market: early May to late October

Whole Earth Recycling Co.

Christine Nilles, 57 Silver Street, Waterville, ME, 04901, 873-3181, cenilles@hotmail.com

Recycled rag skirts, recycled rag pants, rag dolls. I alter old jeans using cottons and rayons and wools to create stylish garments for women at low cost. The rag dolls are all handmade of cotton and wools stuffed with cotton or polyester batting. They are one-of-a-kind at reasonable cost.

At market: late May to late September

For More Information:

For more information about shopping or selling at the Downtown Waterville Farmers' Market, visit the web site at: www.watervillefarmersmarket.org.

The Downtown Waterville Farmers' Market is a project of:



Waterville Main Street
177 Main Street
Waterville, ME 04901
207-680-2055
www.watervillmainstreet.org

Waterville Main Street invites you to visit Downtown Waterville to enjoy our fine mix of businesses and restaurants, special entertainment opportunities, and, of course, the Downtown Waterville Farmers' Market!

Why Shop at the Downtown Waterville Farmers' Market?

The market offers:

- A wide selection of fresh, high quality meat, vegetables, dairy products, and other farm-raised and value-added products.
- An opportunity to support Maine's agricultural community and meet the people growing your food.

Info & Tips for Shoppers

- The market will be held every Thursday, rain or shine.
- The market will open May 4th and run through October 26.
- Make sure to visit often and walk the whole market to see what's in season.
- Talk with the vendors. Our farmers will be happy to give gardening advice, discuss recipes, provide nutritional information, and keep you informed about what you can expect to see at the market during different seasons.
- Most vendors accept Farmers' Market W.I.C. Checks.

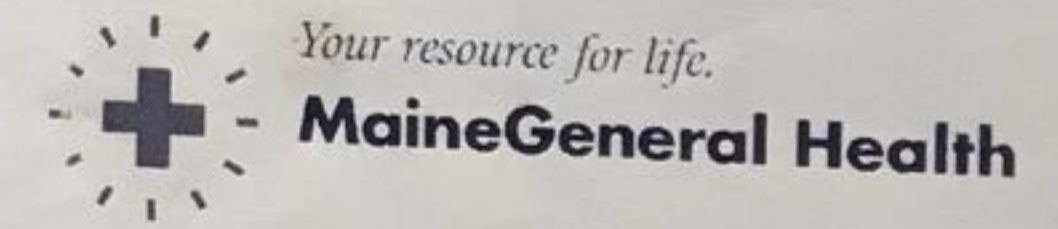
We look forward to seeing you at the market!



Every Thursday, 2-6pm
May 4 - October 26, 2006
in The Concourse

www.watervillefarmersmarket.org

The Downtown Waterville Farmers' Market is made possible by Presenting Sponsor:



Additional support provided by:



2006 Downtown Waterville Farmers' Market Vendors

A Page-N-Thyme Farm, Garden & Soap Company

Joanne Gorey, 495 West Mills Road, Anson, ME, 04911, 696-4949, apntsoap@direcway.com

We are a small farm & we raise dairy goats (Nubians) and meat goats (Boers). Also we have non-caged laying hens and in the summer we raise meat chickens, pigs and turkeys. We have 8 1/2 acres with 1 acre across the street where our organic garden is. We raise lots of garlic and herbs along with some fruits and veggies. Our dairy goats produce so much milk that we decided to start a soap business and make handcrafted goat milk soap right in our farm kitchen. It's a wonderful product and we are very proud of it!

At market: late May to early October

Brighton Farm

Bob & Arleen Lovelace, RR 1 Box 4280, Athens, ME, 04912, 654-3230, britefarm@kynd.net

We are a small organic farm located in Brighton Plantation, growing vegetables, maple syrup and honey. We are happy and healthy living the good life and feel privileged to garden while helping supply good produce to the local communities.

At market: early June through early October

Clayton Carter

284 Crosby Brook Road, Unity, ME, 04988, 568-3043, crcarter@alumni.indiana.edu

We are a small market garden in Unity growing a diverse selection of traditional and exotic vegetables and culinary herbs. Our bountiful rows are worked by hand and tended with care so that we may provide you with a broad assortment of the freshest, best tasting and most nutritious food available anywhere.

At market: early June through late October

Crown Point Farm

Tony & Beth Tuttle, 576 China Road, Albion, ME, 04910, 437-4165, ttuttle@uninets.net

USDA inspected farm-raised frozen venison.

At market: early May through late October

Cornerstone Farm

Hanne Tierney, 74 Dogtown Road, Palmyra, ME, 04965, 487-5945, hanne@cornerstonefarm.us, www.cornerstonefarm.us

Cornerstone Farm is a small diversified livestock farm. We raise and sell grass-fed beef, pastured pork and free-range eggs. We also sell mittens and yarn from wool from the family farm. Our animals are not fed antibiotics or artificial growth hormones. We carry a full range of steaks, roasts, chops, ribs, sausage and ground meats as well as nitrate free bacon and ham.

At market: early May through late October

Eagle View Gardens and Haunted Pumpkin Patch

Fred Nassar, 882 Garland Road, Winslow, ME, 04901, 873-02314, frednas@adelphia.net

Mixed vegetables, sweet corn, potatoes, apples, cider, strawberries, herbs and eggs.

At market: early July to early October

Fieldstone Gardens, Inc.

Steven D. Jones, 55 Quaker Lane, Vassalboro, ME, 04989, 923-3836, Steve@FieldstoneGardens.com, www.FieldstoneGardens.com

Offering a sampling of over 2500 varieties of Maine grown perennials. In season other garden related items, annuals, herbs, and hanging baskets. Visit our nursery and choose from our full line of plants & giftware at our garden shop. Stroll thru the many well established display gardens. Online catalog at our web site.

At market: late May to late September

Flying Fox Nursery

Gail Shields, 166 Pond Road, Burnham, ME, 04922, 948-5535, flyingfoxnursery@yahoo.com, www.flyingfoxnursery.com

Flying Fox Nursery is a woman-run 29 acre farm which field grows very hardy organic rare dwarf conifers (Zone 2-4), spruce, pine, yew, juniper, cypress, etc. as well as deciduous shrubs, alpiners, herbs and other hardy perennials. We also have cut flowers, organic vegetables and herbs, highbush blueberries, hand made herbal

glycerin soaps, water color florals & landscapes and ink paintings. Our nursery in Burnham is open Sunday to Wednesday 9-5 (or by appointment) from May 1st through October 15th.

At market: early May to Late October

Fox Hill Farm

Lori Swenson, 44 Fox Hill Road, Athens, ME, 04912, ph. 654-2110, email: foxhillfarmmaine@yahoo.com

Established in 2003, Fox Hill Farm is a small 24 acre farm that raises pigs, heritage breed turkeys, and chickens as well as a variety of produce including pumpkins, peppers, tomatoes and squash. This year we are expanding to include a variety of heritage vegetables and cut flowers. We also have baked goods that includes scones, quick breads, and yeast breads.

At market: late June to late August

100 Acre Farm

Ernie Ames, 10 Ten Lots Road, Oakland 04963, ph. 465-3094, email: ernestames@hotmail.com

We at 100 Acre Farm are growing a variety of vegetables all naturally grown. Maple syrup, cut flowers, some herbs, basil, parsley, etc.

At market: early May through late October

Living Earth Farm

Elizabeth Smedberg, RR 1 Box 1090 Starks, 04979, ph. 491-8684, email: ammasol@peacemail.com

A Certified Organic family-run farm with about one acre in vegetable, herb and flower production, soon to be expanded to accommodate more garlic and crops for seed-saving. We offer a large variety of mixed vegetables, flowers, medicinal and culinary herbs throughout the growing season, always fresh and of high quality. We also specialize in wild edibles (in May we will have sunchokes, burdock, dandelions, and fiddleheads...recipes included!). Living Earth Herbals is the name of our herbal business - we sell a variety of uniquely prepared local herbal medicines and dried herbs. Keep an eye out for our garlic sale starting in August, four certified organic varieties; Chesnook Red, Persian Star, Sandpoint and Siberian. We are looking forward to the 2006 Downtown Waterville Farmer's

Market where we will also be selling our own art as well as amazing embroidered fabrics and handmade jewelry by the Shipibo people of the Peruvian Jungle. See you on Thursdays!

At market: early May to late October

Rainbow Valley Farm Market

Harlan Bragg, 3531 West River Road, Sidney, ME, 04330, 547-3585, hsbragg@juno.com

We are a primarily organically producing farm. Our main crops are sweet corn, tomatoes, cucumbers (mustard pickles!) and a variety of other vegetables. We operate our own farm market Monday thru Saturday in season.

At market: early July to early September

Raini Ridge Farm

Raini Perry, 1445 Turner Ridge Road, Palermo, ME, 04354, 993-2025, info@rainiridgefarm.com, www.rainiridgefarm.com

Vegetable seedlings, cut flowers, maple products, yarn and knit items. We are an alpaca farm and will be bringing the animals to the market.

At market: early May through early October

Sherman Farm Dairy Goats

Angelo & Dawn Pirri, 56 Sherman Farm Lane, Fairfield, ME, 04937, 692-2559, shermanfarmgoat@aol.com, www.shermanfarm.net

Sherman Farm Dairy Goats began as a family hobby seven years ago; it now is a small business that involves all the family. We breed Nubian, Lamancha and Saanan dairy goats and we are a licensed milk distributor in the State of Maine. We provide farm fresh eggs from drug-free and cage-free birds. We sell natural, raw, not pasteurized goat milk, goat milk cheese (chevre, ricotta, mozzarella), goat milk yogurt (goatgurt) and goat milk soap. We hope to provide organic herbs and fresh baked breads. Our daughter will also be making handmade beaded jewelry.

At market: early May through late October