

# Downtown Waterville Farmers' Market

May through October  
Every Thursday, 2-6pm  
in The Concourse parking lot

New this year! Winter market hours:  
November through April  
Every third Thursday, 2-4pm

[www.watervillefarmersmarket.org](http://www.watervillefarmersmarket.org)



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Waterville Main Street 207-680-2055  
[www.watervillemainstreet.org](http://www.watervillemainstreet.org)

**100 Acre Farm**  
Ernie Ames, 10 Ten Lots Road, Oakland 04963  
465-3094, [ernestames@hotmail.com](mailto:ernestames@hotmail.com)

We at 100 Acre Farm are growing a variety of vegetables - all naturally grown. Maple syrup, eggs, apples, strawberries, vegetable and flower seedlings, cut flowers, some herbs, basil, parsley, etc.

**At market:** early May to late October



**Peacemeal Farm** *New member for 2007!*

Mark Guzzi & Marcia Ferry, 25 Peacemeal Lane, Dixmont 04932, 257-4103, [peacemeal@midmaine.com](mailto:peacemeal@midmaine.com)

We grow 10 acres of MOFGA certified organic heirloom & popular vegetables: peas, greens, lettuce, carrots, beets, potatoes, onions, beans, tomatoes, melons, cukes, squash, garlic, and many others. We have vegetable seedlings in the spring and bulk storage crops in the fall. Please ask about special orders of your favorite produce for canning or freezing. We also attend Camden, Orono, Belfast and Northeast Harbor Farmers' Markets.

**At market:** early May into November

**Pudleduk Family Farm** *New member for 2007!*

Becky Morse & Trish Rowe, 18 Rowe Drive, Vassalboro 04989, 651-9390, [pudledukfamilyfarm@yahoo.com](mailto:pudledukfamilyfarm@yahoo.com), [www.pudledukfamilyfarm.com](http://www.pudledukfamilyfarm.com)

We are a family of crafters in Vassalboro making a variety of hand-made items which include patchwork clothing, silver jewelry, herbal tea blends and all natural herbal body care. Everything we make is packed with quality and love. We also enjoy making delicious quick breads, cookies, jams and relishes. When in season we plan to have a variety of mix vegetables and herbs from our gardens. Our beautiful hens will allow us to bring fresh eggs as well. We are anxious to meet you all and be part of the Farmers' Market Family!

**At market:** early May to October, and during the winter market

**Raini Ridge Farm**

Lorraine (Raini) Perry, 1445 Turner Ridge Road, Palermo, 04354, ph. & fax: 993-2025, [info@rainiridgefarm.com](mailto:info@rainiridgefarm.com), [www.rainiridgefarm.com](http://www.rainiridgefarm.com)

Vegetable and flower seedlings, maple products, chicken and duck eggs, alpaca yarn and yarn products. We are an alpaca farm and will be bringing the animals to the market.

**At market:** early May to early October, & during the winter market

**Sasha Marie and Me** *New member for 2007!*

Carl Basgall, 78 Summer St., Waterville 04901  
872-0749, [bagvikingpipe@hotmail.com](mailto:bagvikingpipe@hotmail.com)

We are crafters, producing birdhouses and country crafts. We are breaking new ground this year for a larger garden and we may be bringing flowers and veggies as the season progresses. All our crafts are Maine-made with recycled materials, except for the paint. We also have a craft shop in Saco.

**At market:** early May to late October



**Sherman Farm Dairy Goats**

Angelo & Dawn Pirri, 56 Sherman Farm Lane, Fairfield 04937, 660-7439, fax: 453-2627, [ShermanFarmGoat@aol.com](mailto:ShermanFarmGoat@aol.com), [www.shermanfarm.net](http://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 Saanen 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 to late October, except late July

**Snakeroot Organic Farm**

Jack Cozart and Courtney Page, Tom Roberts and Lois Labbe, 27 Organic Farm Road, Pittsfield 04967  
487-5056, [jack@snakeroot.net](mailto:jack@snakeroot.net) or [coco@snakeroot.net](mailto:coco@snakeroot.net), [www.snakeroot.net/farm](http://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 to late October

**Tangled Oak Farm**

Michelle & Bill Neville, 1187 Back Brooks Rd, Monroe 04951  
525-3018, [tangledoakfarm@yahoo.com](mailto:tangledoakfarm@yahoo.com)

We are a small family farm offering a variety of mixed vegetables as well as pasture raised pork. We do not use hormones or antibiotics in our meat or chemical fertilizers for our vegetables.

**At market:** early May to late October, and during the winter market

**Trees to Please** *New member for 2007!*

Todd Murphy, 416 Mercer Road, Rome 04963  
522-0545, [trees1@localnet.com](mailto:trees1@localnet.com)

Our farms are located in Rome and Norridgewock. We offer honey, annuals (fall mums), perennials (dwarf burning bush 5 gallon pots), and small live evergreens trees - firs, spruce, and pines in 10 gallon pots. Buy-in Apples. Our farms open first three weekends in December for *Choose and Cut* Christmas trees.

**At market:** early September to October



**Winterberry Farm** *New member for 2007!*

Mary Perry, 538 Augusta Road, Belgrade 04917  
495-2593, [mylifeinmaine@aol.com](mailto:mylifeinmaine@aol.com)

Winterberry Farm is a 40 acre diversified farm with seven acres of vegetable gardens including a hoop house for early tomatoes. We are homesteaders as well. This is a commercial farm and our family's 180 year old farm. Home of the Blueberry Pie Lady! We also have a stand on Route 27 in Belgrade.

**At market:** late May to late October

**Worcester's Wild Blueberries** *New member for 2007!*

Everett & Lee Worcester, 356 Lyford Rd, Orneville ME 04463  
943-8804, 943-5501, [RE503@aol.com](mailto:RE503@aol.com)

[www.WildBlueBerryProducts.com](http://www.WildBlueBerryProducts.com)

Our blueberry farm and roadside stand are located in Orneville just south of the Milo town line on Rt. 11. We produce fresh, clean berries in quart & pint boxes as well as in freezer ready 5 qt. boxes. As a by-product of the pollination process, we sell delicious blueberry honey. We produce a number of value added products including blueberry jam, jelly, syrup, pie filling, and a blueberry juice drink. We also produce sugar free blueberry jam and syrup and bake and sell blueberry pies and muffins. We offer our blueberry products both wholesale and retail.

**At market:** early July to late August

## Info & Tips for Shoppers

- The market will open May 3rd and be held every Thursday afternoon from 2-6pm through October 25th. From November through April, the market will be held every third Thursday from 2-4pm.
- The market will be held rain or shine.
- Make sure to visit every week and walk the whole market to see what's in season.
- Talk with the vendors! They are always happy to give gardening advice, discuss recipes, provide nutritional information, and keep you informed about what to expect at the market during different seasons.
- Most vendors accept Farmers' Market W.I.C. checks.
- Email [newsletter@watervillefarmersmarket.org](mailto:newsletter@watervillefarmersmarket.org) to subscribe to the weekly market email, which will serve as a reminder that "tomorrow is market day" and provide the most up to date information on what vendors will be bringing to market each week.

We look forward to seeing you at the market!

# 2007 Downtown Waterville Farmers' Market Vendors

**The Albion Bread Company**

Michael Scholz, find The Albion Bread Company exclusively at the Downtown Waterville Farmers' Market!

Handmade wood fired breads featuring heirloom wheat and Albion-grown grains.

**At market:** June to October

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

Joanne & David Corey, 495 West Mills Road, Anson 04911  
696-4949, [info@apagenthymessoap.com](mailto:info@apagenthymessoap.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 5.5 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:** early May to late October, and during the winter market

**Better Way Farm** *New member for 2007!*

Joshua Cothen, 16 Coyote Lane, Windsor 04363  
299-3225, [betterwayfarm@gmail.com](mailto:betterwayfarm@gmail.com)

We are located on 57 acres in Windsor, with 9 acres of farm land. We will be providing mixed vegetables from our one acre garden. From our kitchen we will also have assorted pickles and relishes, including dilly beans.

**At market:** early May to late October

**Brighton Farm**

Bob & Arleen Lovelace, RR 1 Box 4250, Athens 04912  
654-3230, [britefarm@kynd.net](mailto:britefarm@kynd.net)

Brighton Farm is a 100% organic farm with about 5 acres in the production of fruits, vegetables, maple syrup, honey and eggs. We are happy and healthy living the good life, and feel privileged to garden and supply fresh wholesome food to our local community. We are also proud to offer for sale our specialty Maple Granola and Maple Popcorn.

**At market:** late May to late October

**Roger Collins, Blacksmith** *New member for 2007!*

Roger Collins, 17 Rosedale St., Waterville 04901  
872-5346, [R\\_LCollins@hotmail.com](mailto:R_LCollins@hotmail.com)

Wrought iron products.

**At market:** early June to late October

**Crown Point Farm**

Tony & Beth Tuttle, 576 China Road, Albion 04910  
437-4165, [ttuttle@uninets.net](mailto:ttuttle@uninets.net)

Our farm raises purebred Red Deer.

We have 14 acres of pasture and woodland behind high fence. We have a variety of USDA



inspected venison cuts frozen product available for purchase at the farm. We are one hour from Bangor, 30 minutes from Augusta and Belfast, and 15 minutes from Waterville. Call ahead for farm visitation hours.

**At market:** early May to late October, and during the winter market

**Cornerstone Farm**

Hanne & Dan Tierney, 74 Dogtoen Road, Palmyra 04965  
487-5945, [hanne@cornerstonefarm.us](mailto:hanne@cornerstonefarm.us), [www.cornerstonefarm.us](http://www.cornerstonefarm.us)

Cornerstone Farm is a small livestock farm. We raise and sell 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 meat as well as nitrate free bacon and ham.

**At market:** early May to late October, and during the winter market

**Diversity Farm** *New member for 2007!*

Bob & Kathy Perol, 351 Detroit Road, Troy 04987  
948-3740, [bkperol@uninets.net](mailto:bkperol@uninets.net)

Diversity Farm is a grass-fed, certified organic farm. We raise turkeys, laying hens, and are milking a small herd of Jersey cows. We are in the process of setting up a cheese making operation which is expected to be operating this summer. The cheese will be from grass-fed, certified organic raw cow's milk and aged in a cave.

**At market:** early May to late October

**Eagle View Gardens and Haunted Trail Pumpkins**

Fred Nassar and Family, 882 Garland Road, Winslow 04901 873-0214, [frednassar@adelphia.net](mailto:frednassar@adelphia.net)

We sell a variety of vegetables and herbs. All grown naturally and picked fresh daily. Bulk orders for beans, cukes, beets, tomatoes, etc., are welcomed. Order early. Visit our place in the fall for pumpkins, corn stalks, and all your decorating needs. We have the only local u-pick pumpkin patch. The patch features a haunted trail! Groups are welcome. Call for details. Finally, we have a limited supply of free range eggs.

**At market:** early May to late October, and at the winter market in November

**Echo Ridge Farmstead Organic Cheese** *New member for 2007!*

Barbara Skapa, PO Box 248, 2080 N. Road, Mt. Vernon 04352  
293-2866, [bskapa@hotmail.com](mailto:bskapa@hotmail.com)

Handmade cheese made from MOFGA certified organic cows milk: fresh, mold-ripened and some aged cheeses. Mozzarella, Ricotta, Camembert, Brie, Coulommier and St. Maure, Marscapone, Fromage Fraiche, Boursin. Also Tiramisu and Italian Ricotta cheese-cakes on occasion. Rustic Whey breads that marry well with the cheeses. We also attend the Belgrade Lakes Farmers' Market from June through Labor Day. Member of the Maine Cheese Guild.

**At market:** May to the early winter



**Fail Better Farm and Baxter & Furner Bakery**

Clayton Carter & Kendra Michaud, 284 Crosby Brook Rd, Unity 04988, 568-3043, [FailBetterFarm@gmail.com](mailto:FailBetterFarm@gmail.com)

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. We will also be offering cookies, scones and heath breads.

**At market:** early June to late October

**Fox Hill Farm**

Ted & Lori Swenson, 44 Fox Hill Road, Athens, 04912  
654-2110, [foxhillfarmmaine@yahoo.com](mailto:foxhillfarmmaine@yahoo.com)

Fox Hill farm is a 24 acre family run farm that was established in 2003. We have pasture raised pork products, fresh and dried herbs, a variety of fresh produce, and eggs from free range chickens. Our line of baked goods includes English muffin bread, scones, cookies, yeast rolls and quick breads. We hope to expand our offerings this year to pasture raised chicken, and a variety of jams and jellies. We also have a few Royal Palm heritage breed turkeys that we breed. Although we are not certified organic, we try to farm as organically as possible. Our animals are not given antibiotics unless it is medically necessary and they are given no hormones. It is also important to us that our animals be treated as humanely as possible. Therefore, they all have access to fresh air and pasture. We love to have visitors come to the farm - just call to see when we are there.

**At market:** late June to late August, and at the winter market in February and April

**French Hill Farm**

Bill and Diane Trussell, 246 French Hill Road, Solon 04979  
643-2540, [frenchhill@tds.net](mailto:frenchhill@tds.net)

We offer lamb cuts, and a variety of lamb sausage, yarn, and pelts from our flock of Coopworth Sheep (registered with the Coopworth Sheep Society of North America - CSSNA). We also offer wool products as well as fine quality handcrafted items.

**At market:** early May to late October, and during the winter market

**Grassland Farm**

Sarah & Garin Smith, 41 Grassland Lane, Skotchegan, 04976  
474-6564, [grasslandfarm@hotmail.com](mailto:grasslandfarm@hotmail.com)

Grassland Farm is a MOFGA certified organic family-run farm with a diverse array of products. We offer fresh organic raw milk in returnable glass bottles. We sell organic beef available by the cut or in bulk by the quarter, half, or whole animal.

Seasonally we provide fresh, nutritious mixed vegetables and culinary herbs. We also raise pastured chickens available by pre-order only for pickup at our farm.

**At market:** early May to late October, and possibly at the winter market



**Greensweet Orchard** *New member for 2007!*

Tony DaSilva, 12 Maple St., Fairfield 04937  
453-4486, [tdasilva74@yahoo.com](mailto:tdasilva74@yahoo.com)

We offer apples and other tree fruits, garlic, pumpkins, and some jams and potatoes.

**At market:** early August to late October

**Heald Farm LLC** *New member for 2007!*

Mark J. Rollins, 1227 Bangor Road, Troy 04987  
948-2111, [mrollins@uninets.net](mailto:mrollins@uninets.net)

Heald Farm LLC specializes in the production of bi-color sweet corn. We have corn as early as nature allows, usually the last week of July. We provide sugar enhanced varieties, picked fresh daily through October.

Fresh native sweet corn is our specialty. We take pride in providing the highest quality sweet corn for the longest possible season. We also attend the Brewer and Fairfield Farmers' Markets.

**At market:** late July to early October

**Kenerson Farm**

Donald & Catherine Kenerson, 1266 South Solon Rd, Solon, 04979, 643-2008, fax 643-5008, [kenerson1@gmail.com](mailto:kenerson1@gmail.com)

Kenerson Farm has 116 acres and was established in 1998. We raise American Buffalo (Bison). Our products are naturally raised without the use of hormones, chemical or antibiotics. Our Buffalo eat high quality hay and are on pasture in the summer, with plenty of room to roam. We invite you to purchase some of our delicious buffalo burgers, steaks, ribs, roasts or sausages... American Buffalo, healthy never tasted so good! We will be at market all season long, and into the winter months.

**At market:** early May to late October, and during the winter market

**Kennebec Nursery** *New member for 2007!*

Richard Hughes, 1 Waterville Road, Skotchegan 04976  
474-3430, [R.Hughes39@verizon.net](mailto:R.Hughes39@verizon.net)

I have over 7,000 mixed hardwood & shrubs including Viburnum Dentatum, American Cranberry, White Oak, Red Oak, Pin Oak, Sugar Maple, Red Maple, Green Ash, Highbush Blueberry, Winterberry, etc. Approximately 1,500 should be ready in June. They are potted in 3 gallon containers.

**At market:** June to October

**Living Earth Farm**

Elizabeth Smedberg, PO Box 184, Athens, 04912  
938-2012, [ammasol@peacemail.com](mailto:ammasol@peacemail.com)

We are a group of young farmers dedicated to health through the availability of high quality, fresh, local organic food and earth based medicine. We offer seedlings, seasonally available produce, wild edible foods, mushrooms, honey, baked goods, and handcrafted herbal products including teas, tinctures, oils, salves and bath products. We also offer shiatsu massage and arts & crafts.

**At market:** early May to late October, and during the winter market