

Downtown Waterville Farmers' Market

In The Concourse parking lot
 May 1 - November 20, Every Thursday, 2-6pm
 December - April, Every Third Thursday, 2-4pm

www.watervillefarmersmarket.org



Sponsored By
 Your resource for life.
MaineGeneral Health

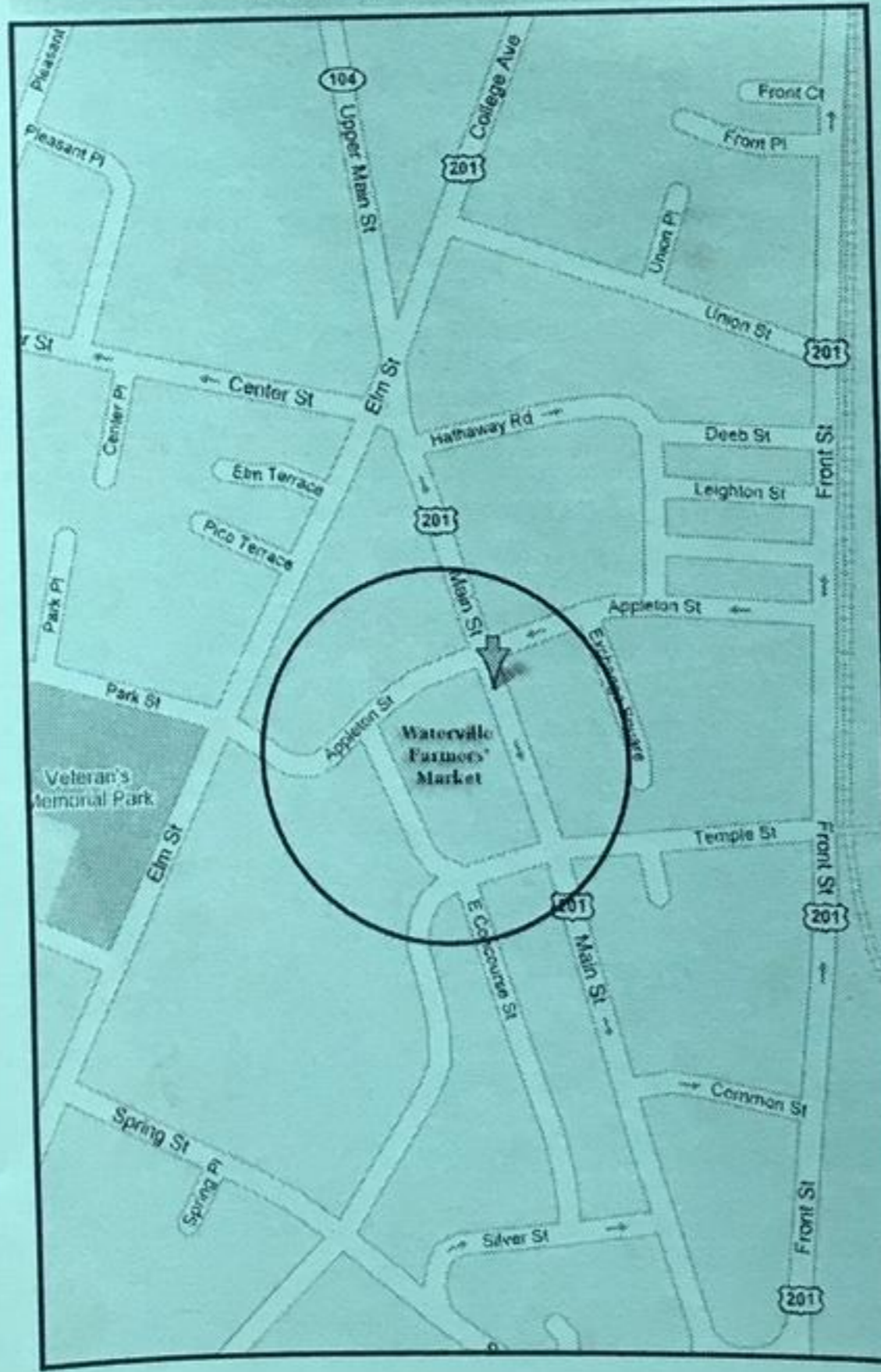


Waterville Main Street 207-680-2055
 www.watervillemainstreet.org

Wisecre Farm *New member for 2008!*
 Kristen Oberhauer Bishop, 1876 North Palermo Road,
 Palermo 04384, ph. 993-2698, obrart@yahoo.com
 Mixed veggies, potatoes, cut flowers, annuals, herbs, bent wood
 trellises, felt and other farm crafts.
 At market: late June to December

Worcester's Wild Blueberries
 Everett & Lee Worcester, 356 Lyford Road, Orneville
 04463, ph. 943-8804, 943-5501, RE503@aol.com,
 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: mid-July through August

Email 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.



Snakeroot Organic Farm
 Jack Cozart and Courtney Page, Tom Roberts and Lois
 Labbe, 27 Organic Farm Road, Pittsfield 04967,
 ph. 487-5056, jack@snakeroot.net or
 coco@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 aloe 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 - mid November. Snakeroot also attends the Orono, Pittsfield, Newport, and Unity Farmers' Markets.

Tangled Oak Farm
 Michelle and Bill Neville, 1187 Back Brooks Road, Monroe
 04951, ph. 525-3018, tangledoakfarm@yahoo.com
 We are a grass-based family farm with a wide selection of products, including heirloom vegetables, pork, beef, cut flowers and eggs. Our produce is sustainably grown and our meat is raised outdoors on pasture and is free of antibiotics and artificial growth hormones.
 At market: early May through late October, and Winter Market

Trees to Please
 Todd Murphy, 416 Mercer Road, Rome 04963,
 ph. 522-0545, 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 through October

Tip for Shoppers
 Make sure to visit every week and walk the whole market to see what's in season.

Winterberry Farm
 Mary Perry, 538 Augusta Road, Belgrade 04917,
 ph. 495-2593, mylifefarmmaine@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!
 At market: late May to late October. We also have a stand on Route 27 in Belgrade.

R & L Berry Farm *New member for 2008!*
 Richard & Leane Reed, 22 Berry Road, Readfield 04355,
 ph. 685-4709, rlberry@prexar.com, www.RLBerryfarm.com
 Mixed veggies, fresh rhubarb, raspberries most all season long, blueberries, honey, jams, maple products, eggs, homemade pies and whoopie pies, homemade glycerine soaps and homemade handcream made from bees' wax. We also offer raspberry vinaigrette and raspberry flavoring (in a syrup form). We had some currants and gooseberries last year and depending on production they may also be available. We may have the wooden, wood-burned gift boxes as well. "We are more than berries!"
 At market: early May to late October. We also attend the Augusta Mill Park Farmers' Market and have Pick Your Own raspberries and blueberries at our farm.



Good Breads @ R Family Farm *New member for 2008!*
 Karl and Laurie Rau & Family, 215 Palmer Rd., Newport
 ME 04953, ph. 368-4788, cell 416-4788, karlrau@gui.net
 We have a small bakeshop and homestead farm on twenty acres where we bake delicious and hearty breads, raise a variety of livestock, as well as raspberries and fruits with the help of our seven children. We offer tasty yeast and sourdough breads all made with natural and organic ingredients. Some of the items you can expect to see are Focaccias, Bauernbrot, Bavarian Pretzels, DreikornBrot, Wheat, Cinnamon and Oatmeal bread. We also offer some wonderful cookies and granolas all made with the freshest most delicious ingredients we can find.
 At market: each Thursday throughout the market season. We also attend the Newport Farmers' and Artisans' Market on Saturday mornings.

Tip for Shoppers
 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.

Raini Ridge Farm
 Lorraine (Raini) Perry, 1445 Turner Ridge Road,
 Palermo, 04354, ph. & fax: 993-2025,
 info@rainiridgefarm.com, 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, and Winter Market

Sherman Farm Dairy Goats
 Angelo & Dawn Pirri, 56 Sherman Farm Lane,
 Fairfield 04937, ph: 660-7439, fax: 453-2627,
 ShermanFarmCoat@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 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 through late October, except late July

2008 Downtown Waterville Farmers' Market Vendors

The Albion Bread Company
 Michael Scholz
 Handmade wood-fired breads featuring heirloom wheat and Albion-grown grains, available exclusively at the Downtown Waterville Farmers' Market.
 At market: June through October

A Page-N-Thyme Farm, Garden & Soap Company
 Joanne & David Corey, 495 West Mills Road, Anson 04911,
 ph. 696-4949, info@apagenthymesoop.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: early May to late October, and Winter Market

Brighton Farm
 Bob & Arleen Lovelace, 590 Brighton Rd, Athens 04912, ph. 654-3230,
 brightonfarm@psouth.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 through late October



Roger Collins, Blacksmith
 Roger Collins, 17 Rosedale St., Waterville 04901,
 ph. 872-5346, R_LCollins@hotmail.com
 Wrought iron products.
 At market: June to late October

Tip for Shoppers
 The market will be held rain or shine!

Cornerstone Farm
 Hanne & Dan Tierney, 74 Dogtown Road, Palmyra 04965,
 ph. 487-5945, cell: 416-2676, hanne@cornerstonefarm.us,
 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 Winter Market

Diversity Farm
 Bob & Kathy Perol, 351 Detroit Road, Troy 04987,
 ph. 948-3740, bkperol@uninets.net
 Diversity Farm is a grass-fed, certified organic farm. We raise pigs, turkeys, laying hens and are milking a small herd of Jersey cows. This year we have added our delicious cheese from our own grass-fed Jersey herd. The cheeses are aged in our cave to a full robust flavor.
 At market: early May to late October

Eagle View Gardens and Haunted Trail Pumpkins
 Fred Nassar and Family, 882 Garland Road,
 Winslow 04901, ph. 873-0214,
 frednas@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 welcomed. 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



Fire Flour Bakery and Fail Better Farm
 Kendra Michaud and Clayton Carter, 41 Puls Lane,
 Montville 04941, ph. 342-2770,
 Bakery: Kendra@kendramichaud.com,
 Farm: goodfood@failbetterfarm.com, www.failbetterfarm.com
 We are a certified organic market garden and producer of delicious, all-natural cookies, scones and sourdough breads. Our farm offers some of the freshest, highest quality and best tasting vegetables and culinary herbs available. We grow a little bit of everything, but we specialize in seasonal mesclun and interesting, exotic vegetables. Our delicious baked goods are handmade with all natural and organic ingredients. Our delicacies include indulgent cookies (molasses, chocolate chip and oatmeal/chocolate chip/cranberry/pecan) and light and fluffy cream scones (cinnamon, blueberry, and apricot/almond to name a few). Call, email or just ask us about our new pre-pay option, allowing you to shop our stand without hassling with cash!
 At market: May to late October, and Winter Market into December

French Hill Farm
 Bill and Diane Trussell, 246 French Hill Road, Solon 04979,
 ph. 643-2540, 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 Winter Market



Grassland Farm
 Sarah & Carin Smith, 41 Grassland Lane, Skowhegan, ME 04976,
 ph. 474-6864,
 grasslandfarm@hotmail.com
 Grassland Farm is a MOFGA certified organic family farm with an array of products. We offer fresh organic raw milk in returnable glass bottles given to us by our mixed herd of happy cows. We raise organic beef available in a fine line of individual cuts or in bulk by the quarter or side. Seasonally we cultivate organic, fresh, nutritious mixed vegetables and culinary herbs. Our sunshine and clover loving pastured chickens are available by pre-order only.
 At market: May to late October, and Winter Market



Half Moon Gardens, Inc. *New member for 2008!*
 Izzy McKay, 54 Greenhouse Lane, Thorndike 04986,
 ph. 568-3738, info@halfmoongarden.com,
 www.halfmoongarden.com
 Mixed vegetables, vegetable & flower seedlings, hanging baskets, annuals, perennials, herbs, houseplants.
 At market: early May to late October

Heald Farm, LLC
 Mark J. Rollins, 1227 Bangor Road, Troy 04987,
 ph. 948-2111, 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.
 At market: late July to early October. We also attend the Brewer and Fairfield Farmers' Markets.

Kenerson Farm
 Donald and Catherine Kenerson, 1266 South Solon Road,
 Solon, 04979, ph. 643-2008, fax 643-5008,
 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, chemicals 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!
 At market: all season long, and into the winter months



Kennebec Cheesery *New member for 2008!*
 Jean & Peter Koons, 795 Pond Road, Sidney 04330,
 ph. 547-4171, kennebeccheesery@gmail.com,
 www.KennebecCheesery.com
 We hand-craft small batches of cheese and yoghurt using milk from our Alpine goats. Our goats are pasture fed when pasture is available, otherwise they eat hay made on the property and GMO-free grain. Goat cheeses include chevre (classic and with seasonings), chevre cobbles rolled in herbs or in oil with seasonings, feta, and a firm brie type called Snow Pond Farmhouse. From a neighbor's organic Jersey cows' milk we produce full cream and skim yoghurt and a firm brie type called Messalonskee. Other aged varieties are in the design phase. Katahdin lamb will be available in the fall.
 At market: early May to late October



100 Acre Farm
 Ernie Ames, 10 Ten Lots Road,
 Oakland 04963, ph. 465-3094,
 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 through late October

Tip for Shoppers
 Most vendors accept Farmers' Market W.I.C. checks.

Peacemeal Farm
 Mark Cuzzi & Marcia Ferry, 25 Peacemeal Lane, Dixmont
 04932, ph. 257-4103, 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.
 At market: from early May into November. We also attend the Camden, Orono and Belfast Farmers' Markets.



Puddleduk Family Farm
 Ryan Morse & Family, Vassalboro 04989, ph. 504-6157,
 puddledukfamilyfarm@yahoo.com,
 www.PuddledukFamilyFarm.com
 We are a local family of crafters making a variety of handmade items which include Cold Process Goat Milk and Vegan Soaps, Herbal Products for your body and home and a collection of Art. We will also have local Maine Honey and our beautiful hens will allow us to bring free range brown eggs. We welcome custom orders and look forward to meeting all of you this season!
 At market: early May to October and Winter Market