Raini Ridge Farm

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

Products offered include alpaca varns & roving, hand-knit/crocheted products, free-range eggs. Located in Palermo, Raini Ridge Farm is a non-typical hobby farm specializing in raising quality alpacas in a variety of colors - right on our front lawn! Alpaca fiber is known for its softness & warmth as well as being hypo-allergenic, often compared with cashmere. Currently we have 19 alpacas in 14 natural colors and we have 6 babies due summer of 2009! We also have a llama, goats, rabbits and several varieties of free-range chickens. We will be bringing an assortment of yarns & roving in natural colors and a few dyed colors provided from our own herd. Hats, scarves, socks and mittens are only a few of the many handmade items that will be available for purchase weekly; we will also take custom orders for any of these items. New for 2009 will be a limited number of CSA opportunities - availing the participant discounts and preferences on many of our wonderful products. As weather allows, I will bring alpacas to the market for you to meet.

At market: bi-weekly May-June, September-November, and the monthly Winter Market

Sherman Farm Dairy Goats

Angelo & Daton Pirri

56 Sherman Farm Lane, Fairfield 04937, ph: 660-7439, fax: 453-2627 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, except late July

Smith Farm New member in 2009! Rachael Katz & Sam Hazlehurst 105 Troy Center Road, Troy 04987, ph. 948-7258 samuel.hazlehurst@gmail.com

On the Smith Farm, we use our two teams of Percheron draft horses to raise mixed vegetables, grass-fed beef, free range chickens & eggs, herbs, sauerkraut, kim chi, and apples. It's a grand old farm, first settled around 1830, and is still a major work in progress. We just recently settled here, and feel honored to take the reins. We employ organic practices, and strive to enrich the land. Rachel's an accomplished knitter and spinner; Sam does a variety of woodworking and horse logging. Some of the fruits of these winter labors will be for sale at market. At market: late June through mid-November

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.

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. We

also offer wildcrafted and farm-grown mushrooms; 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 mid November

Somerset Coffee & Tea Co. New member in 2009!

Robie Leavitt

399 Waterville Road, Skowhegan 04976, ph. 612-2607 somersetcoffee@gmail.com, www.SomersetCoffee.com Somerset Coffee & Tea Co. was started in 2008 by a retired and bored dairy farmer. It is a passion to bring some of the world's best coffees and teas to the Great State of Maine. Most of our coffees are Certified Organic and Certified as Fair Trade by Trans Fair or More Than Fair, I now have over 40 coffees, blended coffees and more than 60 flavored coffees available for you to enjoy. At market: May to December

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

Winterberry Farm

Mary Perry

538 Augusta Road, Belgrade 04917, ph 495-2593 mylifcinmaine@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! Our farm is horse powered, and I grow cut flowers and sell cottage flower bouquets at the market. You will find homemade breads using old fashioned recipes and fruit pies with natural ingredients and organic fruits, and really delicious crusts. We have a 40 member CSA, and our farmstand open 7 days a week at the farm in

At market: late May to late October

Wiseacre Farm Kristen Oberhauser Bishop

obrart@yahoo.com

felt and other farm crafts.

Everett & Lee Worcester

At market: late June to December

Worcester's Wild Blueberries

356 Lyford Road, Orneville ME 04463, 943-8804, 943-5501

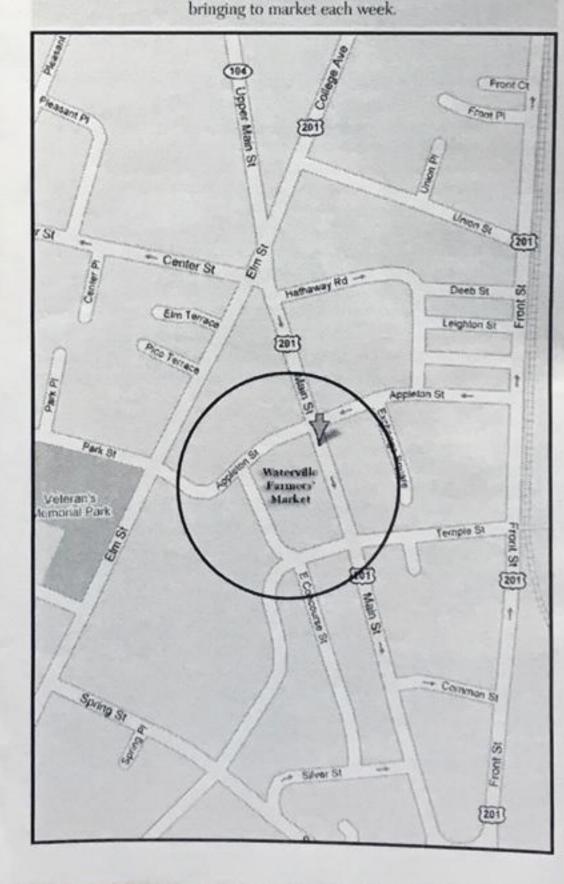
1876 North Palermo Road, Palermo 04384, ph. 993-2698

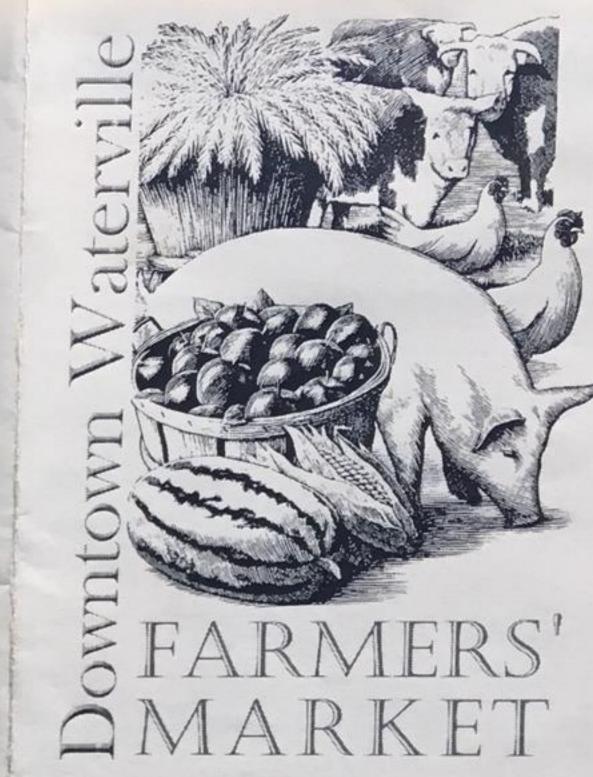
RE503@aol.com, www.WildblueBerryProducts.com

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

Mixed veggies, potatoes, cut flowers, annuals, herbs, bent wood trellises,

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





www.watervillefarmersmarket.org

In The Concourse parking lot

May 7 - November 19 Every Thursday, 2-6pm

December - April Every 3rd Thursday, 2-4pm

Save the Date for Special Taste of Market Events: Thurs., July 16 Thurs., August 27

The Downtown Waterville Farmers' Market is Sponsored By Your resource for life. - MaineGeneral Health 111



Waterville Main Street 207-680-2055

watervillemainstreet.org

Downtown Waterville Farmers' Market Vendors ~ May 2009 through April 2010

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 to October

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

Joanne & David Gorey

495 West Mills Road, Anson 04911, ph. 696-4949 info@apagenthymesoap.com

We have a 10 acre farm located on Rt. 148 in Anson. We raise dairy goats (Nubians) and meat goats (Boers). We offer packaged goat meat and farm fresh eggs from our free range laying hens. We also raise meat chickens, turkeys and pigs through pre-orders only. We make a wide variety of earth friendly, all-natural body products such as our wonderful goat milk soaps, lip balms, lotion sticks and natural deodorants. We will also bring our beautiful display of photography. We truly enjoy and take a lot of pride in all of our products and feel privileged to be able to share them with our local communities.

At market: early May to late October, and Winter Market

The Apple Farm New member in 2009!

Steve & Marilyn Meyerhans 104 Back Road, Fairfield, ME 04937, ph. 453-7656 AppleFarm@gwi.net, www.LakesideOrchards.com

Apples and other tree fruits, eider, mixed vegetables, blueberries, jams, jellies, relishes and maple products. At market: late August to late October

Roger Collins, Blacksmith

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

Tip for Shoppers

The market will be held rain or shine!

Cornerstone Farm

Hanne, Dan. Edie and Sam Tierney 74 Dogtown Road, Palmyra 04965, ph. 487-5945, cell: 416-2676 hanne@cornerstonefarm.us, www.cornerstonefarm.us Cornerstone Farm is a small family farm. We raise and sell pastured pork and free-range chicken eggs. Our animals are not fed antibiotics or artificial growth hormones. We have designed our farm to allow our animals to live a life that is specific to their species. At our tent you will find a full range of steaks, roasts, chops, ribs, 6 types of sausage and ground pork as well as nitrate free bacon. We also sell our fresh roasted coffee, always roasted on our farm less than 24 hours before market and we always use fair-trade and organic beans. During the summer you might catch our 6 year old daughter selling her veggies that she has planted, transplanted, cared for, harvested, and prepared for market almost entirely by herself!

We can't wait to see you there. At market: all year long at both the summer and winter markets

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 ME 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, allnatural 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 mesclin 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

At market: May into December

Grassland Farm

Sarah & Carin Smith

41 Grassland Lane, Skowhegan, ME 04976, ph. 474-6864 grasslandfarm@hotmail.com, www.GrasslandOrganicFarm.com We are honored to preserve two hundred eighty-nine acres of beautiful farm land seated majestically atop a hill overlooking Weserrunsett Stream in Skowhegan. We milk a mixed herd of 40 cows including Linebacks, Jerseys, Holsteins, and Brown Swiss. We offer delicious, organic raw milk in half gallon, quart and pint returnable glass bottles. We are happy to offer for the first time this year pints of certified organic cream and half gallons of reduced fat milk in glass. We also raise certified organic beef on grass at our own farm. Our beef is USDA inspected and each cut is individually frozen, labeled and vacuum sealed. Bulk orders for beef quarters and sides are accepted for the fall with only a limited quantity available. At market: early May to late October, and at the winter market each month

Half Moon Gardens, Inc.

Izzy McKay 54 Greenhouse Lane, Thorndike 04986, ph. 568-3738 info@halfmoongarden.com, www.halfmoongarden.com Mixed vegetables, veg. & 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

Tip for Shoppers

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

100 Acre Farm

Ernie Ames 10 Ten Lots Road, Oakland 04963, ph. 465-3094

ernestames@hotmail.com

We are a certified naturally grown farm. We raise a variety of mixed veggies like tomatoes, salad greens, summer squash, zucchini, eggplant, etc. We also have free range eggs and tree-ripened peaches. At market: early May through late October

Kennerson Farm

Donald and Catherine Kennerson

1266 South Solon Road, Solon, 04979, ph. 643-2008, fax 643-5008 kenerson1@gmail.com Kennerson 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 hav 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 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, chevre cobbles rolled in herbs or in oil with seasonings, feta, and a firm brie type called Snow Pond Farmhouse. From a neighbours organic Jersey cows' milk we produce full cream and lowcream yoghurt and a firm brie type called Messalonskee. Other aged varieties are in the design phase. Katahdin lamb may be available in the fall. At market: early May to late October

Peacemeal Farm

Mark Guzzi & 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: early May into November

Pudleduk Family Farm

Ryan Morse & Family Vassalboro 04989, ph. 504-6157

pudledukfamilyfarm@yahoo.com, www.PudledukFamilyFarm.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

At market: early May to October and during the Winter Market

R & L Berry Farm

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 whoopee pies, homemade glycerin soaps and homemade hand cream made from bees' wax. We also offer raspberry vinaigrette and raspberry flavoring (in a syrup form). We had some currants and gooseherries last year and depending on production they may also be available. Cut Flowers (singles and bouquets), whipped honey and jewelry. We may have the wooden, wood-burned gift boxes as well. "We are more than berries!" At market: early May to late October

Tip for Shoppers

Most vendors accept Farmers' Market W.I.C. checks.

Good Breads @ R Family Farm Karl and Laurie Rau & Family

215 Palmer Rd., Newport ME 04953, ph. 368-4788, cell 416-4788 karlrau@gwi.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 Foccacias, Banernbrot, Bayarian Pretzels, DreikornBrot, Wheat, Cinnamon and Oatmeal bread. We also offer some wonderful cookies and granolas all made with freshest most delicions ingredients we can find.

At market: all year long at both the summer and winter markets