

Good Breads @ R Family Farm

Karl and Laurie Rau & Family
215 Palmer Rd., Newport 04953, ph. 368-4788, cell 416-4788
karlrau@gvl.net, www.good-bread.com

We have a small bakery 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 freshest most delicious ingredients we can find.
At market: all season long, and Winter Market. We also attend the European Market in Bangor, the Newport Farmers' and Artisans' Market and the Skowhegan Farmers' Market.

Raini Ridge Farm

Lorraine (Raini) Perry
1445 Turner Ridge Road, Palermo, 04354, ph. & fax: 993-2025
pacas4u@hotmail.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
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 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

Smith Farm

Rachael Katz & Sam Hazlehurst
105 Troy Center Road, Troy 04987, ph. 323-5653
samuel.hazlehurst@gmail.com
We use our two teams of Percheron draft horses to raise mixed vegetables and grass-fed beef. We employ organic practices and strive to enrich the land. Rachele'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: June through November

Snakeroot Organic Farm

Tom Roberts and Lois Labbe
27 Organic Farm Road, Pittsfield 04967, ph. 487-5056
tom@snakeroot.net or lois@snakeroot.net, www.snakeroot.net
Our 5 acres of MOFGA certified organic gardens provide shoppers with the finest vegetables and culinary herbs, as well as offering blooming lupines & other perennials in recycled plant pots. We offer many unusual items including garden seeds, grapes, fiddleheads, gobo, celeriac, and dried herbs and tomatoes. Visit our gardens and greenhouse anytime, or come to our annual guided farm tour on the second Sunday in July, noon to 4pm. Ask about our CSA plan and about bulk purchases of tomatoes, basil, parsley, carrots, garlic, etc.
At market: May through November, and at the April winter market. Also at the Pittsfield, Orono, Unity, and Newport Farmers' Markets.

Somerset Coffee & Tea Co.

Robie Leocitt
399 Waterville Road, Skowhegan 04976, ph. 612-2607
somersecoffee@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 50 coffees, blended coffees and nearly 100 flavored coffees, regular and decaffeinated, available for you to enjoy. 2010 will see us have granola, both conventional and organic, and our famous Nanny Jean's Hot Cocoa Mixes.
At market: May to December. I also attend the Augusta, Lincolnville, Vassalboro, and Skowhegan Farmers' Markets.

Stone Fox Farm Creamery New member in 2010!

Kathy & Bruce Chamberlain
77 Bartlett Hill Road, Monroe 04951, ph. 323-2850
stonefoxfarm@mainelywed.net; Facebook: Mobile Cone
We produce ice cream in our small plant in Monroe, Maine. We use all natural milk, cream and sugar (no high fructose corn syrup). We use all natural flavorings and extracts, Maine fruit and maple syrup whenever possible. Our Carpijani batch freezer was made in Bologna, Italy and makes about 2.5 gallons of ice cream in 10 minutes. Our blast freezer quickly chills the ice cream down to -20 degrees so ice crystals don't form. Our overrun is small (the amount of air whipped into the mix) resulting in a rich and creamy ice cream treat.
At market: early May to late October. We also attend the Orono, Rockland, Ellsworth, Gardiner, and Monroe Farmers' Markets.

Tangled Oak Farm

Michelle and Bill Neville
1187 Back Brooks Road, Monroe 04951, ph. 525-3018
tangledoakfarm@yahoo.com, Facebook: Tangled Oak Farm
We are a small diversified family farm offering pasture-raised pork, grass fed beef, eggs and MOFGA certified organic produce.
At market: early May through late October, and Winter Market. We also attend the Orono and Unity Farmers' Markets.

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
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 home-steaders 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 Belgrade.
At market: late May to late October. We also have a stand on Route 27 in Belgrade.

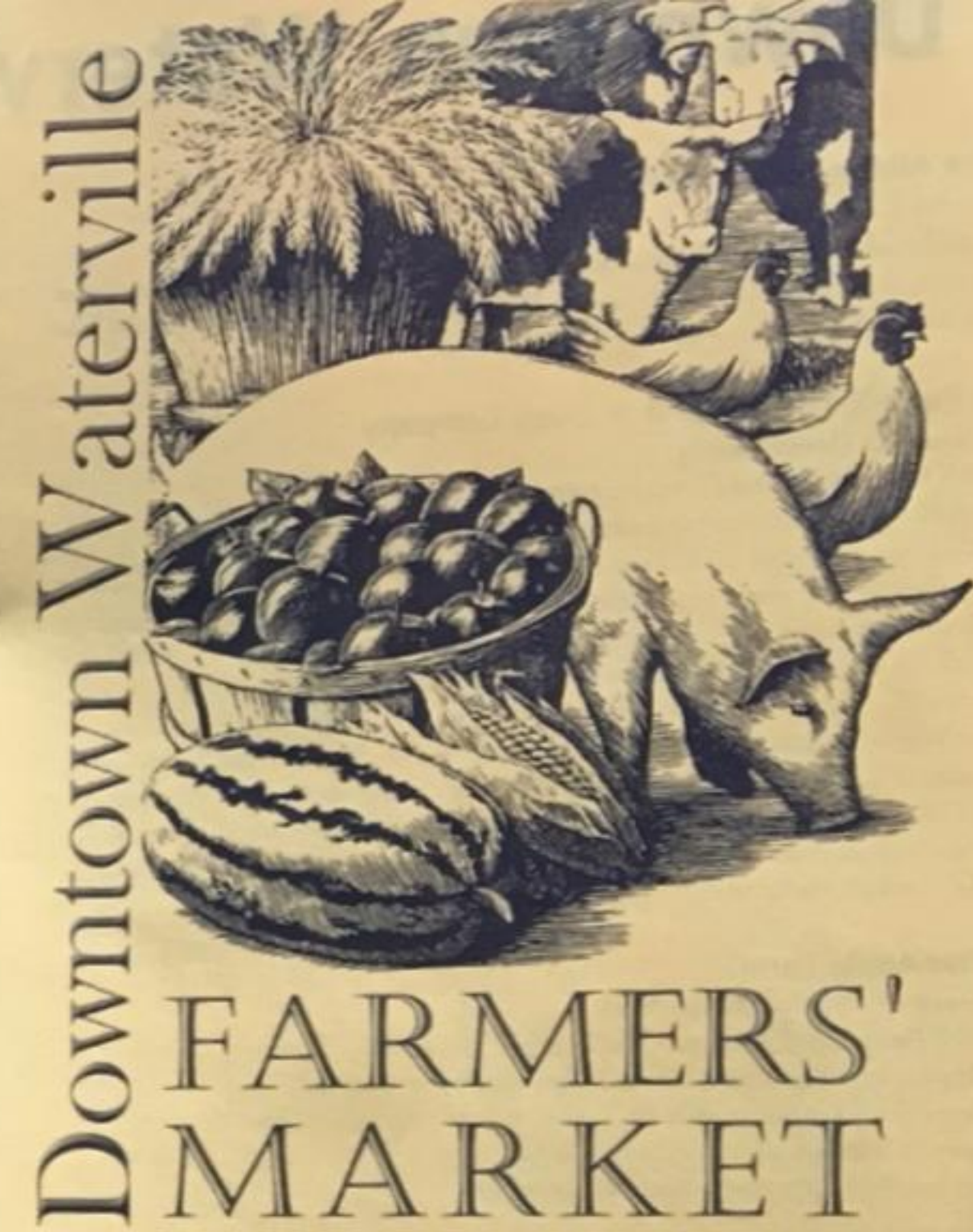
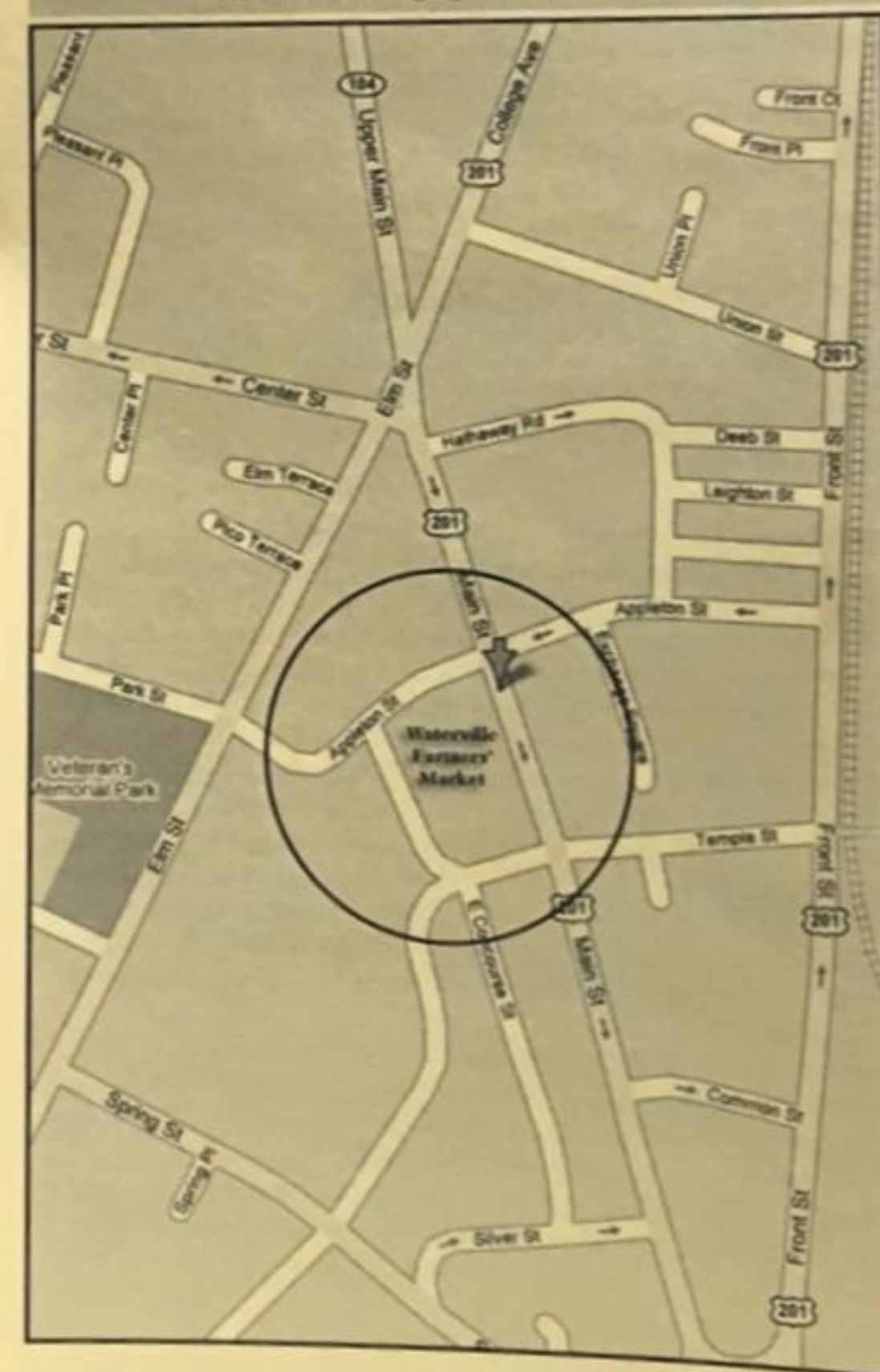
Wisacre Farm

Kristen Oberhauser Bishop
1576 North Palermo Road, Palermo 04354, 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 ME 04463, 943-8504, 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.



Downtown Waterville FARMERS' MARKET

www.watervillefarmersmarket.org

In The Concourse parking lot

May 6 - November 18, 2010
Every Thursday, 2-6pm

December 2010 - April 2011
Every 3rd Thursday, 2-4pm

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Downtown Waterville Farmers' Market Vendors ~ May 2010 through April 2011

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 & Soap Company

Joanne & David Gorey
495 West Mills Road, Anson 04911, ph. 696-4949
info@apagenthymesoap.com, www.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

Steve & Marilyn Meyerhans
104 Back Road, Fairfield 04937, ph. 453-7656
AppleFarm@gvl.net, www.LakesideOrchards.com
Apples and other tree fruits, cider, mixed vegetables, blueberries, jams, jellies, relishes and maple products.
At market: late August to late October

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
You can also find us at the Orono, Bath, and Portland summer farmers markets as well as the Orono, Bath, and Brunswick winter farmers' markets.

Tip for Shoppers

The market will be held rain or shine!

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. We also offer 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 Nov.

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 into December

Tip for Shoppers

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

Grassland Farm

Sarah & Garin Smith
41 Grassland Lane, Skowhegan 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 Wesserrunnet 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 Winter Market. We also attend farmers' markets in Orono, Skowhegan, and at Mill Park in Augusta.

Greaney's Turkey & Broiler Farm

Scott & Tracy Greaney
309 Main St., Mercer 04957, ph. 587-4062
sfarm@tdtelme.net, www.MainePoultry.com
Turkey and Chicken, turkey pies and chicken pies. We will not generally be attending market, but our products will be available from A Page-N-Thyme Farm from late May to November.

Half Moon Gardens, Inc.

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.

Humble Forge Blacksmithing

Roger Collins
17 Rosedale St., Waterville 04901, ph. 877-5963
roger@humbleforgeblacksmithing.com, www.humbleforgeblacksmithing.com
Handmade wrought iron products. One of a kind pieces for your home and garden. Custom made to your design.
At market: early June to late October

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, lamb, and tree-ripened peaches.
At market: early May through November

Kennerson Farm

Donald and Catherine Kennerson
1266 South Solon Road, Solon, 04979, ph. 643-2008, fax 643-5008
kennerson1@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, 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 Winter Market

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 yogurt 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 cobbles rolled in herbs, or in oil with seasonings, feta, and a brie type called Snow Pond Farmhouse. From a neighbor's organic Jersey cows' milk we produce full cream and low-cream yogurt (in

refundable glass jars) and a mini-brie type called Messalonskee. Other aged varieties are in the design phase and should be available this year.
At market: early May to late October. We also attend the Skowhegan Farmers' Market and the Augusta Farmers' Market at Mill Park.

Peacemeal Farm

Mark Guzzi & Marcia Ferry
25 Peacemeal Lane, Dixmont 04932, ph. 257-4103
peacemeal@midmaine.com
We grow a wide variety of MOFGA-certified organic veggies including peas, beans, tomatoes, melons, squash, garlic, onions, carrots, potatoes and much more. We will have seedlings in the spring for your garden and produce for winter storage in the fall. Now accepting Food Stamps and WIC checks.
At market: early May into November. We also attend the Camden, Orono and Belfast Farmers' Markets.

Tip for Shoppers

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

Proud Peasant Farm New member in 2010!

Holli Cedarholm & Brian St. Laurent
284 Crosby Brook Road, Unity 04988, ph. 568-5669
proudpeasantfarm@gmail.com
Proud Peasant Farm is kicking off its inaugural season at MOFGA's Common Ground Education Center in Unity. Here we are cultivating 1 1/2 acres of certified organic, diversified vegetables and culinary herbs with a focus on traditional and heirloom vegetables from open-pollinated seed. We also produce fermented foods including sauerkraut, kim chi, and tempeh utilizing vegetables from our own fields and those of neighbors' whenever possible.
At market: early June to mid November, and Winter Market. We also attend the Belfast and Ellsworth Farmers' Markets.

Pudleduk Family Farm

Ryan Morse & Family
Vassalboro 04989, ph. 504-6157
pudledukfamilyfarm@yahoo.com, www.PudledukFamilyFarm.com
We are a local family of crafters offering Cold Processed Goat Milk and Vegan Olive Oil Soaps, Herbal products for home and body like Salves, Bath Soaks, Laundry Soap, Room & Body Sprays & Aromatherapy products. Custom orders are always welcome. We look forward to another wonderful market season!
At market: May to late October

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, 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). Cut Flowers (singles and bouquets) 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. We also attend the Augusta Mill Park Farmers' Market and have Pick Your Own raspberries and blueberries at our farm.