

### Good Breads @ R. Family Farm

Karl and Laurie Rau & Family  
215 Palmer Rd., Newport ME 04953, ph. 368-4788, cell 416-4788  
info@good-bread.com, 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: Year-round, including winter markets  
We also attend the European Market in Bangor, and the Skowhegan Farmers' Market.

### Raini Ridge Farm

Raini Perry  
1445 Turner Ridge Road, Palermo, 04354, ph. & fax: 993-2025, cell 313-9925, pacas4u@hotmail.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: in May and June, and again in late September, late October, early November and in December.

### Smith Farm

Rachael Katz & Sam Hazlehurst  
105 Troy Center Road, Troy 04987, ph. 323-8653  
rae@rae@yahoo.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 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: early June to November, and maybe in December.

### Snakeroot Organic Farm

Tom Roberts & Lois Labbe  
27 Organic Farm Road, Pittsfield 04967, ph. 487-5056  
Tom@snakeroot.net, Lois@snakeroot.net, www.snakeroot.net/farm  
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, onions, winter squash, etc.  
At market: May through November, and at the April winter market.  
We are also at the Pittsfield, Orono, Unity, and Newport Farmers' Markets.

### Stone Fox Farm Creamery

Kathy & Bruce Chamberlain  
77 Bartlett Hill Road, Monroe 04951, ph. 323-2850  
stonefoxfarm@mainelywired.net,  
www.stonefoxfarmcreamery.com, find us on Facebook  
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 Carpigiani 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°F 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. We also offer hot cocoa and brewed coffee in cold weather. Our ice cream can be purchased at Barrels Community Market and at Uncle Deans Good Groceries.  
At market: early May to late October  
We also attend the Rockland and Gardiner Farmers' Markets and Augusta's Farmers' Market at Mill Park.

### Tangled Oak Farm

Michelle & Bill Neville  
1187 Back Brooks Road, Monroe 04951, ph. 525-3018  
tangledoakfarm@yahoo.com, find us on Facebook  
We are a small diversified family farm offering pasture-raised pork, grass fed beef, eggs and MOFGA certified organic produce.  
At market: early May to mid-November  
We also attend the Orono and Unity Farmers' Markets.

### Trees to Please LLC

Todd Murphy  
416 Mercer Rd., Rome 04963, ph. 522-0545  
todd@trees-to-please.com, www.Trees-To-Please.com  
Our farm is located at 111 Smithfield Rd in Norridgewock. We bring strawberries, jam, honey, creamed honey, beeswax products, maple syrup, maple products, fall mums, strawberry, blueberry plants and small live evergreen trees in 1 gallon pots to market. The farm and gift shop are open the third weekend in September for our annual mum sale and from the end of November until Christmas for choose and cut, live and pre-cut Christmas trees, wreaths, kissing balls, outdoor baskets, fresh balsam fir centerpieces and gifts.  
At market: mid-June through early July, and late August-October

### Winterberry Farm

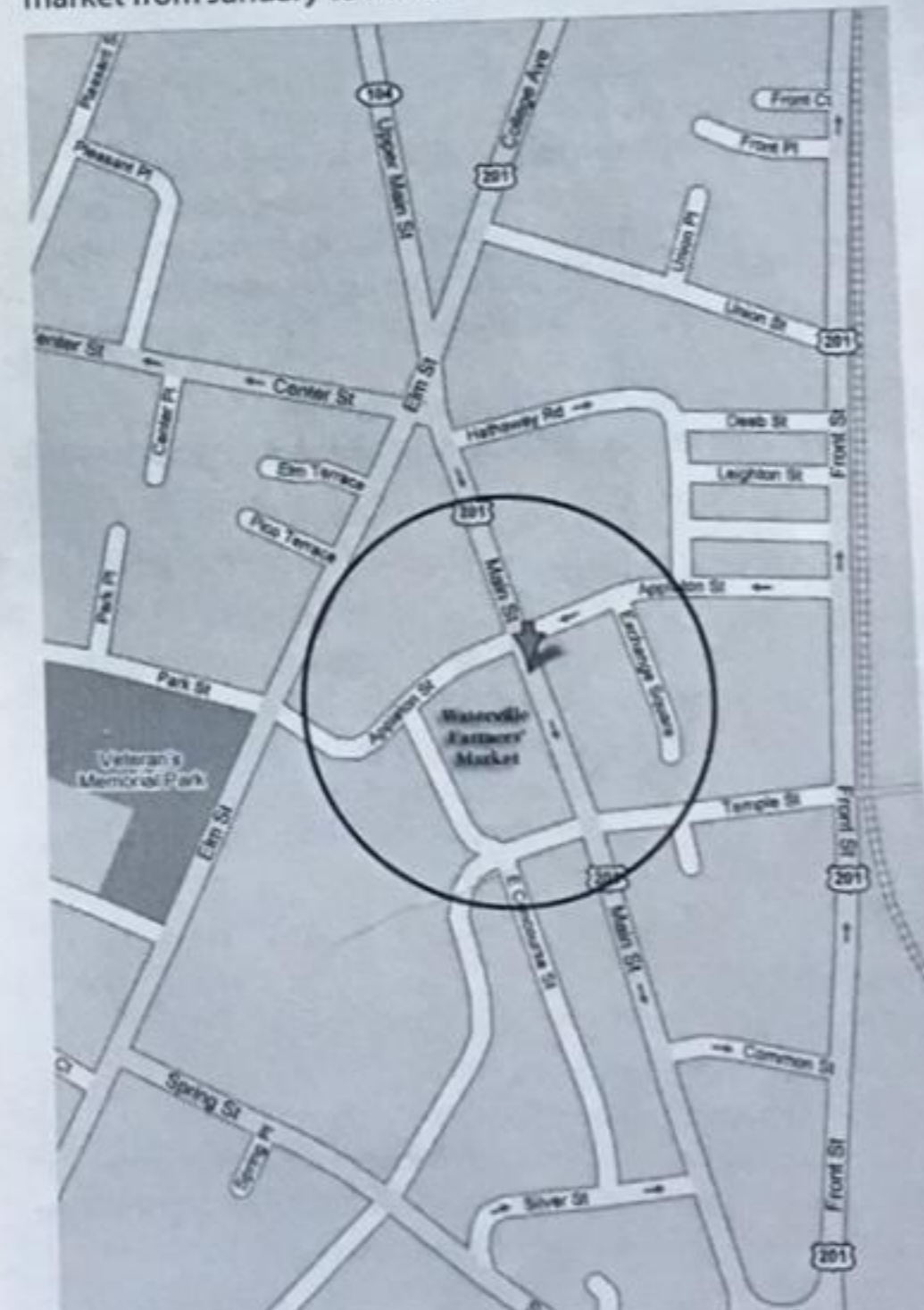
Mary Perry  
538 Augusta Road, Belgrade 04917, ph. 495-2593  
mylifeinmaine@aol.com  
Winterberry Farm is a 40 acre diversified farm with seven acres of vegetable gardens including a hoop house for early tomatoes. We are homesteaders as well. This is a commercial farm and our family's 180 year old farm. 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 is 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.

### Woolly Farm New member in 2011!

Jean & Bill Fink  
178 Clark Road, Unity 04988, ph. 568-1005  
overtwisted@yahoo.com, www.baabaamoo.etsy.com  
We shear, wash, card & dye the wool from our small flock of Finn and Bluefaced Leicester sheep. We sell handspun, hand-dyed and Bluefaced Leicester yarns, Waldorf dolls, "Wee Woollies" yarns, carded ready-to-spin wool, Waldorf dolls, "Wee Woollies" sheep, and a variety of woolen items for the home and family. Our Unity farm we utilize intelligent farming practices that show concern and compassion for the habitat, animals and plants in our charge.  
At market: in May and June, late August to early October, and again in November and December.

### Worcester's Wild Blueberries

Everett & Lee Worcester  
356 Lyford Road, Orneville ME 04463, ph. 943-8804, 943-5501  
RES03@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: late July through early September, and at winter market from January to March

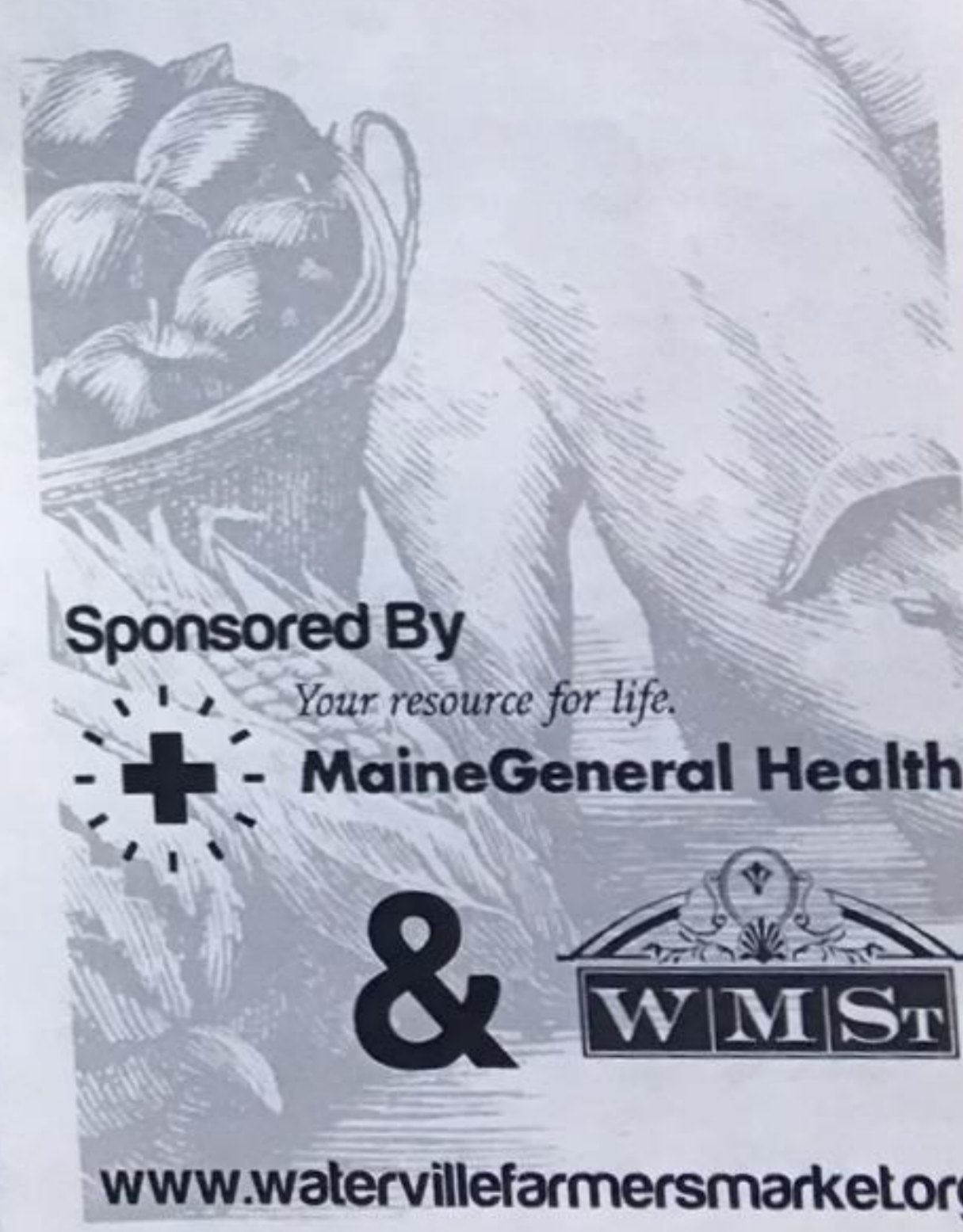


# Downtown Waterville Farmers' Market

In the Concourse Parking Lot

May 5–November 17, 2011  
Every Thursday, 2–6pm

December 2011–April 2012  
Every 3rd Thursday, 2–4pm



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www.watervillefarmersmarket.org

# Downtown Waterville Farmers' Market Vendors ~ May 2011 through April 2012

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

Joanne & David Gorey  
495 West Mills Road, Anson 04911, ph. 696-4949  
info@apagenthymessoap.com, www.apagenthymessoap.com  
We are a small farm & we raise dairy goats (Nubians) and meat goats (Boers). We also have non-caged laying hens, and in the summer we raise meat chickens, pigs and turkeys. We have 8½ 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: Year-round, including winter markets

### The Apple Farm

Steven & Marilyn Meyerhans  
104 Back Road, Fairfield, ME 04937, ph. 453-7656  
steven@applefarm.us, www.LakesideOrchards.com  
Apples and other tree fruits, cider, and blueberries.  
At market: early August to late October

### Cornerstone Farm

Hanne 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 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: Year-round, including 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.

### Eagle View Gardens and Haunted Trail Pumpkins

Fred Nassar and Family  
882 Garland Road, Winslow 04901, ph. 873-0214, cell 660-5179  
frednas@gmail.com  
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 mid-November

### Fire Flour Bakery and Fail Better Farm

Kendra Michaud and Clayton Carter  
582 Old County Road, Etna ME 04434, ph. 951-5953  
Bakery: Kendra@kendramichaud.com,  
Farm: goodfood@failbetterfarm.com, www.failbetterfarm.com,  
facebook.com/failbetterfarm  
Fail Better Farm is a MOFGA certified organic family farm producing over 30 different vegetable crops. As 9th generation family farmers, we strive to produce the most beautiful and impeccably clean organic vegetables available in the state of Maine. We invite you to bring our organic produce home to your family, adding color, taste, and good health to your table. To learn more about our farm, visit our website at www.failbetterfarm.com, or check us out on Facebook at facebook.com/failbetterfarm.  
At market: May into December  
We're also at the Orono Farmers' Market.

### Grassland Farm

Sarah & Garin 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 Weserrunnet 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: Year-round, including winter markets  
We also attend farmers' markets in Orono, Skowhegan, and at Mill Park in Augusta

### 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, everlastings.  
At market: April to late October, and at the winter markets when I have extra greens

### Heald Farm LLC

Mark J. Rollins  
1227 Bangor Road, Troy 04987, ph. 948-2111  
mrollins@uninets.net, find us on Facebook  
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 late September  
We also attend the Brewer Farmers' Market and the Fairfield Farmers' Market.

### 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: from early June to December.

### 100 Acre Farm

Ernie Ames  
10 Ten Lots Road, Oakland 04963, ph. 465-3094  
100acrefarm@gmail.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: Year-round, including winter markets

### Just-a-Cookin' New member in 2011!

Donna & Michael Bishop  
601 Lakewood Road, Madison 04950, ph. 474-5251  
mdbish@beeline-online.net  
We are a small unique bakery specializing in gluten free baked goods, such as bread (croutons, crumbs and crisps), cakes, cookies, muffins, pies and whoopie pies. We also make special occasion items to order, such as birthday and holiday cakes and pies. To better serve you we are constantly adding new home cooked items. We look forward to helping you with your gluten free challenges.  
At market: May through November, and potentially at the winter markets  
We also attend the Augusta Mill Park Farmers' Market and the Skowhegan Farmers' Market.

### Kenneron Farm

Donald and Catherine Kenneron  
1266 South Solon Road, Solon, 04979, ph. 643-2008, cell 431-3322  
kenerson1@gmail.com  
Kenneron 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!  
At market: Year-round, including winter markets

### Kennebec Cheesery

Jean Koons  
795 Pond Road, Sidney 04330, ph. 547-4171  
kennebeccheesery@gmail.com, www.KennebecCheesery.com, find us on Facebook  
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 mid-November  
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.

### Proud Peasant Farm

Holli Cedarholm & Brian St. Laurent  
284 Crosby Brook Road, Unity ME 04988, ph. 568-5669  
proudpeasants@gmail.com  
Proud Peasant Farm is in its second season at MOFGA's Common Ground Education Center in Unity. Here we cultivate 2 acres of certified organic, diversified vegetables and culinary herbs with a focus on traditional and heirloom vegetables from open-pollinated seed. We also hand-craft tempeh, a traditional Indonesian fermented soybean product, with our own unique recipe.  
At market: early May to mid-November and possibly at the Winter Markets  
We also attend the Ellsworth and Acadia Farmers' Markets.

Follow us on Facebook!

Become a fan of the Downtown Waterville Farmers' Market and stay even more up to date on market happenings, vendor products, special events, and more. facebook.com/downtownwatervillefm