

Peter & Beth Cormier
Plummer Hill Farm New member in 2012!
 522 West Main Street, Monroe 04951, 525-4575
 plummerhillkitchen@emypeople.net
 We make five kinds of doughnuts and fifteen kinds of granola in our home kitchen.
 At market: early May to late October

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 June, and again in late September through November and possibly in December

Smith Farm
 Rachael Katz & Sam Hazlehurst
 105 Troy Center Road, Troy 04987, ph. 323-8653
 rae9rae@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

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 to November, and at the April winter market
 We are also at the Pittsfield, Orono, Unity, and Newport 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

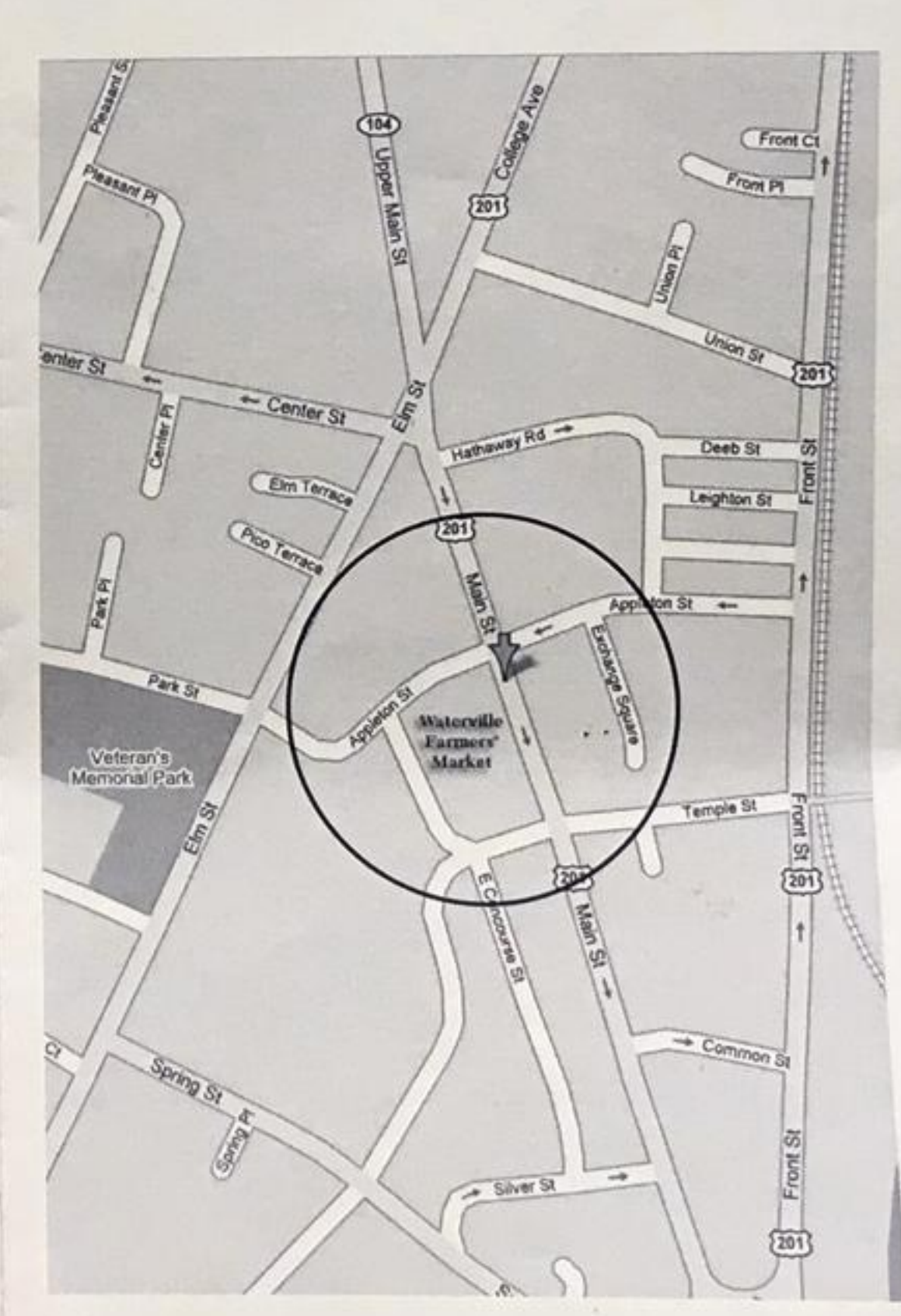
Stone Fox Farm Creamery
 Kathy & Bruce Chamberlain
 77 Bartlett Hill Road, Monroe 04951, ph. 323-2850
 stonefoxfarm@mainelywired.net, www.stonefoxfarmcreamery.com
 We produce ice cream in our small plant in Monroe, Maine. We use all natural milk, cream and sugar (no high fructose corn syrup). We use 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 frappes and 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.

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 several products to the market that are grown and produced by us...strawberries, jam, honey, creamed honey, beeswax products, maple syrup and other maple products, fall mums, strawberry and blueberry plants, small shrubs as well as small live evergreen trees in 1 gallon pots. The farm and gift shop are open seasonally...in the spring and early summer for live trees and shrubs, at the end of the summer and into the fall for our fall mums 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, gifts and more.
 At market: early May through early July, and late August through early October
 You can also find us at the Skowhegan Farmers' Market.

Winterberry Farm
 Mary Perry
 538 Augusta Road, Belgrade 04917, ph. 495-2593
 www.winterberryfarmstand.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 farm stand open 7 days a week at the farm in Belgrade.
 At market: April to late December
 We also have a stand on Route 27 in Belgrade.

Worcester's Wild Blueberries
 Everett & Lee Worcester
 356 Lyford Road, Orneville ME 04463, ph. 943-8804, 943-5501
 lee.worcester@yahoo.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
 We also attend the Brewer and Orono Farmers' Markets.

Tips for Shoppers
 The market will be held rain or shine.
 The Downtown Waterville Farmers' Market happily accepts EBT, credit and debit card payments!



Downtown Waterville Farmers' Market

In the Concourse Parking Lot
April 19–November 15, 2012
Every Thursday, 2–6pm
Winter Market:
December 20, 2012

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 www.watervillefarmersmarket.org

Downtown Waterville Farmers' Market 2012 Vendors

A Page-N-Thyme Farm, Garden & Soap Company
 Joanne & David Gorey
 495 West Mills Road, Anson 04911, ph. 696-4949
 apnt.farm@gmail.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 one 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
 mainecider@gmail.com, www.LakesideOrchards.com
 Apples, pears, plums and cider.
 At market: early August to late October

Balfour Farm New member in 2012!
 Heather & Doug Donahue
 461 Webb Rd., Pittsfield, ME 04942, ph. 213-3159 (Heather) or 213-3158 (Doug), balfourfarm@gmail.com, www.BalfourFarmDairy.com
 Balfour Farm is a MOFGA certified dairy farm. Our Normande and Jersey herd produces award winning quality milk that is bottled right on the farm (non-homogenized, raw and pasteurized milk is available). In 2012 we will be offering flavored milks and yogurts as well. We also produce fresh and aged cheeses.
 At market: year-round
 We also attend the Brunswick, Portland, Bath, and South Portland Farmers' Markets.

Cornerstone Farm
 Hanne Tierney
 74 Dogtown Road, Palmyra 04965, ph. 487-5945, cell: 416-2676
 hanne@cornerstonefarm.us, www.cornerstonefarm.us
 Chops! Bacon! Ribs! Sausage! We raise our hogs on pasture; they are allowed to run, root, wallow, and just plain lay in the sun enjoying the fresh air! Our pigs are all bred, born, and raised right on our farm and they have not received any antibiotics or artificial growth hormones. Just straight up good pork raised on local grains! Look for us with our farm partner: Fail Better Farm.
 At market: year-round, including winter markets
 You can also find us at the Orono, Bath, Portland, and Bangor Sunday Farmers' Markets as well as the Orono, and Bath 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

Fail Better Farm
 Kendra Michaud and Clayton Carter
 582 Old County Road, Etna ME 04434, ph. 951-5953
 clayton@failbetter.com, www.failbetterfarm.com
 Rainbow Carrots! Tender Broccolini! Crisp Radishes! Juicy Tomatoes! As 9th generation family farmers, we produce beautiful and delicious MOFGA certified organic vegetables. We invite you to bring our organic produce home to your family, adding color, taste, and good health to your table. Look for us with our farm partner: Cornerstone Farm.
 At market: May into December
 We're also at the Orono and Bangor Sunday Farmers' Markets.

Good Bread
 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 the freshest, most delicious ingredients we can find.
 At market: April through December
 We also attend the European Market in Bangor, and the Skowhegan Farmers' Market.

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, everlasting.
 At market: all season, except late September and October
 We also attend the Augusta Farmers Market at Mill Park and the Brooks Farmers' Market.

Hayman Farm New member in 2012!
 Donald Eskelund & Heidi Jacobs
 189 Heywood Road, Winslow 04901, ph. 873-7600
 don@haymanfarm.com, www.haymanfarm.com
 We offer high quality grass fed beef from our Angus and Angus cross beef herd. We do not use growth hormones, antibiotics, or other artificial means to promote growth. We will also bring in cantaloupe and watermelon and a few other veggies, cut flowers, eggs, herbs and lamb if available.
 At market: all season, and possibly into December

Heald Farm LLC
 Mark J. Rollins
 1227 Bangor Road, Troy 04987, ph. 948-2111
 penobscottrider@yahoo.com
 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 will also have potatoes.
 At market: late July to early October
 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: early June to December

100 Acre Farm
 Ernie Ames
 10 Ten Lots Road, Oakland 04963, ph. 465-3094; cell 314-7359, 100acrefarmoakland@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: early May through November

Just-a-Cookin'
 Donna & Michael Bishop
 601 Lakewood Road, Madison 04950, ph. 474-5251
 donna@just-a-cookin.com, www.just-a-cookin.com
 We are a small unique bakery specializing in gluten free baked goods and mixes, such as bread (croutons, crumbs and crisps), cakes, cookies, muffins, pies and whoopie pies. To better serve you we are constantly adding new home cooked items. We look forward to helping you with your gluten free challenges. We also offer Michael's wood carvings.
 At market: all season, possibly into November
 We also attend the Skowhegan Farmers' Market.

Kennerson Farm
 Donald and Catherine Kennerson
 1266 South Solon Road, Solon, 04979, ph. 643-2008, fax 643-5008, cell 431-3322
 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, 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
 We hand-craft small batches of cheese and yogurt using milk from our Alpine/Saenen 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, paneer, ricotta, and an aged goat cheese called Kennebec Highlands. From a neighbor's organic Jersey cows' milk we produce full cream and low-cream yogurt (in refundable glass jars) and other fresh and aged cheeses.
 At market: early May to mid-November
 We also attend the Skowhegan Farmers' Market and the Wednesday and Saturday Portland Farmers' Markets.

The Maine Meal New member in 2012!
 Mark & Kelly LaCasse
 4 Madison Ave., Skowhegan 04976, ph. 779-4185
 themainemeal@gmail.com
 Gourmet prepared foods using all Maine produce, meats, and seafood. Our products are fully cooked, vacuum sealed and frozen.
 At market: late April to late October
 We also attend the Skowhegan and Farmington Farmers' Markets.

Peacemeal Farm
 Mark Guzzi & Marcia Perry
 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, apples 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.