

Marr Pond Farm

Ryan Clarke & Courtney Williams, 471 Flanders Hill Rd., Sangerville, 04479, ph. 659-3519, marpondfarm@gmail.com, and on Facebook. Mixed veggies, shiitake and oyster mushrooms. We will be at market from June to late October. We also attend the Orono Farmers' Market.

Snakeroot Organic Farm

Tom Roberts & Lois Labbe, 27 Organic Farm Road, Pittsfield 04967 ph. 416-5417, tom@snakeroot.net, debbie@snakeroot.net, www.snakeroot.net/farm, Facebook. 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, gobo, celeriac, dried herbs & dried 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 late April-Nov. Also at the Pittsfield, Orono, & Unity Farmers' Markets

Stone Fox Farm Creamery

Kathy & Bruce Chamberlain, 77 Bartlett Hill Road, Monroe 04951, ph. 323-2850, info@stonefoxfarmcreamery.com, www.stonefoxfarmcreamery.com. We produce ice cream in our small plant in Monroe using all natural; locally sourced milk & cream, sugar (never high fructose corn syrup), and natural flavorings and extracts, Maine fruit & maple syrup whenever possible. Our Italian Carpigiani batch freezer makes 2.5 gallons of ice cream in about 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 & brewed coffee in cold weather. Our ice cream is also at Railroad Square Cinema and Uncle Deans Good Groceries. At market from early May to mid October. Also at the Camden Farmers' Market on Wednesday, & Augusta's Farmers' Market at Mill Park.

What'll you find?

Bacon and Eggs • Steak and Potatoes • Bread and Jam • Peas and Carrots • Corn and Squash
Strawberries and Rhubarb • Garlic and Onions • Lettuce and Tomatoes • Pork and Beans
Melons and Cheese • Pies and Cookies ... *and a whole lot more!*

Terranian Farm

Rachel Katz, 105 Troy Center Road, Troy 04987, ph. 323-8653, rachel@terraneanfarm.com, www.terraneanfarm.com. Delicious organic vegetables grown in Troy. Unusual varieties, impeccably cleaned, harvested fresh for you. Pick up some herbs to spice up your life. Enjoy some of our flowers; food for the soul. Stop by our stand for informative conversation about growing, cooking and anything else that might catch our fancy. See you soon!
At market: as much as we can. We're also at the Orono Farmers' Market.

Winterberry Farm

Mary Perry, 538 Augusta Road, Belgrade 04917, ph. 649-3331, www.winterberryfarmstand.com. Winterberry Farm is a certified organic horse and oxen powered family farm run by Mary Perry and her three children: Kenya, Gil and Sage. Our CSA is 20 weeks in the summer and four months in the winter. We offer goods from our farm store kitchen including pies, breads, cookies and soups. Flower & herb bouquets from April to October. We hope to be at market from April to late November and at the winter market. 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, inquiries@wildblueberryproducts.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 from late July through early September. We also attend the Brewer, Bangor and Orono Farmers' Markets.

Don't be surprised by the variety, affordability, and quality of the foods you'll find once you start thinking local!

The Local Economy:

The closer to home you spend your money, the sooner you'll see it again.

Everyone Bring One!

Do you know someone who would enjoy shopping at the Downtown Waterville Farmers' Market? We would love to welcome your friend as our newest shopper!

Friends or relatives visiting?

What better way to show them the local scene than to bring them shopping at the market so they can meet "your farmers".

Looking for gardening tips?

The market's growers love to share info and techniques to get the most out of your garden.

Learn more about the market at www.watervillefarmersmarket.org and watch for in-season specials on our Facebook page.

SNAP/EBT and Credit/Debit cards accepted!

The market is sponsored by

MaineGeneral Health



&



Waterville Main Street

Rain or Shine, we'll be there!

Shop first at the 2017 Downtown Waterville Farmers' Market



Buy locally grown...
...right from the farmers!

Every Thursday 2-6pm
April 27 to November 16
on Common Street

Winter Market: Dec.-Apr.
1st & 3rd Thurs. 2-5:30pm
Dean Conference Room
at Thayer Hospital



SNAP/EBT and Credit/Debit cards accepted!

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 the 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.

Cornerstone Farm

Hanne Tierney, 74 Dogtown Road, Palmyra 04965, cell: 416-2676, hanne@cornerstonefarm.us, www.cornerstonefarm.us. Do you want to be a super hero cook? We will hook you up with arm loads of leafy greens, wicked good sausage, tantalizing Basil, smokey bacon, and so much more! Our hogs are happy and our veggies varieties are selected to taste amazing and are certified organic! We can't wait to meet you at market! At market from late April to November. You can also find us at the Orono, Portland, and Bangor Farmers' Markets and at the winter farmers' markets in Bangor, Orono and Portland.

Eagle View Gardens & 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 & 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 welcome. Call for details. Finally, we have a limited supply of free range eggs.
At market: early May to mid Nov.

Meet the members of the 2017 Waterville Farmers' Market

Fail Better Farm

Clayton Carter, 582 Old County Road, Etna ME 04434, ph. 951-5953, clayton@failbetterfarm.com, www.failbetterfarm.com. Rainbow Carrots! Tender Broccoli! 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. We'll be at market from late May into December. We're also at the Orono and Bangor Farmers' Markets.

Good Bread

Karl and Laurie Rau & Family, PO Box 212, Brownfield ME 04010, ph. 368-4788, cell 416-4788, info@good-bread.com, www.Good-Bread.com. We run a small bakery in the mountains of western Maine where we strive to make both healthful and delicious products for you. You can expect high quality ingredients, all natural ingredients, and production using traditional methods. We specialize in sourdoughs and yeast breads as well as Bavarian pretzels, cinnamon rolls, sticky Buns, whoopee pies and cookies. We attend both the summer and winter markets and also attend the Skowhegan Farmers' Market.

The Hayman Farm

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 also raise and sell grass fed lamb. 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, and herbs. We will also offer prints of Heidi's watercolor paintings.
At market: late April to November.

Learn more about the market and the market members (including photos) at our website watervillefarmersmarket.org and we're on Facebook

Heald Farm LLC

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

The Highlands

Michael & Debra Vermette, 212 Nate Richards Rd., St. Albans 04971, 207-938-2710, 207-431-7069, thehighlands55@gmail.com, and on Facebook. A 250 acre, Katahdin view hillside farm established in 1985. We specialize in grass-fed Highland beef, and all natural free range pork, chicken and seasonally turkey. Livestock are free to express their innate behaviors; cattle range, hogs root and wallow, and poultry scratch through fresh pasture daily. We also market fresh eggs, berries, rhubarb, cut flowers, farm fresh preserves, home baked meat and vegetable pies, and dry rubs. Farm pickup always available—we suggest you call first. Timely delivery available with email or call of order. For our "Away Friends" out of state delivery available; call for pricing. Farm tours by appointment. We accept credit & debit. We attend both Skowhegan and Waterville Farmers' Markets year round.

humble forge blacksmithing

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

Come enjoy shopping again!

Kennebec Cheesery at Koons Farm

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/Saanen goats. Our goats are pasture fed when 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, brie-style and aged cheeses. Also goat yoghurt. From a neighbor's organic Jersey cows' milk we produce whole-milk and reduced-fat yogurt (in refundable glass jars) and other fresh and aged cheeses. At market: late April to mid November. We also attend the Saturday Skowhegan Farmers' Market and the Saturday Portland Farmers' Market.

Kenerson Farm

Donald and Catherine Kenerson, 1266 South Solon Road, Solon, 04979, ph. 431-3322, 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, 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 all season long.

The Maine Meal

Mark & Kelly LaCasse, 4 Madison Ave., Skowhegan 04976, ph. 779-4185, themainemeal@gmail.com. Featuring gourmet prepared meals, using primarily local and organic produce, meat and seafood. Vacuum sealed, frozen, boil-in-bag meals. Our a-la-carte style menu items are prepared by CIA trained Chef Mark LaCasse. Choose from: sauce prepared beef, seafood or chicken items, with sides of different vegetables, potatoes, whole grains or pasta. Many vegetarian, vegan and gluten free offerings also available. All portions are for one or two adults. Also offering chocolate and Maine berry flavored popsicles during the summer market months.
At Market: All year, summer and winter markets. Also at the Skowhegan and Belfast Farmers' Markets, attending both summer and winter markets for both. Please check websites for days and times. Eat well.