

Olde Oak Farm

Scott Belanger & Jennifer Maeverde, 276 Booker Hill Road, Maxfield ME 04453, 732-7719, oldeoak-farm@gmail.com, Facebook: Olde Oak Farm
 On our new 100 acre farm our herd of 30+ Nubians have lots of room to roam & browse. Happy goats make happy milk! All of our fresh & aged cheeses are hand crafted in small batches with careful attention to detail. We use fresh, local, seasonal ingredients, from our goats milk & organic Jersey cow milk, to the fruit & herbs supplied from the other members of the market. The goats love visitors so everyday is Open Creamery Day at Olde Oak Farm! At market Tues. & Sat. all season and at the Winter Markets. Also at the Brewer, Herman & Skowhegan Farmers' Markets & the downtown Bangor Artisan's Market.

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 & much more. We will have seedlings in the spring for your garden and produce for winter storage in the fall. Now accepting Food Stamps & WIC checks. At market on Tues. & Sat. all season. We also attend the Camden, Belfast & Waterville Farmers' Markets.

Ripley Farm

Gene & Mary Margaret Ripley, 62 Merrills Mills Road, Dover-Foxcroft, 04426.
 We grow a wide selection of MOFGA certified organic mixed vegetables & herbs, including numerous heirloom varieties on 2 acres of land. Ask us about bulk orders for preserving or storage. At market on Sat. from June-Oct, and also attend the Skowhegan Farmers' Market.

Schartner Farm

Herb Schartner, PO Box 82, Route 220, Thorndike 04986, cell 930-9042, schartner@uninets.net
 We are a small farm producing a wide variety of fruits & vegetables including strawberries, raspberries, blackberries, apples, sweet corn, plums, cherries, peaches, pears, potatoes, winter & summer squash, zucchini, pumpkins, gourds, green beans, beets, cucumbers, tomatoes, onions & apricots. We process home-made jams, jellies, pickles & salsa. Our farm stand is open in Sept. & Oct. We Also at other farmers markets. At market on Sat. & Tues. from June-Nov.

Smith Farm

Rachael Katz & Sam Hazlehurst, 105 Troy Center Road, Troy 04987, ph. 323-8653, samuel.hazlehurst@gmail.com
 We use our two teams of Percheron draft horses to raise mixed vegetables, grass-fed beef, free range chicken & eggs, herbs, flowers, sauerkraut, kim chi & apples. We employ organic practices striving to enrich the land. Rachel's an accomplished knitter & spinner; Sam does a variety of woodworking & horse logging. Some of the fruits of these winter labors will be for sale at market. At market on Sat only from July-Dec. and at the Waterville Farmers' Market.

Smith's Smokehouse

Libby & Andrew Smith, PO Box 817, 7 East Main St., Monroe ME 04951, 525-7735
 LibbySmithSmokehouse@gmail.com
 www.LogSmokehouse.net.
 We have one USDA processing plant & three smokehouses. We make our own food as well as products for other people. Smiths smokehouse is featured on the food network. We have a fine selection of smoked cheeses, hams, salami, salmon, snack stick & jerky and chicken. Our motto BEHIND THE TIMES speaks for itself. Open for tours by appointment. We will be at market on Sat. in May-June, and again from Sept.-Nov.

Snakeroot Organic Farm

Tom Roberts & Lois Labbe, 27 Organic Farm Road, Pittsfield 04967, ph. 487-5056
 Tom@snakeroot.net, www.snakeroot.net/farm
 Our 5 acres of MOFGA certified organic gardens provide shoppers with the finest vegetables & culinary herbs, and we grow blooming lupines & other perennials in recycled plant pots. We offer many unusual items including grapes, gobo, celeriac & dried herbs & tomatoes. Visit our gardens & greenhouses anytime, or come to our annual farm tour on the 2nd Sunday in July, 12-4pm. Ask about our CSA plan & bulk purchases of veggies & herbs. At market Tues. & Sat. all season. Also at the Pittsfield, Waterville, Unity & Newport Farmers' Markets.

Stone Fox Farm Creamery

Kathy & Bruce Chamberlain, 77 Bartlett Hill Road, Monroe 04951, ph. 323-2850, stonefox-farm@mainelywired.net, Facebook: MobileCone
 We produce ice cream in our small plant in Monroe. We only use all natural milk, cream & sugar (no high fructose corn syrup) & natural flavorings & extracts, Maine fruit & maple syrup whenever possible. Our blast freezer quickly chills the ice cream down to -20F so ice crystals don't form. Our overrun is small (the amount of air whipped into the mix) resulting in a rich & creamy ice cream treat. At market from early May-late Oct. Also at the Waterville, Rockland, Gardiner, Ellsworth, & Monroe Farmers' Markets.

Sunkhaze Wild Blueberry Farm

Steven & Shannon Lion, PO Box 53, Old Town ME 04468, 745-7583
 We have been living for 35 years on our 350 acre farm on the Sunkhaze Stream in Township 32, growing 150 acres of blueberries & managing our pine woodlands. We fresh pack daily on the farm 5 and 10 lb boxes of blueberries for local sales. We bring in a fresh, quality product to the market. At market on Tues. & Sat. from late July-mid Aug.

Tangled Oak Farm

Michelle and Bill Neville, 1187 Back Brooks Road, Monroe 04951, ph. 525-3018, email: tangledoak-farm@yahoo.com, Facebook: Tangled Oak Farm
 We are a small diversified family farm offering pasture-raised pork, grass fed beef, eggs & MOFGA certified organic produce. At market all season from May-Nov. and at the Winter Market. Also at the Waterville & Unity Farmers' Markets.

Vine and Branch Farm

Mark & Linda McBrine & Family, 2123 Union St. Bangor ME 04401, ph. 945-6651
 VineAndBranchFarm@yahoo.com
 Our farm is a diversified 50-acre farm raising natural pasture-based livestock & mixed veg-etables. Our gardens are fed only organic soil amendments, and the grain we use is free of anti-biotics & added hormones. Our products include: pastured chickens (broilers, roas-

ters, boneless breast & leg quarters), turkeys, grassfed beef (steaks, roasts, lean ground and stew meat), pastured pork (ribs, roasts, chops, nitrate free hams, bacon & sausage-hot italian, sweet & breakfast), lamb & free-range eggs. Orders taken for sides or whole beef, lamb & pork. Ask about our CSA plans for a mixed vegetable share or combo vegetable & meat share. At market Tues. & Sat. all season & at the Winter Market.

The Wickett Farm

Mark Wickett & Vickey Willey, 1235 Kirkland Road, Old Town ME 04468, ph. 827-0304, wickett0304@aol.com
 In our two acres of gardens we grow an assortment of veggies, such as tomatoes, cukes, onions, beans, snow peas, broccoli, Swiss chard, beet greens, lettuce, potatoes, squash, zucchini, carrots, corn, pumpkins, squash, & herbs. We also have a variety of fruit trees—apples, pears, plums, cherry and kiwi vines. We'll be at market on Tues. & Sat. from July-Oct.

Worcester's Wild Blueberries

Everett & Lee Worcester, 356 Lyford Road, Orneville, ME 04463, 943-5501 or 943-8804, RE503@ol.com, www.wildblueberryproducts.com
 Every year our 35-40 acres of wild lowbush blueberries are harvested to provide our valued customers with a clean, tasty, healthy & truly Maine product. We pride ourselves in producing pint & quart boxes of berries that are clean, fresh and ready to use "out of the box". We also offer 5+ quart freezer-ready boxes of berries of the same high quality. From our kitchen we produce blueberry jam, jelly, syrup, chutney, a blueberry juice drink, vinaigrette & pie filling, and sugar-free jam & syrup. We also offer delicious wild blueberry blossom honey which honey lovers will find especially tasty. Also at the Bangor/Brewer & Waterville Farmers' Markets. Our fresh berries are available wholesale & retail on Tues. & Sat. from mid July-Sept. All our kitchen products are available year-round and we attend the Winter Market.

Many market members accept Farmers' Market WIC checks, accept EBT, or offer CSA or bulk purchasing plans.

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

"Let us create a Maine where all young children have the opportunity to plunge their hands into the soil, get dirty, learn how to grow vegetables and know where their food comes from. Where our children drink milk from Maine cows, bottled in Maine dairies. Where all our bread is made with Aroostook grain. Where our meat is raised and slaughtered here in our state. Where Maine canneries pack the products of a thousand small Maine producers. Where young aspiring farmers can find the affordable land they need to grow food for Mainers."
 -John Bunker, past MOFGA president, 2007

Learn more about the market and the market members (including photos) at our website www.oronofarmersmarket.org

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

The Orono Winter Market is on the Second & Fourth Saturdays from December through April in the downtown Orono parking lot.

New for 2010! The market will be set up in downtown Orono (at the Winter Market site) between Homecoming (mid October) and Commencement (mid May).

Get the free **Orono Farmers' Market News** by e-mail! To subscribe sign up at the website

Rain or Shine! Visit the **2010 Orono Farmers' Market** Buy locally grown... right from the farmer!

Tuesdays 2-5:30pm June 23-Oct. 27

Saturdays 8am-1pm May 2-Nov. 21

at the **Steam Plant Parking Lot** on College Ave. from mid May-Mid Oct. and at the **Downtown Orono Parking Lot** from mid Oct. - mid May

www.oronofarmersmarket.org

Orono Farmers' Market 2010 Member Directory

Appleton Creamery

Caitlin and Brad Hunter, 780 Gurney Town Road, Appleton, Maine 04862, info@ppletoncreamery.com, www.appletoncreamery.com

Appleton Creamery is a small-scale family farm on 6 acres. Our herd of 45 alpine dairy goats have access to five wooded acres, never confined, and are milked from March to Dec.. We buy in sheep milk from EllsFarm in Union and cow milk from Grassland Farm in Skowhegan. Milk is processed daily and hand crafted into many varieties of award-winning fresh & aged cheeses, yogurt, & butter using traditional methods. We also offer goat's milk fudge & goat's milk soap. At market Sat. only all season, and at the Winter Markets.

Berry Brook

Kristen McGovern, PO Box 314, Orono ME 04473, ph. 299-4577, Kristen.McGovern@umit.maine.edu

Our 20 acres of certified organic blueberries is just off Route 9 on the Haynes Brook Rd. in Amherst. This year, about 6 acres are ready for production. I plan to sell quarts & pints of fresh blueberries as well as bulk by the pound. We take orders for pickup or delivery of larger quantities. Attending market in Aug. on Sat. & Tues.

Bread Box Bakery

Becky Alley, PO Box 121, East Orland 04431, ph. 469-0015.

Bread Box Bakery is a small in-home bakery. I do sour-dough breads, focacias, Italian breads, hearth breads and possibly some sweet items like pies, muffins and cinnamon rolls. I also attend the Belfast, Brewer & Bar Harbor Farmers' Markets.

Clarke's Garden Patch

Katie & Ralph Clarke, 750 Greenfield Road, Greenbush ME 04418, 827-6272.

Over an acre of mixed vegetables, primarily lettuce, radish, kohlrabi, green & wax beans, peppers, carrots and beets. Mixed cut flowers and gladiolus. We will be at market on Saturdays from June to Sept., and on Tuesdays in August.

Cornerstone Farm

Hanne, Dan, Edie and Sam Tierney, 74 Dogtown Rd., Palmyra ME 04965, ph. 487-5945, cell: 416-2676, hanne@cornerstonefarm.us, www.cornerstonefarm.us

We are a small family farm raising & selling pastured pork & free-range 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. We raise our pigs on home grown forages. At our tent you will find a full range of steaks, roasts, chops, ribs, 6 types of sausage & ground pork and nitrate free bacon & knitted goods. Our fresh roasted coffee from fair-trade & organic beans, is roasted on our farm less than 24 hrs. before market. Our 8 year old daughter sells veggies that she grew almost entirely by herself! At market Sat. only all season and at the Winter Market. We can't wait to see you there. Also at the Waterville, Bath, & Portland summer farmers markets & the Waterville, Bath, & Brunswick winter markets.

Daily Bread

Donna Mionis, 30 Sunny Acres Drive, Levant ME 04456, ph. 884-8224, donnasdailybread@yahoo.com

We are small, family run bakery, on our beautiful little farm here in Levant. Our specialty is making high quality yeast breads in a wide variety of flavors. Whenever possible we use locally grown ingredients for some very unique flavors like spinach and cheddar, blueberry, and garlic dill. We look forward to baking for you this season each Tues. & at the Winter Markets. Also at the Brewer, Hermon, Stonington, Bluehill, Augusta, Winter Harbor & the down town Bangor Artisans' Market.

Evermay Nursery

Richard May, 84 Beechwood Ave, Old Town, ME 04468, 827-0522, rmay821101@aol.com, www.evermaynursery.com.

We grow a spring crop of flower & vegetable seedlings in two small greenhouses. We also grow about 500 different unusual perennial plants, many of which are alpine plants or woodland plants. The perennials are grown in containers on less than an acre. We specialize in growing unusual perennial plants such as primroses and rock garden plants and have high quality annual flower & vegetable seedlings & hanging baskets. At market Sat. in May & June, and Tues. & Sat. in July.

Fire Flour Bakery

and Fail Better Farm

Kendra Michaud and Clayton Carter, 41 Puls Lane, Montville ME 04941, ph. 342-2770, Kendra@kendramichaud.com

www.kendramichaud.com, goodfood@failbetterfarm.com, www.failbetterfarm.com

Our artisan sourdough breads are baked in a hand-made, wood-fired oven. We produce 60-70 loaves of bread a day. Our authentic cream scones are light and fluffy & full of flavor. All of our delicious baked goods are hand made with all natural & organic ingredients. In addition to the bakery, our one acre of market gardens & 4,000 sq.ft. greenhouse produce certified organic vegetables of the highest quality & freshness, including our famous "Seasonal Salad" mix & rainbow carrots. We also have 30 hens for eggs. At market Sat. only, all season.

Far East Cuisine Catering Service

Bich Nga & Steven Burrill, 185 Coles Corner Road, Winterport ME 04496, ph. 223-4150

FarEastCuisine@aol.com

Serving individuals, families & parties for all occasions. Ready to eat spring rolls & entrés. This year we will feature more vegetarian and vegan products, while continuing our regular products. At market on Sat. only all season, & at the Winter Market.

Feel Good Farm

Jenn Steingass & Scott Hoxie, 16 Fisher Road, Unity 04988, 948-5505, halfmoonstream@yahoo.com

We grow one acre of mixed chemical free vegetables and cut flowers in Thorndike. We really enjoyed offering fresh bouquets last year, and have decided to focus even more on flowers this year. At market early June-Oct. on Sat. & Tues.

Fire Fly Farm

Billi Barker, 526 Dexter Rd, Saint Albans, ME 04971, ph. 938-3906, fireflymaine@yahoo.com

website: www.enchantedkitchen.org.

Natural and organic farm, bakery, caterer and personal chef. Artisan, hand kneaded breads, cakes, pies and sweetie treats of all kinds and hummus. Whole grains are all organic, grown and ground in Maine from Aurora Mills. Medicinal tinctures from grown & wild crafted plants made with organic grain alcohol. CSA shares available. I plan to attend market Sat. only from May-Nov. and at the Winter Markets. I also attend the Skowhegan & Belfast Farmers' Markets.

Freedom Farm

Daniel Price & Ginger Dermott, 355 Greeley Rd., Freedom, Me., 04941. ph. 382-6007, freedomfarm@fairpoint.net, www.FreedomFarmVeggies.com

We grow 8 acres of a wide variety of organically certified mixed vegetables, culinary herbs, & cut flowers. We grow our produce sustainably, without the use of harmful chemical fertilizers and pesticides. Our produce is available at farmers' markets & restaurants and we have a small CSA program. We take special orders for flower arrangements & larger quantities. We will be at market on Sat. from July-Oct.

Freyenhagen Family Farm

James & Patricia Freyenhagen, 51 Wottons Mill Road, Union, ME 04862, 785-4559.

Our farm is on 10 acres, with 1½ acres tilled. We process our maple products on the property, all sap is hauled in by trucks from leased trees at various locations. On a normal year, we produce 300-500 gallons of maple syrup. Syrup is packaged in containers ranging from 100ml to 1 gal. We also have maple cream. Maple products available year round. We will have various produce, wild blackberries & fiddleheads during their seasons. At market Sat. only from June-Oct. Also at the Portland Farmers' Market.

Good Hike

Daniel Straine & Erin Howell, 339 Stillwater Ave., Old Town 04468, 217-5181, goodhikebars@gmail.com

We were tired of buying granola bars from some big company far away & wanted to create an affordable bar made right here in Maine. They are all natural & really, really tasty, are more affordable than the bars you will find in the store, packed with as much nutrition & they are made locally with local ingredients. We use minimal packaging on all of our bars in respect of the Earth. Four varieties of bars plus one baked just for your dog. We will have samples at our stand each Tues. & Sat. all season and attend the Winter 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 289 acres of beautiful farm land seated majestically atop a hill overlooking Weserrunnett Stream. We milk a mixed herd of 40 cows including Linebacks, Jerseys, Holsteins, & Brown Swiss. We offer delicious, organic raw milk in half gallons, quarts & pints, and pints of certified organic cream & half gallons of reduced fat milk, all in returnable glass bottles. We also raise certified organic USDA inspected beef on grass. Each cut is individually frozen, labeled & vacuum sealed. A few bulk orders for beef quarters and sides are accepted for the fall. At market Sat. & Tues. all season and at the Winter Market. We also attend markets in Waterville, Skowhegan, & at Mill Park in Augusta.

High Lonesome Acres

Linda & Nelson Bowden, PO Box 147, Harmony ME 04942, ph. 270-0275, busylady1@localnet.com

We grow a wide variety of veggies, from lettuce to sweet corn, winter squash, potatoes & pumpkins. etc. We have about 80 laying hens for Farm Fresh Free Range Eggs, and honey from our bees. From our kitchen we do home made baked goods, jams, jellies, pickles, relishes, home made sauces, pickled eggs, etc. We also sell at the Pittsfield Farmers' Market, roadside on Main Street in Bingham, & the farmstand at our farm. At market on Tues. & Sat. and at the Winter Market.

Kousky Farm

Millie & Dave Kousky, 880 Ledge Hill Road, Corinth, ME 04427, ph. 884-8888.

We grow 5 acres of high quality vegetables using all organic products. Thru the season we offer a full array of produce, from early tomatoes to beet greens, spinach, lettuce, peas, beans, cukes, potatoes, onions, eggplants, peppers, melons and many more including our ever popular sweet potatoes. We also attend the Penobscot Farmers' Market in Brewer.

Lobster Shack

Perley & Caty Frazier, 20 Jericho Way, Stonington, 04681, ph. 367-5059, Jericho8@myfairpoint.net

We trap wild Maine lobsters & crabs out of Stonington Harbor. We also purchase local clams, crabmeat, shrimp & fresh fish as available during season. The lobsters are caught using our lobster boat "Jericho III" and locally made wire lobster traps. Call or email us with orders to be ready for pickup at the market. At market all season Sat. only, and at the Winter Markets.

Maine-ly Poultry

John Barnstein, PO Box 5, Warren ME 04864 273-2809, jbarstein@aol.com

We are a family operated farm raising broilers & turkeys on feed with no growth hormones, antibiotics or animal by-products. We offer all cuts of fresh chicken, homemade chicken pies, chicken sausage, chicken salad, smoked chicken, rotisserie chicken ground turkey, turkey cutlets & turkey jerkey. Fresh turkeys available from mid Oct. to the first of the year. Also at the Belfast, Rockland, Camden, Damariscotta, Boothbay, Bath & Brunswick Farmers' Markets. At market all season long on Sat. only, including all the Winter Markets.

Meadowsweet Farm

Sumner and Paula Roberts, 105 Stevens Rd., Swanville, ME 04915, 338-1265, meadowsweetfarm@gmail.com, www.MeadowsweetFarm.us.

Meadowsweet Farm is a 120 acre farm raising sheep & beef cattle on pasture using a planned grazing system. Sheep & cattle are grass fed & grass finished, receiving no grain, hormones or antibiotics to promote growth. Our meat is sold frozen, by the cut; also available by pre-order in freezer packages. We offer CSA meat shares, sheepskins & handspinning fleece, decorated eggs, felted items, feather bouquets & wool blankets. Farm visits by appointment. At market on Sat. only & all the winter markets. We also attend the Belfast Farmers' Market

Mildel Farm

Delmar & Mildred Levesque & Cody Hopkins, 1348 Moosehead Trail, Plymouth ME 04969, ph. 257-2514, email: cjhopskins123@yahoo.com.

We are a 70 acre farm with four acres in apples, pears, plums & blueberries. High bush blueberries, raspberries, asparagus & cider in season. At market on Tues. & Sat. from late Aug.-late Oct.