

The Waldo County Area Local Food Guide



Your Guide to Local Food and Farms in the Following Maine Towns:

albion belfast belmont benton brooks burnham
china clinton detroit dixmont eastvassalboro
fairfield frankfort freedom islesboro
jackson knox liberty lincolntonville monroe
montville morrill newburgh newport northport
palermo pittsfield prospect plymouth searsmont
searsport southchina stocktonsprings swanville thorndike troy
unity vassalboro waldo waterville winslow winterport

DOWNLOAD THE GUIDE: www.unityme.org

◻ FARMERS' MARKETS ◻

BELFAST Fri 9-1, mid-May-Oct. Downtown on Front St. with monthly Main St. celebrations.

www.belfastfarmersmarket.org

EAST VASSALBORO Fri 2-6, mid-May -Oct. At the Vassalboro Grange on Rt 32.

eastvassalborofarmersmarket.weebly.com

FAIRFIELD Wed 2-6 & Sat 9:30-1:30, June-Oct. Find us at 81 Main Street (Rte 201) in the Nazarene Church parking lot.

LIBERTY-MONTVILLE Tue 2:30-6, mid-May-Oct. At the Corner Restaurant, Routes 3 & 220.

MONROE Sat 9-12, May-Oct. Near the intersection of Routes 139 & 141.

NEWPORT Sat 9-1, May-Oct. In Paris Farmer's Union parking lot, 12 Progress Park South (former Dexter Shoe factory).

www.newportfarmersandartisansmarket.org

PITTSFIELD Mon & Thu 2-6, May-Oct. At the corner of Hathorn Park at Park and Forest Sts, across the Church of the Nazarene.

www.pittsfieldfarmersmarket.org

SEARSMONT Sat 7-12 & Tue 3-6, Jun-Oct. Main St. across from P.O. in old town hall parking lot.

SEARSPORT Wed 9-1 Jun-Oct. At Hamilton Town Wharf on Steamboat Ave.

SWANVILLE Thu & Fri 9-1, May-Nov. At the Corner of Cross Rd & Swan Lake Ave.

UNITY MARKET DAY Sat 9-1, May-Nov. Unity Community Center, Route 139, 32 School Street. www.unitymarketday.org

COMMON GROUND COUNTRY FAIR FARMERS' MARKET 3rd weekend after Labor Day, Fri & Sat 9-6, Sun 9-5. Common Ground Country Fair, Crosby Brook Rd, off Rt 220. www.mofga.org

WATERVILLE Thu 2-6, May-Nov. (Winter: 3rd Thu, 2-4, Dec-April). In the Concourse along Appleton Street, in downtown Waterville.

www.watervillefarmersmarket.org

WINTERPORT Last Saturday of every month 8-1, May-Sept. In the Winterport municipal parking lot on Main St.



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*No Farms or Food Businesses in the following towns were identified to date who wished to be included in this guide: Brooks, China, Clinton, Detroit, Frankfort, Islesboro, Morrill, Northport, Prospect, Searsport, South China, & Unity Township.

Welcome to the 2010 edition of the Waldo County Area Local Food Guide, created by Unity College & Maine Organic Farmers' & Gardeners' Association.

This year the Guide, previously published as the *Vibrant Community Local Food Guide*, has expanded to include all the towns in Waldo, as well as neighboring communities in Kennebec, Somerset, & Penobscot counties.

Read on, eat up, & support your local farmers!

If you'd like to be included in the Guide, want to participate in the publication, or have a donation, please contact us.

For more info contact: Jen Olin
 948-3131 ext. 273 | jin@unity.edu



4 PRODUCT CHART

NAME, PAGE # TOWN

NAME, PAGE #	TOWN	eggs	meat	dairy	processed/ value-added	maple or honey	seed/lings	berries	tree fruit	herbs	mixed veg	storage veg	grains or dry beans	specialty/ primary crop(s)	CSA/Subscription	Certified Organic	Pick Your Own
A Stone's Throw Farm, 16	Newburgh	✓								✓	✓	✓		melons, herbs, onions, garlic, kohlrabi		veg.	
Alive 'n Pickin' Farm, 20	Unity									✓	✓	✓		beets, carrots, winter squash, potatoes		✓	
Angelina's Bakery, 14	Knox													bakery items, nut trees, gluten free		some	
Apple Farm, The, 12	Fairfield					✓			✓	✓	✓			apple, pear, plum, cider		some	
Ashgrove Farm & Gardens, 15	Lincolntonville									✓	✓			lettuce, arugula, kale, chard		✓	
Back Brace Farm, 19	Troy									✓	✓	✓		sweet corn, specialty pumpkins & gourds			
Bahner Farm,	Belmont						✓			✓	✓	✓	✓	mixed veg, flower & veg, seedlings, decor.		✓	
Barnes & Barnes Farm,	Albion	✓												free range eggs, organic hay		✓	
Barrels Community Market, 22	Waterville	retail	retail	retail	retail	retail	retail	retail	retail	retail	retail	retail	retail	local, organic groceries & products		some	
Belfast Blueberry Coop, 9	Belfast							✓						wild blueberries		✓	
Boardworks Farm, 18	Stockton Spr							✓	✓	✓	✓	✓		garlic, raspberries, veg., apples		✓	
Bright Berry Farm, 11	Dixmont							✓	✓	✓	✓	✓		peas, tomatoes, berries, cherries, squash		✓	
Bull Ridge Farm, 8	Albion					✓						✓	✓	sunflower oil, small grains, beans		✓	
By Chance Farm, 11	Dixmont	✓					✓			✓	✓	✓		heirloom & OP veggies, herbs, seedlings		✓	
Cherry Mountain Farm, 10	Burnham							✓		✓				strawberry, blueberry, veg., flowers			
Common Hill Farm, 13	Jackson		✓											grassfed beef & feeder cattle			
Common Sense Farm, 21	Unity							✓		✓	✓	✓		tomato, melon, pepper, squash, cucumber			
Copper Heron B&B, 21	Unity													locally sourced meals			

ALBION

BARNES & BARNES ORGANIC DAIRY

Basil Barnes

437-5483

WHAT WE PRODUCE Free range eggs & organic hay.

WHERE YOU CAN GET IT Contact Us.

BULL RIDGE FARM

Henry Perkins

437-9279

WHAT WE PRODUCE Year-Round: wheat, oats, spelt, soybeans, sunflower grain, cold pressed soybean oil, cold pressed sunflower oil.

WHERE YOU CAN GET IT

On Farm: 156 Bog Rd. Call ahead.
Barrels Community Market, Waterville.
Common Ground Fair (see p. 2 for info).

YOU SHOULD ALSO KNOW Dairy, grain, and sunflower oil are certified organic.

FIELD OF GREENS

Sam Hawes

437-2993

WHAT WE PRODUCE Mixed vegetables and fruit.

WHERE YOU CAN GET IT Farm Stand & Restaurant: 24 Winslow Rd (Off Rtes 9, 202 & 137). 2nd left. Restaurant open 361 days/year 6am-7pm, Farm Stand open August through October, 10-5.

FREEDOM BEAN CO.

Tony Neves

437-2211

neves@fairpoint.net

www.freedombeancompany.webs.com

WHAT WE PRODUCE Dry beans: Yellow Eye, Marafax, Soldier, Jacob's Cattle, Navy, King of Early, Kidney, Vermont Cranberry.

WHERE YOU CAN GET IT On farm: 310 Quimby Rd. Open year-round, dawn to dusk.

YOU SHOULD ALSO KNOW We use chemical

fertilizers sparingly, rarely use pesticides. Farm visits welcome.

HART-TO-HART FARM

Linda & Doug Hartkopf

437-2441

hhart@uninets.net

www.hart2hartfarm.org

WHAT WE PRODUCE Year-Round: raw milk, organic beef/hamburg. Fall & Winter: pork, pasture fed broilers.

WHERE YOU CAN GET IT

On Farm: 16 Duck Pond Lane, year-round. Sat-Wed. For bottled milk, come Saturday mornings after 8:30. For meat, call ahead.

CrossTrax Deli, Depot St, Unity

YOU SHOULD ALSO KNOW Host school tours, open farm days, farm day camp. Certified organic as of May 2010.

JASON'S BUTCHER SHOP

Jason Esler

437-2490

WHAT WE PRODUCE Butcher shop. Local meats. Ground beef.

WHERE YOU CAN GET IT At shop: 22 Unity Rd, business hours.

WILSON FAMILY MAPLE

Sherry Wilson

453-6969

maplesyrup@roadrunner.com

WHAT WE PRODUCE Maple syrup, maple products.

WHERE YOU CAN GET IT At the Sugar House: 652 Benton Rd (2mi from Albion Variety). During Maine Maple Sunday weekend, open 10-4. Other times, call ahead.

YOU SHOULD ALSO KNOW We give demos, hayrides, and host school tours. We don't add anything to our syrup.

BELFAST

BELFAST BLUEBERRY COOPERATIVE

Shana Hanson
338-8980

WHAT WE PRODUCE Certified organic wild blueberries. Available Aug-Sept.

WHERE YOU CAN GET IT

- On farm: Call for directions and to order.
- Chase's Daily, Belfast. Tues-Sat AM.
- Other co-ops, Hannafards, etc.

DUCKTRAP RIVER OF MAINE

Shelly Patten Prescott
930-4121

shelly.patten@marineharvest.com
www.ducktrap.com

WHAT WE PRODUCE Smoked Seafood: Fish (salmon, trout, mackerel) & Shellfish (clams, mussels, shrimp, scallops). All available year-round, wholesale & retail.

WHERE YOU CAN GET IT

- Belfast Coop, year-round, open 7 days
- Hannaford Stores, year-round, 7 days

YOU SHOULD ALSO KNOW We provide plant tours with advance notice (7 days), which include viewing & sampling of products. Our products are all natural. There is no artificial coloring or flavoring or chemical preservatives. Our practices have been developed over the past 30 years.

FIDDLER'S GREEN FARM & MILL

Al Ginsberg
338-1757

info@fiddlersgreenfarm.com
www.fiddlersgreenfarm.com

WHAT WE PRODUCE All organic flours milled to order: whole wheat bread flour, pastry flour, corn meal, spelt, rice, oat, barley, rye, corn flour.

WHERE YOU CAN GET IT

- Belfast Coop, year-round, open 7 days
- From the mill, by appointment, for bulk orders only, year-round, 8-5 daily. Mill phone: 338-9786.

YOU SHOULD ALSO KNOW Our mill and facility are MOFGA Certified Organic. We mill only organic grains.

BELMONT

BAHNER FARM

Christa Saunders-Fleming & Mike Bahner
342-2592

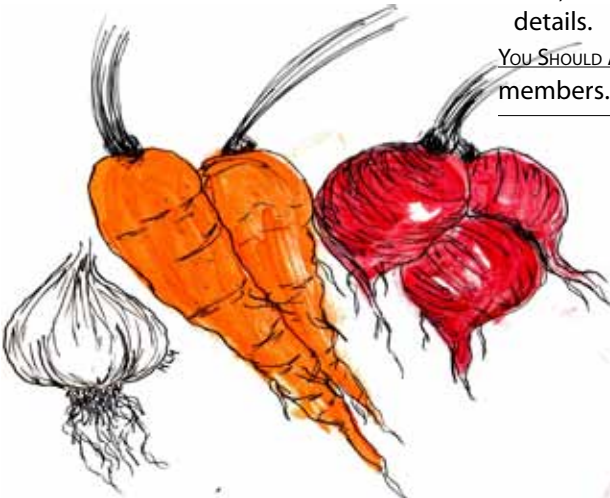
bahnerfarm@gmail.com
www.bahnerfarm.com

WHAT WE PRODUCE Mixed veggies, flower & veggie seedlings, cut flowers, seasonal decorations.

WHERE YOU CAN GET IT

- Farmstand: 153 Augusta Rd. Jun-Dec.
- CSA, farmers markets. Website for full details.

YOU SHOULD ALSO KNOW Events, tours for CSA members. Organic, certified as of 6/10.



WAYBACK FARM

Paul Bernacky & Elisa Ross
342-5052

waybackhomestead@yahoo.com

WHAT WE PRODUCE Fall storage carrots, onions, garlic. Medicinal & culinary herbs. Bacon, European style pork products, poultry meat.

WHERE YOU CAN GET IT

- On farm: Belmont corners. Sept-Nov, weekends.
- CSA (Call by May 1st).

YOU SHOULD ALSO KNOW Biodynamic. No hormones, pesticides, or antibiotics.

BENTON

LONGMEADOWS FARM

Xandy Brown
873-5212

xandy@longmeadowsfarm.com
www.longmeadowsfarm.com

WHAT WE PRODUCE Fall & Winter: beef (whole, half, quarter). Summer thru Winter: lamb (whole, half). Year-Round: pork (whole, half) & square bale hay.

WHERE YOU CAN GET IT On Farm: 184 Unity Rd (Rte 139). Call year-round for availability and pricing.

YOU SHOULD ALSO KNOW We are a diversified, nationally-recognized historic farm selling grass-fed beef, pork and lamb. Specializing in sustainable, natural and humane production of meat.

BURNHAM

CHERRY MOUNTAIN FARM

Linda & Rick Kersbergen
948-3136

richardk@umext.maine.edu

WHAT WE PRODUCE Mixed summer vegetables, lettuce, cut flowers, high bush blueberries; strawberries.

WHERE YOU CAN GET IT

- Unity Farmers' Market (see p. 2 for info).
- CrossTrax Deli, Depot St, Unity. Summer.

YOU SHOULD ALSO KNOW Organic methods used, not certified.

FLYING FOX NURSERY & GALLERY

Gail Shields

948-5535

flyingfoxnursery@yahoo.com

WHAT WE PRODUCE Summer vegetables (corn, tomatoes, carrots, cabbage, melons, cauliflower, beets, winter squash); herbs; Dwarf spruce, nugo pine, horizontal blue spruce; deciduous shrubs (lilac, spirea); alpine garden plants; hardy perennials., highbush blueberry, apples.

WHERE YOU CAN GET IT

On Farm: 166 Pond Rd. By chance or by appointment (usually present Tues 8-12). Stop by or call 948-5535.

YOU SHOULD ALSO KNOW Use sustainable farming practices, no chemical inputs.

MAPLECROFT FARM

Debra Croft
948-3539

mcf@croftworld.net

WHAT WE PRODUCE Vegetable seedlings, maple syrup.

WHERE YOU CAN GET IT

- On Farm: 36 Mount Rd. May-Sept. 7 days a week 8-7.
 - Mac's Hardware, School St., Unity.
-



DIXMONT

BRIGHTBERRY FARM

David Bright & Jean Hay Bright
234-4225

dbright@brightberryfarm.com
www.brightberryfarm.com

WHAT WE PRODUCE snap peas, cherry tomatoes, slicing tomatoes, blueberries, strawberries, squash, pie pumpkins, pie cherries.

WHERE YOU CAN GET IT

- Belfast Coop, May-Nov.
- Any store served by Crown O' Maine

YOU SHOULD ALSO KNOW MOFGA Certified Organic. We don't use chemicals-- even ones approved for organic production.

BY CHANCE FARM

Anne Warner
234-2020

bychance@uninets.net

WHAT WE PRODUCE free range eggs, heirloom & open pollinated vegetable & herb seedlings and veggies: eggplant, tomato, pepper, leek, onion, shallot, tarragon, mint, basil, beans, squash, and a wide variety of unusual and international varieties.

WHERE YOU CAN GET IT

- By chance or prearrangement: 4306 Kennebec Rd. 2.5 mi from intersection of rts. 202 and 143.

YOU SHOULD ALSO KNOW MOFGA Certified Organic.

MAINE-LY APPLES

John & Elaine Olson
234-2043

jeodix@aol.com

www.mainelyapples.com

WHAT WE PRODUCE Fall: apples, apple cider, winter squash, pumpkins, potatoes, cabbage. Beginning in September: PYO apples (26 varieties).

WHERE YOU CAN GET IT

Farm Stand: on Rte 7 in Dixmont. 3rd week Aug- Nov 1st, daily 10-5.

Unity Farmers' Market, Sept-Thanksgiving (see p. 2 for info).

YOU SHOULD ALSO KNOW Tours given to school groups, activities on Maine Apple Sunday. Use integrated pest management (IPM) system, working with the University of Maine.

PART 'N PARCEL FARM

Benjamin Wilcox & Song Emery
234-2795

WHAT WE PRODUCE Carrots, greenbeans, mixed zucchini squash, spinach, arugula, basil, cilantro, parsley, mustard mix, butternut squash, scallions, fennel.

WHERE YOU CAN GET IT

- Belfast Coop produce section, Jul-Nov.

YOU SHOULD ALSO KNOW Vegetables grown according to NOP, not certified. Over 30 years an organic grower.

PEACEMEAL FARM

Mark Guzzi & Marcia Ferry
257-4103

WHAT WE PRODUCE Spring: spinach, lettuce, mixed greens, beet greens, chard. Summer: greens, peas, beans, cukes, squash, tomatoes, peppers, melons. Summer/Fall: potatoes, onions, garlic, carrots, beets, herbs. Fall: greens, winter squash, pumpkins.

WHERE YOU CAN GET IT

- Belfast & Waterville Farmers' Markets (see p. 2 for info).
- Orono Farmers' Market. May-Nov, Sat 8-1; July-Oct, Tues 2-5:30
- Camden Farmers' Market. May-Oct, Sat 9-12; June-Sept, Wed 2:30-6

YOU SHOULD ALSO KNOW MOFGA Certified Organic.

EAST VASSALBORO

FULL CIRCLE FARM

Bernie & Jody Welch

923-4216

grammyscamp@hotmail.com

WHAT WE PRODUCE Specialize in blackberry & raspberry plants (spring) & fruit (summer). Year-Round: frozen berries. Spring thru Fall: seasonal organic vegetables; emphasis on greens, squash, pumpkins & root crops. Free range eggs.

WHERE YOU CAN GET IT On Farm: 78 S. Stanley Hill Rd. Open daily May-Sept.

YOU SHOULD ALSO KNOW Farm Stay: cabin on the lake, available May-September weekly basis. MOFGA Certified Organic fruit & vegetables.

FAIRFIELD

THE APPLE FARM

Marilyn & Steven Meyerhans

453-7656

applefarm@gwi.net

www.lakesideorchards.com

WHAT WE PRODUCE Apples (Fall & Winter), pears & plums (Fall), vegetables (Summer & Fall).

WHERE YOU CAN GET IT

- The Apple Farm. Located on Back Rd (1 mi off Rte 104 between Waterville & Skowhegan). August - Nov, daily, 9-5.
- Lakeside Orchards, 318 Readfield Rd (Rte 17), Manchester. Open year-round, daily August to December, 10-5.
- Waterville Farmers' Marke, Aug-Oct (see p. 2 for info)
- Uncle Dean's Good Groceries, Waterville

YOU SHOULD ALSO KNOW School tours by appointment during the fall. Open House the 4th weekend after Labor Day. Integrated Pest Management (IPM) used on most of the orchard. 12 acres MOFGA

Certified Organic at Lakeside Orchards. Gardens are managed sustainably, chemical free.

FOREVER GREEN FARMS

Wayne Hiltz

465-9649

thiltz@roadrunner.com

WHAT WE PRODUCE Strawberries- PYO & picked.

WHERE YOU CAN GET IT U-Pick On Farm: 74 Ten Lots Rd, 4 mi from Messalonskee H.S. (same rd), or from Rte 139 in Fairfield, take Davis Rd, go straight at stop sign. 3/10 mi on left. Late June to mid-July. Always call ahead. Open at 7am.

YOU SHOULD ALSO KNOW Use chemicals sparingly.

FREEDOM

FREEDOM FARM

Daniel or Ginger

382-6007

freedomfarmveggies.com

WHAT WE PRODUCE Year-Round: very diverse mixed vegetables. Summer & Fall: flowers & herbs. Summer thru Winter: lamb, beef & pork (not at all markets), wool, yarn.

WHERE YOU CAN GET IT

- Belfast Farmers' Market (see info on p. 2)
- Orono Farmers' Market, late May-early Nov, Sat, 8-1.
- Portland Farmers' Market, late May-early Nov, Wed (Monument Sq) & Sat (Deering Oaks Park), 7-noon.
- Bar Harbor Eden Market, Sun, 9-12
- Community Supported Agriculture (CSA) shares. Please call for more info.

YOU SHOULD ALSO KNOW Farm is open to our CSA members. MOFGA Certified Organic veggies. Animals are primarily grass-fed and we practice sustainable agriculture.

RAVEN'S BERRY FARM

Brian Raven
382-6329

WHAT WE PRODUCE U-pick strawberries, raspberries & highbush blueberries. Retail strawberries & peas. Also sell our products to wholesale accounts.

WHERE YOU CAN GET IT On Farm: From Freedom Post Office, take Bryant Rd 0.8mi to Raven Rd on left. PYO June 20 to September 30.

YOU SHOULD ALSO KNOW Use chemicals sparingly. Family friendly farm.

VILLAGE FARM

Polly Shyka & Prentice Grassi
382-6300
villagefarm@fairpoint.net
www.villagefarmfreedom.com

WHAT WE PRODUCE Community Supported Agriculture (CSA) shares: each Tuesday afternoon from June -October (18 weeks), we provide a bag (half share) or a bushel box (full share) of in-season vegetables grown here at our farm. For additional purchase, we may offer broiler chickens and eggs during the season. Grassfed pork & beef.

WHERE YOU CAN GET IT On farm: across from the cemetery, and just west of Freedom Village on Route 137. In the future we may deliver to area cities but in 2008, all shares will be picked up at the farm.

YOU SHOULD ALSO KNOW All Crops MOFGA Certified Organic.



JACKSON

COMMON HILL FARM

David Greeley
722-3405
hillfarm@pivot.net

WHAT WE PRODUCE Maple syrup. Beef & feeder cattle. Also sell seasoned firewood & lumber.

WHERE YOU CAN GET IT On Farm: 291 Hatch Rd (off Rte 7 in North Jackson), year-round. Call ahead.

YOU SHOULD ALSO KNOW No chemicals used. Beef is grassfed.

NEW DAY FARM

Jenny & Cody Tibbetts
722-4228
the.tibbetts@gmail.com

WHAT WE PRODUCE Community Supported Agriculture (CSA). Each week is a mix of what's in season. Seasonal vegetables: mesclun mix, kale, chard, onions, chives, tomatoes, peas, root crops. Also canned vegetables, soups, jams, pickles, bread, cheese, pork, turkey, chicken, eggs. Pick-up on farm or at Robertson's Chiropractic, Belfast.

WHERE YOU CAN GET IT On Farm: 894 Moosehead Trail.

YOU SHOULD ALSO KNOW Produce grown without the use of chemical fertilizers, pesticides, and fungicides. Poultry & pork pastured. Visitors welcome, call ahead.

WOMERLIPPI FARM

Mick Womersley & Aimee Phillippi
722-3431
mwomersley@unity.edu
www.womerlippi.blogspot.com

WHAT WE PRODUCE Live lambs, feeder pigs-contract grown, fleeces, yarn. Eggs & seedlings at farmstand.

WHERE YOU CAN GET IT Farmstand: Rt. 7 in Jackson (occasionally, spring & summer-



eggs, seedlings). Call for other info.

YOU SHOULD ALSO KNOW College visits, animal handling training. Use livestock medicine. Very sparing use of organic pesticides, only when needed. Use rock-based soil amendments, e.g. lime.

KNOX

ANGELINA'S BAKERY | FOOD FOR ALL, INC

Diana Prizio & Shaughnessy Corrigan
722-3112 / 568-3523

www.gardenvariety.me

gardenvariety25@gmail.com

WHAT WE PRODUCE Organic bakery items, locally milled flours, many gluten free products. Organic, gluten-free baking mixes. Catering events w/ local, organic foods. Fresh frozen organic entrees at the shop.

WHERE YOU CAN GET IT

- Garden Variety, Gordon Hill Rd (Rt 139), Thorndike. Apr-Dec, Thurs-Sun, 12-6.
- Camden Farmers' Market, June-Sept,

Weds, 3:30-6.

- Maine Harvest Link
 - Crown of Maine Organic Coop
-

CURRA FAMILY FARM

Peter & Susan Curra
382-6161*

pwcarragh@yahoo.com

WHAT WE PRODUCE Spring: asparagus.

Summer: green & yellow beans, cabbage, sweet corn, cucumbers, lettuce, cantaloupe, beet greens, peas. Summer & Fall: kale, leeks, storage onions, shallots, potatoes, tomatoes, grass-fed beef (sides- cut, wrapped, frozen). Fall: ornamental corn, pumpkins, winter squash. All Season: our own relish, pickles, 6 varieties of jam.

WHERE YOU CAN GET IT

- Curra Family Farm Stand: .5 mi W. of Jct 137 & 220 on Rte 137. Open Wed-Sun, 10-6, mid-June to Labor Day. Open weekends only from Labor Day to Columbus Day, 10-5.
- Unity Farmers' Market (see p. 2 for info).
- Common Ground Country Fair, (see p. 2 for info).

YOU SHOULD ALSO KNOW Certified Organic since 2000.

LIBERTY

JOHN'S ICE CREAM

John Ascrizzi

589-3700

fiji104@gmail.com

WHAT WE PRODUCE Ice cream using local cream & fruits when possible.

WHERE YOU CAN GET IT

- Ice Cream Shop: Rte 3 in Liberty, west of Lake St. George. Open Valentines Day - New Years, 7 days a week. Hours vary, call ahead.
- Bay Wrap in Belfast, Summer.
- Festivals

LINCOLNVILLE

ASHGROVE FARM & GARDENS

John G. Pincince

230-2410

ashgrove@tidewater.net

WHAT WE PRODUCE Lettuces, arugula, peas, cukes, summer squash, beans, tomatoes, potatoes, winter squash, sweet corn, kale, chard, broccoli, cauliflower, cabbage.

WHERE YOU CAN GET IT

- On farm: Jun-Oct, Thurs 9-5 or call. (East side of Rt. 1. 5 mi north of Camden. .5mi south of Lincolnville Beach.

- Islesboro Farmer's Market: Jul-Aug, Sat 10-1. Community Center, Maine Rd.

YOU SHOULD ALSO KNOW Certified organic, experimenting with biodynamic practices. We have a vacation rental property on our farm; renters can harvest what they need for meals.

SEWALL'S ORCHARD

Bob Sewall & Mia Mantello

763-3956

www.sewallorchard.com

sewall@midcoast.com

WHAT WE PRODUCE Apples, cider, cider vinegar, applewood.

WHERE YOU CAN GET IT

- On orchard: Fall, Tue-Sun. Open 9AM. Directions on website.

- Camden Farmer's Market: Fall, Sat 9-12.

YOU SHOULD ALSO KNOW Certified organic, biodynamic.

MONROE

RIVERSIDE FARM

Donald Nickerson

525- 4417

WHAT WE PRODUCE Winter squash, pumpkins, dry beans, yellow eye beans, & beef (whole & half).

WHERE YOU CAN GET IT

- On farm: 117 Back Brooks Rd. Call ahead.
- Maine-ly Apples, Dixmont.
- Frankfort General Store.
- Tosher's Store, Searsport.

TANGLED OAK FARM

Michelle Neville

525- 3018

tangledoakfarm@yahoo.com

www.tangledoakfarm.com

WHAT WE PRODUCE Organic mixed vegetables, eggs from pasture raised hens, pasture raised pork, grassfed beef.

WHERE YOU CAN GET IT

- Unity Market Day (see p. 2 for info).
- Waterville Farmers' Market, year round.
- Orono Farmers' Market : May-Nov. Sat 8-1, Tue 2-6. Winter: 2nd & 4th Sat 9-12.
- CSA and direct sales.

YOU SHOULD ALSO KNOW Produce is certified organic. Eggs, meats are hormone and antibiotic free.

MONTVILLE

HALF MOON FARM

Sandy & John Spinney

382-6446

mainechutney@yahoo.com

WHAT WE PRODUCE Sustainably grown vegetables & herbs. Jams, jellies, sugar free spreads, chutneys, & several varieties of whole grain crackers.

WHERE YOU CAN GET IT

- Belfast Farmers' Market (see p.2 for info)
- Camden Farmers' Markets: Wed 3:30-6, June-Sept. Sat 9-12 May-Oct.
- Belfast Coop.
- On Farm: 18 Gilcrest Ln. Call ahead.

YOU SHOULD ALSO KNOW No chemical fertilizers or pesticides of any kind used for the past 40 years.

THE HEIRLOOM GARDEN OF MAINE

Sandy George & Diana George Chapin
342-2116

info@theheirloomgarden.com

www.theheirloomgarden.com

WHAT WE PRODUCE Spring: heirloom plants (seedlings & field grown herbs, vegetables, flowers & medicinal plants). Fall: bulbs. Winter: holiday greens & specialty food gifts from Maine producers.

WHERE YOU CAN GET IT Farm Shop and Greenhouse: 513 North Ridge Rd, mid-May to mid-June & mid-Nov to mid-Dec.

YOU SHOULD ALSO KNOW Open Garden Week (late July- early Aug), educational events/lectures/tours by appointment. Sustainable production in greenhouse. Sustainable, chemical-free field production.

ROOTS N' SHOOTS

Claudette Nadeau

589-4655

mudpond@gmail.com

WHAT WE PRODUCE Spring: seedlings, specializing in many varieties of tomatoes, annuals, perennials, herbs & vegetables. Summer/Fall: tomatoes, assorted vegetables and herbs. Sell Agribon by the foot.

WHERE YOU CAN GET IT

- Greenhouse/Home: 40 Peavey Town Rd. May-Jun, daily 9-5. Call in advance.
- Belfast Coop, May-Jun (seedlings).
- Plants Unlimited, Rockport, May-Jun.

YOU SHOULD ALSO KNOW Host a Tomato Taste Testing event in Aug with Waldo Organic Growers. Certified Organic.

NEWBURGH

A STONE'S THROW FARM

Christine & Paul Lipsky

234-2455

astonesthrowfarm@yahoo.com

WHAT WE PRODUCE Specialize in: culinary herbs, spinach. mesclun mix, cantaloupe

& watermelon, kohlrabi, onions & garlic (Summer thru Winter). Also grow lettuce, cucumbers, zucchini, corn, green beans, tomatoes, sweet & hot peppers, broccoli, cauliflower, kale, beets, carrots, cabbage, potatoes, Brussels sprouts, sweet potatoes, winter squash. Vegetable seedlings (Spring) & eggs from free range hens.

WHERE YOU CAN GET IT

- The Store Ampersand, Orono.
- Hampden Natural Foods, Hampden.
- Monroe Farmers' Market (seep.2 for info)
- CSA

YOU SHOULD ALSO KNOW Certified organic produce; natural, free range hens.

NUTKIN KNOLL FARM

Len & Nancy Price

234-7268

nutkin@uninets.net

www.maine-christmas-trees.com

WHAT WE PRODUCE maple syrup & maple confections, available year-round.

WHERE YOU CAN GET IT On Farm: 269 Chapman Rd. Open daily Thanksgiving to Christmas. Otherwise call ahead.

YOU SHOULD ALSO KNOW We participate in Maine Maple Sunday & host tours on request. Diversified family farm. Awarded Sustainable Farm by the Maine Sustainable Agriculture Society. Maple syrup production on wood-fired evaporator.

NEWPORT

HINDSITE RED DEER FARM & HUNT PRESERVE

Mark Luce

356-3582

WHAT WE PRODUCE Venison: whole animal, custom cut (Fall-Winter).

WHERE YOU CAN GET IT On farm: 314 Stetson Rd. By appointment only, call ahead.

YOU SHOULD ALSO KNOW Family friendly; lakeside lodging available. Hunt preserve

tours offered. Grass-fed, use chemicals sparingly.

SONSHINE MEADOWS FARM

Andrea Pratt
368-5118 / 418-9031
calliepratt@gmail.com

WHAT WE PRODUCE Baked goods: whoopie pies, fruit pies, cookies, muffins, zucchini bread; soap (Spring-Fall) Produce occasionally (Summer-Fall).

WHERE YOU CAN GET IT At farmstand: 448 Elm Street.

YOU SHOULD ALSO KNOW Use organic practices, do not use chemicals.



PALERMO

PAGETT FARM
Donald Barret & Pamela Page
993-2500

www.pagettfarm.com
info@pagettfarm.com

WHAT WE PRODUCE Pork (all cuts), chicken (whole & parts), turkey, goose, eggs, and maple syrup.

WHERE YOU CAN GET IT

- On farm: 2986 Route 3. Call ahead.
- Liberty-Montville Farmers' Market (see info p.2)
- We offer a credit-line type of CSA and make weekly deliveries to Augusta, Belfast, and Damariscotta.

YOU SHOULD ALSO KNOW We use strictly or-

ganic methods & certified organic grains. Animals are pastured/free range. We are non-mechanized and follow sound environmental practices such as pasture rotation, use of fallow fields, and composting animal waste. We offer a "Tent & Breakfast" farm stay, tours. See website or call for full details.

PITTSFIELD

SNAKEROOT ORGANIC FARM

Tom Roberts & Lois Labbe
487-5056
lois@snakeroot.net
www.snakeroot.net/farm

WHAT WE PRODUCE Debit style CSA shares. Participate in Senior FarmShare. Accept WIC checks. PRIMARY PRODUCTS--Year-Round: carrots, dried herbs. Summer & Fall: tomatoes, cucumbers, celery, fresh herbs. Fall & Winter: onions, leeks, kale, garlic. OTHER PRODUCTS-- wide variety of greens, peppers, spinach, broccoli, cabbage, squash (summer & winter), peas, beans. We do bulk orders of certain veggies at a reduced cost.

WHERE YOU CAN GET IT

- Unity, Pittsfield & Waterville Farmers' Markets (see p. 2 for info).
- Orono Farmers' Market. May-Nov, Sat, 8-1; June-Oct, Tue, 2-5:30.

YOU SHOULD ALSO KNOW Certified organic. 2nd Sunday in July: Farm Tour, 1-4.

PLYMOUTH

DILLY DALLY ORGANIC FARM

Bill & Carol Hayes
257-3009
dillydally@midmaine.com
www.localharvest.com

WHAT WE PRODUCE A wide variety of vegetables. Chicken, turkey, eggs.

WHERE YOU CAN GET IT

- On farm: Take Rt. 7 to Small Rd. to Pack-

ard Rd. Call ahead.

- State of ME Cheese Company, Rockport

YOU SHOULD ALSO KNOW Certified natural grown. Poultry is free range, no antibiotics or animal byproducts.

YOU SHOULD ALSO KNOW Certified organic. 2nd Sunday in July: Farm Tour, 1-4.

SEARSMONT

EVERGREEN VALLEY FARM & GREENHOUSES

Albert Otis
589-4673

WHAT WE PRODUCE Vegetables, annuals, perennials, mums (Spring-Fall).

WHERE YOU CAN GET IT On farm: 649 Woodsman's Mill Rd. Apr-Oct, 9-5 daily.

STOCKTON SPRINGS

BOARDWORKS FARM

Wayne & Susie Kraeger
562-3261

boardworks@fairpoint.net

WHAT WE PRODUCE Russian red garlic, red raspberries, various vegetables and greens. Apples depending on year.

WHERE YOU CAN GET IT

- On farm: 521 Muskrat Farm Rd. Jul-Oct, call ahead.
- Belfast Co-op. Jul-Jan.

YOU SHOULD ALSO KNOW Certified organic. Use horse manure & shellfish compost.

STAPLES HOMESTEAD BLUBERRY FARM

Basil & Mary Staples
567-3393 / 567-3703

WHAT WE PRODUCE Lowbush wild blueberries.

WHERE YOU CAN GET IT On farm: 302 Old County Rd. By the quart or box (16 qts). Pick your own (rake & winnowing machine provided). Orders taken. Open daily in Aug 8-5 weather permitting.

YOU SHOULD ALSO KNOW Certified organic

since 2000. No pesticides or herbicides. 6th generation family farm, est. 1838.

SWANVILLE

GARDINER'S HONEY & POLLINATION

Lohman & Marcia Gardiner
338-1624 or 338-5971

WHAT WE PRODUCE Spring: bees (hives) for pollination. Year-Round: honey, jelly (black-, rasp- & blue- berry), honey comb, hand cream, candles, honey dog biscuits.

WHERE YOU CAN GET IT

- Belfast Coop, year-round. (Honey)
 - Belfast Farmers' Mkt (see p. 2 for info).
 - At our Shop: 1044 Oak Hill Rd. Call at night to arrange a time.
-

MEADOWSWEET FARM

Paula Roberts
338-1265

meadowsweet@207me.com

WHAT WE PRODUCE Summer through Winter: beef & lamb.

WHERE YOU CAN GET IT

- Belfast Farmers' Mkt (see p. 2 for info).
- Orono Farmers' Market. May-Nov, Sat, 8-1; June-Oct, Tue, 2-5:30. Nov-May 10-12 2nd Sat.
- CSA, by appointment.

YOU SHOULD ALSO KNOW Grassfed, no chemical fertilizers/pesticides used on pastures.



THORNDIKE

FIRE FLOWER GARDENS

Barbara Walch

568-3736

walchkrause@uninets.net

barbarawalchpottery.com

WHAT WE PRODUCE Basil, pumpkins, chile peppers, edible flowers, zucchini, green beans, dry beans. Cut flowers & perennial plants, herbs.

WHERE YOU CAN GET IT

- On Farm: 33 Knox Station Rd. Take Rt 139 from Thorndike Vill. 2 mi to Knox Station Rd. By chance or appointment.
- Belfast Farmers' Mkt (see p. 2 for info).

YOU SHOULD ALSO KNOW Certified organic. Annual garden party, open garden day.

HALF MOON GARDENS

Izzy McKay

568-3738

www.halfmoongarden.com

WHAT WE PRODUCE Year-Round: greens & herbs. Spring: seedlings (organic & non-organic). Spring/Summer: vegetables, hanging baskets, annuals, perennials.

WHERE YOU CAN GET IT

- Half Moon Gardens, off Rt 220 in Thorndike Village. Call for hours.
- Crosstrax Deli, Depot St, Unity, year-round.
- Waterville Farmers' Market, year-round.
- Barrels Market, Waterville, winter.
- Uncle Dean's Good Groceries, Winslow, all year.

YOU SHOULD ALSO KNOW Certified organic.

SCHARTNER FARM

Herb Schartner

930-9042

schartner@uninets.net

WHAT WE PRODUCE Summer: strawberries. Fall- Winter: apples.

WHERE YOU CAN GET IT On farm: Mt View Rd (Rt 220). Sep-Oct 10-5. Call for more info.

YOU SHOULD ALSO KNOW Use chemicals sparingly.

TROY

BACK BRACE FARM

Sue Kischitz

948-5569

skischitz@uninets.net

WHAT WE PRODUCE Primary products: sweet corn (early yellow 'Bodacious'), winter squash (Buttercup, Blue Hubbard, etc), pumpkins (Lumina (white), New England Pie, Carving Jack-O-Lanterns). Other Products: cucumbers (slicing & pickling), corn stalks (for autumn decorating). All squash pre-weighed & priced.

WHERE YOU CAN GET IT Self-service roadside Farm Stand in front of barn, 1077 Bangor Rd, easy access on Rt. 202/9 just N of Troy General Store. Open daily Aug thru Oct.

YOU SHOULD ALSO KNOW Small, hand-tended farm. Use organic methods, not certified.



THE GARCELON HOUSE

Scott Pfeiffer

948-5915

tghfarmstand@uninets.net

www.thegarcelonhouse.org

WHAT WE PRODUCE Strawberries, spinach, vegetables, herbs, eggs, veggie seedlings (pre-order), dig your own perennials, cut your own flowers. Winter squash, garlic & cabbage available thru March. Value added products: salad mixes, dressings, soups, frozen french & home fries, whole-

wheat bread, pizza crust, pasta (from ME grown wheat & our eggs), bean sprouts.

WHERE YOU CAN GET IT Pick your own on the farm daily (except Thur & Sun) from 8-12 or call ahead. Bartering is preferred as re-creating local economies and traditions is part of our mission.

YOU SHOULD ALSO KNOW Crops & work-trade opportunities posted weekly on our barter board in the lending library. You can receive weekly emails listing the same information. We don't use commercial fertilizers or pesticides; chickens free range. Events: Sugarbush operation, weed identification talk, bug identification talk, tomato taste test, cider pressing, canning, open house tour, & cross country skiing. Commercial kitchen available: blender, juicer, canning supplies, etc. wool carding mill, washroom, & root crop storage. We have 501c(3) status & donations of labor, monies or other forms of support are welcome. Contact us for further info.

HEALD FARM LLC

Mark Rollins
948-2111

mrollins@uninets.net

WHAT WE PRODUCE Primary Products: sweet corn & pumpkins. Other products: mixed seasonal vegetables & dry beans (year-round). Start at markets in late July.

WHERE YOU CAN GET IT

Farm Stand: 1227 Bangor Rd (Rtes 202 & 9): just south of Troy General Store. Jul-Oct, daily 10-5.

Augusta Farmers' Market. Aug-Sep, Tue 2-6.

Brewer Farmers' Market. Aug-Sep, Wed & Sat, 9-1.

YOU SHOULD ALSO KNOW Use chemicals sparingly.

HIGH FIELD FARM

Peg Byrne
948-3078

WHAT WE PRODUCE Primary Products: vegetable & flower seedlings (spring & summer). Mixed vegetables (summer & fall). Occasionally grassfed beef.

WHERE YOU CAN GET IT

- Unity Market Day (see p.2 for info).
- On farm: 90 N. Dimont Rd. Spring-Fall, by appointment or chance.

YOU SHOULD ALSO KNOW Use organic methods, not certified.

JUDY'S KITCHEN | BLUE HERON FARM

Judy Rock
948-5912

WHAT WE PRODUCE Baked goods & preserved foods: wheat-free granola, Cabot Trail Oaties, Fudgy Nutty Brownies, fruit preserves, jam, jelly, chutney, catsups, preserved vegetables. Soup & lunch (vegan & not vegan).

WHERE YOU CAN GET IT Unity Market Day, all year (see p. 2 for info).

YOU SHOULD ALSO KNOW Use organic methods, but are not certified.

UNITY

ALIVE 'N' PICKIN' FARM

Mike Gold
877-1182

mikesgold@gmail.com

WHAT WE PRODUCE Carrots, winter squash, potatoes, beets.

WHERE YOU CAN GET IT Available Sep-Mar.

- Crosstrax Neighborhood Deli, Unity.
- Uncle Dean's Groceries, Waterville.
- Hampden Naturals, Hampden.
- Natural Living Center, Bangor.
- Farmers' Fare, Rockport.
- Good Tern, Rockland.
- John Edwards, Ellsworth.

- A&B Naturals, Bar Harbor.

YOU SHOULD ALSO KNOW Certified organic.

COMMON SENSE FARM

Abner Stoll

948-1750

WHAT WE PRODUCE Mixed vegetables: tomatoes, peppers, cucumbers, sweet corn, watermelon, cantaloupe, winter squash, strawberries, potatoes.

WHERE YOU CAN GET IT

- Community Market: 368 Thorndike Rd.
Produce in season. Mon-Wed, Fri, & Sat.
- Barrels Community Market, Waterville.

YOU SHOULD ALSO KNOW We are not certified organic, but we try to farm in a responsible manner; we basically abide by organic standards for sprays & pesticides. We welcome visitors; call ahead or stop by.

THE COPPER HERON BED & BREAKFAST

Diana Avella

948-9003

WHAT WE PRODUCE Food for guests' meals are sourced from the Unity Farmers' Market, local farm stands, and the Belfast Co-op. Dinner is available for guests upon request.

WHERE YOU CAN GET IT Located on Main St in Unity. Open year-round.

CROSSTRAX NEIGHBORHOOD DELI (FOR THE LOCAVORE)

Monica Murphy

948-FOOD

WHAT WE PRODUCE We make every effort to purchase local ingredients for our baked goods (breads, cookies, muffins, scones) and deli items (sandwiches, salads, quiche, other entrees & side dishes). We also carry local eggs, milk, meats, produce, ice cream, soda pop, herbal teas, soaps and more. We cater events. Our product line grows as we do!

WHERE YOU CAN GET IT 215 Depot St.
Year-round, Mon-Sat, 7am-6pm.

GREEN EARTH GARDENS

Tim Christensen & Pamela Stone

568-3667

tjchrist@colby.edu

WHAT WE PRODUCE Mixed vegetables: lettuces, onions, scallions, melons, pepper, tomatoes, celery, herbs, kale, winter squash, potatoes, & radishes.

WHERE YOU CAN GET IT

- Belfast Co-op, produce & deli. All year.
- Uncle Dean's Good Groceries, Waterville. All year.

YOU SHOULD ALSO KNOW Certified organic.

HUBBARD BROOK FARM

Diane & Kevin Weiser

568-3201

WHAT WE PRODUCE Mixed summer vegetables including corn, peppers & eggplant. Variety of fruits: raspberries, blueberries, blackberries, peaches, nectarines, apples.

WHERE YOU CAN GET IT

- Farm Stand: 588 Hunter Rd. Daily, May-Oct.
- Belfast Farmers' Mkt (see p. 2 for info).
- Damariscotta Farmers' Market, July & August, Mon, 9-12.
- Boothbay Farmers' Market. July & August, Thurs, 9-12.
- Camden Farmers' Market. July & Aug, Sat, 8am-3pm.

YOU SHOULD ALSO KNOW Integrated Pest Management (IPM) practices employed. Chemicals used sparingly.

JIM'S SALAD COMPANY

Ralph Nason

948-2613

rnason@uninets.net

WHAT WE PRODUCE Bagged salad & slaw.

WHERE YOU CAN GET IT Wholesale: ME & NH Hannaford Supermarkets, North Center Foods, Sysco Northern New England.

MAINE HARVEST LINK

Mike Gold

877-1182

mike@maineharvestlink.com

WHAT WE PRODUCE MHL is a distributor of locally produced and crafted foods, featuring a wide array of organic and naturally raised fruits, vegetables, dairy, grains, meats and value added goods. Items available at natural food stores, restaurants, buying clubs, schools, etc. Region served includes greater central Maine and along the mid-coast. Contact us to find an outlet near you and help support local farms and food in central Maine.

WHERE YOU CAN GET IT Available all year.

- Crosstrax Neighborhood Deli, Unity.
- Uncle Dean's Groceries, Waterville.
- Hampden Naturals, Hampden.
- Natural Living Center, Bangor.
- Farmers' Fare, Rockport.
- Good Tern, Rockland.
- John Edwards, Ellsworth.
- A&B Naturals, Bar Harbor.

YOU SHOULD ALSO KNOW Certified organic & sustainably grown.

PROUD PEASANT FARM

Holli Cederholm & Brian St. Laurent

568-5669

proudpeasants@gmail.com

WHAT WE PRODUCE An extensive variety of certified organic mixed vegetables, greens, & culinary herbs.

WHERE YOU CAN GET IT

- Waterville Farmers' Market (see p.2 for info).
- Belfast Farmers' Mkt (see p. 2 for info).
- Ellsworth Farmers' Market, Jun-Oct Sat 9:30-12:30.
- CSA, whole & half shares.

YOU SHOULD ALSO KNOW Certified organic. We offer farmstead tours during the Common Ground Country Fair.

VASSALBORO

SUGA COUNTRY PRODUCTS

Joe & Adele Suga

923-3355

sugacountryproducts@gmail.com

WHAT WE PRODUCE Maple syrup.

WHERE YOU CAN GET IT On farm: 871 Cross Hill Rd. available year round, call ahead.

WALDO

MOOSEHEAD TRAIL FARM

Paul Gallione

722-3297

paulgallione@fairpoint.net

WHAT WE PRODUCE Seedlings, strawberries, flowers, & mixed vegetables, tomatoes.

WHERE YOU CAN GET IT

• Farm Stand: 605 Moosehead Trail. Jul-Oct. Mon-Sat, self-serve.

• Belfast Coop. Summer-Fall: tomatoes.

YOU SHOULD ALSO KNOW Use organic methods, not certified. Plan to apply for certification in 2011.

WATERVILLE

BARRELS COMMUNITY MARKET

David Gulak & Mikey Owens

660-4844

www.barrelsmarket.com

WHAT WE PRODUCE Seasonal fruits & veggies.

Natural & organic meats: beef, pork, buffalo, venison, poultry, fish. Dairy: raw & pasturized products, cow & goat cheese, yogurt, & milk. Artisan breads & baked goods. Prepared foods, preserves, fermented items, maple, honey, coffee, & tea. Bulk foods: spices, flour, grains, beans. Beer & wine. Snacks, beverages, & frozen items. Seeds. And much more!

WHERE YOU CAN GET IT 74 Main St. Entrances on Main St. or Concourse. Mon-Fri 10-7; Sat 10-5.

YOU SHOULD ALSO KNOW All Maine-grown & Maine-made foods. Our focus is on locally, organically, and ecologically produced foods. We host a variety of workshops: gardening, local foods, etc. Programs held downstairs in Market.

FEDCO SEEDS | MOOSE TUBERS | ORGANIC GROWER'S SUPPLY

873-7333

www.fedcoseeds.com

WHAT WE PRODUCE Seeds, tubers, bulbs, cover crops, tree rootstocks, & growing supplies.

WHERE YOU CAN GET IT Mostly mail-order. Warehouse in Clinton.

YOU SHOULD ALSO KNOW Annual tree surplus sale, spring. Signers of the Safe Seed Pledge. Organic handlers for some products.

WINSLOW

EAGLE VIEW GARDENS & HAUNTED TRAIL PUMPKINS

Fred Nassar

873-0214 / 660-5179

frednas@gmail.com

WHAT WE PRODUCE Year-Round: free range eggs. Summer & Fall: mixed vegetables. Fall: pumpkins, gourds, cornstalks. Pick Your Own pumpkins.

WHERE YOU CAN GET IT

- On Farm: 882 Garland Rd. Open daylight hours, 9/20 to 10/31. Call ahead.
- Waterville Farmers' Mkt (see p.2 for info).
- Augusta Farmers' Market. Aug-Sep, Tue 2-6.

YOU SHOULD ALSO KNOW Pumpkin picking in the fall. Features a haunted trail for kids! Groups welcome. Nursery & pre-school tours given. We use organic methods, no chemical fertilizers & only use organically approved sprays, not certified.

WINTERPORT

WINTERPORT WINERY & PENOBSCOT BAY BREWERY

Michael & Joan Anderson

223-4500

www.winterportwinery.com

WHAT WE PRODUCE Wines & ales.

WHERE YOU CAN GET IT

- At the winery: 279 So. Main St. Mar-Apr, Fri & Sat, 11-5. May-Dec, Tue-Sat, 11-5.
- Edwards Market, Unity. All year.
- Belfast Co-op. All year.

YOU SHOULD ALSO KNOW Winery & brewery tours based on availability. Pairing events: wine & beer dinners, cooking classes, event rooms available. We carry low-sulfite wines. Spent grain from brewery given to local CSA for supplemental animal feeding.

Do You Grow or Produce Food?

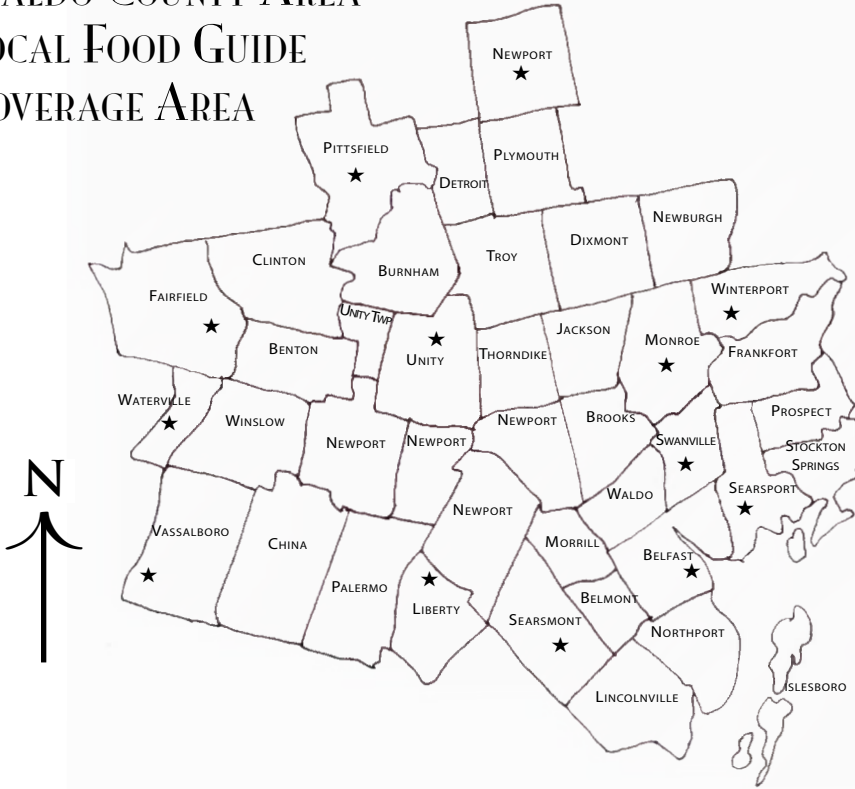
Get in the Guide!

If you have a farm or food business in one of the towns represented in this guide, or know someone who does, we want to include you!

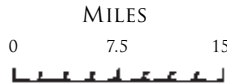
Contact: Jen Olin
jolin@unity.edu | 948-3131 ext. 273



WALDO COUNTY AREA LOCAL FOOD GUIDE COVERAGE AREA



★ Indicates Farmers' Market location.
See page 2 for detailed market information.



THE WALDO COUNTY AREA LOCAL FOOD GUIDE IS CREATED BY:



WITH GENEROUS SUPPORT FROM:



published July 2010

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