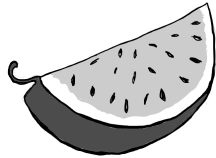


PALMER HILL FARM

The Ivan Ray
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Farming the old way
with horses. Wide
variety of all natural mixed vegetables.
Specializing in early tomatoes,
cantaloupes and watermelons. Also fresh
raw milk, cream and butter from our
grass fed Jersey cows. At the market
Tuesdays, Thursdays & Saturdays
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**PORTER'S
FARM & GREENHOUSE**

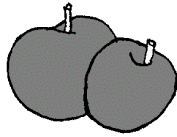
Wendell and Bonnie Porter,
Lincoln

We have vegetable and
flower seedlings, annuals,
perennials, hanging
baskets, cukes, tomatoes &
winter squash, herbs, raspberry jam and
chrysanthemum plants for fall. 794-8306

**ROCKY GROUND**

Angus Deighan
and Abby Verrier
Newburgh

At Rocky Ground we work
hard to make cider true to Maine tradition
and terroir. We focus on the tannins of
wild fruit and scour the countryside for
ancient trees bearing heirloom varieties.
In the fall we press, and over the winter
the juice naturally ferments in oak barrels
and glass carboys. Come taste and see
what wonderful flavors emerge from our
Maine landscape. 234-2510
rockygroundcider@gmail.com

**SUGAR HILL
CRANBERRY CO.**

John and Chris Alexander
Columbia

We grow 3 varieties of
berries on 10 acres. We hand scoop, hand
sort and hand package our cranberries. Sold
in 1# reclosable bags. Our cranberries are
available through KENONA FARM.
sugarhillcranberry@yahoo.com

**VILLAGE GREEN
ORGANIC PRODUCE**

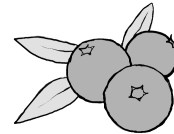
Joyce Benson, Troy.

Wide variety of mixed
vegetables, dried flowers, wreaths, fresh &
dried herbs, potatoes, squash, pumpkins,
cornstalks, gourds, hay and more. Order
wholesale bulk quantities for canning &
freezing. Wreaths & other balsam products
mail order. Specializing in Native American
Crops. At market on Saturdays. 948-5724
joyce.benson@yahoo.com

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WILD BLUEBERRIES**

Lee and Everett Worcester
Orneville

We produce pint and quart boxes of fresh,
clean blueberries during harvest season as
well as 5# and 10# boxes of frozen berries
throughout the winter. In addition we offer a
large variety of value added blueberry
products year round. Retail & wholesale
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www.wildblueberryproducts.com



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Direct from local growers, we
offer everything in its' season
from spring seedlings to fall
pumpkins!

**BREWER AUDITORIUM
318 WILSON STREET**

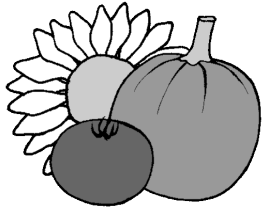
**8:30 AM – 1 PM
EVERY SATURDAY
MID MAY THROUGH OCTOBER**

**ALSO TUES. & THURS.
JULY, AUGUST, SEPTEMBER**

**WIC ACCEPTED DAILY
& SNAP ACCEPTED ON SATS.
JULY THROUGH OCTOBER**

**www.brewermaine.gov/
community
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WELCOME TO THE BREWER FARMERS' MARKET



Saturdays 8:30 AM to 1 PM, mid May through Oct. Also Tuesdays & Thursdays July, Aug. & Sept. The best selection is during the first few hours of

the day and more farmers are at the market on Saturdays. FREE RAFFLE of assorted market goodies every Saturday during July & August. Contact farmers directly to find out their schedules, make bulk orders, or other requests.

BEDDINGTON RIDGE FARM

*Ron and Carol Varin
Beddington*

Real Downeast wild blueberries, cleaned and packed in pints, quarts and 5 & 10 lb. boxes Frozen blueberries and wild bog cranberries in the fall. Assorted berry jams, garlic braids, fresh cut flower bouquets, dried flower bouquets and a variety of fall wreaths. At the market Tuesdays, Thursdays & Saturdays in August and Saturdays through October. 638-2664 brfarm@rivah.net www.beddingtonridgefarm.com



BOYD BROOK FARMING INC

*Lauri Philbrick
and Mike Manner
Frankfort*

We have been raising Hereford beef since 1990. We pride ourselves in raising all natural grass fed beef. We look forward to seeing you at the market! 991-0085 boydbrookfarminginc@aol.com



DICKEY HILL FARM

*Noami Brautigam
and James Gagne
Monroe*

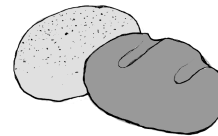
We grow organic vegetables of all sorts—from crispy snap peas to plump juicy tomatoes to hearty fall roots!! Come visit us at the market on Saturdays. 323-2698 dickeyhillfarm@gmail.com www.dickeyhillfarm.com



GRETA'S LITTLE BAKEHOUSE At YELLOW ROSE FARM

*Emily and Kristian Kowal
Wellington*

*Greta's Little Bakehouse at Yellow Rose Farm is a family owned certified kitchen bringing our farm harvest and breads to Maine consumers. Integrating our organically grown farm products into our bread, we are always searching out new varieties and specialties like our **farmy bread** which changes flavor with the harvest. We look forward to serving you on Saturdays at the Brewer Farmers' Market with our baked goods, and also sell our products at our farm stand as well as wholesaling to several stores. 683-2989 yrfarm@gmail.com*



HEALD FARM

*Paul Jones and Mark Rollins
Troy*

Heald Farm specializes in the production of bicolor, sugar enhanced sweet corn. We provide sweet corn as early, fresh and sweet as nature allows. We try to be at the market in late July and end in early September. 948-2111 mrollins@uninets.net



ISLAND GARLIC

*Neil and Julie Mattison
Verona Island*

*15 kinds of garlic.
Attending Tuesdays, Thursdays
and Saturdays August & September
249-8771 searsportrugs@aol.com*



THE LIONS FARM LLC

*Glenn and Cheryl Chalkey
Corinth*

The Lions Farm plans to be at the Brewer Farmers' Market on Saturdays June - August. We honor God and our customers by practicing sustainable agriculture. We'll have a variety of fresh produce and small fruit to include strawberries and raspberries. Honey too! Visit us at www.thelionsfarm.com www.facebook.com/TheLionsFarm and www.getrealmaine.com 285-2000



MUNROE BERRIES

*Steve & Cathy Munroe
Brewer*

*Raspberries and blackberries,
all natural. No sprays or
fertilizers. Just what nature supplies.
989-6505*



KENONA FARM

*Ken and Nona Silsby,
Osborn*

We raise & show Nubian & Oberhasli Goats. We produce goat cheese, goat milk soap, goat milk fudge. November & December Christmas wreaths & centerpieces. 584-5642 kenonafarm@aol.com

