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 lincolnville monroe
montville morrill newburgh newport northport
palermo pittsfield prospect plymouth searsmont
searsport southchina stocktonsprings swanville thorndike troy
unity vassalboro waldo waterville winslow winterport

THIS DOCUMENT IS A SEARCHABLE PDF. SEARCH AWAY!
*Farmers’ Markets*

Belfast  Fri 9-1, mid-May-Oct.  At Waterfall Arts 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 Nazareth 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.


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

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


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


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.

*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.

Check MOFGA’s Farmers’ Market page for more info on markets around the state. Go to: mofga.net > directories > farmers markets.

Welcome to the 2012 edition of the Waldo County Area Local Food Guide, created by Unity College & Maine Organic Farmers’ & Gardeners’ Association.

Please remember that all content is vendor or farmer generated— and that the best, most up-to-date information will be gathered by contacting these folks directly.

Reach out to your local growers. Get to know them and their products. And then...get to eating!

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

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

Contents

Farmers’ Market Information..........................2

Farm & Food Business Information:

Albion.................................................................4
Belfast & Belmont...........................................5
Benton & Burnham.........................................6
Dixmont.............................................................7
East Vassalboro, Fairfield, & Freedom......8
Jackson..............................................................9
Knox & Liberty................................................10
Lincolnville, Monroe, & Montville............10
Newburgh & Newport .........................................12
Pitermo & Pittsfield..........................................13
Plymouth, Searsport, Stockton Springs, & Swanville........................................14
Thorndike & Troy............................................15
Unity.............................................................16-17
Vassalboro, Waldo, Waterville, & Winslow.......................................................18
Winterport........................................................19

Map of Coverage Area.......................................20

*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.
**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  
shawesgreen@gmail.com  
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. 7 days, 7am-7pm, Farm Stand. Accepts WIC. Provides for Senior FarmShare.

**FREEDOM BEAN CO.**  
Tony Neves  
437-2211  
neves@uninets.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** Conventional; use sustainable practices.

**HART-TO-HART FARM**  
Linda & Doug Hartkopf  
437-2441  
hart@uninets.net  
www.hart2hartfarm.org  
**WHAT WE PRODUCE** Year-Round: raw milk, organic beef/hamburger. 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.  
**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, Hannafords, 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  
•其他 co-ops, Hannafards, etc.  
• Other co-ops, Hannafords, etc.

**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**  
• 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
- CSA (Call by May 1st).
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.

LONGMEADOWS FARM
Xandy Brown
873-5212
xandy@longmeadowsfarm.com
www.longmeadowfarm.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.

BENTON

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
- 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
Jody Welch & family
923-4216/441-6705
grammyscamp@hotmail.com

What We Produce
In season fruits & veggies, hoop house produce, eggs, dried teas, black, rasp, & blueberries. Eggs, seedlings, & storage veggies.

Where You Can Get It

You Should Also Know
Farm Stay: cabin on the lake, available May-September weekly basis, CFMI. MOFGA Certified Organic fruit & vegetables.

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. Family friendly farm.

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

Gardens are managed sustainably, chemical free.

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
pwcurragh@yahoo.com

**What We Produce** Spring: asparagus. Summer: green & yellow beans, cabbage, sweet corn, cucumbers, lettuce, cantaloupe, beets 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. 46 years in business! Self-guided tours. SNAP/WIC at Unity Market.

---

**Liberty**

**John’s Ice Cream**
John Ascrizzi
589-3700
fjii104@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

**Local Roots Market & Cafe**
Jennifer Gunderman-King
568-3061
localrootsslc@gmail.com

**What We Sell** Local foods store featuring veggies, eggs, dairy, meat seafood, value-added items, drinks, prepared cafe foods, seedlings, crafts.

**Where You Can Get It**
- 4 Marshall Shore Rd. (on Rt. 3 near John’s Ice Cream). May-December, 7am-7pm, 7 days.

**You Should Also Know** Most products are organic. Also feature local art displays, music, workshops, etc.

---

**Lincolnville**

**Ashgrove Farm & Gardens**
John G. Pincince
382-3400
ashgrove@tidewater.net

**What We Produce** Lettuces, arugula, peas, cucumbers, 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.

**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.

---

**Mone**

**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**
- 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.
- 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**
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 (see p.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:
• 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 Packard Rd. Call ahead.
• State of ME Cheese Company, Rockport 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
www.halfmoongarden.com
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’ Mkts (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
meadowsweet207me.com
What We Produce: Summer through Winter: beef & lamb.
Where You Can Get It:
• Belfast Farmers’ Mkts (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.

Thorndiike
Fire Flower Gardens
Barbara Walsh
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. Willow baskets, gourds, pumpkins.
Where You Can Get It: Belfast Farmers’ Mkts (see p. 2 for info).
You Should Also Know: Certified organic.

Half Moon Gardens
Izzy McKay
568-3723
www.halfmoongarden.com
Where You Can Get It:
• Half Moon Gardens, off Rt 220 in Thorndiike 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.

SCARTNER FARM
Herb Schartner
930-9042
schartner@uninets.net
What We Produce: Summer: strawberries. Fall-Winter: apples.
You Should Also Know: Use chemicals sparingly.

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:
• Belfast Co-op. Jul-Jan.
You Should Also Know: Certified organic. Use horse manure & shellfish compost.

Staples Homestead Blueberry Farm
Basil & Mary Staples
567-3393 / 567-3703
What We Produce: Lowbush wild blueberries.
You Should Also Know: Certified organic since 2000. No pesticides or herbicides. 6th generation family farm, est. 1838.

Searsmont
Evergreen Valley Farm & Greenhouses
Albert Otis
589-4673
What We Produce: Vegetables, annuals, perennials, mums (Spring-Fall).

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

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.
You Should Also Know: Small, hand-tended farm. Use organic methods, not certificated.
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**
Augusta Farmers’ Market. Aug-Sep, Tue 2-6.

**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 grass fed 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.

**UNITY**

**BACON BROOK FARMSTEAD**

Abby Sadauckas
baconbrookfarmstead@gmail.com

**What We Produce** Eggs, chevon, poultry.

**Where You Can Get It** Crosstrax (p. 21), Brunswick Winter Market Sat 9-12, Nov-Apr.

**You Should Also Know** MOFGA certified organic. Rotational and multi-species grazing.

**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**
- 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.

**COMMON WEALTH FARM**

Wilson Family
568-9068
thecommonwealthfarm@gmail.com

**What We Produce** Duck, chicken, eggs, geese, turkeys, gamebirds, breads, bagels.

**Where You Can Get It**
Belfast Co-op, Camden Farmers’ Market (Sat, 9-12, May-Nov), Bangor Farmers’ Market (Sun 12-3, Jun-Nov), Portland markets. Restaurants.

**You Should Also Know** Ecological pasture management, pasture-based livestock management. Family owned and operated; never use hormones or antibiotics.

**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 go!

**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, peppers, 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**
- Belfast Farmers’ Mkt (see p. 2 for info).
- Damariscotta Farmers’ Market, July & August, Mon, 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.


**OVERLAND FARM**

Mike Anderson
975-5799
overland3b@yahoo.com

**What We Produce** Pasture-raised beef, pork, poultry.

**Where You Can Get It** Direct from Farm in Spr & Fall. Crosstrax (p.21).

**You Should Also Know** Farm tours by appt. Grazing workshops. Use intensive interspecies grazing. Do not use antibiotics or other drugs. Outdoor, comfortable, humane management.
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**
- Belfast Co-op. 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
**Where You Can Get It** 74 Main St. Entrances on Main St. or Concorse. 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**
- 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.

**Fisher Farm**
Beth Haines
478-4803
beth@fisherfarmcsa.com
www.fisherfarmcsa.com
**What We Produce** Vegetables & flowers. **Where You Can Get It** Bar Harbor Farmers’ Market, Sat 9-12, May-Oct. Bangor Farmers’ Market, Sun 9-12, year round. Summer CSA. **You Should Also Know** MOFGA certified organic. Accepts WIC.

---

**Get in touch with us!**

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!
If you need copies of the guide for your business or town office, we can provide some. Please call for details and to make arrangements.

Additionally, corrections, comments, and collaborators can reach the Guide at Unity College’s Office of Community Based Learning.

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

Please note that although we try to keep information up to date for Guide readers, all information is vendor reported and is subject to change. **For this reason, it is advisable to contact farmers and markets directly.**
THE WALDO COUNTY AREA LOCAL FOOD GUIDE

WALDO COUNTY AREA LOCAL FOOD GUIDE
COVERAGE AREA

* Indicates Farmers’ Market location.
See page 2 for detailed market information.

MILES

0 7.5 15

THE WALDO COUNTY AREA LOCAL FOOD GUIDE IS CREATED BY:

UNITY COLLEGE

WITH GENEROUS SUPPORT FROM:

BELFAST AREA CHAMBER OF COMMERCE

updated July 2012