



# Guide to Bowdoinham Farms, Farm Stands, and Markets for Summer 2020

## **Apple Creek Farm**

**[applecreekfarm.me](http://applecreekfarm.me)**

Offers organic grass-fed beef, pasture-raised chicken, eggs, grass-fed goat & lamb and pasture-raised turkeys. Value-added products include chicken liver pate, and bone broths. They also sell sheepskins and cashmere goat hides.

Where/When: Brunswick Farmers' Market (St. John's Catholic Church, 39 Pleasant St.) on Tuesdays and Fridays, 8am-12pm. Products are also available for purchase online.

Contact: Abby Sadauckas and Jake Galle at [info@applecreekfarm.me](mailto:info@applecreekfarm.me) and on Facebook.

## **Blue Bell Farm**

**[bluebellfarmmaine.com](http://bluebellfarmmaine.com)**

Offers mixed vegetables, salad greens, tomatoes, cucumbers, peppers, squash, peas, beets, beans, carrots, and more.

Where/When: Farm stand at 767 Carding Machine Rd., Bowdoinham, open daily during daylight hours.

Bowdoinham Farmers' Market on Saturdays, 8:30am-12:00pm.

Contact: David Asmussen at [bluebellfarmmaine@gmail.com](mailto:bluebellfarmmaine@gmail.com) and on Facebook.

## **Bowdoinham Farmers' Market**

**[www.bowdoinham.com/bowdoinham-farmers-market](http://www.bowdoinham.com/bowdoinham-farmers-market)**

Offers vegetables, bread, dairy, meat, and sweets from approximately seven vendors, including Counterpoint Bread, Blue Bell Farm, Maggie's Farm at Mulberry Creek and Scape Goat Garlic Farm.

Where/When: Maily Waterfront Park, 1 Main St., Bowdoinham. It will be open 8:30-9:00am for Covid-19 vulnerable folks and 9am-12pm for everyone.

Contact: David Asmussen at [bluebellfarmmaine@gmail.com](mailto:bluebellfarmmaine@gmail.com) and on Facebook.

## **Dandelion Spring Farm**

**[www.dandelionspringfarm.com](http://www.dandelionspringfarm.com)**

Offers MOFGA certified mixed vegetables and herbs.

Where/When: Portland Farmers' Market (Deering Oaks Park) on Saturdays, 8am-1pm. Rockland Farmers' Market (Harbor Park) on Thursdays, 9am-1pm. Some CSA's are available for pick-up at the farm.

Contact: Beth Schiller at [beth@dandelionspringfram.com](mailto:beth@dandelionspringfram.com) and on Facebook & Instagram.

## **East of Eden Flower Farm**

**[www.eastofedenflowerfarm.com](http://www.eastofedenflowerfarm.com)**

Offers specialty cut flowers.

Where/When: Harvest Tide Organics farm stand at 218 Main Street, Bowdoinham. Brunswick Farmers' Market (St. John's Catholic Church, 39 Pleasant St.) on Tuesdays and Fridays, 8am-12pm. Crystal Spring Market (Brunswick High School) on Saturdays, 8:30am-12:30pm.

Contact: Julia and David Baecher at [eastofedenflowerfarm@gmail.com](mailto:eastofedenflowerfarm@gmail.com) and on Facebook.

## **Fairwinds Farm**

**[fairwindsfarmmaine.com](http://fairwindsfarmmaine.com)**

Offers strawberries, raspberries, blueberries, mixed vegetables, beans and grains.

Where/When: Brunswick Farmers' Market (St. John's Catholic Church, 39 Pleasant St.) on Tuesdays and Fridays, 8am-12pm. Crystal Spring Market (Brunswick High School) on Saturdays, 8:30am-12:30pm. Portland Farmers' Market (Deering Oaks Park) on Saturdays, 8am-1pm. Farm stand at 332 Augusta Road in Topsham on Tuesdays, Thursdays & Saturdays, 9am-5pm. The U-pick fields off Browns Point Road in Bowdoinham will be open starting mid-June.

Contact Info: Pete & Cathy Karonis at [fairwindsfarm08@gmail.com](mailto:fairwindsfarm08@gmail.com) and on Facebook.

## **Harvest Tide Organics**

**[www.harvesttideorganics.com](http://www.harvesttideorganics.com)**

Offers an array of MOFGA certified vegetables and greens.

Where/When: Farm stand at 218 Main St., Bowdoinham is open Wednesday through Sunday, dawn to dusk. They have pre-pay option available on their website. They also have CSA shares available starting in June for a 17-week period.

Contact: Bethany Allen and Eric Ferguson at 449-7274, through their website and on Facebook.

## **Lalibela Farm**

**[www.LalibelaFarmMaine.com](http://www.LalibelaFarmMaine.com)**

Offers MOFGA certified tempeh (a soy-based product used in vegetarian/vegan dishes).

Where/When: Stonecipher Farm Stand (1186 River Rd, Bowdoinham) open daily from 9am to 6pm. They also sell to restaurants and stores.

Contact: Andrew and Jaime Berhanu at [lalibelafarm@gmail.com](mailto:lalibelafarm@gmail.com) and on Facebook.

## **Maggie's Farm at Mulberry Creek**

**[www.mulberrycreekcsa@gmail.com](mailto:www.mulberrycreekcsa@gmail.com)**

Offers goat and cow dairy products (raw milk, yogurt, variety of cheeses); grass-fed beef, lamb, goat; free to roam poultry (eggs and whole chickens); and a variety of fresh veggies.

Where/When: Farm stand at 589 White Rd., Bowdoinham daily during daylight hours. Bowdoinham Farmers' Market on Saturdays, 8:30am-12pm. Falmouth Market on Wednesdays, 10am-2pm. Auburn Market on Wednesdays, 4-7pm. Cumberland Market on Saturdays, 10am-1pm. Lewiston Market on Sundays, 10am-2pm. Their cheese and eggs are also at Tender Soles Farm stand on Main St in Richmond.

Contact: Please use the contact page on their website.

## **Six River Farm**

**[sixriverfarm.com](http://sixriverfarm.com)**

Offers bagged vegetables (in various sizes) including salad and cooking greens and a variety of vegetables.

Where/When: Farm stand at 52 Center Point Rd., open daily, 8am-6pm. Brunswick Farmers' Market (St. John's Catholic Church, 39 Pleasant St.) on Tuesdays and Fridays, 8am-12pm. Crystal Spring Market (Brunswick High School) on Saturdays, 8:30am-12:30pm. They also supply Morning Glory and Hannaford stores in Brunswick and Royal River in Freeport.

Contact: Nate Drummond and Gabrielle Gosselin at [sixriverfarm@gmail.com](mailto:sixriverfarm@gmail.com) and on Facebook.

## **Stonecipher Farm**

Offers greens, all types of vegetables, tomatoes, sweet potatoes, melons, dairy, yogurt, butter, sauerkraut, kimchi, honey, duck eggs.

Where/When: Farm stand at 1186 River Rd., Bowdoinham, open daily, 9am to 6pm. They also launched a new CSA program.

Contact: Ian Jerolmack and Emily Goodchild at [stonecipherfarm@gmail.com](mailto:stonecipherfarm@gmail.com) and on Facebook.

***\*All the farms have emphasized that they are using strict safety standards for their food and marketing.\****

