FARM FRESH ATLAS
of Eastern Wisconsin
This Atlas is brought to you by:

Editor: Laura Grunwald, Perennial Farms, LLC
Layout: Hannah Wente
Map: Adam Pfefferle

Thank you to: Earth Justice Now Committee at Open Circle Unitarian Universalist Fellowship in Fond du Lac, WI

Tag yourself at farms, markets or restaurants.
#farmfreshatlas #eatlocal #buylocal

Trust Local Foods has supported the Farm Fresh Atlas of Eastern Wisconsin since the beginning 16 years ago!

Did you know that Trust Local Foods is:

• A 100% locally-oriented foods distributor whose idea of expanding is to lessen its scope and truly develop our region using food.

• The little bird that flies local products to stores, restaurants, co-ops & buying clubs in our region.

• The mediator between food makers and food eaters, relaying useful information between the two so they can better understand the others’ capacities and needs.

• A valued marketing resource for all producers whose products we carry. We will never step foot outside WI, and will only travel outside of our region of Northeast WI on occasion.

TrustLocalfoods.com

This publication serves the Eastern Wisconsin region. Farm Fresh Atlas™ is a trademark of REAP Food Group, used with permission by grassroots coalitions throughout Wisconsin to produce six independent atlases: Central, Eastern, Northern, Southeastern, Southern, and Western. Electronic editions of each region are available at farmfreshatlas.org.

Photo by Ledgecrest Family Farm
Cover photo: Bossie Cow Farm
A blooming field of clover or alfalfa on a warm midsummer day is a great place to start observing some of a farm’s smallest workers - the pollinators - as they go about their business sipping nectar and collecting pollen to provide for their young. While the flitting action of a few bees amidst the clover may seem minor, their collective actions are anything but trivial.

Why do pollinators matter?

Pollinators provide one of the most essential services in nature. Pollination. About 85% of our world’s flowering plants rely on animals for pollination, most of this provided by bees. The resulting seeds and fruits - and insects themselves - provide an important food source for countless other wildlife, and on farms, this often includes many songbirds and mammals.

Pollinators are also vital to agriculture and human life. Over 75% of the world’s crops depend on insects for pollination. The United States alone grows more than 100 crop plants that rely on pollinators in some way. Pollinators make it possible for us to enjoy many of the foods we eat, and without them, we could not enjoy apples, pumpkins, blueberries, or many other fruits and vegetables that add important nutrients and diversity to our diet.

On our pasture-based farm, Bossie Cow Farm, we strive to support animals beyond our livestock, including the many types wildlife that our farm shares space with, from the bumble bees to monarch butterflies to many of our native birds like bobolinks and bluebirds. We are always trying to incorporate more types of flowering trees, shrubs, and other plants that provide for these wonderful creatures. Whether working to maintain our diverse pastures or adding new blooming shrubs and trees to our existing hedgerows, these plants are good for not just our cows, but can be used by many other farm creatures as well. And we are proud of that!
LISTEES PLEDGE THAT THEY:

• Are cooperatively or family-owned
• Are committed to reducing the application of synthetic pesticides and fertilizers
• Operate in a way that protects and sustains the region’s land and water resources
• Treat animals with care, respect, and access to the outdoors
• Provide safe, fair working conditions for employees
• Sell Wisconsin products that they have grown or helped produce on their farm
BAHR CREEK LLAMAS AND FIBER STUDIO
Mark and Brigitte DeMaster
N1021 Saulk Trail
Cedar Grove, WI 53013
920-668-6417
demaster@bahrcreek.com
bahrcreek.com

Shop this area’s source for quality yarns, spinning wheels, looms, needle felting, gifts and supplies for the fiber enthusiast in a cozy country setting while watching the llamas romp and play. Fifteen minutes south of Sheboygan on Highway 43; exit #113; right at the Citgo Station, 1/4 mile on North Saulk Trail Road. G9

BEHNKE’S GRASS FED BEEF & PASTURE PORK LLC
Dale Behnke
4420 Behnke Rd
Lena, WI 54139-9421
920-829-5196
scgdale@gmail.com
Behnke’s Grass Fed Beef & Pasture Pork LLC is a small family owned farm. We hold a Wisconsin Mobile Retail Food Establishment License, which allows us to sell individual package cuts and 1/4, 1/2 and whole carcass of certified grass fed-finished rotational grazed beef cattle. We also sell pasture raised hogs (1/2 and whole carcass). Pasture raised meat chickens and brown eggs and by request turkeys and geese. Offering limited amount of honey and CSA meat shares and summer vegetable shares. We accept debit credit cards and Snap EBT cards and vouchers. We are a working farm, so please call or email to set up a time for your visit. Something Special From Wisconsin Member. F2

BLUE HERON COMMUNITY FARM
Alexander Young
21719 Sunny Slope Rd
Reedsville, WI 54230
414-530-9081
blueheroncommunityfarm@gmail.com
blueheroncommunityfarm.com

We are a first-generation family farm located in Reedsville, Wisconsin selling vegetables, fruit, and flowers through CSA, farmer’s market, and wholesale. We are committed to growing high quality, nutrient dense produce in a sustainable manner. Our products are available through CSA shares in Milwaukee, farmer’s markets in Green Bay, as well as local restaurants and grocery stores. Please visit our website for more information. We would love to be your farmers! F6

CALEDONIA CORRAL
Curt Pheifer
N321 Klemp Rd.
Fremont, WI 54940
920-915-0453
caledoniacorral@hotmail.com
cpfeifer.wix.com/caledoniacorral

Pastured Tamworth pork, bacon pig, is a longer hog that yields more bacon than most breeds. Also not as much backfat, so you get more meat yield than most. Our pigs are out rooting around, which really gives the pork a flavor unfound in your store-bought pork. Grass-fed beef when available. C6

Visit farmfreshatlas.org for detailed farm descriptions & more.
CAPELLE’S FARM MARKET
David Capelle
2236 Eastern Ave.
Plymouth, WI 53073
920-892-6826

Capelle’s Farm Market is family owned and operated, located 1/2 mile west of STH 57 on Business 23. We offer a complete line of fruits and vegetables in season, local maple syrup, honey and sorghum, pumpkins, and fall decorations. Also a large selection of Christmas trees and wreaths for the holiday season. WI Senior Nutrition and WIC vouchers accepted. Open daily mid-July till Halloween, then Thanksgiving till Christmas. G8

CENTREVILLE SETTLEMENT HISTORIC HEIRLOOM GARDENS (AT LUTZE HOUSEBARN)
Greg Zahn or Kathy Pearce
13630 Union Road
Newton, WI 53063
centrevillesettlement.org

Centreville Settlement is a non-profit organization dedicated to the preservation of the cultural heritage, the quality of life and environment of the farming community in the Centerville area. The centerpiece of our work is restoring the 1840s Lutze Housebarn historic landmark and 1870s German Style Historic Gardens. Produce supports the farm style potluck lunches on “work days”- learning & doing restoration skills. Workdays are every second and fourth Saturday from April to November 10, 2018 with seasonal produce from the historic garden available August-October 11 am-2:00 pm. Contact us for more information. Greg at 920 973-6872 or Kathy at 920 946-1036. G7

DECKER FAMILY VEGETABLE FARM
Dave & Dee Decker
N2320 22nd Ln
Wautoma, WI 54982
(920) 787-7578, (920) 295-5396
deckerfarmz@gmail.com

In our family since 1936. Bi-color sweet corn, red, white, blue, yellow, russet and fingerling potatoes, gourds, squash, sweet potatoes, beets, carrots, green and yellow beans, tomatoes, peppers, Indian corn, straw bales, eggs, corn stalks, kohlrabi, cabbage, and zucchini. Located 6 miles east of Wautoma on 22nd Lane, 0.5 mile north of Hwy 21. Farm stands are located next to El PoPo Restaurant in Wautoma, next to the car wash in Red Granite, and at the Mobile station at 20th Ave and Koeller St in Oshkosh. All crops are grown in our sandy soil to give the best flavor. June - November. A6

DOMINION VALLEY FARM
Brandon and Tammera Dykema
8375 Midland Dr
Allenton, WI 53002
(262) 629-9423
dominionvalleyfarm@juno.com
dominionvalleyfarm.com

We are a small family-run farm, raising all of our animals on pasture! We offer chickens, Broad Breasted White and heritage turkeys, heritage Tamworth and Large Black pigs, and grass-fed/ grass-finished Galloway beef. No hormones or antibiotics are used. E9

DOOR COUNTY FRUIT CONNECTION
Susan Barnard
5807 Hwy. 42
Carlsville, WI 54235
doorcountyfruitconnection@gmail.com
pickyourown-doorcountycherries.com

Our family own and run farm in the heart of Door County is happy to provide you with the finest local, in-season fruit. Our rustic stand in Carlsville opens around the 4th of July with sweet cherries. As the fruit ripens in the orchard through the summer and fall, we then have tart cherries, peaches, apricots, berries, plums, apples and pears. In late September our pumpkins are ready for your fall displays. We are not the county’s biggest farm market, but we think we will be your favorite. I2
DREWRY FARM MAPLE PRODUCTS
Barbara Drewry-Zimmerman
W5762 Winooski Rd.
Plymouth, WI 53073
920-893-5189
bzimmy@excel.net

Drewry Farms, Inc. is a family-owned business specializing in pure maple syrup and maple syrup products. Our family has been making maple syrup for more than 150 years and offers a pure product for your enjoyment and nutritional needs. We sell syrup either wholesale or retail and offer all grades of syrup. Call ahead for tours and purchases. We offer tours to schools, 4-H, and all groups. Best time is in March and April. Annual Open House held the 4th Saturday in March from 11-3pm. G8

FULL CIRCLE FARM
Andrew Adamski
W2407 Hofa Park Rd
Seymour, WI 54165
920-373-7105
radamski@granitewave.com
fullcircle.farm

We are a fifth generation, family owned farm that uses Certified Organic practices and are commited to educating and building our local community. We raise 100% grass-fed beef, pastured pigs, free range laying hens, rotationally grazed rabbits, biointensive vegetables, heritage small-grains, and nuts, berries, and fruits. We also host two garden plots for friends that grow for themselves and for market sales. Please inquire if you would like to grow your own produce, start your own unique project, live and work on the farm as an apprentice, or if you would just like to visit or trade for some food. E4

Visit farmfreshatlas.org for
• • Stories from the Field & more.
GOLDEN BEAR FARM
Marie and Steve Deibele
15115 Lax Chapel Rd
Kiel, WI 53042
(920) 333-0005
goldenbearfarm@gmail.com
www.goldenbearfarm.com

Humanely and sustainably raises 100% grass-fed beef, pastured Berkshire pork and pastured chicken. Pastures are organic, naturally fertilized and enhanced with minerals. All the animals are rotationally grazed on large fresh pastures. They never feed corn, soy, GMO’s, processed foods or hormones. Meat is sold by the cut at local markets and restaurants or may be purchased by 1/4, 1/2 or whole animal, cut to order. Please call ahead to pick up meat or to tour our farm. Tours offered. G7

Photo by Ledgecrest Family Farm

HERITAGE ORCHARD, LLC
Vern Gasch
N2963 Lakeshore Dr.
Chilton, WI 53014
920-849-2158
appleannie4@hotmail.com
heritageorchardwi.com

Heritage Orchard is a family-owned and operated destination for your family to enjoy. Located on the east shore of Lake Winnebago along the base of the Niagara Escarpment, a perfect location for raising high quality, great tasting apples seasonal and specialty foods, bakery and crafts in a clean wholesome environment. Located 5 miles south of Stockbridge on Lakeshore drive, we are open September and October for pick-your-own apples and pumpkins, as well as the farm market featuring unique food products, caramel apples, award-winning apple cider, fresh apple cider doughnuts, and the craft loft. Open September and October everyday from 9-5. E7
LAKE ORCHARD FARM AQUAPONICS
Nate and Mary Calkins
W839 Lake Orchard Ct.
Sheboygan, WI 53083
920-627-3249
mary@lakeorchardretreat.com
lakeorcharxdaquaponics.com

A sixth-generation family farm located on the shores of Lake Michigan, eight miles north of Sheboygan. We produce lettuce, herbs, vegetables, and frozen tilapia fillets. No pesticides, fertilizers or chemicals. Minimal washing required. On-farm sales and wholesale distribution to restaurants, grocery stores, and other businesses. H7

LEDGECREST FAMILY FARM
Hans & Monique Herzog, Eli Herzog
2485 Mill Rd
Greenleaf, WI 54126
920-784-3557
ledgecrest@yahoo.com

We are a 4th and 5th generation diversified family farm located atop the beautiful Niagara Escarpment. Our land is free of applied chemicals and organic practices are used wherever possible. We produce delicious pork on pasture, lifetime grass-fed beef, poultry, eggs, raw honey and heritage grains & flour. We welcome the chance to share our story and are happy to share our bounty with you! F5

NATURE’S FINEST FOODS, LLC
Michael Koeppl
4902 County Rd S
Oshkosh, WI 54904
(920) 710-1325
nfoodsonline@gmail.com
naturesfinestfoods.com

Nature’s Finest Foods, LLC is a family owned farm that offers fresh seasonal produce and pasture raised meats. Our farm is located just 6 miles north west of Oshkosh, near the Town of Butte de Morts. We offer pick-your-own strawberries, raspberries, and blackberries during the summer and early fall. Check our website for more farm info, what we are currently picking and hours. Sign up for our newsletter or check us out on Facebook! D6

NICOLET FARMS INC.
Mike and Toni Rupiper
11008 Hwy 64
Suring, WI 54174
920-842-2076
nicolet_farms@yahoo.com

Nicolet Farms is a family-owned muck farm provides customers with a seasonal cornucopia of choices ranging from carrots, beets, potatoes, onions, cabbage, beans, apples, tomatoes, pickles, peppers, broccoli, kohlrabi, honey, pumpkins, squash, garlic, rutabagas and horseradish. We also sell beef halves and hamburger. Call for availability. Open year round. E2

LONDON DAIRY ALPACAS AND GIFT STORE
Kevin Stoer
6827 State Hwy 147
Two Rivers, WI 54241
920-793-4165
lalphacas@charter.net
londondairyalpacas.com

London Dairy offers one-hour, interactive, hands-on, behind-the-scenes tours, and shopping at the Alpaca Threads store by advanced appointment only. Feed and photograph the alpacas. Tours conclude with the opportunity to shop in the store. Check our website or Facebook page, or call for details or to make an appointment. H6

ONEIDA APPLE ORCHARD
Jeff Scofield
3976 W. Mason St.
Oneida, WI 54155
920-869-2468
apple-orchard@oneidanation.org
oneidanation.org/orchard

The Oneida Apple Orchard has a large variety of apples. There is also a wide variety of fresh seasonal produce, such as strawberries, raspberries, blackberries, sweet corn, squash and pumpkins. The third Saturday in September is our Apple Fest with horse-drawn wagon rides and many activities. Please call for hours of operation and tour information. F4
ONEIDA NATION FARM
Jeff Scofield
N6010 County Road C
Seymour, WI 54165
920-833-7952
farm@oneidanation.org
oneidanation.org/farm

The 500 head of Oneida Natural Black Angus herd receives all-natural feed with no added antibiotics, hormones, steroids, or animal byproducts. The same is true for the buffalo herd on the Oneida Farm. You can purchase beef by quarters and halves directly from the farm and individual cuts of beef and buffalo are available at the Oneida Market located at 501 Packerland Drive in Green Bay sells the meats in select cuts. E5

PARK RIDGE ORGANICS, LLC
Robyn Calvey
N8410 Abler Rd
Fond du Lac, WI 54937
920-539-2083
robyn@parkridgeorganics.com
parkridgeorganics.com

Park Ridge Organics has been growing high-quality, certified organic produce since 2003. The farm offers produce direct-to-consumer through its Vegetable Share Program (CSA), a stand at the Downtown Appleton Farmers Market, and its Farm Store (open June-October; Mon-Fri 8 a.m. to 6 p.m., Sat 8 a.m. to 2 p.m.; closed Sundays). Visit our website for more information about how to become a member and for a listing of farm events. Farm tours available by appointment. Thank you for supporting your local farms! E7

PERENNIAL FARMS, LLC
N3804 County Rd E
Waldo, WI 53093
Laura Grunwald
perennialfarmsllc@yahoo.com
920 912-7489

Small family run orchard/farm, Orchard grazed chicken eggs, Organically grown produce & cider, All age tours & field trips welcome, Many onsite classes & events throughout the year, Unique onsite store showcasing many local vendors open mid Aug-Oct weekends 1-4 PM. G8

PRATSCH FAMILY FARM LLC
Meryl or Tyler Pratsch
N1355 Boltonville Road
Adell, WI 53001
9206192585
pratschfamilyfarm@hotmail.com

We raise Katahdin Hair sheep and white breastes Thanksgiving Day turkeys.Orders for whole or half cornish cross chickens, lamb or hogs can be placed by contacting the farm or Facebook page. Our farm retail shop and livestock sales are by appointment only so please call before stopping by. F8

RED GROUSE FARM
Richard and Becky Schleis
N1164 Town Hall Rd
Kewaunee, WI 54216
920-388-0107
redgrousefarm@tm.net
RedGrouseFarm.com

Red Grouse Farm is family owned and operated. We are proud to farm with sustainable and holistic practices. We are working with nature! We specialize in strawberries, raw honey, and grass-fed beef and other meats. Come see us on the farm! H5

SANDY BROOK FARM
Jason Campbell
3585 Blackberry Ln
Suamico, WI 54313
920-503-0063
info@sandybrookfarm.com
sandybrookfarm.com

Sandy Brook Farm was established in 2013, currently operating 230 non-contiguous acres with 55+ head of breeding beef animals (Belted Galloway & Red Devon), 60 head of breeding sheep (Katahdin), 4 head of breeding swine (Tamworth, Red Wattle and Large Black) and poultry. Our beef and lamb is grass-raised and grass-finished, never any grain. Though we have chosen not to have our animals certified organic, we actively practice these methods and feed our pigs and chickens certified organic grains. F4
SPIEKERS PUMPKIN FARM
Tom and Annette Spieker
N1181 Highway 57
Random Lake, WI 53075
920-994-9740
atspieker@hotmail.com
spiekerspumpkinfarm.com

We have pumpkins, squash, gourds, painted pumpkins, Indian corn, cornstalks, straw bales, broomcorn and dried flowers. Open late September through October weekdays 10 a.m. to dark. Weekend wagon rides, cornfield maze, and concessions. Weekday school tours by appointment. G8

Photo by Perennial Farms

SULLIVAN FAMILY FARM
Ryan and Jackie Sullivan
7725 County Road R
Manitowoc, WI 54220
920-629-5658 or 920-629-5624
sullivanfarm@tm.net

A five-acre farm with high-quality meat, eggs and produce using sustainable methods, free from chemicals and sprays. We sell pasture-raised chicken, eggs and vegetables and added raspberries, rabbit meat, and grass-fed lamb. We extend the growing season by using hoop houses. Our farm began as a dream to feed our family the most nutritious food we could, and our goal is to be able to feed our community fresh, nutrient-dense food that tastes great. Ryan is a proud member of the Farmer Veteran Coalition, and our products are certified Homegrown by Heroes. H6
THE LITTLE FARMER LLC
N9438 Highway 151
Malone, WI 53049
920-921-4784 Apple House
920-358-9538 Farm House
thelittlefarmer@rocketmail.com
mytlf.com

Open from August through November, The Little Farmer is a rustic, family-oriented farm growing apples and pumpkins for 153 years. Offered are hayrides, school tours, bakery, caramel apples, playground, goats to pet and feed, pick-your-own and already picked apples and pumpkins, corn maze, Apple House, Craft Barn, weekend entertainment, and gifts. Come make some memories!

THEYS ORCHARD
Judy Theys
E974 Hwy 54
Luxemburg, WI 54217
920-362-5884
james247@centurytel.net

The Theys Orchard has been family owned since 1941. Jim and Judy Theys are third-generation owners. Theys Orchard is located on Highway 54 near Luxemburg, 15 miles east of Green Bay or 11 miles west of Lake Michigan. We grow Macintosh, Paula Red, Viking, Cortland, Red Delicious, Zestar, Gala, and Honey Crisp apples, and sell honey, caramel apples, and cider. Apples are sold at a roadside stand and in South Luxemburg from August-February.

TROUT SPRINGS WINERY
Andrea and Steve DeBaker
8150 River Rd.
Greenleaf, WI 54126
920-864-7761
brchrivr@centurytel.net
troutspringswinery.com

Trout Springs Winery not only makes internationally recognized award-winning wines, but also raises some of the finest rainbow, brook, and brown trout in the nation. Our processed fish are available on a call-ahead basis; phone your order by Tuesday for pick up on Friday or Saturday. Our tasting room features locally produced products that pair beautifully with our wines. We now have free-range eggs, courtesy of our hard working, bug-busting vineyard chickens.
TSYUNHEHKWA (JOON-HEY-QWA)

Jeff Metoxen
139 Riverdale Dr.
Oneida, WI 54155
oneidanation.org/tsyunhehkwa

Open to the public, located on an 80-acre OCIA farm, we are committed to education and practices in sustainability. We provide high-quality foods, such as our heirloom white corn, grass-fed beef, pastured poultry/eggs, organic vegetables and berries. The Cannery produces several products with our white corn, and they also help our community members process their produce, appointment required. We provide workshops and tours, again only by appointment. Our products are available at the Oneida Market.

V'S BEES, LLC

Buzz & Marcia Vahradian
W6849 Bighorn Ct
Wautoma, WI 54982
(920) 787-3299
buzz@vstrees.com
vstrees.com

We specialize in one thing: honey. We produce the best quality, raw, unpasteurized honey (actually the bees do all the work). Our local nectar source is native wildflowers. V’s also offers Christmas trees seasonally. We are between Wild Rose and Wautoma. From Wautoma: north on Highway 22, 3.5 miles, right on Bighorn Lane, left at railroad trestle, left at fork, 1.4 miles on right. From Wild Rose: south on Highway 22, 2.5 miles, left on Beechnut Drive, right on Bighorn Court.

VIOLA’S KITCHEN GARDEN

Suzanne Zipperer
8023 County Road Q
Manitowoc, WI 54220
920-482-8071
violaskitchengarden@gmail.com
violaskitchengarden.com

Viola's Kitchen Garden specializes in Freedom Ranger pastured chickens, which are bred for flavor. The chickens range from dawn to dusk and are brought in to keep them safe at night. These are strong, healthy birds that know how to forage and need no medication to grow. In addition to pasture, they are fed a mixture of grains purchased from the local feed mill that is light on corn/soy. Viola's also has pastured pork sold by the 30 lb. box. In addition to meat, an assortment of vegetables is offered in season, as are red fall raspberries.

WELLENS BEEF FARM

Richard Wellens
9115 County K
Lena, WI 54139
920-373-4262
wellbeef@hotmail.com

Wellens Beef farm started rotational grazing beef cattle in 2003. Our cattle are Angus/Angus cross and get no corn, hormones, antibiotics, insecticides, or chemical dewormers. We will sell them by the quarters, halves or wholes also ground beef hamburger, chickens, turkeys and rabbits. To find out more please call or email.

WILFERT FARMS, LLC

Dave and Terri Wilfert
7528 Manitou Dr.
Two Rivers, WI 54241
920-683-3264
sales@wilfertfarms.com
wilfertfarms.com

The roots of our farm go back to 1877. We have pioneered the “Eat Fresh, Eat Local” movement over the past 37 years. Our goal is to put the food on your plate the same day it’s harvested. We are highly respected in the Wisconsin agricultural community and intend to keep it that way! We hope to see you soon! EBT (Food Share) accepted.

WITTE’S VEGETABLE FARM, LLC

Susan Atkinson
10006 Bridge Rd.
Cedarburg, WI 53012
(262) 377-1423
wittes.veg@gmail.com
wittesvegfarm.com

Witte’s believes in clean, high quality products and fields. We are not organic but we use the IPM method to control unwanted pests with the least amount of unnatural interference. We strive for the widest variety of vegetables and fruits and are dedicated to the highest quality product with friendly, knowledgeable service.
LOCAL FOOD MAP

FARM FRESH
ATLAS™ OF EASTERN
WISCONSIN 2019

Legend

Farm Locations
Business Locations
County Boundary

Map prepared April 2019 by:
East Central Wisconsin Regional Planning Commission
400 Apple Ave. Suite 100
Monona, WI 53562
(608) 744-4770
Website: www.ecwRPC.org
Email: staff@ecwRPC.org

Base Data provided by:
WDNR Registry data
Bay Lake Regional Planning Commission, Southeastern Regional Planning Commission, and East Central's Regional Counties.

Bay Lake Regional Planning Commission
Southeastern Regional Planning Commission
East Central Wisconsin Regional Planning Commission
Tenet: a principle, belief, or doctrine. Tenet Restaurant is a collaborative effort between a chef and a farmer. Offering a seasonal, locally sourced lunch and dinner menu in a relaxed atmosphere—indoors or out. Lunch is available as dine-in or carry-out and dinner is offered as full-service.

The HUB Studio Café, an artisan coffee bar serving love in sustainable ways. Specialty selections vary daily including coffees and teas of the world, and locally sourced, fresh ingredients. Home-made sandwiches, soups, bakery, smoothies and more. Browse local art and fine craft in Seranya Studios’ gallery. Classes, meetings, and events. Outdoor seating. Mon-Sat 6AM to 7 PM or later. Sunday 9AM-6PM.

Tag yourself at farms, markets or restaurants.
#farmfreshatlas #eatlocal #buylocal
BAHR CREEK LLAMAS & FIBER STUDIO
N12021 Sauk Trail Road
Cedar Grove, WI 53013
920-668-6417
demaster@bahrcreek.com
bahrcreek.com

We are a llama farm and a yarn shop. I carry a wide variety of yarns (cascade, Rowan, Skacel, HiKoo, Mountain Colors, Malabrigo, just to name a few). I have all the supplies for knitting, needles, etc. We also have roving for spinning and felting. We carry Schacht spinning wheels and looms. Classes are also offered in spinning, weaving, knitting and anything in the fiber arts. Please give us a call. G9

CENTREVILLE SETTLEMENT HISTORIC HEIRLOOM GARDENS (AT LUTZE HOUSEBARN)
13630 Union Road
Newton, WI 53063
Greg: 920-973-5872 greg@circleunionfarm.com
Kathy: 920-946-1036 kpear2002@yahoo.com
centrevillesettlement.org

Open every other Saturday. Additional details on Facebook. G7

FRANKLIN HAUS HALL
N8133 Franklin Road
Plymouth, WI 53073
920-565-2565
wicar@tds.net
franklinhauswisconsin.com

Franklin Haus Hall, Tavern and Market (1857) in Franklin Settlement (1847), five miles east of Elkhart Lake, at the Sheboygan River, features a large floor dance and party hall, stage, beer, coffee, tea, snacks and spirits! Potluck serving counter. Original dug well. Open Thursday, Friday and Saturday, 11 a.m. to close, or by appointment. From Highway 57 north of Plymouth, turn east at Highway A. G7

KELLEY COUNTRY CREAMERY
W5215 County Road B
Fond du Lac, WI 54937
920-923-1715
kelleycountrycreamery@bertramwireless.com
kelleycountrycreamery.com

A “must see” farmstead ice cream shop. The ice cream is processed with milk right from the Kelley family farm. Karen Kelley, the family cream smith, will delight you with familiar and unique flavors. Sample a flavor that tantalizes your taste buds, or select a signature sundae for a unique ice cream experience. Sit in a high-back rocker, savor your ice cream, and gaze down at the cattle grazing in green pastures. It truly is a memory maker! E8

LACLARE FARMS
W2994 County HH
Malone, WI 53049
920-670-0051
jessica@laclarefarms.com
laclarefarms.com

A one of a kind experience where visitors can view the milking of over 800 dairy goats daily from 4:30p.m. to 7:00p.m. The milk is crafted into award-winning artisan cheeses at the creamery. Shop Wisconsin cheeses, ice cream, wines, craft beers and many other local products. Our café features locally sourced food. Experience a Meet the Producer Dinner or other special events. Interact with baby goats in the Kid Zone June-October. Schedule an educational tour or workshop tailored to fit your needs. Walk the grounds and enjoy the beautiful assortment of annual and perennial flowers. E7

NATURAL MARKET
302 N. 8th Street
Manitowoc, WI 54220
920-682-1489

Natural Market has been a family-owned business for 31 years. We take pride in our friendly, service-oriented nutritional department. Along with supplements, we carry a wide variety of teas, herbs, coffee, baking supplies, gluten-free products, nuts, dried fruit, and healthy snacks. Local and imported gourmet items, including cheese and holiday specialties. Our store is complete with earth-friendly cleaning supplies and personal care products. Monday through Friday 8:30 a.m. to 5:30 p.m., Saturday 8:30 a.m.to 3 p.m. H6
BUSINESSES & ORGANIZATIONS

LISTEES PLEDGE THAT THEY:

- Are locally and cooperatively or family-owned or is a non-profit organization whose mission is to promote a sustainable regional food system
- Operate in a way that protects and sustains the region’s land and water resources
- Provide safe and fair working conditions for employees
- Sell or advocates for products grown on Wisconsin farms, or sells products made by their business using raw materials grown on Wisconsin farms, or uses fair trade, sustainable, and/or organic ingredients

NE WI SCHOOL OF MASSAGE THERAPY

348 W. 1st Street
Waldo, WI 53093
920.528.8545
thenewschoolofmassage@yahoo.com
thenewschoolofmassage.com

N.E.W. school of Massage Therapy is located inside the Waldo Wellness Center along with our retail store Compass. We provide education to become a Massage Therapist, wellness focused classes and workshops for everyone and a variety of healthy items in our store. Find us on Facebook, Instagram or our website.

NOURISH FARMS

100 Alfred Miley Avenue
Sheboygan Falls, WI 53085
920.550.2020
info@nourishfarms.org
nourishfarms.org

Nourish is a 501(c)(3) non-profit based in Sheboygan Falls, Wisconsin led by Executive Director, Heather Cleveland, and a Board of Directors. Our staff of program manager, operations manager, education coordinator, farm-to-school educator, and administrative assistant help us deliver good-food programs to the community.
ONEIDA MARKET
501 Packerland Drive
Green Bay, WI 54303
920-496-5127
cmeltz@oneidanation.org
oneidanation.org/ofm

A unique natural health store owned and operated by the Oneida Tribe of Indians of Wisconsin. Your source for native and local foods, such as: Oneida Nation Beef and grass-fed bison and beef, white corn, wild rice, honey, maple syrup, eggs, bulk herb and teas, and natural health remedies. Like us on Facebook. F4

ORGANIC VALLEY
One Organic Way
La Farge, WI 54639
(888) 444-MILK
Organic@OrganicValley.coop
ORGANICVALLEY.COOP

Founded in the Driftless Region of Southwest Wisconsin, Organic Valley & Organic Prairie represent the hard work of more than 2,000 organic farmers who own our cooperative. We are committed to producing the highest quality organic foods. Together, we nurture the health and well-being of all living creatures. A9

RIVEREDGE NATURE CENTER
4458 County Highway Y
Saukville, WI 53080
262-375-2715
info@riveredge.us
riveredgenaturecenter.org

With nearly 380 acres of various native Wisconsin habitats, Riveredge is an outdoor classroom for children and adults alike. Our natural sanctuary is a unique ecological area with mature forests, prairies, ponds, and the Milwaukee River. Come see our 10 miles of trails for hiking, skiing, and snowshoeing open year-round from dawn to dusk. Check out our summer camps, homeschool, scout and weekend programs. Membership starts at $40. Non-member trail fee: $4/adult, $2/child. F9

SLO FARMERS CO-OP
W2407 Hefa Park Road
Seymour, WI 54165
920-750-8686
admin@slofarmersco-op.com
slofarmersco-op.com

A producers cooperative with all farms located in northeastern Wisconsin and all pledging to growing standards that support small farms and communities. Delivering meat boxes and a Custom CSA to Green Bay, Fox Cities, Sturgeon Bay, and Manitowoc. Learn more about the farms and production standards and sign up online at slofarmersco-op.com. Follow us on Facebook. Call 920-750-8686. E4

STREUS PHARMACY BAY NATURAL
635 Main Street
Green Bay, WI 54301
920-437-0206
StreusPharmacyBayNatural.com

Your approach to health and wellness can be as individual as you are. Our health coaches, nutritionists, registered nurses, and pharmacists offer a balanced approach serving the community by achieving positive outcomes in health and wellness and making a difference in people's lives. We are here to help you achieve your personal best by offering customer-centric service. We also offer various educational events hosted in our Community Classroom led by healthcare professionals focused on personal wellness and safety. Our local, independent pharmacy offers natural supplements, an upgraded selection of over-the-counter medications, homeopathics, bulk food, natural hair and body care, essential oils and more. Save money every week with our free Loyalty Member savings club. F4

THE FREE MARKET
734 W Wisconsin Ave
Appleton, WI 54914
920 968-1260
askus@thefreemarketstore.com
thefreemarketstore.com

E5
**TRUST LOCAL FOODS**
3000 Apostolic Road
Appleton, WI 54913
920-687-1800
trustlocalfoods@gmail.com
trustlocalfoods.com

Distributing 100% local foods to restaurants, coffee shops, health food stores, and co-ops. Trust Local Foods is a farmers market delivering fresh healthy food that supports small farms and local food artisans. We deliver grass fed, organic, biodynamic, nutrient dense food. **New this year is our bread share program which offers locally grown heritage Turkey Red Sourdough Wheat bread for purchase weekly at local stores near you. Sample and taste the difference!**

**WIDMER’S CHEESE CELLARS**
214 Henni Street
Theresa, WI 53091
888-878-1107
joew@widmerscheese.com
widmerscheese.com

Widmer’s Cheese Cellars is a small, family-owned cheese factory started in 1922 by Swiss immigrant John O. Widmer. Widmer’s currently manufactures brick, Colby and cheddar cheese. All of our products are handcrafted in small batches to ensure quality. We have a retail store in our plant with over 70 varieties of cheese and sausage. Come watch us make cheese from our retail store. Located about 50 miles north of Milwaukee. From Highway 175 in Theresa, follow the signs to Widmer’s.

**WISCONSIN LOCAL FOOD NETWORK**
117 W Spring Street
Chippewa Falls, WI 54729
wilocalfood.com

We are a collection of individuals and organizations that share a common vision for WI: a state that empowers communities and businesses to build healthy, local food systems that support sustainable farms of all sizes, a strong infrastructure for those farms and supporting food business to thrive, and equitable access to healthy locally grown food for all Wisconsin residents. If you support this and are working towards it, then you are a part of WLFN. Attend our annual summit, invite us to facilitate a regional stakeholder meeting, and join our statewide listserv today!
We are a local, all variety, vendor run market on Saturdays from the middle of May through September at the corners of Highways 28E and 57N from 9 a.m. until 2 p.m. From homegrown produce, local honey and maple syrup, handmade crafts and woodworking, fresh bakery, flea and vintage items and even a seasonal car and pork chop fry! Find us on Facebook at @waldofarmerandfleamarket.
People should shop the West Bend Farmers’ Market because of the variety of products offered by over 80 vendors. Our vendors offer fresh vegetables, fresh fruits, cheese, honey, ice cream, coffee, prepared food, meats, live plants, pet treats, wool, and much more. There are three locations for live entertainment every week. Our market was mentioned as a Must See Market in Vogue Magazine. After visiting, you’ll agree, this is a MUST-SEE MARKET.
Tips for Shopping at a Farmers’ Market

1. Bring reusable shopping bags
2. Bring a small cooler for cold items
3. Verify if it’s pet-friendly before visiting
4. Check the “What’s in Season” chart on page 47 before you visit to plan meals
5. Talk to the vendors! Feel free to ask how, why and where they produce their products
6. Ask vendors for favorite recipes or preparation tips
7. Bring small bills, especially at the beginning when vendors might be low on change
8. Give yourself enough time to shop, most markets have a prompt closing time
9. Check online for the weekly lineup of vendors, entertainment, and featured products
10. Be adventurous! Trying new things is part of the fun!
Downtown Appleton
6/15/19-10/26/19, Saturday 9:00 AM-12:30 PM
Location: College Ave - between Appleton & Drew Streets, Appleton
11/3/19-5/1/19, Saturday 9:00 AM-12:30 PM
Location: City Center Plaza, Downtown Appleton
100 W College Ave., Appleton
appleton downtown.org

Chilton
6/14/19-10/25/19, Friday 10:00 AM-3:00 PM
Location: Chilton Eagles Club, Hwy. S32/57
1041 E Chestnut St., Chilton

Dundee Farmers’ & Crafters’ Market
7/13/19-10/26/19, Sunday 8:00 AM-12:00 PM
Location: Dundee Sportsman’s Park
3019 WI-67, Campbellsport

Elkhart Lake Farmers’ & Artisans’ Market
6/1/19-10/12/19, Saturday 8:30 AM-12:30 PM
Location: Across from the train Depot
41 E. Rhine St., Elkhart Lake
elkhartlake.com/chamber-of-comerce/farmers-market

Fish Creek Settlement
6/5/19-10/16/19, Wednesday 8:30 AM-12:30 PM
Location: The Settlement Shops, 1 mile south of downtown, 9106 Hwy. 42, Fish Creek
http://bit.ly/1Th9cry

The Market at Town Square, Fall/Spring/Summer
11/3/19-12/15/19, Saturday 8:00 AM-11:00 AM,
4/2/19-4/27/19, Saturday 8:00 AM-11:00 AM
5/24/19-9/28/19, Friday 2:00 PM-5:30 PM
Location: Town Square, 492 Hill St, Green Lake
greenlakerenewal.org/greenlakekitchens-get-fresh-dates

Village of Howard
5/22/19-9/4/19, Thursday 3:00 PM-6:00 PM
Location: Village Square, on the corner of Howard Commons & Cardinal Lane, Howard

Holy Hill Art & Farm Market, June
6/1/19-6/2/19, Saturday | Sunday 8:00 AM-3:00 PM
9/21/19-9/22/19, Saturday | Sunday 8:00 AM-3:00 PM
10/12/19-10/13/19, Saturday | Sunday 8:00 AM-3:00 PM
Location: 4958 Holy Hill Rd, Hubertus

Jacksonport
5/14/19-10/27/19, Tuesday 8:00 AM-12:00 PM
Location: Lakeside Park, Corner of Hwy 57 and County V, Lake Park Dr. Sturgeon Bay, Jacksonport
Contact: or
jacksonport.net

Downtown Kaukauna
6/9/19-10/12/19, Saturday 6:30 AM-11:00 AM
Location: Parking lot, north of HWY 55 & 2nd St.

Visit farmfreshatlas.org for • • • • market locations, dates & more.

Left photo by West Bend Farmers’ Market
Kiel
6/19/19-9/25/19, Wednesday 10:30 AM-2:30 PM
Location: 417 Paine St., Kiel

Little Chute Village Market
6/13/19-9/26/17, Thursday 2:00 PM-6:00 PM
Location: Village Plaza, 108 W. Main St., Little Chute

Manitowoc Market
May - October, Saturday 8:00 AM-12:00 PM
Location: Crossfit, 3651 Dewey St. Unit C, Manitowoc

Marinet
6/7/19-9/27/19, Friday 8:00 AM-5:00 PM
Location: Stephenson Island
Stephenson Island, Marinette
marinette.wi.us/marinettemarket

Neenah
6/15/19-10/19/19, Saturday 7:00 AM-11:00 AM
Location: Shattuck Park, E. Wisconsin Ave., Neenah
neenah.org

Oshkosh Market in the Park
6/3/19-10/26/19, Wednesday 2:00 PM-6:00 PM
Location: South Park, Corner of W. South Park Ave. & Georgia St., 659 W. South Park Ave., Oshkosh
osfmi.com

Oshkosh Saturday
6/1/19-10/26/19, Saturday 7:00 AM-11:30 AM
Location: 400-500 blocks N. Main St & 100 block Church Ave., 547 N. Main St., Oshkosh
osfmi.com

Plymouth SCIO
6/13/19-10/17/19, Thursday 11:00 AM-4:30 PM
Location: Fairfield Plaza Plymouth
2133 Eastern Avenue, Plymouth

Watson Street-Ripon
6/1/19-10/26/19, Saturday, 6:00 AM-11:00 AM
6/4/19-10/29/19, Tuesday 3:00 PM-6:00 PM
Location: The Village Green in downtown Ripon
114 Scott St., Ripon
downtownripon.com

Sheboygan SCIO
6/1/19-10/5/19, Saturday | 6/5/19-10/2/19, Wednesday 8:00 AM-1:00 PM
Location: Fountain Park, 8th St. & Erie Ave.
930 N 8th St., Sheboygan
11/5/17-5/6/18, Saturday 8:00 AM-12:00 PM
Location: First Congresational Church
310 Bluff Ave., Sheboygan

Two Rivers Farmer/Crafter Market
5/11/19-10/26/19, Saturday: 7:00 AM-12:00 PM,
5/8/19-10/23/19, Wednesday: 12:00 PM-4:30 PM
Location: Central Park, Downtown Two Rivers
Public Square, Two Rivers
tworiversmainstreet.com

Waldo
5/18/19-10/12/19, Saturday 8:00 AM-2:00 PM
Location: Chissy's Parking Lot, Corner of Hwy. 57 & 28 East Waldo, 501 N. Mill St., Waldo

Watertown
5/7/19-11/5/19, Tuesday 6:00 AM-11:00 AM
Location: Riverside Park
850 Labaree St., Watertown
Contact: (920) 261-6320
watertownchamber.com

Downtown West Bend
5/18/19-10/26/19, Saturday 7:30 AM-11:00 AM
Location: Main St 6th Ave & Mill St.
215 Main Street, West Bend
Contact: anna@downtownwestbend.com or (262) 338-3909
downtownwestbend.com
The bars represent average dates of harvest and availability which can vary with such factors as weather conditions, farm location and varieties grown.

### Seasonal Availability of Wisconsin Fruits and Vegetables

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<td>Strawberries</td>
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*Year round Wisconsin foods include meats, poultry, cheese, eggs, milk, dry beans, mushrooms, popcorn, hickory nuts, maple syrup, honey and sorghum.*
<table>
<thead>
<tr>
<th>Address</th>
<th>Garden Name</th>
<th>Type of Garden</th>
<th>Contact Information</th>
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</thead>
<tbody>
<tr>
<td>508 8th St, Green Bay, WI 54304</td>
<td>8th St Community Garden</td>
<td>UW-Extension Community Gardens</td>
<td>(920) 391-4660, <a href="mailto:browncountycommunitygardens@gmail.com">browncountycommunitygardens@gmail.com</a></td>
</tr>
<tr>
<td>621 5th St, Green Bay, WI 54304</td>
<td>5th St Community Garden</td>
<td>UW-Extension Community Gardens</td>
<td>See above.</td>
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<tr>
<td>3435 Church Rd, Green Bay, WI 54311</td>
<td>Church Rd Community Garden</td>
<td>UW-Extension Community Gardens</td>
<td>See above.</td>
</tr>
<tr>
<td>600 Cardinal Ln, Green Bay, WI 54313</td>
<td>Community Church Community Garden</td>
<td>UW-Extension Community Gardens</td>
<td>See above.</td>
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<tr>
<td>471 Four Seasons Dr, Hobart, WI 54155</td>
<td>Four Seasons Community Garden</td>
<td>UW-Extension Community Gardens</td>
<td>See above.</td>
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<tr>
<td>2000 Vine St, Green Bay, WI 54302</td>
<td>Imperial Community Garden</td>
<td>UW-Extension Community Gardens</td>
<td>See above.</td>
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<tr>
<td>1028 N Maple Ave, Green Bay, WI 54303</td>
<td>Maple &amp; Augusta Community Garden</td>
<td>UW-Extension Community Gardens</td>
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<tr>
<td>1004 N Irwin Ave, Green Bay, WI 54302</td>
<td>Olde North Community Garden</td>
<td>UW-Extension Community Gardens</td>
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<td>411 Gray St, Green Bay, WI 54303</td>
<td>Annunciation Community Garden</td>
<td>UW-Extension Community Gardens</td>
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<tr>
<td>920 Emmet St, Green Bay, WI 54303</td>
<td>Veterans’ Community Garden</td>
<td>UW-Extension Community Gardens</td>
<td>See above.</td>
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<tr>
<td>Hope Lutheran Brethren Church, 415 E Hoover Ave. Appleton 54915</td>
<td>Hope Community Garden</td>
<td>Hope Lutheran Brethren Church Community</td>
<td>Anne Dobkoski, Garden Coordinator, Goodwill Grows, Community Garden Partnership 920-968-6859, <a href="mailto:adobkoski@goodwillncw.org">adobkoski@goodwillncw.org</a> communitygardenpartnership.org</td>
</tr>
<tr>
<td>1528 Sunset Ave. Algoma 54201</td>
<td>Algoma Community Garden</td>
<td>Community</td>
<td>Sharon Wahlers, Algoma Community Garden Committee, 920-487-5876</td>
</tr>
</tbody>
</table>
Celebrating Northeastern Wisconsin’s Food Culture With Us!

We believe that knowing where our food comes from is a powerful thing. Our seasonal quarterly magazine inspires readers to support sustainable issues and celebrate the growers, producers, chefs, beverage and food artisans and other food professionals in our community.

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