A FREE year-round local food guide

Farms | Recipes & Tips | Farmers’ Markets | What’s in Season | Farm to Fork
Kenosha HarborMarket

HarborPark • Kenosha, Wisconsin
2ND Ave between 54TH & 56TH St & Place de Douai

SATURDAYS 9AM – 2PM
May 16, 2020 thru mid October

‘Family Friendly Environment’

- More than 150 vendors each week at outdoor Kenosha HarborMarket™
- All farm-fresh, some certified organic: eggs, vegetables, meat, fish, cheese
- Baked Goods: bread, cookies, pastries, chips
- Necessities: oils, spices, vinegars
- Delicious Prepared Foods: American, Asian, Mexican, and more
- Artisan crafts: soaps, candles, jewelry, apparel
- Live music and other entertainment
- Bring your EBT card to use your FoodShares or SNAP benefits
- DKI Open Air WiFi available

A European-Style Market on a Great Lake!

Kenosha Winter HarborMarket

KENOSHA MASONIC CENTER
115 56TH St., Kenosha, Wisconsin
(Just south of Kenosha Public Museum)

SATURDAYS 10AM – 2PM
Mid October thru mid May, 2021
(HarborHoliday Location and Dates [below])

New Indoor Setting

Produce, Meats, Eggs, Pastry, Fresh Mushrooms, Soaps, Chips, Chocolate, Unique Arts & Crafts, Prepared Foods, Live Music, and More

Like Us on Facebook • kenoshaharbormarket.com • Follow Us on Instagram

This collaborative event combines Winter Kenosha HarborMarket vendors under the big, heated tents plus the Civil War Museum’s A Victorian Christmas, and Kenosha Public Museum’s International Holiday Faire.

SAT. & SUN., DECEMBER 5 & 6 — 10AM–4PM
Located just east of Kenosha Public Museums
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This publication serves the Southeastern 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.
Our Mission

Our mission is to support a sustainable agricultural economy in Southeastern Wisconsin by connecting residents in the region with food and agricultural products that are produced, processed, and sold locally.

Join the Farm Fresh Atlas!

List in the Atlas to share your story, connect with consumers and showcase your commitment to local food. 100% of your listing fee directly supports the production and distribution of this regional print publication.

Each spring, copies of the Atlas are distributed throughout Southeastern Wisconsin to libraries, visitor centers, grocery stores, hospitals, and more. Even more consumers are reached via online listings at farmfreshatlas.org.

Please contact farmfreshsewi@gmail.com to list your farm, restaurant, business or organization in the Farm Fresh Atlas!
For the past 15 years, the Farm Fresh Atlas™ of Southeastern Wisconsin has been committed to connecting consumers with local foods and goods in our efforts to support a sustainable agricultural economy. Join us in recognizing the farms, retailers and markets with us since 2005!

AeppelTreow Winery & Distillery
Apple Holler
Battle Creek Beef & Bison
Brightonwoods Orchard
Brookfield Farmers Market
Burlington Farmers Market
Cozy Nook Farm
Delafield Farmers Market
Full Harvest Farm
Fondy Farmers Market
Fox Point Farmers Market
Germantown Farmers Market
Grafton Farmers Market
Greendale Farmers Market
Hartford Farmers Market
Kenosha Farmers Markets
Kay’s Home Farm
Kenosha Harbor Market
Lake Geneva Farmers Market
Menomonee Falls Farmers Market
New Berlin Farmers Market
Outpost Natural Foods
Port Washington Farmers Market
Racine Farmers Market
Riverwest Gardeners Market
South Milwaukee Farmers Market
Wellspring Farm
West Allis Farmers Market
Westtown Farmers Market
West Bend Farmers Market
Whitewater Farmers Market
Witte’s Vegetable Farm

THANK YOU!

It is with your support as farmers, market managers, business owners and dedicated readers, that we will continue to be a valuable resource in 2020, and beyond.

Sincerely,
Farm Fresh Atlas™ of Southeastern Wisconsin
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What is CSA? See page 11 for details!

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Please be sure to let farmers and producers know you found them in the Farm Fresh Atlas™ of Southeastern Wisconsin!
# Agricultural Products

| FARM/PRODUCER                  | BAKED GOODS | BEAUTY | BEDDING PLANTS | BEVERAGES | CONFECTIONARY | CHEESE/DAIRY | EGGS | FIBER | FLOWERS | HONEY | PREPARED FOODS | SEASONAL/HOLIDAY | SYRUP | CERT. ORGANIC | CSA | ON-FARM EVENTS | ON-FARM SALES | WHOLESALE | PAGE # | COUNTY |
|-------------------------------|-------------|--------|----------------|-----------|---------------|--------------|------|-------|---------|-------|----------------|-----------------|-------|--------------|-----|--------------|--------------|-----------|--------|-------|--------|
| Amy's Acre                    |             |        |                |           |               |              |      |       |         |       |                |                 |       |              |     |              |              |           | 13     | Racine |
| Anisoptera Acres              |             |        |                |           |               |              |      |       |         |       |                |                 |       |              |     |              |              |           | 13     | Jefferson |
| Apple Barn Orchard & Winery   | ✓           |        |                |           |               |              |      | ✓     | ✓       | ✓     | ✓              | ✓                | ✓     |              |     |              |              |           | 13     | Walworth |
| Apple Holler                  | ✓           |        |                |           |               |              |      | ✓     | ✓       | ✓     | ✓              |                 | ✓     |              |     |              |              |           | 13     | Racine |
| B's Bouquets                  |             |        |                |           |               |              |      |       |         |       |                |                 |       |              |     |              |              |           | 15     | Washington |
| Battle Creek Beef & Bison     |             |        |                |           |               |              |      |       |         |       |                |                 |       |              |     |              |              |           | 13     | Waukesha |
| Blue Clay Berry Farm          |             |        |                |           |               |              |      |       |         |       |                |                 |       |              |     |              |              |           | 14     | Walworth |
| Bossie Cow Farm               |             |        |                |           |               |              |      |       |         |       |                |                 |       |              |     |              |              |           | 14     | Sheboygan |
| Brightonwoods Orchard         | ✓           |        |                |           |               |              |      | ✓     | ✓       | ✓     | ✓              | ✓                | ✓     |              |     |              |              |           | 15     | Kenosha |
| County Line Sugar Bush        | ✓           |        |                |           |               |              |      |       |         |       |                |                 |       |              |     |              |              |           | 15     | Marathon |
| Cozy Nook Farm                |             |        |                |           |               |              |      |       |         |       |                |                 |       |              |     |              |              |           | 15     | Waukesha |
| Droughtville Farms            | ✓           |        |                |           |               |              |      | ✓     | ✓       | ✓     | ✓              |                  | ✓     |              |     |              |              |           | 18     | Racine |
| Ela Orchard                   | ✓           |        |                |           |               |              |      | ✓     | ✓       | ✓     | ✓              |                  | ✓     |              |     |              |              |           | 18     | Racine |
| Godsell Farm                  | ✓           |        |                |           |               |              |      | ✓     | ✓       | ✓     | ✓              |                  | ✓     |              |     |              |              |           | 18     | Waukesha |
| Golden Bear Farm              |             |        |                |           |               |              |      |       |         |       |                |                 |       |              |     |              |              |           | 19     | Manitowoc |
| Hafs Road Orchard             | ✓           |        |                |           |               |              |      | ✓     | ✓       | ✓     | ✓              |                  | ✓     |              |     |              |              |           | 19     | Waukesha |
| Hemken Honey Co.              |             |        |                |           |               |              |      |       |         |       |                |                 | ✓     |              |     |              |              |           | 20     | Waukesha |
| Jelli’s Market                | ✓           |        |                |           |               |              |      | ✓     | ✓       | ✓     | ✓              |                  | ✓     |              |     |              |              |           | 20     | Jefferson |
| Kay’s HomeFarm                |             |        |                |           |               |              |      | ✓     | ✓       | ✓     | ✓              |                  | ✓     |              |     |              |              |           | 21     | Ozaukee |
| LarryVille Gardens            |             |        |                |           |               |              |      |       |         |       |                |                 |       |              |     |              |              |           | 21     | Walworth |
| Little Miss Sweet Pea’s       | ✓ ✓         |        | ✓ ✓            | ✓ ✓       | ✓ ✓            | ✓ ✓          | ✓ ✓  | ✓ ✓   | ✓ ✓     | ✓ ✓   | ✓ ✓            | ✓ ✓            | ✓ ✓  | ✓ ✓          | ✓ ✓ | ✓ ✓          | ✓ ✓          | ✓ ✓     | 21     | Walworth |
| Loppnow Farms                 | ✓           |        |                |           |               |              |      |       |         |       |                |                 |       |              |     |              |              |           | 22     | Jefferson |
| LotFotL Community Farm        |             |        |                |           |               |              |      |       |         |       |                |                 |       |              |     |              |              |           | 22     | Walworth |
| Meyer Family Farm             |             |        |                |           |               |              |      | ✓     | ✓       | ✓     | ✓              |                  | ✓     |              |     |              |              |           | 22     | Kenosha |
| Morning Star Family Farm       |             |        |                |           |               |              |      | ✓     | ✓       | ✓     | ✓              |                  | ✓     |              |     |              |              |           | 22     | Washington |
| Nature’s Niche Farm           | ✓           |        |                |           |               |              |      | ✓     | ✓       | ✓     | ✓              |                  | ✓     |              |     |              |              |           | 22     | Racine |
| Old Corbett Road Apiary       |             |        |                |           |               |              |      |       |         |       |                |                 |       |              |     |              |              |           | 22     | Kenosha |
| Pearce’s Farm Stand           | ✓           |        |                |           |               |              |      | ✓     | ✓       | ✓     | ✓              |                  | ✓     |              |     |              |              |           | 23     | Walworth |
| Quednow’s Heirloom Apple Orchard | ✓         |        |                |           |               |              |      | ✓     | ✓       | ✓     | ✓              |                  | ✓     |              |     |              |              |           | 23     | Walworth |
What is **CSA**? **Community Supported Agriculture** is a **great way** to get **food directly** from **local farmers**!

By investing in a **CSA share**, you are purchasing a **subscription** to receive a **box** of fresh, local food throughout the season. Farms offer **CSA members** boxes with a wide array of products from fresh fruits & vegetables to meats, eggs and more!

**CSA** is a **powerful commitment** to healthy eating, building community and supporting the local economy. This **partnership** with local farmers allows you to eat the **freshest local foods** while **empowering** an equitable local economy.

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**FARM/PRODUCER PRODUCT GUIDE**

**AGRICULTURAL PRODUCTS**

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LISTEES PLEDGE 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

Visit farmfreshatlas.org for detailed farm descriptions & more.
AMY’S ACRE

Amy Wallner
8318 6 Mile Rd
Caledonia, WI 53108
(414) 323-2210
amysacrellc@gmail.com
amysacre.com

Amy’s Acre was launched as a side business in 2014 with $1500, a 1/4 acre of leased land and a lot of favors from friends and family. Since then, the farm has grown to two acres of production. Amy’s Acre is dedicated to continuous soil improvement, nutritious vegetables and happy customers.

ANISOPTERA ACRES

Dan & Catherine Kleiber
N9387 Riverview Drive
Waterloo, WI 53594
(920) 478-9696
farmerdan@anisopteraacres.com
anisopteraacres.com

Tucked away in rural Waterloo, Anisoptera Acres is a beautiful, environmentally-friendly family farm. We offer pasture-raised pork and beef, free-range chicken, and honey. We use no hormones, antibiotics or animal by-products. We offer bulk meat sales and a la carte delivery to Madison area homes.

APPLE BARN ORCHARD & WINERY

Steve & Judy Jacobson
W6384 Sugar Creek Rd
Elkhorn, WI 53121
(262) 728-3266
applebarnoffice@gmail.com
applebarnorchardandwinery.com

Our 7th generation family farm offers pick your own strawberries mid-June until early July; apples late August-December; and pumpkins starting late September. We also sell our own apple cider and pies, cider doughnuts, caramel apples, fruit wines & Wisconsin foods. Check our website for store and winery hours, special events, and school tour scheduling.

APPLE HOLLER

Dave Flannery
5006 S. Sylvania Ave
Sturtevant, WI 53177
(262) 884-7100
info@appleholler.com
appleholler.com

Apple Holler is a farm to table restaurant, bakery, gift shop, orchard and family farm, with pick your own apples, peaches, pears, and pumpkins. Visitors will enjoy four seasons of family fun and activities including orchard and farm tours, hayrides, sleigh rides and barnyard animals. Serving breakfast, lunch, and dinner daily in the rustic and charming Red Barn restaurant. Apple Holler is a perfect indoor/outdoor wedding venue and agritourism destination.

BATTLE CREEK BEEF & BISON LLC

Greg Kummrow, Patricia Kummrow
38413 Delafield Rd
Oconomowoc, WI 53066
(262) 593-2622
patriciakummrow@gmail.com
beefandbison.com

Located on the Kummrow Farm, est. in 1886. We raise 100% grass-fed/finished beef and bison. We also raise pastured heritage pork and whole, pasture-raised chickens. No antibiotics or hormones used. Home grown feed with no chemical pesticides or herbicides. We sell by the pound, side and split-side from our on-farm store. From our farm to your family...naturally. See website for store hours or call for an appointment.
BLUE CLAY BERRY FARM

Brad and Ella Kauer
5154 State Road 50
Delavan, WI 53115
(262) 745-3720
blueclayberryfarm@gmail.com
blueclayberryfarm.com

Blue Clay Berry Farm grows fresh strawberries and blueberries. We have both pre-picked and pick your own berries available in season on our farm, which is located between Delavan and Lake Geneva on Hwy 50.

Photo by Stories Framed Photography at Tosa Farmers Market

BOSSIE COW FARM

Thelma Heidel-Baker
W6174 County Road Ss
Random Lake, WI 53075
(612) 770-6793
thelma@bossiecowfarm.com
bossiecowfarm.com

We are a grass-based, certified organic family farm specializing in 100% grass-fed beef, pastured pork, pastured chicken, and organic eggs (from our free-ranging, bug-eating chickens). We pride ourselves in raising our livestock on lush pastures that support not only our animals, but also provide for wildlife like bees, butterflies, and grassland birds. High quality and tasty food raised with nature is our mission.

EASY BERRY SYRUP

Combine berries and sugar in a medium saucepan and then mash together. Bring to a boil over medium-high heat then reduce to a simmer. Simmer uncovered for 10 minutes. Remove from heat and add vanilla. Serve warm over pancakes or waffles. Let cool before serving in cocktails or over ice cream.

Ingredients:
• 1/2 cup local berries, washed
• 1/2 cup sugar
• 1 T. vanilla

Simple and delicious!
BRATTSET FAMILY FARM
Kirsten Jurcek
N2437 Brattset Lane
Jefferson, WI 53549
(920) 342-9504
kjurcek1@centurytel.net
brattsetfamilyfarm.com

Enjoy delicious & healthful 100% grass fed & finished beef! Our cattle graze a delicate melody of high quality forages from grassy drumlins as they move to fresh bountiful paddocks daily. Reserve your custom 1/4, 1/2 or whole beef. Specialty boxes & cuts are available at our porch store. Contact us to schedule a destination farm day tour for your family or small group to experience the animal welfare our cattle experience and the pollinator, grassland bird & wildlife habitat our sustainable farming supports.

BRIGHTONWOODS ORCHARD
Bill Stone
1072 288th Ave
Burlington, WI 53105
(262) 878-3000
whstone41@me.com
brightonwoodsoorchard.com

Our orchard is located on a rustic road, 1/2 mile north of the Bong State Recreation Area, and features over 150 already-picked antique and commercial apple varieties. Our award-winning apple cider is available along with locally grown fall products. A two story tree house and walking trails are family favorites. Open daily September to Thanksgiving. AeppeleTreow Winery & Distillery and Glas All Naturals Cheese products available on-site.

BRYNTEG FARM LLC
Caryl Watterson
St John’s Way
Oconomowoc, WI 53066
(262) 443-9510
caryl@bryntegfarm.com
bryntegfarm.com

BrynTeg (Beautiful Hill) Farm has been in the family since 1963. Our vegetables, herbs, and most fruits are grown free of synthetic pesticides and fertilizers. Our apple orchard is minimally treated. Produce is available through spring, summer, fall and winter CSA subscriptions, individual ordering, and wholesale purchasing. See website and Facebook page for recipes, farm events, and general info.

B’S BOUQUETS
Nancy Weibye
4025 Kettle Moraine Road
Hartford, WI 53027
(262) 707-5976
bsbouquets@aol.com
bsbouquets.com

Our farm, located one mile north of Hwy 60, offers home-grown high quality fresh cut flowers and bouquets. On-farm sales from June until frost. May-October we are at Brookfield and Hartford markets on Saturday mornings. Wedding and special event orders are welcome.

COUNTY LINE SUGAR BUSH, LLC
Tom Ollhoff, Laurie Ollhoff
516 W Crocker Street
Wausau, WI 54401
(715) 675-4709
countylinesugarbush@maplesyrupandmore.com
maplesyrupandmore.com

Maple sugaring has been in the Ollhoff family for four generations. Production takes place on land that has been in our family for over 100+ years. We strive to make the best-tasting and best-looking maple syrup. We customize orders for businesses and weddings, as requested. Syrup marketed throughout Southeastern Wisconsin. See website for details. Tours available.

COZY NOOK FARM
Tom, Joan & Charlie Oberhaus
S11 W30780 Summit Ave
Waukesha, WI 53188
(262) 968-2573
cozynook@wi.rr.com
cozynookfarms.com

Cozy Nook is a working dairy farm that offers educational tours by appointment. We also sell a variety of fall decorations and are open every day 9 am to 7:30 pm September 26 to October 31; hayrides are given hourly on weekends between 11 am and 4 pm. On November 27th we open to sell Christmas trees, wreaths, and garlands.
FARMS & PRODUCERS

Photo by Bossie Cow Farm
### S C O U T ’ S  S W E E T  &  S O U R  B E E T S  &  C A R R O T S

Recipe by Chef Denise of Whitmore Produce

Peel and slice beets into rounds & blanch - aim for one cup. Slice carrots into rounds and boil until just about soft - aim for one cup. Combine sugar and apple cider vinegar in a bowl, pour over drained carrots and beets. Let sit in the fridge for 1 hour.

Serve beets and carrots over a bed of fresh lettuce.

#### Ingredients:

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<thead>
<tr>
<th>Item</th>
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<tr>
<td>Beets</td>
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<tr>
<td>Carrots</td>
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<td>½ cup sugar</td>
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<tr>
<td>½ cup apple cider vinegar</td>
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<tr>
<td>Fresh lettuce</td>
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**Notes:**

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**FARMERS MARKET**

- GREATER MENOMONEE FALLS FOUNDATION
- LOCAL TREATS
- FRESH EATS
- MORE VENDORS

**NEW HOURS**

- Wednesdays
- 2pm–6pm

**New Location**

Menomonee Falls

Village Park Tennis Court Lot

**Opens June 3**
D & M FAMILY FARM
Meg & Derek Plucinski
W2265 State Road 106
Jefferson, WI 53549
(920) 728-2853
dmfamilyfarm@gmail.com
dmfamilyfarm.com

We are a small, family dairy farm that grows poultry for direct sales. Everything that is produced on our farm is certified organic. We go above and beyond the NOP standards to raise high quality, truly free range poultry completely free of synthetic chemicals or feed. We grow and process almost all of our own feed right here on the farm to ensure we are getting the most pure nutrients our animals need. Come see us today to learn more!

DROUGHTVILLE FARMS
Lindsey Drought
22428 West 7 Mile Rd
Franksville, WI 53126
(414) 640-0432
droughtvillefarms@yahoo.com
droughtvillefarms.com/index.html

Our small poultry operation raises broiler chickens, ducks, geese, Thanksgiving turkeys, Christmas heritage turkeys, and eggs. All poultry is cage-free and free of hormones and drugs. Holiday birds are sold fresh, never frozen. Other poultry can be picked up fresh as well. Eggs and broiler chickens sold year-round, call for availability. U-Pick sunflowers and tours available in fall.

ELA ORCHARD
Bob Willard
31219 Washington Ave
Rochester, WI 53167
(262) 534-2545
elaorchard.com

We have been growing apples since the 1920’s. Presently, the third and fourth generation of our family cares for the orchard and raises over 30 varieties of apples and several varieties of pears. The orchard also features honey from our hives and fresh cider pressed from our apples.

FOUR T ACRES, LLC
Jean Gruenert
8670 Fishman Road
Burlington, WI 53105
(262) 539-2725
greenearth.jean@gmail.com
ftacres.com

We raise Scottish Highland Cattle, a very unique breed that has a sweeter meat that is more naturally marbled thanks to the way they process their food. Their long hair offers them the opportunity to NOT have that thick layer of back fat common in other beef breeds. Natural farm-raised beef the way Grandfather did 70+ years ago. We sell by the quarters and halves. Pre-orders only by phone. Get on our beef list by calling Jean or coming out for a farm tour to see how we raise our cattle. Please call ahead.

FULL HARVEST FARM, LLC
Terry Vlossak & Charles “Chuck” Frase
7112 County Rd. S
Hartford, WI 53027
(262) 673-6760
fullharvestfarm@yahoo.com
fullharvestfarm.com

Full Harvest Farm, LLC grows USDA certified organic vegetables, herbs and melons. Our CSA members can choose between a 20-week Family Share, Couple Share or Every-Other-Week Couple Share. We have pick-up sites at: our farm, Menomonee Falls, Brookfield, Wauwatosa, New Berlin, Oconomowoc, Delafield, Waukesha, Sussex, Racine and Kenosha.

GODSELL FARM
Pamela Godsell
S105W15585 Loomis Dr.
Muskego, WI 53150
(414) 425-2937
godsellfarmwi@gmail.com
godsellfarm.com

We bring back the “olde” way of farming, working with families to educate and enjoy farming at its best. Our farm is host to tours, hands-on demonstrations, birthday parties, farm dinners, and special events. We use natural methods for growing vegetables, without pesticides or enhancements. We offer fully-dressed chickens, turkeys, pork, and beef products. All animals are cage-free, hormone and drug free.
**GOLDEN BEAR FARM**
*Marie and Steve Deibele*
15115 Lax Chapel Rd
Kiel, WI 53042
(920) 333-0005
goldenbearfarm@gmail.com
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 are never fed 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.

**HAFS ROAD ORCHARD**
*Richard and Debbie Polansky*
W632 Hafs Road
Genoa City, WI 53128
(262) 279-3638
hafsroadorchard@gmail.com
hafsroadorchard.com

No frills apple orchard in quiet rural setting featuring Honeycrisp and 45 other apple varieties, fresh cider, Honeycrisp caramel apples, honey, apple sauce, apple butter, pumpkins, gourds and fall decor. No U-Pick, but we encourage walking in the orchard. Leashed pets are welcome. Open mid-August-Thanksgiving and winter weekends.
HEMKEN HONEY COMPANY

Andy & Cheryl Hemken
W229 S7120 Guthrie School Rd
Big Bend, WI 53103
(262) 662-2843
andy@hemkenhoney.com
hemkenhoney.com

Since 1996 we have been a family owned, local honey producer. Products include raw honey, comb honey, beeswax and beeswax candles. Hives pollinate local farms and orchards. We promote the art of beekeeping through education and community presentations. Custom orders as requested. Call for honey year around.

Photo by Bossie Cow Farm

JELLI’S MARKET

Steve & Jody Knoebel
N5648 S Farmington Road
Helenville, WI 53137
(262) 593-5133
sknoebel@jellismarket.com
jellismarket.com

Our family-owned farm offers fresh seasonal produce. In spring we harvest asparagus and sell flower and vegetable plants from our greenhouse. In summer, we offer pick-your-own strawberries, raspberries, blueberries and a variety of vegetables. In fall, we have apples, pumpkins and other fall items. We are open March-December. Visit us for unique gifts and our naturally raised Angus beef, pork and chicken. Tours offered.
JOE SABOL FARM

Joe Sabol
(262) 498-8005
joe@sabolfarm.com
sabolfarm.com

Joe Sabol Farm specializes in open-pollinated, heirloom vine crops, pumpkins, squash, melons, and vegetables, all grown in a sustainable manner, with local resources and without synthetic herbicide, pesticide, or fertilizer. Our pumpkins are unique jewels of red, green, brown, orange, and yellow! For 2020, we feature Vin Rouge d’Etampes (French, dark red), Jarradale (Australian, sage green), Fairytale (mocha brown), Sweet Sugar Pie and Winter Luxury (pie), butternut squash, Moon & Stars watermelons, Concord grapes, tomatoes, peppers, tomatillo, eggplant, and sunflowers! Retail and wholesale. Contact us for prices, hours, and directions.

KAY’S HOMEFARM

Kay Castner
8707 Kaehler’s Mill Road
Cedarburg, WI 53012
(414) 531-4300
kjcastner@yahoo.com
kaysfarm.com

Certified Black Galloway, America’s finest grass fed beef is raised only on summer pasture and winter alfalfa hay. No finishing grain. No processed feed. No artificial hormones. No antibiotics. No carbon monoxide.

LITTLE MISS SWEET PEA’S

Bob and Colleen O’Neill
N6696 Millard Rd
Elkhorn, WI 53121
(262) 903-9599
bob@shamrocktool.com

We are a first generation hobby farm, established for the past 16 years. Open early May with our spring garden vegetables and hanging baskets just in time for Mother’s Day. We connect our neighbors with fresh, high quality, daily picked produce, gourmet sweet corn, local honey, free range eggs, homemade goods, our famous “salty dog” pickles, homemade butter, jams, soaps and of course homemade butter toffee candies. Tours offered.

#EatLocal #BuyLocal
#FarmFreshAtlas
LOPPNOW FARMS
Dean Jr. & Kristen Loppnow
N8963 Ski Slide Road
Ixonia, WI 53036
(262) 370-2110
Krisloppnow@gmail.com

Loppnow Farms has been family owned & operated for over 100 years. Our modern day homestead takes pride in producing old fashioned, pasture raised, high quality, local meat. Beef cattle & heritage hogs are humanely raised on our farm from breeding, birthing, up to butcher. Pasture raised chicken, eggs & seasonal produce available. We offer individual cuts, monthly meat CSA & sides of beef/pork. Find us on Facebook, at the Oconomowoc Farmers Market, or contact us for a visit.

LOTFOTL COMMUNITY FARM
April Yuds
W7036 Quinney Rd
Elkhorn, WI 53121
(262) 951-0794
april@lotfotl.com
lotfotl.com

LotFotL is a CERTIFIED ORGANIC vegetable farm, located west of Elkhorn. Our vision is to build community around local food and to make sustainably raised, locally produced foods EASY for our customers to access. Our CHOICE CSA programs are designed to work for YOU! Tours offered.

MEYER FAMILY FARM VEGETABLE STAND
Jimmy Meyer
22201 75th St
Salem, WI 53168
(262) 620-1039
meyerproducefarm@gmail.com
meyerfarmstand.com

Conveniently located on Highway 50, our small family farm offers so much! Open mid-June through Halloween, we start with homegrown veggies such as sweet corn, tomatoes, zucchini, peppers & more! Later in the season we have all your fall needs. Pumpkins of all kinds, squash, corn stalks, apples, you won’t be disappointed by our variety. We sell beef and pork raised from our own farm as well. Farm fresh eggs and local honey also available.

MORNING STAR FAMILY FARM, LLC
Robin and Kathy Roxas
4504 State Road 83
Hartford, WI 53027
(262) 970-6561
info@morningstarfamilyfarm.net
morningstarfamilyfarm.net

Pasture-raised chicken and eggs, 100% grass-fed beef and lamb, pork and rabbit. Certified Naturally Grown and non-GMO; quarters/halves/wholes or by cut. Monthly Meat CSA, plus handcrafted kombucha and elderberry syrup. U-pick Certified Naturally Grown raspberries by appointment. We sell from farm and offer delivery. Please call first. Tours available.

NATURE’S NICHE FARM
Laura Pulda
33347 Washington Avenue
Burlington, WI 53105
(262) 492-1382
naturesniche@gmail.com

Nature’s Niche Farm is satisfying the need for local, wholesome and natural produce, meat, eggs, honey, goat milk soap and all natural skin care products. We are deeply committed to sustainable agriculture. Our farm strives to be a good steward of our earth. We practice sustainable farming techniques. We raise our animals humanely and provide the diet that they are intended to eat. We use NO antibiotics or growth hormones. We feed only Non-GMO grains. No pesticides or herbicides are used on produce or livestock. We consider the care of our animals and land both a blessing and a responsibility. Please call for availability.

OLD CORBETT ROAD APIARY
Tim and Lois Fulton
3308 4th Street
Kenosha, WI 53144
(262) 553-5510
timothyfulton@sbcglobal.net

We are a small-scale honey producer specializing in local, seasonal raw honey, creamed honey, beeswax candles and propolis. Visit us at the Kenosha Summer HarborMarket on Saturdays in September or call and stop by our home for a honey sampling and see our restored prairie and honeybees.
PEARCE’S FARM STAND
Bob & Mary Ann Pearce
W5740 North Walworth Road
Walworth, WI 53184
(262) 275-3783
info@pearcefarms.com
pearcefarms.com

Pearce’s Farm Stand is located near Walworth, WI. We grow, harvest and deliver fresh, quality produce to our customers. Our specialty is our “Super Sweet” sweet corn, pumpkins and baked goods. Our bakery makes fresh donuts, caramel apples, breads and cookies. Family events. See our website or Facebook for schedule of events.

PECK & BUSHEL FRUIT COMPANY
Joe Fahey
5454 County Road Q
Colgate, WI 53017
(414) 418-0336
joe@peckandbushel.com
peckandbushel.com

We are Southeastern Wisconsin’s largest certified organic apple orchard! We have over 30,000 apple trees and 20 great tasting varieties. Harvest begins in late August and runs through October. The roadside barn is open Saturdays and Sundays from 10am-4pm. Check our website for variety and pick your own availability, orchard tours, and events.

QUEDNOW’S HEIRLOOM APPLE ORCHARD
Theresa, Jason, Gary
W5098 County Road ES
Elkhorn, WI 53121
(262) 501-9033
applepeachlady@yahoo.com
quednowsappleorchard.com

Our orchard features unique heirloom apples, like the Pink Pearl, Pink Sparkle, Scarlet Surprise, Wolf River and more. We also have pears, peaches and cherries, dried apple chips, fresh apple cider and other scrumptious items. We use Integrated Pest Management practices to manage pests and do not use herbicides. We accept WIC and senior coupons at markets and our farm.
RARE EARTH FARM
Steve Young & Debra Jo Becker
6806 Hwy KW
Belgium, WI 53004
(262) 285-7070
rareearthfarm@frontier.com
rareearthfarm.com

We grow a wide assortment of vegetables and fruits for our CSA. Although not certified by the USDA we do follow guidelines set forth by the National Organic Program. Season covers a span of 20 weeks from mid-June to October. Members have the option to customize the contents of their weekly shares. Home delivery option available only in Ozaukee and Milwaukee counties. Products on our web store are available to the public.

RIEMER FAMILY FARM
Jen Riemer
W2252 Riemer Rd
Brodhead, WI 53520
(608) 426-4729
riemerfamilyfarm1927@gmail.com
riemerfamilyfarm.com

Riemer Family Farm raises 100% grass-fed beef and lamb, heritage pork, pastured chicken, turkey, and eggs. We never use GMO’s, antibiotics, hormones, steroids, MSG, or nitrates in our products. Our animals are rotationally grazed in order to build soil health and create lasting habitat for grassland birds and insects. Our products are available in our online and on-farm store as individual cuts, bundles, or meat CSA shares. We deliver to Madison, Waukesha, Wauwatosa, and Woodstock (IL) areas. Tours available.

RIM’S EDGE ORCHARD
Ray Burg
W220N10540 Amy Belle Rd
Germantown, WI 53022
(262) 509-0090
rimsedgeorchard@gmail.com
rimsedgeorchard.com

Local orchard with 20+ varieties of apples, local honey, local maple syrup, fresh pressed cider, caramel apples, and Apple Cider Donuts. We offer pick your own during the months of September and October (please call ahead for availability). Zestar, Sansa, Honeycrisp, Strawberry, SnowSweet, EverCrisp, and more varieties.

SERENITY SOAP WORKS & OAK HOLLOW ACRES
Abigail & Mike Lippmann
2208 Springwood Lane
Burlington, WI 53105
(262) 492-4010
abby@serenity-soapworks.com
serenity-soapworks.com

Pasture raised and organically fed poultry meat and eggs including duck/goose. Raw honey. Natural goats milk soap and natural bath products. We raise the goats for the milk we use in our products. We grow our own herbs and have the raw honey and wax for our bath products.

SHERWOOD GAME FARM
Paul or Dawn Sherwood
2713 3 Mile Rd
Racine, WI 53404
(262) 989-6030
sherwood_gamefarm@earthlink.net
sherwood-gamefarm.com

Our family owned, 2nd generation farm produces, unpasteurized eggs, chickens, ducks, geese, fresh (never frozen) turkey at the holiday time, Berkshire pork, Polled Hereford beef, pheasants, and quail. We grow and make our own feed, free of chemicals, pesticides, steroids, and hormones. They are never kept in small cages not even in the winter; they do have shelter if they choose to use it.

SIMON’S GARDENS
Chris, Nancy, Jordan Simon
7624 Caldwell Rd
Mukwonago, WI 53149
(262) 662-2398
simonsgardens@twc.com
simonsgardens.com

Our 5th generation family farm is committed to producing the highest quality plants and produce with the least amount of chemicals. Our retail store is located at the site of our 1840’s homestead and open from mid-April to mid-November. On-farm sales of flower and vegetable plants from mid-April to mid-June.
STARRY NIGHTS FARM

Paul Maggio
7500 352nd Avenue
Burlington, WI 53105
(312) 286-1075
info@starrynightsfarm.com
starrynightsfarm.com

We are a certified organic, Animal Welfare Approved farm producing premium 100% grass fed beef for our local customers. We pride ourselves in producing quality, nutritious and delicious beef in a sustainable way using regenerative agriculture. We offer farm tours, farm says, and farm events to engage and build relationships with our customers.

TELDERER’S RAINBOWS END FARM

Jeanne & Steve Telderer
N2559 Adams Rd.
Neosho, WI 53059
(262) 224-5556
Telderers.RainbowsEndFarm@gmail.com
telderersrainbowsendfarm.com

Our truly pastured animals produce meat & eggs that are tastier & more nutritious. We supplement their diets with organic feed free of chemicals, medications and GMO’s. Our Icelandic sheep produce a gourmet lamb without grain and their naturally colored fleeces are great for spinning/felting. Our on farm store supports local artists. Products include yarns, socks, sheepskins, jams/pickles, pottery, jewelry, glass, metal & woodworking. Tours available.
THE GARLIC UNDERGROUND
Glenn Borucki
W383 N9009 Mill Street
Oconomowoc, WI 53066
(414) 550-2341
glenn@thegarlicunderground.com
thegarlicunderground.com

Our farm specializes in several varieties of gourmet, heirloom garlic, grown using organic and sustainable farming methods. Sales start in June with hardneck scapes; cured garlic is available August through November. Cured garlic can be used as seed to grow in your own garden or for culinary use. Sales primarily online. Call first for on-farm visits / sales.

THE WRIGHT WAY FARM, LLC
Denny and Susan Wright
9002 W Co Rd H
Beloit, WI 53511
(608) 201-1000
thewrights@thewrightwayfarm.com
thewrightwayfarm.com

We operate a 45 acre family-run, certified organic produce farm. We believe in growing healthy, delicious fruits and vegetables for people in our local region while paying fair wages. We offer a limited-space CSA program and are at several farmers market from our hometown of Beloit to Lake Michigan and down to Chicago. Tours available.

Now is the time to connect with farms, markets, restaurants and local food retailers for tips on how to get your favorite local goods!
TIPI PRODUCE
Beth Kazmar & Steve Pincus
14706 W. Ahara Road
Evansville, WI 53536
(608) 882-6196
tipiproduce.com/csa

Honored as the 2016 MOSES Organic Farmers of the Year. We focus on growing the most flavorful, high-quality vegetables, berries and melons. Let us make CSA simple with vacation rescheduling, abundant recipes & boxes filled with your favorite staple vegetables. Visit for member u-picks & our popular gleaning party. Apple CSA at some sites.

WITTE’S VEGETABLE MARKET, LLC
Tiffany Witte
2313 County Hwy NN
West Bend, WI 53095
(262) 338-4589
info@wittesvegmarket.com
wittesvegmarket.com

Family owned and operated, Witte’s Vegetable Market, LLC is located 4 miles east of Highway 45 on County Highway NN in West Bend. Our farm features homegrown produce starting with asparagus in late May, pre-picked strawberries in mid-June and a variety of vegetables available July through end of November.

WELSPRING INC.
Caleb Trainor
4382 Hickory Rd
West Bend, WI 53090
(262) 675-6755
Caleb@wellspringinc.org
wellspringinc.org

Our mission is to inspire and teach people to grow, prepare, and eat healthy food. We aim to sustain and expand our local and organic food community network. We have over 30 seasons of experience growing organic and GMO-free produce. A pioneer in CSA, farm to school, and agritourism, we offer summer farm camps, field trips for all ages, workshops, internships, WWOOF and volunteer opportunities. We also have a bed and breakfast and conference space.

WUNBERG PRODUCE BERRY FARM
Kenneth Wundrow
W9219 Lakeshore Rd
Sharon, WI 53585
(715) 415-0585
Kenny1drow@gmail.com
wunbergproduce.com

We specialize in growing berries. Our biggest crops of the year are asparagus, June strawberries, and raspberries. We grow summer black and red raspberries and fall items include pumpkins and fall raspberries. Tours available.

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.

Want to be in next year’s Farm Fresh Atlas™ of Southeastern Wisconsin?
E: farmfreshsewi@gmail.com
P: (262) 671-8366
LISTEES PLEDGE THEY:

- Support Wisconsin farmers and local food businesses and promotes a more sustainable, regional food system
- Control purchasing decisions for goods, products, or services from vendors of their choosing
- Make independent decisions regarding the name and look and operations of the business, including marketing, advertising, logo design, branding decisions and business procedures, practices, and policies
- Operate in a way that protects and sustains the region's natural (e.g. land and water) resources
- Provide safe and fair working conditions for employees
- Are committed to purchasing food locally and sustainably
- Will work to increase, expand, and promote local food purchases

Photo by Red Oak Restaurant

Local & Seasonal Ingredients
Made From Scratch
Sustainable Practices

TheRedOakRestaurant.com
@theredoakrestaurant
At The Red Oak Restaurant you can enjoy carefully prepared locally fresh and seasonal cuisine served in a friendly and relaxed atmosphere. Firmly rooted in southeastern Wisconsin, The Red Oak celebrates the richness of the area by crafting dishes and cocktails from locally sourced meats, house made sausages, organic eggs, local cheeses, and more that you have enjoyed at our restaurants.

Makers of elegant ‘hard’ ciders. Sparkling a specialty. Also draft, table and dessert. Dry to semi-sweet. Small batch whiskey and fruit brandies, too.

Braise embraces a return to slow grown, natural food. From seasonally inspired menus and creative cocktails to our hands-on classes and events, we work to educate our community on food. Supporting Wisconsin’s farmers and artisan producers, we are dedicated to the local economy. When dining at Braise, we hope that you feel it’s more than just a meal, but a commitment to our community.

Clock Shadow Creamery weds 130 years of cheese-making tradition to a youthful, dairy incubator. The first cheese factory in Milwaukee, we satisfy local and ethnic tastes in a model “green” facility. Bob Wills, the Cedar Grove Cheese scion, and Patty Ehlers Peterson welcome you to tour, taste and/or shop.

Milwaukee’s farm-to-table butcher shop, Kettle Range Meat Company is a producer owned business specializing in locally raised, locally processed beef, pork, chicken and lamb. Our grass fed and pastured meats are always antibiotic and hormone free. In addition to fresh meat cuts, Kettle Range produces house made, artisanal smoked meats, fresh sausages, charcuterie, ready-to-go heat-and-eat meals and more.

At The Red Oak Restaurant you can enjoy carefully prepared locally fresh and seasonal cuisine served in a friendly and relaxed atmosphere. Firmly rooted in southeastern Wisconsin, The Red Oak celebrates the richness of the area by crafting dishes and cocktails from locally sourced produce and artisanal cheeses, beers and spirits.
BUSINESSES & ORGANIZATIONS

Search the Farm Fresh Atlas™ to find local food in Wisconsin

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 advocate for products grown on Wisconsin farms, or sell products made by their business using materials grown on Wisconsin farms, or use fair trade, sustainable, and/or organic ingredients

KETTLE RANGE
TRADITIONAL MEAT CO.

MILWAUKEE’S FARM TO TABLE BUTCHER SHOP

5501 West State Street
Milwaukee 53208
414.882.7000

GRASS-FED HERITAGE BEEF PORK CAGE-FREE CHICKEN LAMB

13402 Watertown Plank rd.
Elm Grove 53122
262.505.5525

www.kettlerangemeats.com
MILAEGER'S
4838 Douglas Avenue
Racine, WI 53402
(262) 639-2040
info@milaegers.com
milaegers.com
For the past 60 years, the Milaeger family has
dedicated its efforts to grow the best quality
bedding plants, vegetables, herbs, hanging
baskets, specialty and holiday plants, and more!
Recently, we have expanded our offerings to
salad mixes, microgreens, heirloom tomatoes,
and herbs for farmers markets, restaurants, and
local grocery stores.

COMPEER FINANCIAL - BURLINGTON
501 E State St
Burlington, WI 53105
(262) 763-3354

COMPEER FINANCIAL - JANESVILLE
1705 Highway 14
Janesville, WI 53545
(608) 754-0291

COMPEER FINANCIAL - JOHNSON CREEK
815 Wright Road
Johnson Creek, WI 53038
(920) 699-4800
compeer.com
We are a member owned Farm Credit cooperative
serving and supporting agriculture and rural
communities. Our organization provides loans,
leases, risk management and other financial
services throughout Wisconsin, Illinois and
Minnesota. We exist to champion the hopes
and dreams of rural America while providing
personalized service and expertise to clients and
the agriculture industry. We are the 3rd largest
cooperative of the Farm Credit system.

MILAEGER’S
4838 Douglas Avenue
Racine, WI 53402
(262) 639-2040
info@milaegers.com
milaegers.com
For the past 60 years, the Milaeger family has
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Recently, we have expanded our offerings to
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and herbs for farmers markets, restaurants, and
local grocery stores.
OUTPOST NATURAL FOODS
Cooperatively-owned since 1970, our full-size stores feature all-natural groceries, bulk foods, produce, meat & seafood, personal care items, gifts, in-store cafes and the largest, year round selection of local products you can’t find in a grocery store. Everyone is welcome - anyone can shop and anyone can join! outpost.coop

BAYVIEW
2826 Kinnickinnic Avenue, Milwaukee, WI 53207
(414) 755-3202

CAPITOL
100 E Capitol Drive, Milwaukee, WI 53212
(414) 961-2597

MEQUON
7590 W. Mequon Road, Mequon, WI 53092
(262) 242-0426

WAUWATOSA
7000 West State Street, Wauwatosa, WI 53213
(414) 778-2012

TOMORROW RIVER COMMUNITY CHARTER SCHOOLS
10186 County Road MM
Amherst Junction, WI 54407
(715) 346-2730
info@trccs.org
trccs.org
The Tomorrow River Community Charter Schools are developing the whole child through movement, art, and nature guided by the Core Principles of Public Waldorf education! The schools are serving children throughout Wisconsin in PreK through 8th grade in onsite and virtual programming. Enroll today!

WISCONSIN FARMERS UNION
117 W. Spring St.
Chippewa Falls, WI 54729
(715) 723-5561
info@wisconsinfarmersunion.com
wisconsinfarmersunion.com
Wisconsin Farmers Union is a member-driven organization committed to enhancing the quality of life for family farmers, rural communities, and all people through educational opportunities, cooperative endeavors, and civic engagement. Educational efforts focus on renewable energy, land conservation, sustainable farming, fair trade and local foods. Since 1930, WFU has championed cooperatives and other community-based businesses. WFU Kamp Kenwood summer camps on Lake Wissota deliver a unique blend of cooperative philosophy, leadership development, and social justice education to rural and urban kids, while building awareness of the value of family farms and strong communities. Together, we’re United to Grow Family Agriculture.

WISCONSIN LOCAL FOOD NETWORK
117 W. Spring St
Chippewa Falls, WI 54729
(608) 520-6222
wilocalfoodnet@gmail.com
wilocalfood.com
WLFN is a collection of individuals and organizations that share a common vision for Wisconsin: 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 businesses to thrive, and equitable access to healthy locally grown food for all Wisconsin residents. If you support this vision and are working toward such a Wisconsin -- then you are a part of the WLFN and the WI Good Food Vision. Attend our annual summit, invite us to facilitate a regional WI Good Food Vision stakeholder meeting, and join our statewide listserv today!
MASHED POTATO CASSEROLE

Recipe by Kate Jerome

Cook potatoes until tender. Cook cabbage in boiling salted water about 6 minutes. Drain potatoes and return to pot. Place over low heat and shake, uncovered, about 30 seconds to evaporate excess moisture. Mash with cream cheese and salt. Fold into scallions and cabbage. Season, pour into oiled 3 qt baking dish and top with cheese. Bake uncovered 30-50 minutes at 425 degrees, until golden.

- 5 potatoes, peeled and cut into 2” chunks
- 6 c. shredded green cabbage
- 4 oz. reduced fat cream cheese, softened, cut into pieces
- 1 tsp salt
- ½ c. thinly sliced scallions
- 1 c. extra sharp cheddar

FACT

You care about the food you eat. So do we.

Food Animal Concerns Trust (FACT) expands safe and humanely-raised food options by supporting livestock farmers and advocating against antibiotic overuse and harmful drugs in farm animals.

Learn more at www.foodanimalconcernstrust.org

Photo credit: Brattset Family Farm in Jefferson, WI, a FACT Fund-a-Farmer Grant recipient.
Access Healthy Foods at the Farmers’ Market!

**Quest/EBT**

*Not all markets accept Quest/EBT, see market listings for more information.*

- **Go to the market’s information station.**
- **Use your Quest/EBT card to purchase tokens or paper vouchers.**
- **Use tokens/vouchers to purchase eligible items from participating vendors.**

**WIC and Senior Farmers’ Market Nutrition Program**

*Availability of these programs varies by county. Contact your local WIC or ADRC office for more information.*

- **Look for this sign to find participating vendors at the farmers’ market.**
- **Use your vouchers to purchase eligible items.**
The 2020 farmers’ market season will be unique. Here are some tips for safely supporting local farms while shopping at the farmers’ market this summer:

- Connect with markets to confirm their 2020 schedule and any new policies
- Come with a list of products, but be adventurous enough to try new things!
- Utilize handwashing and hand-sanitizing stations
- Refrain from touching items until purchase

Check if your favorite vendors offer pre-orders to be picked up at the market.

### MARKETS EACH DAY OF THE WEEK

**SUNDAY**
- Enderis Park Farmers’ Market
- Fondy Farmers Market - Regular Season
- Greenfield Farmers’ Market
- Milaeger’s Great Lakes Farmers Market
- Riverwest Gardeners Market
- Shorewood Farmers’ Market
- Sussex Farmers Market

**MONDAY**
- Butler Farmers’ Market
- Eagle Farmers’ Market

**TUESDAY**
- Fondy Farmers Market - Regular Season
- Kenosha Market - Pennoyer Park
- Union Grove Farmers Market
- West Allis Farmers’ Market
- Whitewater City Market

**WEDNESDAY**
- Dousman Farmers’ Market
- Hartford Wednesday Night Market
- Hartung Park Farmers’ Market
- Kenosha Market - Columbus Park

**THURSDAY**
- Burlington Farmers Market
- Fondy Farmers Market - Regular Season
- Grafton Farmers Market
- Jackson Park Farmers Market
- Kenosha Market - Lincoln Park
- Lake Geneva Farmers Market
- South Milwaukee Downtown Market
- West Allis Farmers’ Market

**FRIDAY**
- Kenosha Market - Baker Park
- Williams Bay Farmers Market

**SATURDAY**
- Brookfield Farmers’ Market
- Delafield Farmers’ Market
- Downtown West Bend Farmers’ Market
- Fondy Farmers Market - Early Season
- Fondy Farmers Market - Regular Season
- Fondy Farmers Market - Late Fall
- Fox Point Farmers’ Market
- Geneva Outdoor Market
- Germantown Farmers’ Market
- Greendale Downtown Market
- Hartford Saturday Market
- Janesville Farmers’ Market, Inc.
- Kenosha HarborMarket
- Kenosha Winter HarborMarket
- Kenosha Market - Columbus Park
- Milwaukee Winter Farmers Market
- Mukwonago Winter Farmers’ Market
- New Berlin Farmers Market
- Oak Creek Farmers Market
- Port Washington Farmers Market
- Racine Farmers Market
- Saturdays on the Square Market - Elkhorn
- Tosa Farmers Market
- West Allis Farmers’ Market
- Whitefish Bay Farmer’s Market
FARMERS’ MARKETS

Brookfield
5/2/2020-10/31/2020, Saturday 7:30 AM-12:00 PM (Closed July 4th)
Location: 2000 N. Calhoun Road, Brookfield
Contact: info@brookfieldfarmersmarket.com or (262) 784-7804

Celebrating our 30th year! Vegetables, flowers, eggs, meats, bakery and cheeses can be purchased each Saturday. On-site knife sharpening, beverages and tasty prepared foods are also available. Unique arts & crafts for sale on the 3rd Saturday each month. Take advantage of the free Frequent Shopper Rewards program. Live music.
brookfieldfarmersmarket.com

Burlington
5/14/2020-10/22/2020, Thursday 3:00 PM-7:00 PM (October market closes at 6 p.m.)
Location: Corner of Washington & Pine Streets, next to the Public Library
Contact: burlingtonmarket@yahoo.com or (262) 210-6360

Open air market at Wehmhoff Square with 20+ vendors. Meat, cheese, fruit, prepared and processed food, artisans and crafts - all local producers. Special events throughout the season. Weekly music in the gazebo.
burlingtonwifarmersmarket.com

Butler
5/4/2020-10/26/2020, Monday 12:00 PM-6:00 PM
Location: 127th Street and Hampton Ave.
Contact: dussaultdon33@yahoo.com or (414) 541-0089

Small market that is easily accessible. We offer a large variety of products, vegetables, fruits, eggs, baked and processed foods.

Delafied
5/23/2020-12/26/2020, Saturday 8:00 AM-1:00 PM
Location: Main Street and Dopkins Street, one block west of Highway C, 417 Main St.
Contact: info@delafieldfarmersmarket.com or (262) 409-5276

Our market features vendors selling produce, honey, microgreens, mushrooms, and maple syrup. We also have a gluten free food tent. Businesses will also be present at the market. Finally, we have some wonderful craft vendors.
delafieldfarmersmarket.com

Dousman
5/6/2020-10/21/2020, Wednesday 2:00 PM-6:00 PM
Location: Across from the Fire Dept in Village Hall parking lot, 118 S. Main St.
Contact: dousmanmarket@gmail.com or (262) 968-4566

Small town market with friendly, informed vendors. We offer kid’s craft days and free vendor space for kids to sell products.
dousmanchamber.org/special-events/farmers-market

Elkhorn - Saturdays on the Square Market
5/23/2020-9/5/2020, Saturday 9:00 AM-1:00 PM
Location: Downtown Elkhorn in Veterans Park 100 W. Walworth St., Elkhorn
Contact: info@elkhornchamber.com or (262) 723-5788

Eagle
6/15/2020-9/14/2020, Monday 4:00 PM-6:00 PM (Open alternating Mondays: June 15 & 29, July 13 & 17, August 10 & 24, September 14)
Location: Eagle Municipal Building parking lot, 820 E. Main St.
Contact: hinners@eagle.lib.wi.us or (262) 594-2800

Produce, food and artisan creations. Free vendor spots available, register at the Alice Baker Library. Stories Under the Tree start at 5:00 PM.
alicebaker.lib.wi.us
**Fondy**

**Location:** 2200 W Fond du Lac Ave, Milwaukee  
**Contact:** khassemer@fondymarket.org or (414) 562-2282

**Early Season Markets**  
5/9/2020-6/20/2020, Saturday 9:00 AM-12:00 PM

Join the Fondy Farmers Market for early spring markets, starting the day before Mother’s Day, to get seasonal produce, starter plants for your garden, flower baskets, eggs, honey, and more. The season starts small with a few vendors, and grows as there becomes more to sell.

**Regular Season**  
6/27/2020-11/1/2020, Saturday 7:00 AM - 3:00 PM.  
Sunday | Tuesday | Thursday 9:00 AM - 3:00 PM.

The Fondy Farmers Market is an open air market with over a 100-year history. The market creates space for community members to connect and features more than 40 farmers and local food producers. Live music in Fondy Park on Saturdays, Seasonal Soul Cooking Demos, free yoga on select dates, and a weekly theme. The Sunday/Tuesday/Thursday market days have a small handful of vendors, mostly produce farmers, allowing fresh food access on more days to more customers.

**Late Season Markets**  
11/7/2020-11/21/2020, Saturday 9:00 AM-12:00 PM

The Fondy Farmers Market extends into November on Saturdays until the Saturday before Thanksgiving. Farmers bring fall produce, eggs, honey, and meat. The size of the market is based on how many vendors still have product to sell. WIC and Senior vouchers expire at this point of the season, but we welcome EBT at all times.

**Fox Point**

**6/20/2020-10/24/2020, Saturday 8:00 AM-12:00 PM**

(Closed July 4th)

**Location:** North Shore Congregational Church 7330 N. Santa Monica Blvd, Milwaukee  
**Contact:** fpfm2003@wi.rr.com or (414) 352-0555

Our market features Wisconsin growers, farmers and food producers. Prepared foods to enjoy at the market or take home include African, Asian, Greek and Mexican specialties. All bags and food containers are biodegradable. Enjoy music every week from 10-noon, plant diagnostics and story time monthly. Leashed dogs welcome.

vil.fox-point.wi.us/360/Fox-Point-Farmers-Market

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**Open Year Round**

*Fun is always in Season*

- Family Farm
- Orchard
- Country Store
- Restaurant
- Gift Shop/Bakery

**http://www.appleholler.com**

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**Brookfield Farmers’ Market**

Every Saturday  
May 2nd - October 31st  
7:30 am – 12 noon  
2000 N. Calhoun Road

**30 Seasons of Farm Fresh Goodness**

- Herbs and Vegetable Plants  
- Beef, Bison, Pork  
- Flower Bouquets  
- Coffee and Beverages  
- Fruits and Vegetables (Harvested in Season)  
- Farm Fresh Eggs

**Arts and Crafts**

3rd Saturday of Every Month May through October

Free Frequent Shopper Rewards Program  
WIC Approved Plus SNAF/Foodshare/EBT  
www.brookfieldfarmersmarket.com  
For Information Contact Bobbi at 262-784-7804 Or info@brookfieldfarmersmarket.com  
BrookfieldWiFarmersMarket

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**vil.fox-point.wi.us/360/Fox-Point-Farmers-Market**
Geneva Outdoor Market
5/30/2020-10/3/2020, Saturday 9:00 AM-1:00 PM
Location: Southern corner of intersection of Hwys. H and NN, N3252 Cty. Rd. H
Contact: genevaoutdoormarket@gmail.com or (262) 215-6139
Family friendly market promoting small businesses - featuring a wide variety of local products. Farm fresh goods and handcrafted items. Great people selling great products! Next to Tommi’s Garden Blooms, 2018 Best Floral Shop in Walworth County - stop in for all your floral/gift needs and fun workshops!
genevaoutdoormarket.com

Germantown
5/2/2020-10/24/2020, Saturday 8:00 AM-12:00 PM
Location: Germantown Village Hall, N112 W17001 Mequon Rd.
Contact: mschroeder@village.germantown.wi.us or (262) 250-4710
The Germantown Farmers’ Market offers local produce and farm products including vegetables, fruits, herbs, flowers, and plants as well as cheese, eggs, honey, soaps, and candles.
village.germantown.wi.us

Photo by Stories Framed Photography at Tosa Farmers’ Market
Grafton
7/9/2020-9/24/2020, Thursday 10:00 AM-2:00 PM
Location: Veteran’s Park, 13th Ave.
Contact: sarah@grafton-wi.org or (262) 377-1650
Set along side the Milwaukee River, the Grafton Farmers Market offers local produce, baked goods, honey, coffee and so much more. Our market is a perfect lunch destination on Thursdays from mid-July through September. Pick up produce, enjoy live music and grab a bite to eat from one of our food vendors!
Grafton-WI.org

Greendale Downtown Market
6/20/2020-10/3/2020, Saturday 8:00 AM-12:00 PM (Closed July 4th)
Location: 5602 Broad St. (between Northway & Schoolway) in the Village Center
Contact: park.rec@greendale.k12.wi.us or (414) 423-2790
Variety of vegetables, arts & crafts, bakery, flowers, breakfast and ethnic foods...all local! Occasionally musicians as well!
gpr.greendale.k12.wi.us

Greenfield
5/3/2020-10/25/2020, Sunday 10:00 AM-2:00 PM (Closed Memorial Day weekend)
Location: 5151 W Layton Ave.
Contact: farmersmarket@greenfieldwi.us or (414) 329-5275
The Greenfield Farmers Market has been serving its community since 2013. Over 50 vendors sell local produce, ready-to-eat foods, and specialty products. Our market aims to serve as a community gathering place and values local agriculture, local business, and healthy community members.
greenfieldwifarmersmarket.com

Hartford Saturday Market
5/16/2020-10/31/2020, Saturday 8:00 AM-12:00 PM
Location: Rec Center parking lot (Jordan Park) 147 N Rural St,
Contact: (262) 673-7002
Seasonal fruits and vegetables, flowers, bakery, honey, organic eggs, meats, arts & crafts, and so much more. Shop local!
hartfordchamber.org

Hartford Wednesday Night Market
6/3/2020-9/30/2020, Wednesday 4:30 PM-7:30 PM
Location: Jack Russell Memorial Library parking lot, 100 Park Ave.
Contact: (262) 673-7002
The Wednesday Night Market changes with the season! Stop by frequently to check out local produce, cookies, honey, garlic, cheeses, meats, and more! Artisans showcase their work from jewelry to painted saw blades to specialty towels. Enjoy music, beer, and food while you shop and visit with your neighbors!
hartfordchamber.org

Hartung Park
6/24/2020-9/30/2020, Wednesday 4:00 PM-7:00 PM
Location: Hartung Park near intersection of Menomonee River Parkway and Keefe
Contact: president@hartungpark.com or (262) 825-4049
Located on the edge of Hartung Park, this market is volunteer-run and sponsored by the Hartung Park Community Association. Pull up and park on Menomonee River Parkway. Discover the park. Shop and play. Please bring your own bags.
hartungpark.com
Jackson Park

6/11/2020-9/24/2020, Thursday 3:00 PM-6:30 PM  
**Location:** 3500 W Forest Home Ave, Milwaukee  
**Contact:** jpfarmersmarket@yahoo.com or (414) 687-0938

An all-volunteer, local and diverse market located next to the boat house and pond in Jackson Park. Besides amazing vendors, the market hosts a variety of free kids activities and live music each week. The venue is perfect for shopping, walking, riding bikes and connecting with neighbors.

jacksonpark.us/farmers-market

Janesville

5/2/2020-10/31/2020, Saturday 8:00 AM-1:00 PM  
**Location:** 100 & 200 Block of N Main St.  
**Contact:** janesvillefarmersmarket@gmail.com or (608) 289-9292

Janesville Farmers Market, Inc. is a Wisconsin producer-only retail market offering a wide variety of local goods.

janesvillefarmersmarket.com

Kenosha HarborMarket

5/10/2020-mid-Oct. 2020, Saturday 9:00 AM-2:00 PM  
**Location:** 2nd Avenue at 56th St.  
**Contact:** raykenoshacommnonmarkets.com or (262) 914-1252

Kenosha HarborMarket is a bustling European-style mixed market, featuring the products of more than 150 vendors. Find a wide variety of agricultural products, baked, canned, frozen foods, meats, fish and cheeses. Find artisan soaps, candles, arts, and crafts. Enjoy live music, breakfast and lunch on our gorgeous lakefront!

kenoshaharbormarket.com

Kenosha Winter HarborMarket

Mid October 2020-Mid May 2021, Saturday 10:00 AM-2:00 PM  
**Location:** Kenosha Masonic Center  
115 56th Street, Kenosha  
**Contact:** (262) 914-1252

Located inside the Kenosha Masonic Center, the winter market hosts 30 vendors each week. A variety of agricultural products, meats, cheeses and baked goods. Find artisan soaps, arts, crafts and live music.

kenoshaharbormarket.com

Kenosha - Baker Park

6/5/2020-10/30/2020, Friday 6:00 AM-12:00 PM  
**Location:** Baker Park, 66th Street and Sheridan Rd.  
**Contact:** (262) 605-6745

Kenosha - Columbus Park

6/3/2020-10/28/2020, Saturday 6:00 AM-1:00 PM. Wednesday 6:00 AM-12:00 PM  
**Location:** Columbus Park, 54th St. & 22nd Ave.  
**Contact:** (262) 605-6745

Kenosha - Lincoln Park

6/4/2020-10/29/2020, Thursday 6:00 AM-12:00 PM  
**Location:** Lincoln Park, 18th Ave. and 70th St.  
**Contact:** (262) 605-6745

Kenosha - Pennoyer Park

6/2/2020-10/26/2020, Tuesday 6:00 AM-12:00 PM  
**Location:** Pennoyer Park, 3601 7th Ave, Kenosha  
**Contact:** (262) 605-6745

Lake Geneva Farmers Market

5/7/2020-10/29/2020, Thursday 8:00 AM-1:00 PM  
**Location:** 330 Broad St.  
**Contact:** market@horticulturalhall.com or (262) 248-4382

The Lake Geneva Farmers Market has been held inside and outside at Historic Horticultural Hall for over 20 years. It features produce, flowers, cheese, bread, popcorn, plants, desserts and unique crafters! Stop and have lunch with one of the many vendors making hot lunches and pick up something for dinner!

horticulturalhall.com
AN AMAZING FARMERS’ MARKET RECIPE

Ingredients:
55 local growers/producers with unique produce, food, treats, & artwork
5 farmers market committee members
1 farmers market manager
1 chamber of commerce (a devoted Executive Director and board)
Several supportive village officials
1 very helpful dept of public works
Tons of dedicated customers willing to support local small business

Directions:
Gather each week and enjoy!

Recipe by
Mukwonago Farmers Market

Photo by Amy’s Acre
**Menomonee Falls**

6/3/2020-10/23/2020, Wednesday 2:00 PM-6:00 PM  
**Location:** Village Park-Garfield St., tennis court parking lot  
**Contact:** amwanke@wi.rr.com or (262) 993-9356

The market is relocating to our beautiful Village Park. We have many returning vendors as well as many new vendors offering a wide variety of products. The market will be held in the tennis courts parking lot. New activities and local entertainment will be featured at our market.

[www.fallfoundation.org](http://www.fallfoundation.org)  
[menomoneefallsdowntown.com](http://menomoneefallsdowntown.com)

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**Milaeger’s Great Lakes**

1/5/2020-12/27/2020, Sunday 10:00 AM-2:00 PM  
**Location:** 4838 Douglas Avenue, Racine  
**Contact:** farmersmarket@milaegers.com or (262) 210-6360

Year-round market. September - April inside the Expo Greenhouse, May - August outside on our nursery lot. Weekly entertainment and scheduled events throughout the year. Beverage bar including locally brewed beer.

[milaegers.com](http://milaegers.com)

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**Milwaukee Winter**

Dates TBA, Saturday 9:00 AM - 1:00 PM (Closed Easter)  
**Location:** TBD  
**Contact:** khassemer@fondymarket.org or (414) 562-2282

The Milwaukee Winter Farmers Market brings the best of fresh, local food to Milwaukee-area so the community can Eat Local Longer. About 50 vendors weekly bring produce, meat, cheese, eggs, grains, bakery, canned goods, beverages, prepared foods, and more. Updates at website.

[mcwfm.org](http://mcwfm.org)

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**Mukwonago**

5/13/2020-10/14/2020, Wednesday 2:00 PM-6:00 PM  
**Location:** 933 N Rochester St, Mukwonago  
**Contact:** mukwonagofarmersmarket@gmail.com or (262) 363-7758

Enjoy a producer only, family friendly and community focused market featuring only in season and local products, live entertainment, food vendors and much more. Local artisans join us the first market of each month. Special events include: 6/17 - Busy Kids Day, 7/15 - PETacular, 8/19 - Car Show and 9/16 - Seniors Day.

[mukwonagochamber.org](http://mukwonagochamber.org)

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**Mukwonago Winter**

1/11/2020-12/26/2020, Saturday 9:00 AM-12:00 PM  
**Location:** Mukwonago Community Library 511 Division Street, Mukwonago  
**Contact:** mukwonagofarmersmarket@gmail.com or (262) 363-7758

The winter market is held on the 2nd and 4th Saturdays, November through April. Enjoy an indoor, producer only market featuring only in season and local produce, products and artisans. Find bakery, soups, eggs, meats, jams/jellies, salsa, pickles, honey, kettle corn, maple syrup, soaps, candles and more!

[mukwonagochamber.org](http://mukwonagochamber.org)

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**New Berlin**

5/2/2020-10/31/2020, Saturday 8:00 AM-12:00 PM  
**Location:** Located near the corner of National Ave. and Michelle Witmer Dr., 15055 W. National Ave.  
**Contact:** office@newberlinchamber.org or (262) 786-5280

Tickle your taste buds at the New Berlin Farmers Market! Select from a wide variety of fresh, locally grown and produced goods, including flowers, fresh vegetables, homemade bakery, salsa, and much more. Visitors to this market will also find a variety of shops and restaurants easily within walking distance.

[newberlinchamber.org/farmers-market](http://newberlinchamber.org/farmers-market)

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**Oak Creek**

6/6/2020-10/24/2020, Saturday 9:00 AM-1:00 PM (Closed July 4th)  
**Location:** Drexel Town Square 8040 S. 6th St., Oak Creek  
**Contact:** events@oakcreekwi.org or (414) 766-7000

The Oak Creek Farmers Market offers the best of a classic market in a contemporary community gathering space. Find farm fresh foods including vine-ripened produce and fruits, cheeses, eggs, meats, honey, and flowers. Proximity to local establishments offers patrons a wide variety of food & beverage options to enjoy.

[visitoakcreek.com](http://visitoakcreek.com)
www.bossiecowfarm.com

BOSSIE COW FARM
Pasture-Raised Meats • Certified Organic Farm
Beef • Pork • Chicken • Eggs

Random Lake, WI • 612-770-6793

Your hopes. Your dreams.
YOUR LEGACY.

Agriculture isn’t just a market we serve. It’s what we’re founded on. It’s who we are. Our mission goes far beyond farm loans and insurance offerings. We are passionate about the hopes and dreams of rural America and are always evolving to meet the needs of the communities we serve to build for the future. Let’s get started today.

#CHAMPIONRURAL

501 E State St Burlington, WI 53105
815 Wright Rd Johnson Creek, WI 53058
1705 Highway 14 West Janesville, WI 53547

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Port Washington
6/20/2020-10/26/2020, Saturday 9:00 AM-1:00 PM (Closed July 4th & 18th)
Location: Located on Main Street in the historic downtown, 125 E. Main S.
Contact: pwmainstreetdirector@gmail.com or (262) 268-1132
Sponsored by Port Main Street Inc, this market’s mission is to provide a unique regional street shopping experience for farmers, artisans and customers, to support the downtown business district, and promote the city’s brand. The market is filled with produce, flowers and plants, food items, sundries, art and live entertainment.
visitportwashington.com/main_street

Racine
5/16/2020-10/31/2020, Saturday 11:00 AM-3:00 PM | Wednesday 8:00 AM-12:00 PM (Closed July 4th)
Location: Racine Masonic Center parking lot
1012 Main Street, Racine
Contact: diane_hinze@yahoo.com or (262) 902-2560
The Racine Farmers Market is the original market for Racine that started on Hay Market Square in the early 1900s.

Riverwest Gardeners Market
6/7/2020-10/25/2020, Sunday 10:00 AM-3:00 PM (Closed June 14th)
Location: 815 E. Locust St., Milwaukee
Contact: info@riverwestmarket.com or (414) 350-2107
A great local market with several produce vendors offering a variety of conventional, natural and organic products. Find locally grown flowers, awesome bakery, body products, and fresh ready to eat food. Live music from 11:30 AM-2:30 PM. Occasional cooking classes and other interesting and family friendly activities.
riverwestmarket.com

Shorewood
6/14/2020-10/25/2020, Sunday 9:30 AM-1:00 PM (Closed July 4th and Labor Day)
Location: 1600 East Lake Bluff Blvd.
Contact: info@shorewoodfarmersmarket.com
An open-air market located in the heart of the Village of Shorewood. We promote and provide public access to fresh and healthy Wisconsin food products. Enjoy live music and kids. Help us reduce plastic waste by bringing your own shopping bag! For the safety and comfort of all, we are a pet-free market.
shorewoodfarmersmarket.com

South Milwaukee Downtown
5/28/2020-10/8/2020, Thursday 3:00 PM-7:00 PM
Location: 11th Avenue and Milwaukee Avenue, Milwaukee
Contact: candyman53172@gmail.com or (414) 499-1568
Our market features fresh produce, hot food, kettlecorn, crafts and more!
smmarket.org

Sussex
6/7/2020-10/11/2020, Sunday 9:30 AM-1:00 PM (Closed July 5th & 12th)
Location: Located in front of the Civic Center across the street from Piggly Wiggly
N64 W23760 Main Street, Sussex
Contact: sussexfarmersmarket@gmail.com or (414) 491-9985
The Sussex Farmer’s Market was launched in response to the community’s desire for a local market that provides a family-friendly environment, and aims to promote wellness, social gathering, and community building.
sussexfarmersmarket.org

Tosa
5/30/2020-10/17/2020, Saturday 8:00 AM-12:00 PM (Closed July 4th)
Location: Hart’s Mill Parking Lot
7720 Harwood Ave, Wauwatosa
Contact: info@tosafarmersmarket.com or (414) 301-2526
The Tosa Farmers Market is a local non-profit organization that carefully curates the best, freshest foods in the region, but it’s more than that. It’s a community hub for foodies, neighbors, bikers, coffee-lovers, music fans, yogis and everyone in between.
tosafarmersmarket.com
1. Wipe the rim of a newly opened jar of honey with vegetable oil to prevent the lid from sticking.
2. Oil a liquid measuring cup before adding honey to make it easy for honey to slide out after measuring.
3. Use a one-to-one substitution of honey for sugar in most yeast, muffin, pancake, or waffle recipes.
4. When substituting honey in recipes calling for 1 cup or more of sugar, reduce the other liquids in the recipe by ¼ cup for every 1 cup of honey used.
5. Reduce the oven temperature by 25 degrees if using a recipe not designed for honey as an ingredient.
6. One 12-ounce jar of honey is equal to 1 standard cup.
7. Store honey in a tightly closed container at room temperature.

-Tim & Lois Fulton,
Old Corbett Road Apiary

Photo by Hemken Honey Company
FARMERS’ MARKETS

West Allis
5/2/2020-11/28/2020, Saturday 1:00 PM-6:00 PM | Thursday & Tuesday 12:00 PM-6:00 PM
Location: 6501 W National Ave.
Contact: cwhite@westalliswi.gov or (414) 302-8600
This award-winning market opens later in the day to allow farmers to bring only the freshest produce, picked that morning! Shop for seasonal fruits and vegetables, annual and perennial plants, fresh cut flowers, eggs, meat, honey, maple syrup, and prepared foods. We host community events throughout the year, including the Makers Market, National Night Out, Christkindlmarkt, and more.
westivaliswi.gov

West Bend
5/23/2020-10/31/2020, Saturday 7:30 AM-11:00 AM (Closed July 4th)
Location: 215 Main Street, West Bend
Contact: anna@downtownwestbend.com or (262) 338-3909
Brought to you by the Downtown West Bend Association, the West Bend Farmers’ Market features over 80 vendors. It is one of the largest markets in Wisconsin and was voted as a must-see market by Vogue magazine. Weekly live entertainment at three locations within the market. Due to health department regulations, no pets are allowed.
downtownwestbend.com

Westown
6/3/2020-10/28/2020, Wednesday 10:00 AM-2:00 PM
Location: Zeidler Union Square
301 W Michigan St, Milwaukee
Contact: megan@westown.org or (414) 276-6696
The Westown Farmers’ Market features more than 50 vendors selling Wisconsin-grown produce and flowers, delicious prepared food items, handcrafted art and jewelry, lunch from area restaurants and live music in the park’s gazebo. Spend your Wednesdays shopping local at the Westown Farmers’ Market!
westival.org

Whitefish Bay
7/11/2020-10/17/2020, Saturday 8:00 AM-12:00 PM
Location: In Aurora parking lot, corner of Santa Monica and Silver Spring Dr. 325 E. Silver Spring Dr.
Contact: wfbbid@gmail.com or (414) 406-5660
Outdoor Farmer’s Market serving the community of Whitefish Bay and surrounding communities. Fresh vegetables, fruits, flowers, eggs, cheese, meats and more. Music weekly and ready to eat foods.
merchantsofwhitefishbay.com

Whitewater City Market
5/5/2020-10/27/2020, Tuesday 4:00 PM-7:00 PM
Location: The Depot
301 W. Whitewater St.
Contact: whitewatercitymarket@gmail.com or (262) 473-2200
Whitewater City Market, established in 2015, brings area farmers, artisans, food carts, and the community together at beautiful Cravath Lakefront Park to create not only a unique shopping experience but a celebration of what is local. Hosted by Downtown Whitewater, this vibrant market includes free music, kids’ activities, and over 50 vendors.
downtownwhitewater.com

Williams Bay
5/1/2020-10/30/2020, Friday 9:00 AM-2:00 PM
Location: Along the waterfront in the park, next to the Lyons Pavilion, E. Geneva Street, Williams Bay
Contact: nancy.waspi@santacauses.org or (262) 475-6333
This market is a wonderful collaboration of area vendors who have a passion for locally grown and handmade products. We feature organic produce, flowers, food, jewelry, jams, jellies and much more. There’s plenty of parking! Come enjoy all the treasures in the Bay. Brought to you by Santa Cause, a super charity supporting local Walworth County charities.
santacauses.org

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downtownwhitewater.com

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santacauses.org
**Seasonal Availability of Wisconsin Fruits and Vegetables**

The bars represent average dates of harvest and availability which can vary with such factors as weather conditions, farm location and varieties grown.

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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.
Celebrating our 50th year as a true Milwaukee original!

- Fresh organic produce
- All natural meats & seafood
- Made-from-scratch bakery
- Good food fast from our deli

Locally Grown. Community Owned.

Outpost Natural Foods
4 stores in greater Milwaukee to serve you.
www.outpost.coop