Saturday Market July 6th 2019

- 1. Alchemy Bake Shop-Erin Negus serves up creative modern pastries and classic treats
- 2. Greystead Gardens-Garlic, Gourd Bird Houses, Greens
- 3. Harvest Moon Trading Co.-Pickles, Jams, Whole Grain Mustards, Granola
- 4. International Bakery-Italian Focaccia
- 5. The Whole Grain Hearth-Sourdough Whole grain breads-and whole grain pastries
- 6. Pilliterri Wines-local wine, ice wine
- 7. Blanbrook Bison-Fresh Roasts, jerky, salami
- 8. Dave's Beef and Lamb-variety of roasts, steaks and various cuts
- 9. Helm Baked-Gluten free pastry— and loves of GF bread
- 10. Workshop Cold Brew-Cold Brew Coffee
- 11. Morsels-Savoury Pastries-using all local products
- 12. Monforte Dairy –artisanal cheeses
- 13. Sungold Market Garden-Radish, Turnip, Spinach, Lettuce, Spicy Greens, Arugula
- 14. Soiled Reputation-Certified Organic Produce
- 15. Orchard Hill Farms-Asparagus and Rhubarb!! Prepared Foods, Heirloom Corn Polenta, Strawberries/New Potatoes
- 16. Thames River Melon-Rhubarb and Asparagus!!
- 17. La Houlette De Vie-Seth's Bread
- 18. Howe Family Farms-Strawberries
- 19. Harris Flower Farm
- 20. Salt and Pepper Meals
- 21. Joyce Farms-Strawberries
- 22. Engaged AG-Artisanal Chickens
- 23. Salt and Pepper-frozen prepared dinners
- 24. Lynch Maple Farms

