

Saturday Market May 18th 2019



1. Broken Hearts Bakery-Erin Negus serves up creative modern pastries and classic treats
2. Greystead Gardens-Garlic, Gourd Bird Houses, Greens
3. Tru Gree-Organic Skin Care Products
4. Harvest Moon Trading Co.-Pickles, Jams, Whole Grain Mustards, Granola
5. International Bakery-Italian Focaccia
6. The Whole Grain Hearth-Sourdough Whole grain breads-and whole grain pastries
7. Pillitteri Wines-local wine, ice wine
8. Blanbrook Bison-Fresh Roasts, jerky, salami
9. Dave's Beef and Lamb-variety of roasts, steaks and various cuts
10. Helm Baked-Gluten free pastry- and loves of GF bread
11. Workshop Cold Brew-Cold Brew Coffee
12. Morsels-Savoury Pastries-using all local products
13. Harris Flower Farms-Fresh Cut Flowers
14. Monforte Dairy –artisanal cheeses
15. Sungold Market Garden-Radish, Turnip, Spinach, Lettuce, Spicy Greens, Arugula
16. Salt and Pepper Catering-prepared meals
17. Soiled Reputation-Certified Organic Produce
18. Orchard Hill Farms-Asparagus and Rhubarb!! Prepared Foods, Heirloom Corn Polenta
19. Thames River Melon-Rhubarb and Asparagus!!
20. La Houlette De Vie-Seth's Bread
21. Lynch Maple Farms
22. Da Costa Jewelry