

Vendors & Products **(listed alphabetically)**

WELCOME NEW VENDOR!

Magpies: begins 4/24.

Old Hickory Woodcrafter: Assortment of hand crafted fine wood pieces, including Adirondack chairs, swing, cooler stand, planter box, bluebird houses, barn quilts; cutting board paste; furniture refinishing service.

WELCOME BACK VENDOR!

Adventures in Herbs: returns 5/1.

Quench!Essentials: hand crafted natural soaps and spa products. Located in the perimeter booth previously used by this vendor (between Single Acre Farm and Nut Hill Farm).

THANK YOU CURRENT VENDORS!

Beverly's Gourmet Foods: chef-prepared vegetarian and vegan foods.

Big Oaks Natural Farm: free-range chicken eggs; spring transplants (cilantro, red leaf lettuce, Romaine, purple top turnips, red scarlet turnips, rosemary, aloe).

Bun Appetit: artisan baked cinnamon buns: vanilla bean glazed cinnamon buns, caramel pecan sticky buns, lemon curd & raspberry jam buns, white chocolate buttercream.

Cannizzaro Sauces: marinara, mushroom marinara, vegan marinara, arrabbiata, vodka and piccata sauce.

Carolina Chair & Baskets: hand woven baskets, hand carved decorative gourds.

Dancing Bees Honey Farm: local raw honey, honey products, beeswax products including candles, lip balms and lotions.

Double Up Farm: assorted elderberry products, hibiscus tea, wool dryer balls, hand-crafted vegan soaps, felted animals.

Ernie's Smokehouse: Hickory smoked pulled pork, apple smoked chicken, corned beef, brisket, ribs and pastrami, beans, coleslaw, cornbread.

Ferebee Farm: pasture-raised, non-GMO-fed whole Cornish hens; pasture-raised, non-GMO-fed pork soup bones; free-range eggs (goose, duck and chicken);

sheepskins; wool yarn (including rug yarn) from their own Gulf Coast sheep. Lamb coming soon!

For The Birds: hand crafted wooden bird houses and feeders. Located next to Double Up Farm.

Frog Crossin' Pottery: whimsical hand crafted pottery, including mugs, berry bowls, plates and platters. Located in same spot as last season (perimeter booth between Carolina Chair & Baskets and Gluten Free Bakers' Bench).

Gluten Free Baker's Bench: vanilla doughnuts, orange cardamom doughnuts, morning glory muffins (dairy-free recipe), chocolate chip muffins, lemon poppy seed muffins (vegan recipe), chocolate chip cookies, coconut blonde brownies, brownies w/walnuts (dairy-free recipe), mocha cupcakes (vegan), cinnamon coffee cake, honey spice cake (Paleo recipe), white chiffon cake (dairy-free recipe), sandwich bread mix.

Good Cup Coffee Co: hot coffee drinks (made from locally roasted beans).

Hot Pepper Herb Farm: pak choy, mustard, kale, lettuce; cat grass; assorted vegetable and herb transplants, including the first of the tomato plants; pomegranate and elderberry plants.

Laughing Owl Farm: asparagus (very limited quantity), small sweet potatoes, green garlic, edible violet flowers (limited quantity); free-range chicken eggs; hand crafted gourd items.

New Legacy Farms: asparagus, sweet potatoes, carrots; free-range chicken eggs.

New Town Farms: arugula, rainbow Swiss chard, kale (Lacinato, curly), salad mix, head lettuce, French breakfast radishes, spinach; free-range chicken eggs; new batch of forest-raised, non-GMO-fed Ossabaw pork (assorted cuts include chops, Italian sausage, breakfast sausage, chorizo, ground pork, roasts, sliced belly).

Nonni's Gourmet Kitchen: 9 ounce red pepper jelly, 6 and 9 ounce green pepper jelly, 9 ounce cranberry chutney, 16 ounce pickled green beans, 16 ounce pickled okra, 16 ounce pickled carrots, 16 ounce pickled asparagus, 16 ounce chow chow, 16 ounce Carolina Catsup; 4 ounce nut brittles (spicy pistachio almond, cashew, pecan, peanut, 4-Nut); boxed Italian jelly candies (assorted flavors). It's "Awesome Asparagus Day" so samples of pickled asparagus will be available.

Nut Hill Farm: cherry bell radishes (limited quantity), Detroit beets, Swiss chard, Bloomsdale spinach, green onions, kale (Red Russian, Lacinato, Siberian), red-veined sorrel, hen-pecked mustard, sunchokes (limited quantity), cut culinary herbs (spearmint, Greek, lemon balm, garlic chives, flat-leaf parsley); flower arrangements; loafahs.

Peaceful Meadows Farm: assorted cuts of 100% grass-fed beef; assorted cuts of pasture-raised, non-GMO-fed pork, chicken and turkey; free-range chicken eggs.

Queen City Kitchen: muffins (blueberry, lemon poppy seed), crumb cake, maple walnut coffee cake, maple brown butter cinnamon buns, scones (cinnamon sugar, dark chocolate pecan), Kouign Amann, croissants (plain, chocolate, almond), croissant monkey bread, cookies (chocolate chunk, peanut butter, lavender shortbread, chai shortbread, celebration sugar, kitchen sink), carmelita bars, walnut fudge brownies, key lime pies, cardamom carrot cakes, quince apple crumb pies, zucchini bread, dulce de leche banana baby cakes, granola (cranberry apricot, mixed berry).

Single Acre Farm: fresh cut flowers (limited quantities), herb transplants.

Street Fare Farm: seasonal produce, including lettuce, arugula, radishes, Swiss chard, kale, collards, microgreens.

Summer Star Farms: pickled garlic cucumber chips; homestead jams, preserves and syrups; artisan wood wick candles.

Team Rose Bread: naturally leavened bread: country loaf, sourdough sandwich, sesame, challah, chocolate challah, Abruzzi rye, 100% einkorn; blue tinge emmer bagels (plain, everything, sesame, Za'atar); sourdough donuts (vegan recipes): vanilla glazed, sprinkles, chocolate, apple pie. NEW LOCATION in the center tent booth between New Legacy Farms and Laughing Owl Farm.

Tega Hills Farm: Italian dandelion, red veined sorrel, cherry tomatoes (very limited quantity), cucumbers, watercress, arugula, kale (Toscano red Russian), baby fennel, Mizuna (green and red), mixed greens, cut culinary herbs (Mexican oregano, cilantro, parsley, mint), lettuce (green and red butter, green and red oakleaf, crisp, and Lollo Rossa), micro-greens (cilantro, celery, beets, green and purple radish, rainbow mix), edible flowers, squash blooms.

Toro Loco: fresh gourmet salsas (cantina blended, mild, hot and mango), guacamole.

Uno Alla Volta: handmade Italian cow's milk cheeses (ricotta, mozzarella, smoked mozzarella, burrata), cream cheese (caramelized banana/macadamia nut, plain, charred scallion & dill, brown sugar rum & raisin), cottage cheese, goat's milk chevre, yogurt, and cultured butter; fresh pasta; granola.

Urban Gourmet Farms: fresh mushrooms (shiitake, maitake, oyster, trumpet, Lion's Mane).

Verdant Bread: artisan breads (country, sesame, oat porridge, olive, Blue Emmer, Einkorn, whole wheat, sprouted rye, English muffins, bagels).

Whisper Creek Farm: assorted cuts of pasture-raised, non-GMO-fed pork: tenderloin, uncured sliced bacon, unsmoked uncured sliced bacon, chorizo (bulk), pork

stew meat, plain ground pork, fat back, bone-in pork chops, shoulder butt roasts, ham roasts, pork steaks (from the ham), link sausage (Bratwurst, hot and mild Italian), bulk breakfast sausage (hot and mild), country back bones, shanks (whole and sliced), sliced jowl bacon, pork belly, leaf fat, liver, heart; dehydrated liver dog treats; free-range chicken eggs.

Wild Hope Farm: *assorted transplants including tomatoes, squash, kale, collards, broccoli, Swiss chard, thyme, yarrow, peppers; produce - leafy greens, radishes; free-range chicken eggs; fresh cut flowers.*