

Chapel Hill Farmers Market

Saturday 8 am – 12 noon

Tuesday 3 pm – 6 pm

Our Vendors:

Carrboro Coffee Roasters



Our small batch artisan roasting facility focuses skill and craft in tailoring each coffee profile. By letting the coffee dictate the roast we avoid a standard roasting style or degree. Every coffee is different and must be respected for its unique characteristics. This is done out of respect for the farmer and a responsibility to the [customer](#).

Chappell's Peaches & Apples



Chappell Peaches are grown in the Sandhills of North Carolina by Ken Chappell, a fourth generation farmer who distributes his fruit, both wholesale and retail.

Dancing Pines Farm



Dancing Pines Farm is a small farm in Efland, NC growing a variety of vegetables, cut flowers, and fruit. Our production methods encourage healthy soils, healthy plants, and an environment that encourages garden beneficials. No synthetic fertilizers or chemicals are applied to our soils or plants. We grow produce year round, using our passive solar hoop houses to extend growing seasons.

Feather Village Farm



Feather Village Farm is a small family-owned and operated fruit and herb farm located in Snow Camp, North Carolina. We've been growing blueberries, blackberries, raspberries, figs, apples, cherries, pears, peaches, persimmons, jujubes, grapes, service berries, pecans, most culinary herbs and various native and medicinal perennials on our 10-acre property for over 20 years. As one might imagine, birds love to hang out here among the berries and fruits, hence, the name of our little place—Feather Village, in honor of our feathered friends. In addition to our container-grown herbs, perennials, fruit shrubs and trees, we sell our fresh blueberries, blackberries, raspberries, figs, muscadines, service berries, jujubes, native and oriental persimmons by the pint, and other fruits and nuts when available and plentiful. We do not use pesticides on anything we sell.

Fickle Creek Farm



Fickle Creek Farm is a diversified, smallscale farm in the Piedmont of North Carolina. Approximately half of the farm's 215 acres is used to provide farmfresh, healthy food to our community through careful environmental stewardship, sustainable practices, and humane animal treatment. Vegetables and fruit are naturally grown without synthetic chemical inputs. All livestock is raised without use of antibiotics or hormones. Chickens, ducks, turkeys, and pigs range freely on pesticide free pastures and woods and are provided with a vegetarian feed that is milled locally. Cows and sheep are raised on pesticide free pastures. We share our farm with others through farm tours and a farmstay accommodation.

Flat River Nursery & Farm



Family farm since the 1700s, located in Timberlake. Proud to carry on the long tradition of farming. Delivering the highest quality flowers, herbs, and vegetables.

Full Plate Farm



Full Plate Farm is a small and diversified farm that uses sustainable farming practices to build soil health, nurture the diversity of plants and animals, and feed our surrounding communities well. We are located in lower Alamance County near the Haw River in the old mill town of Swepsonville. Our farm started as a collaboration between Gary and Ellen Coble with their son-in-law Matt Ballard and their daughter Katie Ballard. Two-thirds of an acre is in intensive production for vegetables, with some land as a small orchard, trellised brambles, and an herb garden with a greenhouse for seedlings.

Haw River Mushrooms



Haw River Mushrooms grows gourmet edible mushrooms in Saxapahaw, NC, including shiitake, lions's mane, and blue, pink, and golden oysters.

Hillsborough Cheese Co.



Hidden in the heart of historically dairy-rich Orange County, NC (on a previous tobacco farm where Cindy West grew up) our small, boutique creamery focuses on the art of cheese-making. Our French-trained chef & cheese-maker, Cindy, handcrafts small batches of many varieties of quality fresh & aged cheeses using goat's and cow's milk. Focusing mostly on traditional European-style cheeses, Cindy also experiments with and creates some of her own unique cheese blends tailored to our local community's tastes. Offerings include chevre, valencay, chaource, camembert, mozzarella, feta, blue, gouda, manchego, flavored cheese spreads, and more!

Laurent Lavender



Handmade Lavender products using our very own homegrown lavender. Products of the highest quality. Indulge yourself and others with great Lavender Gifts to lift the spirit and wellness. Come get soothing and healing Lavender Gifts from our Farm like Sachets, [Vitamin E](#) Cream, Lotion, Essential Oil, Pillow Spray, Body Mist, Candles and the wonderful Aroma Therapy Eye pillows and so much more. We ship also, so place your orders early! Call if you cannot come 919 690 8118. You may also place your orders on our web site: Laurentlavender.com Thanks!

Lo & Behold



Lo & Behold is a Durham based apothecary that uses 100% natural, local, responsibly sourced, and certified organic ingredients to handcraft gentle and versatile body care. Each [product](#) is formulated to enhance your skin and uplift your mental well-being.

Loaf

Rustic brick oven breads and pastries



Locals Seafood



Our mission is to sell seafood caught by North Carolina fishermen. Locals Seafood started selling NC shrimp from the back of a truck in 2010. Co-founders and college buddies Lin &

Ryan started the business when they noticed the lack of high-quality local seafood available in the Triangle. Today, our team drives to the NC coast 3 to 4 times a week to buy fresh seafood. We bring it back to Raleigh where we cut, pack, and sell it. We believe everyone in the state should have [access](#) to NC's coastal bounty. After all, it's your public trust resource.

PlowGirl Farm



PlowGirl Farm practices earth-friendly, sustainable agriculture on a simple eight-acre plot just west of Chapel Hill. We work with nature, not against it, to bring you fresh produce raised without the use of synthetic pesticides and fertilizers. We grow a wide range of vegetables including many heirloom varieties and specialize in tomatoes, peas, carrots, beans, beets, potatoes, melons, shiitake mushrooms and magnificent sunflowers. Our bees are always hard at work pollinating crops and producing sweet, rich honey and we share the land with rescued goats and horses that do their part by providing us with organic fertilizer. Stop by anytime to see what's growing.

Pomegranate Kitchen



Fresh, local North Carolina produce with an international twist of flavors. That's the concept of Pomegranate Kitchen. Succulent food and a passion for quality come together at Pomegranate Kitchen. Stop by and try our tasty dishes.

Prodigal Farm, LLC



Prodigal Farm in northern Durham County is one of only two Animal Welfare Approved goat cheese dairies in North Carolina. Kathryn Spann, Dave Krabbe, and their stellar farmhands are slaves to about 250 goats that are never confined to a barn, and get moved to fresh pasture every week. They make their cheeses using only the milk from their own herd. Their family farm is on a 97-acre former tobacco farm, where they use both the pasture and the woods as forage for their goats. Our goats are all pastured on our 97 acre farm. Most goat dairies aren't pasture-based any more, but our herd gets rotated to fresh forage (which changes with the seasons and includes woodland) weekly. This means our cheese demonstrates true terroir, a taste of place. That place is our family farm, in an area where Kathryn's family has farmed for 300 years. We also produce delicious goat meat, and prepared foods using items produced on our farm and by other farms in our area. Kathryn is chair of Durham's Farmland Protection Advisory Board, which seeks to preserve farmland, both by using conservation easements so that the land will never be developed, and by helping farmers find more ways to profit from their efforts.

Seeing Stars Farm



Seeing Stars Farm started in 2006 as a "microfarm" in Orange County south of Efland. We now also lease a few acres of farmland in Alamance County north of Elon that includes a young apple orchard. We feature naturally-grown produce, fruits and herbs, and wild-harvested mushrooms. No synthetic chemical fertilizers or pesticides are applied to the soil or plants.

Split Acre Farm



Split Acre Farm was founded in 2016 with a Valentine's Day gift of three goats, who quickly became nine. Our dreams of having a farm of our own started to become a reality. We are growing on two acres, in two towns. In Hurdle Mills we grow in conjunction with The Breeze Farm, a Cooperative Extension project giving beginning farmers the tools and space they need to grow a sustainable business. In addition, we live and grow in Rougemont on a 300 acre farm we caretake.

Sweets by Shayda



SWEETS BY SHAYDA

Ever since she was a young child, Shayda loved baking and had dreams of becoming a pastry chef. After several years of working in the accounting industry, Shayda decided it was time to follow her dreams. So in 2013, Shayda moved to Paris, France to study at the world renowned Le Cordon Bleu. Upon completion of an extensive pastry program and an internship in Paris, Shayda returned to her hometown of Raleigh, North Carolina and started Sweets by Shayda as a means to bring a taste of France to the triangle using fresh, local, and seasonal ingredients. Sweets by Shayda is based out of a commercial kitchen in Durham, NC.

T-5 Farm



We are a small family farm dedicated to producing “homegrown” chicken, eggs, beef and produce to provide local families with a healthy alternative to commercially raised products. Located in Southern Alamance County, North Carolina, we are implementing sustainable practices to bring our farm back to the the way it was when my grandparents “lived off the land”. We are not certified “organic”, but we have practically eliminated the use of chemical fertilizers, herbicides, and pesticides to provide a healthy alternative to large-scale operations. All of our animals are raised without antibiotics or growth hormones, and are fed no animal by-products.

Timberwood Organics Farm



We are a family owned organic farm located 15 miles northwest of Carrboro, near Efland. Since 1989 we have been solidly supplying organic produce and herbs to health food stores and restaurants in the Chapel Hill, Carrboro and Durham areas, as well as to friends at the Carrboro Farmers Market and the Hillsborough Farmers Market. We have, over the years, earned a sound reputation for the quality and abundance of our products.

Tri Sa for Transplanting Traditions Community Farm



Tri Sa has been farming with Transplanting Traditions Community Farm for 3 years but has farmed in Burma and Thailand her entire life. There she was a subsistence farmer, growing a variety of vegetables, herbs, rice and livestock. When asked about her future farming goals in the U.S. she stated, “I want to become a successful farmer. I want to own more land and farming machinery. I will not only grow vegetables but also rice, and raise chickens, cows, turkey and other farm animals” This will be Tri Sa’s first market but she sold

to multiple restaurants and a CSA last year. At market will offer a variety of fresh seasonal produce with specialty in Asian vegetables and herbs such as lemongrass, hibiscus, pumpkins, peppers and edible gourds.

Wild Dog Farm



Wild Dog Farm nurtures an ecologically diverse and eclectic mix of sustainably grown fruits and vegetables, rare chickens and ducks, and honeybees and native pollinators. We are committed to sustainable, conservation-based, biological farming and our plants and animals thrive without the use of antibiotics, pesticides, or other chemicals.

Location:

**201 S. Estes Drive
Chapel Hill, NC 27514**