



We nourish community | Open year-round

[Market Vendors: April 11, 2026](#)

Market Hours: 8:00am-12:00pm

Please note: Some items may be popular or available in limited quantities. Contact the vendors to reserve your favorites and shop early for best selection.

<p><u>Candle Glow</u>- Non toxic coconut wax candle company based in Morrisville NC. Candle Glow started from an intention to create space for rest and relaxation. Starting in 2024, Candle Glow has hand poured and sold over 1200 candles to the community. Come a “scents” what all the “glow” is about at WWFM! See you there!</p> <p>This week: Summer seaside collection and Candle Making Class sign up!</p>	<p style="text-align: center;">Website Instagram</p>
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<p><u>Coleman Girls Farm</u>- Small diversified farm raising animals with respect and love. Taking care of the soil, the air and the water for future generations. Know your farmer. Call to make an appointment to come see how we do things.</p> <p>Website Instagram Facebook</p>	<p style="background-color: yellow;">PREORDER PLEASE SO I CAN PACK IN THE COOLER - TEXT (631-291-3362)</p> <p>This week:</p> <p>Eggs – Lots of eggs Frozen Chicken: Whole and Half</p> <p>Beef: Ground beef, Stew meat, Brisket, Rib roast about 1 lb each, T-Bone, Sirloin Steak boneless, Liver</p> <p>Goat: Ground, Stew Meat, Stew Meat with Bones, Soup bones, Organ meat</p> <p>Lamb: Ground, Stew meat, Stew meat with bones, Soup Bones, liver</p> <p>Pork: Bone in pork Chops, Butt steaks, Ground pork, Ribs</p> <p>Pork Sausage (bulk): Mild Country, Hot Country, Mild Italian, Andouille, Green Hatch Chili, Apple brat, Pizza sausage</p> <p>Pork Sausage (link): Mild Italian, Hot Italian, Andouille, Little link Breakfast sausage</p>	<p>Also this week:</p> <p>Coleman Girls’ Farm Handmade Goat milk soaps, lotion bars, and lip balms</p> <p>Now under the Coleman Girls’ Farm tent:</p> <p><u>Shellymac Farms</u> Baked goods Shelby’s jams</p> <p><u>Hillsborough Cheese Co.</u> Goat Cheese: Honey Fig Roasted Garlic chive Jalapeno Peach Cranberry Orange</p> <p><u>Mike’s Bees</u> Local wildflower honey & Sourwood, Hot honey, Cinnamon creamed honey</p>
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<p>Culture Soap- Culture Soap produces natural and naturally derived bath and body products, including natural soaps and body washes, body scrubs, bath salts and more. Each product is produced in small batches to guarantee quality and made right here in Raleigh, NC.</p>	<p>Website Instagram Facebook</p>
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<p>Fickle Creek Farm</p>	<p>This Week: Full Range of Lamb, Beef, & Pork Items! Roasts, Sausage, and Lots of Grillables! Plenty of Eggs and Pet Milk! Veggies: Radishes, Beets</p>
<p>Get a Taste of the Farm ... Every Month</p>	<p>Monthly Meat CSA Monthly and Biweekly Egg CSA! Active Meat CSA members get a 7% discount on ALL products. Market or On Farm Pickup and Home Delivery Options.</p> <p>Also at our booth: Chapel Hill Creamery Cheeses</p>
<p>Website</p>	<p>** Chicken: Pasture & Woodland Raised, NonGMO Fed, Free Range ** ** Beef & Lamb: Pasture Raised; 100% Grass Fed & Grass Finished ** **Pork: Pasture & Woodland Raised & Free Range ** ** Hen Eggs: Pasture Raised; NonGMO Feed, ** ** Veggies: No Synthetic Amendments **</p>
<p>Place Your Online Order Now Click Here</p>	<p>OUR PRACTICES are Regenerative and Sustainable:</p> <p>Rotational Grazing Management & Annual Cover Crops Perpetual Farmland Conservation Easements Pasture & Woodland Based Livestock Organic Practices for all Vegetables Certified Living Wages</p>
<p>We are a diversified, 215-acre farm in the Piedmont of North Carolina and provide farm-fresh, healthy food to our community through careful environmental stewardship, sustainable practices, and humane animal treatment. We offer farm tours and a farm-stay accommodation.</p>	

<p>Gabor Farms- We are not a big farm, but we have a big heart and big ideas on making food accessible, affordable and exciting. We farm on three locations in Richmond County, NC. Our primary location hosts our mushroom grow rooms which consist of 40' temperature controlled shipping containers, and our sterile lab which is housed in a separate building complete with classroom setting.</p>	<p>Website Instagram Facebook</p>
<p>We grow vegetables in open fields, caterpillar tunnels and are rebuilding our hydroponic greenhouse this fall. Our seedlings get their start on a heat mat then spend 1-2 weeks in the nutrient rich channels where they get their initial boost and growth. Normally we pot and sell from this stage to other growers, but have been experimenting with other methods this year, including placing plant cuttings in our mushroom grow room to enhance and speed up root growth.</p>	



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This week: Mushrooms, kale, duck eggs	
<p>Grandpa's Recipes- We offer a fusion of flavor between Mediterranean and South American cuisine that provides a unique experience that will leave you wanting more.</p> <p>This week: Pickles Vegetables and Sauces</p>	<p>Website Instagram Facebook</p>
<p>Hasena Farms- At Hasena Farms, we grow Japanese and Asian vegetables, herbs, and cut flowers on our small family-run farm in Efland, NC. Over the past year, we've been proud to share our harvest weekly at Western Wake Farmers Market, growing alongside our community and learning what truly belongs on the table. Each crop we raise carries a story rooted in tradition, memory, and curiosity for new flavors. We farm thoughtfully and sustainably and believe good, honest ingredients have the power to connect people and brighten everyday meals. We hope to see you at the market!</p> <p>This week: komatsuna, baby arugula, pea shoots, mizuna</p>	<p>Website Instagram</p>
<p>Just Like in Italy- Meet Chef Patrik, the heart and soul behind Just Like in Italy:</p> <p>Growing up in Turin (Torino), in northern Italy, I was raised in a family where great food wasn't just a passion—it was our way of life. As restaurateurs, my family taught me that authentic Italian cuisine is about tradition, love, and bringing people together.</p> <p>My culinary journey has taken me from Spain to France to the USA, but one thing has remained constant: my commitment to authenticity. Whether I'm creating a mouthwatering dessert, crafting Italian focaccia, or preparing savory treats, I'm sharing a piece of my heritage, a taste of my homeland, a moment of pure Italian joy. That's why I named my business "Just Like in Italy"—because I want you to experience that same magic I felt in my family's kitchen in Turin.</p> <p>Today, I bring these authentic Italian flavors to the Triangle area through premier markets, restaurants, and straight to you. True Italian cuisine isn't just about the recipe—it's about creating moments of happiness, one delicious bite at a time. Taste the difference that passion, tradition, and authenticity make. Enjoy delicious treats Just Like in Italy.</p>	<p>Instagram Facebook</p>
<p>Kalawi Farm- Kalawi Farm is a fourth generation peach farm that has strong family roots. Jan Williams grew up on a peach farm. Her father and grandfather were peach growers as well. Jan married Art Williams. After teaching for 10 years, she decided to go back to her roots. In 1985 Jan and Art started the business of Kalawi Farm and named it after their first three children: Ka-for their oldest Katie, La- for their second daughter Laura and Wi- for their third child Will. In 1991, the Ice Cream Shop was opened and named after their fourth child Ben. Will and Ben now help us manage the farm. We look forward to seeing our customers each year from near and far!</p> <p>This week: Strawberries and homemade strawberry ice cream</p>	<p>Website Facebook Instagram</p>



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<p>Loverthina's- At Loverthina's, every salsa is made with the freshest ingredients—no added sugar, no artificial preservatives—just pure, delicious goodness! Sharing her creations brings Jolanda true joy, especially when she sees people savoring every bite.</p> <p>Free samples will convince you it's the best salsa out there! Want to experience the bold, fresh flavors of Loverthina's? Order your fresh salsa anytime on our website!</p> <p>This week: We are bringing our six flavors of our delicious gourmet salsa and samples of tortilla chips.</p>	<p>Website Instagram Facebook</p>
<p>Redbud Organic Farm- Redbud Farm, owned and managed by Clay Smith and Nancy Joyner, began in 2009 to grow a wide variety of vegetables and herbs. It is located in Alamance County on the land where Clay grew up on a family farm that has been owned by the family since 1945. From the beginning of Redbud Farm, organic practices were used, and the farm has been certified organic since the summer of 2009.</p> <p>Redbud Farm is fortunate to be one of the original vendors at Western Wake Farmers Market, selling produce since May 2009. The opportunity to build relationships with customers, watch children grow over the years, and enjoy the community at WWFM is a great experience. Clay and Nancy enjoy the direct contact with people at the market and providing individuals and families with organic, local, flavorful, fresh food.</p> <p>This week: Vegetable and herb transplants</p>	<p>Website Instagram Facebook</p>
<p>The Sea Depot- Fresh Seafood market in business for over 20 years -- bringing fresh water and salt water fish, live and prepared shellfish, and special order items to customers across NC. All inspected, cleaned and prepared as requested -- whole, split, steaks, fillet.</p> <p>Want something special? Preorder here</p> <p>This week: Fresh Mahi Mahi for Tacos or Grillin', NC Shrimp, Cleaned Fresh Blue Crabs and Seasonal Softshell Crabs</p>	<p>Website Instagram Facebook</p>
<p>Shoomee's Flower- Shoomee's Flower is a small, family rooted flower farm dedicated to growing seasonal blooms, dried flowers, blooming branches, wooded willows, and lush greenery - always fresh, always affordable. We sell directly from our farm to designers and at the local farmers market, offering hand-cut bouquets that reflect the rhythms of the land and the love we put into every harvest.</p> <p>Shoomee's Flower began with a simple but powerful idea: to create a life where family and work could grow side by side. When I couldn't bring my son to work with me, I built a business where my children could be with me among the flowers, in the open air, learning the beauty of nature and hard work. Every bouquet we sell carries that spirit of care, resilience, and joy. We were inspired by nature and love.</p>	<p>Website Instagram Facebook</p>



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<p>This week: Tulips, iris, sweet williams, bachelor button, willows, spring branches, garden roses</p>	
<p>Simply Wheatless- Simply Wheatless is a small, home-based gluten-free bakery creating thoughtfully made breads and baked goods that don't feel like a compromise. Everything is baked in small batches in a dedicated gluten-free kitchen, with a focus on flavor, texture, and simple ingredients.</p> <p>Created from a personal need for safe gluten-free foods for my family, Simply Wheatless exists to offer baked goods you can trust and genuinely enjoy.</p>	<p>Website Instagram</p>
<p>Urja Bar Inc - Urja Bar is a woman-owned small business founded by Sangeeta Kamra. Our mission is to nourish your body with all natural and organic ingredients— thoughtfully crafted to ensure every bite is packed with delicious flavor and fuel for your day, never compromising on quality! Urja is a Hindi word which means 'energy' and Urja bar is made to provide energy to our bodies before or after workouts, during travel, or as evening snacks.</p> <p>This week: All the 8 flavors of Nutritious and Delicious Urja Bars!</p>	<p>Website Facebook Instagram</p>
<p>WildMoose Bakers- WildMoose Bakers was birthed in 2020 during the COVID-19 pandemic. Artisan bread baker Phil Vincenty heard people's call for an authentic San Francisco-style sourdough bread. He developed the recipe for what is now our signature Top Carolina Sourdough – SanFran Style.</p> <p>Our bakers are scaling up to provide additional innovative breads and pastries, which we handcraft using Old World traditional techniques but with a New World Twist.</p> <p>WildMoose Bakers strives each day to:</p> <ul style="list-style-type: none"> • actively participate in our community as your go-to, home bakery; • create innovative artisan bread and pastries — using healthy ingredients (organic and locally sourced whenever possible) — that excite you and give you a happiness boost; and • eventually transition to a training bakery that teaches people — especially the unemployed or underemployed — about the art of baking bread. <p>This week: Seymour's spinach-parm sourdough, Fresh mango lassi</p>	<p>Website</p>
<p>Zephyr Family Farm- We focus on two main things when choosing what we grow. First and foremost we love Southern heirlooms! We grow several that are special to our family history and we enjoy sharing those connections. Whether you're from the south or not, we think it's really cool to eat a veggie that's been loved here for generations. Second, we focus on crops that help us adapt to the climate crisis. We seek out crops that can handle these changes and help us feed folks as we try to deal with this emergency. It also pushes us to learn about the wider plant world and other peoples culinary traditions. A plant might be new to me, but it's not "new". When I learn about a plant my goal is to center their</p>	<p>Website Instagram</p>



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traditional connections as we make new ones.

All the work on the farm is done by us (our three kids and dog are there for emotional support, lol). We currently have just under an acre in production, with another half acre in cover crop. We use only sustainable practices on our farm and passed our Certified Naturally Grown inspection in 2022. For us, sustainability looks like building soil health by reducing tillage practices to a minimum, using cover crops and crop rotation practices to manage weeds, pests and diseases, and using natural fertilizers, pesticides and herbicides very sparingly. We also constantly evaluate our practices to see where we can reduce the use of plastics and fossil fuels.

This week: **Chard, cabbage (last harvest), microgreens, green onions, spring mix lettuce, baby bok choy and more**