



We nourish community | Open year-round

Market Vendors: August 8, 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.

<u>Breadwaala</u>- Breadwaala is an artisanal sourdough bakery rooted in craft, culture, and community. Founded by Ashwani (Ash) Kaul, a New Delhi native turned Durham baker, Breadwaala brings together slow-fermented European-style breads and focaccia's with flavors inspired by India. Every loaf is made in small batches using naturally leavened sourdough, long fermentation, and simple, high-quality ingredients. From rustic sourdough and focaccia to seasonal bakes with flavors-inspired from all over the world - Northern Europe, Japan, India, Mediterranean region. Breadwaala is built around the idea that bread should feel both familiar and special. Breadwaala is excited to join the Western Wake Farmers Market community and share fresh, handcrafted breads with families who appreciate real ingredients, bold flavors, and food made with care. This week: Garlic/Herb Loaves, Einkorn (Ancient Grain) Loaves and Special Focaccia with Chilled/Braised Peaches All regular items will be available - Whole Wheat, Country loaf, Sandwich Bread, Cinnamon Raisin Loaves, Rye Boules, Danish Seeded Rye Bread (Rugbrød), Olive/Zaatar Boules Warm breakfast options include the following Focaccias; Rosemary and sea salt, Methi(fenugreek), and Aloo(potato) masala, and the Swedish Cardamom buns.	Website Instagram
<u>Cary Caramel Company</u>- Since Christmas of 2015, I have been making caramels to give away along with my wife's Christmas cookies in our neighborhood in Cary, NC. It wasn't until the Christmas of 2021, when a friend asked to buy a bunch of them, that gave me the idea of turning it into a business. In Jan 2022 I launched the business and a few months later my beautiful wife Karen joined the fun. Since then, we have worked at being able to provide our caramels to more than just family and friends. We have moved from our home kitchen to a commercial kitchen to provide our customers with the highest-quality ingredients and service. Thank you for choosing Cary Caramel Company. Dermot and Karen Allen Owners of Cary Caramel Company	Website Instagram Facebook
<u>Coffeelibrium Roasters</u>- At Coffeelibrium Roasters, we are passionate artisans dedicated to the craft of specialty coffee. We source premium green beans from origins like Colombia, Ethiopia, and Kenya, and roast each batch to highlight its unique flavor.	Instagram



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Our mission is to deliver an exceptional cup—from farm to bag to brew—while fostering sustainable, transparent relationships. We also believe in education: sharing knowledge about coffee origins, roasting, brewing methods, and sustainability to help our community better understand and enjoy every cup.

Coleman Girls Farm- 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.

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**PREORDER PLEASE SO I CAN
PACK IN THE COOLER - TEXT
(631-291-3362)**

This week:

Eggs
Frozen chicken

Beef: Ground, Stew meat, T-Bone, Liver

Goat: Sold out 🐐

Lamb: Stew meat with bones,
Stew meat, Ground

Pork: Bone in pork Chops, Butt steaks, Ground pork, 4lb butt, 7lb ham, 7lb loin roast

Pork Sausage (bulk): Mild Country, Hot Country, Mild Italian, Andouille, Green Hatch Chili

Pork Sausage (link): Bratwurst, Mild Italian, Hot Italian, Andouille, Green Hatch Chili, Habanero BBQ

Also this week:

Coleman Girls' Farm Handmade Goat milk soaps, lotion bars, and lip balms

Now under the Coleman Girls' Farm tent:

Shellymac Farms
Baked goods
Shelby's jams

Hillsborough Cheese Co.
Goat Cheese:
Plain
Honey Fig
Roasted Garlic Chive
Honey Rosemary
Jalapeno peach
Basil Black pepper

Mike's Bees
Local wildflower honey
&
Sourwood, Hot honey, Cinnamon creamed honey

Community Built Enterprises- Since 2014, we've worked to restore our 175-year-old farm in NY by bringing maple syrup production back. We continue to explore sustainable, environmentally-responsible products and partnerships with this farm and others.

Several years ago we planted elderberry bushes at the farm, and began making "EldaBlue", our elderberry blueberry syrup blend produced in NC and NY. It's made with the juice of real elderberries and NC-picked blueberries, local honey, lemon juice, fresh ginger, cinnamon and clove.

Let us share what we've learned about syrup production, cooperation, and the importance of preserving natural places, and natural foods!!!

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This week: **EldaBlue and Maple Syrups. Stock up! Last market until early November.**

Dee's Kitchen- Dee's Kitchen provides yummy fresh, from scratch baked goods using high quality ingredients. All of our products are vegan(no dairy, eggs, honey or any other animal derived product); mostly organic and non-GMO; contain whole grains; have no added oils and use raw or unrefined low glycemic sugars. DK also caters to the gluten free and allergen friendly lifestyle.

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[Fickle Creek Farm](#)

This Week:
Full Range of Chicken!
Lots of Pork & Beef!

Get a Taste of the Farm
... Every Month

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.

Also at our booth:
[Chapel Hill Creamery Cheeses](#)

[Website](#)

Place Your Online Order Now
[Click Here](#)

** 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 **

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.

OUR PRACTICES are Regenerative and Sustainable:

Rotational Grazing Management & Annual Cover Crops
 Perpetual Farmland Conservation Easements
 Pasture & Woodland Based Livestock
 Organic Practices for all Vegetables
 Certified Living Wages

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.

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

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year, including placing plant cuttings in our mushroom grow room to enhance and speed up root growth.

[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.

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[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!

This week: **Edamame, head lettuce, baby arugula, cucumbers (limited), eggplants, peppers, okra, bitter melons, cantaloupes, shiso, basil, sunflowers**

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[Hummus Y'all](#)- Hummus Y'all brings fresh, flavorful hummus bowls to the farmers market, made from scratch with simple, high-quality ingredients and bold Middle Eastern-inspired flavors. Our bowls start with ultra-creamy hummus and are topped with a colorful mix of seasoned chickpeas, roasted vegetables, caramelized onions, and our signature green schug, all served with authentic pita bread.

Fully vegan and always made without preservatives or artificial ingredients, Hummus Y'all is all about honest food, warm hospitality, and turning a beloved staple into a satisfying, complete meal.

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[Just Like in Italy](#)- Meet Chef Patrik, the heart and soul behind Just Like in Italy:

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.

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.

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.

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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!

This week: **Peaches 🍑 and ice cream 🍦 only! This will be the last time for us this season. Thanks to all our customers and all the other nice vendors ! You all made us feel welcomed! Thanks again !**

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Lima 31- Lima 31 Catering & Empanadas brings the authentic flavors of Peru to the Triangle area through handmade empanadas, traditional desserts, and catering services. Family-owned and operated, we specialize in fresh, scratch-made recipes inspired by Peruvian culture, including beef, chicken, and ají de gallina empanadas, alfajores, cheesecakes, and more. We are passionate about sharing Peruvian food and hospitality with our community, one bite at a time.

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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.

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!

This week: **Six flavors of our gourmet salsa and free salsa samples.**

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Oak City Spice & Snack Co. - Love big flavor without a big price tag? Oak City Spice Labs curates restaurant-quality spice blends in small batches using premium ingredients from around the world. Elevate your cooking – every dish, every time. Visit Oak City Spice Labs and unlock a world of flavor!

Oak City Gluten-Free Baked Goods- Craving delicious desserts without the gluten? Oak City Gluten-Free Baked Goods has perfected recipes that are so good, you won't believe they're celiac-friendly. We use only the finest ingredients, from finely ground rice flour to Callebaut Belgian chocolate, to ensure every bite is a flavor explosion.

This week: **Lots of chip flavors to choose from
Mixed Berry Gluten-Free Pound cake**

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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

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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.

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.

This week: **Tomatoes, cherry/grape tomatoes, okra, zucchini, yellow summer squash, cucumbers, potatoes, eggplant, peppers, garlic**

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[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.

Want something special? [Preorder here](#)

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[SveTea](#)- SveTea is a family-owned concept store on Davis Drive in Morrisville — built around one idea: that what you drink shapes how you feel. We blend our own loose-leaf teas, craft small-batch chocolate, and make every drink in-house, from sparkling berry lemonades to matcha and coffee. Whether you're looking to focus, unwind, or just find the perfect gift — we have something for that.

This week: **On the menu: matcha, sparklers, Cold Brew Kits, and Ginseng Tea, a little wellness in a cup.**

Also: you asked, we listened. Sea Buckthorn & Orange Sparkler is back this week — for the fans ❤️

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[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.

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[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 traditional connections as we make new ones.

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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: **Red okra, Lagos spinach, Gongura, hot peppers, marigolds**