western wake farmers market

We nourish community | Open year-round

Market Vendors: November 7, 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.

Angie's Crochet Corner- My name is Aungsutorn or Angie. I am originally from Thailand. I just moved here to North Carolina 4 months ago from Fairbanks, Alaska. I started crochet about 5 months ago and I love to create handmade plushies and small other cute items like keychains or scrunchies.	Instagram

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. Website Instagram Facebook	**PREORDER PLEASE SO I CAN PACK IN THE COOLER - TEXT (631-291-3362)** This week: **Please bring us Pumpkins!! YUM YUM YUM** Coleman Girls Farm Need to make room in the freezers **SALE COOLERS** **Lamb Stew meat bones $9lb** Frozen Chicken whole and half birds carcass for soup Eggs **Beef**: Next spring **Pork:** Bone in pork Chops Boston Butt 2-3lb pieces Butt steaks 1-1.5lb pieces Picnic whole bone in 2-3lb pieces Ground pork Tenderlion **Lamb:** Stew meat with bones Stew meat Ground Soup bones **Bulk:**	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

	Pork Sausage, Mild Country, Green Hatch Chili, Mild Italian, Andouille **Links:** Bratwurst, Hot Country, Andouille, Green Hatch Chili, Habanero BBQ, Mild Italian	

Dee's Kitchen- Dee's provides fresh from scratch made yummy vegan baked goods for all! You will find a wide assortment of flavors of brownies, cookies, fudge and bars. Dee's also specializes in having Gluten free and Allergy friendly options always available.	Website Instagram Facebook

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 year, including placing plant cuttings in our mushroom grow room to enhance and speed up root growth. This week: **Mushrooms, apples, sweet potatoes**	Website Instagram Facebook

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: **Lots of asian leafy greens, green beans, broccolini, spinach, arugula, napa, turnips, carrots, lettuce mix, daikon, radish, peppers**	Website Instagram

Hummus Y'all- Hummus Y'all brings fresh, authentic Mediterranean flavors to your table with our handcrafted hummus bowls. Designed as complete meals, not just dips, our preservative-free, vegetarian-friendly bowls are complemented by authentic pita bread. Our bowls are topped with a variety of flavorful options, including seasoned cooked chickpeas, sautéed mushrooms, roasted eggplant, spicy cilantro chimichurri, caramelized	Website Instagram Facebook

onions, and roasted cauliflower.	

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.	Website Instagram Facebook

Kneaded Bakehouse- In August 2026, WildMoose Bakers, founded in 2020 by artisan bread baker Phil Vincenty, was welcomed into the Morrisville-based Kneaded Bakehouse family. Known for our signature bread, Top Carolina Sourdough - San Fran Style, our bakers at Kneaded Bakehouse will continue to bring you your favorite bread and pastries you've come to love. Our passion is creating innovative artisan bread and pastries using healthy ingredients (organic or locally sourced, whenever possible) that excite you and give you a happiness boost.	

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.	Website Instagram Facebook

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!	Website Instagram Facebook

western wake farmers market

We nourish community | Open year-round

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

Michael's English Muffins- Bringing you the freshest English Muffins in Raleigh, NC. Unlike anything you have ever tasted!	Website Instagram

Nnjames Resin **NEW-** At Nnjames Resin we make handmade resin crafts such as: earrings, necklaces, badges, keychains, magnets, whatnot with and without stands, bookmarks, wine stopper, bottle openers, jars, and trays.	Instagram Facebook

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: **Pumpkin Bread and Orange Cranberry pound cake**	Website Instagram Facebook

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. 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: **Lettuce, salad mix, tomatoes, cherry/grape tomatoes, sweet potatoes, eggplant, peppers, butternut squash**	Website Instagram Facebook

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 This week:	Website Instagram Facebook

Salmon, Cobia, NC Shrimp, Clams **Preorder 919.469.8889**	

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. 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: **Salad mix, tatsoi, Napa cabbage, mixed baby Asian greens, kale, baby ginger. Limited quantity: collards, turnip greens, beets.**	Website Instagram