



We nourish community | Open year-round

Market Vendors: October 24, 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.

Coffeelibrium Roasters- 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.

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.

[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.

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

This week:

Coleman Girls Farm
Need to make room in the freezers
PORK CHOPS \$5 lb
Lamb Stew meat with 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
Tenderloin

Lamb SALE

Stew meat with bones
Stew meat

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

Triple Creek Quail

Fresh Quail meat, eggs, pickled
quail eggs, and hard boiled quail
eggs



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	<p>Pork Sausage, Mild Country, Green Hatch Chili, Mild Italian, Andouille</p> <p>Links: Bratwurst, Hot Country, Andouille, Green Hatch Chili, Habanero BBQ, Mild Italian</p>	
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<p>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.</p> <p>This Week: Pumpkin Oat Bars (GF) and Pumpkin Oat Chocolate Chip Cookies</p>	<p>Website Instagram Facebook</p>
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<p>Fickle Creek Farm- Fickle Creek Farm manages ~250 acres in Orange, Alamance, & Durham Counties, half of the acreage is used for producing 100% grass fed & finished beef and lamb, with !15 acres for pork, chickens, laying hens, turkeys, and vegetables. We manage our farm using strong regenerative agriculture principles including rotational grazing, forestry buffers, and humane animal management. All fruits and vegetables are naturally grown without synthetic chemical inputs. Eggs come from hens that range freely on pesticide-free pastures, eat locally-sourced non-GMO vegetarian feed, and never receive hormones or antibiotics. Meat chickens range freely on pesticide-free pastures, eat locally-sourced 100% non-GMO feed , and never receive hormones or antibiotics. Pigs roam freely in pasture and woodland areas. Cows and sheep are raised on pasture without medicated feed, hormones, or grain finishing. We are a 'Forever Farm' working towards all land under ag conservation easements. We sell all 95% products locally and directly to customers who we encourage to ask us questions about our farm and production methods.</p> <p>This Week: Grass Fed and Finished Beef Steaks, Roasts, Ground Beef, Ribs, Sausage Links, & Bones! Reserve Your Pasture Raised Holiday Turkeys! Woodland & Pasture Raised Artisanal Salami!</p>	<p>Website</p>
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<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: Asian leafy greens (komatsuna, mizuna, choy sum, shungiku), napa, turnips, spinach, kale, arugula, lettuce, carrots, daikon, radish, peppers, last sunflowers</p>	<p>Website Instagram</p>
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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 onions, and roasted cauliflower.

This Week: **Baba Ganoush**

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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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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.

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!

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

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, New Chip Flavor: Fireside Chili, Harvest Harmony seasoning: my better version of pumpkin pie spice, Holiday seasoning gift sets also available, Taco Whisperer, Chili Spice Mix**

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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 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: **Green beans, tomatoes, cherry/grape tomatoes, peppers, eggplant, sweet potatoes, butternut squash, baby ginger**

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Simply Wheatless- Simply Wheatless is a home-based gluten-free bakery offering handcrafted baked goods made with real, wholesome ingredients. Founded by a local mom passionate about holistic health and allergy-friendly eating, Simply Wheatless was born out of a desire to create safe and delicious food for her family after discovering multiple wheat sensitivities. Popular items include gluten-free sourdough, sandwich bread, cinnamon rolls, cookies, and muffins — all made from scratch without gums or fillers. Whether you're gluten-free by need or by choice, there's something here you'll love.

This week: **Gluten free Sourdough , scones, English muffins, bagels**

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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

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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: **New this week are baby tatsoi and baby arugula! We'll also have spring mix lettuce, bell peppers, kale (curly and baby), collards, sorrel, cat grass & more**