



We nourish community | Open year-round

Market Vendors: August 22, 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.

Breadwaala- 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: This week Breadwaala will be bringing the following specials; Einkorn (Ancient Grain) Loaves, Olive/Zaatar Boules and Special Focaccia with Roasted Garlic & Herb Butter All regular items will be available - Whole Wheat, Country loaf, Sandwich Bread, Cinnamon Raisin Loaves, Rye Boules and Danish Seeded Rye Bread (Rugbrød) Warm breakfast options include the following Focaccias; Rosemary and sea salt, Methi(fenugreek), and Aloo(potato) masala. And the Swedish Cardamom buns. Please pre-order on the site - https://www.breadwaala.com or through instagram http://instagram.com/breadwaala	Website 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	This week: Eggs Quail meat + eggs!!	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



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		Mike's Bees Local wildflower honey & Sourwood, Hot honey, Cinnamon creamed honey
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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.	Website Instagram Facebook
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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.	Website Instagram Facebook
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Fickle Creek Farm	This Week: Beef sticks and jerky back in stock. Great nutrient dense snacks to keep in your desk drawer, backpacks, and fanny packs!
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



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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.

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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 Effland, 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: **Watermelons, cantaloupes, eggplants, peppers, okra, cucumbers, bitter melon, shiso, flowers**

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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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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.

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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: **We are bringing six flavors of our delicious 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: **-Lemon Burst Pound Cake**

-Smokehouse Crunch is backing all sizes!

-Smokehouse Kick seasoning is back in the 2.5oz small jar, 2oz small pouch

-Taco Whisperer! Single use taco seasoning back in stock.

-Taco Whisperer! Bulk seasoning pouches are new and available now.

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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: **Peppers, okra, potatoes, eggplant, garlic, squash, zucchini**

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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](#)

This week: **Highlight: Tilefish -- Amazing for grilling, steaming, baking and more... and more Yellow Jack! If you missed it last week, we will have more...**

Red Snapper, Grouper, Sea Scallops, NC Shrimp

NC Grouper and NC Stone Crab Claws are on the menu...

MAHI MAHI....

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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: **Matcha drinks, real berry sparklers, loose leaf teas.**

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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.

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: **Hot peppers, Lagos spinach, Gongura**

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