



We nourish community | Open year-round

[Market Vendors: November 1, 2025](#)

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>Angie's Crochet Corner</u>- My name is Aungsutorn or Angie. I am originally from Thailand, moving to NC from Fairbanks, Alaska. I crochet handmade plushies, keychains and other small items. I have been crocheting since the summer of 2023 and love that I am able to bring smiles and joy through my handmade works. This week: Fall and Holiday/Christmas items		Instagram Etsy
<u>Candle Glow</u>- Experience the perfect blend of sustainability and luxury with Candle Glow's non-toxic coconut apricot wax candles. Handcrafted with a unique blend of coconut and apricot wax, these candles offer a clean, long-lasting burn that's free from harmful chemicals, making them safe for you and the environment. Available in both 11.5oz and 4oz sizes, they are perfect for creating a serene atmosphere in any space, whether it's for cozy nights in or as a thoughtful gift. Indulge in the soft, gentle glow and premium fragrance that fills your room without compromising your health or the planet. This week: Seasonal candles (limited edition)		Website Instagram
<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. 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
<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. Website Instagram Facebook	This week: Eggs – Lots of eggs Frozen Chicken: Whole and Half birds, Carcass for soup, Liver Beef: Late Feb Goat: Ground, Stew meat, Stew meat with bones Lamb: Ground, Stew meat, Stew meat with bones, Soup Bones	Also this week: Coleman Girls' Farm Handmade Goat milk soaps, lotion bars, and lip balms Now under the Coleman Girls' Farm tent: <u>Shellymac Farms</u> Baked goods Shelby's jams



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	Pork: Bone in pork Chops, Butt steaks, Ground pork, Ribs Pork Sausage (bulk): Mild Country, Hot Country, Mild Italian, Andouille, Green Hatch Chili, Apple brat, Pizza sausage Pork Sausage (link): Mild Italian, Hot Italian, Andouille, Little link Breakfast sausage	<u>Hillsborough Cheese Co.</u> Goat Cheese <u>Mike's Bees</u> Local honey
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<u>Color Me Clover 33:3</u>- Hello, My name is Tolu and I am the proud owner of Color.Me.Clover 33:3 (CMC333); a jewelry line named after my dog Clover who I had for 11 years. The earrings are as colorful, bright and fun as her little spirit!! I love making earrings in fun colors, glass beads and animal shapes to destress and relax after a long day of work. This jewelry line is a reminder that God will always reveal things to you if you ask Him. I hope you enjoy the jewelry pieces and feel amazing when you wear them! This week: Holiday themed Jewelry	<u>Website</u>
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<u>Culture Soap</u>- 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.	<u>Website</u> <u>Instagram</u> <u>Facebook</u>
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<u>Gabor Farms</u>- 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, golden beets, duck eggs	<u>Website</u> <u>Instagram</u> <u>Facebook</u>
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<u>Hasena Farms</u>- At Hasena Farms, we grow a variety of Japanese and Asian vegetables on a small family-run farm in Efland, NC. Each crop we nurture carries a story—of tradition and the shared memories food creates. Our produce is a bridge between cherished	<u>Website</u> <u>Instagram</u>
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childhood memories and the excitement of exploring whole new flavors. With a commitment to sustainable farming, we cultivate our soil thoughtfully in hopes that this beautiful piece of land flourishes for generations to come. We believe in the magic of good, honest ingredients to not just nourish our tables but to brighten up our lives and create a resilient community together.

This week: **Japanese turnips, Asian greens, Napa cabbage, head lettuce, bunching onions, pea shoots**

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.

[Website](#)
[Instagram](#)
[Facebook](#)

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

[Website](#)
[Instagram](#)

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 & mini muffins**
Apple cinnamon loaf
Brew-tiful tortilla chips are back!

[Website](#)
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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.

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This week: **Green beans, sweet potatoes, kale, cabbage, butternut squash, cherry tomatoes, peppers, ginger**

[Triple Creek Quail](#) - I have been breeding and raising Jumbo Coturnix quail for eggs for 5 years. I also sell dehydrated quail feet as pet treats. Locally farm raised, no antibiotics or hormones added EVER!

I will also be supplying a limited supply of [Capt Rick's Seafood](#) at my tent. Something you don't see? Please contact me or fill out an order form at my tent 🏕️

This week: **SEAFOOD!! Flounder fillets, salmon fillets, scallops, Head on shrimp, Little neck clams. There will be order forms available at my booth this week and in the future.**

[Facebook](#)

[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: **Kale, spring mix, arugula & heirloom tomatoes. Order online to make sure you get what you want! www.zf.farm Last week to sign up for the winter CSA! The greenhouse is full and this winter's veggies are looking great!**

[Website](#)
[Instagram](#)