



We nourish community | Open year-round

Market Vendors: September 5, 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>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. I enjoy crocheting amigurumi using soft and plush yarns. Most of my handmade pieces are animals ranging from sea creatures to mythological dragons to small cute items like keychains and car charms.		Instagram Etsy
<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. 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.	PREORDER PLEASE SO I CAN PACK IN THE COOLER - TEXT (631-291-3362) This week: Eggs Frozen chicken	Also this week: Coleman Girls' Farm Handmade Goat milk soaps, lotion bars, and lip balms Now under the Coleman Girls' Farm tent:



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Website Instagram Facebook	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	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
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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: head lettuce, edamame, watermelons, sunflowers, cucumbers, green beans, eggplants, peppers, okra, green onions, cilantro, shiso	Website Instagram
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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	Website Instagram Facebook
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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.

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.

This week: **WildMoose Bakers has a new name. It's Kneaded Bakehouse. Same bread with new pastries**

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 our our gourmet salsa and free salsa samples**

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

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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

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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: **-Introducing ""Solar Flare"" the seasoning found on Sunfire Zest potato chips.**

-Sunfire Zest chips in all sizes

-New spice 3-pack collections in a gift box

-Lemon blueberry Gluten-Free Pound Cake

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: **POTATOES, okra, baby ginger, green beans, peppers, eggplant, butternut squash, zinnias**

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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: **Black Cod, Monkfish, Salmon, Mahi Mahi, NC Shrimp, Dry Sea Scallops, and Clams, Clams, Clams**

Preorder 919.469.8889

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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 & Sparkling drinks. Functional tea blends.**

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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

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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.

[Instagram](#)

Yukiya Bakery- Yukiya Bakery is a small minority owned business aiming to share the joy of specialty baked goods in Wake County. All products are hand-made in our inspected facilities using locally sourced, selected ingredients. Just-in-time retail ensures freshness and its unique soft texture. We got our start in the U.S. in 2022.

After a break in 2024 to figure out a way to make her passion sustainable, Yukie acquired certificates from WakeTech's Bakery and Pastry Arts program, where she was awarded two Gold Medals in competitions sanctioned by the American Culinary Federation. Yukie is a licensed Japanese Baker and a mother of two proud daughters who want to follow in her steps as an entrepreneur.

This week: **I'll bring watermelon milk bread for one last taste of summer.** 🍉

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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: **Lagos spinach, Gongura, sorrel, peppers**

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