



We nourish community | Open year-round

Market Vendors: February 7, 2026

Market Hours: 9:30am-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.

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

PRE ORDER SO I HAVE IT IN THE COOLER 631-291-3362

This week:

Eggs – Lots of eggs
Frozen Chicken: Whole and Half birds, Carcass for soup

Beef: Late March

Goat: 2nd week of March

Lamb: Ground, Stew meat, Stew meat with bones, Soup Bones

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

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

Mike's Bees

Local honey

Community Built Enterprises- Since 2014, we've worked to restore our 175-year-old farm in NY by bringing maple syrup production back. We continue to explore sustainable, environmentally-responsible products and partnerships with this farm and others.

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



We nourish community | Open year-round

Several years ago we planted elderberry bushes at the farm, and began making "EldaBlue", our elderberry blueberry syrup blend produced in NC and NY. It's made with the juice of real elderberries and NC-picked blueberries, local honey, lemon juice, fresh ginger, cinnamon and clove.

Let us share what we've learned about syrup production, cooperation, and the importance of preserving natural places, and natural foods!!!

This week: **Eldablue (Elderberry Blueberry Syrup Blend) and maple syrups (amber, dark and bourbon-barrel-aged)**

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](#)

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.

This week: **Highlighting all Fudge (gf) and Brownies for the next two weeks perfect for Valentines Day**

[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, broccoli, duck eggs**

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

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

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



We nourish community | Open year-round

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.

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.

[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!

This week: **Six flavors of our gourmet salsa! Also free salsa samples with sample tortilla chips.**

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

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

This week: **English Muffins - Cinnamon Raisin!!**

[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!

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



We nourish community | Open year-round

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.

Simply Wheatless- Simply Wheatless is a small, home-based gluten-free bakery creating thoughtfully made breads and baked goods that don't feel like a compromise. Everything is baked in small batches in a dedicated gluten-free kitchen, with a focus on flavor, texture, and simple ingredients.

Created from a personal need for safe gluten-free foods for my family, Simply Wheatless exists to offer baked goods you can trust and genuinely enjoy.

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

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.

[Website](#)
[Facebook](#)
[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: **Spring should just be around the corner so we're heralding it with three types of terrine: matcha, choco, and strawberry we can't wait to share with everyone at WWFM.**

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

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



We nourish community | Open year-round

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: **Tomatoes, sweet potatoes, baby bok Choi, baby arugula, spicy mix & kale mix microgreens**