



We nourish community | Open year-round

Market Vendors: October 10, 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. This Week: Halloween and Fall items 🎃🍁	Instagram Etsy
<u>Becoming Chronic</u> - Becoming Chronic came about as a desire to offer hope and encouragement to those going through a difficult time, such as battling a chronic illness. Having been chronically ill myself for the past 10 years, I know how impactful it can be to surround yourself with joy in the midst of trials, and I hope my products spark that joy in others! This week: Tote bags, bag charms, book sleeves, bookmarks, zipper pouches, and scrunchies	Etsy 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>Countryville (NEW!)</u> - I work in a clinical laboratory diagnosing cancer and I started decorating at work to boost morale and make our room more welcoming. People were surprised I was so creative - I didn't even know it myself! I started making gifts for friends and family. Getting homemade gifts makes people feel good. I've been a firefighter for over 20 years, and I've seen a lot of bad things happen in my community. Crafting is my way to combat the ugliness and suffering that I see in the world. This Week: Rustic handmade craft decor	Facebook Website



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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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Fickle Creek Farm	This Week: Time to reserve your Turkey! https://bit.ly/FCFturkeys23! Check out our Pet Treats! https://bit.ly/4zjP5W6 Full Range of Pork Items!!
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

Gabor farms - Gabor Farms is a produce farm that specializes in growing gourmet Mushrooms. Our mushrooms range from medicinal to just plain yummy.	Website
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Green Dot Dyes - Green Dot Dyes specializes in functional art, using ice-dye, tie-dye, batik, and shibori techniques to create a wide variety of home goods, apparel, and décor. We start with natural plant-fiber fabrics (most often cotton, bamboo, linen, or rayon) and quality blanks, then tie and dye our work by hand using high-quality ingredients (soda ash,	Etsy Instagram Facebook
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Procion dyes, professional textile detergent) with consistent attention to detail, ensuring that everything we offer is well-made, durable, and colorfast.

Our handsewn collection showcases our custom-dyed fabric with a mix of vintage and original patterns, and we upcycle the fabric scraps from those pieces into magnets, ornaments, and other one-of-a-kind gifts.

This Week: **NEW handsewn ornaments, hot holders, and apparel, plus turtle bags and holiday batik gift wrap**

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: **Cucumbers, peppers, green onions, flowers**

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

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.

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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.

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.

This Week: **Peruvian alfajores**

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Natural Choice- After reading the list of chemicals and artificial ingredients on product labels, Peyton and Melba Clark of Apex decided to make the natural choice.

Since 2011 we have been preparing mustards and preserves in our home kitchen using only all-natural ingredients, without the use of preservatives or chemical additives. We choose only the ripest fruit for our preserves, and we don't use pectin to thicken it: we use more fruit instead! That also means that we can reduce the amount of sugar needed by at least 25%, resulting in a much richer flavor than what you find in the national brands.

Our signature product is German Mustard, adapted from a Bavarian recipe, using fair-trade and organic ingredients. Great on bratwurst, any kind of pork, hot dogs, burgers, and in deviled eggs or other recipes. And now Dijon Mustard has been added to the product line, for those who prefer a hotter mustard. Made with white wine and white wine vinegar, it brings a true "taste of France" to your table.

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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 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.

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This week: **Pumpkin Bread and Pumpkin mini muffins**

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: Produce: tomatoes (slicing, cherry and grape), sweet potatoes, peppers, eggplant, butternut squash, baby ginger, okra

For craft day:

Clay's woodworking: rolling pins, cutting boards, and charcuterie boards

Nancy's fabric play: bowl cozies, potato zappers, napkins, placemats, gift bags, trick or treat bags, other fabric items

Jamison's 3D printer fun: fidgets

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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.

This week: **Sourdough, bagels, sourdough English muffins, scones, cinnamon rolls**

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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: **Loose-leaf tea blends for energy, focus, sleep, and slow evenings, plus our signature drinks: matcha and sparkling drinks.**

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Zephyr Family Farm- We focus on two main things when choosing what we grow. First

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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: **Spring mix lettuce, sorrel(hibiscus), baby turnip greens, bell peppers, purple "green" beans, and more**

[Instagram](#)