

June 2025

WELCOME TO THE

Peacham Farmers Market

Celebrate Local Crops with Us — One Market at a Time



Hello Peacham Community,

We're thrilled to announce the upcoming season of the Peacham Farmers Market and wanted to let you know that we're shaking things up a bit this year. Instead of the traditional weekly markets, the Peacham Farmers Market is moving to a series of special events—each one focused on a beloved local crop.

Think juicy strawberries, plump blueberries, sweet corn, crisp apples, earthy beets, and glowing pumpkins—each market will celebrate the season's best!

We are kicking off the season with **Stars, Stripes, and Strawberries**, alongside the Tractor Parade on July 4th.

What to Expect this year:

- Fresh Produce: Enjoy seasonal fruits and vegetables from our dedicated local growers.
- Artisan Baked Goods: Savor homemade breads, pastries, and other treats.
- Handcrafted Items: Discover unique crafts, soaps, and wool pieces made by talented local artisans.
- Delicious Prepared Foods: Taste a variety of ready-to-eat meals, from some of your favorite local food vendors.
- Live Music & Family Activities: Enjoy live performances and fun games and activities games for the kids.

Meet Our Vendors!



Kempton Farms

Joining us this year is Kempton Farms! Spanning over three-generations, Kempton Farms is a family-owned farm that has been tending to livestock and working the land in Peacham since 1961. The Kemptons will be sharing their delicious, locally-raised beef and pork, as well as whole chickens. Want some syrup to go with their breakfast sausage? They've got that covered too!

Peacham Pops

Eighth grader Chloe Surat is back with her delicious, nutritious, homemade fruit pops! Made with local, organic ingredients—including homegrown blueberries and maple syrup from her Peacham farm—these pops contain no artificial sweeteners, colors, cane sugar, or corn syrup. Come support a young entrepreneur and try her one-of-a-kind, mouth-watering flavors!



BREAD
& CLAY

Bread & Clay

New to the market scene this year, Bread & Clay is a small-batch bakery and pottery studio based in Peacham, Vermont. It offers handmade sourdough bread, along with ceramics crafted in Marin Katz's farmstead pottery studio. Bread & Clay will be bringing delicious loaves, treats inspired by the event's theme, alongside distinctive clay pots, each cradling a small plant.

Alpine Bowls

Also new this year, Robbie from Alpine Bowls. He will be showcasing his incredible pieces that honor the elegance of salvaged VT hardwoods. He will be at our July 4th and September 6th markets.



Longfield Farm

The market is thrilled to welcome back the incredible Longfield Farm! If you've visited the Peacham market before, you know that Nick and Beth will delight you with their stuffed breads, tasty veg, and stunning bouquets. Bring an extra bag - you'll want to bring home one of everything.



Peacham Greens

Peacham Greens is a biodynamic market garden growing an array of seasonal vegetables using organic practices. This small but mighty farm is bringing fresh, nutrient-rich produce to the market—all harvested by hand with care for the land and community. Get ready to add tasty greens, crisp radishes, and fresh sweet peas to your plate this summer.

Sky Farm Mushrooms

Back by popular demand! Jay from Sky Farm will be supplying all you mycophiles with the goods! Visit him at each event to see what new and delicious mushrooms he has.

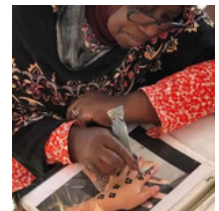


Howlingridge Farm

What do you get when you combine holy basil or chaga with wood-fired maple syrup? Oh, just the best tasting candy on the planet, that's all! As always, Howlingridge Farm will be bringing their inventive takes on old school traditions. Come check out their stunning offerings as you sip on one of their rich cappuccinos sweetened with hand crafted birch syrup.

Amal's Henna

To know her is to love her. Amal is a Peacham Farmers Market fan favorite. Come for some henna designs and stay for her loving smile.



Wrong Turn Farm

Wrong Turn Farm is back! This off-grid homestead located in Barnet, VT produces wood-fired maple syrup, maple candy, eggs from pastured hens, and seasonal produce, including squash, potatoes, and greens. They also hand weave the most exquisite textiles for your home.

Mosquitoville Flower Farm

New to the market this season, this small farm on Mosquitoville Road in Barnet, VT specializes in cut flowers and outdoor-grown mushrooms. With about a half-acre in cultivation, they offer vibrant mixed bouquets, dahlias, glads, and seasonal touches like decorative pumpkins.



Mark your Calendars!



July 4 - Stars, Stripes, and Strawberries

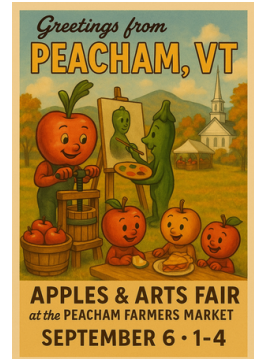
July 25 - Blueberry Bash

August 15 - Sweet Corn Celebration

September 6 - Apples & Arts

September 27 - Beets, Bikes, and Bounty

October 18 - The Great Pumpkin Festival



Get Involved:

Interested in becoming a vendor? We're still accepting applications for the 2025 season. Apply through our website or contact us at peachamfarmersmarket@gmail.com.

Support the Market:

Consider making a tax-deductible donation to help us continue bringing the community together and supporting local producers.

Stay updated by following us on Facebook and Instagram.

Thank you for your continued support. We look forward to seeing you at the market!

