A FREE YEAR-ROUND LOCAL FOOD GUIDE

FARM FRESH
ATLAS™
of Central Wisconsin 2020

farmers markets
businesses
farms & producers
farm to fork cuisine

FARMSHED
PLEDGE OF COMMITMENT

We ask that all farms and businesses listed in the Atlas pledge their commitment to the criteria below:

**Businesses/Organizations Pledge They Are:**

- Family or cooperatively owned or are a nonprofit
- Organizations whose missions promote a sustainable, regional food system
- Operating in a way that protects and sustains the region’s land and water resources
- Providing safe and fair working conditions for employees
- Sell products made using raw materials grown on Wisconsin farms
- Visit farmfreshatlas.org to view our restaurant pledge

**Farms Pledge They Are:**

- Family or cooperatively owned
- Reducing the application of synthetic pesticides and fertilizers
- Operating in a way that protects and sustains the region’s land and water resources
- Treating animals with care and respect
- Providing safe and fair working conditions for employees
- Selling Wisconsin products that are grown on farm or they helped produce

Trademark Statement

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HOW TO USE OUR ATLAS

The Farm Fresh Atlas™ of is your guide to finding local food. It features farms, businesses, restaurants, and farmers’ markets.

- Farms and businesses are listed alphabetically
- Use the Farm / Producer Product Guide on pages 8 - 14 to find specific items
- Use the map on pages 28 - 29 to find a farm, business, or market by location
- Please make sure visitors are welcome or call before you visit farms
- Tell farms and businesses you saw them in the Atlas!
- View the Atlas online at farmfreshatlas.org
We believe everyone deserves to eat healthy and delicious food, and we envision a bustling community of farmers, entrepreneurs, organizations and impassioned eaters.

**Frozen Assets CSA**
Purchase local, organic vegetables direct from the farm, processed in the Farmshed Kitchen and distributed in full or half shares. Wisconsin summer, right in your freezer.

**Community Kitchen Rentals**
Our commercial kitchen is available for entrepreneurs, community groups and special events.

**Growing Collective**
Farmshed members can join to collectively grow bedding plants each spring for home and community gardens. Members receive plants for their home gardens and raise extra for the Growing Collective Plant Sale.

**Farm Fresh Atlas™**
Farmshed connects you with central Wisconsin family and cooperatively owned farms and businesses.

**Local Food Tastes Great School Fundraiser**
A fundraiser that keeps money in the local economy. Students sell local foods to raise money for their schools.

Growing a resilient local food community.
Join Farmshed For These Seasonal Events!

Our events provide opportunities to strengthen community connections and build relationships.

**Workshops**
Farmshed Workshops teach the joy of growing, preserving, and preparing locally grown food.

**Farmer Celebration**
Join us in honoring farmers from the Farm Fresh Atlas.

**Farm Tours**
Learn more about how your food is grown by touring a local farm. Our community thrives on locally grown food produced in ways that are good for our health and the health of our land, water, and air.

**Local Food Fair**
Central Wisconsin’s largest local food celebration. This event is an opportunity for you to connect with local farms, businesses and restaurants. It features Wisconsin-made products from over 70 exhibitors and a Farm to Fork Chef Competition.

**Community Potlucks**
These monthly themed dinners invite community members to join each other for great food and conversation. Bring a small dish to pass and meet others with similar interests.

**Chef on the Square Demos**
Farmshed partners with local chefs to provide free demonstrations at the Stevens Point Farmers Market. Learn tips and tricks for working with seasonal produce and enjoy delicious samples!

**Growing Collective Plant Sale**
Support Farmshed and start your garden off right with our plants! Heirloom, organic and unusual selections of tomatoes, peppers, herbs, and many more.

Visit FARMSHED.ORG to learn more, become a member or get involved!
The Local Food Fair is central Wisconsin’s largest local food celebration, bringing together producers, consumers, local businesses and organizations to connect and grow our local food community.

- Browse the Farm & Business Marketplace
- Enjoy delicious eats and vote for your favorite chef during the Farm to Fork Chef Competition
- Fun for the whole family! Enjoy kids activities, free samples and more.
CONNECT WITH LOCAL, WHEREVER YOU ARE.

FARMFRESHATLAS.ORG
# Fruits & Vegetables

## Farm/Producer Product Guide

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Wooly Thyme Micro Farm

Farmfreshatlas.org
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## OTHER AGRICULTURAL PRODUCTS

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- **Upstream Cider**: Portage, Page 30, Farm 67
- **V’s Bees, LLC**: Waushara, Page 31, Farm 69
- **We Grow LLC**: Taylor, Page 31, Farm 70
- **Whitefeather Organics LLC**: Portage, Page 31, Farm 71
- **Wooly Thyme Micro Farm**: Portage, Page 31, Farm 73
### WHAT’S IN SEASON?

#### AVAILABLE ENTIRE MONTH
- APPLES
- BASIL
- BEETS
- BLUEBERRIES
- BOK CHOY
- BROCCOLI
- BRUSSEL SPROUTS
- CABBAGE
- CARROTS
- CELERY
- CELERIAC
- CILANTRO
- CORN, SWEET
- CUCUMBERS
- DILL
- EGGPLANT
- FENNEL
- GARLIC
- GOURDS

#### AVAILABLE PARTIAL MONTH
- GREEN BEANS
- KALE
- KOHLRABI
- LETTUCE
- MELONS
- ONIONS
- PEAS
- PEPPERS
- POTATOES
- PUMPKINS
- RADISHES
- RHUBARB
- SALAD TURNIPS
- SPINACH
- SQUASH, SUMMER
- SQUASH, WINTER
- STRAWBERRIES
- SWISS CHARD
- TOMATOES

Based on average central Wisconsin growing season. May vary.
### ARNOLD’S STRAWBERRIES

**Tom Arnold**  
343 Cty Rd PP  
Rudolph, WI 54475  
(715) 435-3322  
arnoldsstrawberries.com

You-pick or pre-picked. Operated by the same family for over 100 years. Picking fields are weed and sand-free so our berries are beautiful. Open rain or shine daily 6:30am. Families and pickers of all ages welcome. Located east of Rudolph. Half mile east of Cty Rd O on Cty Rd PP.

### BIG SPRINGS FAMILY FARM

**Christopher Krohn**  
4002 3rd Ln  
Wisconsin Dells, WI 53965  
(608) 778-1131, (715) 897-5439  
bigspringsfamilyfarm@gmail.com  
bigspringsfishcompany.com

We raise rainbow trout, turning old farmstead silos into fish rearing facilities. Beginning with certified disease free eggs, fresh artisan water, and the best feed available, we raise our trout to marketable size. We sell fresh fish (never frozen) and never use antibiotics or STTP so that you can enjoy truly fresh, delicious trout fillets. We also offer fresh smoked vacuum sealed trout and KISS A FISH Organic Hydrolysate Fish Fertilizer.

### BLACK RABBIT FARM

**Tommy & Samantha Enright**  
4977 Keener Rd  
Amherst, WI 54406  
(715) 513-0460  
tommy.enright@gmail.com  
blackrabbitfarm.com

Black Rabbit Farm is a small family farm on the Tomorrow River featuring vegetables, berries, and rabbits, as well as pasture-raised pork, chickens, turkeys, and lamb. We’re currently planting an orchard. No synthetic fertilizers, herbicides, or pesticides. Our focus is on sustainable, earth-friendly, and ethical farm practices.
BOURESSA FAMILY FARM
Rachel Bouressa
N3775 Ritchie Rd
New London, WI 54961
(608) 228-6617
bouressafamilyfarm@gmail.com
bouressafamilyfarm.com

We raise 100% grass fed beef on land managed holistically, believing healthy soil leads to healthy animals, and healthy and flavorful meat for our customers. We sell 15, 25, and 50 pound mixed packs and ¼ or ½ animals. We deliver throughout the state with minimum orders and welcome visitors.

BURMEISTER GINSENG
Maggie or Mike, Paul Burns
943 Jefferson St
Wausau, WI 54403
(715) 849-9779
burmeisterginseng@gmail.com
burmeisterginseng.com

We are 4th generation cultivators of American ginseng, established in 1909. We are proud to be a green-friendly and bee-friendly operation. We offer a full line of high-quality American ginseng products cultivated and grown in Wisconsin and we are confident that our ginseng is the cleanest cultivated ginseng you will find!

CALEDONIA CORRAL LLC
Curt Pheifer
N321 Klemp Rd
Fremont, WI 54940
(920) 915-0453
caledoniacorral@hotmail.com
cpheifer.wix.com/caledoniacorral

We have beef, pork and some goat meat. We specialize in Tamworth pork, a leaner breed but thrives on pasture and being outdoors. Also nicknamed “the bacon pig.” Call or text for farm sales, or see us at the Oshkosh Farmers Market. Also Whole 30 bacon, hams & ham slices available at times!

CATHY’S CREATIONS
Cathy Wineman
209291 Galvin Ave
Stratford, WI 54485
(715) 506-0096
sheephides@gmail.com
cathys-creations.com

I sell lamb by the half, whole, or by the cut. I have pasture-raised chicken and free-range eggs and make some of the cull ewes into summer sausage. I custom spin and make a basic unscented soap and bar shampoo. I have knitted items and tanned sheep hides. 3 miles west of 97, 2 1/4 miles south of 153, and 3/4 north of C. Roadside stand open Tuesday & Thursday 12pm - 5pm; Saturday 9am - 4pm or by appointment. Find us on Facebook.

CATTAIL ORGANICS
Kat Becker
247011 Baldwin Creek Rd
Athens, WI 54411
(715) 432-4683
cattailorganicfarm@gmail.com
cattailorganics.com

Cattail Organics brings over 15 years of experience to offer the cleanest highest quality Certified Organic vegetables, small fruit, maple syrup, honey herbs and fresh flowers to Central Wisconsin. We offer a three season CSA with every week, every other week, monthly and school season (Sept-Dec) shares to Medford, Wausau, Weston, Stevens Point, Marshfield and Athens. We also offer a cut flower CSA, business flower delivery, and cut flowers for events. We work extensively with schools, local restaurants, small groceries and run an annual sale of organic garden seedlings.

cathys-creations.com
209291 Galvin Ave, Stratford, WI
**CENTURY SUN OIL**

**Dale & Pam Johnson**  
W926 Main Laney Dr  
Pulaski, WI 54162  
(920) 246-4989  
pam@centurysunoil.com  
centurysunoil.com

At Century Sun Oil we produce certified organic cold pressed, high oleic sunflower oil. The variety specific seeds are grown on organic farms in Wisconsin. All pressing, filtering and bottling is done at our facility to produce the versatile, tasty oil that we are known for. Not only is the oil great for cooking, it is used for soap and cosmetic making as well.

**COLDSNAP AQUAPONICS**

**Pamela Walker**  
6251 Wi-54  
Wisconsin Rapids, WI 54495  
(715) 421-9000  
coldsnapaquaponics@gmail.com

ColdSnap Aquaponics is a certified aquaponics facility in the Wisconsin Rapids area, providing a variety of naturally grown fresh lettuce, herbs, select vegetables, microgreens, and tilapia. Harvesting year round makes fresh, locally grown, and nutritious produce available any day of the year; even in the dead of winter the “just-picked freshness” is unmistakable. Count on produce delivered within 24 hours of harvest.

**CHET’S BLUEBERRY FARM, LLC**

**Chet Skippy**  
525 Cty Rd J  
Custer, WI 54423  
(715) 340-4989

Blueberries are antioxidant superstars. Our U-Pick farm has over 14,000 Highbush cultivated blueberry plants with eight different varieties on 12 acres. The farm has a well-groomed picking field, lots of parking, and restrooms. The season usually starts in July until mid-August. Call for updated picking dates and times. From Hwy 10, exit Cty Rd J. Go north 1.5 miles on J to farm on right at intersection of Cty Rd J and 9th St. Find us on Facebook.

**COURNOYER ORCHARD**

**Mark & Kelly Cournoyer**  
10116 Eagle Rd  
Marshfield, WI 54449  
(715) 305-0385  
cournoyerfamily@gmail.com

No spray pest control. Family friendly, you pick/we pick orchard with 90% of apples picked off the trees without ladders. Picking from August-October. Wide variety of apple cultivars for all occasions. Wildlife apples and windfalls as well! 6 miles west of Marshfield to Eagle Road. South of County H and north of Hwy 10.

**CLOVER VALLEY MEADOWS FARM**

**Joseph & Rachel Zaiger**  
127334 Creekview Rd  
Athens, WI 54411  
(715) 257-7077

Clover Meadows is a small family operated creamery that bottles whole milk, chocolate milk and artisan yogurt made from the milk of their own family cows. All of the milk is naturally A2 which is more digestive friendly. Their 100% grass fed cows enjoy a comfortable life with free access to green pastures and organic hay. Minimal processing and natural animal care help create tasty, nutritious dairy products to sustain your healthy family.

**DANCIN’ HILLS FARM**

**Dan & Cindy Miller**  
421 Cty Rd F  
Hamburg, WI 54411  
(715) 571-2642  
dancin421@gmail.com

DanCin’ Hills Farm uses sustainable practices to grow healthy, chemical free apples and other fruits and vegetables. No spray. We market our produce at the Wausau Farmers’ Market and at our onsite store along with seasonal gift items. Additional details on our Facebook page. Find us on Hwy F 1.5 miles west of Hwy 107 about 9 miles north of Marathon City.
DANCING BEAR APIARY
Kent Pegorsch
103 N Main St
Waupaca, WI 54981
(715) 258-0590
kent@pegorsch.com
dancingbearhoney.com

We are a small family-owned beekeeping farm. For over 40 years, we are taking the greatest care in producing and harvesting our raw honey. We ensure every jar of honey is in perfect condition right up to handing it over to you. For sale exclusively at Main Street Marketplace (our store in Downtown Waupaca) and on our online store. Come visit our observation bee hive in our store from May to October!

DECKER FAMILY VEGETABLE FARM
Dave & Dee Decker
N2320 22nd Ln
Wautoma, WI 54982
(920) 787-7578, (920) 295-5396
decherfarmz@gmail.com

In our family since 1936. Bi-color sweet corn, red, white, blue, yellow, russet and fingerling potatoes, gourds, squash, sweet potatoes, beets, carrots, green and yellow beans, tomatoes, peppers, Indian corn, straw bales, eggs, corn stalks, kohlrabi, cabbage, and zucchini. Located 6 miles east of Wautoma on 22nd Lane, 0.5 mile north of Hwy 21. Farm stands are located next to El PoPo Restaurant in Wautoma, next to the car wash in Red Granite, and at the Hardee’s Restaurant at South Koeller St. and Hwy 44 in Oshkosh. All crops are grown in our sandy soil to give the best flavor. June - November.

EVERGREEN ACRES
Paul Chupp
W1041 Veefkind Rd
Spencer, WI 54479
(715) 255-9088

Evergreen Acres raises finished beef and pastured poultry. We use no antibiotics, growth hormones, or GMOs. For more information or to place an order, call: 715-255-9088, or write: Paul Chupp W1041 Veefkind Rd. Spencer, WI 54479.

GATHER FARM
Jodi & Shane Passwaters
5512 Cty Rd EE
Amherst, WI 54406
(608) 290-9003
jodi@gatherfarmandflowers.com
gatherfarmandflowers.com

Gather Farm offers seasonal, sustainably grown cut flowers. We grow perennials, native plants, and over 40 varieties of annuals. We use cover crops, drip irrigation, compost and natural amendments to conserve our soil. We offer seasonal cut flower bouquets at local businesses and by special order, mid-June through late September. Workshops, DIY buckets of seasonal blooms and minimal design services are offered. Email for more information and available dates.

GERINGGARDENSBLUEBERRYFARMLLC
Tom & Lorrie Gering
134144 Cty Rd C
Mosinee, WI 54455
(715) 457-3010
geringtl@gmail.com
geringsblueberryandbabydollsheepfarm.com

We are a family owned farm that grows Highbush Blueberries in a quiet country setting. We offer PYO and pre-picked berries. The bushes are tall (up to 5 ft) and the berries are big, so picking is easy. We welcome everybody, especially families who want to spend some quality time together. Find details on our Facebook page.

GERING GARDENS BLUEBERRY FARM LLC
Tom & Lorrie Gering
134144 Cty Rd C
Mosinee, WI 54455
(715) 457-3010
geringsblueberryandbabydollsheepfarm.com

Flaig Family Farm is home to: Farm Time Out Aquaponics (vegetables and fish), Prairie Pastured Beef (grass-fed beef), Lost Mountain Cannabis (hemp products), and Milk Crystal Dairy (organic grass-based dairy). Also coming soon The Country Griller with a mobile wood fired oven (pizza, catering and more).
GRANDVIEW ORCHARD & NURSERY STOCK
Lisa Rettinger
W8086 Cty Rd F
Antigo, WI 54409
(715) 216-5821
lisa@grandvieworchard.com
grandvieworchard.com

Apple orchard using holistic practices to produce nutrient dense apples and orchard-grazed meat without synthetic chemicals. Heirloom and modern apples, cider, apple products and locally made goods available in the fall. Fruit trees/plants, native plants and workshops in the spring. Tours available.

HONESTLY CRANBERRY
Allison Brown & Mary Brazeau Brown
7351 Integrity Way
Wisconsin Rapids, WI 54494
(715) 424-7325
info@honestlycranberry.com
honestlycranberry.com

We dry cranberries with no added sugars, juices, or oils. Our fourth-generation cranberry marsh has been commercially producing cranberries since 1873, and we started Honestly Cranberry in 2014. Try us in your favorite recipe for an extra flavor punch and your daily dose of cranberry. Find us locally at Family Natural Foods, Richard’s Liquors, Daly Drug, Local on 1st, Rubi Reds, Stevens Point Area Co-op, Trig’s, and Downtown Grocery. We hope you enjoy the true tart taste and natural goodness of cranberry as much as we do!

HALF MOON HILL, LLC
Gerrid & Sadie Franke
132851 County Rd A
Athens, WI 54411
(715) 574-1085
giveitagreentouch@gmail.com
halfmoonhill2007@gmail.com
halfmoonhill.com

Half Moon Hill Farm & Winery specializes in hand-crafted small-batch artisan meads, wines and hard ciders. We also offer u-pick and fresh-picked blueberries and raspberries seasonally, as well as 100% pasture raised lamb, some heritage berries and culinary herbs. We are committed to sustainable farming by our use of permanent pastures and pollinator plants, and farming without pesticides. We welcome visitors and offer free samples.

GRANDPA GLENN’S CERTIFIED ORGANIC STRAWBERRIES
Nenn Stuve
W11280 Cty Rd B
Humbird, WI 54746
(715) 937-5177
(715) 964-8663
gstuve@centurytel.net

Our certified organic strawberries are grown near our home, right behind our former dairy barn. We welcome families to pick at their leisure. Sampling while picking is encouraged! Taste and see that The LORD is good.

GREEN’S FLOWER FARM, LLC
Rick & Sylvia Green
235403 County Rd J
Wausau, WI 54403
(715) 630-5924
giveitagreentouch@gmail.com
greensflowerfarm.com

Give your next event a Green Touch with fresh, sustainably grown flowers. We offer DIY buckets of blooms and greenery for weddings and other special occasions in your life so that you can design things in your own fashion and containers. Full floral design service and delivery also available.
IGL FARMS LLC
Tom, Brian & Brad Igl
W9689 Cherry Rd
Antigo, WI 54409
(715) 627-7888, (715) 216-1851
iglfarms@frontier.com

Family owned and operated for over 75 years, we specialize in growing healthy nutritious organic potatoes and can sell in small or large quantities. We are Certified Organic and GAP certified. Availability generally from Sept-April. We also raise small grains and hay and have a small herd of grass-fed pasture raised beef. We are located 1 mile north of Antigo on the corner of Cherry and Pioneer Rd.

JANUARY FARMS
Debra Hunt & Kim Beckham
4282 Cty Rd Y
Custer, WI 54423
(715) 347-3144
januaryfarms@gmail.com

January Farms produces field and greenhouse-grown herbs and vegetables, hand-harvested apples, and old-fashioned, pan-boiled maple syrup. Our free-ranged and lovingly tended hens produce extra-large mixed colored eggs on land that has been chemical-free for 15 years. We practice diverse culture farming to yield richly flavored, wholesome foods to feed your soul.

JAY’S HILLTOP SUGARHOUSE
Jay Gordon
9557 Jerome St
Nelsonville, WI 54458
(715) 570-3252
jayshilltopsugarhouse@gdfarm.com

Established in 2004, Jay’s Hilltop Sugarhouse makes authentic pure maple syrup. The maple trees in our sugarbush produce natural maple sap free of any additives, fertilizers, or chemicals. If you would like to visit during processing, call ahead for our boiling schedule during the sugaring season.

JOAN ARNOLD FARM
Joan Arnold
285 Cty Rd PP
Rudolph, WI 54475
(715) 435-3518
asamkd@aol.com

I believe in sustainable farming practices. I do companion planting, rotation of crops and compost incorporation. No GMO. I avoid spraying but if I have to I only use organic. Diversity is great. Variety of vegetables, fruit, and berries, heirloom tomatoes and heritage apples. Old homestead family farm since 1870. Selling at the Stevens Point Saturday Farmers’ Market.

L&M FRUIT AND FOWL FARM
Rick Montgomery & Doua Lor
N2237 Koszarek Rd
Antigo, WI 54409
(715) 889-2409, (715) 203-6586
rick@fruitnfowl.com
fruitnfowl.com

A family experience destination in Langlade County. We have White Doves for release at weddings, funerals or any special occasion. Farm Fresh Chickens live or butchered and eggs. All natural, no additives Chicken Dog Jerky. Jumbo Quail live or butchered and their eggs. Honey and honey products. Feed the chickens, ducks and Diana the Peacock. Starting July 2020 PICK YOUR OWN BLUEBERRIES as the white doves circle above. Goats and more to come. No crocodiles, but plenty of smiles!

LAKEVIEW BERRY FARM
Dennis & Fran Lewer
203121 Bergen Rd
Mosinee, WI 54455
(715) 457-2704
franlewer@hotmail.com
lakeviewberryfarm.com

Since Lakeview Berry Farm opened to the public thousands of berry pickers have visited our farm to pick their own, or buy fresh-picked, juicy berries. While visiting, people are able to enjoy the beautiful lake view and the refreshing countryside. Over the years we’ve expanded to grow not only red, gold, purple, and black raspberries, but also many varieties of blueberries, green and red gooseberries, red, white, champagne, and black currants, as well as rhubarb.
Liberation Farmers grows pasture-raised, organically fed, heritage breed animals. We offer a monthly meat CSA of chicken, pork, rabbit and goat, and weekly egg CSA. We welcome visitors and sell products on farm, and at Stevens Point Farmers Markets. We also roast and offer shares of direct trade coffee, Liberation Coffee. We also share our farm products featured in meals at our farm-to-table café and marketplace, Adelante, also located in Almond.

Lowland Bison Ranch is family owned and operated. Producing naturally lean bison meat, the way nature intended: free-roaming and grass-fed. Bison is low in fat, cholesterol and high in protein & vitamins. Find our products at the ranch, Market on Strong, Stevens Point Co-op & Family Natural Foods. Vending at the WI Rapids Farmers Market on Thursdays & the Rome Market on Fridays. Store hours: If we are home we are OPEN! We welcome Ranch visits!

We are an Earth friendly farm that grows a diversified selection of quality vegetables without using synthetic fertilizers, herbicides or GMO's. We cater to our CSA members, but also sell to coffee shops and specialty restaurants. Drop-sites in Antigo, Merrill, Rhinelander and Wausau. Greenhouse open to public in early spring.
MEADOW LANE FARMS
Denise & John Hilgart
11637 North Rd
Auburndale, WI 54412
(715) 652-2297
MeadowLaneFarmsOfWisconsin@gmail.com

Organic certified Meadow Lane Farms is a 3rd generation family farm in Auburndale, WI. Producer of grass-fed humanely raised beef, maple syrup, raspberries, vegetables and herbs with an extended a season high tunnel. Our passion is healthy Earth, happy animals and quality food to make your tongue smile.

MEADOWLARK COMMUNITY FARM
Craig & Lauren Kreutzer
W8130 Van Wormer Rd
Wonewoc, WI 53968
(608) 464-3434
farmers@meadowlarkcommunityfarm.com
meadowlarkcommunityfarm.com

Meadowlark Community Farm is honored to be growing nourishing produce for our community. We offer a customizable CSA with spring, summer, and fall/winter shares available. Our members can pick up their CSA shares in Hillsboro, Mauston, New Lisbon, Reedsburg, Tomah, or Wonewoc.

MEUER FARM, LLC/ FARM FLAVORS® FOODS
David & Leslie Meuer
N2564 US-151
Chilton, WI 53014
(920) 418-2676
meuerfarm@gmail.com
meuerfarm.com

We are a 150 acre, 4th generation family farm in Chilton. In addition to a large variety of vegetables and fruits, we have einkorn, emmer, spelt, rolled oats, oat flour, bread flour, pastry flour and rye all grown and processed on-farm! We package in 1 and 2 lb. bags for retail sales and 25 and 50 lb. bags for wholesale.

MIELKE’S FARM
Dan & Robin Mielke
2550 Cty Rd II
Rudolph, WI 54475
(715) 344-4104, (715) 572-0801
daniel@danielmielke.com
mielkesfarm.net

Farming naturally since 1860 on land isolated from chemical farming operations. Certified Organic vegetables, fruit and berries, as well as garlic and shallots. We also sell pasture raised beef, eggs, maple syrup, baked goods, jams, jellies etc. which are produced in our state certified kitchen. Selling at Stevens Point and Wisconsin Rapids farmers’ markets.

NAMI MOON FARMS
Chris Holman & Maria Davis
600 Oak Rd N
Custer, WI 54423
(715) 340-5005
info@namimoonfarms.com
namimoonsfarms.com

We raise chickens, turkeys, pigs and sheep in a rotating, permanent pasture-based system that provides our animals more freedom. On a seasonal basis, we have eggs, annual vegetables, perennials fruits and vegetables. Meats are available year-round. Farm visits are welcome, please call ahead!

NEEDFIRE FARM
Gordon Cunningham
159015 Zoromski Rd
Mosinee, WI 54455
(715) 693-4282, (715) 310-0206
gordobahn@gmail.com

Sustainably grown garlic, carrots and other vegetables plus maple syrup is the basic theme here. Besides enjoying a small farm operation, the importance of local food production for food security and building community is our main driving force. We are small but have room for expansion. It’s fun to boil maple sap in spring and garden on no tan lines Tuesdays.
**PLATE’S FULL ACRES**

Jason & Becky Liegl  
N2530 Draeger Rd  
Waupaca, WI 54981  
(715) 222-3694  
asbeck02@yahoo.com

We grow 20+ varieties of apples, 12 varieties of garlic, and popcorn. We harvest honey & eggs and hand craft wool dryer balls, soap, and lip balms with custom labeling available. We’re south of Waupaca, please call ahead for availability. We’re often at the Waupaca Farm Market from late Aug & early Oct.

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**OAK KNOLL ACRES**

Jeff & Angie Nyquist  
8884 3rd St  
Almond, WI 54909  
(715) 343-5819  
thefarm@oakknollacres.com

Our family farm raises grass-fed beef using sustainable, rotational grazing practices. Beef is available by the whole, half, quarter or by the pound. Eggs and pastured chicken and turkey round out our nutritious offerings. Contact us to custom grow soy-free, corn-free chickens. Visitors welcome, we'd love to show you around.

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**OASIS BEE COMPANY LLC**

Missy Moore  
N5755 8th Ave  
Plainfield, WI 54966  
(715) 335-6613  
oasisbeecompany@gmail.com  
oasisbeecompany.com/

Oasis Bee Company is a constantly evolving apiary in the Plainfield area committed to excellence! Our pure, raw, unpasteurized honey is only slightly filtered to leave all the great taste & health benefits. We work hard to take our honey to the next level with all natural fruit creamed varieties, caramels, & CBD infused! Superb quality in everything we do!

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**POLONIA MEADOWS FARM**

Rick Trebs  
1532 Edgewood Rd N  
Custer, WI 54423  
(715) 592-6109  
FarmerRick@outlook.com

Fill your freezer with nutritious pastured Angus/Hereford beef. We DO NOT use chemicals, hormones, antibiotics, nor vaccinations. Our free-range beef cattle feed on grasses and are provided Redmond natural minerals and deep well water. Sold by the quarter, it is more economical than store-bought beef and much healthier. Our egg-laying chickens are fed primarily certified organic feed.

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**PRIMITIVE PASTURES LLC**

Sarah & Robin River  
N9060 Cty Rd J  
lola, WI 54945  
(608) 669-3246  
primitivepasture@gmail.com

We raise pastured pork, seasonal vegetables, and grass-fed beef with rotational grazing methods. Our farming practices focus on good stewardship of water & soil resources. Find us at the Stevens Point Summer & Winter Farmers’ Markets. We also have a pop-up restaurant, Primitive Provider, in which we prepare hot food for many area events. Over 90% of ingredients are sourced from Central WI farmers and makers! Questions & farm visits are encouraged!
RAIKOWSKI FARM
Larry & Sara Raikowski
4025 Hwy H&O
Junction City, WI 54443
(715) 457-3491
raikowskifarm@gmail.com
themarketonstrongs.com

Naturally raised meats: Grass fed beef and pastured pork, chicken and turkey. We sell a large variety of meat cuts and beef is also available by the 1/4. We also make a variety of food products with seasonal, local ingredients in our certified kitchen. Our meats and other items are sold at The Market on Strongs in Stevens Point - see listing in this atlas for location and hours. Please call us for more details.

RED DOOR FAMILY FARM
Stacey & Tenzin Botsford
6961 State Hwy 97
Athens, WI 54411
(715) 409-1739
reddoorfamilyfarm@gmail.com
reddoorfamilyfarm.com

Red Door Family Farm is located 5 miles north of Athens, WI. We are a certified organic, highly diversified farm, growing fruits, vegetables, and meats for CSA and fresh market. Instead of pesticides and herbicides, we use floating row cover, crop rotation, and manual weeding to cultivate high quality produce. Visitors welcome, please call ahead. Find us on Facebook.

RISING SAND ORGANICS COOPERATIVE FARM
Danny Werachowski
1252 County Road I
Custer, WI 54423
(715) 965-2366
danny@risingsand.com

Rising Sand Organics is a cooperatively-owned farm, focusing on diversified vegetable and hemp production. Our produce is available through our CSA program, farmer’s markets (Stevens Point and Appleton), and various local businesses including the Stevens Point Area Co-op. We also operate Stevens Point’s year-round Curbside Composting Program. For more information on veggies, compost, or our cooperative structure, please visit our website or give us a call!

RIVER HILLS FARM
Adam Nelson
6304 Cty Rd DD
Amherst, WI 54406
(715) 252-5759
darrie16@gmail.com
riversidebiblecamp.org

River Hills Farm, a partner ministry of Riverside Bible Camp, provides experiential farm education workshops and mentoring and discipleship programs. We grow heirloom sugar snap peas - sales from this crop support Riverside’s summer staff volunteer program. We also take orders for pasture raised pork, turkeys, meat chickens, plus chicken & duck eggs. Using locally grown and milled feed. We welcome farm tours for groups of all ages, please call for appointment.

RUESCH CENTURY ORGANIC CRANBERRIES
Brian Ruesch
5174 Cty Rd D
Vesper, WI 54489
(715) 213-4468
brianruesch@yahoo.com

Ruesch Century Farm was established in 1879. Now in its 4th generation, the farm has become the first certified organic cranberry bog in Wisconsin. All cranberries are dry harvested which produce bruise-free berries that are of the highest quality and have the longest shelf life!

RILEY CREST FARM, LLC
Tom & Kari Riley
11092 State Hwy 54
Amherst, WI 54406
(715) 258-2892
kaririley1777@gmail.com

We have transitioned from dairy cows (have 7 left) to 300 dairy goats! We ship milk to Saputo. We raise kid goats for pets, ethnic markets and meat. Soon they will be grazing our pastures! We raise/sell meat chickens, eggs, pork, beef. We offer farm tours by appointment. Close to Turner’s Fresh Market.
SIREN SHRUB COMPANY LLC
Layne Cozzolino & Mindy McCord
3453 Welton Dr
Amherst Junction, WI 54407
(414) 614-3971, (715) 250-0049
info@sirenshrubs.com
sirenshrubs.com

Siren Shrubs highlight the essence of fruits and herbs picked at the peak of the season. They are combined with organic cane sugar or maple syrup and organic apple cider vinegar to create a shrub. Shrub is a concentrate best served as an accompaniment to sparkling water, splashed into your favorite cocktail or mocktail, simply added as a dash to ice water, or poured and sipped over ice. Shrubs are suitable for all ages.

SCHOLZE FAMILY FARMS BEEF
Theo, Will & Becky Scholze
W11218 Scholze Rd
Humbird, WI 54476
(608) 347-5915
orders@scholzefamilyfarms.com
scholzefamilyfarms.com

We are third generation farmers who are committed to sustainable raised food which has led us to raising beef on pasture for sale to our local communities. We work with a small local USDA inspected butcher to dry age and process our beef which is available online or in our on farm store.

SEGURA & SONS MUSHROOM FARM
Jerome Segura III
2117 Main St
Stevens Point, WI 54481
(715) 544-4220
seguramushrooms@gmail.com
nandnlc.com/seguramushrooms

Segura & Sons Mushroom Farm is located in the heart of Stevens Point. We curate a unique collection of wood loving mushroom cultures. Our specialty is gourmet mushrooms grown using creative methods that are regenerative maximizing our sustainability efforts. Visit us online, Facebook, or Instagram to find the latest of what we’re up to and have to offer.
SKY VIEW PASTA
Nick & Anne Hylla
1220 Briggs Ct
Stevens Point, WI 54481
skyviewpasta.com
(715) 303-9321
skyviewpasta@gmail.com

Our tagliatelle is a high-protein, cultured pasta made with organic eggs, durum semolina, organic vegetables, and sea salt. The colorful, flavorful shelf-stable pasta is an easy, quick and nutritious meal that even picky kids love. We produce traditional, spinach, butternut squash, beet, smoked pepper, potato and seasonal varieties in the Farmshed commercial kitchen in Stevens Point and are a WI licensed food processing plant.

SLACK’S JELLY FARM
Tom Klingbiel
W12153 Slack Rd
Lodi, WI 53555
(608) 592-4804
slacksjellyfarm@live.com
slacksjellyfarm.com

Family-owned since 1954, Slack’s Jams and Jellies is committed to making the finest artisan jams, jellies, salsas, fruit butters and relishes. We invite you to visit our store overlooking beautiful Lake Wisconsin. Our products are sold in fine artisan retailers, apple orchards, pumpkin patches, and grocery stores in and around Wisconsin, as well as online.

STONEHOUSE FARM
Karl Schwingel & Katja Marquart
177 Cty Rd PP
Rudolph, WI 54475
(715) 869-3007
stonehousefarmwi@gmail.com
stonehousefarmwi.com

We raise chickens, pork, and lamb, using rotational grazing practices to support the health of our animals and land. Our chickens and pigs also receive an organic grain supplement. We are committed to sustainable, earth-friendly practices. We also offer artisan pesto varieties and a meat CSA. Bulk discounts, sampler packs, and special orders available. Find us on Facebook.

TAPPED MAPLE SYRUP
Jeremy Solin
N6590 Cty Rd V
Deerbrook, WI 54424
(715) 498-4733
solinssyrup@gmail.com
tappedmaplesyrup.com

We make infused, barrel aged, and pure maple syrup from sustainably managed forests at the base of the glacial moraine north of Antigo, where our family has been making maple syrup and caring for the land for 5 generations.

STONEY ACRES FARM
Tony Schultz
7002 Rangeline Rd
Athens, WI 54411
(715) 432-6285
stoneyacrescsa@gmail.com
stoneyacresfarm.net

A third-generation certified organic family farm serving Wausau, Merrill, Marshfield, and surrounding areas. We sell farm goods through a CSA, Wausau farmers market, Winter Market, and Friday (May-November) wood fired, farm-to-table pizza. We grow 200 varieties of vegetables, fruit and herbs, maple syrup, grass-fed beef, organic eggs, mushrooms, and pork. Find us on Facebook.

SUSTAINABLE DREAMER LLC
Brandon & Jessica
N4294 Oakland Dr
Waupaca, WI 54981
(715) 347-5050
sustainabledreamerllc@gmail.com
sustainabledreamer.com

We offer asparagus in the spring, salad friendly veg, herbs and a variety of greens, such as kales, collards, salad mixes, baby greens, microgreens, heirloom tomatoes and multiple radish varieties. Sustainable Dreamer practices clean farming without sprays or chemicals and consciously builds the soil food web. We plan to expand into rotational grazing and pasture meats in the near future. Find us at the Waupaca Farm Market and the Stevens Point Winter Farmers Market.
This map provides a general reference and is not intended for navigation. Please contact the farm or business for directions. Businesses located outside of the central region are not included.

Legend:
- FARMS/PRODUCERS
- FARM TO FORK CUISINE
- BUSINESS/ORGANIZATIONS
- FARMERS' MARKETS

Created January 2020 Kyle Bret, GEI Consultants, Inc.
Sources: Wisconsin County Boundaries - ESRI 2012,
Populated Places - USGS Geographic Names Information System 2014, Other - US Census Bureau TIGER/Line Shapesfiles 2014
FARM/PRODUCER NAME
Contact Name
Address
Our Town, WI Zip Code
(XXX) XXX-XXX
e-mail
website
Description.

UTECH’S RAINBOW FARM
Jeff & Janet Utech
3880 Rainbow Dr
Merrill, WI 54452
(715) 536-7271
jeffsberry@yahoo.com

We have 8 acres of Certified Organic Blueberries which were planted in the early 1990’s. There are 5 separate fields, flat to rolling hills, with 9 varieties. U-picking starts early-mid July through early Sept. Pre-picked blueberries available throughout the season, call ahead for large orders. Also offering some raspberries, call for availability. All ages and handicapped welcome! 9 mi north of Wausau on Rainbow Dr E, first farm on left, watch for signs.

TURNERS FRESH MARKET
Ross & Tara Turner
E208 State Hwy 54
Waupaca, WI 54981
(715) 258-3355
turners@turnersfreshmarket.com
turnersfreshmarket.com

From late April through October, we have something for every season: home grown high quality annuals and perennials, PYO and OTC strawberries, early and main season corn and vegetables, autumn decor and produce, as well as family and group activities including hayrides, barrel train, and corn maze. Family owned and operated since 1963. Monday - Sunday 9 am - 6pm. 6.5 miles west of Waupaca on Hwy 54.

UPSTREAM CIDER
Polly Dalton
3501 Church St
Stevens Point, WI 54481
(262) 224-6027
polly@upstreamcider.com
upstreamcider.com

Wild-fermented hard apple cider. Pressed in small batches from 100% Wisconsin grown and foraged apples.
V’S BEES, LLC
Buzz & Marcia Vahradian
W6849 Bighorn Ct
Wautoma, WI 54982
(920) 787-3299
buzz@vstrees.com

We specialize in one thing—honey. We produce the best quality, raw, unpasteurized honey (actually the bees do all the work). Our local nectar source is native wildflowers. V’s also offers Christmas trees seasonally. We are between Wild Rose and Wautoma. From Wautoma: north on Highway 22, 3.5 miles, right on Bighorn Lane, left at railroad trestle, left at fork–1.4 miles on right. From Wild Rose: south on Highway 22, 2.5 miles, left on Beechnut Drive, right on Bighorn Court.

WE GROW LLC
Eric & Rebecca Zuleger
N7975 Zimmerman Rd
Westboro, WI 54490
(715) 427-1002
(715) 905-0431
farmer@wegrowfoods.com
wegrowfoods.com

We Grow LLC is a produce farm in northern Taylor County providing vegetables grown without the use of synthetic inputs in a community supported agricultural (CSA) system. We sell weekly garden shares direct off the farm and host our Annual Farm-to-Table Dinner and Community Farm Events.

WHITEFEATHER ORGANICS LLC
Tony & Laura Whitefeather
2239 Sky View Rd
Custer, WI 54423
(715) 252-2051
whitefeatherorganics@gmail.com
whitefeatherorganics.farm

Certified Organic vegetables, mushrooms, and some fruit. Customized CSA Shares Full/Half in Spring, Summer, and Fall April-December. Delivering to the greater central WI area. Also raising pastured, organic fed chickens, pigs, and eggs. Wholesale is welcomed. See us at the Stevens Point Market on Saturdays, summer & winter!

WISCONSIN GRASS-FED BEEF COOPERATIVE
Rod Ofte
PO Box 269
Viroqua, WI 54665
(800) 745-9093
more.info@wisconsingrassfed.coop
wisconsinmeadows.com

Our cooperative of over 200 family farms in 59 Wisconsin counties produces the ultimate clean, local, sustainable, 100% grass-fed beef and pastured pork available. Our livestock is never confined to feedlots, given antibiotics or growth hormones, or exposed to chemical herbicides/pesticides. For home delivery in Wisconsin, call our toll-free number or order online.

WOOLY THYME MICRO FARM
Alicia & Shabbar Razvi
4524 Emerald Ln
Stevens Point, WI 54482
(715) 544-4777
aliciarazvi@gmail.com
woolythymemicrofarm@gmail.com

Wooly Thyme Micro Farm is a 2-acre farm that specializes in CSA, halal poultry sale, jams and chutneys and home baked goods. Our CSA is unique in that it offers a slightly lower price point and provides 6-8 fresh seasonal veggies plus two value added items (usually a jam, dressing, or chutney plus a baked item like bread, bagels, pie or focaccia). Look for Indian cooking classes and Pop-up meals at the Village Hive!
Chef’s Kitchen
Leah Czerwonka
924 Clark St
Stevens Point, WI 54481
(715) 544-1744
chefchristiansparties@gmail.com
chefskitchensp.com

Think of the space as a blank canvas for the restaurant to work within. Today it’s Italian but only Chef can say what is next! Expect the unexpected, but expect it to be creative, season, and made with passion.

Emy J’s Coffeehouse and Cafe
Hana Cutler
1009 1st St
Stevens Point, WI 54481
(715) 345-0471
elementalpeace23@gmail.com
emyjs.com

Emy J’s roasts and serves all Fair Trade/Organic coffees. Our smoothies are made with all real fruit and locally produced honey. Our ice cream is produced in Wisconsin. The Café uses the finest and most locally produced ingredients for our food menu. We use solar power to offset our energy usage and do a host of other things to benefit the environment and our community.

Earthcrust Bakery
Mary Sannes & Margaret Witt
633 2nd St
Stevens Point, WI 54481
(715) 341-4155
spacoop.com/earthcrust-bakery

Owner-run and solar powered since 1976, EarthCrust bakes with organic flours and grains, local dairy products, eggs, honey and vegetables. We have also introduced a gluten free line of breads, buns and rolls. Located within the Stevens Point Area Co-op. Products also sold at the SentryWorld Headquarters coffee shop, Adventure 212, Emy J’s, and Rusty’s Backwater Saloon. Hours: Monday - Friday 9 am - 1 pm; Hot lunch pastries Tuesday - Thursday 11:30 am - 1 pm.

Iron Grille
Nicholas Cottrill & Chef Brandon James
McCormick Guthu III
604 Water St
Iola, WI 54945
(715) 445-0044
theirongrille@gmail.com
theirongrille.com

The Iron Grille is an up-scale American food restaurant located in Iola at the Glacier Woods Golf Club. We offer a great environment for socializing with your friends and family.

The Eatery by Great Expectations
Chef Ryan & Amy Scheide
3551 Plover Rd
Wisconsin Rapids, WI 54495
(715) 423-3190
g8expectations@solarus.net

The Eatery is the area’s premiere luncheon destination for fresh daily specials, homemade soups, desserts worth saving room and a unique trendy menu changed seasonally M - F, 11 - 2. Now also offering our deliciously prepared homemade options on Friday evenings! Private gatherings serving detail conscious, custom-created menus available by reservation.
MUSE AT SENTRY
Chef Chris Ault & Ryan McGinley
1800 Northpoint Dr
Stevens Point, WI 54481
(715) 346-1800
experiencemuse.com

Muse at Sentry captures the aromas and tastes of each season with artfully prepared menus featuring fresh, local foods, as well as a vast wine selection and craft-made cocktails, giving you a unique culinary experience to look forward to any time of year. Located in the Sentry Insurance campus and adjacent to the Sentry Theater. Open Monday-Saturday. Available for banquets & events.

PJ’S - SENTRYWORLD
Chef Cody Heidmann & Andy Lynch
601 Michigan Ave N
Stevens Point, WI 54481
(715) 345-1600
sentryworld.com/home/page/-restaurant-about

At PJ’s – SentryWorld, we take locally-sourced ingredients and create handcrafted Central Wisconsin cuisine. We never cut corners and always go the extra mile to bring you the best seasonal dishes in a comfortable atmosphere with exceptional service. Hours: 11am - 10pm Sunday - Thursday 11am- 11pm Friday - Saturday.

ROCKMAN’S CATERING
Scott Rockman
2807 Plover Springs Dr
Plover, WI 54467
(715) 341-2552
srockman@rockmanscatering.com
rockmanscatering.com

Since 1985 we’ve provided the area with exceptional service & quality. We’ve earned a reputation for commitment to excellence, attention to detail, and the ability to create unique, unforgettable meals. Our willingness to satisfy our clients’ visions & expectations has made us “Central Wisconsin’s Most Requested and Most Respected Caterer.” Hours: Monday - Saturday 8am - 7pm, Sunday 10am - 2pm
RUBY || STEVENS POINT
Deanna & Jared Linzmeier
1410 Third St
Stevens Point, WI 54481
(715) 544-6139
CafeGM@RubyCoffeeRoasters.com
rubycoffeeroasters.com

Cafe, restaurant, and coffee shop with a full kitchen and food menu. Guests can experience a variety of seasonal coffees brewed fresh, tea, local bakery items, and seasonal features with vegetarian, vegan, and gluten-free items.

RURAL UPRISING BAKERY LLC
Cole V. Madden
127 N Main Street
Amherst WI, 54406
123 Main Street
Almond, WI, 54909
(651) 315-6912
colevmadden00@gmail.com

Rural Uprising Bakery LLC specializes in sourdough breads, flour and corn tortillas, made from locally milled organic grains. Bread-Share options available through the Lonely Oak Farm CSA. Find Rural Uprising products at the Stevens Point Farmers Market, the Stevens Point Area Winter Farmers Market, The Village Hive: Bakery and Local Foods Collective, Stevens Point Area Co-op, and Adelante.

SWEET THYME
610 Century Ave
Antigo, WI 54409
(715) 623-5966, (715) 350-9234
tanya@sweetthymellc.com
sweetthymellc.com

Sweet Thyme is a Cafe with a twist of Local! We are committed to these three principles: incorporating local ingredients, avoiding genetically modified ingredients, and using as many organic ingredients as possible. We carry several gluten free, paleo, and organic bakery items, along with sandwiches, deli-salads, and cafe-made soups.

THRIVE FOODERY
Elizabeth Hinner & David Lorio
2105 N 2nd St
Wausau, WI 54403
(715) 393-4040
info@thrivefoodery.com
thrivefoodery.com

We are a chef owned and community driven full service restaurant. Our concept is committed to using local resources in every aspect of our operation. We feature a repurposed industrial design in a warm comfortable atmosphere.
Experience the elegance of Muse

Whether it’s a night out, small gathering, or family event, Muse at Sentry offers you fine dining in a stylish and modern space.

Stunning seasonal views, elegant furnishings, and breathtaking works of art set the perfect tone in our private dining and meeting rooms.

Combined with a locally sourced menu that’s delivered with precise presentation and service, you’re certain to enjoy a unique, artful experience at Muse.

*Reservations are recommended, but not required.*
**ADELANTE**

John Sheffy & Holly Petrillo  
123 Main St  
Almond, WI 54909  
(715) 366-2656  
liberationfarmers@gmail.com  
liberationfarmers.com

Adelante is a local food marketplace, commercial kitchen to rent, farm-to-table café, coffee roastery (Liberation Farmers Direct Trade Coffee), and community gathering space in Almond. Find a wide variety of frozen meats, seasonal fruits and vegetables, eggs, fresh bakery, canned goods, honey, and other healthy, locally grown foods. Farm-to-table events prepared by Liberation Farmers and other local farmers and chefs. Looking for more people to use the space to create and sell their products.

**AGING & DISABILITY RESOURCE CENTER (ADRC) OF PORTAGE COUNTY**

Kristi Cooley  
1519 Water Street  
Stevens Point, WI 54481  
(715) 346-1413  
cooleyk@co.portage.wi.us  
co.portage.wi.us/department/aging-disability-resource-center

The ADRC Nutrition Program offers those age 60 and older the opportunity to enjoy a delicious meal, socialization and fun at one of several dining sites in Portage County. Our Senior Nutrition Program follows the homemade from scratch cooking method. Homemade from scratch made meals means cooking with good, wholesome ingredients one can pronounce! Real food, clean food, made simply. Suggested donation posted at meal sites.

**AGORA - LOCAL MAKERS MARKET**

Cara Adams  
1008 Main St  
Stevens Point, WI 54481  
(715) 544-4220  
store@agoramakersmarket.com  
agoramakersmarket.com

Agora specializes in curating the highest quality, locally-created goods from Central Wisconsin. Located in downtown Stevens Point, we have community at the heart of everything we do. Agora strives to create a fair trade economy in our region.

**ARTHA SUSTAINABLE LIVING CENTER**

Bob & Marguerite Ramlow  
9784 Cty Rd K  
Amherst, WI 54406  
(715) 824-3463  
info@arthaoonline.com  
arthaonline.com

Green living, solar-powered at Artha Bed and Breakfast, 55-acres woods, fields & organic gardens. Travel Green’s second highest rating. Artha Yoga Studios; classes & retreats: Hatha vinyasa-style yoga including breathing techniques, meditation & restorative yoga. Artha Organics herbal tea blends and our own maple syrup boiled over a wood fire.
THE BOTTLE STOP
Matt Lazarski
35C Park Ridge Dr
Stevens Point, WI 54481
(715) 341-7400
thebottlestop1@gmail.com

The Bottle Stop specializes in local craft beer, wine, and spirits. We are always looking for the next great beverage and we enjoy searching out the hard to find. We have a knowledgeable staff that is ready to assist you and even carry your purchases out to your car. Stop down we'd love to meet you!

CENTRAL RIVERS FARMSHED
1220 Briggs Ct
Stevens Point, WI 54481
(715) 544-6154
info@farmshed.org
farmshed.org

Farmshed connects you with central Wisconsin family and cooperatively owned farms and businesses. We do this through our programs and events, including this Farm Fresh Atlas! Learn more about our efforts or sign up for our Frozen Assets CSA Program by visiting our website. Growing a resilient local food community.

CENTRAL WATERS BREWING COMPANY
Paul Graham
351 Allen St
Amherst, WI 54406
(715) 824-2739
info@centralwaters.com
centralwaters.com

Solar thermal, solar electric arrays and extreme water conservation practices make Central Waters Wisconsin’s greenest brewery. We also lead the industry by working with local farmers to help grow our ingredients. Visit our Tap Room and join us for a tour. Hours: Friday 3 - 10pm, Saturdays Noon - 10pm, Sundays Noon - 7pm. Tours: 5pm on Fridays and 3pm Saturdays. We’re also open during the week for retail sales from 10-5 daily, for beer to-go, growler fills, or to enjoy a pint!

COVANTAGE CREDIT UNION
Stephanie Bartletti
1200 Badger Ave
Stevens Point, WI 54481
(715) 344-2110
cvcu@covantagecu.org
covantagecu.org

CoVantage Credit Union is a non-profit financial cooperative. Founded in 1953, CoVantage is presently one of the most secure financial institutions in Wisconsin. Current assets total over $1.5 billion and membership stands at over 100,000 members-owners. CoVantage is headquartered in Antigo with branch offices located in Stevens Point, Wausau, Weston, Rib Mountain, Rothschild, Crandon, Elcho, Shawano, Rhinelander, Iron River, MI, Crystal Falls, MI and Menominee, MI.
D & L ENTERPRISES
Leslie VanNover
W12168 State Hwy 64
Antigo, WI 54409
(715) 627-2283
lesdeb2011@hotmail.com
denalibiosolutions.com

Denali Worm Castings / YieldBuilder (worm tea) OMRI listed. With good biological loads that reboot the soil food web in a way that creates better soil and plant development. Healthy plants deserve healthy soil. Nature’s natural fertilizer. Let us earn your business.

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Diversi-Tea, Inc.

Over 170 loose leaf teas and accessories
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920 Clark Street, Stevens Point
715-544-6308
DIVERSI - TEA LLC
Judy & Doug Van Berkel
920 Clark St
Stevens Point, WI 54481
(715) 544-6308
judy@diversi-tea.com
diversi-tea.com

Diversi-Tea LLC brings big city experiences by delivering nothing but the finest teas and most flavorful oils and vinegars with the personal touches of small town Wisconsin. We carry over 170 teas from around the globe. Our teas will change the way you think about tea. Our expertise doesn’t stop with the tea! We stock the highest-quality oils and vinegars with flavors unlike anything you’ve ever tasted.

DOWNTOWN GROCERY
Kevin Korpela & Megan Curtes Korpela
607 3rd St
Wausau, WI 54403
(715) 848-9800
food@downtowngrocery.com
downtowngrocery.com

Downtown Grocery offers unique, world-inspired, local-focused, and organic selections featuring an everyday farmers market and prepared foods made in our kitchen. Enjoy a wide-variety of prepared items and relax in our new second floor! MARKET: Monday - Saturday 9am - 8pm, Sunday 11am - 5pm; HOT BAR: Monday - Saturday 11am - 3pm. COLD BAR: Monday - Friday 11am - 6pm, Saturday 11am - 3pm.

FAMILY FARM DEFENDERS
John E. Peck
520 Univ. Ave #160
Madison, WI 53703
(608) 260-0900
familyfarmdefenders@yahoo.com
familyfarmers.org

The mission of Family Farm Defenders is to create a farmer-controlled and consumer-oriented food system based upon democratic institutions that respect and empower local people in their quest for justice and dignity. To this end, FFD supports sustainable agriculture, farm worker rights, animal welfare, consumer safety, fair trade, and food sovereignty. It is FFD’s belief that healthy, safe, accessible food is a basic human right and that all communities should be able to control their own food system. Find us on Facebook.
FELTZ’S DAIRY STORE
Jackie & Ken Feltz
5796 Porter Dr
Stevens Point, WI 54482
(715) 344-1293
feltzsdairystore@gmail.com
feltzsdairystore.com

Feltz’s Dairy Store offers high quality, local products such as our own black angus beef, many varieties of cheese, candles, soaps, wine and fine chocolates. There are viewing windows to observe our robotic milking system and the kids can also milk Maggie our life size fiberglass cow in our education area. Tours are also available May through October.

GOLDEN SANDS RESOURCE CONSERVATION & DEVELOPMENT COUNCIL, INC.
Denise Hilgart & Rachel Bouressa
1100 Main St #150
Stevens Point, WI 54481
(715) 343-6215
info@goldensandsrcd.org
goldensandsrcd.org

We are a 501(c)3 non-profit celebrating 45 years of solutions for a healthy economy and a healthy environment in Central Wisconsin. We provide technical assistance for managed grazing and organic transition planning. Whether looking to improve your current grazing practices, or starting to think about organic, we can help!

GRAMMA MILLER’S FARM MARKET
Michelle Miller-Patterson
N4317 Elizabeth Ln
Hancock, WI 54943
(715) 249-5160
pmillerfarms@gmail.com
grammamillersmarket.com

Farm Market and café featuring home-style cooking. Farm market store offers produce, flowers, wine, honey, meat and novelty gifts. Café hours 7am - 2pm; Store hours 8am -5pm. Open May-October. Take exit 131 off I-39 and go west 500 feet.

GREAT NORTHERN DISTILLING
Brian Cummins
1740 Park Ave
Plover, WI 54467
(715) 544-6551
info@gndwi.com
greatnortherndistilling.com

Great Northern Distilling is Central Wisconsin’s first and only craft distillery making Potato Vodka, Herbalist Gin, Vanguard Whiskey and Rye Whiskey. Our spirits are crafted in small batches in our handmade copper still from ingredients that are sustainably sourced from within 150 miles of the distillery. We also offer craft cocktails, tours, tastings and corporate events. Come visit us and experience the difference that a true “grain to glass” process can make. Mixology Bar Cocktail Hours: 4pm -10pm Wed - Fri; 1pm -10pm Sat Tours: at 1pm, 2pm, 3pm

FAMILY NATURAL FOODS
Stephen, Katrina & Mike Hittner
910 W Grand Ave
Wisconsin Rapids, WI 54495
(715) 423-3120
info@familynaturalfoods.com
familynaturalfoods.com

Friendly and welcoming, Family Natural Foods offers a wide variety of products such as: local produce, organic dairy and meats, local fair trade coffee and tea, bulk foods, CBD oil, homeopathic remedies, essential oils and diffusers, herbs and supplements, books, cosmetics, heirloom and organic garden seeds. Come sample VomFass gourmet oils and vinegars! Working with, listening to, and empowering you with knowledge and resources to better your health and wellbeing. Family owned and operated since 1946. Hours: Monday - Friday 9am - 6pm, Saturday 9am - 4pm
WAYS YOU CAN SUPPORT LOCALLY GROWN FOOD

Shop at a Farmer’s Market
Buy directly from your farmers! Learn about how and where your food is grown by asking questions at the market.

Eat at Restaurants that Source Locally
Enjoy fresh, delicious food prepared by chefs and support your local economy at the same time!

Join a CSA
CSA stands for Community Supported Agriculture, which is a model that creates partnerships between farmers and consumers. Become a member of a local farm in the spring and receive a box of produce throughout the season.

Find Local Items at Your Grocery Store
Grocers are starting to source and feature local products. If you don’t see any, be sure to ask!

Visit a Farm or Farmstand
Take the family for a berry picking adventure, stop at your favorite farmstand or place an order with a farmer in advance and pick up your items from the farm.

Grow Your Own
It doesn’t take much space to grow a little food for your family. Whether you have a garden or a few containers on your patio, get a taste of something fresh off the vine.

Farmshed’s mission is to grow a resilient local food community.

1220 Briggs Court | Stevens Point, WI 54481 | farmshed.org | 715.544.6154
THE GREEN HEN, NATURAL LIVING MARKET AND LUNCHEONETTE

Matthew & Jennifer Hayek
727 Superior St
Antigo, WI 54409
(715) 623-5369
naturallivingantigo@live.com
naturallivingmarket.com

Shop our large selection of health foods, supplements, local, DIY and green goods. Enjoy our natural bakery, organic coffee shop and diner. Experience our in-house formulated and honest crafted soaps, body care, herbal medicines, and organic hemp extract products. We are passionate about working with, and supporting other sustainable business families and customers. Take a drive to see us, you won’t be disappointed.

INTERNATIONAL BANK OF AMHERST

103 S Main St
Amherst, WI 54406
(715) 824-3325
butch@ibamherst.com
ibamherst.com

Highly recommended by customers, this friendly, locally owned and managed independent bank is located in Amherst. An equal opportunity lender, the International Bank of Amherst has had the same name and operated at the same location for 126 years! Each depositor is insured to at least $250,000 by the FDIC. Hours: Monday - Friday 9am - 5pm and Saturday 9am - 11:30pm

THE MARKET ON STRONGS

Sara & Larry Raikowski
1332 Strongs Ave
Stevens Point, WI 54481
(715) 303-8430
marketonstrongs@gmail.com
themarketonstrongs.com

The Market on Strongs works with local producers and brings in products from around the state. Over 120 Wisconsin producers are represented in our store. Local producers are often on site. We have a large variety of products including a candy case with exquisite truffles and chocolates. Hours: Wednesday 9:30am - 6pm, Friday 11am - 6pm, Saturday 9am - 2pm, Sunday 11am - 3pm.
The Midwest Renewable Energy Association (MREA) promotes renewable energy, energy efficiency, and sustainable living through education and demonstration. See why “The Future is Electric” and join us for live food demos, sustainability workshops, an upcycled fashion show, and much more at The 31st Annual Energy Fair, June 26-28, 2020 in Custer, Wisconsin. Enroll in our year-round online and in-person renewable energy training opportunities by visiting our 2020 Course Calendar. Host your wedding or next event at our site. MREA Hours: Monday - Friday 9am - 4pm MREA Guided Tours: by appointment.

Wisconsin’s most trusted renewable energy solution provider, specializing in the design and installation of solar power and solar plus storage systems for residential, commercial and agricultural customers. We collectively bring over 75 years of in-house experience in a wide range of renewable energy activities.
RED CLOVER MARKET

Darlene Barnes
5009 Schofield Ave
Weston, WI 54476
(715) 359-7250
redclovermarket@live.com
redcloverweston.com

Welcome to Red Clover. Your local whole and natural food market, offering fresh-organic produce, local dairy, local grass-fed beef and chicken, honey & maple syrup and bulk & gluten-free foods. Enjoy our in-house bakery, fresh bread & coffee. We also offer natural beauty & cleaning products, along with supplements, highest quality CBD & essential oils. Hours: Monday - Friday 8am - 6pm, Saturday 8am - 4pm, Sunday 9am - 12pm.

RUBY COFFEE ROASTERS

Jared Linzmeier
9515 Water St
Nelsonville, WI 54458
(715) 254-1592
ruby@rubycoffeeroasters.com
rubycoffeeroasters.com

We are an award-winning craft coffee roaster in Nelsonville, WI, with a tasting room open on weekends. Our slogan ‘colorful coffees’ describes our vibrant, seasonal offerings sourced responsibly and roasted carefully. Find us on Facebook or Instagram @ rubyroasters.

SIMPLICITY CREDIT UNION

103 S. Central Ave
Marshfield, WI 54449
simplicity.coop
(715) 341-1400
loans@simplicity.coop

Simplicity Credit Union is a member owned financial cooperative that has served the Central Wisconsin area for over 65 years by supporting local farmers and consumers with financial tools and education. We also operate student-run credit union branches at SPASH, Marshfield High & Nasonville Elementary School, and provide financial curriculum for over 50 schools free of charge. Where you bank matters. Learn what a not-for-profit financial cooperative can do for you.
STEVENS POINT AREA CO-OP
633 2nd St
Stevens Point, WI 54481
(715) 341-1555
info@spacoop.com
spacoop.com

Stevens Point’s source for organic, local, and bulk whole foods. Featuring organic and local produce, natural wellness and body care products, pre-packaged and frozen grocery items, local dairy and meat, vegan, dairy-free, and gluten-free options, and bulk foods. Located just north of downtown, we are open Mon-Fri 7am-8pm, Sat & Sun 8am-6pm to all persons in the community, and anyone can become a member.

STEVENS POINT AREA CONVENTION & VISITORS BUREAU
340 Division St N
Stevens Point, WI 54481
(715) 344-2556
info@stevenspointarea.com
StevensPointArea.com

Discover the delicious local flavor of the Stevens Point Area, by following your fork or mug. Explore the local products at the farmers’ market. Grab a seat and enjoy the local craft brews, wines and spirits, all with a distinct style. Start planning your local flavor trip by visiting StevensPointArea.com.

Your Disability Advocates
Attorney Holly Lutz
Law Offices of Holly Lutz, LLC
Worker’s Compensation
Social Security Disability
WIPA (Longshore)
Tollfree: 1 (877) 588-9239
Fax: (715) 675-9243
Email: lutzlaw@juno.com

Little Fat Gretchen’s
108 S. Main St, Waupaca
715-258-0132
OPEN Sun-Thurs 6 am - 7 pm
Fri-Sat 6 am-8 pm
BUSINESSES & ORGANIZATIONS

SUNSET POINT WINERY
Kathy Johnson
1201 Water St
Stevens Point, WI 54481
(715) 544-1262
info@sunsetpointwinery.com
sunsetpointwinery.com

Here at Sunset Point Winery we use locally grown grapes and fruits, as well as grapes from around the world to produce our wines. All of our wines are vegan as well as Gluten free. Come, enjoy a glass as you sit back and relax in our tasting room, or take a bottle home for later enjoyment. Shop our large selection of giftware and variety of everchanging selection of wines, all produced on site. Tastings available. Please check FB or website for information on tours and events. Open year round.

TOMORROW RIVER COMMUNITY CHARTER SCHOOLS
Chamomile Nusz
10186 County Road MM
Amherst Junction, WI 54407
(715) 346-2730
info@trccs.org
trccs.org

The Tomorrow River Community Charter Schools are developing the whole child through movement, art, and nature guided by the Core Principles of Public Waldorf education! The schools are serving children throughout Wisconsin in PreK through 8th grade in onsite and virtual programming. Enroll Today!

UWSP STUDENTS FOR SUSTAINABILITY
Holly Petrillo
1716 Franklin St
Stevens Point, WI 54481
(715) 346-4230
students.for.sustainability@uwsp.edu
spin.uwsp.edu/organization/SFS

Students for Sustainability exists to create a means for UWSP students to experience, explore, share, and learn issues relating to sustainable communities. On the UWSP campus, we maintain the campus garden and promote many other sustainable practices through farm tours, workshops, and demonstrations. In the fall, our club also offers a cider press for rental for making delicious cider. Visitors are welcome to the garden anytime!
WISCONSIN LOCAL FOOD NETWORK
117 W. Spring St
Chippewa Falls, WI 54729
wilocalfoodnet@gmail.com
wilocalfood.com

The WLFN is a collection of individuals and organizations that share a common vision for WI: a state that empowers communities and businesses to build healthy, local food systems that support sustainable farms of all sizes, a strong infrastructure for those farms and supporting food business to thrive, and equitable access to healthy locally grown food for all Wisconsin residents. If you support this vision and are working toward such a Wisconsin – then you are a part of the WLFN and the WI Good Food Vision. Attend our annual summit, invite us to facilitate a regional stakeholder meeting, and join our statewide listser today!

WISCONSIN RIVER MEATS
John Hamm
N5340 Cty Rd HH
Mauston, WI 53948
(608) 847-7413
john@wisconsinrivermeats.com
wisconsinrivermeats.com

Wisconsin River Meats makes and sells Wisconsin beef, pork, lamb, bison, elk, and red deer. WRM makes 40 varieties of sausage (including landjaeger, summer sausage, brats), jerky, ham, bacon, and other meats. WRM also offers pig roasts and catering.

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SP Orthopedics
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stevenspointortho.com | 715-344-0701
Start with a tour and a taste with Central Wisconsin’s finest craft breweries, wineries, and distillery as part of the CENTRAL WISCONSIN CRAFT COLLECTIVE. The Craft Collective is a partnership between the craft beverage makers in the Stevens Point Area.

The Stevens Point Area is known for local beer, wine and spirits, with iconic locations like the STEVENS POINT BREWERY in addition to a number of other craft beverage producers like GREAT NORTHERN DISTILLING, SUNSET POINT WINERY, O’SO BREWING, MCZ’S, CENTRAL WATERS, DISTRICT 1, and BACKCOUNTRY BREWING.

STEVENS POINT BREWERY
Visit one of the oldest breweries in the United States.
2817 Water Street, Stevens Point
800-368-4911 | PointBeer.com

MCZ’S BREW PUB
Pair our craft beer and homemade food for a perfect evening out.
178 N. Main Street, Rosholt
715-677-3287 | Facebook.com/mczsbrewpub

GREAT NORTHERN DISTILLING
Vodka, whiskey, and more, handcrafted in Wisconsin.
1740 Park Avenue, Plover
715-544-8551 | GreatNorthernDistilling.com

O’SO BREWING COMPANY
Specializing in Barrel Aged Sours, and IPA’s but with options for everyone.
3028 Village Park Drive, Plover
715-254-2183 | Osobrewing.com

SUNSET POINT WINERY
New downtown winery showcasing traditional and locally grown fruit wines.
1201 Water Street, Stevens Point
715-544-1262 | SunsetPointWinery.com

DISTRICT 1 BREWING COMPANY
Microbrewery and community focused tap room, offering a full range of beer styles.
200 N. Division St., Stevens Point
715.321.4617 | District1Brewing.com

BACKCOUNTRY BREWING CO.
Bring the outdoors indoors while enjoying one of the many craft beers on tap.
3252 Necco Dr., Plover
715-262-5981 | BackcountryBrewingCo.com

Please drink responsibly. CWCASTCOLLECTIVE.COM | 715-344-2556

Individual & group transportation available: Courtesy Cab, 715-342-8883; Limess, 715-621-2400; Executive Limousine, 715-344-7153; Lyft, Lyft.com
FARMERS’ MARKETS

Helping fellow Wisconsinites find healthy, fresh foods.

Many farmers’ markets in Wisconsin accept SNAP benefits. Some benefits are accepted market-wide, while others are accepted by individual vendors only. Please contact market for details.

ABBOTSFORD

Abbotsford Farmers’ Market
June - September, Tuesday 11am - 3pm
Location: Across the street from Abby State Bank
Abbotsford, WI 54405
Contact: Shelly
P: (715) 615-1333

ANTIGO

Antigo Farmers’ Market
June - October, Saturday 8am - 12pm
Location: Between 6th and 7th Ave
Peaceful Valley Park Pavilion
Antigo, WI 54409
Contact: Hayley Zaverousky
P: (715) 219-0579
E: info@antigomarket.com
W: antigomarket.com

KRONENWETTER

Kronenwetter Farmers’ Market
June - October, Sunday 9am - 2pm
Location: 2390 Terrebonne Dr
Kronenwetter, WI 54455
Contact: Emily Wheaton
P: (715) 693-4200
E: ewheaton@kronenwetter.org
W: kronenwetter.org

MARSHFIELD

Festival Foods Farmers’ Market
May - October, Saturday & Sunday 8am - 1pm
Location: Festival Foods Parking Lot
Marshfield, WI 54449
Contact: Joe Neville
P: (715) 384-8866
E: JNeville@festfoods.com

ADAMS

Adams County Night Market
May - October, Wednesday 3:30 - 7pm
Location: Friendship Park N Main St
Friendship, WI 53934
Contact: Val Edwards
P: (608) 444-0228
E: chamber@visitadamscountywi.com
W: acnightmarket.com

Main Street Marshfield Farmers’ Market
June - October, Tuesday 8am - 1pm
Location: Pick n’ Save Parking Lot
Marshfield, WI 54449
Contact: P: (715) 387-3299
E: info@mainstreetmarshfield.com
W: mainstreetmarshfield.com
MAUSTON
Mauston Farmers’ Market
May - October, Tuesday 2pm - 6pm; Saturday 7am - 1pm
Location: State St, Juneau Court House Lawn
Mauston, WI 53948
Contact: P: (608) 847-4142
E: chamber@mauston.com
W: mauston.com

NEILLSVILLE
Neillsville Farmers’ Market
June - October, Saturday 8am - 12pm
Location: Sniteman Town Square,
Corner of Hewett St & 5th St
Neillsville, WI 54456
Contact: Jana Schmitz
P: (715) 743-6444
E: neillsvillechamber@gmail.com
W: neillsville.org

MEDFORD
Medford Downtown Farmers’ Market
May - October, Tuesday 12pm - 6pm
Location: City Park  South Whelen St
Medford, WI 54451
Contact: Eric & Rebecca Zuleger
P: (715) 427-1002
E: farmer@wegrowfoods.com

OWEN
Owen Farmers’ Market
June - October, Saturday 8am - 12pm
Location: Mill Pond Park
Owen, WI 54460
Contact: Tim Swiggum
P: (715) 229-2404

PITTSVILLE
Pittsville Farmers’ Market
June - October, Friday 8am - 1pm
Location: Baum’s Mercantile Parking Lot
Pittsville, WI 54466
Contact: P: (715) 884-2114

MOSINEE
Mosinee Chamber of Commerce
Farmers’ Market
June - October, Tuesday 12pm - 6pm
Location: Located along Main St/Hwy B in Mosinee
between 7th and 11th St
Mosinee, WI 54455
Contact: P: (715) 693-4330
E: events@mosineechamber.org
W: mosineechamber.org

ROME
Rome Farmers’ Market
May - October, Friday 8am - 1pm
Location: Alpine Business Park
Rome, WI 54457
Contact: Val Edwards
P: (608) 444-0228
E: romefarmersmarket@gmail.com
W: romefarmersmarket.com
SPARTA
Sparta Farmers’ Market
May - October, Saturday 8am - 12pm
Location: Mueller Square on Water St (downtown)
Sparta, WI 54656
Contact: Lisa Gaunky
P: (608) 269-1456
E: spartawifarmersmarket@gmail.com

STEVENS POINT
Stevens Point Area Winter Farmers’ Market
November - April, Saturday 8am - 12pm
Location: Redeemer Lutheran Church 900 Brilowski Rd
Stevens Point, WI 54482
Contact: E: spawinterfarmersmarket@gmail.com

Stevens Point Farmers’ Market
June - October, Monday - Saturday
8am - 1pm
Location: The Downtown Square
Stevens Point, WI 54481
Contact: E: lonelyoakfarmers@gmail.com

The Market on Strongs
Location: Downtown Stevens Point
(See business section for details)
Stevens Point, WI 54481
**FARMERS’ MARKETS**

**STRATFORD**
Stratford Farmers’ Market
June - September, Wednesday 4pm - 7pm
Location: Stratford Homes Parking Lot
Stratford, WI 54484
Contact: Bryan & Stacey Weichelt
P: (715) 506-0960
E: bryan_weichelt@yahoo.com

**TOMAH**
Tomah Farmers’ Market
May - October, Wednesday 11am - 6pm; Saturday 6am - 1pm
Location: Gillett Park
Tomah, WI 54660
Contact: P: (608) 372-2166
E: info@tomahwisconsin.com
W: tomahwisconsin.com/tomah-farmers-market

**WAUPACA**
Waupaca Farm Market
May - October, Saturday 9am - 2pm
Location: Intersection of Fulton and Main St
Waupaca, WI 54981
Contact: P: (715) 281-0812
E: farmmarket@cityofwaupaca.org

**WAUSAU**
Aspirus Farmers’ Market
June - October, Thursday 10am - 3pm
Location: Aspirus Corporate Building
Wausau, WI 54401
Contact: Tara Draeger
P: (715) 843-1217
E: tara.draeger@aspirus.org

Big Bull Falls Farm Market
May - October, Saturday 7:30am - 12pm
Location: VFW Parking Lot
Wausau, WI 54403

Farmers’ Market of Wausau
May - October, Saturday & Wednesday 7am - sell out
Location: Wausau, WI 54401
Contact: P: (715) 443-6647

Market Place Thursdays
June - September, Thursday 9am - 2pm
Location: Downtown Wausau
Wausau, WI 54401
Contact: P: (715) 297-9531
E: execdir@wausauevents.org
W: wausauevents.org

A boutique for the modern woman living a classic, modern, and curated lifestyle.

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(715) 544-1755

933 Clark St.
FARMERS’ MARKETS

MARKET NAME

Our Town, WI

Contact: Contact Name
P: (XXX) XXX-XXXX

MARKET NAME

715.341.1115 or 715.824.6767
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~ Financial Reporting
~ Budgets & Projections
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LinkedIn
WAUSAU (CONT’D)

Wausau Winter Market
November - April, Saturday 8am - 12pm
Location: Boys & Girls Club of the Wausau Area
Wausau, WI 54403
Contact: P: (715) 432-6285

WESTON

Village of Weston Farmers’ Market
May - October, Saturday & Tuesday
8am - 3pm
Location: Weston Market Place
Weston, WI 54476
Contact: P: (715) 359-6114

WISCONSIN DELLS

Wisconsin Dells Farmers’ Market
May - October, Sunday 8am - 12pm
Location: Duchess Plaza, at the corner of Oak and Broadway.
Wisconsin Dells, WI 53965
Contact: Katie Fermanich
P: (800) 223-3557
W: wisdells.com

WISCONSIN RAPIDS

Wisconsin Rapids Downtown Farmers’ Market
June - October, Saturday & Thursday
Location: 1st Ave S. along the west bank of the Wisconsin River
Wisconsin Rapids, WI 54494
Contact: Mai Thao
P: (715) 421-8926
E: mthao@co.wood.wi.us
W: woodcountyfarmersmarkets.com/

CENTRAL WISCONSIN RECYCLING COLLECTIVE

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Enjoy the unique tastes of Wisconsin

Experience Wisconsin-inspired food at PJ’s – SentryWorld. We prepare carefully crafted seasonal specials and wood-fired pizzas that feature the flavors of locally sourced ingredients, served to you in a family-friendly atmosphere. Come taste what we have to offer—you won’t be disappointed.

Open daily at 11 a.m.
Reservations recommended, but not required

Located inside SentryWorld
601 N. Michigan Avenue, Stevens Point, WI
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