Welcome to the 2023 Farm Fresh Atlas of Southern Wisconsin! This guide will help you find farms, farmers’ markets, restaurants, stores, and other businesses that sell local food and use sustainable business practices. Here’s how to make the most of it:

### IN PRINT
- Check the Table of Contents to locate sections and browse or search alphabetically.

### ONLINE
- Visit farmfreshatlas.org to view Atlas members from all six regions of Wisconsin
- Use the search bar to find specific foods, farmers’ markets, farms, and more!

### ATLAS PLEDGE OF COMMITMENT

All listed businesses, organizations, producers and farms pledge their commitment to the following:

**Business & Organization**
- Support Wisconsin farmers and local food businesses and promote a more sustainable, regional food system
- Locally and cooperatively owned or family owned or is a non-profit organization whose mission is to promote a sustainable regional food system
- Control purchasing decisions for goods, products or services
- Operate in a way that protects and sustains the region’s natural (e.g. land and water) resources
- Provide safe and fair working conditions for employees
- Commit to purchasing food locally and sustainably, emphasizing ingredients grown or produced in Wisconsin
- Work to increase, expand, and promote Wisconsin sourced products

**Farm & Producer**
- Cooperatively or family-owned
- Committed to reducing the application of synthetic pesticides and fertilizers
- Operate in a way that protects and sustains the region’s land and water resources
- Treat animals with care, respect, and provide access to the outdoors
- Provide safe, fair working conditions for employees
- Sell Wisconsin products that they have grown or helped produce on their farm
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The 2023 edition of the Farm Fresh Atlas™ of Southern and Southeastern Wisconsin is sponsored by Alliant Energy. alliantenergy.com

Farm Fresh Atlas™ is a trademark of REAP Food Group, Inc., used with permission by grassroots coalitions throughout Wisconsin to produce five independent atlases: Farm Fresh Atlas™ of Central Wisconsin, Farm Fresh Atlas™ of Eastern Wisconsin, Farm Fresh Atlas™ of Northern Wisconsin, Farm Fresh Atlas™ of Southern Wisconsin, and Farm Fresh Atlas™ of Western Wisconsin.

The Farm Fresh Atlas of Southern Wisconsin is published by: REAP Food Group, 3241 Garver Green #240, Madison, WI 53704. (608) 310-7836. reapfoodgroup.org Cover photo: Harvest Dinner 2022, Emily Julka
WHO IS REAP FOOD GROUP?

REAP Food Group is a Madison-based nonprofit whose mission is to transform communities, economies, and lives through the power of good food.

We do this by:

• Building the next generation of healthy eaters through youth education
• Connecting local and sustainable farmers to individual to institutional buyers and consumers
• Strengthening and amplifying community-led solutions to food system challenges
• Educating consumers so they can be advocates for actions and policies that support an equitable, just and environmentally sustainable food system
• Celebrating with community around good food

Farm to School • Farm to Business • Farm to Community
reapfoodgroup.org

RESOURCES FOR FARMERS

NATIONAL SUICIDE PREVENTION LIFELINE
(800) 273-8255
en español (888) 628-9454
deaf and hard of hearing (800) 799-4889

WI FARM CRISIS HOTLINE
(800) 942-2474 • farmcenter@wisconsin.gov

FARM CRISIS CENTER
farmcrisis.nfu.org

DEPARTMENT OF AGRICULTURE, TRADE & CONSUMER PROTECTION FARM CENTER
(800) 942-2474

WISCONSIN FARM MEDIATION & ARBITRATION PROGRAM
(608) 224-5138

NATIONAL FARM MEDICINE CENTER
(715) 389-4999

FARM AID CRISIS HOTLINE
farmaid.org/our-work/resources-for-farmers/
online-request-for-assistance-form
(800) 327-6243 • farmhelp@farmaid.org

WISCONSIN BROADBAND OFFICE
(608) 267-2160
PSCStatebroadbandoffice@wisconsin.gov
Since 2002, REAP’s Farm Fresh Atlas of Southern Wisconsin (“Farm Fresh Atlas”) has connected consumers to local growers and farmers’ markets throughout Columbia, Crawford, Dane, Dodge, Grant, Green, Iowa, Jefferson, Lafayette, Richland, Rock, Sauk, Vernon, and Walworth counties. Beginning in 2023, that region has expanded to include Kenosha, Racine, Milwaukee, Ozaukee, Walworth, Waukesha, and Washington, representing 2 million people. That brings our reach in Southern Wisconsin to 3.3 million, or 55% of the state’s total population.

GET INVOLVED

FARM TO SCHOOL
contact REAP Food Group: info@reapfoodgroup.org
contact Farm to School Director: allisonph@reapfoodgroup.org

FARM TO RESTAURANT
Reach out to Farm Fresh Atlas food businesses listed in this directory.
Encourage local restaurants you serve to sign up for the Farm Fresh Atlas.

FARM TO INSTITUTION
Explore selling wholesale to food businesses. Contact annal@reapfoodgroup.org

Sign up mid-year to lock in membership for the following spring.
$75 per listing
$50 for each additional listing

Check up-to-dates rates and join at farmfreshatlas.org.
farmfreshatlas.org/sign-up
A partnership between MMSD Food and Nutrition and REAP Food Group delivered local agriculture straight to classrooms in 2022 thanks to a USDA Farm to School grant.

In Spring and Fall of 2022, REAP Food Group led virtual farm tours across southern and southwest Wisconsin with help from Shiftology Communications. Up to over 1,500 students representing more than 100 K-5 classrooms across Madison public schools zoomed into individual tours and asked farmers questions live, while REAP polled classrooms to gauge students' knowledge of food and farming.

From the dramatic vistas found at Driftless Organics to the mushroom caves of Vitruvian Farms, students discovered new varieties of crops, met plenty of farm animals, and learned how soil health and composition dictates plant health.

Teachers Speak: What was the most valuable part of Virtual Farm Tours?

“We LOVED seeing the workings of the farm and the ability to ask questions.”

“Seeing Farmer Josh [Engle of Driftless Organics] eat peppers encouraged students to try peppers.”

“Hearing from the farmers live, their passion about what they do, answering kids’ questions, showing how wonderful fresh and local foods are for people and the environment!”

Meanwhile, REAP brought on independent video producer Bria Brown, based in Atlanta, to create engaging short films featuring peppers, greens, corn, and cucumbers, all vegetables that MMSD students would find on their lunch trays. Together the grant team visited several local growers and food makers over the summer of 2022 to collect stories and footage.

Of the group of featured growers, chefs, and organization leaders for both Tours and Videos, 11 out of 13 were women and/or BIPOC.

Visit the Harvest of the Month Grant page to learn more, watch the videos, and share: bit.ly/mmsdharvest
In summer, 2022, REAP partnered with three community-led organizations in Dane County to support their ongoing work around food and engage youth through the “Teens in the Food System” curriculum. The goal: enhance food justice literacy among Middle and High School students so they might 1) recognize how food plays an important role in peoples’ social, economic, political, and physical well-being, and 2) understand how to address food system challenges in their own communities.

The core of five and eight-week classes focused on central questions related to food - who grows what, and who has access to it. Students learned to prepare culturally appropriate dishes, visited community gardens, and heard from chefs, farmers, and entrepreneurs. As one Lussier student said, “it (gave) me a bigger understanding (of) how we get food on the plate day to day and how thankful I should be.”

**CENTRO HISPANO, Juventud Program, Middle School**

Chef Sujhey Beisser, owner of Five Sense Palate, talked about her journey from Venezuela to the USA and how she became a food blogger and business owner. Students prepared Esquite, a traditional street food in Mexico, and learned skills to be food bloggers, composing photos and creatively describing the dish.

**BAYVIEW FOUNDATION, Middle School, 8 weeks**

Students Speak: What food value is more important to you?

“Animal welfare...because the food that they receive we end up consuming.”

“Environmental sustainability, because it is good for the earth.”

How can you contribute in creating a better food system in your community?

“By starting a garden,” “Eating better”

**LUSSIER COMMUNITY EDUCATION CENTER, High School, 5 weeks**

What food value is more important to you?

“We’re putting the food in our bodies so at the end of the day, nutrition is most important. The healthiest option for my body and me is always what comes first.”

 “[The workforce] is important (because we have) to take care of the people that take care of our food.”

“I couldn’t enjoy my food if I knew people were suffering for it and not having a fair compensation.”
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<td>Argyle</td>
<td>6/3-10/21/23</td>
<td>Saturdays</td>
<td>9AM-12:30PM</td>
<td>109 S. Broad St., Argyle</td>
<td><a href="mailto:economicdevelopment@argylewi.org">economicdevelopment@argylewi.org</a> or (608) 543-3113</td>
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<td>Baraboo</td>
<td>5/13-10/28/23</td>
<td>Wednesday &amp; Saturday 7:30AM-12:30PM</td>
<td></td>
<td>515 Oak St., Baraboo</td>
<td><a href="mailto:baraboofarmersmarket@gmail.com">baraboofarmersmarket@gmail.com</a> or (608) 963-9879</td>
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<tr>
<td>Beloit</td>
<td>5/6-10/28/23</td>
<td>Saturday</td>
<td>8AM-1PM</td>
<td>328 State St., Beloit</td>
<td><a href="mailto:shauna@downtownbeloit.com">shauna@downtownbeloit.com</a> or (608) 365-0150</td>
</tr>
<tr>
<td>Beloit Winter</td>
<td>11/4-12/27/23</td>
<td>Saturday</td>
<td>9AM-12PM</td>
<td>557 E. Grand Ave., Beloit</td>
<td><a href="mailto:shauna@downtownbeloit.com">shauna@downtownbeloit.com</a> or (608) 365-0150</td>
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<td>Best of WI Indoor</td>
<td>11/5-12/17/22</td>
<td>Saturday</td>
<td>9AM-2PM</td>
<td>McFarland Municipal Center, 5915 Milwaukee St., McFarland</td>
<td><a href="mailto:mcstorefms@gmail.com">mcstorefms@gmail.com</a> or (608) 873-9443</td>
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<td>Boscobel</td>
<td>5/6-10/28/23</td>
<td>Saturday</td>
<td>8AM-12PM</td>
<td>800 Wisconsin Ave., Boscobel</td>
<td><a href="mailto:boscobelfarmersmarket@gmail.com">boscobelfarmersmarket@gmail.com</a> or (608) 391-0635</td>
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<tr>
<td>Boscobel Winter</td>
<td>2/11-4/22/23</td>
<td>Saturday</td>
<td>8AM-12PM</td>
<td>102 E. Oak St., Boscobel</td>
<td><a href="mailto:boscobelfarmersmarket@gmail.com">boscobelfarmersmarket@gmail.com</a> or (608) 391-0635</td>
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<td>Brookfield</td>
<td>5/6-10/28/23</td>
<td>Saturday</td>
<td>7:30AM-12PM</td>
<td>16900 W. Gebhardt Rd., Brookfield</td>
<td><a href="mailto:info@brookfieldfarmersmarket.com">info@brookfieldfarmersmarket.com</a> or (262) 784-7804</td>
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<td>Brown Deer</td>
<td>6/14-10/25/23</td>
<td>Wednesday</td>
<td>10AM-3PM</td>
<td>4920 W. Green Brooke Dr., Brown Deer</td>
<td><a href="mailto:khoey@browndeer.wi.us">khoey@browndeer.wi.us</a> or (414) 371-3040</td>
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<td>Burlington</td>
<td>5/4-10/26/23</td>
<td>Thursday</td>
<td>3PM-7PM</td>
<td>355 N. Pine St., Burlington</td>
<td><a href="mailto:burlingtonmarket@yahoo.com">burlingtonmarket@yahoo.com</a> or (262) 210-6360</td>
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<td>Darlington</td>
<td>5/6-10/28/23</td>
<td>Saturday</td>
<td>8AM-12PM</td>
<td>Festival Grounds Park, Darlington</td>
<td><a href="mailto:mainstprogram@gmail.com">mainstprogram@gmail.com</a> or (608) 776-3067</td>
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<td>DeForest</td>
<td>6/6-10/17/23</td>
<td>Tuesday</td>
<td>3:30PM-6:30PM</td>
<td>120 S. Stevenson St., DeForest</td>
<td><a href="mailto:farmersmarket@vi.deforest.wi.us">farmersmarket@vi.deforest.wi.us</a> or (608) 509-5324</td>
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<td>Delafield</td>
<td>5/6-10/28/23</td>
<td>Saturday</td>
<td>8AM-1PM</td>
<td>417 Main St., Delafield</td>
<td><a href="mailto:info@delafieldfarmersmarket.com">info@delafieldfarmersmarket.com</a> or (262) 409-5276</td>
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<td>Dodgeville</td>
<td>5/20-10/14/23</td>
<td>Saturday</td>
<td>8AM-12PM</td>
<td>327 N. Iowa St., Dodgeville</td>
<td><a href="mailto:dodgevillefarmersmarket@gmail.com">dodgevillefarmersmarket@gmail.com</a> or (608) 574-3027</td>
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Downtown West Bend
5/20-23/10-21/23 • Saturday 7:30AM-11AM
Location: 6th Ave. & Poplar St., West Bend
Contact:
events@downtownwestbend.com or (262) 338-3909
WIC/SFMNP
downtownwestbend.com

Fort Atkinson
5/6/23-10/28/23 • Saturday 8AM-12PM
Location: 101 Milwaukee Ave., Fort Atkinson
Contact:
manager.fortfarmersmarket@gmail.com or (920) 563-3210
EBT/WIC/SFMNP
fortfarmersmarket.com

Hartford Thursday
6/1/23-9/28/23 • Thursday 4:30PM-7:30PM
Location: 100 Park Ave., Hartford
Contact:
events@hartfordchamber.org or (262) 673-7002
hartfordchamber.org

East Troy
6/1/23-10/26/23 • Friday 3PM-6PM
Location: N8030 Townline Rd., East Troy
Contact:
honeycreekcollective@gmail.com or (414) 732-6238
honeycreekcollective.com/farmers-market

Fox Point
6/17/23-10/14/23 • Saturday 8AM-12PM
Location: 7350 N. Santa Monica Blvd., Milwaukee
Contact:
fpfm.board@gmail.com
foxpointfarmersmarket.com

Hartung Park
6/10/23-10/28/23 • Thursday 3PM-6:30PM
Location: 3500 W. Forest Home Ave., Milwaukee
Contact:
president@hartungpark.com or (414) 367-9393
WIC/SFMNP
germantown.us

Ferryville
5/20-23/10-21/23 • Saturday 9AM-3PM
Location: Sugar Creek Park, south of Village of Ferryville, 170 Pine St., Ferryville
Contact:
squamme43@gmail.com or (920) 210-4560
EBT/WIC/SFMNP
visitferryville.com

Gays Mills
5/10/23-10/25/23 • Wednesday 1PM-5PM
Location: Lions Park on State Hwy. 171, Gays Mills
Contact:
rhyminthyme@yahoo.com or (608) 735-4017
EBT/WIC/SFMNP

Germantown
5/6/23-10/28/23 • Saturday 8AM-12PM
Location: N112 W17001 Mequon Rd., Germantown
Contact:
gstandridge@germantownwi.gov or (262) 250-4715
WIC/SFMNP
village.germantown.wi.us

Greendale
6/3/23-9/30/23 • Saturday 8AM-12PM
Location: 5680 Broad St., Greendale
Contact:
aborst@greendale.org or (414) 455-4738
EBT/WIC/SFMNP
janesvillefarmersmarket.com

Hartford Saturday
5/20-23/10-28/23 • Saturday 8AM-12PM
Location: 147 N. Rural St., Hartford
Contact:
events@hartfordchamber.org or (262) 673-7002
hartfordchamber.org

Jackson Park
5/6/23-10/28/23 • Saturday 8AM-1PM
Location: Town Square, 20 Dodge St., Janesville
Contact:
janesvillefarmersmarket@gmail.com or (608) 289-9292
EBT/WIC/SFMNP
janesvillefarmersmarket.com

Janesville
5/6/23-10/28/23 • Saturday 8AM-1PM
Location: Town Square, 20 Dodge St., Janesville
Contact:
janesvillefarmersmarket@gmail.com or (608) 289-9292
EBT/WIC/SFMNP
janesvillefarmersmarket.com

Kenosha HarborMarket
5/13/23-10/28/23 • Saturday 9AM-2PM
Location: 2nd Ave. & 56th St., Kenosha
Contact:
aforgianni@kenoshaharbormarket.com or (262) 914-1252
EBT/WIC/AFMNP
kenoshaharbormarket.com

Fitchburg Center
5/4/23-10/26/23 • Thursday 3PM-6PM
Location: Under Agora Pavillion, off of Fish Hatchery Rd., 5511 E. Cheryl Pkwy., Fitchburg
Contact:
steven.leverentz@promega.com or (608) 277-2592
WIC/SFMNP
fitchburgmarket.wordpress.com

Fitchburg Center Winter
11/2/23-12/21/23 • Thursday 2PM-5PM
Location: 5445 E. Cheryl Pkwy., Fitchburg
Contact:
steven.leverentz@promega.com or (608) 277-2592
WIC/SFMNP
fitchburgmarket.wordpress.com

Fitchburg Market
5/4/23-10/26/23 • Thursday 3PM-6PM
Location: Under Agora Pavillion, off of Fish Hatchery Rd., 5511 E. Cheryl Pkwy., Fitchburg
Contact:
steven.leverentz@promega.com or (608) 277-2592
WIC/SFMNP
fitchburgmarket.wordpress.com

Greendale
6/3/23-9/30/23 • Saturday 8AM-12PM
Location: 5680 Broad St., Greendale
Contact:
aborst@greendale.org or (414) 455-4738
EBT/WIC/SFMNP
janesvillefarmersmarket.com

Hartford Saturday
5/20-23/10-28/23 • Saturday 8AM-12PM
Location: 147 N. Rural St., Hartford
Contact:
events@hartfordchamber.org or (262) 673-7002
hartfordchamber.org

Hartford Thursday
6/1/23-9/28/23 • Thursday 4:30PM-7:30PM
Location: 100 Park Ave., Hartford
Contact:
events@hartfordchamber.org or (262) 673-7002
hartfordchamber.org

Hartung Park
6/10/23-10/28/23 • Thursday 3PM-6:30PM
Location: 3500 W. Forest Home Ave., Milwaukee
Contact:
president@hartungpark.com or (414) 367-9393
WIC/SFMNP

Hartung Park
6/10/23-10/28/23 • Thursday 3PM-6:30PM
Location: 3500 W. Forest Home Ave., Milwaukee
Contact:
president@hartungpark.com or (414) 367-9393
WIC/SFMNP

Janesville
5/6/23-10/28/23 • Saturday 8AM-1PM
Location: Town Square, 20 Dodge St., Janesville
Contact:
janesvillefarmersmarket@gmail.com or (608) 289-9292
EBT/WIC/SFMNP
janesvillefarmersmarket.com

Kenosha HarborMarket
5/13/23-10/28/23 • Saturday 9AM-2PM
Location: 2nd Ave. & 56th St., Kenosha
Contact:
aforgianni@kenoshaharbormarket.com or (262) 914-1252
EBT/WIC/AFMNP
kenoshaharbormarket.com

farmers’ markets
Kenosha Market

Baker Park
6/23-10/27/23 • Friday 6AM-12PM
Location: 66th St. & Sheridan Rd.
Contact for all: mark.melotik@kenoshacounty.org or (262) 605-6745
WIC/SFMNP

Columbus Park
6/3-11/1/23 • Wednesday/Saturday
Location: 54th St. & 22nd Ave.
WIC/SFMNP

Lincoln Park
6/1-10/26/23 • Thursday 6AM-12PM
Location: 18th Ave. & 70th St.
WIC/SFMNP

Pennoyer Park
6/6-10/31/23 • Tuesday 6AM-12PM
Location: 3601 7th Ave.
WIC/SFMNP

Kenosha Public Market
5/13-10/28/23 • Saturday 9AM-2PM
Location: City of Kenosha Municipal Bldg. parking lot, 625 52nd St., Kenosha
Contact: kenoshapublicmarket@gmail.com or (262) 705-5722
EBT/SFMNP/Double Dollars/SNAP
kenoshapublicmarket.com

Kenosha Public Market - Indoor
11/4-29/23 • Saturday 10AM-2PM
Location: Kemper Center Simmons Gym, 6501 3rd Ave., Kenosha
Contact: kenoshapublicmarket@gmail.com or (262) 705-5722
EBT/Double Dollars/SNAP
kenoshapublicmarket.com

Kenosha Winter Harbor
11/4-11/27/24 • Saturday 9AM-1PM
Location: Kenosha Union Club, 3030-39th Ave., Kenosha
Contact: aforgianni@kenoshaharbormarket.com
EBT/WIC/SFMNP
kenoshaharbormarket.com

Menomonee Falls Wednesday
6/7-11/23 • Wednesday 2PM-6PM
Location: Village Park, N87W16749 Garfield Dr., Menomonee Falls
Contact: mffarmersmarket@gmail.com
fallsfarmersmarket.org

Milaeger’s Great Lakes
1/1-12/31/23 • Sunday 10AM-2PM
Location: 4838 Douglas Ave., Racine
Contact: farmersmarket@milaegers.com or (262) 639-2040
milaegers.com

Main Street Monroe
5/3-10/28/23 • Saturday & Wednesday
Location: 1016 16th Ave., Monroe
Contact: monroemainstreet@tds.net or (608) 328-4023
EBT
McFarland
5/4-10/26/23 • Thursday 2PM-6PM
Location: McFarland Pick n’ Save, 5709 US 51, McFarland
Contact: mcstorefms@gmail.com or (608) 873-9443
WIC/SFMNP

Menomonee Falls Sunday
7/9-9/10/23 • Sunday 10AM-3PM
Location: Village Park, N87W16749 Garfield Dr., Menomonee Falls
Contact: mffarmersmarket@gmail.com
fallsfarmersmarket.org
Monona
5/7-10/29/23 • Sunday 8:30AM-12:30PM
Location: Ahuska Park, 400 E. Broadway, Monona
Contact: mononafarmersmarket@gmail.com
EBT/WIC/Double Dollars
mononafarmersmarket.com

Mount Horeb
5/4-10/12/23 • Thursday 3PM-6:30PM
Location: Evangelical Lutheran Church, 315 E. Main St., Mount Horeb
Contact: mthorebfarmersmarket@gmail.com or (239) 292-0510
WIC/SFMNP
mthorebfarmersmarket.com

Mukwonago
5/16-10/23/23 • Wednesday 8AM-12PM
Location: Field Park, 933 N. Rochester St., Mukwonago
Contact: mukwonagofarmersmarket@gmail.com or (608) 363-7758
SFMNP
mukwonagochamber.org

New Berlin
5/6-10/28/23 • Saturday 8AM-12PM
Location: 15055 W. National Ave., New Berlin
Contact: office@newberlinchamber.org or (262) 766-5280
EBT/WIC/SFMNP
newberlinchamber.org/farmersmarket

New Glarus
5/5-10/13/23 • Friday 3PM-5:30PM
Location: Bank of New Glarus Parking lot, 1101 Hwy. 69, New Glarus
Contact: newglaruswifarmersmarket@gmail.com or (608) 290-3905
WIC

Oak Creek
5/6-10/21/23 • Saturday 9AM-1PM
Location: Drexel Town Square, 8040 S. 6th St., Oak Creek
Contact: events@oakcreekwi.org
EBT/WIC/SFMNP
visitooakcreek.com

Oconomowoc
5/6-10/28/23 • Saturday 8AM-12PM
Location: Bank Five Nine, 155 W. Wisconsin Ave., Oconomowoc
Contact: chamber@oconomowoc.org or (262) 567-2666
WIC/SFMNP
mukwonagochamber.org

Oregon
5/2-10/31/23 • Tuesday 2PM-6PM
Location: Dorn Hardware parking lot, 131 W. Richards Rd., Oregon
Contact: mcstorefms@gmail.com or (608) 873-9443
WIC/SFMNP

Platteville
5/6-10/28/23 • Saturday 8AM-12PM
Location: City Park, Platteville, 75 N. Bonson St., Platteville
Contact: plattevillefarmersmarketwi@gmail.com or (608) 218-4374
EBT/WIC/SFMNP
plattevillefarmersmarketwi.com

Platteville Winter
11/4-10/24/23 Saturday 9AM-12PM
Location: Roundtree Gallery, 120 W. Main St., Platteville
Contact: plattevillefarmersmarketwi@gmail.com or (608) 218-4374
EBT/WIC/SFMNP
plattevillefarmersmarketwi.com

Pleasant Prairie
HarborMarket
6/17-8/19/23 • Sunday
Location: 10000-88th Dr., Pleasant Prairie
Contact: aforgianni@kenoshaharbormarket.com or (262) 914-1252
SFMNP
richlandareafarmersmarket.org

Port Washington
6/17-10/28/23 • Saturday
Location: 110 E. Main St., Port Washington
Contact: portfarmersmarket@gmail.com or (262) 268-1132
downtownport.com/farmers_market

Portage
5/4-10/26/23 • Thursday 12PM-5PM
Location: Commerce Plaza parking lot, 303 W. Wisconsin St., Portage
Contact: pacc@portagewi.com or (608) 742-6242
portagewi.com

Poynette Area
5/6-9/30/23 • Saturday 8AM-11AM
Location: Pauqette Park, 126 S. Main St., Poynette
Contact: patricianiglis@gmail.com or (608) 770-6405

Prairie du Chien
5/18-10/5/23 • Thursday 4PM-7PM
Location: Lucky Park, 300 W. Blackhawk Ave., Prairie du Chien
Contact: mainstreet.tammiek@gmail.com or (608) 412-0187

Racine
6/1-8/30/23 • Thursday
Location: Monument Square, Corner of Main St. & 5th St., Racine
Contact: aforgianni@kenoshaharbormarket.com or (262) 914-1252
SNAP
racineharbormarket.com

Richland Area
5/10-10/11/23 • Wednesday 1:30PM-5:30PM
Location: 397 W. Seminary St., Richland Center, Richland Center
Contact: truthspring@fastmail.fm or (608) 213-3374
SFMNP
richlandareafarmersmarket.org

farmers’ markets
Ridgeway
5/14/23-10/15/23 • Sunday 11AM-2PM
Location: Ridgeway Ballpark Shelter, 299 Hughitt St., Ridgeway
Contact: ridgewayfarmersmarket@gmail.com or (319) 830-9292

Riverwest
6/4/23-10/29/23 • Sunday 10AM-3PM
Location: E. Center St. & N. Pierce St., Milwaukee
Contact: info@riverwestmarket.com or (414) 350-2107
EBT
riverwestmarket.com

South Milwaukee
6/1/23-10/12/23 • Thursday 3PM-7PM
Location: 11th Ave. & Milwaukee Ave., Milwaukee
Contact: info@smmarket@org or (414) 499-1568
WIC/SFMNP
smmarket.org

South Shore
6/17/23-10/28/23 • Saturday
Location: South Shore Park, 2900 South Shore Dr., Milwaukee
Contact: facebook.com/southshorefarmersmarket/
EBT/WIC
southshorefarmersmarket.com

Sparta
5/13/23-10/21/23 • Saturday
Location: Mueller Square, 120 N. Water St., Sparta
Contact: spartawfarmersmarket@gmail.com or (608) 633-3471
WIC/SFMNP

Spring Green
5/13/23-10/14/23 • Saturday 9AM-12PM
Location: Spring Green Public Library Lot, 230 E. Monroe St., Spring Green
Contact: SGMfarmersMarket@gmail.com or (608) 575-9787
SpringGreenFarmersMarket.com

Spring Green Winter
10/21/23-5/11/24 • Saturday 10AM-11AM
Location: Spring Green Public Library Lot, 230 E. Monroe St., Spring Green
Contact: SGMfarmersMarket@gmail.com or (608) 575-9787
SpringGreenFarmersMarket.com

Stoughton
3/16/23-10/27/23 • Friday 7AM-1PM
Location: Stoughton Plaza Shopping Center, 1050 W. Main St., Stoughton
Contact: mcstorefms@gmail.com or (608) 873-9443
WIC/SFMNP

Sun Prairie
1/7/23-12/30/23 • Saturday 7AM-12PM
Location: Downtown Cannery Square, Market St., Sun Prairie
Contact: market@cityofsunprairie.com or (608) 515-4862
EBT/SFMNP
Verona
5/3-10/4/23 • Wednesday 3PM-6:30PM
Location: Hometown Junction Park, 101 W. Railroad St., Verona
Contact: info@veronawi.com or (608) 845-5777
WIC
veronadowntownfarmersmarket.com

Viroqua
5/6-10/28/23 • Saturday 8AM-12:30PM
Location: 220 S. Main St., Viroqua
Contact: promotions@viroqua-wisconsin.com or (608) 637-2575
EBT/WIC/SNAP
viroqua-wisconsin.com

Watertown
5/2/23-10/31/23 • Tuesday 7AM-12PM
Location: Riverside Park parking lot, 850 Labaree St., Watertown
Contact: watertownmainstreet@gmail.com or (920) 342-3623
WIC
watertownmainstreet.org

Whitefish Bay
7/15/23-10/28/23 • Saturday 8:30AM-12:30PM
Location: Aurora Health Center Parking Lot, 325 E. Silver Spring Dr., Whitefish Bay
Contact: info@whitefishbayfarmersmarket.com
EBT
whitefishbayfarmersmarket.com

Williams Bay
5/26-23-9/1/23 • Friday 8:30AM-1:30PM
Location: Waterfront in park next to Lyons Pavillion, E. Geneva St., Williams Bay
Contact: nancy.waspi@santacauses.org or (262) 475-6333
santacauses.org

Wisconsin Dells
5/28-23-10/1/23 • Sunday 9:30AM-1:30PM
Location: 350 Broadway St., Wisconsin Dells
Contact: briana@wisdells.com or (608) 291-5157

Whitewater City Winter
11/4-23-4/27/23 • Saturday 10AM-12PM
Location: Whitewater Public Library, 451 W. Center St., Whitewater
Contact: whitewatercitymarket@gmail.com or (262) 473-2200
WIC/SFMNP
downtownwhitewater.com

Whitewater
5/6-23-10/28/23 • Saturday 8AM-12PM
Location: Train Depot parking lot, 301 W. Whitewater St., Whitewater
Contact: whitewaterfarmersmarket@gmail.com or (608) 949-4508
WIC/SFMNP
downtownwhitewater.com

West Main St. Sun Prairie
5/2/23-10/24/23 • Tuesday 2:30PM-6PM
Location: St. Vincent De Paul Parking Lot, 110 W. Main St., Sun Prairie
Contact: westmainfarmersmarket@gmail.com or (608) 345-7556
EBT/WIC/SFMNP

Whitewater City
5/2/23-10/31/23 • Tuesday 4PM-7PM
Location: The Depot, 301 W. Whitewater St., Whitewater
Contact: whitewatercitymarket@gmail.com or (262) 473-2200
WIC/SFMNP
downtownwhitewater.com

Whitewater
5/6-23-10/28/23 • Saturday 8AM-12PM
Location: Train Depot parking lot, 301 W. Whitewater St., Whitewater
Contact: whitewaterfarmersmarket@gmail.com or (608) 949-4508
WIC/SFMNP
downtownwhitewater.com

Witte’s Vegetable Market
**Dane County**

Saturday  
4/15-11/13 • 6:15AM-1:45PM  
Location: Capitol Square  
EBT/WIC/SFMNP/Double Dollars  
Contact (all): info@dcfm.org or (608) 455-1999  
dcfm.org

Wednesday  
4/19-11/1 • 8:30AM-1:45PM  
Location: 200 block of Martin Luther King Jr. Blvd.  
EBT/WIC/SFMNP/Double Dollars

**Dane County Winter**  
Holiday - Saturday  
11/18-12/16-23 • 7:30AM-12PM  
Location: Monona Terrace, 1 John Nolen Dr.  
EBT/Double Dollars

**Late Winter - Saturday**  
1/7-4/8 • 8AM-12PM  
Location: Garver Feed Mill, 3241 Garver Green  
EBT/Double Dollars

**Eastside**  
4/25-10/31 • Tuesday 4PM-7PM  
Location: McPike Park, 202 S. Ingersoll St.  
Contact: efmmanager@gmail.com  
EBT/WIC/SFMNP/Double Dollars  
eastsidefarmersmarket.org

**Hilldale**  
5/6-10/28/23 • Saturday 8AM-1PM  
Location: Hilldale Shopping Center, 702 N. Midvale Blvd.  
Contact: hilldalemkt@gmail.com or (608) 209-7130  
WIC/SFMNP  
hilldale.com/info/farmersmarket

**Monroe St.**  
5/1-10/30 • Sunday 9AM-1PM  
Location: Edgewood, 2219 Monroe St.  
Contact: manager@monroestreetfarmersmarket.org  
monroestreetfarmersmarket.org

**Northside**  
5/14-10/29 • Sunday 8:30AM-12:30PM  
Location: Northside Town Center parking lot, 1865 Northport Dr.  
Contact: manager.nfm@gmail.com or (608) 515-8843  
EBT/WIC/SFMNP/Double Dollars  
northsidefarmersmarket.org

**South Madison**  
Monday  
6/26-12/20 • 2PM-6PM  
Location: The Novation Campus, 2500 Rimrock Rd.  
EBT/WIC/SFMNP  
Contact (all): rep1313@yahoo.com or (608) 358-5834  
southmadisonfarmersmarket.com

**South Madison**  
Tuesday  
5/23-10/24 • 2PM-6PM  
Location: Labor Temple, 1602 S. Park St.  
EBT/WIC/SFMNP

**Friday**  
6/30-10/27 • 2PM-6PM  
Location: Madison College South, 2429 Perry St.  
EBT/WIC/SFMNP

**Westside**  
4/15-11/11 • Saturday 7AM-12:30PM  
Location: University Research Park, 505 S. Rosa Rd.  
Contact: manager.wcm@gmail.com or (608) 628-8879  
EBT/SFMNP/Double Dollars  
westsidecommunitymarket.org
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Alden Hills Organic Farms
Levi & Emily Powers
N237 Alden Rd., Walworth, WI 53184
(815) 219-6529 • l.powers8@gmail.com
aldenhillsorganicfarms.com
We are a certified organic farm with humanely and sustainably raised grass-fed and finished beef, pastured chickens, eggs, turkey, and pork. We never use GMOs, antibiotics, or hormones in our feed. Meat and eggs can be purchased online for farm pick-up or home delivery.

Amy’s Acre
Amy Wallner
8318 6 Mile Rd., Caledonia, WI 53108
(414) 323-2210 • amysacrellc@gmail.com
amysacre.com
Amy’s Acre cultivates from a core idea that every living thing is a current or future living thing’s food. Crop and soil inputs and crop and soil management interventions are carefully considered for maintaining alignment with this core idea. Nourished soil life + nourished human life = unimaginable possibility! Try it!

Anisoptera Acres
Dan & Catherine Kleiber
N9387 Riverview Dr., Waterloo, WI 53594
(920) 478-9696 • farmerdan@anisopteraacres.com
anisopteraacres.com
Tucked away in rural Waterloo, Anisoptera Acres is a beautiful, environmentally-friendly family farm. We offer pasture-raised pork and beef, free-range chicken, and honey. We use no hormones, antibiotics, or animal by-products. We offer bulk meat sales and a la carte delivery to Madison-area homes.

Anu Sky Farm
Marita & Chris Kehl
1228 Lake Kegonsa Rd., Stoughton, WI 53589
(608) 669-3059 • marita@anuskyfarm.com
anuskyfarm.com
Anu Sky Farm is a small family-owned and operated farm. We offer a 10-week every other Thursday CSA share (with delivery) in and around Dane Co.. We pride ourselves on farm fresh produce for CSA and market clientele without the use of chemicals. We look forward to growing tall into the future!

Appleberry Farm
Chris Hendrickson
8079 Maurer Rd., Cross Plains, WI 53528
theappleberryfarm.com
Conveniently located near the west Beltline of Madison, yet tucked away in the quiet countryside, the scenic farm provides a wholesome family experience and famously fresh food. U-pick strawberries, raspberries, and summer vegetables. Heirloom apples, pumpkins, caramel apples, fresh cider, donuts, brats, hayrides, and school tours.

Atoms to Apples
Rami Aburomia
1993 WI-92 Trunk, Mount Horeb, WI 53572
(608) 333-1866 • raburomia@yahoo.com
Organic local apples, grown for crisp, fresh, delicious taste. Try varieties like Zestar, Lox Orange Pippin, Honeycrisp, and Crimson Topez.

Battle Creek Bison LLC
Greg & Patricia Kummrow
38413 Delafield Rd., Oconomowoc, WI 53066
(262) 593-2622 • patriciakummrow@gmail.com
beefandbison.com
Est. 1886, we are now moving into the 6th generation on our farm. We currently produce grass-fed/grass-finished Bison and Heritage Pork, and sell from our on-farm retail store by the cut, or by reservation for wholes, sides and split sides. From our farm, to your family....naturally.
Blue Moon Community Farm
Kristen Kordet
3856 Schneider Dr., Stoughton, WI 53589
(608) 446-6962 • bluemooncommunityfarm@yahoo.com
bluemooncommunityfarm.com
Blue Moon is a certified organic CSA and market farm on Madison’s southern edge. We grow over 40 different vegetables, and we are known for the cleanliness and quality of our produce. Join our CSA or visit our stand on Saturdays at the Westside Community Market in Madison.

Brightonwoods Orchard
Bill & Judith Stone, Paula Putenney
1072 288th Ave., Burlington, WI 53105
(262) 878-3000 • whstone41@me.com
brightonwoodsorchard.com
Our orchard features over 150 already-picked antique and commercial apple varieties. Our award-winning apple cider is available along with locally grown fall products. A two story tree house and walking trails are family favorites. Open every day but Monday, September to Thanksgiving. AeppelTreow Winery & Distillery and Glas All Naturals Cheese products available on-site.

BrynTeg Farm
Caryl Watterson, Tara Watterson
St. John’s Wy., Oconomowoc, WI 53066
(262) 567-9546 • info@bryntegfarm.com
bryntegfarm.com
BrynTeg (Beautiful Hill) Farm has been in the family since 1963. Our vegetables, herbs, and most fruits are grown free of synthetic pesticides and fertilizers. Our apple orchard is minimally treated. Produce is available through our online farm store through spring, summer, fall and winter seasonal offerings, individual ordering, and wholesale purchasing.

Burr Oak Gardens, LLC
Kate Rowe
W5511 County Rd. B, Rio, WI 53960
burroakgardens.com
Stop out to our retail greenhouse in May and June for a beautiful array of annual bedding plants and Certified Organic vegetable and herb plants grown from seed right here on our farm! June through October stop by our farm stand or visit us at the Dane County Farmers’ Market.

Carandale Farm, LLC
Cory, Dale & Cindy Secher
1046 Tipperary Rd., Oregon, WI 53575
(608) 345-7391 • cdsecher@gmail.com
carandalefarm.com
Be our guests at our family farm, located at the south end of Fish Hatchery Rd. to pick your own, or purchase pre-picked strawberries. Visit us at the Dane County Farmers’ Market on the square to purchase other fruits, many are uncommon (uncommonfruit.cias.wisc.edu), some are certified organic, and all are grown with minimal or no pesticides.

Cates Family Farm
Eric & Kiley, Dick & Kim Cates
5992 Cty. T, Spring Green, WI 53588
(608) 512-7327 • eric.r.cates@gmail.com
catesfamilyfarm.com
We offer Grass-fed Finished Angus and Jersey beef as frozen cuts and smoked products for delivery in the SCWI area or pickup on the farm (by appointment). We are a Something Special from WI farm and have been serving our customers for over 25 years. We farm with “A Commitment to Conservation” to protect our cattle, our soil, our water, and our lives.
Circus Seed Flowers
Laura Gillespie
28527 Washington Ave., Waterford, WI 53185
(262) 210-5653 • circusseed@gmail.com
circusseed.net
We grow sustainable, local fresh cut and dried flower bouquets. Offering flower subscriptions available for delivery or for pickup at our farm from June through September. We grow a wide selection of edible flowers and herbs.

Country Bumpkin Farm Market
Cindy & Charlie Rhinehart
E9745 Cty. P, Wisconsin Dells, WI 53965
(608) 254-2311 • info@countrybumpkinfarm.com
countrybumpkinfarm.com
U-pick and we-pick strawberries, raspberries, blueberries, melons, vegetables, pumpkins. Fun Play Village, kid zip line, petting farm, train rides, trivia, corn maze. Farm Store, bakery, ice cream, homemade caramel apples! Open daily, April 24 - October 31, 2022 from 9am-6pm. Take I-90/94 onto Hwy. 23, go south 1/2 mile, turn right on Cty. P (Walmart/Commerce St. on left). We are 1 mile down P, on left.

Cozy Nook Farm
Tom, Joan & Charlie Oberhaus
S11 W30780 Summit Ave., Waukesha, WI 53188
(262) 968-2573 • cozynook@wi.rr.com
cozynook@wi.rr.com
Cozy Nook is a working dairy farm that offers educational tours by appointment. We also sell a variety of fall decorations and are open every day 9am-7:30pm September 25-October 31. On November 26th we open to sell Christmas trees, wreaths, and garlands.

Creek Bed Farmacy
Darrell & Julianna Schoeneberg
N2767 Mountford Rd., Poyntette, WI 53955
(608) 635-8798 • farmer@creekbedfarm.com
creekbed.farm
For over 150 years, our family has taken care of the same farmland - growing the best produce through sustainable practices. We are open seasonally starting in June with u-pick and pre-picked strawberries. Later we offer u-pick sweet corn and peaches. Come fall, we're open weekends for our 18-acre corn maze and pumpkin patch! You may order beef year-round by the quarter, half, or whole.

DNA Hemp LLC
Danny & Ashley Shafer
P.O. Box 650, Slinger, WI 53086
(414) 531-8129 • ashley@dnahempllc.com
dnahempllc.com
We are DNA Hemp, your local sun-grown hemp farmers located in Farmington, WI. Our premium CBD product line includes oils, topicals, edibles, and smokeables. Compliant with the 2018 Farm Bill, all our products are manufactured locally and are third-party lab tested. DNA Hemp: Cultivating a Natural Farmacy since 2019. Seed to Soul.

Donna’s Organic Gardens, LLC
Donna Schmidt
N3730 Hwy. EE, Neosho, WI 53059
(920) 349-3305 (Farm); (262) 224-1444 (Beef)
I pasture-raise grass-fed beef, eggs, pumpkins, and asparagus. Gourds for crafts, wreaths at Christmas. Call for appointments.

Door Creek Orchard, LLC
Liz Griffith
3252 Vilas Rd., Cottage Grove, WI 53527
(608) 838-4762 • liz@doorcreekorchard.com
doorcreekorchard.com
The Griffith Family of Door Creek Orchard grows 90ish varieties of apples, modern and heirloom. Grapes, pears, and fresh, unpasteurized apple cider are also available. Naturally colored yarn is available from our Black Welsh Mountain sheep. All produce is sustainably grown with TLC and the absolute minimum of chemicals. We have been in business since 1984.

Dorothy’s Range, LLC
April Prusia and Steve Fabos
W8707 Sawmill Rd., Blanchardville, WI 53516
(608) 444-1102 • aprils.csa.garden@gmail.com
dorothysgrange.com
Dorothy’s Range raises GOS, a rare heritage hog, on the pasture, farrow to finish style. We offer farm stays, barn rentals, pig and prairie tours, and small Farm to Table catering. Visitors must call ahead.
Doudlah Farms Organics
Mark and Lucy Doudlah
10339 N. Wilder Rd., Evansville, WI 53536
(608) 888-8095 • lucy@doudlahfarms.com
doudlahfarms.com

Droughtville Farms
Lindsey Drought
22428 W. 7 Mile Rd., Franksville, WI 53126
(414) 640-0432 • droughtvillefarms@yahoo.com
droughtvillefarms.com/index.html
Our small poultry operation raises broiler chickens, ducks, geese, Thanksgiving turkeys, Christmas heritage turkeys, and eggs. All poultry is cage-free and free of hormones and drugs. Holiday birds are sold fresh, never frozen. Other poultry can be picked up fresh as well. Eggs and broiler chickens sold year-round, call for availability.

Ducks in a Row Family Farm
Nadia Alber & Chad Backes
5737 Cty Rd. H, Arena, WI 53503
(608) 924-1154 • nadia.alber@gmail.com
We are a small, diverse family farm. We raise 100% grass-fed lamb (and yarn/fiber), pastured poultry (chicken and duck eggs), heritage, pastured, soy-free pork, and organic vegetables. We sell individual products/cuts and whole/half animals directly to consumers and at farmers’ markets in Dane and Iowa Counties.

Dreamy 280 Farm Fresh Meats, LLC
Lisa Schlimgen
2792 Cave of the Mounds Rd., Blue Mounds, WI 53517
(608) 437-8074 • dreamy280@gmail.com
dreamy280.com
Our 280-acre farm is only 20 minutes from Madison. Our farm store offers beef, chicken, pork, cheese, and over 100 other local products. We offer meat bundles, quarter, half, and whole beef, holiday meats, and gift boxes. We also grow and sell seasonal sunflowers. We partner with local restaurants for beef on their menus and sell to wholesale markets.

Ela Orchard
Bob Willard
31219 Washington Ave., Rochester, WI 53167
(262) 534-2545 • contact@elaorchard.com
elaorchard.com
We have been growing apples since the 1920s. Presently, the third and fourth generation of our family care for the orchard and raise over 30 varieties of apples and several varieties of pears. The orchard also features fresh cider pressed from our apples.
Elderberry Hill Farm
Eric Elderbrock
5795 River Rd., Waunakee, WI 53597
(608) 772-4461 • elderberryhillfarm@gmail.com
We are a diversified vegetable farm near Madison, growing in the soil on the North side of Lake Mendota, near Cherokee Marsh. We focus on growing delicious, beautiful varieties and deliver our freshly harvested produce to restaurants in Madison. Please contact us if you are interested in deliveries of our high quality, locally grown vegetables.

Elegant Farmer
John Bauer, Mike Bauer & Keith Schmidt
1545 Main St., Mukwonago, WI 53149
(262) 363-6771 • info@elegantfarmer.com
elegantfarmer.com
Home of the Smilin’ Barn, The Elegant Farmer offers simply the best specialty foods in its Farm Kitchen Bakery, Deli and Market including its famed Apple Pie Baked in a Paper Bag. Visit the market open year-round and enjoy family-friendly events like apple pickin’ during Autumn Harvest Fest.

Englewood Grass Farm
Kristi Agnew
Fall River, WI 53932
(920) 484-8457
englewoodgrassfedbeef@gmail.com
englewoodgrassfarm.com
At Englewood, we farm to promote the health of our animals, the environment, and our family of customers. We specialize in 100% grass-fed beef, free from hormones and antibiotics. Our beef is dry-aged, cut, vacuum-packed, and frozen at our local processor. On-farm sales/visits by appointment. Delivery in the Midwest area. Order on our website.

Farmher Greens Regenerative Farmstead
Kim Fruin
502 Troy Dr., Madison, WI 53704
(608) 286-8297 • farmhergreens@gmail.com
Welcome to Farmher Greens Regenerative Farmstead! We grow nutrient-dense afro-indigenous food crops on 1/8th of an acre at Troy Farms in Madison using responsible and sustainable practices. Our focus is on providing food for emergency food providers, while also offering a Farm Stand with a sliding scale payment model in partnership with OM Farms and Troy Farms.

Flower Bee
Lindsey Drought
22428 W. 7 Mile Rd., Franksville, WI 53126
(414) 640-0432 • Upickflowers@yahoo.com
theflowerbee.com
We are a U-PICK Flower farm. Our season is mid July - October 31st. We grow 100s of different types of flowers for every occasion. We are open weekends for UPick or sell Pre-Picked arrangements. We also do arrangements for weddings, anniversaries or any event.
Flynn Creek Farm
Ari Tessitore
1236 Fritz Rd., Verona, WI 84060
(646) 596-1112 • ari@flynncreekfarm.com
flynncreekfarm.com
420 acre regenerative farm with a produce operation and growing small grains.

Flyte Family Farms LLC
Carolyn Flyte
W13450 Cottonville Ave., Coloma, WI 54930
(715) 228-2304 • flyte@uniontel.net
flytefamilyfarm.com
From modest beginnings to a full-scale operation, we are here to provide you with products from our farm filled with homegrown taste, homegrown quality, and homegrown pride. U-pick strawberries and organic blueberries and raspberries start our season along with fresh hydroponic tomatoes and cucumbers straight from the greenhouse. We also have delicious sweet corn, melons, and squash.

Fox Heritage Farms
Amanda Fox
895 19th St., Prairie du Sac, WI 53578
(608) 643-6348 • info@foxheritagefarms.com
foxheritagefarms.com
Family owned and operated, we raise pure Berkshire and Crossbreed hogs and run a local meat processing facility. We believe we have an obligation to give our animals comfortable and natural lives through non-confinement and no antibiotics or growth hormones. Our animals are processed wholly, and we operate our own smokehouse to make sausages, hams and bacon.

Full Harvest Farm
Charles J. Frase & Terry Vlossak
7112 County Rd. S, Hartford, WI 53027
(262) 673-6760 • fullharvestfarm@yahoo.com
fullharvestfarm.com
Full Harvest Farm, LLC grows USDA certified organic vegetables, herbs and melons. Our CSA members choose between a 18-week Family Share, Couple Share or Every-Other-Week Couple Share. We have pick-up sites at: our farm, Brookfield, Delafield, Menomonee Falls, Oconomowoc, Wauwatosa, and Waukesha.

Future Fruit Farm
Ellen & Selena Warsaw-Lane
5363 Knobs Rd., Ridgeway, WI 53582
(608) 924-1012 • futurefruitfarm@hotmail.com
futurefruitfarm.com
Our Family Farm is located on the beautiful ridges overlooking the Wisconsin River Valley. Here, we have chosen to grow only “old-time,” unusual and exceptionally delicious varieties of apples and pears for the last 40 years. The taste of our Future Fruit is sought after. Find our organic, artisanal, and EDUCATIONAL specialty fruit, ciders, and fruit butters at local & Madison Farmers’ Markets, fine stores and restaurants, and our website. No farm visits, please.

Geneva Lakes Produce, LLC
Scott, Jordan & Corban Koster
1223 Clausen Rd., Burlington, WI 53105
(262) 206-1271 • info@genevalakesproduce.com
genevalakesproduce.com
We are a family-owned and operated produce farm growing a wide variety of crops. We offer a fill-your-own box CSA program, sell at many local farmers’ markets, our local farm stand and we sell to local grocery stores and restaurants. Consider a CSA membership for the upcoming season.

Hafs Road Orchard
Richard & Debbie Polansky
W632 Hafs Rd., Genoa City, WI 53128
(262) 279-3638 • hafsroadorchard@gmail.com
hafsroadorchard.com
No frills apple orchard in quiet rural setting featuring Honeycrisp and 45 other apple varieties, fresh cider, Honeycrisp caramel apples, honey, pumpkins, gourds and fall decor. No U-Pick, but we encourage walking in the orchard. Leashed pets are welcome. Open mid-August - Thanksgiving and winter weekends.
Harmony Valley Farm
Richard de Wilde, Andrea Yoder & Rafael Morales Peralta
S3442 Wire Hollow Rd., Viroqua, WI 54665
(608) 483-2143 • csa@harmonyvalleyfarm.com

Located in southwest Wisconsin, we’ve been growing certified organic vegetables for over 40 years. Our produce is available through our CSA program with locations in the Twin Cities, MN area, the greater Madison area, and our local area. Our products are also available at retail stores throughout the region.

Hidden Valley Mushroom Farm
Mary Tylka
S270 Birchwood Rd., Wisconsin Dells, WI 53965
(608) 253-6804 • mrttylka@aol.com

Family-owned and operated since 1992. Tours, school groups, buses, catering, graduation, and special orders are welcome. Fresh mushrooms available daily: white button, portobello, crimini, shiitake, oyster, and lion’s mane. Varieties of value-added items such as dry mushrooms, dry soup mixes, and pickled mushrooms are also sold. Spent mushroom compost is also available.

Homestead Sheep and Cattle Co., LLC
Brit McCoy
7743 WI-69, Belleville, WI 53508
(608) 712-0997 • brit.homesteadwisconsin@gmail.com
homesteadwisconsin.com

Our farm raises grass-fed and grass-finished and pastured lamb. We are first generation farmers who are passionate about fostering the connection you have with your food and the hands who raise it. Through our on-farm store, tours, social media, and blog we hope to connect with our community and promote responsible animal husbandry and regenerative agriculture.

Honey Down Farm
Tony & Kerrieanne Lischka
2629 Countryside Ln., Richfield, WI 53076
(262) 225-7111 • thefarmer@honeydownfarm.com
honeydownfarm.com

Years ago we moved to new digs and dreamt of having ducks. That first summer we explored the world of ducks and have since expanded to turkeys, chickens, goats, and bees. In addition to men’s grooming products (made in small batches with ingredients sourced from our farm), we sell chickens, eggs, and honey.

Hope Farm-Brighton
Lisa Simek & Tim Buschke
24921 52nd St., Salem, WI 53168
(262) 206-2997 • hopefarmbrighton@gmail.com

We are a family farm located in Kenosha County. We take pride in raising free range chickens, ducks, and geese for eggs. We grow pesticide free produce and flowers. We offer bouquet bars and U-pick when available. We have a self serve farm stand in the off season and open hours during prime grow time.

Jelli’s Market
Steve & Jody Knoebel
N5648 S. Farmington Rd., Helenville, WI 53137
(262) 593-5133 • sknoebel@jellismarket.com
jellismarket.com

Our family farm offers fresh produce March-December. In spring we harvest asparagus and sell flowers and vegetable plants from our greenhouse. In summer, we offer U-Pick strawberries, raspberries, blueberries and many vegetables. In fall, we have apples, pumpkins and more. Visit us for unique gifts and our naturally raised Angus beef, pork, and chicken.
Keewaydin Farms
Rufus Haucke & Joy Miller
15270 Haucke Ln., Viola, WI 54664
(608) 627-1701 • rufushaucke@gmail.com
keewaydinfarms.com
You will find us at the end of Haucke Lane in the heart of the Driftless region. Certified organic since 2004, farmers Joy and Rufus find profound satisfaction in agricultural practices which work in harmony with mother nature. Now offering on farm workshops, community events and retreats through our nonprofit Driftless Curiosity, found at www.driftlesscuriosity.org.

LarryVille Gardens LLC
Michelle Cannon
W1349 Hwy. 11, Burlington, WI 53105
(262) 206-2360 • larryvillegardens@gmail.com
larryvillegardens.com
Our on-farm store featuring artisanal goods and fresh foods is open everyday, self-serve and on the honor system. Currently rebuilding our greenhouses, our growing practices and commitment to doing the right thing for our ecosystem has not changed. Visit our website for online sales, or come visit in person!

Los Abuelos Farley Farm (Los Jalapeños CSA)
Juan Gonzales-Torres
2299 Spring Rose Rd., Verona, WI 53593
jalapenoscsa@gmail.com
farleycenter.org/our-farmers-single/?smid=305
Juan has been farming in Wisconsin for over a decade, after learning as a boy in Puebla from his family. This family farm has grown and sold vegetables for more than four years, and was one of the first Farley Center Collaborative Farms. You can find Los Abuelos at local markets, or sign up for Los Jalapeños CSA and enjoy 20 weeks of seasonal vegetables and Mexican specialty crops!

Lost Lake Acres Greenhouse
Richard Salzman
W11534 County Rd. DE, Fall River, WI 53932
(902) 484-6044 • lostlakeacres8@gmail.com
lostlakeacresgreenhouse.com
Lost Lake Acres Greenhouse is a family-owned business specializing in hanging baskets and planters for sun and shade. We offer a full line of vegetable plants, perennials, bedding plants, and “proven winners.” Open to public late April through June. Visit us at the Dane County Farmers’ Market.

LotFotL Community Farm
April Yuds
W7036 Quinney Rd., Elkhorn, WI 53121
(262) 951-0794 • april@lotfotl.com
lotfotl.com
LotFotL is a certified organic vegetable farm located west of Elkhorn. Our vision is to build community around local food and to make sustainably raised, locally produced foods easy for our customers to access. Our choice CSA programs are customizable and designed to work for YOU!
Lovefood Farm
David, Abby & Soleia Bachhuber
1679 Pleasant Hill Rd., Stoughton, WI 53589
(608) 217-5387 • farmer@lovefood.farm
lovefoodfarm.com
Lovefood Farm is a family-run certified organic market farm that grows for CSA as well as farmers’ markets, grocery stores, and restaurants. We grow a wide variety of vegetables and herbs and pride ourselves on sending out nutritious, fresh food that has a great shelf life.

Loveland Acres Farm
Scarlett Salamone
W3358 Loveland Rd., Elkhorn, WI 53121
(414) 333-5576 • lovelandacresfarm@gmail.com
lovelandacresfarm.com
Loveland Acres Farm is a Black woman owned small scale, value added dairy utilizing diversity in plants, animals, and humans to regenerate the land, nourish souls, and cultivate community on five acres in southern WI, owned and operated by a Black female farmer.

Mallory Meadows
Zach & Erica Mallory
W367S9594 South Rd., Eagle, WI 53119
(262) 753-1194 • zmallory@mallorymeadowsllc.com
mallorymeadowsllc.com
Mallory Meadows is a better than organic farm (zero chemicals used). We are a small farm doing big things with our CSA programs, education programs, pasture raised turkey production, food gardens and local honey. We also operate a food service business called EZ Tiki featuring fire roasted WI grown potatoes and corn paired with honey lemonade.

Marshview Farm
Bruce & Jane Zinkle
52404 State Hwy. 60 Trunk, Wauzeka, WI 53826
(608) 412-4845 • bz.thmanagement@gmail.com
We have been bringing the best organically grown asparagus to the Dane County Farmers’ Market for over 30 years. We also sell wholesale to local restaurants, and on our farm at our roadside stand.

Meadowlark Organics
Halee & John Wepking
3630 Ridgevue Rd., Ridgeway, WI 53582
(608) 636-6795 • meadowlarkorganics@gmail.com
meadowlarkorganics.com
Meadowlark Organics is a diversified farm focused on growing nutritious staple foods like milling grains and dry beans. We’re committed to cultivating a regenerative ecosystem, improving the health and resilience of our soils, protecting the safety of our water, and investing in the vitality of our rural community.

Misty Meadows Dairy
Antony & Laura Jay
W4282 Schutt Ln., Monroe, WI 53566
(608) 558-5072 • mistymeadows@tds.net
mistymeadowsdairy.com
Misty Meadows is a first generation family farm established in 2002. We grow a diverse range of seasonal vegetables. In 2015 we added a wood fired evaporator and now offer maple syrup. Our soap is also produced on the farm from our small herd of dairy goats.

Mitchell Vineyards
David Mitchell
4252 Sunny Ridge Rd., Oregon, WI 53575
(608) 225-9210 • dgmitchell25@gmail.com
mitchell-vineyard.com
Mitchell Vineyard began in 1976 and has 12 varieties of U-pick grapes covering six acres for eating, juice, and winemaking. We supply buckets, shears, crushers, and presses for free use by customers. Picking Tuesdays 1pm-5pm, Saturdays 10am-4pm, and Sundays 12pm-4pm. Call about our delicious grapes. Visitors welcome.
Morning Star Family Farm, LLC
Robin & Kathy Roxas
4504 County Rd. R, Hartford, WI 53027
(262) 271-8649 • info@morningstarfamilyfarm.net
morningstarfamilyfarm.net
Pasture-raised chicken and eggs, grass-fed beef and lamb, heritage-breed pork. Certified Naturally Grown and non-GMO; quarters/halves/wholes or by the cut. Handcrafted kombucha and elderberry syrup. Kids’ summer day camps. Sheepskins. We sell from the farm, Tosa Farmers Market (summer), and offer delivery. Tours available. Please call first.

Morren Orchard
Henry Morren
2718 S. State Rd. 213, Orfordville, WI 53576
(608) 445-2067 • morrenhenry@yahoo.com
morrenorchardandnursery.com
On our family farm and certified nursery south of Madison, we’ve grown plums, pears, peaches, grapes, and over 80 new and antique apple varieties since 1999. Every spring, we offer bare root fruit trees grafted from our orchard, including rare cider varieties for cider-makers. Custom orders encouraged; visitors welcome with notice.

Munchkey Apples
Laura Tisch
175 Drammen Valley Rd., Mount Horeb, WI 53572
laura.tisch@munchkeyapples.com
Our orchard started in 2011, and today includes over 8,700 trees with over a dozen varieties. We offer pre-picked and picked your own. Our store has home-raised freezer beef and homemade apple pies, cider donuts and apple butter. We belong to many fruit growing associations and educate ourselves on the best practices for growing healthy fruit while taking care of the land we live on.

Nature’s Niche Farm
Laura Pulda
33347 Washington Ave., Burlington, WI 53105
(262) 492-1382 • naturesniche@gmail.com
Nature’s Niche satisfies a need for local, wholesome, and natural products. We are committed to sustainable agriculture, striving to be good stewards of our earth. We raise our animals humanely and provide them natural diets with Non-GMO grains. We believe that taking care of our animals and land is both a blessing and a responsibility.

10% Grass Fed Beef
Naturally Harvested
Wholes - Halves - Quarters
& Select Cuts Available
Pay - As - You - Go
Vegetable CSA
Weekly Availability List
3718 Halverson Rd. Stoughton, WI 53589
(608) 873-3011
www.parisifamilyfarm.com

Old Corbett Road Apiary
Tim & Lois Fulton
3308 4th St., Kenosha, WI 53144
(262) 553-5510 • timothyfulton@sbcglobal.net
We are a small-scale honey producer selling local raw liquid honey, creamed honey, beeswax, beeswax candles, propolis, and other hive products. Visit us at the Kenosha Harbor Market Saturdays in September or call and stop by our home to see our restored prairie and hives.
Old Homestead Orchard
Lindsay Drought
7814 Raynor Ave., Franksville, WI 53126
(262) 895-6747 • info@oldhomesteadorchard.com
mitchell-vineyard.com
Our orchard has been family owned and operated since the 1840s. We offer several varieties of U-PICK and pre-picked apples and pears, apple cider, homemade butters, jams, cider donuts, raw honey and other locally grown products. Unique events on weekends include sunflower picking, honey tasting, and a sunflower maze in September!

Orange Cat Community Farm
Laura Mortimore
S1280B Cherry Ln., Lyndon Station, WI 53944
(608) 963-4234 • orangecatcommunityfarm@gmail.com
orangecatcommunityfarm.com
Orange Cat is a small, certified organic vegetable farm servicing the Sauk County area. We offer several types of CSA shares May-December and can be found at the Baraboo Farmers’ Market on Saturdays. Copious amounts of high quality, clean, beautiful produce! Come be a part of it!

Parisi Family Farm
Terry Parisi & son Franco Parisi
3718 Halverson Rd., Stoughton, WI 53589
(608) 873-3011 • parisifamilyfarm@gmail.com
parisifamilyfarm.com
We offer organic vegetables and grass-fed beef from our farm overlooking Lake Kegonsa. It is a mix of alfalfa hay, vegetables, nut and fruit trees, a small orchard, 23 acres of pasture for grazing of cattle, chickens, and goats and a 7-acre habitat for honeybees. We practice regenerative agriculture and reduced tillage to maximize biodiversity and build climate change resilience.

Paskey Suffolks
Shelby, Scott & Lisa Paskey
5213 Cty. Hwy. TT, Cottage Grove, WI 53527
(608) 837-3725 • lrpaskey@gmail.com
Established in 1976, Paskey Suffolks raises antibiotic-and hormone-free, pasture-raised lambs & breeding stock. Our ewes and lambs are treated respectfully and humanely on our farm located 10 miles east of Madison. Lambs are available May-October, call to reserve your lamb early. Sheepskins also available in natural colors Farm visits by appointment.

Peck & Bushel Fruit Company
Joe & Jennifer Fahey
5454 County Rd. Q, Colgate, WI 53705
(414) 418-0336 • parisifamilyfarm@gmail.com
peckandbushel.com
We are Southeastern Wisconsin’s largest certified organic apple orchard! We have over 30,000 apple trees and 20 great tasting varieties. Harvest begins in late August and runs through October. The roadside barn is open Saturdays and Sundays from 10am-4pm. Check our website for variety and “pick your own” availability, orchard tours, and events.

Perez Produce
Armando Flores Perez
702 N. Midvale Blvd., Madison, WI 53705
(608) 422-9065 • perezproducefarming@gmail.com
Perez Produce is a local mexican immigrant family owned farming.

Quednow’s Heirloom Apple Orchard
Theresa, Jason, Gary
W5098 County Rd. ES, Elkhorn, WI 53121
(262) 501-9033 • applepeachlady@yahoo.com
quednowsappleorchard.com
Our Orchard features unique heirloom apples like the Pink Pearl, Yellow Transparent, Wolf River, and other great varieties including Honeycrisp. We offer more than 85 varieties throughout the season. Our Award-Winning Cider is available along with other scrumptious Apple products. We have a passion for our Orchard; dedicated to growing naturally as possible using organic methods and Integrated Pest Management (IPM).

QuintaMKE
Mason Jarecki Nimmo
N8030 Townline Rd., East Troy, WI 53120
(262) 402-8495 • masonjareckinimmo@gmail.com
quintamke.com
Quinta is committed to growing delicious food that is healthy for humans and the environment. We do not use synthetic fertilizers, herbicides or pesticides, or single-use plastic mulch. We specialize in Super Sweet Cherry Tomatoes, but we grow over 30 varieties of vegetables (and over 75 sub-varieties). Our front-door delivery CSA boxes are an excellent balance of consistency and variety.
Riemer Family Farm
Jen & Bryce Riemer
W2252 Riemer Rd., Brodhead, WI 53520
(608) 897-6295 • info@riemerfamilyfarm.com
riemerfamilyfarm.com
Riemer Family Farm raises 100% grass-fed beef, seasonally pastured pork, turkey, and eggs. Never GMOs, antibiotics, hormones, or steroids. We rotationally graze to build soil health and grassland habitat. Shop by the piece online for convenient, affordable home delivery throughout Wisconsin or pick up on farm.

Rockwell Ridge Farm
Cliff & Cari Gonyer
4014 Cty. Rd. Y, Dodgeville, WI 53533
(708) 834-8189 • rockwellridge@yahoo.com
rockwellridge.com
We are a small sustainable farm raising heritage Mulefoot hogs, laying hens, and Guinea fowl. We grow fruit and vegetables and we produce a wide variety of baked goods using local flour and items grown on our farm.

Rooted/Troy Farm
Paul Huber & Federica Ranelli
502 Troy Dr., Madison, WI 53704
(608) 240-0409 • troyfarm@rootedwi.org
rootedwi.org/farms/troy-farm
Troy Farm has been growing organic vegetables on Madison’s Northside since 2001. As a project of Rooted, Troy Farm offers market-style memberships with discounts available, Thursday evening Dinners in the Garden, and free social and educational events. Our spring plant sale is on May 6th and May 13th from 10am-2pm.

Sandhill Farm
Andie Donnan & Ashley Neises
2551 County Rd. Z, Sinsinawa, WI 53824
(563) 495-7336 • sandhillfarmlife@gmail.com
sandhill-farm.com
We are a small, certified organic vegetable farm growing high quality produce that is sold at farmers’ markets and through various CSA Shares May-December. We strive to be reliable and resilient growers for our community. We focus on soil health and biodiversity through minimal tillage and planting borders for beneficial insects.
Serenity Soap Works & Oak Hollow Acres
Abigal & Mike Lippman
2208 Springwood Ln., Burlington, WI 53105
(262) 492-4010 • abby@serenity-soapworks.com
serenity-soapworks.com
Pasture raised and organically fed poultry meat and eggs including duck/geese. Raw honey. Natural goat’s milk soap and natural bath products. We raise the goats for the milk we use in our products. We grown our own herbs and have the raw honey and wax for our bath products.

Snug Haven Farm, LLC
Judy Hageman, Bill Warner, Amos Mayberry & Kelsey Marshall
1170 Hageman Rd., Belleville, WI 53508
(608) 438-0288 • spinach@snughavenfarm.com
snughavenfarm.com
We are nestled in a valley and specialize in “frost sweetened” winter produce, grown in hoophouses in the winter months. Other specialty crops: heirloom tomatoes; lettuces; and greens. Year-round direct marketing to restaurants in Madison and Chicago. Starting in the fall/winter of 2023 we will have pork and beef available.

Sprouting Acres
Andy Watson
1746 Hwy. 73, Cambridge, WI 53523
(608) 469-2319 • andy@sproutingacres.com
sproutingacres.com
We are a small, certified organic, family-run farm and we also offer wood fired pizza and beer, wine, and live music on the 1st and 3rd Sundays from May-October.

Squashington Farm
Patrick Hager & Sarah Leong
1129 Lafollette Rd., Mount Horeb, WI 53572
(920) 422-1042 • squashingtonfarm@gmail.com
squashingtonfarm.com
Squashington Farm focuses on healthy, sustainable, gastronomical choices for our community. Gastroethics, certified-organic, real organic, committed to soil stewardship through composting, cover crops, rotational grazing, and limiting use of plastics. Farming together for 8 years with a small, market-style CSA (~100 members) with on-farm pickups starting the first week of June through October, plus fall CSA.
Starry Nights Farm
Paul & Marisa Maggio
7500 352nd Ave., Burlington, WI 53105
(312) 286-1075 • info@starrynightsfarm.com
starrynightsfarm.com
We are a Certified Organic, Animal Welfare Approved farm producing premium 100% grass fed beef and pastured pork for our customers. We pride ourselves in producing quality, nutritious, and delicious meats in a sustainable way practicing regenerative agriculture. We offer farm tours, stays, and events to engage and build relationships with our community.

Straight Forward Farm
Julie Case & Krome Burke-Scoll
5797 Valley Rd., Avoca, WI 53506
(608) 575-5516 • farmer@straightforward.farm
straightforward.farm
We’re a small family farm raising grass-fed heritage breed Tunis. Every lamb is raised humanely and conscientiously with love, using regenerative and sustainable farming and land conservation practices. Limited number of our flock’s gorgeous sheep hides and wool fleeces available online.

Telderer’s Rainbows End Farm LLC
Jeanne & Steve Telderer
N2559 Adams Rd., Neosho, WI 53059
(262) 224-5556 • telderers.rainbowsendfarm@gmail.com
TelderersRainbowsEndFarm.com
Our pastured animals produce meat & eggs that are tastier and more nutritious. We supplement their diets with organic feed free of chemicals, medications and GMOs. Our Icelandic sheep produce a gourmet lamb without grain and their naturally colored fleeces are great for spinning/felting. Our on farm store supports local artists selling yarns, socks, sheepskins, jams/pickles, pottery, jewelry, glass, metal, and woodworking.

Ten Eyck Orchard
Rob Ten Eyck
W968 Hwy. 81, Brodhead, WI 53520
(608) 897-4014 • TEOApples@wekz.net
Ten Eyck Orchard
A sixth generation farm since 1839 we grow over 50 varieties of hand picked apples, plus pears and plums. We also sell honey, cider, baked goods, pumpkins, and more at our family farm. Open daily, 9am-5pm, from late August to mid-November.

The Berry Farmer
John Pinkston
E10222 Hoot Owl Valley Rd., Baraboo, WI 53913
(608) 355-1965 • info@theberryfarmer.com
theberryfarmer.com
We offer pick-your-own blueberries starting in early July and running into early August. Picking is Wednesday nights 5pm-8pm and Saturday 8am-5pm. Picking containers provided or you may bring your own.

The Garlic Underground LLC
Glenn Borucki
W383 N9009 Mill St., Oconomowoc, WI 53066
(414) 550-2341 • glenn@thegarlicunderground.com
thegarlicunderground.com
Our farm specializes in several varieties of gourmet, heirloom garlic, grown using organic and sustainable farming methods. Sales start in June with hardneck scapes; cured garlic is available August-November. Cured garlic can be used as seed in your own garden or for culinary use. Sales primarily online. Call first for on-farm visits/sales.
The Tree Farm
Chris Upper
8454 State Rd. 19, Cross Plains, WI 53528
(608) 798-2286 • farm@thetreefarm.net
thetreefarm.net
U-Pick vegetables since 1973. Diversity and ethnic vegetables are our specialty. Over 70 kinds of vegetables, flowers, and herbs. Quantities for canning or for supper. The farm is located on a scenic ridge-top in northwestern Dane County, overlooking Indian Lake Park. Visit thetreefarm.net for produce availability (updated daily in summer), driving directions, & hours.

The Wright Way Farm LLC
Susan & Denny Wright
9002 W. County Rd. H, Beloit, WI 53511
(608) 201-1000 • thewrights@thewrightwayfarm.com
thewrightwayfarm.com
We operate a 45 acre family-run, certified organic produce farm. We believe in growing healthy, delicious fruits and vegetables for people in our local region while paying fair wages. We offer a limited-space CSA program and are at several farmers market from our hometown of Beloit to Lake Michigan and down to Chicago.

Tipi Produce
Beth Kazmar & Steve Pincus
14706 W. Ahara Rd., Evansville, WI 53536
(608) 882-6196 • csa@tipiproduce.com
tipiproduce.com/csa
We focus on growing the most flavorful, high-quality vegetables, berries and melons. Let us make CSA simple with vacation rescheduling, abundant recipes and boxes filled with your favorite staple vegetables. Visit for member u-picks and our popular gleaning party. Honored as the 2016 MOSES Organic Farmers of the Year.

Unconventional Acres, LLC
Melissa & Ben Dickinson
Arena, WI 53503
(608) 753-2781 • unconventionalacres@gmail.com
unconventionalacres.com
We are a small, pasture-based farm located in SW Wisconsin focusing on beef, pork, and eggs.

Victor’s Garden
Victor Ortega
1006 Flint Rd., Stoughton, WI 53589
(608) 333-6845 • vortega91367@gmail.com
Victor’s Garden has been growing fresh vegetables and Mexican herbs in Stoughton for over 10 years. All of my crops are natural and do not use any type of chemicals. I am more than happy to supply your needs for your restaurant and or your home!

Village Farmstead
Sara Krohn & Sam Odin
4020 E. Fitzsimmons Rd., Oak Creek, WI 53154
(414) 708-0587 • villagefarmstead@gmail.com
villagefarmstead.com
Village Farmstead is USDA certified organic CSA farm that grows diversified vegetables in a permanent raised bed system. Our practices aim to maintain biological communities in the soil, to use regionally specific technology appropriate for our scale, and to take seriously the need to create a financially viable livelihood through farming.

Vitruvian Farms
Tommy Stauffer
2727 B. US Hwy. 51, McFarland, WI 53558
(608) 302-4375 • tommy@vitruvianfarms.com
vitruvianfarms.com
Vitruvian Farms is a Certified Organic vegetable and mushroom farm located just 15 minutes from downtown Madison. We offer home delivery to much of Dane County of not only our products but products from over 50 local producers and makers. Starting in late 2023, we will be opening an on-farm store.

Wachholz Family Farm
Aaron Wachholz
N4973 County Rd. B, Montello, WI 53949
(608) 369-2634 • wachholzfamilyfarm@gmail.com
We are a farm that has an on-farm store that sells naturally grown pork, organic grass-fed beef, cage free eggs, and other farm fresh products.
Wegmueller Farm
Dan & Ashley Wegmueller
W4358 Montgomery Rd., Monroe, WI 53566
(608) 558-2505 • wegsfarm@gmail.com
wegmuellerfarm.com
A fourth generation diversified farm with a small herd of pastured Brown Swiss cows. The farmstay offers guests the chance to live farm life, with cows, calves, pigs, chickens, horses, ponies, and donkeys! Visit the on-farm store to purchase farm products as well as those from local partners. Hours vary, visit website for more info.

Winterfell Acres
Bethanee Wright
W1912 Mortensen Rd., Brooklyn, WI 53521
(608) 628-7504 • winterfellacres@gmail.com
winterfellacres.com
A woman- and mother-led CSA farm dedicated to growing nutrient-dense and organic vegetables, fruit, flowers, and herbs. We offer seasonal CSA shares and bulk produce options.

Winterspring Farm
Caleb Trainor
4382 Hickory Rd., West Bend, WI 53090
(262) 689-9938 • caleb@winterspringcsa.com
winterspringcsa.com
We are a five-acre vegetable farm using sustainable, regenerative, and organic growing practices. We are located just north of Milwaukee and nestled up to the Milwaukee River surrounded by nature preserve. We specialize in CSA but also sell through markets, wholesale and restaurant accounts.

Witte’s Vegetable Farm LLC
Scott, Susan, Robert & Chris Witte
10006 Bridge Rd., Cedarburg, WI 53012
(262) 377-1423 • wittes.veg@gmail.com
wittesvegfarm.com
Witte’s believes in clean, high quality products and fields. We are not organic but we use the IPM method to control unwanted pests with the least amount of unnatural interference. We strive for the widest variety of vegetables and fruits and are dedicated to the highest quality product with friendly, knowledgeable service.

Witte’s Vegetable Market LLC
David & Gus Witte
2313 County Hwy. NN, West Bend, WI 53095
(262) 338-4589 • info@wittesvegmarket.com
wittesvegmarket.com
Family owned and operated, Witte’s Vegetable Market, LLC features homegrown produce starting with asparagus in late May, pre-picked strawberries in mid-June and a variety of vegetables available July through the end of November.
**Wonderfarm**
**Jess Bernstein**
8579 Klevenville Riley Rd., Mount Horeb, WI 53572
(608) 692-5827 • jess@wonder.farm

wonder.farm
We’re honored to care for this land, these animals, and the people who eat the food we produce. We practice permaculture, aiming for sustainability and regeneration as we try to provide the best lives possible for our heritage breed pigs and chickens. Online ordering, on-farm pickup, and Madison-area delivery available!

**Wonka’s Harvest, LLC**
**Patty Grimmer**
1671 Cty. Rd. K, Hollandale, WI 53544
wonkasharvest@gmail.com

Wonka’s Harvest is a no-till vegetable farm that offers a pay-what-you-can CSA within the Madison area, provides local produce to restaurants, and is available at the Dane County Farmers’ Market. We aim to promote and support reimagined food systems and networks that ensure everyone has the right to safe, nutritious, and culturally appropriate foods.

**Yerke Greenhouse Family Farm**
**Gilbert, Christopher & Abigail Yerke**
S79W28995 Frog Alley Rd., Mukwonago, WI 53149
(262) 370-3869 • yerkefamilyfarm@gmail.com

yerkefamilyfarm.com
The Yerke Family has been growing plants for 6 generations at our Sesquicentennial farm in the Town of Mukwonago. We grow over 200 varieties of natural-grown vegetable and herb plants and designer annual flowers for your gardens.

**Young Earth Farm**
**Shirley Young**
W11544 Cty. Rd. CF, Randolph, WI 53956
(608) 843-5730 • farmer@youngearthfarm.com

Young Earth Farm has been growing Certified Organic vegetables for 16 years. Customer comments: “Cannot wait for Saturday,” “Last week’s produce was phenomenal!,” “Really liked last week’s produce. It was so clean and as always, the quality was stellar. I really appreciated that.”

**Yowela Farms**
**Dan Cornelius**
2625 Oak Lawn Rd., Stoughton, WI 53589
(608) 280-1267 • daniel.cornelius@gmail.com

yowelafarms.com
Yowela?talih’ Farms (“gentle breeze” in Oneida) grows heirloom Oneida corn and other specialty crops as part of a regenerative agricultural system that integrates sustainable livestock and agroforestry including maple sugar production. We also hand-harvest wild rice from northern Wisconsin.

**ZanBria Artisan Farms**
**Heather Gayton**
1923 County Rd. N, Friendship, WI 53934
(920) 698-1958 • gayton.heather@yahoo.com

ZanBria Artisan Farms is a regenerative niche market farm with a wide assortment of heirloom fruits and vegetables. We host a variety of on-farm events such as “Farm to Table,” outdoor movie screenings, and personally guided tours.
Find Local Food in Wisconsin

Local food means food that is grown close to where it is sold and enjoyed. Shop at local farmers markets and farm stands or use the Farm Fresh Atlas™ to find fresh local food for your family!

Encuentra Comida Local en Wisconsin

La comida local significa comida que se cultiva cerca de donde se vende y se disfruta. Compre en los mercados agrícolas locales y en los puestos agrícolas o use Farm Fresh Atlas™ para encontrar comida local fresca para su familia!
Artisan Grain Collaborative
2440 N. Lakeview Ave., #15A, Chicago, IL 60614
(608) 712-8540 • ebyrne@graincollaborative.com
graincollaborative.com
AGC is a network of farmers, millers, maltsters, bakers, chefs, food manufacturers, brewers, distillers, researchers, and advocates working together to promote a regenerative grainshed in the Midwest. Our website offers info about grains, descriptions of our key projects, a map of our members, and our blog ‘Notes from the Grainshed.’

Dane Buy Local
2801 International Ln., #110, Madison, WI 53704
(608) 729-7342 • colin@danebuylocal.com
danebuylocal.com
It is our mission to educate the public about the benefits of thinking local first, to promote our members and their products and services to the community, and to collaborate with other like-minded organizations to achieve our vision.

Dane County Food Collective
Madison, WI 53703
danecountyfoodcollective@gmail.org
danecountyfoodcollective.com
The Dane County Food Collective (DCFC) is an organization of individual food industry owners and operators working together to create a stronger food system in Dane County. The Collective works on issues related to Health & Wellness and Food Systems Advocacy through resource and information sharing, and collective action.

Fairshare CSA Coalition
211 S. Paterson St., Suite 280, Madison, WI 53703
(608) 226-0300 • info@csacoalition.org
csacoalition.org
FairShare is a coalition of 40+ Community Supported Agriculture (CSA) farms that provide local, organic CSA shares to consumers across Wisconsin. Our website hosts a custom farm search and interactive pickup locations map to help you choose a farm. We also assist limited-income households in purchasing CSA shares through our Partner Shares Program.

Family Farm Defenders
P.O. Box 1772, Madison, WI 53701
(608) 260-0900 • familyfarmdefenders@yahoo.com
familyfarmers.org
FFD’s mission is to create a farmer-controlled and consumer-oriented food and fiber system, based upon democratically controlled institutions that empower farmers to speak for and respect themselves in their quest for social and economic justice. To this end, FFD supports agroecology, farm/work rights, animal welfare, consumer safety, fair trade, and food sovereignty.

Food, Faith and Farming Network
7118 Old Sauk Rd., Madison, WI 53717
(608) 513-5805 • foodfaithandfarmingnetwork@gmail.com
foodfaithandfarmingnetwork.org
Our Network fosters rural/urban relationships and promotes earth stewardship, community, spirituality, and economic justice through these three programs: Winter Farmers’ Markets in congregations, a Gardening Project with faith communities, and Seed Money Grants to foster networking and innovative solutions to community problems.

Marbleseed
S233 McKay Ave., Spring Valley, WI 54767
(888) 906-6737 • info@marbleseed.org
marbleseed.org
Formerly known as the Midwest Organic and Sustainable Education Service (MOSES), Marbleseed was established in 1995 as a 501(c)(3) nonprofit committed to supporting farmers in their transition toward sustainable, organic farming systems that are ecologically sound, economically viable, and socially just.

Native Food Network
2890 Terra Court, Unit 32, Sun Prairie, WI 53590
(608) 280-1267 • daniel.cornelius@gmail.com
nativefoodnetwork.com
Indigenous farm-to-table organization supporting connection among food producers, chefs, and communities.
REAP Food Group
3241 Garver Green #240, Madison, WI 53704
(608) 310-7836 • info@reapfoodgroup.org
reapfoodgroup.org
REAP Food Group connects producers, consumers, businesses, and organizations to grow a healthful, just, and sustainable local food system in Southern Wisconsin. Through Farm to School, Farm to Business, the Farm Fresh Atlas of Southern Wisconsin, community events, and other programs and efforts, REAP’s staff, members, volunteers, and partners envision sustainable, local food on every plate.

Sustain Dane
821 E. Washington Ave., Madison, WI 53703
(608) 285-2454 • hello@sustaindane.org
sustaindane.org
At Sustain Dane, we focus on holistic sustainability: environmental health, equitable social wellbeing, and a just economy. Our mission is to inspire, connect, and support people to accelerate sustainable actions for community wellbeing. Join us for a Sustain Dane program or membership. Change happens when inspired people take action.

EDUCATORS

Edible Madison
4313 Somerset Ln., Madison, WI 53711
(608) 347-9300 • hello@ediblemadison.com
ediblemadison.com
Edible Madison magazine’s mission is to celebrate and promote the abundance of local foods in southwestern Wisconsin. We share stories of our region’s unique food culture and the people who make it possible. Subscribe and join a community of eaters who care about our local foodshed!

FoodRight, Inc.
6100 N. 42nd St., Milwaukee, WI 53209
(414) 286-7656 • info@foodright.org
foodright.org
FoodRight is a non-profit dedicated to empowering youth to choose foods that sustain life-long health. Each year we partner with Milwaukee schools to offer fun, hands-on culinary nutrition education programs that teach more than 2,000 students, parents and community members to cook and enjoy low-cost, plant-based meals from around the world!
Madison College Culinary Program
1701 Wright St., Madison, WI 53704
(608) 258-2301
businessandappliedarts@madisoncollege.edu
madisoncollege.edu
Madison College runs a renowned Culinary Arts Program and has been at the leading edge of the good food movement for over a decade. Good food prepared well is the focus of our culinary students. We strive to be on the leading edge of local sourcing on campuses.

Madison Metropolitan School District
4711 Pflaum Rd., Madison, WI 53718
(608) 204-4001 • food@madison.k12.wi.us
madison.k12.wi.us
The Farm to School Project is a partnership between REAP Food Group and the Madison Metropolitan School District (MMSD) Food and Nutrition Department to increase the amount of locally-grown, fresh foods in district snacks and lunches, and to teach nutrition and agriculture lessons to students and staff.

MATC Culinary Arts Program
700 West State St., Milwaukee, WI 53233
(414) 297-6004 • creativeartspathway@matc.edu
matc.edu/course-catalog/creative-arts-design-media/culinary-arts.html
MATC’s Culinary Arts Program fuses the art and science of cooking with an introduction to critical business management. Students learn how to run a food-service operation by participating in the on-campus Cuisine restaurant, International Foods lunch service, and business and industry kitchens.

Rooted
2702 International Ln., Suite 200, Madison, WI 53714
(608) 240-0409 • info@rootedwi.org
rootedwi.org
Rooted is committed to collaborations rooted in food, land, and learning so that people can grow and thrive in healthy, equitable, and sustainable neighborhoods. Rooted’s programs are devoted to increasing equitable access to land, fresh food, and learning. Our work includes urban farming, garden-based learning, community garden support, and community-based activities.
Urban Triage
2312 S. Park St., Madison, WI 53713
(608) 640-7616 • agriculture@urbantriage.org
urbantriage.org/our-work/supporting-healthy-black-families/supporting-healthy-black-agriculture
Urban Triage Agriculture Programs teach the basics of growing your own food as well as the entrepreneurial benefits/opportunities in the agriculture field. Our mission is to bring sustainability back into agriculture while providing bonding time and healing space for Black families along with opportunities and support for Black Farmers.

INCUBATORS

Farley Center
2299 Spring Rose Rd., Verona, WI 53593
(608) 845-8724 • farm@farleycenter.org
farleycenter.org
We are a nonprofit organization dedicated to promoting ecological sustainability, social justice, and peace. It is located on 110 acres of beautiful farm and wooded land. Our collaborative farm program provides land, equipment and assistance to immigrant and aspiring farmers and businesses. Farmers grow organically and sell at local markets, restaurants, grocers and CSA.

FEED Kitchens
1219 N. Sherman Ave., Madison, WI 53704
(608) 204-7017 • feedmanager@feedkitchens.org
feedkitchens.org
FEED Kitchens is a shared use commercial kitchen, food business incubator. With 5 commercial production spaces available 24/7, FEED supports food entrepreneurs in business startup, licensing, sourcing, production, finance, and marketing. Supporting a stronger and more resilient local food system, FEED offers membership to commercial businesses, nonprofits, and community groups/families.

P&P Makeshop
2423 University Ave. Madison, WI 53726
(608) 665-3770 • hello@pastureandplenty.com
pastureandplenty.com/the-pp-makeshop
The P&P Makeshop is a kitchen for community. We are a food manufacturing kitchen incubator for businesses owned by women and people of color. Looking to grow your work, in a supportive space? Reach out to learn more!

Porchlight Products
1704 Thierer Rd., Madison, WI 53704
(608) 620-7792 • kdirector@porchlightinc.org
porchlightinc.org/about-porchlight-products/
Porchlight Products is an employment training program that employs formerly homeless clients with mental or physical disabilities to make a variety of pickled and fermented products, fruit spreads and dry baking mixes using up to 80% local ingredients. Product sales create opportunities for individuals to learn job and life skills, while gaining valuable work experience, building confidence and taking steps to greater self-sufficiency.
PRODUCER COLLECTIVES

Sinsinawa Mound Collaborative Farm
2551 County Rd. Z, Sinsinawa, WI 53824
(608) 748-4411 • lsnyder@sinsinawa.org
sinsinawa.org/about-us/sinsinawa_mound/collaborative-farm.html
The Sinsinawa Mound Collaborative Farm offers land, education, infrastructure, and mentorship to beginning farmers. We also offer an on-farm market May through September on the 4th Wednesday of the month, 4-7PM. This market features our collaborative farmers as well as local vendors.

TradeRoots Farms
502 Troy Dr., Madison, WI 53704
traderoots43@gmail.com
traderootsfarms.org
TradeRoots is a group of farmers and chefs with roots in Wisconsin and West Africa. They grow and cook culturally relevant crops for the African diaspora in Madison. Their farming projects and culinary events showcase locally grown heritage vegetables and grains, and they aim to make small-scale urban farming accessible to all while reducing economic hardship.

Wild Bearies
PO Box 332, Wisconsin Dells, WI 53965
info@wildbearies.org
wildbearies.org
Wild Bearies is a community outreach organization that focuses on traditional agriculture, ancestral food systems and education. We work to build a stronger community to support native peoples overcoming alcohol and other drug abuse issues or emotional traumas through the healing power of our foods.

Seasonal Harvest
5291 Cottonwood Ln., DePere, WI 54115
(920) 470-3018 • sheri@seasonalharvestgb.com
Seasonal Harvest, LLC is a regional food hub/aggregator serving wholesale buyers primarily in Northeast WI including schools, non-profit community organizations, institutions, and retail/restaurants.

Wisconsin Grass-fed Beef Cooperative
PO Box 269, Viroqua, WI 54665
(800) 745-9093 • more.info@wisconsingrassfed.coop
wisconsingrassfed.coop
Made up of over 230 Wisconsin family farms, we believe that rotationally grazing cattle is the best way to raise our lean, tasty 100% grass-fed (and finished!) beef and pork. Our pastures protect soil, water, and local wildlife. Our members are committed to producing high quality, sustainable beef and pork for you and your family.
EMERGENCY FOOD

Healthy Food for All
1219 N. Sherman Ave., Madison, WI 53704
(608) 204-7017 • feedmanager@feedkitchens.org
hffadane.org

Operating from FEED Kitchens, HFFA works to reduce food waste and feed community through the recovery of excess food in our local system. We specialize in recovering prepared food from cafeterias and events, as well as excess local produce. All food is redistributed at no cost through community centers, food pantries, and other organizations.

Hunger Task Force
5000 W. Electric Ave., West Milwaukee, WI 53219
(414) 777-0483 • info@hungertaskforce.org
hungertaskforce.org

We provide a safety net of emergency food to a network of local food pantries, shelters and meal programs. We are the only food bank in Milwaukee that does not charge for food, delivery or network membership. Staying true to our roots, we continue to advocate for social policies and strong nutrition programs that fight future hunger.

Lussier Community Education Center
55 S. Gammon Rd., Madison, WI 53717
(608) 833-4979 • hannah@lcemadison.org
lcemadison.org/eat/pantry

The Lussier Community Education Center is a place for people from different walks of life to come together, share gifts, and build community. The Lussier Food Pantry is open two days a week (Wednesday 7-8PM and Saturday 11AM-12AM) and offers shoppers nutritionally balanced food items up to twice a month.

Madison Area Food Pantry Gardens
7492 W. Old Sauk Rd., Verona, WI 53593
(530) 650-5301 • matt@foodpantrygardens.org
foodpantrygardens.org

The Madison Area Food Pantry Gardens is a Madison-based 501(c)(3) non-profit organization dedicated to providing food pantries and emergency food programs throughout Dane County with first choice, fresh, nutritious and culturally relevant produce through our network of volunteer-led gardens and harvest events on local area farms.

Middleton Outreach Ministry
3502 Parmenter St., Middleton, WI 53562
(608) 836-7338 • info@momhelps.org
momhelps.org

MOM hosts one of the largest food pantries in Dane County and provides case management, referrals, and housing stability assistance. Anyone living in Dane County is welcome to visit our Food Pantry and Clothing Center.
Second Harvest Foodbank of Southern WI
2802 Dairy Dr., Madison, WI 53718
(608) 223-9121 • info@shfbmadison.org
secondharvestmadison.org
At Second Harvest Foodbank, we believe that hunger makes everything harder and that healthy food should not be a privilege. By focusing on our strategic goals of nutrition security and food equity we are working towards achieving our vision that everyone in our community has enough nutritious food to thrive.

Sunshine Supper
1632 W. Main St., Sun Prairie, WI 53590
(608) 561-1632 • sunshinesupper@gmail.com
sunshinesupper.org
Each Monday, a participating civic organization, church, professional or other group will provide the core components of a free and nutritious meal in the spirit of hospitality and sense of community. Meals are conveniently served in a drive-thru style.

The Fritz Food Pantry at the Goodman Community Center
149 Waubesa St., Madison, WI 53704
(608) 204-8049 • francesca@goodmancenter.org
goodmancenter.org
Visitors can come one of the three days of the week we are open to receive groceries. We provide fresh produce and dairy, eggs, meat, cheese, and dry goods. We believe everyone deserves access to a variety of healthy, fresh foods, and we’re proud to provide this valuable service to anyone in our community who needs it.

The River Food Pantry
2201 Darwin Rd., Madison, WI 53704
(608) 442-8815 • info@riverfoodpantry.org
riverfoodpantry.org
As South Central Wisconsin’s busiest food pantry, The River serves over 2,500 people throughout Dane County every week. Services include free groceries and freshly prepared meals for pickup or delivery, online grocery orders, and mobile meals. We work with local farms and farmers markets to expand access to fresh produce.

FINANCIERS

Compeer Financial
Mankato, MN 56002
(844) 426-6733 • compeer.com/contact
compeer.com
Compeer Financial is a member-owned, Farm Credit cooperative serving and supporting agriculture and rural communities. We provide financial services such as loans, leases, and risk management to support agriculture and rural communities in Illinois, Minnesota, and Wisconsin. We have over 1,300 team members serving 73,000 member-owners.

Heartland Credit Union
5325 High Crossing Blvd., Madison, WI 53718
(800) 362-3944 • eBranch@heartlandcu.org
heartlandcu.org
Heartland is a member-owned financial cooperative specializing in farm and producer lending. We also offer Checking/Savings Accounts, Home Loans, Credit Cards, and more. Our mission is to provide our members with quality, cost-effective, personalized financial services that contribute to their social and economic well-being. Offices located throughout southern Wisconsin.
Farm Fresh Atlas™ Online

SEARCH BY CATEGORY
farmers’ markets restaurants events farms organizations

SEARCH BY PRODUCT
u-pick CSA lamb peppers preserves apple cider pizza sweet corn wool cheese cut flowers honey

SEARCH BY FEATURE
WIC EBT SFMNP Indoor Winter

CONNECT WITH LOCAL. WHEREVER YOU ARE. FARMFRESHATLAS.ORG
Amara
670 N. Midvale Blvd., Madison, WI 53705
(608) 716-7989 • amaramadison.com
Amara is our take on contemporary coastal Italian cuisine featuring sharable small plates and bites, hand-crafted pastas, and entrees showcasing the bounty of Wisconsin for lunch and dinner. Our bar features cutting edge artisan wines and showcases the art of Italian drinking including aperitifs, negronis, cocktails, and espresso.

Athens Grill
5430 Willow Rd., Waunakee, WI 53597
(608) 220-3340 • theathensgrill.com
At Athens Grill we bring you the best food, with the freshest ingredients from the closest farms. We hand-craft our own gyro cones with fresh meats and the best Mediterranean spices. We care about our food - how and where it's grown and what’s in season, and bring it to you fresh, delicious, and reasonably priced.

Bandit - Tacos & Coffee
640 W. Washington Ave., Suite 101, Madison, WI 53703
(608) 720-1110 • bandit-tacos.com
Proudly serving fresh nixtamalized corn tortillas made all day long using rotating varieties of corn from Mexico and the midwest filled with delicious, high-quality meats and veggies. Also offering high quality coffee and cocktails.

Banzo
2105 Sherman Ave., Madison, WI 53704
(608) 441-2002 • banzomadison.com
Food truck-spawned counter service (with a patio) specializing in falafel and other Mediterranean eats.

Branding Iron Roadhouse Farm-to-Fork Eatery
132 S Main St., Lime Ridge, WI 53942
(608) 986-2807 • brandingironrh.com
The Branding Iron is a unique country roadhouse serving delicious food, cooked to order, made from locally-grown Fearing Angus Beef and other locally-produced products, since 2011. Visit our facebook page for notice of events including our Special Wood-fired Oven Pizza Nights and Smoked Rib Nights!

Brixt Cider
119 South 2nd St., Mount Horeb, WI 53572
(608) 437-BRIX • brixcider.com
We are a hard cider producer with a farm-to-table restaurant. In addition, we provide local and organic groceries inside our store. We support over 60 local and regional food producers as well as local artists and musicians.

Cadre
2540 University Ave., Madison, WI 53705
(608) 819-8555 • cadrerestaurant.com
Founded in the Fall of 2019, Cadre is a French-inspired restaurant located in the Regent neighborhood of Madison, Wisconsin. Cadre’s mission is to create a welcoming and educational dining experience using locally-sourced, respectfully prepared ingredients.
Forage Kitchen
A healthy, fast, casual restaurant with several locations in the Madison area focusing on salads, grain bowls, acai bowls, juices, and smoothies utilizing local products from farms and small businesses throughout the state.

Hilldale
715 Hilldale Way, Madison, WI 53705
(608) 819-6223 • foragemadison.com

Middleton
8430 Old Sauk Rd., Middleton, WI 53562
(608) 820-1210 • foragemadison.com

Monona
800 W. Broadway, Monona, WI 53713
(608) 230-6782 • foragemadison.com

State Street
665 State St., Madison, WI 53703
(608) 286-1455 • foragemadison.com

Grampa’s Pizzeria
1374 Williamson St., Madison, WI 53703
(608) 283-9580 • grampaspizzeria.com
Grampa’s is an artisan pizzeria on Willy Street focusing on quality ingredients, warm service, and atmosphere. Owner Gilbert Altschul puts his own spin on a family pizza recipe passed down from his Grampa Bill. Grampa’s also grows herbs, vegetables, and flowers in their garden on site for use in the restaurant and neighboring Gib’s Bar.

Ian’s Pizza
Ian’s Pizza specializes in pizza by the slice and works closely with local farmers and the farmers’ market to offer one of the best and unique salad stations around. We have a team of food “masterminds” that showcase their new recipes in our weekly special slices and seasonal slices and salads.

Frances St.
319 N. Frances St., Madison, WI 53703
(608) 257-9248 • ianspizza.com

State St.
100 State St., Madison, WI 53703
(608) 257-9248 • ianspizza.com

Garver Feed Mill
3241 Garver Green, Madison, WI 53704
(608) 257-9248 • ianspizza.com

Lombardino’s
2500 University Ave., Madison, WI 53705
(608) 238-1922 • lombardinos.com
We believe in using the best ingredients available to give our guests the finest dining experience they can find. We use a rich combination of local produce, domestic artisan products, and the best ingredients Italy has to offer to create dishes that come from the heart.

Longtable Beer Cafe
7545 Hubbard Ave., Middleton, WI 53562
(608) 841-2337 • longtablebeercafe.com
Longtable Beer Cafe sources products from many local farms and artisan purveyors to provide a delicious menu of house-smoked BBQ, grass-fed beef burgers, cheeseboards and more. Our open cooler features a carefully curated selection of 300 craft beers, all available for carry out. Outdoor patio dining is open year-round with fire pit tables.

Lucille
101 King St., Madison, WI 53703
(608) 283-0000 • lucillemadison.com
Lucille is a tri-level fresh cocktail, craft beer, pizza, and shared platters venue located at the gateway of Madison’s historic culinary and entertainment center - the First Settlement of Madison, WI. Executive Chef Marty Barry’s locally-sourced, yet globally inspired menu features wood-fired pizza, Wisco-Detroit cheddar-crusted steel pan pizza and artfully crafted Pan-Latin cuisine.

Merchant
121 S. Pinckney St., Madison, WI 53703
(608) 259-9799 • merchantmadison.com
Since 2010, Merchant has been Madison’s energetic industrial-chic cafe, craft cocktail bar, and late night destination specializing in no-nonsense, affordable, seasonal offerings steeped in the classics. Here we honor traditional cooking with a commitment to sourcing the finest ingredients around. We celebrate our growing city, innovative industry, and our thriving neighborhood, with a mission to create a space for treating each other and ourselves well.

Morris Ramen
106 King St., Madison, WI 53703
(608) 416-5547 • morrisramen.com
Morris Ramen is a cozy neighborhood ramen shop honoring traditional techniques and midwestern ingredients. Our goal is to not only nourish the soul with revitalizing soup, but to collaborate with community leaders to build a more sustainable and inclusive future for our industry.
Ollie’s Madison
2951 Trielectron Pike Dr., Fitchburg, WI 53711
(608) 442-4444 • olliesmadison.com
Ollie’s Madison is a new casual American concept from Chef Dave Heide that opened in the former Liliana’s Restaurant location. Ollie’s Madison continues Chef Dave’s tradition of focusing on local farms and producers.

Paoli Schoolhouse American Bistro
6857 Paoli Rd., Belleville, WI 53508
(608) 848-6261 • schoolhousebistro.com
Paoli Schoolhouse American Bistro is located on the banks of the Sugar River in Paoli, WI. The Schoolhouse was built in 1864, was converted into a shop in 2008, and fully established as a restaurant in 2018. The Schoolhouse prides itself in serving our guests dishes made from scratch and supporting local vendors and farmers.

Pasture & Plenty
2433 University Ave., Madison, WI 53726
(608) 665-3370 • pastureandplenty.com
Pasture and Plenty is a restaurant and market, and a “Whole Diet” meal kit service. We serve high-quality, locally-sourced daily menus and prepared frozen, ready-to-eat meals, cook kits and pantry items to individuals and families who are hungry for high-quality, healthy meals, but starved for time.

Salvatore’s Tomato Pies
2016 Madison Magazine Chef of The Year Patrick DePula and team create farm to table craft pizza, house made pasta and much more. You can find them shopping the outdoor Dane County Farmers’ Market every Saturday to bring the best in local ingredients to your plates. Now offering retail and wholesale frozen pizza!
The Coopers Tavern
20 W. Mifflin St., Madison, WI 53703
(608) 256-1600 • thecooperstavern.com
The Coopers Tavern is a neighborhood tavern that serves craft beer and rustic food in a relaxed atmosphere. Serving local favorites, including our vegan “Local Herbivore” and Ellsworth Cooperative Creamery fried cheese curds, the menu is designed to soothe the soul. Not to mention, Coopers has an outstanding selection of beer and wine!

LOCAL LIBATIONS

Aeppeltreow Winery
1072 288th Ave., Burlington, WI 53105
(262) 878-5345 • appletrue.com
Makers of elegant ‘hard’ ciders. Sparkling a specialty. Also draft, table and dessert. Dry to semi-sweet. Small batch whiskey and fruit brandies, too.

American Wine Project
802 Ridge St., Mineral Point, WI 53565
(608) 987-0505 • americanwineproject.com
American Wine Project is a winery focused on low-intervention methods using locally-grown cold-climate grapes. We offer tastings, local snack options, event space, and an acre of perennial gardens.

Brix Cider
119 South 2nd St., Mount Horeb, WI 53572
(608) 437-BRIX • brixcider.com
We are a hard cider producer with a farm-to-table restaurant. In addition, we provide local and organic groceries inside our store. We support over 60 local and regional food producers as well as local artists and musicians.

Giant Jones Brewing Company
931 E. Main St., Suite 9, Madison, WI 53703
(608) 620-5172 • giantjones.com
Women-owned and operated, we are Wisconsin’s only Certified Organic brewery. Big on flavor and big on community, we donate proceeds to local organizations advancing racial and social justice initiatives. We advance environmental justice through organic certification, shared solar, and participating in the Artisan Grain Collaborative to develop the local grainshed.

BAKERIES

Honey Bee Bakery
Dovetail Dr., Madison, WI 53703
(608) 698-2401 • honeybeebakery.org
Treat yourself to real and wonderful handcrafted baked goods from Honey Bee Bakery. At Honey Bee Bakery quality comes first. Each delicious pastry begins with local and organic ingredients. Find us online at Madison Farmers’ Unite and at the DCFM and Westside Community outdoor farmers’ markets. A family favorite since 2009.

ORIGIN Breads
931 E. Main St., #1, Madison, WI 53703
(608) 590-5504 • originbreads.com
ORIGIN Breads bakes handcrafted and long-fermented naturally leavened sourdough breads, pastries and pizzas using 100% organic whole grains grown and stone milled in Wisconsin and the wider Driftless Area. Our products are available from our retail store, in local co-ops and at farmers’ markets and our weekly pizza night happens every Wednesday.
Juusto Fattoush with Grilled Zucchini

Peak season is Driftless Cafe chef Mary Kostman’s favorite time of year in Viroqua. This Middle Eastern chopped salad is typically served with bread, but this version of fattoush has a western Wisconsin twist with the addition of grilled Juusto cheese (also making it gluten-free!).

INGREDIENTS
2 medium zucchini or summer squash, halved lengthwise
1 tablespoon olive oil
½ teaspoon kosher salt
¼ teaspoon black pepper
2 pounds Carr Valley Bread Cheese (Juusto) or haloumi cheese
1 large head romaine lettuce, cut into thick ribbons
1 medium cucumber, small dice
1 small red onion, shaved 4 salad radishes or Hakurei turnips, small dice 2 tablespoons chopped parsley 2 tablespoons chopped mint 2 tablespoons chopped dill
Ground sumac, to taste

For Dressing:
2 red bell peppers
½ cup toasted walnuts
½ cup extra virgin olive oil
2 tablespoons lemon juice
2 tablespoons pomegranate molasses (or good quality balsamic vinegar)
2 tablespoons maple syrup
1 teaspoon cumin
1 teaspoon coriander
Salt, to taste
2 tablespoons hazelnut oil (or other neutral cooking oil)
3 cups sliced portobello mushrooms

DIRECTIONS
1. Preheat the grill.
2. Season the zucchini or squash halves with olive oil, salt and pepper. Grill cut side down for 5 minutes, rotating a quarter turn for grill marks halfway through the grilling time. Repeat on the skin side. Let cool and dice into ½ -inch cubes.
3. Grill the Juusto cheese with the grill lid closed for 2-3 minutes on each side. Remove from the grill and cut into 1-inch cubes.
4. Add the diced zucchini and cheese to a large bowl with the chopped lettuce, cucumber, red onion, radishes, and fresh herbs.
5. To make the dressing, place the red peppers on the grill and char on all sides. Remove from heat, peel, and remove the seeds.
6. In a blender, combine the grilled peppers with the remaining dressing ingredients. Process until smooth. Taste and adjust seasonings as desired.
7. Add the red pepper dressing to the salad and mix well. Portion the salad into individual bowls and sprinkle with sumac before serving.

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Seasonal recipes from local chefs in every issue and online
Sweeternative Baking
729 Glenway St., Madison, WI 53711
(608) 886-9713 • sweeternativebaking.com
Gluten Free Baker specializing in cakes, cupcakes and desserts for special occasions. You can find my treats at local coffee shops and cafes, as well as vendor markets during the summer months. I use high-quality gluten free ingredients sourced locally whenever possible, and bake in a dedicated gluten free kitchen.

TORTILLERIAS

La Cosecha Tortilla Co.
2423 University Ave., Madison, WI 53726
(608) 571-2754 • lacosechatortillas.com
La Cosecha is a modern tortillería focused on using the ancient technique of nixtamalization to transform locally and regionally grown corn into a variety of products.

Tortillas Los Angeles
4510 Femrite Dr., Madison, WI 53716
(608) 345-3089 • tortillaslosangeles@gmail.com
We are dedicated to producing traditional and authentic ‘nixtamalized’ organic corn products. Using locally grown heirloom corn, our Mexican style process includes the use of a volcanic stone grinding machine, a manual tortilla press, and the best cooking techniques. We provide real, fresh, and delicious tortillas at Dane Co. Farmers’ Markets.

Tortilleria Zepeda
304 S. Oak St., Lone Rock, WI 53556
(608) 520-3026 • tortilleriazepeda.com
Locally Sourced, Authentic Tortillas. Our tortillas are made with local, organic and non-GMO corn. We use the pre-hispanic nixtamalization process to produce the most authentic, nutritious, artisan corn tortilla. We sell our tortillas wholesale to numerous restaurants and retail locations. Please visit our website to find where our tortillas are being sold.

FOOD TRUCKS

Banzo
2105 Sherman Ave., Madison, WI 53704
(608) 441-2002 • banzomadison.com
Food truck-spawned counter service (with a patio) specializing in falafel and other Mediterranean eats.
Let’s Tiki Together! Operating a farm means we don’t take vacations. Instead, we created a Tiki themed food truck featuring fire-roasted WI sweet corn, loaded WI grown potatoes, and hand-pressed honey lemonades! We offer fire-baked soft pretzels and donuts too. It’s Tiki Time!

**EZ Tiki**
W367S9594 South Rd., Eagle, WI 53119
(262) 753-1196 • Mallorymeadowsllc.com

Cesar’s Cheese began in 2008 with hand-made, traditional Queso Oaxaca, a cheese similar to mozzarella. Cesar’s Oaxaca has won a Blue Ribbon Best of Class award at the American Cheese Society Competition, and Second Place at the 2010 World Championship Cheese Contest. Also check out our queso fresco, queso quesadilla, mozzarella, and fresh cheddar curds!

**Cesar’s Cheese**
E5904 Mill Rd., Plain, WI 53577
(414) 520-5266 • hbarrad96@aol.com

Let’s Tiki Together! Operating a farm means we don’t take vacations. Instead, we created a Tiki themed food truck featuring fire-roasted WI sweet corn, loaded WI grown potatoes, and hand-pressed honey lemonades! We offer fire-baked soft pretzels and donuts too. It’s Tiki Time!

**CHEESE & DAIRY**

**Bleu Mont Dairy**
11011 Brigham Ave., Blue Mounds, WI 53517
(608) 219-0366 • bleumont@tds.net

Committed to sustainable practices, we grow organically, have a passive solar home and greenhouse, and produce our electricity from wind and solar. Our selection of cheese include Bandaged Cheddar, Big Sky Grana, and seasonal offerings cured in our underground cave. No farm visits, please. Instead, find us at the Dane County Farmers’ Market!

**Cedar Grove Cheese, Inc.**
E5904 Mill Rd., Plain, WI 53577
(608) 546-5284 • cedargrovecheese.com

For over 140 years Cedar Grove Cheese has been producing superior quality, hand crafted cheese nestled in the lush Wisconsin countryside. Prepared according to the highest cheesemaking standards, Cedar Grove makes cheese from local family farmers’ milk, always fresh and producer certified rBGH free. We offer conventional, organic, kosher, HALAL, and sheep and goat specialty cheeses.

**Edelweiss Creamery**
W6117 County Rd. C, Monticello, WI 53570
(608) 938-4094 • edelweisscreamery.com

Edelweiss Creamery is a small artisan cheese factory employing state-of-the-art technology alongside tried and true traditional cheesemaking methods. Established in 1873, we bring you back to a time when quality and flavor were king. The unequaled taste of this cheese is a must for the serious cheese lover.

**LaClare Creamery**
W2994 County HH, Malone, WI 53049
(920) 670-0051 • laclarefamilycreamery.com

TOUR. EAT. SHOP. Learn about goats and view our cheesemakers at work. Enjoy our cheese-tasting experience and grab a bite to eat in the café. Head outside to view 700+ goats and watch a few explore our 26-ft high goat silo. Garden Center opens in spring. Check our website for current hours.

**Landmark Creamery Provisions**
6895 Paoli Rd., Belleville, WI 53508
(608) 886-8801 • landmarkcreamery.com

Lush sheep milk and buttery grass-fed cow milk are used to carefully create unique cheeses that represent the terroir of Southern Wisconsin. Visit our retail store in Paoli, Wisconsin or order from our website!

**Roth Cheese**
657 2nd St., Monroe, WI 53566
(608) 845-5796 • rothcheese.com

Roth® Cheese is a part of Emmi Roth, one of the nation’s largest producers of specialty cheese. Experts at Roth have been crafting award-winning cheese in Southern Wisconsin for more than 150 years.
Seven Acre Dairy Company
6858 Paoli Rd., Belleville, WI 53508
(608) 416-4023 • sevenacredairyco.com
Nestled on the banks of the Sugar River in Paoli, Wisconsin and listed on the National Register for historic places, Seven Acre Dairy Company is a lovingly restored dairy factory reimagined as a destination for dairy lovers, modern travelers, and discerning diners.

GROCERS

Bountiful Beloit
950 Wisconsin Ave., Beloit, WI 53511
(608) 302-5689 • bountifulbeloit.com
Farm market selling our own Beloit-grown produce, pottery made in-house, organic grocery staples, local honey, eco-friendly goods and local products. We also offer CSA vegetable subscriptions!

Bushel & Peck’s
328 State St., Beloit, WI 53511
(608) 363-3911 • bushelandpecks.com
We make and market artisan, agricultural goods for those who seek high-quality, environmentally sound, handcrafted products. Our preservation kitchen, store and restaurant supports a local economy and connects consumers directly to farmers and craftspeople and women. Each good we provide shares the story of its artisans, neighbors, tradespeople, and friends.

Cathryn’s Market
206 N. Iowa St., Dodgeville, WI 53533
(608) 930-2777 • cathrynsmarket.com
Cathryn’s Market is a small retailer/bakery focused on local products including heritage pork, grass fed beef, eggs, produce, and cheese. We also sell prepared foods, bread, baked goods, jam, flour, grains, and more. We brew and sell local coffee and tea and we have a working soda fountain from the 1930s.
Metcalfe’s Market
As a family-owned market that has served its community proudly since 1917, we’ve proven time and again that “local” is much more than a physical location. It’s our philosophy. With more than 3,500 local foods in our aisles, we’re proud to say that we buy local too.

Hilldale
726 N. Midvale Blvd., Madison, WI 53705
(608) 238-7612 • shopmetcalfes.com

West Towne
7455 Mineral Point Rd., Madison, WI 53717
(608) 829-3500 • shopmetcalfes.com

Outpost Natural Foods Co-op
Cooperatively-owned since 1970, our full-size stores feature all-natural groceries, bulk foods, produce, meat and seafood, personal care items, gifts, in-store cafes and the largest, year round selection of local products you can find in a grocery store. Everyone is welcome - anyone can shop and anyone can join!

Bayview
2826 S. Kinnickinnic Ave., Milwaukee, WI 53207
(414) 755-3202 • outpost.coop

Capitol
100 E. Capitol Dr., Milwaukee, WI 53212
(414) 961-2597 • outpost.coop

Mequon
7590 W. Mequon Rd., Mequon, WI 53092
(262) 242-0426 • outpost.coop

Wauwatosa
7000 W. State St., Wauwatosa, WI 53213
(414) 778-2012 • outpost.coop

Pop’s MarketPlace
S70S16050 Janesville Rd., Muskego, WI 53150
(414) 552-2079 • thepopsmarketplace.com
Pop’s MarketPlace hosts over 100 local vendors with hundreds of unique, gift-able products and local foods. Open year round!
Willy Street Co-op
A full-service grocery cooperative specializing in natural, organic, and locally produced foods. We offer delicious deli food, fresh bakery, natural bodycare products, and the best local and organic produce in the area. Anyone can shop, anyone can join! Become a Co-op Owner today for as little as $10.

East
1221 Williamson St., Madison, WI 53703
(608) 251-6776 • willystreet.coop

North
2817 N. Sherman Ave., Madison, WI 53704
(608) 471-4422 • willystreet.coop

West
6825 University Ave., Middleton, WI 53562
(608) 284-7800 • willystreet.coop

ONLINE RETAIL

Isthmus Eats
313 W. Beltline Hwy., Madison, WI 53713
(608) 316-2771 • IsthmusEats.com

Isthmus Eats curates and delivers weekly meal kits to residents of Dane County using fresh and local produce, meats, cheeses, breads, and other ingredients.

Madison Farmers Unite
4611 Dovetail Dr., Suite 18, Madison, WI 53704
madisonfarmersunite.com

A Madison, WI based weekly online farmers market with convenient pick up locations. Support your local farmers and enjoy local artisanal goods.

Market Wagon
1510 S. Sylvania Ave., Suite 210, Sturtevant, WI 53177
marketwagon.com

Market Wagon transforms the farm-to-table concept into a farm-to-front-door reality. Our mission is to enable food producers to thrive in their local markets by operating as an online farmers market. Market Wagon partners with more than 2,500 local farmers and artisans to take their produce and products to the doorstep of 60,000+ local customers.

Meadowlark Community Mill
3630 Ridgevue Rd., Ridgeway, WI 53582
(608) 574-9321 • meadowlarkmill.com

Here to serve farmers, culinary professionals, and home bakers, we are excited to share the bounty of the Driftless region by milling high quality stone ground flour using regionally grown organic grains.

Sitka Salmon Shares
3241 Garver Green, Suite 160, Madison, WI 53703
(309) 342-3474 • sitkasalmonshares.com/REAP

Join our community supported fishery (CSF) to receive premium wild Alaska seafood delivered to your door! When you subscribe to our seafood box you’ll receive seafood that’s traceable to the source and caught by Alaskan fishermen using low-impact fishing methods from responsibly managed fisheries in Alaska. Subscribe to better seafood today.

Honey Down Farm
THINGS AREN’T MADE THE WAY THEY USED TO BE. ROTH® HAVARTI IS.

Made with milk from local family farms in the same way for more than 30 years. Visit rothcheese.com/locator to find Roth Havarti near you.