



Decatur Farmers Market

Vendor Guide*



Alta Cucina Italia

Infused Italian Herbal Olive Oils, Infused Italian Herbal Vinegars, Italian Herbal Seasoning and Sea Salts, and pesto. Alta Cucina was born seeking a way to transport our senses to Italy and its unique and traditional food flavors, while being far away from her. An authentic Italian meal is a true culinary experience and aromatic herbs play an important role in our Italian cooking, that enhance the unique and authentic flavor of the dish. They allow us to create delicious dishes, making easier to enjoy a wonderful real Italian meal at our kitchen by transforming a simple food to a real Italian exceptional one. They not only improve the food's tastes by adding aroma and color, but also benefits by their nutrients.

Besmaid Garden Essentials

Fresh locally grown vegetables from farmer Bobby Britt who has been farming his whole life and is working to build his "Field of Dreams". Besmaid, named after an ice cream business where his father worked for 20 years, the farm has all the veggie essentials grown organically and as sustainable as Bobby can make it.

Big Daddy Biscuits

Handmade dog treats using all natural and organic ingredients. Sustainability, going organic and supporting local farmers and the community are hot trends driving the "locavore" movement these days. And, for one local Atlanta entrepreneur, there should be no reason why this should not apply equally to our four-legged friends as well. "Pets are people too" says Lauren Janis, proprietor of Big Daddy Biscuits.

Capra Gia Goat Cheese Co.

Goat Chevre, crème fraiche, raw goat milk, pasture raised eggs. Our mission is to produce wholesome, natural products; to nurture and uplift the people, animals and plants who work together to provide these products; to further share this privilege and knowledge with others who are like-minded; to eliminate barriers and disregard labels.

Choice

Chewy raw food drink: Taste of Earth offers a line of all-natural herbal supplements as well as health and beauty products formulated to help the body maintain optimal health and wellness. Ladell has been a devoted herbalist for more than 20 years and is constantly furthering his education and abilities in the natural supplement area. He is also a speaker on topics of health, fitness, healthy cooking & meal planning.

Costa's Pasta

Fresh pastas and lasagna: Since 1983, Costa's Pasta has been manufacturing and distributing fresh pasta throughout the Southeast Region, in our USDA certified kitchen, in Kennesaw. We offer the finest in traditional pastas as well as creating signature pastas. Our delicious and affordable pasta is made with only the finest ingredients, no preservatives and nothing artificial. Costa's Pasta is proud to use local produce whenever possible, and always uses cage free eggs. Our product is served in many restaurants and hotels, both large and small. We are also a favorite for local caterers, clubs, farmers markets, and individuals who enjoy cooking and eating fresh pasta!

Darby Farms

Pasture raised chickens, ducks, pork and eggs. Darby Farms is a family owned, pasture-based, beyond organic, human driven and informational farm outreach in Good Hope, GA. Healing the land, healing the food, healing the economy, and healing our culture. Experience the satisfaction of knowing your food, your farmer and building community. We are your clean meat connection for the southeast.

Doug's Wild Alaska Salmon

Wild caught Alaska Salmon – November through February. Based in South Carolina, Doug's Wild Alaska Salmon is a business that makes fresh-frozen salmon available to you at a reasonable price. Because we are Alaskan fisherman, we can provide you with the highest quality flash-frozen wild salmon. Doug's Wild is owned and operated by the Resetarits family, three generations of Alaskan fisherman spanning a 30 year period.

Formaggio

Franco serves up local, organic and imported artisan cheese, olives and cured meats

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The Funny Farm

Fresh locally grown vegetables, fruits, herbs, jams, jellies, marmalades and pickles from farmer Duane Marcus. He lives in Stone Mountain, a suburb of Atlanta, GA, where he and his wife will spend the rest of their days creating a model of suburban permaculture. They have 3 acres with a .5 ac. pond, barn and land for growing. They grow veggies, small fruits, herbaceous and woody flowers, herbs, mushrooms, chickens and worms. Also, they teach classes on organic gardening and sustainable living.

Grace's Goodness

pimento cheese and other goodness. We are in the business of getting to know local farmers by name, purchasing their lovingly raised produce, and making something delectable out of it- free of preservatives, additives or corn syrups of any kind. In order to satiate the palates of everyone from neighborhood localvores to those who live or work near food deserts, Grace's Goodness works on a sliding scale with a delivery option to provide you with a taste of something that's accessible and convenient. Look for our food truck coming to a neighborhood near you, spring 2011. Grace's Goodness offers Mason jars of snacks, soups, salads, and treats that change with the season, along with the perennial Mama's Pimento Cheese, which substitutes organic roasted red peppers for the usual jarred pimento.

Goodness Gracious Granola

Granola: I began baking granola over 20 years ago, when I found a recipe for Koinonia granola, which our family enjoyed almost as much as our friends did. Being a food adventuress, I began to change the ingredients, experimenting with flavors and textures. I think food should be exciting to all senses (some day we'll have tours of the granola factory while baking to share the wonderful aroma!). I still have many more ideas for granola and look forward to creating new flavors to share with all who love granola, and those who just don't know it yet!

Green Ola Acres

Fresh local vegetables and fruits

Greenleaf Farms, LLC

Fresh locally grown vegetables, fruits and herbs. Greenleaf Farms is an owner operated farm offering naturally grown produce, flowers and baked goods. We are Greg and Maeda Brown and moved to our farm from Atlanta in 2007. Greg has a background in Food/Beverage and Landscaping and Maeda has a background in Bookkeeping. We are excited to be living our dream and hope you will enjoy what we have to offer.

The Heats Legend

Home made barbeque sauce. The Heat Legend All-Natural BBQ Sauce is based on a recipe given to us by the ghost of Dr. Ted "Heat" Chambers back in 2010. Dr. Heat met his unexpected demise sometime in the 1940s while working on what would have been the spiciest barbeque sauce ever made up to that point. He was a little too successful in this endeavor however, as the condiment he concocted contributed to his unfortunate spontaneous combustion

Hidden Springs Farms

Local honey and eggs. The [farm](#) consists of 109 acres in [Williamson, Georgia](#). The primary farming industry is [honey](#) from our apiary, in addition to the [honey](#) we raise [queens, black baldy cattle](#), and harvest pecans from our orchard. We moved to the [farm](#) from Hatfield, Mass., in the fall of 1994. The [farm](#) is always evolving as we are always looking to diversify, so that the [farm](#) will become self-sufficient.

Johnston Family Farms

Farm Fresh Milk, cream, butter, and mozzarella cheese. Johnston Family Farm is a family owned and operated dairy in Newborn, GA. We work to provide premium wholesome milk to our consumers. What makes Johnston Family Farm different is that we produce and bottle our milk completely on our farm, so you get the freshest product possible. You may notice that our family farm cows are always happy. It may be because they're always well taken care of or it may be that they have acres of lush green pastures to graze over. With this stress free life style our cows produce an abundance of milk naturally.

King of Pops

Home made popsicles using local ingredients: Our mission is to provide an ecologically responsible, fresh, all natural frozen treat in a fun neighborhood environment. Our goal is to be a waste free company. All of our fruit waste goes to community gardens; most other supplies are recycled. We strive to throw away less than one bag of trash per week.

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Le Tre Lune at the Glover Family Farm

Fresh locally grown vegetables and pasture raised eggs at **Le Tre Lune** at Glover Family Farm. The name Le Tre Lune, Italian for The Three Moons, represents many things: three young farmers who have come together to work the land and cultivate their souls, the seasons in which the earth gives us her bounty after a long winter's rest, and a cycle of life that is in constant motion. We believe that healthy agriculture is an integral foundation for a successful local economy and a resourceful tool for community development in future generations. Skip and Cookie Glover, long time organic farmers have allowed us to steward their land and we are excited to continue in their tradition of farming sustainably, without the use of chemicals through extensive cover cropping, crop rotation and integrated pest management. We welcome you to the farm and invite you to become a part of our harvest!

Magnolia Bread Company Inc.

The first certified organic bread bakery in Georgia! A “micro-bakery” specializing in European-style organic breads made in our large wood-fired brick oven in North Georgia. Magnolia bread is made the old fashioned way. Each loaf is created completely from scratch - shaped, watched and cared for by hand, from the moment the first drop of water hits the flour until a day later, when the hot crusty bread is pulled from the oven on a wooden peel. Magnolia bread uses only the best ingredients: organic and unbleached, unbromated flours. Our bread is fermented slowly, allowing all of the flavors, textures, and nutrients to develop to their fullest. We bake in a brick oven - wood-fired the night before baking. In the morning, the oven is scraped and cleaned, and the loaves are baked directly on the hearth. Injected steam, combined with the conduction, convection, and radiant heat of the brick oven gives Magnolia Bread a uniquely delicious crust and crumb. Now supporting home delivery in limited areas.

Mercier Orchards

North Georgia apples in season. Mercier Orchards nestled in the North Georgia Mountains is a family owned and operated apple orchard. Started back in 1943 by Bill & Adele Mercier, Mercier Orchards is now celebrating 66 years of fruitful harvests. Bill, an agricultural agent, knew that the sunshine, rainfall, cold nights, and good soil of the Georgia mountains would produce the sweet, tart, juicy apples that Mercier Orchards is known for. One stop at Mercier Orchards sends your senses into overdrive. Bushels of apples, fresh from the surrounding orchard, invite you to taste. Bottles of fresh cider, jams, jellies and other gourmet treats are ready for you to take home. Share the harvest with fortunate friends and family. Also while visiting, stop by our bakery and try a famous fried apple pie or at the deli and grab a Pecan Chicken Salad sandwich, or maybe even one of our delicious wraps made with Premium Boar's Head meat. We also offer a unique variety of farm toys, pet items, kitchen paraphernalia, home decor and a meat and cheese shop.

Nazifa's Bakery

Hummus, tabouli, naan, baklava, dolmas and other Mediterranean inspired food. The bakery makes bread, called nan, the way it has been made in villages throughout the Middle East for thousands of years. The dough is stretched by hand and is slapped on the inside of the tandoor. In seconds, the bread develops large bubbles and a mesmerizing aroma. The bread can be used to make wraps, wonderful pizza and long chips to dip into yogurt. White flour and whole wheat nans made fresh daily. No preservatives!

Noring Farms

Fresh locally grown vegetables, fruits, jams, pies and more. Andrew and Christina Norman, natives of Georgia, combined their experience in the corporate world, years of back yard gardening and their love of food to create a concept that they like to refer to as “**Foodie gone Farmer**”. We have 3 Acres of Land located in Conyers and recently acquired another 108 acres in Covington, Georgia. Our original niche product was heirloom tomatoes and we have quickly expanded to be able to provide more seasonal old world exotic varieties, free range eggs and homemade unique treats.

Paradise Found Farm

Fresh pestos and homegrown vegetables. Paradise comes from the Persian word for a garden and has always meant the same thing in every culture. It is representative of ‘paradise on earth’ and is our opportunity to own a little bit of heaven – here and now. Paradise Found Farm was founded in 2008 in Maysville, Georgia on 16 acres. In 2012, the business operations were consolidated and relocated to Duluth to provide a more manageable situation for us given the current economy and market opportunities. We are committed to using ingredients grown with natural methods and organic supplements to provide our customers with healthy, fresh, delicious herbs, vegetables and food products.

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Pearl River Vineyards

Pearl River Vineyards is located on the picturesque Pearl River near Columbia, Mississippi, and is an ideal spot for growing the signature fruits of the South. The Pearl River is remarkably crooked and slow moving, and winds its way to Lake Pontchartrain and the Gulf of Mexico while making sure our fruit is well fed and watered. This creates a perfect environment for our plump and delicious fruit which, in turn, becomes the products you will relish. We produce and sell the most delicious products you will find from our region. We offer Jams, Jellies, Preserves, Sauces and Syrups from Muscadines and various berries, all made from 100 percent natural ingredients. You will not find a better product anywhere. We take great care to be sure you and your family are served the most tasteful and healthy products on the market.

Pearson Farms

locally grown peaches in season. Pearson Farm consists of 1400 acres of peaches and 2300 acres of pecans. We grow over 30 varieties of peaches and 15 varieties of pecans, all selected for our growing area and soil. Peach trees live for about 15 years, but we have pecan trees that are over 100 years old.

Revolution Doughnuts

Pastries, Coffee, and cool drinks. Revolution Doughnuts is poised to revitalize the American doughnut, to help restore it to its former glory as a simple, tasty, hand-crafted treat. What makes us different from just about every doughnut shop on the planet is that we are committed to using real food ingredients: organic flour, local dairy, fresh fruit, and natural flavor extracts. We will never make our treats with cheap pre-fab mixes, artificial junk from a pail, or funky trans-fats.

Simply Scrumptious

Organic Baked Goods. We all have to make decisions at least three times a day, year in and year out, as to what we put into our mouths. How we nourish our bodies is one of the most important issues we deal with everyday. Cooking for people has been her first love since she was a little girl and she always makes it her aim not to compromise on the ingredients in her products. Good food is hard to find and great food is what I want to give my customers.

Steve Miller Farm

Locally grown organic vegetables: Fig trees, broccoli and cabbages are among the many greens that line the soil on Steve Miller's more than two acres in Clarkston, who has spent fifteen years growing crops to give away and sell at local farmers markets.

Tia's Chia

Gluten free, chia based pastries and chia drinks: Chia Seed, a gift from God to man: the perfect fuel source. Known for centuries to the inhabitants of the American continents, these tiny capsules are nutritional powerpacks for energy on the go, sustained energy and enhanced hydration for athletes. So valuable was chia to the Aztecs, they used it as a form of currency! One tablespoon was said to have sustained warriors for 24 hours as they ran from one village to another along steep mountain trails.

Tinks Grassfed Beef

Grassfed beef, and pork. Here at Tink's Grass Fed Beef we take pride in our sustainable, 100% grass-fed program. From our farm to your table, our passion for providing quality is always present. The [products](#) we offer are carefully selected from beginning to end in our farming practices. Our passion for grass farming, all natural beef and pork production and quality final product are what drive us. If we love what we make, then you will love it too!

Zocalo Salsas

Locally made salsas, mole's, tamales and chips. We have proudly served Authentic Mexican Food for the past 16 years! We now also offer you some of Chef Lucero Martinez Obregon's best products at select Gourmet Food Stores and select Farmers Markets. We are proudly delivering our products throughout the country. We offer a variety of Salsas, Veggie refried Beans, Tamales, and Moles.

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