

JULY 2023

FIRST
EDITION

Weymouth Farmers Market Newsletter



BARBOSA FARM

Welcome to the Market

Welcome to the Weymouth
Farmers Market Newsletter!
We will be highlighting
vendors, sharing recipes and
announcing upcoming
markets!



LIPINSKI FARM

Kicking Off the Season

It has been a great first month at the market. We have had three great weeks so far and we are gearing up for an incredible season. We look forward to seeing everyone on July 9th!



Follow us on Social Media

About our Market



This year, the Weymouth Farmers Market is celebrating its 15th season! Our market cultivates community engagement and increases access to local, healthy food options.

Our vendors feature local, fresh produce, meats, eggs, honey, baked goods, mushrooms, dips, sauces, salsas, jams, jellies, pickles, cheese, plants, artisan made crafts and goods, face painting and more!

We offer a SNAP Match Program (doubling EBT dollars) and two HIP certified Farms (HIP gives households money back when they use their SNAP benefits to buy healthy, local fruits and vegetables from HIP vendors).

Visit weymouthfarmersmarket.com or our social media for more info.

Join us Sundays 10am-1pm, Weymouth High School, 1 Wildcat Way



Season Highlights



Season Long Vendors

- Auntie's Cake Stand - Baked Goods
- Barbosa Family Farm
- Daddy's Homegrown - Beef, Chicken, Pork
- EVOOS - Olive Oil Soaps
- Freitas Farm
- Handful of Fortunes - Face Painting
- Herr Farm
- Lipinski's Farm
- Martha Schleiff Pottery
- McGuire's Mushrooms
- Sweet Mama Hot Sauce
- The Native Kitchen - Jellies, Pickles, Breads, Cheese

Events & Food Trucks



- **JULY 9TH** - TROLLEY DOGS + MUSIC BY DAVID BLECKLEY
- **JULY 16TH** - MOM ON THE GO + FRIENDS OF THE WEYMOUTH LIBRARIES
- **JULY 23RD** - MOM ON THE GO
- **JULY 30TH** - ARTISAN FAIR + JUST THE DIP + MUSIC BY DJ CHRIS PICKETT

AUGUST 27TH -
KIDS DAY EVENT

save the date

Follow us on Social Media for our weekly vendor list & updates



Vendor Spotlights



McGuire's Mushrooms is a family operated, local farm run out of Hingham, MA. Operating a full-service gourmet and medicinal mushroom farm serving local chefs, individuals and farmers markets. They also offer cultivation supplies such as grain spawn, liquid cultures and mushroom grow kits. McGuire's beliefs lie in the incredible benefits that mushrooms have to offer our bodies and our environment. Fueled with passion for mycology, McGuire's Mushrooms is dedicated to providing our local community with the highest quality mushrooms. We love connecting with our neighbors through this lifestyle and are motivated by the equal excitement that mushrooms are the future!



The Native Kitchen works with local farms to create specialty foods such as pickles, jam, salsa, rubs, seasonings, granola and baked goods for you, guaranteeing the freshest tastes of home! All fruits and vegetables are from local farms within 100 miles, producing local sustainable foods while using practices that promote a positive social impact that is based around their heritage, passion and craftsmanship.

