

## **2019 Summer Farmers Market Vendors**

Ambers Cookies: Large cookie dough chocolate chip cookies.

Anita's Guacamole: Fresh-made guacamole – a fan favorite! Worth the lines.

Bam German Bakery: an assortment of fresh-baked breads and pastries in the German tradition.

Bella Maria Café: Assorted quiches, sweet tarts and empanadas.

Body & Soul Café: Variety of vegan meals & spreads.

Breads & Spreads: Sweet breads accompanied with flavored spreads.

Chez Boët: French restaurant makes hot crepes.

Dutchkinz: Dutch puffers, beignets, beverages.

Dominga's Flowers: A variety of plants, herbs and fresh flowers.

Eldridge Rolle Produce: Enthusiastic purveyor of local fruits and vegetables.

Friendly Burds: Local growers of tropical fruit; among the original vendors of this market since its founding.

Inyoni Farm: Local certified organic farm, growing vegetables, fruits, herbs, and flowers.

Jimmy's Java: Hot & Cold Coffees, Cold-brewed espresso brewed from 100% Arabica beans.

Naples Popcorn Company & Tropical Taffy: Fresh popped kettle corn and saltwater taffy in flavors such as key lime, banana, mango, tangerine, pina colada and mojito.

Naples Butterfly: Unique and specialty plants, including container gardens, bromeliads attracting butterflies.

Madam Mac: Variety of mac & cheese, smoked turkey, pulled pork – real Southern comfort food.

Mike's Bait Shop: Offers assorted beef jerkey and smoked fish dips.

Nina's Naturals: Handmade glycerin soaps made with essential oils and a variety of scents.

Old Times German Bakery: Local bakery with breads and sweet items.

Old World Market: Large variety of olives sold from their quaint wooden cart. Olive spreads, olive oil and feta cheese are on the menu, too.

Organic Foodie: Organic foods and meals.

Scott Hassler Nuts: Assortment of packaged nuts.

Tony's Off Third: Naples and farmer's market institution for fresh-baked pastries and your morning coffee.