

market basket



let us
help you
shop local!

#1) market CSA
each week, you will get a
selection of 3 items from
vendors at the winter
markets that we attend.
\$20/week. sign up anytime;
runs thru april 14
(every-other week shares available)

#2) specific items
you tell us exactly what you
want from the market.
requires 72hrs notice

either way, pick up at the café:
sat: 2-8pm
sun: 8am-2pm

sampling of vendors:

Thymely Herbals

fresh herbs, infused oils, teas, seasonings

JenEhr Family Farms

seasonal winter veges, chicken

River Valley Ranch Kitchen

salsas, pasta sauces, dips, chutneys

Saxon Homestead Creamery,

Koepke Family Farms, Decatur

Cheeses

artisan cheeses

Eden's Market

raw-food crackers, dips, spreads

Truffles by Jean Louise

handmade gourmet truffles

Rolling Meadows Sorghum

sorghum, maple syrup, honey

Bolzano Artisan Meats

hormone & antibiotic free salami

Rushing Waters

local, chemical-free fresh & smoked trout

Jeff-Leen Meats

grass-fed Piedmontese beef



open seven days • **mon** 7am-2pm • **tues-fri** 6am-7pm (thurs open until 9pm!) • **sat** 8am-9pm • **sun** 8am-2pm
cafe: 110 e. lake st., lake mills • ph: 920-945-0660 • web: www.waterhousefoods.com • email: info@waterhousefoods.com

sandwiches • soups • salads • wine • beer • brunch • breads • scones • cookies • coffee • teas • local specialties • events • music

eat, relax, play...nourish your soul...foster growth