



GAZETTE

325 E. MAIN ST. SPRINGVILLE, AZ VOL. 30 APRIL 2026

Rustic Country Market & Farmstand

Rustic Country Market & Farmstand are LLC Cottage Food producers #21868, AZ certified gardeners, AZ nest run egg producers, crafters that repurpose, renovate, recycle & reuse rustic country things. You could consider them your personal, decor shopping concierge.

They are proud sponsor of Apache County FFA/4-H Small Stock Club (which is a University of Arizona Cooperative Extension). They added Goat Soap to their shoppe. When you buy a bar, you are helping support a local 4-H member!

In 2024 they launched Rustic Country Market, a farmers/artisan style market; specializing in local, small batch coffee roasting, their nest run eggs, a variety of artisan rustic decor, including: cabinets/shelves, caddies, signs, birdhouses, benches, cups/mugs, unique gift items, plus seasonal items like dried Russian Sage bunches (looks like lavender), dried spices, mixed spices, and vegetables. They added coffee accessories and homemade marshmallows to their market, and plan to create gourmet s'more kits. They now offer a Certificate of Title with your new Birdhouse or Bird Feeder.

In 2025 after one season of participating in Farmers Markets, they decided it was too much work for the variety of products they carried so they built a shoppe (shed) and farmstand near their home to house their market. They expanded their products based on new, less restrictive AZ Cottage Food laws. They have a variety of items you can purchase online like coffee beans, salsa, cowboy crack, hot sauce, jam & jelly, Nest run eggs, spices,

They are dog FRIENDLY and have sample Dog Cookies. And yes, they are made with non-toxic ingredients which are labeled on the package. If coffee beans are your thing, they offer a variety: Tanzanian Peaberry, Indonesian Bali Organic (Blue Moon) Brazil Mogiana Guaxupe, Columbian Supremo, Costa Rican, Ethiopian Yirgacheffe, Sumatra-Harimau Tiger, & Nicaraguan-FTO. Why you "need" fresh roasted coffee beans? Lower dementia risk and better cognitive outcomes according to the Journal of the American Medical Association. You can check out their Bean Notes on their website.

They have sourdough bread: plain, Jalapeño cheddar, cowboy candy, rosemary & roasted garlic, cinnamon raisin, everything bagel, sun dried tomato & garlic, pepperoni & mozzarella, & sesame orange ginger. They can come sliced, unsliced, round shape (traditional style), or loaf shaped (for sandwiches).

There is a lot to see at this farmstand, so make sure you go check it out.

Phone #: 928-322-0716

Website: <https://rusticcountrymarket.com/>

Facebook: <https://www.facebook.com/RusticCountryMarketFarmstand>

Instagram: [@RusticCountryMarketLiving](https://www.instagram.com/RusticCountryMarketLiving)

Address: 1570 W Sable Way, Eagar, AZ, United States, 85925



Photos & information is from their website & Facebook page: <https://rusticcountrymarket.com> & <https://www.facebook.com/RusticCountryMarketFarmstand>



APRIL HOURS:

TEMPORARILY CLOSED ~ March 22nd—April 30th

MAY HOURS:

TEMPORARILY CLOSED ~ May 1st—May 21st

GRAND REOPENING (hopefully) ~ Friday & Saturday May 22nd & May 23rd from 10am-5pm

Thursday, May 28th 10am-2pm

Friday & Saturday, May 29th & 30th 10am—5pm



<https://thespotaz.com/>

<https://www.facebook.com/p/The-Spot-100067746424871/>

https://www.instagram.com/thespot_arizona/



The Little Nest That Could

There’s a quiet kind of magic that happens long before sunrise on a small family farm. In the cool morning air, hens shuffle in their cozy nest boxes, settling into straw warmed by yesterday’s sun. Each egg they leave behind carries a story, not just of nourishment, but of care, rhythm, and the gentle heartbeat of farm life.

Every morning, the farmer walks the rows of nest boxes, collecting eggs still warm from the hens. There’s pride in that moment, knowing each shell was formed naturally, slowly, and with the kind of attention no factory can replicate. These “nest run” eggs aren’t sorted by size or polished for perfection. They’re simply real, freckles, curves, and all.

Back in the farmhouse kitchen, those eggs become breakfast that tastes like childhood memories: richer yolks, deeper color, and a flavor that reminds you food can still feel alive. Families who buy farm fresh eggs often say the same thing, “once you’ve tasted the difference, it’s hard to go back”.

But beyond taste, choosing farm fresh supports the people who rise with the sun, who care for their animals, and who keep small communities thriving. Every carton purchased helps a local family, not a distant corporation. It keeps traditions alive and ensures animals are raised with dignity and space to roam.

So when you crack open a nest run egg, you’re not just making a meal. You’re honoring the hands that gathered it, the hens that laid it, and the simple truth that good food comes from good care. And that’s something worth savoring.

Easter Word Search

eggs	spring	hunt	gift
bunny	April	candy	sun
rabbit	Sunday	vacation	duckling
chick	basket	lamb	holiday