What is SEMAP?
Southeastern Massachusetts Agricultural Partnership (SEMAP) is dedicated to preserving and expanding access to local food and sustainable farming in southeastern Massachusetts through research and education. We believe that local agriculture is essential to the health and vitality of our community and our economy. Sustaining farmers and farm businesses, and expanding access to local food are at the core of our mission. We provide technical assistance to farmers, educate the community on the importance of local agriculture, work to increase the functionality of our region’s food system, and connect all people to local food.

We maintain a growing membership of farmers and businesses who use locally grown products; all are included in this guide. You can learn more about public or business membership, our events, or other ways to get involved at www.SEMAPonline.org and e-mailing Kendra at kmurray@semaponline.org.

Who’s in the Local Food Guide & How do I get in Next Year?
SEMAP is a member-based organization; descriptions of all members are included in this Local Food Guide as a benefit of membership:
• SEMAP Farms
• SEMAP Business Members & Specialty Producers
• SEMAP Member Farmers’ Markets

Not a member? Sign up by December 31, 2014 and you will be featured in our next guide, to be published in May of 2015. Visit www.SEMAPonline.org to sign up.

To advertise in the guide, contact SEMAP at info@semaponline.org.

Thank you to Reynolds DeWalt for sponsoring 50% of printing costs, and thank you to our advertisers for covering the remaining 50%. Thanks also to Mediumstudio for design, Jessie Gunnard for editing, and for contributed photos by SEMAP Member farms (Brix Bounty Farm, CN Smith Farm, Langewater Farm, Miss Scarlett’s Blue Ribbon Farm, Plato’s Harvest Organic Farm, Shy Brothers Farm, Silverbrook Farm, Taylor Bay Scallops, Web of Life Organic Farm)
GROWERS

BARNSTABLE COUNTY

Borderbay Junction Farm
Greg Hamm
120 Buttonwood Lane | West Barnstable, MA
(508) 375-0300 | borderbayfarm@verizon.net
We offer all natural, free range lamb. Our pastures are not treated with any chemicals, fertilizers, or herbicides. The lambs are antibiotic free and receive no vaccinations of any kind. They are healthy because they are kept in a clean, low stress environment with a varied diet. All lambs are kept with their mothers, milk fed for ninety days, after which they graze on pasture bordering The Great Marsh across from Sandy Neck. The sea air deposits small amounts of sea salt on the pasture, giving the lamb a unique flavor. They also eat wild grape leaves, onion grass, and Russian olive. Lambs are also given a small amount of Vermont made grain to round out their diet. Sold in halves or whole only. Will deliver to Barnstable area or pick up by appointment. Please call for more information.

CapeAbilities Farm
Andrew Todoroff
458 Main Street, Route 6A | Dennis, MA
508-385-2538
Cape Abilities is a nonprofit organization that provides jobs, homes, and other services for people with disabilities across Cape Cod. We operate Cape Abilities Farm to create jobs and raise revenue for the people we serve, increase awareness of our mission, and to act as a hub in our community to promote local sustainable farming. We provide fresh, healthy produce, including award-winning tomatoes, and gorgeous flowers and planters to our community through our farm stand, restaurants, local food pantries, and schools. Cape Abilities operates a farm with greenhouses and a farm stand on Route 6A in Dennis that has attracted a loyal following of people who crave high-quality, locally-grown produce. Fresh produce, healthy plants and service with a smile are hallmarks of Cape Abilities Farm. Our award-winning tomatoes are especially sought-after, and some of the finest restaurants on Cape Cod feature Cape Abilities produce on their menus. Open M-F 10-6 and Sat & Sun 10-5.

Coonamesset Farm
Ron and Roxanne Smolowitz
277 Hatchville Rd, East Falmouth, MA
www.coonamessetfarm.com
(508) 563-2560
Pick your own membership farm with public farm stand, café, and ice cream. CSA includes vegetables, flowers, berries, meat, cheese, and shellfish. Wholesale to restaurants.

In the Weeds Flower Farm
Debra Demarais
392 Main St. | Brewster, MA
774-412-2428 or 508-385-6961 | inttheweedsflowerfarm@hotmail.com
A small local grower with a huge roadside stand business, right on Route 6A in West Brewster. We specialize in pussy willows, twig wreaths, hydrangeas, tons of cut flowers, Christmas greens and wreaths. We plant around 20 varieties of tomatoes and sell wholesale, retail, and subscription cut flowers to restaurants and businesses, weddings. We have a nice variety of vegetables as well, lots of cucumbers and squash.

Miss Scarlett’s Blue Ribbon Farm
Susan Knieriem
555 Route 6A, Yarmouth Port, MA
www.missscarlettsblueribbonfarm.com
(508) 420-9748
Codpe’s largest poultry and duck farmers, offering whole 3-lb chickens, duck, geese, Thanksgiving and Christmas turkey, and pork. All animals are born and raised in Yarmouth Port and are free-frolicking and never frozen. Farm open Thursday - Sunday 10am - 5pm. Poultry can also be purchased at the Orleans, Harwich, and Hyannis Farmer’s Markets.

Pleasant Lake Farm
Robinson Lee
2 Birch Drive | Harwich, MA
508-432-1992
www.pleasantlakefarm.com
Certified Organic snap peas, beans, summer & winter squash, lettuce, field greens, cutting flowers, root crops & more.

BRISTOL COUNTY

2 Friends Farm
Ashley Driscoll & John Irving
104 County Street | Attleboro, MA
508-455-0332 | john@2friendsfarm.com for sales
www.2friendsfarm.com
2 Friends Farm is a certified organic, nutrition focused startup that’s bringing life-giving wheatgrass and micro-greens to the surrounding area. As an innovative farm located solely inside a historic Attleboro mill building, we turned unused space into the finest indoor grow facility. Find our products in local grocers and on top of your favorite dish at many fine dining establishments and catered events.

24K Heirloom Tomatoes
Bob & Janet Feingold
538 Horseneck Rd. | South Dartmouth, MA
bob@24kheirlooms.com
www.24kheirlooms.com
We grow delicious heirloom tomatoes as well as dahlias on our 8 acres near the Slocum River in South Dartmouth. Since our start in 2005, we have expanded our appreciation of heirloom tomatoes. Their charm, taste, appearance and class are the unique characteristics that give us good reason to continuously expand our endeavors. Stop by our property to visit our gardens and try our tomatoes.

4 Town Farm
The Clegg Family
90 George St. | Seekonk, MA
(508) 336-5587
www.fourtownfarm.com
Our family owned farm is located in Seekonk, MA, a few miles east of Providence, RI. We open our season mid April with a large selection of perennials, annuals, hanging baskets, and mixed containers. The farm stand is open through the holidays, selling fresh cut trees and wreaths. We grow most types of small fruits and vegetables that can be grown in our climate. We are especially known for our asparagus, strawberries, sweet corn, melons, and fall crops. We also offer pick your own which includes strawberries, fava beans, English peas, raspberries, pumpkins, and cut flowers. We welcome you to visit us and enjoy a real farm experience with your family.

PYO = Pick Your Own
CSA = Community Supported Agriculture
FS = Farm Stand
FF = Family Fun
WHY EAT LOCAL?

You care about your HEALTH

- Local food is fresher and tastes better than food shipped long distances from far states and other countries.
- Knowing where your food comes from and how it is grown or raised enables you to choose safe food from farmers you trust.
- Buying local food gets you outside and keeps you in touch with your neighbors, the seasons, and the harvest calendar.

You care about the ENVIRONMENT

- Local food travels less! The average supermarket vegetable travels 1500+ miles from farm to table.
- Local farmers offer crop varieties grown for taste and freshness rather than shipping and long shelf life.
- Local farms help to establish and maintain healthy soils through sustainable farming practices such as crop rotation, diverse crop varieties, pasture raised livestock and integrated past management (IPM).

You care about your COMMUNITY and local ECONOMY

- With each local food purchase, you ensure that more of your money spent on food goes to the farmer and, in turn, the local economy.
- More of your money spent on food goes to the farmer and, in turn, the local economy.
- With each local food purchase, you ensure that more of your money spent on food goes to the farmer and, in turn, the local economy.
- With each local food purchase, you ensure that more of your money spent on food goes to the farmer and, in turn, the local economy.
- With each local food purchase, you ensure that more of your money spent on food goes to the farmer and, in turn, the local economy.
- With each local food purchase, you ensure that more of your money spent on food goes to the farmer and, in turn, the local economy.

Aries Farm

David Brownell
482a Smith Neck Rd | S. Dartmouth, MA
(508) 992-4944

Avant Gardens

Katherine and Chris Tracey
710 High Hill Road | Dartmouth, MA
(508) 998-8819 | plants@avantgardensne.com
www.avantgardensne.com

Bettencourt Dairy Farm

Paul Bettencourt
100 Simmons St | Rehoboth, MA
(508) 252-5464

Brix Bounty Farm

Derek Christianson
449 Bakerville Rd | Dartmouth, MA
www.brixbounty.com

Coastal Vineyards

David Neilson
61 Pardon Hill Rd, South Dartmouth, MA
www.coastal-vineyards.com
(774) 202-4876

Copicut Farms

Elizabeth & Vince Frary
11 Copicut Rd | Dartmouth, MA
www.copicutfarms.com

Dartmouth Orchards

Brian Medeiros
515 Old Westport Rd | Dartmouth, MA
(508) 992-9337

Clear Run Farm

John A. Nunes Jr.
39 Miller St | Rehoboth, MA
508-336-2277

Alderbrook Farm

Allen and Nancy Manley
1213 Russells Mills Rd, | South Dartmouth, MA
774-264-0755

Apponagansett Farm

Susan Murray & Tony Wood
607 Elm St. | South Dartmouth, MA
774-400-7277

Coastal Vineyards

David Neilson
61 Pardon Hill Rd, South Dartmouth, MA
www.coastal-vineyards.com
(774) 202-4876

Copicut Farms

Elizabeth & Vince Frary
11 Copicut Rd | Dartmouth, MA
www.copicutfarms.com

Dartmouth Orchards

Brian Medeiros
515 Old Westport Rd | Dartmouth, MA
(508) 992-9337

Dartmouth Orchards sells apples, peaches, pears, and plums, as well as tomatoes, cucumbers, and pumpkins. We also offer fresh apple cider and pick-your-own apples.
Freedom Food Farm
Chuck Currie
471 Leonard St. | Raynham, MA
978-884-7102 | freedomfoodfarm@gmail.com
www.freedomfoodfarm.com
Freedom Food Farm provides healthy, nutritious food to members of local communities throughout the socioeconomic spectrum. Our food is grown using organic and biodynamic principles, striving to model natural ecological cycles. This translates to healthy food for the whole community! Donating produce and offering a sliding scale for CSA shares help ensure that the whole community has access to this nutritious food. The farm produces a wide range of agricultural products including vegetables, herbs, flowers, grain, hay, straw, free range eggs, chicken meat, pork, bedding plants, as well as value added vegetable products. You can visit us at 471 Leonard St. in Raynham to buy our products at our farm stand or pick up CSA shares. We also sell our products at a number of local farmers’ markets in Rhode Island and southeastern Massachusetts. Additionally, Freedom Food Farm products are available and sold to wholesale customers, including local restaurants, groceries, buying coops and the Farm Fresh Rhode Island Market Mobile and Veggie Box Programs.

Heart Beets Farm
Steve & Sarah Murray
181 Bay View Ave. | Berkley, MA
508-822-6919 | HeartBeetsFarm@gmail.com
www.heartbeetsfarm.com
Our main objective is to grow the most nutritious food possible using the best practices. The majority of our efforts are put towards vegetable production with some time focused on small-scale animal production. We sell mainly through a growing CSA community, on site Farm Stand and local Farmers Markets. The land we farm on has been Certified Organic since 2007. We focus on growing healthy crops by building deep fertility using cover crops, rock minerals, compost, foliar sprays and other proven fertility practices. These practices bring out our commitment to Deep Organic Practices which increase fertility of the land and nutrition of the produce.

John George Farms
John George Jr
291 Slocum Rd | Dartmouth, MA
(508) 997-2376
Come visit us for a wide variety of vegetables, herbs, and fruit. We have corn, strawberries, lettuce, tomatoes, squash, kale, green beans, basil, and much more. Our veggie stand is open daily from 8:30 am - 6:30 pm. Our ice cream stand is open daily from 12:30pm – 9:30 pm.

Johnson’s Roadside Farm Market
Timothy and Jeanne Johnson
445 Market St | Swansea, MA 02777
(508) 379-0349
Since 1982 our family-run market offers a variety of seasonal fruits and vegetables grown on our own 20 acre farm. Our market also carries fresh baked goods and locally made specialty items and favorites. Monday - Saturday, 9 am - 6 pm, Sunday, 9 am – 5 pm.

Jordan Farm
Andy Burnes
22 Jordan Rd. | South Dartmouth, MA
andy@jordanfarm.com
www.jordanfarm.com
Jordan Farm’s objective is to raise the healthiest and highest quality grass fed beef that we can. We manage a small herd of unregistered Hereford cattle in South Dartmouth, Massachusetts. To date, we have focused on securing good quality stock, creating lush, high protein pastures and minimizing the cattle’s contact with any chemicals. The health benefits of grass fed beef are becoming well known. The tenderness and unique taste of properly raised grass fed beef is the surprise that we hope you will experience and enjoy as much as we do. Visit our website for pricing.

Keith’s Farm
Keith Santos
1149 Main St | Acushnet, MA
508-763-2622
Keith’s Farm is a family business and offers a wide selection of the best produce and a variety of berries for miles around. In the spring, summer and fall, our farm stand is a showcase for all our fresh farm-grown seasonal fruits, vegetables and plants. Your family will have the freshest, tastiest and highest quality vegetables, fruits, harvested daily for the best taste. We also offer hayrides and pick your own strawberries, apples, and pumpkins.
Nasketucket Gardens
Jon and Crystal Costa
395 Huttleston Ave. | Fairhaven, MA
info@nasketucketgardens.com
www.nasketucketgardens.com
(508)-977-7830
We are a specialty nursery catering to garden enthusiasts with an appreciation and love for locally grown hydrangeas. Having a large collection of old favorites to the more unique selections, we strive to produce the highest quality container-grown hydrangeas. Open Saturdays 9am-4pm and Sundays 12pm-4pm from mid-May till early September. Other times by appointment.

Noquochoke Orchards
George Smith
594 Drift Rd. | Westport, MA
508-636-2237 or 774-201-9765
www.n quochokeorchards.com
From just a few trees, today there are now over 36 acres of orchard trees offering 98 varieties of apples, 16 types of peaches, 9 kinds of pears, 4 kinds of plums, nectarines, quince, strawberries & blueberries; all being harvested by family members and friends. Celebrating 115 years and 5 generations in the family! We are well known for our “antique” apples including russets, Yorks, starks, baldwins, gravenstein, northern and red spy, winesaps, and more! Visit the farm store August through Thanksgiving 11am to 5pm; winter hours are 11am to dusk. Apples, pears, peaches, nectarines, hay and firewood available wholesale.

Olde Dartmouth Farm
Cindy J. Medeiros-Kirby
264 Smith Neck Road | South Dartmouth, MA
(508) 993-8438 | (774)263-2844
Olde Dartmouth Farm offers MA Licensed riding instruction, training, boarding, shows, transportation, and sales. We are a MA State License Compost Facility. Our AGED compost is sold by the yard from the backyard gardener to the larger Landscaping Companies. Black, Rich, No Heat, No Smell. We did our home work to produce the highest quality AGED Compost. All ingredients are mixed here on site.

Orr’s Farm
Andrew Orr
187 Adamsville Rd | Westport, MA
(508) 636-4274
orrfsfarm@gmail.com
Come visit us at Orr’s Farm in Westport for a great selection of native fruits and vegetables. We offer apples, melons, berries, and peaches, as well as many different varieties of vegetables, including beets, broccoli, corn, peppers, onions, peas, garlic, eggplant, and kale. We also sell fresh herbs, honey, maple, and eggs.

Paradise Hill Farm
Shirley Robbins
103 Cadman’s Neck Rd. | Westport, MA
(508) 636-6228
Paradise Hill Farm specializes in a wide variety of quality potted herbs and seasonal fruits and vegetables. New this year we will be offering baked goods and jams at our farmers market locations! Farm stand open daily 9am to dusk April – November.

Paskamansett Farms
Tom Coutu
742 Tucker Rd | Dartmouth, MA
(508) 990-7859 | bill@paskamansettfarms.com
http://www.paskamansettfarms.com
27 acre farm raw milk dairy farm. State licensed raw milk produced from Jersey and Holstein cows. Raw milk and eggs are available on the farm from 8am-8pm. Advance order turkey, pork and chicken are also available.

Pocasset Orchards
Karl Glosl Jr.
1427 Old Fall River Rd | Dartmouth, MA
(508) 995-5019 | karlglosl@verizon.net
At Pocasset Orchards we grow apples, apricots, blueberries, nectarines, plums, pears, peaches, and pluots. We also have pick-your-own blueberries and apples Saturdays from 2:00 pm – 5:30 pm. Our produce can also be found at the New Bedford Farmers’ Markets.

Quansett Nurseries
Fred Dabney
794 Horseneck Rd. | South Dartmouth, MA
(800) 636-6931 or (508) 636-6931
sales@quansett nurseries.com
Spread over fifteen acres, we produce a large variety of annuals, herbs, perennials, ornamental grasses, groundcovers and vegetables. We are a wholesale grower, shipping from Maine to New Jersey on our trucks every week during the busy season and through the mails anywhere, anytime.

Revolution Lobster
Timothy Field
655 State Rd | Westport, MA
(508) 675-0131 | revolutionlobster@verizon.net
http://www.revolutionlobster.com/
Revolution Lobster is owned and operated by the Field family who are Timothy, Albert, and Debbie. Timothy and his father Albert catch their own lobsters on their own boats right from local waters off Westport, MA. Wholesale/Retail live lobsters and rock crabs. We deliver to businesses within 20mi. of Westport, MA. A minimum order of 100lbs. is required for a delivery outside of 20mi. Pick-up is also available at our retail location, open 7 days a week, 10am-6pm.

River Rock Farm
Paul & Tina Schmid
236 Fisherville Ln. | Westport, MA
Tss178@verizon.net or pschmid3@att.net
100% grass-fed beef direct to consumers; contact by phone or email.

Rosasharn Farm
Anne Petersen
57 County St. | Rehoboth, MA
www.rosasharnfarm.com
Nigerian miniature dairy goats | Heritage hogs | Livestock guardian dogs
Anne breeds Nigerian dwarf dairy goats for show, and also breeds heritage hogs (American guinea hogs and large blacks) for sale to restaurants. Additionally, Anne breeds livestock guardian dogs. Visit the farm or website to learn more about how she uses her livestock to create a healthier, more sustainable farm system at Rosasharn.

Round the Bend Farm
Geoff Kinder
92B Allens Neck Rd. | South Dartmouth, MA
508.748.0816 ext. 210 ewiley@marioninstitute.org
Round the Bend Farm (RTB) is a working farm and learning center. RTB seeks to localize culture, work, and wealth by exposing individuals to the basic tenets of sustainability: resiliency, zero-waste design and diversity. The vision is a community of growers, educators and social entrepreneurs, who support themselves through food and farming businesses and nurture the public with real food and place-based education. Pasture-raised meat CSA managed by Geoff Kinder; vegetable gardens and CSA operated by Ashley Brister (www.ashleysproduce.com); and educational programming directed by Liz Wiley.
and no hurrying.

and culture do the work, with no heat, no pressing, made using the oldest technique: letting the milk cheese beloved by local chefs. All our cheese is Lavender. Our “Cloumage” is a fresh lactic curd award-winning classic French, Shallot, and cheeses available in several varieties, including "Hannabells" are handmade thimble-shaped cheese beloved by local chefs. All our cheese is made using the oldest technique: letting the milk and culture do the work, with no heat, no pressing, and no hurrying.

**Running Brook Vineyard**

Pedro Teixeira and Manuel Morais
335 Old Fall River Road | North Dartmouth, MA (508) 985-1998 | info@runningbrookwine.com
www.runningbrookwine.com

Running Brook Vineyard and Winery was founded in 1998 by Pedro Teixeira and Manuel Morais out of a vision to produce top quality wines that will make New Englanders proud and satisfy their palates. Open daily 12 pm – 5pm.

**Sampson Farm LP**

222 Old Bedford Rd. | Westport, MA 508-674-2733 | sampson_farm_lp@yahoo.com

75 acre potato farm. Stand farm open mid-July through end of September 3pm-6pm weekdays and 10am-5pm on weekends. Find us at the New Bedford, Acushnet, and Dartmouth Farmers Markets this season. Wholesale potatoes mid-August through March.

**Silverbrook Farm**

JJ Pereira
923 Main St. | Acushnet, MA 617-435-6557 | thesilverbrookfarm@gmail.com

The Silverbrook Farm is a fully operational agriculture facility serving the Southern New England Region. Family owned and operated for nearly two decades, with their famous homemade Pies, Horse Drawn Hayrides, Expanding Produce and Livestock Programs, and colorful seasonal Events, Silverbrook Farm is becoming the standard in traditional products and entertainment. Offering Produce and Meat CSA shares. The Farm Store is open on weekends May through December. Visit website for details.

**Sharing the Harvest Community Farm**

Dartmouth YMCA
Dan King
276 Gulf Rd. | Dartmouth, MA
(508)993-3361

The Sharing the Harvest YMCA Community Farm Project is a grassroots effort to alleviate hunger at the local level. The community farm at the Dartmouth YMCA was created for the express purpose of producing fresh and nutritious local fruits and vegetables for distribution by the Hunger Commission. Sharing the Harvest is driven by volunteers, to date more than 2500 volunteer hours have been logged by more than 1500 individual volunteers and groups. Please join us for our regular volunteer drop-in hours: Monday, Tuesday & Wednesday: 9 AM -12 PM and 2-5 PM & Saturday: 9AM - 12PM.

**Shy Brothers Farm**

Barbara Hanley
Westport Point, MA
www.shybrothersfarm.com
508-333-2626

The Santos brothers make artisanal cheese from our third-generation dairy farm in Westport. “Hannabells” are handmade thimble-shaped cheeses available in several varieties, including award-winning classic French, Shallot, and Lavender. Our “Cloumage” is a fresh lactic curd cheese beloved by local chefs. All our cheese is made using the oldest technique: letting the milk and culture do the work, with no heat, no pressing, and no hurrying.

**HOW TO BUY LOCAL**

In southeastern Massachusetts there are many ways to support our local farms year round by purchasing their vegetables, fruits, meats, dairy products, nursery items and other products.

The first step is to **think seasonally, and look for local items grown and harvested month by month** – check out the Harvest Calendar on page 12 to guide you.

An easy way to stay in touch with the seasons is to **join a CSA program, short for Community Supported Agriculture**. CSAs are farm subscription programs where community members purchase a “share” of the harvest at the start of the year, and receive a box of freshly picked produce each week. Some CSAs offer meat, cheese, baked goods and other extras, and some run into or through the winter, so check for a program that fits your schedule and taste preferences.

Our region also has hundreds of **roadside farm stands** throughout the many back roads and coastal trails. Finding a local farm stand you enjoy close to home is sometimes the best and easiest way to enjoy local produce in season.

Search for **farm stands, farmers’ markets** and **CSAs with SEMAP’s Online Farm Guide at www.SEMAPonline.org**.

**Silverbrook Farm**

Andy Pollack
592 Chase Rd. | Dartmouth, MA 508-264-9064

We sell a wide range of products including vegetables, fruits, cut flowers, herbs, mushrooms, honey, free range eggs, jams and mustard. All our produce is grown without the use of pesticides or herbicides. CSA shares available June through October. Visit our farm stand, open daily 11am-6pm end of May through mid-October, or find us at a farmers market this season!

**Skinny Dip Farm**

Ben & Hannah Wolbach
(401)592-0237 | skinnydipfarm@yahoo.com

Certified organic flowers, herbs, baby salad greens, root vegetables and other veggies, and potted plants. CSA shares June through October with pick-up locations in Westport, Little Compton, and Plymout Farmers Market. Find us at the Old Rochester Farmers Market, Westport Farmers Market, and local South Coast restaurants and retail stores.
GO LOCAL AND GET INVOLVED!
SEMAP’S ANNUAL EVENTS

January – Winter Networking Event for farmers and business owners
February – Agriculture and Food Conference of Southeastern MA, open to farmers and the public
November – SEMAP’s Annual Meeting

Stone Bridge Farm
Scott & Joanne Harding
186 Leonard St, Acushnet, MA
www.stonebridgefarmevents.com
(508) 951-1551
events@stonebridgefarm@gmail.com
We have an incredible variety of vendors and farm related events each week. Stone Bridge Farm has been updated to include pick your own cranberries, educational bog walks, photo opportunities and fresh picked cranberries. Visit our Farmer’s Market every Saturday from 9am-1pm.

Stonehaven Farm
Virginia Merlier
1506 Drift Rd, Westport, MA
508-636-1361 | vmerlier@verizon.net
www.stonehavenfamilyfarm.com
Farm Stays - Heritage Poultry and Sheep
Stonehaven Farm produces free-range chicken and duck eggs and all-natural grass finished spring lamb (min. 1/2 lamb, $6.50/lb hanging weight). Wool blankets and lamb pelts are available to purchase as well. Our large garden and berry orchard provide vegetables and fruit in season. We like to share this through our Farm Stay program (see our website, www.stonehavenfamilyfarm.com).

S&S’s Urban Acres
Brad Dean
187 Plymouth Ave, Fall River, MA
urban.acres@yahoo.com | (508) 965-1997
Urban Acres is a family owned business that has developed a way to use Fall River’s famous mill space in a whole new way. Using a highly sophisticated hydroponic method of growing vegetables and other produce indoors with 100% organic pest control methods, we were able to create the perfect growing environment. We soon realized that our hydroponic system not only allowed us to avoid chemicals and contaminants, but also gave us better tasting and more nutritious produce. You can find our products at Lee’s Market, Tom’s Market, and Whole Foods - Cranston, and Whole Foods - Waterman St and University Heights, Providence. Contact us if you’d like to be on our CSA wait list.

Tavares Hillside Farm
Paul & Linda Tavares
67 Canning Boulevard, Tiverton, RI
(508) 636-2042
tavareshillsidefarms@yahoo.com
We produce a variety of fresh produce including sweet corn, peppers, squash, pumpkins, and zucchini. We also sell cut flowers, homemade jams, jellies, relishes, and arborvitae trees.

Weatherlow Farms
M. Ryan Wagner
871 Sodom Road, Westport, MA
508-332-0999
At Weatherlow Farms we offer a variety of meats. Our livestock is pasture-based. Currently we are raising animals for beef, pork, and poultry.

Dukes County

Cuttyhunk Shellfish Company
PO Box 51 | Cuttyhunk, MA
(508) 971-1120 | info@cuttyhunkshellfish.com
www.cuttyhunkshellfish.com
Over 30 years in business, Cuttyhunk Shellfish Farms provides fresh, delicious Cuttyhunk Oysters and clams to restaurants and distributors throughout New England. Now boasting many services, including our own oyster farm, a floating shellfish raw bar in Cuttyhunk Pond, and a large catering network. All of our services provide the highest quality of shellfish and hospitality.
business, we have a roadside market featuring the finest in fruits and vegetables. Our specialties include home-baked goods, artisan breads, gourmet cheeses, homemade jams & fruit baskets made to order. We also have a very popular sandwich counter & deli, smoothie bar w/ soft serve ice cream & slush. Our shelves are stocked w/ a large selection of gourmet grocery items and prepared foods to go. We offer PYO berries & pumpkins, and have public hayrides during strawberry & pumpkin seasons. Birthday parties & school tours are available year-round by reservation. There are many picnic and children’s play areas, as well as farm animals that are open to the public. Corn maze and hay pyramid in the fall; fresh native Turkeys, Christmas trees, wreaths and garland for the holiday season. Please call ahead for seasonal information. We are open year-round! Call for our winter hours.

**White Barn Farm**
Christy Raymond
458 South St, Wrentham, MA
www.whitebarnfarm.org
(774) 210-0359
We run a 60-member CSA program and have a roadside stand open several days a week. Each spring, we hold a two-day plant sale, offering a wide variety of seedlings started in our greenhouse. The end of the season is marked by a Thanksgiving sale where you can stock up for the winter and the big feast.

**Tangerini’s Spring Street Farm**
Laura Tangerini
139 Spring St | Millis, MA
(508) 376-5024
www.tangerinisfarm.com
Tangerini’s Farm is a 65 acre family farm located 20 miles southwest of Boston and southeast of Worcester. The farm produces perennials, annuals, hanging baskets and herbs as well as 120+ varieties of vegetables, fruits and cut flowers. We sell at several local markets and through our farm Meat CSA. All our animals are raised on pasture and free of unwarranted antibiotics and hormones. We sell to many chefs in MA, RI, and NY. Our Farm Store is open on Sundays.

**Lawton’s Family Farm/Oake Knoll Ayrshires**
Ed, Nancy, & Terri Lawton
70 North St, Foxboro, MA
www.lawtonsfamilyfarm.com
(508) 543-6460
Our farm store carries only pure Massachusetts farm products. Our Oake Knoll Ayrshires raw milk is bottled daily, with no antibiotics or hormones. We also sell fresh eggs, produce, fruits, and vegetables seven days a week. We also offer stew meat, patties, ground beef, and all-natural hot dogs. Our humane raised veal is available in many cuts. Farm stand open daily, year round 10am-6pm.

**2 Rock Oyster Farm**
Gregg Morris
Duxbury, MA
781-319-1977
greggsoyster@gmail.com
Growing the finest quality of oysters year round since 2002. Sold through Island Creek Oysters.

**Cervelli Farm**
Frank and Chris Cervelli
338 Vaughan Hill Rd | Rochester, MA
(508) 763-5275 or ccerelli@verizon.net
We are a family farm growing a variety of vegetables and specializing in sweet corn. Come visit us in the fall for pumpkins to take a stroll through our corn maze. In addition to our farm stand, we are also selling at the Old Rochester and Marshfield Farmers’ Markets.

**Chokecherry Farm**
Bruce Quevillon
80 North St | Duxbury, MA
781-837-2121 or 781-424-0576
chokecherry.farm@yahoo.com
Organic vegetables available at the farm. Call for details.

**C & J Farm**
Pam Burns
117 Lake St | Plympton, MA
339-832-3476
animalburns@comcast.net
Selling beef cattle (Herefords) and pick-your-own blueberries. Look for our products at the Middleboro and Carver Farmers Markets.

**Cervelli Farm**
Frank and Chris Cervelli
338 Vaughan Hill Rd | Rochester, MA
(508) 763-5275 or ccerelli@verizon.net
We are a family farm growing a variety of vegetables and specializing in sweet corn. Come visit us in the fall for pumpkins to take a stroll through our corn maze. In addition to our farm stand, we are also selling at the Old Rochester and Marshfield Farmers’ Markets.

**VOLUNTEER & DONATE**
SEMAP relies on the support of donors and volunteers to continue its work. We are a small community organization, and while the funding we receive is crucial, so is the donation of volunteer time and talent, without which we could not continue to preserve and expand access to local food and sustainable farming in southeastern Massachusetts.
Fresh Meadows Farm

Domingo Fernandes
43 North Main St, Carver, MA
www.freshmeadowscranberries.com
(508) 866-7136
Fresh Meadows is a third-generation cranberry operation growing organically certified fresh Early Blacks. Join us at our farm stand or visit our website for the latest information.

Great Hill Dairy

Timothy Stone
(508) 748-2208 | info@greathillblue.com
http://www.greathillblue.com
Great Hill Blue is an internally ripened variety of bleu cheese made with raw, unhomogenized milk resulting in a true gourmet quality cheese. Our cheese can be purchased wholesale or at the Dartmouth and Fairhaven farmers' markets.

Jonathan's Sprouts

Retail outlets – see website
Bob & Barbi Sanderson
384 Vaughan Hill Rd, Rochester, MA
www.jonathansorganic.com
(508) 748-0919 | Barbara@jonathansorganic.com | Bob@jonathansorganic.com
We grow a variety of sprouts for supermarkets and food service distributors of New England. We also package and sell local organic herbs (Eva’s herbs) and cranberries in season. You can find our organic sprouts at Shaws, Hannaford, Market Basket, Roche Bros, Trader Joes and many other grocers. Delivery is available to supermarket and food service warehouses.

Lolan’s Farm

Sam & Susan Shields
121 Thompson St, Middleboro, MA
508-558-9205 | lolansfarm@hotmail.com
Family owned dairy farm milking 60 registered Holsteins. Members of Agri-Mark / Cabot Cooperative. We also grow pumpkins, gourds, straw and cornstalks for fall decor. Aged cow manure available (bagged). May have some wholesale pumpkins, gourds, and cornstalks. Call for details. Seasonal retail farm stand selling farm-fresh eggs, vegetables, herbs, and harvest decorations. Open daily 11am - 7pm; July - Nov. 4th. You’ll also find: Local berries & tree fruit (Braddock Farm), plants (Nessralla Farm).

Lucky Field Organics

Eileen & Weston Lant
570 New Bedford Rd, Rochester, MA
(508) 763-8104 | info@luckyfieldorganics.com
www.luckyfieldorganics.com
Lucky Field Organics is a farm growing vegetables, herbs, and flowers. We offer an extensive CSA program with main season, summer vacation, and fall winter CSA shares available in different sizes as well. We are committed to providing fresh healthy food to our community. You can also find us at the Chatham and Falmouth Farmers’ markets.

Makepeace Farms Greenhouse and Nursery

Karen Makepeace
22 Cranberry Highway, Wareham, MA
508-295-3700
Visit our new Greenhouse and Nursery, at the former R.F. Morse store, on the Rochester/Wareham town line, for top-quality perennials, vegetable plants, shrubs, gardening tools, planters, and great gardening advice! Open Daily 9 a.m. to 5 p.m.

Plato’s Harvest Organic Farm

David Purpura
131 Chestnut St, Middleboro, MA
www.platosharvest.wordpress.com
(508) 315-9429
Plato’s Harvest is a certified organic farm producing a diverse array of vegetables with a focus on heirloom varieties. Chicken, eggs, honey, and some livestock are also available; some food is available year round. We sell at the Plymouth and Harvard farmer’s markets.

Prospect Hill Farm

Rebecca Lipton
781-608-2389
30 Prospect Road, Plympton, MA
freshideorganic@aol.com
Founded in 1990, Prospect Hill Farm is a 10 acre farm run by Rebecca Lipton. Certified organic since the 1990’s. Eggs, heirloom veggies, blueberries, and more.

Puddingstone Organics

Bill Rogers
121 Old Center St, Middleboro, MA
www.facebook.com/pages/Puddingstone-Organics
(508) 946-0745
puddingstoneorganics@yahoo.com
We raise and sell certified organic eggs and broiler chickens. Limited supply of in-season produce available, especially garlic. Check out our Facebook page for farm updates and more.

Web of Life Organic Farm

Donna Blischke
71 Silva St, Carver, MA
www.webolifefarm.com
(508) 866-7712
We are a small family farm offering seedlings, produce, herbs, honey, eggs and poultry, as well as certified organic garlic powder, heirloom pepper sauces and sauerkraut. We also have a wide variety of jams, jellies, preserves, and salsa made with our own organic ingredients grown and prepared on the farm. Our products are available at the Plymouth Farmers’ Market and Plimouth Plantation.
Wyandotte Farm
Michael & Elizabeth King
88 Marion Rd. | Mattapoisett, MA
508-758-8230 | wyandottefarm@gmail.com
www.wyandottefarm.com

Wyandotte Farm is located adjacent to the Mattapoisett Land Trust Old Aucoot District property, a 300 acre conservation preserve. We are using permaculture techniques to farm in a sustainable and natural setting. We operate a licensed kitchen at the Knights of Columbus in Mattapoisett, catering events and hosting farm to table dinners. Find our products at How on Earth and the Old Rochester Farmers Market.

**RHODE ISLAND**

**Simmons Café & Market**
Jennifer Marshall Grantham
78 Crandall Rd. | Little Compton, RI

A historic, lively café and marketplace that features natural and organic foods, local products, healthy meals, art, music, and wifi. Open 7 days, 7am to 7pm.

---

**SPECIALTY PRODUCERS/BUYERS**

**BARNSTABLE COUNTY**

**The Chatham Jam & Jelly Shop**
Carol Cummings
16 Seaquanset Rd | West Chatham MA
508-945-3052

A 31 year old family business, using ingredients from the Cape and Massachusetts whenever possible. Cooks & sell 120 varieties of jams, jellies, chutneys, relishes, butters, marmalades, ice cream toppings, and dietetic spreads. Open & cooking year round. Retail & wholesale (Mass. only) locally picked fruits include: the native Wild Beach Plum, the Beach Rose, Garden Mint, Blueberries, Blackberries, Elderberries, Wine Raspberries, Peaches, Pears, Cranberries, Concord Grape, Wild Grape, Wild Cherry, and Tomatoes.

January through March, Thursday-Saturday, 10 ’til 5
April through December, Monday-Saturday, 10 ’til 5.

**Farm Fare Market**
Nicole Cormier
68 Tupper Road, Unit 6 | Sandwich, MA
508.813.9282
Nicole@DeliciousLivingNutrition.com
www.deliciouslivingnutrition.com

Farm Fare Market is a local food market that focuses on locally grown, organic bulk foods and environmentally friendly. My passion is to provide you with a variety of whole foods you can feel confident about. An entire wall of Organic Bulk food items, Fresh Cold-pressed Juices made daily, Local Honey, Cheese, Jams & Coffee, Farm Fresh Eggs, Seasonal & Traditionally Grown Vegetables from local farms & Backyard Gardens. Open Thursday and Friday from 12pm to 5pm.

**The Local Scoop**
Mary DeBartolo
34 Cranberry Highway | Orleans, MA
508-255-0101
www.facebook.com/thelocalscoopcapecod

A fun destination, you can make your own sundaes, with over 60 toppings. We offer homemade ice cream, frozen yogurt, sorbet, with over 60 toppings. We strive to include local Cape Cod artisan foods in all that we offer such as honey, salt, jams, caramel, roasted coffee, and chocolate.

**BRISTOL COUNTY**

**All Friends Catering & BBQ**
Jonathan Abreu
774-628-9735
www.allfriendscatering.com

At All Friends Catering, we not only cater weddings and formal events, but also casual parties and backyard barbecues. We have a variety of Bar-B-Que items available, and also offer on-site catering, where we arrive with our trailer (with smoker and 6 burner gas grill attached) and cook hamburgers, hot dogs, chicken, veggies, or anything else you desire while the main Bar-B-Que course is still smoking.

**Bridgewater Village Bakery**
(508) 697-7775
Bridgewatervillagebakery@gmail.com
http://www.bridgewatervillagebakery.com

A local baker from Bridgewater, MA offers a variety of organic sourdough, vegan, artisan breads, cookies, crackers & pastries. Breads are made with 100% Organic grains. All naturally leavened. 100% from scratch. Baked fresh for each market. Made in small batches with no commercial yeast. Using locally sourced ingredients when possible. Currently available at the Original Easton Farmer’s Market, the Attleboro Farmers Market, and the Egleston Market in Jamaica Plain.

**Buzzards Bay Brewing**
Bill Russell
98 Horseneck Rd. | Westport, MA
Bill.russell@buzzardsbrew.com
508-636-2288
www.buzzardsbrew.com

Our brews can be found at many restaurants and retail locations along the SouthCoast, or come by the farm for a taste. When you visit our farm you can enjoy a pint of your favorite or a sampler of current releases in our rustic Tap Room. Tap Room Open: Thursday and Friday 1pm to 6pm | Saturday 11am to 6pm | Extended Summer Hours (Memorial Day through Labor Day): Tuesday and Wednesday: 1pm to 6pm; Thursday and Friday: 1pm to 7pm; Saturday 11am to 7pm.
**Dolce Cupcakes**
Deborah Payne
24 Oldfield Dr | South Easton, MA
(781) 718-5900 | dolcecupcakes1@gmail.com
We sell gourmet custom cupcakes, cake-pops, cookies, and brownies to order. We also offer confection baking and decorating classes for children. Some of our flavors include: Chocolate Vanilla, Angel cakes with raspberry filling, Strawberry, Salted caramel, Boston Cream pie, German Chocolate, Girl Scout cookie inspired flavors such as Thin Mint and Caramel Delight. Orders size minimum 1/2 dozen standard size and 1 dozen mini cupcakes.

**Morton’s Fork Catering**
Greg Morton
343 Dartmouth St | New Bedford, MA
(508) 994-7200 | greg@mortonsforkcatering.com
1982 marked the opening of a Cafe in the resort area of South Dartmouth, Padenaram, Massachusetts. The grill -- wood-burning mesquite, the pasta -- made from scratch, the desserts -- decadent, the produce -- native, the striped bass and bluefish -- paraded through the dining room after being caught, and the rhythm and blues -- driving. This was Bridge Street Cafe—ahead of its time and a landmark for 20 years. Chef and Owner, Greg Morton entertained celebrities, sailors from around the world, legendary boat builders, and dedicated summer clientele—you never knew what to expect, except great food prepared in an open kitchen that had soul. That is Greg’s credo to this day—keep it fresh, keep it simple, and show it off.

**Down to Earth Natural Foods**
Laura Broekel and Catherine O’Berry
751 Kempton St | New Bedford, MA 02740
(508) 996-1995 | dtenf@comcast.net
Down to Earth Natural Foods is a family run whole food store established in 1977. A store with something for everyone, we strive to provide a well rounded selection of natural foods, vitamins, minerals, homeopathic remedies, beauty aids, organic produce, books, and more. A special focus at Down to Earth is holistic dog and cat care, including natural and raw foods, vitamins, supplements, and grooming supplies. Hours: M-F 9am to 7pm; Sat. 9am to 6pm; Closed Sunday

**Lees Market**
Matt Cummings
(508) 636-3348
796 Main Rd | Westport, MA
Bringing the finest and freshest food to you since 1929! We source many of our products, including produce, coffee, and wines from local businesses. Stop by for all of your grocery needs. Open daily 7am-9pm.

**Simpson Spring**
Jim & Christine Bertarelli
719 Washington St. | South Easton, MA
508-238-4472
Simpson Spring is the oldest independent bottling plant in the United States, providing pure spring water and old-fashioned, hand-mixed soda in a variety of favors, classic and new. We encourage our fans to visit often and celebrate the rich history that our spring has to offer. Our Company store and Soda Shack is open daily and complimentary tours of our historic museum are available upon request. Monday through Friday 8:00am to 6:00pm | Saturday 8:00am to 4:00pm | Self serve spring water center is open 24 hours. Visit the Marketplace at Simpson Spring every Saturday for local goods!

**How on Earth**
Margie Baldwin
62 Marion Rd. | Mattapoisett, MA
508-758-1341 | thestore@howonearth.net
We have a full range of local, organic produce, locally sourced grocery items, gluten free, vegan and non GMO foods. We continue to buy from local farms and all our meats are hormone and antibiotic free as is our milk. Cheese is as local as possible and our baked goods are either in house or from the area. We have grown to become a one stop shop for all of your local and sustainable grocery needs. We serve lunch Monday- Saturday 11-3pm and also do catering. We have added a community kitchen for local entrepreneurs to make their products for sale in our store as well as other wholesale markets.

**Tihonet Village Market**
146 Tihonet Road | Wareham, MA
508-295-5437
Visit our original location in Tihonet Village for fresh local produce, treats from our bakery, cranberry-themed gifts, gourmet foods and cooking tools, specialty teas and coffees, and much more! Open Tuesday-Thursday, 9 a.m. to 6 p.m., Friday and Saturday, 9 a.m. to 8 p.m., Sunday, 9 a.m. to 6 p.m.

**PLYMOUTH COUNTY**

**Artisan Kitchen**
Merideth Ciaburri
265 Walnut Plain Rd | Rochester, MA 02770
(508) 763-4905
meredith@theartisankitchen.com
We have a variety of handmade pies, artisan & sandwich breads, breakfast pastries, savories, & wedding and occasion cakes. Utilizing local fruit, produce, meats & cheeses. Delivery available anytime. Free within Rochester, MA.

**M & C Restaurant & Catering**
Mike Melo
436 Belleville Ave | New Bedford, MA
(508) 993-2219
Serving Lunch & Dinner every day. Come join us at our beautifully renovated restaurant. There’s always something new to try. We have always believed in using local products from the sea and land. We only use fresh fish and seafood from New Bedford—never frozen and never imported from other parts of the country.

**TAMO Bar + Bistro**
Chef Robert Tobin
One Seaport Lane, Boston, MA
617.385.4304
www.tamoboston.com
Featuring distinctive contemporary American cuisine, TAMO brings its guests the best that Boston has to offer with hand-crafted cocktails and stylishly presented food inspired by Boston’s famous ethnic neighborhoods, the bounty of the New England farms we work with and the Atlantic Ocean at our doorstep.

**SUFFOLK COUNTY / GREATER BOSTON**
SERVICE PROVIDERS

Good Egg Marketing
Myrna Greenfield
Boston, MA
www.goodeggmarketing.com
Good Egg Marketing helps farms, small businesses and nonprofits find the right niche, increase sales, and build relationships with customers. While Good Egg Marketing is particularly devoted to working with businesses and organizations that produce, provide, or promote delicious, healthy, sustainable food for all, it offers services to anyone who is a good egg.
Good Egg Marketing offers: Marketing Strategy | Branding | PR | Social Media | Websites ... and more!

WINTER CSAs

Apponagansett Farm*
607 Elm St
S. Dartmouth, MA
(774) 400-7277

Austin Brothers Valley Farm*
Powissett Rd
Dover, MA
(413)668-6843

Brix Bounty Farm
449 Bakerville Rd
Dartmouth, MA
(508) 992-1868

Cape Ann Fresh Catch*
293 Moose Hill St
Sharon, MA
139 Spring St
Millis, MA
(978) 283-2504

Freedom Food Farm*
471 Leonard St
Raynham, MA
(978) 884-7102

Heart Beets Farm
181 Bayview Ave
Berkley, MA
(508) 822-6919

Langwater Farm
209 Washington St
North Easton, MA
(508) 205-9665

Lucky Field Organics
570 New Bedford Rd
Rochester, MA
(508) 763-8104

Miss Scarlett’s Blue Ribbon Farm*
555 Rte 6A
Yarmouth Port, MA
(508) 420-9748

Shared Harvest CSA
2468B Washington Street
Canton, MA
(339) 368-0504

Silverbrook Farm*
592 Chase Rd
Dartmouth, MA
(508) 264-9064

Stillman’s at the Turkey Farm*
178 Thorndike St
Brookline, MA
(413) 477-0345

Tangerini’s Spring Street Farm
139 Spring St
Millis, MA
(508) 376-5024

*Meat or Seafood Available
2014 Farmers Markets in Southeastern Massachusetts

Abington
Abington Farmers Market
Griffin’s Dairy, 350 Plymouth St, Rt. 58
Saturdays, 9:00 am – 12:00 pm
July 16 – September 15

Acushnet
Acushnet Farmers Market
Stone Bridge Farm, 186 Leonard St
Saturdays, 9:00 am – 1:00 pm
June 7 – October 25

Attleboro
Attleboro Farms
491 Hickory Rd, Rte 120
Sundays, 12:00 pm – 3:00 pm

Attleboro Farmers Market
Fineburg Field, Rte 118 & Bishop St
Saturdays, 9:00 am – 12:00 pm
July 16 – October 15

The Farmers Market at Attleboro Farms
Attleboro Farms, 491 Hickory Rd, Rte 120
Sundays, 12:00 pm – 3:00 pm
Year Round

Braintree
Braintree Farmers Market
Braintree Town Hall Mall, 1 JFK Memorial Drive
Saturdays, 9:00 am – 1:00pm
June 14 – November 22

Brockton
Brockton Fairgrounds Farmers Market
Brockton Fairgrounds, 600 Belmont St
Saturdays, 9:00 am – 12:00 pm
July 12 – October 25

Brockton Farmers Market
Salisbury Brook Park, Montello St and White Ave
Wednesdays, 2:00 pm – 6:00 pm
June 11 – October 22

Brockton City Hall Farmers Market
George G. Snow Park, Crescent St
Fridays, 10:30 am – 1:30 pm
June 12 – October 25

Buzzards Bay
Buzzards Bay Farmers Market
Buzzards Bay Par, 70 Main St
Fridays, 10:00 am – 2:00 pm
July 4 – October 24

Carver
Carver Farmers Market
Shurtleff Park, across from Town Hall, Rte 58
Sundays, 12:00 pm – 4:00 pm
June 8 – October 26

Cohasset
Cohasset Farmers Market
Historic Cohasset Common, Main St
Thursdays, 2:00 pm – 6:00 pm
June 19 – October 16

Dartmouth
Dartmouth Farmers Market
351 Elm St
Fridays, 1:00 pm – 6:00 pm
June 6 – September 26

Dedham
Dedham Farmers Market
First Church of Dedham, High St & Court St
Wednesdays, 12:00 pm – 6:00 pm
June 18 – October 29

Easton
Original Easton Farmers Market
519 Depot St
Saturdays, 10:00 am – 2:00 pm,
Tuesdays 2:00 pm – 6:00 pm
May 17 – October 18

Simpson Spring
719 Washington Street
Saturdays, 10:00 am – 2:00 pm
Year Round

The Marketplace at Simpson Spring
719 Washington St
Saturdays, 10:00 am – 2:00 pm
Year Round

Fairhaven
Fairhaven Farmers Market
Fairhaven High School, corner of Main and Route 6
Sundays, 1:00 pm – 4:00 pm
June 15 – October 19

Fall River
Fall River Downtown Market
100 South Main Street
Tuesdays, 3:30 pm – 6:30pm
July 1 – September 30

Kennedy Park (Through Dec 6)
Broadway and Bradford Ave
Saturdays, 7:00 am - 1:00 pm

Ruggles Park (Through Nov 26)
Locust and Seabury St
Wednesdays, 9:00 am - 3:00 pm

Hingham
Bathing Beach Parking Lot (Through Nov 22)
Rte 3A
Saturdays, 10:00 am - 2:00 pm

Holbrook
Bowling Alley (Through Nov 8)
231 Union St
Saturdays, 9:00 am - 2:00 pm

Mansfield
Mansfield Farmers Market
280 School Street, Mansfield Crossing
Thursdays, 2:00 pm – 6:00 pm
July 17 – October 9

Marshfield
Marshfield Farmers Market
Granstand, Marshfield Fairgrounds
South River Street Gate, Rte 3A
Fridays, 2:00 pm – 6:00 pm
May 30 – October 10

Mattapoisett
Old Rochester/Mattapoisett Farmers Market
Old Rochester Junior High School, 135 Marion Rd
Tuesdays, 4:00 pm – 8:00 pm
June 1 – November 1

Medfield
Medfield Farmers Market
First Parish Unitarian Universalist Church
26 North Street
Thursdays, 2:00pm – 6:30pm
June 5 – September 25, 2014

Middleboro
Middleboro Farmers Market
Rte 44 Nemasket Street
Saturdays, 10:00 am – 3:00 pm
May 31 – October 11, 2013

New Bedford
Brooklawn Park Farmers Market
Brooklawn Park, Ashley Blvd Entrance east of Carlisle Street
Mondays, 2:00 pm – 6:00 pm
June 16 – October 27, 2014

Clasky Common
Pleasant and Pearl St
Saturdays, 9:00 am - 1:00 pm

Downtown Farmers Market
New Bedford Public Library, Pleasant St
Thursdays, 2:00 pm – 6:00 PM
June 12 – October 30, 2014

Norwell
Norwell Farmers Market
Natural Science Center, 48 Jacobs Lane South Shore
Fridays, 2:00 pm – 6:30 pm
June 13 – October 10, 2014

Plainville
Plainville Farmers Market
Old Wood School, 200 South St
Sundays, 10:00 am – 2:00 pm
May 25 – November 1
<table>
<thead>
<tr>
<th>Location</th>
<th>Market Name</th>
<th>Address</th>
<th>Days and Times</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Plymouth</td>
<td>Plymouth Farmers Market</td>
<td>Plimoth Plantation, 137 Warren Ave</td>
<td>Thursdays, 2:30 pm – 6:30 pm</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>June 5 – October 31</td>
<td></td>
</tr>
<tr>
<td>Quincy</td>
<td>John Hancock Municipal Parking Lot (Through Nov 22)</td>
<td></td>
<td>Fridays, 11:30 am - 5:30 pm</td>
<td></td>
</tr>
<tr>
<td>Rehoboth</td>
<td>Rehoboth Farmers Market</td>
<td>Anawan School, 53 Bay State Rd</td>
<td>Sundays, 10:00 am – 2:00 pm</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>June 8 – October 26</td>
<td></td>
</tr>
<tr>
<td>Scituate</td>
<td>Scituate Farmers Market</td>
<td>St. Mary’s Church, Front St and First Parish Rd</td>
<td>Wednesdays, 3:00 pm – 7:00pm</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>June 25 – October 29</td>
<td></td>
</tr>
<tr>
<td>Sharon</td>
<td>Crescent Ridge Farmers Market</td>
<td>407 Bay Rd</td>
<td>Saturdays, 10:00 am – 2:00 pm</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>June 14 – October 25</td>
<td></td>
</tr>
<tr>
<td>Stoughton</td>
<td>Stoughton Farmers Market</td>
<td>790 Washington Street</td>
<td>Saturdays, 10:00 am – 2:00 pm</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>June 14 – October 25, 2014</td>
<td></td>
</tr>
<tr>
<td>Taunton</td>
<td>First Parish Church, Taunton</td>
<td></td>
<td>Sundays, 10:00 am – 1:00 pm</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>July 6 – October 26</td>
<td></td>
</tr>
<tr>
<td>Wareham</td>
<td>Wareham/Makepeace Farmers Market</td>
<td>100 Rosebrook Way</td>
<td>Wednesdays, 3:00 pm – 6:00 pm</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>June 25 – October 29</td>
<td></td>
</tr>
<tr>
<td>Onset Market</td>
<td>Prospect Park, across from the Town Pier</td>
<td></td>
<td>Wednesdays, 12:00 pm – 6:00 pm</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>June 4 – October</td>
<td></td>
</tr>
<tr>
<td>Westport</td>
<td>Westport Farmers Market</td>
<td>Westport Town Farm, 830 Drift Road</td>
<td>Saturdays, 8:30 am – 1:00 pm</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>June 14 – September 27</td>
<td></td>
</tr>
<tr>
<td>Westwood</td>
<td>Westwood Farmers Market</td>
<td>Saint Margaret Mary Church 837 High St. (Rt. 109)</td>
<td>Tuesdays, 1:00 – 6:00pm</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>June 17 – October 28</td>
<td></td>
</tr>
<tr>
<td>Plymouth</td>
<td>Plymouth Farmers Market</td>
<td>Plimoth Plantation, 137 Warren Ave</td>
<td>Thursdays, 2:30 pm – 6:30 pm</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>June 5 – October 31</td>
<td></td>
</tr>
<tr>
<td>Quincy</td>
<td>John Hancock Municipal Parking Lot (Through Nov 22)</td>
<td></td>
<td>Fridays, 11:30 am - 5:30 pm</td>
<td></td>
</tr>
<tr>
<td>Rehoboth</td>
<td>Rehoboth Farmers Market</td>
<td>Anawan School, 53 Bay State Rd</td>
<td>Sundays, 10:00 am – 2:00 pm</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>June 8 – October 26</td>
<td></td>
</tr>
<tr>
<td>Scituate</td>
<td>Scituate Farmers Market</td>
<td>St. Mary’s Church, Front St and First Parish Rd</td>
<td>Wednesdays, 3:00 pm – 7:00pm</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>June 25 – October 29</td>
<td></td>
</tr>
<tr>
<td>Sharon</td>
<td>Crescent Ridge Farmers Market</td>
<td>407 Bay Rd</td>
<td>Saturdays, 10:00 am – 2:00 pm</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>June 14 – October 25</td>
<td></td>
</tr>
<tr>
<td>Stoughton</td>
<td>Stoughton Farmers Market</td>
<td>790 Washington Street</td>
<td>Saturdays, 10:00 am – 2:00 pm</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>June 14 – October 25, 2014</td>
<td></td>
</tr>
<tr>
<td>Taunton</td>
<td>First Parish Church, Taunton</td>
<td></td>
<td>Sundays, 10:00 am – 1:00 pm</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>July 6 – October 26</td>
<td></td>
</tr>
<tr>
<td>Wareham</td>
<td>Wareham/Makepeace Farmers Market</td>
<td>100 Rosebrook Way</td>
<td>Wednesdays, 3:00 pm – 6:00 pm</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>June 25 – October 29</td>
<td></td>
</tr>
<tr>
<td>Onset Market</td>
<td>Prospect Park, across from the Town Pier</td>
<td></td>
<td>Wednesdays, 12:00 pm – 6:00 pm</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>June 4 – October</td>
<td></td>
</tr>
<tr>
<td>Westport</td>
<td>Westport Farmers Market</td>
<td>Westport Town Farm, 830 Drift Road</td>
<td>Saturdays, 8:30 am – 1:00 pm</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>June 14 – September 27</td>
<td></td>
</tr>
<tr>
<td>Westwood</td>
<td>Westwood Farmers Market</td>
<td>Saint Margaret Mary Church 837 High St. (Rt. 109)</td>
<td>Tuesdays, 1:00 – 6:00pm</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>June 17 – October 28</td>
<td></td>
</tr>
</tbody>
</table>

**CAPE COD**

<table>
<thead>
<tr>
<th>Location</th>
<th>Market Name</th>
<th>Address</th>
<th>Days and Times</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chatham</td>
<td>Chatham Farmers Market</td>
<td>1652 Main Street</td>
<td>Tuesdays, 3:00pm - 6:30pm</td>
<td>May 20 to October 20</td>
</tr>
<tr>
<td>Falmouth</td>
<td>Falmouth Farmers Market</td>
<td>Peg Noonan Park, 300 Main St</td>
<td>Thursdays, 11:00 pm – 5:00 pm</td>
<td>May 22 – October 9</td>
</tr>
<tr>
<td>Green Harvest</td>
<td>Green Harvest Farmers Market</td>
<td>Barnstable County Fairgrounds 1220 Nathan Ellis Hwy (Rte 151)</td>
<td>Tuesdays, 12:00 pm – 4:00 pm</td>
<td>June 4 – October</td>
</tr>
<tr>
<td>Harwich</td>
<td>Harwich Farmers Market</td>
<td>Harwich Historical Society, 80 Parallel St</td>
<td>Thursdays, 3:00 - 6:00pm</td>
<td>June 13 - October 10</td>
</tr>
<tr>
<td>Hyannis</td>
<td>Hyannis/Mid-Cape Farmers Market</td>
<td>436 Main St</td>
<td>Wednesdays, 2:00 pm - 6:00 pm</td>
<td>June 4 - October 22</td>
</tr>
<tr>
<td>Orleans</td>
<td>Orleans Farmers Market</td>
<td>Old Colony Way, near Orleans Center</td>
<td>Saturdays, 8:00 am - 12:00 pm,</td>
<td>May 17 - November 22</td>
</tr>
<tr>
<td>Nauset Middle School</td>
<td>First and Third Saturdays, 10:00 am -12:00 pm</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Osterville</td>
<td>Osterville Farmers Market</td>
<td>Osterville Historical Society Museum, 155 West Bay Road</td>
<td>Fridays 9:00am - 1:00pm</td>
<td>June 13 - September 19</td>
</tr>
<tr>
<td>Plainville</td>
<td>Plainville (Through Nov 2)</td>
<td>Old Beatrix Wood School</td>
<td>Sundays, 10:00 am - 2:00 pm</td>
<td></td>
</tr>
<tr>
<td>Provincetown</td>
<td>Provincetown Farmers Market</td>
<td>Municipal Lot off of Ryder St, next to Town Hall</td>
<td>Saturdays, 11:00am-4:00pm,</td>
<td>May 17 - October 22</td>
</tr>
<tr>
<td>Sandwich</td>
<td>Sandwich Farmers Market</td>
<td>164 Route 6A, on the Village Green</td>
<td>Tuesdays, 9:00am-1:00pm</td>
<td>May 13 - October 28</td>
</tr>
<tr>
<td>Truro</td>
<td>Truro Educational Farmers Market</td>
<td>Veteran’s Field, off 7 Truro Center Rd</td>
<td>Mondays, 8:00 am – 12:00 pm</td>
<td>June 16 to September 29</td>
</tr>
<tr>
<td>Wellfleet</td>
<td>Wellfleet Farmers Market</td>
<td>355 Main St</td>
<td>Wednesdays, 8:00 am – 12:00 pm</td>
<td>June 16 – September 29</td>
</tr>
<tr>
<td>Yarmouth</td>
<td>South Yarmouth/Bass River Farmers Market</td>
<td>307 Old Main Street</td>
<td>Thursdays and Saturdays, 9:00 - 1:30pm</td>
<td>June 5 - October 11</td>
</tr>
</tbody>
</table>

**WINTER MARKETS**

<table>
<thead>
<tr>
<th>Location</th>
<th>Market Name</th>
<th>Address</th>
<th>Days and Times</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Attleboro</td>
<td>Market at Attleboro Farms</td>
<td>491 Hickory Rd, Rte. 120</td>
<td>Sundays, 12:00 pm – 3:00 pm</td>
<td></td>
</tr>
<tr>
<td>Easton</td>
<td>Original Easton Farmers Market</td>
<td>Oakes Ames Memorial Hall, 3 Barrows St</td>
<td>Saturdays, 10:00 am – 2:00 pm</td>
<td></td>
</tr>
<tr>
<td>Winter Marketplace at Simpson Spring</td>
<td>719 Washington Street</td>
<td>Saturdays, 10:00 am – 2:00 pm</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Marshfield</td>
<td>Marshfield Farmers Market</td>
<td>Grandstand, Marshfield Fairgrounds</td>
<td>Third Saturday of the month, 10:00 am – 2:00 pm</td>
<td></td>
</tr>
<tr>
<td>New Bedford</td>
<td>Clasky Common Farmers Market</td>
<td>Clasky Common, Pleasant and Pearl St</td>
<td>Saturdays, 9:00 am - 1:00 pm</td>
<td></td>
</tr>
<tr>
<td>Orleans</td>
<td>Orleans Winter Market</td>
<td>Nauset Middle School</td>
<td>First and Third Saturdays, Dec. 6 - April 18</td>
<td></td>
</tr>
<tr>
<td>Plymouth</td>
<td>Plymouth Farmers Market</td>
<td>Plimoth Plantation, 137 Warren Avenue</td>
<td>Second Thursday of the month, 2:30pm to 6:30pm</td>
<td></td>
</tr>
</tbody>
</table>
# Massachusetts-Grown Produce Availability Calendar

**Fruits**
- Apple
- Blueberries
- Cantaloupes
- Cranberries
- Peaches
- Pears
- Raspberries
- Strawberries
- Watermelon

**Vegetables**
- Arugula
- Asparagus
- Beans, green
- Beets
- Bok Choy
- Broccoli
- Cabbage
- Carrots
- Cauliflower
- Celery
- Chard
- Corn-on-the-cob
- Cucumbers
- Eggplant
- Garlic
- Leeks
- Lettuce & greens, salad
- Mung beans
- Mushrooms, shiitake
- Onions
- Peas, green and snap
- Peppers
- Potatoes, baking
- Potatoes, new
- Pumpkins
- Radishes
- Scallions
- Spinach
- Sprouts
- Squash, summer & zucchini
- Squash, winter
- Tomatoes
- Tomatoes, cherry
- Turnips

**Aquaculture**
- Barramundi
- Hard shell clams
- American oyster
- Bay scallops
- Various trout species

**Plants**
- Bedding plants
- Cut flowers
- Herbs
- Forestry products & fiber
- Cordwood
- Lumber
- Wool

---

**Massachusetts Department of Agricultural Resources**

[www.mass.gov/massgrown](http://www.mass.gov/massgrown)
Massachusetts-Grown Produce Availability Calendar

Massachusetts Department of Agricultural Resources

www.mass.gov/massgrown

JANUARY
- Dairy, cheese and eggs
- Honey
- Maple syrup
- Meat and poultry

FEBRUARY
- Fruits
  - Apples
  - Blueberries
  - Cantaloupes
  - Cranberries
  - Peaches
  - Pears
  - Raspberries
  - Strawberries
  - Watermelon

MARCH
- Vegetables
  - Arugula
  - Asparagus
  - Beans, green
  - Beets
  - Bok Choy
  - Broccoli
  - Cabbage
  - Carrots
  - Cauliflower
  - Celery
  - Chard
  - Corn-on-the-cob
  - Cucumbers
  - Eggplant
  - Garlic
  - Leeks

APRIL
- Lettuce & greens, salad
- Mung beans
- Mushrooms, shiitake
- Onions
- Peas, green and snap
- Peppers
- Potatoes, baking
- Potatoes, new
- Pumpkins
- Radishes
- Scallions
- Spinach
- Sprouts
- Squash, summer & zucchini
- Squash, winter
- Tomatoes
- Tomatoes, cherry
- Turnips

MAY
- Aquaculture
  - Barramundi
  - Hard shell clams
  - American oyster
  - Bay scallops
  - Various trout species

JUNE
- Plants
  - Bedding plants
  - Cut flowers
  - Herbs
- Forestry products & fiber
  - Cordwood
  - Lumber
  - Wool

JULY
- "Best Farm Stand" — Cape Cod Life 2009 Editor's Choice

A Small Family Farm
seasonal local produce
fresh eggs, milk & bread
- talking barnyard animals

Alderbrook Farm
SINCE 1898

A Small Family Farm
1213 Russells Mills Road
Dartmouth, MA 02748
774-264-075 5
Reach for pure maple syrup from Massachusetts to use for all your cooking needs. This versatile, natural, healthier sweetener is made in the place that you love by farmers who care. Pick up your supply fresh from your local sugarmaker. Find one near you — and recipes! — at www.massmaple.org.

And you thought it was just for PANCAKES

Maple Jelly • Maple Mustard Salmon
Maple Broiled Scallops or Chicken Breast
Braised Corned Beef with Maple
Maple-Glazed Butternut Squash
Baked Beans with Maple & Rum

MASSACHUSETTS MAPLE PRODUCERS ASSOCIATION

Every Wednesday Rain or Shine!
June 15th - October 26th
3pm - 7pm
North Scituate Village
7 Henry Turner Bailey Road
(corner of Henry Turner Bailey Road & Country Way)
www.scituatefarmersmarket.com

How on Earth
Delicious. Local. Organic.
Locally sourced Groceries & Prepared Foods
Breakfast & Lunch Catering
Open Tuesday-Saturday 7am-5pm
Breakfast 7am-2pm
Lunch 11am-2pm
62 Marion Rd
Mattapoisett, MA
508-758-1341
www.howonearth.net

Don’t miss an issue-subscribe today!
www.ediblecapecod.com
SEMAP 2014 MEMBERSHIP INFORMATION

SEMAP is a 501c(3) non-profit, member-driven organization. Please consider becoming a member today. Your tax-deductible contribution is a key to keeping our programs going. Through membership you receive the benefit of contributing to a strong, thriving local food economy. Join us as we help ensure a positive future for agriculture in our region.

Benefits of membership:
- Supporting a vibrant local food system in Southeastern Massachusetts!
- All SEMAP members receive discounts to SEMAP events, workshops, and our Agriculture & Food Conference.
- All SEMAP members will be listed as members on our website.
- Business Members may request a Buy Fresh Buy Local Marketing Kit
- Sponsors receive recognition at all major SEMAP events.

BUSINESS MEMBERSHIP LEVELS AND ANNUAL DUES -
Please submit your membership dues by December 31, 2014 to be placed in the 2015 SEMAP Local Food Guide.

$75 – Small / Beginning Farm / Local Food Business
$150 – Mid-Sized / Large Farm / Local Food Business
$500 – Sponsor – Quarter page ad in SEMAP’s Local Food Guide if dues received by December 31st; SEMAP will list you, with logo linking to your website, in one of our monthly e-newsletters
$1,000 – Sponsor – Half page ad in SEMAP’s Local Food Guide if dues received by December 31st; SEMAP will list you, with logo linking to your website, on our website for the year

INDIVIDUAL & FAMILY MEMBERSHIP LEVELS AND ANNUAL DUES
All Individuals are listed on our website and will be signed up to receive our monthly e-newsletter.
$15 - a great chance to contribute if you haven’t joined as a member before. Every dollar counts!
$40
$75
$250 – SEMAP stickers + shopping tote bag and additional recognition through our e-newsletter
$500 – SEMAP Golden Circle Member, stickers + shopping tote bag and additional recognition through our e-newsletter