LOCAL FOOD GUIDE

GROWERS • SEAFOOD
BEER, WINE, & SPIRITS
GROCERS • RESTAURANTS
AND MORE!

SOUTHEASTERN MASSACHUSETTS
AGRICULTURAL PARTNERSHIP
www.SEMAPonline.org
PROUD MEMBERS OF SEMAP

WESTPORT RIVERS & BUZZARDS BAY

WESTPORT, MASSACHUSETTS GROWING SINCE 1986

DRINK LOCAL BREWING
What is SEMAP?

The 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 truly believe that local agriculture is essential to the health and vitality of our community and economy. Sustaining farmers and farm businesses are at the core of our mission. We provide technical assistance to farmers, educate the community on the importance of 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 or emailing Kendra at kmurray@semaponline.org.

Who’s in the Local Food Guide & How Can I Get My Business Listed?

Our guide is a comprehensive listing of many local farms and food businesses. SEMAP Members are those that are highlighted. To ensure your business is listed become a member today.

Not a member? Sign up now to be included in our next guide, to be published in summer 2017. Visit SEMAPonline.org to learn more about membership and sign up today!

To advertise in this guide contact Karen at kschwalbe@semaponline.org.
GROWERS

BARNSTABLE COUNTY

BARNSTABLE

Borderbay Junction Farm
Greg Hamm
120 Buttonwood Ln, West Barnstable, MA
(617) 448-6666
www.borderbayjunctionfarm.com
Borderbay offers all natural, free range lamb. Their pastures are not treated with any chemicals, fertilizers, or herbicides. The lambs are antibiotic free and receive no vaccinations of any kind. 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.

BREWSTER

Great Cape Herbs
Stephan Brown
2624 Main St, Brewster, MA
(508) 896-5900
www.greatcape.com
Organic (non-certified) medicinal herb farm and old-fashioned Herbal Apothecary; they make herbal extracts, oils, honeys, vinegars, salves, sprays etc. from plants they grow on the farm; firewood for campers; Potted medicinal/ornamental plants available for sale. Open to the public year round.

BRISTOL COUNTY

ACUSHNET

Ashley’s Peaches
Ernest & Diane Ventura
1461 Main St, Acushnet, MA
(508) 763-4329
Ashley’s Peaches specializes in tree ripened fruits, picked fresh daily. A variety of homegrown fresh vegetables for sale as well. Please call for availability.

Braley Orchards
Hillery Braley
1189 Main St, Acushnet, MA
(508) 991-0693
Open 7 days a week, 9 AM to 6 PM. Family owned & operated farm, growing apples, peaches, pumpkins, tomatoes, squash, zucchini, cucumbers, cranberries & offering corn, jams, jellies, fudge & relishes, as well as quilts & crafts.

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. In the spring, summer, and fall, the farm stand is a showcase for fresh farm-grown seasonal fruits, vegetables, and plants. Your family will have the freshest, tastiest and highest quality vegetables and fruits, harvested daily for the best taste. Keith’s also offers hayrides and pick your own strawberries, apples, and pumpkins.

Stone Bridge Farm
Scott & Joanne Harding
186 Leonard St, Acushnet, MA
(508) 951-1551
www.stonebridgefarmevents.com
Stone Bridge Farm hosts a weekly farmers market, reopening on June 4, 2016. Stone Bridge will continue offering a “Picture Yourself at a Cranberry Harvest,” photo opportunity which includes education about the growing and harvesting of cranberries and a photo of you in chest waders on a flooded bog with cranberries floating. You must call ahead to schedule this as the days book up quickly. Ample off street parking. Pick your own cranberries and harvested cranberries are also available in fall of 2016.

Lanzoni’s
Maria Lanzoni
36 Robinson Road, Acushnet, MA
(508) 763-8088
Lanzoni’s in Acushnet utilizes 6 greenhouses to grow their own vegetable plants, flowers, geraniums and potted plants. The farm stand is open 7 days a week through Oct. 31st, offering a wide variety of fresh seasonal vegetables including lettuce, beets, carrots, tomatoes, peppers, eggplant and many more!

Perry Hill Orchard
John Howcroft
35 Perry Hill Rd, Acushnet, MA
(508) 995-6799
www.perryhillorchard.com
Perry Hill Orchard offers pick your own apples during the fall season in addition to the farm stand. Starting late summer with the harvest of Georgia and White peaches, Perry Hill also offers a variety of fruits and vegetables that include heirloom tomatoes, pumpkins, quince, pears, and squash. They have homemade jams that are made on the farm from all of their own fruits. Also selling pure honey that is harvested from the farm’s own bee hives. Apple varieties include: MacIntosh, Macoun, Honeycrisp, Liberty, Freedom, Cortland, Baldwin, Matsu and Golden Crisp.

Lanzoni’s (FS)

Barnstable
Borderbay Junction Farm
Greg Hamm
120 Buttonwood Ln, West Barnstable, MA
(617) 448-6666
www.borderbayjunctionfarm.com
Borderbay offers all natural, free range lamb. Their pastures are not treated with any chemicals, fertilizers, or herbicides. The lambs are antibiotic free and receive no vaccinations of any kind. 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.

Brewster
Great Cape Herbs
Stephan Brown
2624 Main St, Brewster, MA
(508) 896-5900
www.greatcape.com
Organic (non-certified) medicinal herb farm and old-fashioned Herbal Apothecary; they make herbal extracts, oils, honeys, vinegars, salves, sprays etc. from plants they grow on the farm; firewood for campers; Potted medicinal/ornamental plants available for sale. Open to the public year round.

Orleans
Dry Swamp Bog Farm
Vincent Olliver
22 Great Oak Rd, East Orleans, MA
(508) 763-5085
www.dsbfarm.com
Dry Swamp Bog Farm is a small chemical-free farm in East Orleans (Massachusetts) operating since 1979 offers in season blueberries, cranberries, and produce from asparagus to zucchini including a variety of herbs.

Perry Hill Orchard
John Howcroft
35 Perry Hill Rd, Acushnet, MA
(508) 995-6799
www.perryhillorchard.com
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Level Acres Farm
Jason Pinto
359 Highland Ave, S. Attleboro, MA
(508) 399-8226
www.levelacresfarm.com
Level Acres Farm provides high quality products and customer service. They aim to offer a pleasurable shopping experience with both convenience for quick purchases and leisurely browsing through unique, diverse, and fun merchandise. They take pride in building positive relationships with their customers, suppliers, and the community.

Attleboro Farms
Kris and Deb Kieon
491 Hickory Rd, N. Attleboro, MA
(508) 695-7200
www.attleborofarms.com
Attleboro Farms is a full service garden center offering annuals, perennials, shrubs, trees, bird shop, pottery, hanging baskets, mulch, and fun events for the family! Hosts farmers market each Saturday from 10:00 am - 1 pm.

The Silverbrook Farm
JJ Pereira
934 Main St, Acushnet, MA
(774) 202-1027
www.thesilverbrookfarm.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.

2 Friends Farm
John Irving & Ashley Driscoll
81 West St, Attleboro, MA
(508) 455-0532
www.2friendsfarm.com
2 Friends Farm is a certified organic, nutrition focused farm that’s bringing life-giving wheatgrass and micro-greens to the surrounding area. 2 Friends is an innovative farm located inside a historic Attleboro mill building, where unused space was turned into the finest indoor grow facility. Find 2 Friends’ products in local grocers and on top of your favorite dish at many fine dining establishments and catered events.

Heart Beets Farm
Steve Murray
181 Bayview Ave, Berkley, MA
(508) 822-6919
www.heartbeetsfarm.com
Heart Beets Farm was started by Stephen and Sarah Murray in 2014. The farm is located on a 5 acre rented portion of the 35 acres of mixed-use farmland known as Kettle Pond Farm, located between the Taunton River and Assonet Neck. The farm has been certified Organic since 2007. Heart Beets is currently growing vegetables on roughly 2 acres at Kettle Pond Farm. The farm’s main objective is to grow the most nutritious food possible using the best practices.

Chamberlain Farm
Bob & Jacqui Chamberlain
12 Friend Street, Berkley, MA
(508) 880-2817
www.chamberlainfarm.com
The Chamberlain family has owned and operated the farm since 1969. The main crop was, and still is, butternut squash. In the mid 90s cranberry bogs were added and more recently they added a beautiful wooden pavilion. The pavilion is used to host parties, weddings, and other functions during the spring through the fall. The farm is also available for field trips and birthday parties where kids can enjoy a hayride and pick their own pumpkins and cranberries.

Aldersbrook Farm
Allen & Nancy Manley
1213 Russell’s Mills Rd, Dartmouth, MA
(774) 264-0755
www.24k-heirloomtomatoes.com
The Feingolds grow delicious heirloom tomatoes as well as dahlias on 8 acres near the Slocum River in South Dartmouth. Since their start in 2005, they have expanded their appreciation of heirloom tomatoes. Their charm, taste, appearance and class are the unique characteristics that give 24K good reason to continuously expand their endeavors. Stop by the property to visit the gardens and try their tomatoes.
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varieties: Chardonnay, Pinot Gris, Pinot Blanc, Gewurztraminer, Riesling, Sauvignon Blanc, Traminette, Pinot Noir, Merlot, Cabernet Franc, Chambourcin, and Marquette.

**Coastal Vineyards**
David Neilson
61 Pardon Hill Rd, S. Dartmouth, MA
(774) 202-4876
www.coastalvineyards.com
Coastal Vineyards is a family-owned, boutique winery nestled in southeastern Massachusetts near the shore. The land was purchased in 2004 and the vineyard’s eight acres of rich soil was prepped before the first grapes were planted in 2005 and 2006. Growing 12 distinct grape

**Copicut Farms**
Vince & Elizabeth Frary
11 Copicut Rd, Dartmouth, MA
www.copicutfarms.com
Copicut specializes in pasture-raising animals, which means that grass and legumes comprise a significant portion of their diets, and except during the harshest winter months their livestock are free to forage on their chemical-free pastures. Pasture-raised poultry, pork, and eggs are a healthy choice, with less cholesterol, less saturated fat, more omega-3’s, and higher levels of essential vitamins and nutrients than can be found in their conventionally-raised counterparts. Copicut owns and operates their own State-licensed poultry processing facility which allows them to hand-butcher all of their poultry right on their farm. Customers can be sure that livestock is treated with the utmost respect and care.

**Dartmouth Orchards**
Brian Medeiros
515 Old Westport Rd, Dartmouth, MA
(508) 992-9337
www.dartmouthorchards.com
Whether you’re looking to sip on some award-winning ciders, taste delicious jams and jellies, or go apple picking with some friends, Dartmouth Orchards has it all. Dartmouth Orchards has developed over three generations of family care offering treats, treasures, and memories that you won’t find anywhere else. Leave all your troubles behind and come say hello!

**Eva’s Garden**
Eva Sommaripa
105 Jordan Rd, Dartmouth, MA
(508) 636-5869
www.evaseegarden.com
What started as Eva’s backyard family garden in 1972, has developed into a certified organic farm specializing in culinary herbs, greens, and flowers. Most of the produce is bought by Boston area chefs and Whole Foods. Deliveries from Eva can include wild foraged plants and vegetables from other nearby farms. She is exploring the microbes that make growing and eating healthier for humans and their planet. She experiments with wild edibles and parts of plants that are not well known. In 2014, she became the first farmer to receive Wellesley College’s prestigious Alumni Achievement Award. Eva’s Garden is the subject of a book called Wild Flavors written by Chef Didi Emmons. It is available at many libraries, book stores, and online.

**High Hill Farms**
644 Faunce Corner Rd, Dartmouth, MA
(508) 509-1970
You can buy eggs, broilers, and grass-fed beef at the farm stand as well as at Lees Market, Westport, MA; Clemens Market, Middletown, RI; Harvest Market, Swansea, MA; Alderbrook Farms, South Dartmouth, MA; Silverbrook Farms, Dartmouth, MA

**Paskamansett Farm**
Tom Couto
742 Tucker Rd, Dartmouth, MA
(508) 990-7859
www.paskamansettfarms.com
27 acre farm raw milk dairy farm. State licensed raw milk produced from Jersey and Holstein cows. Raw milk, fresh eggs, pork, and seasonal veggies are available on the farm.

**Peets Farm**
Scott Peets
Tucker Rd, Dartmouth, MA
(774) 473-3338
www.peetsfarm.com
Peet’s Farm is a veteran owned, family run grass farm that specializes in livestock and poultry. All animals are pasture raised utilizing a biomimicking, intense rotational grazing model. Herbivores eat grass and poultry is supplemented with non-GMO grain. Peets doesn’t use petroleum pesticides, antibiotics, or any hormones to raise their animals. Find Peets at local farmers markets!

**Pocasset Orchards**
Karl Glosi, Jr.
1427 Old Fall River Rd, Dartmouth, MA
(508) 995-5019
Grower of apples, apricots, blueberries, nectarines, plums, peaches and pluots. Pick-Your-Own blueberries, open Sat. afternoons 2:00-6:00pm. PYO apples Sat 2:00-6pm. Please call ahead before PYO, as some Saturdays we will be closed. Cortland and Macintosh varieties. Sell retail at Farmers Markets in New Bedford and at Orchard, Saturday afternoons.

**Quansett Gardens**
Mary Mehri
1176 Horseneck Rd, Dartmouth, MA
(508) 636-2476
Certified Naturally Grown. Farmstand sells eggs year round and seasonal items. Also involved in providing fresh produce to hometown elder programs in Fall River, Taunton and Freetown.
 If you are looking to add a touch of the outdoors to your home, check out Under the Sun Farm! Located in North Dighton, Massachusetts, they offer a wide range of products including vegetables, fruits, pumpkins, gourds, and potted herbs. They are committed to providing fresh, healthy, and delicious produce while protecting the environment.

For those interested in raising livestock, RTB offers a pasture-raised meat CSA, as well as veggie gardens and CSA. The farm is also home to eight goats and five alpacas, which are used for wool production.

Looking to add some color to your garden? Araujo Farms & Greenhouses is a large family-owned and operated nursery that specializes in a variety of herbs and annual and perennial nursery stock. They are located in Dighton, Massachusetts.

If you're interested in supporting a local farm, Under the Sun Farm is a great option. They currently sell produce directly at the farm or at local farmers markets. Their dedication to providing fresh and healthy produce makes them a valuable addition to the community.

For those looking to learn more about sustainability, Arabia Visions & Greenhouses is an excellent choice. They offer a range of educational programs and workshops that focus on sustainability practices and methods. Their commitment to building a sustainable community is evident in their work and dedication to providing fresh, healthy, and delicious produce.
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 32 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.

Another great way to stay in touch with the seasons is to regularly visit farmers’ markets. Farmers’ markets are plentiful in southeastern MA, and boast a wide variety of produce and products made locally. Farmers’ markets have become community meeting places, and are some of the best sources for fresh local foods; several even run through the winter months. See page 30 for a list.

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.

MANSFIELD

Flint Farm
Don & Beth Flint
789 East St, Mansfield, MA
Flint Farm is a family owned and operated business that offers a variety of goods and services from early spring to late fall. They also have a selection of Christmas trees and wreaths to kick off the holiday season. Currently run by fifth and sixth generations of Flints, this family farm has been “keepin’ it fresh” since 1868, when it was originally established in Mansfield and where it continues to grow and evolve thanks to hard work and lots of local love.

NORTON

Carvalho Farm & Greenhouse
Joseph Carvalho
9 Harvey St, Norton, MA
(774) 406-0827
www.carvalhofarmandgreenhouse.com
Fresh produce, poultry, eggs, plants, and more!

Second Nature Farm
Adam Tedeschi
Crane St, Norton, MA
(774) 266-0431
www.secondnaturefarm.com
Second Nature Farm strives to provide the local community with nutrient-rich vegetables that are produced in a sustainable manner and free from pesticides or chemical fertilizers. As a corollary to this, the farm seeks to connect people to the food they eat, and in doing so create a general awareness of how the decisions we make regarding food impact more than ourselves. Lastly, Second Nature Farm strives to be a helpful resource for those beginning their own growing endeavors, so that more people may experience the rewards and satisfaction of nurturing and eating their own food.

SEEKONK

Seven Arrows Farm
Michael & Judy Marcello
346 Oakhill Ave, Seekonk, MA
(508) 399-7860
www.sevenarrowsfarm.com
Visitors may wander through lovely gardens, greenhouses, and an uncommon plant nursery filled with lush and unusual offerings. Browse through an old-time herb and gift shop filled with hundreds of varieties of dried herbs, tinctures, and essential oils. Also offering landscaping, sustainable vegetable gardens, a tea room, and classes.

RAYNHAM

Freedom Food Farm
Chuck Currie
471 Leonard St, Raynham, MA
(978) 884-7102
www.freedomfoodfarm.com
The mission of the is to provide healthy, nutritious food to members of the community throughout the socioeconomic spectrum. Their produce, pork, chickens, and eggs are grown and raised using organic and biodynamic principles, striving to model natural ecological cycles. This translates to healthy food for the community! Donating produce and offering a sliding scale for CSA shares ensure that the whole community has access to this nutritious food. Great workshops through the summer.

REHOBOTH

Agraria Farm
Barbara Link
17 Willard Ave, Rehoboth, MA
(508) 336-3823
www.agrariafarm.com
Agraria Farm is a very small, certified organic farm with a passion for berries and small fruit (figs and melons). Also growing asparagus, ginger, garlic, herbs, greens, shiitake mushrooms, eggs, and honey. Seasonal value added products include: dried fruit and mushrooms, baked goods, vinegars, preserves, fruit leathers, and teas.

Anawan Farm
Pam Salisbury
70 Anawan St, Rehoboth, MA
(774) 565-4376
Anawan Farm is a small family run farm offering fresh vegetables, flowers, farm fresh eggs, poultry and pork. Stop by and visit the stand! Also offering CSA and workshare CSA.

Raising the Barr Family Farm
David Barr
14 Jameson St, Rehoboth, MA
(401) 864-7760
www.newenglandaquaponics.com
Raising the Barr Family Farm is an aquaponic farm where raising tilapia and using the fish manure to fertilize hydroponic greenhouse crops and field crops.

Bateson’s Apple Farm
Jim & Shirley Bateson
68 Barney Ave, Rehoboth, MA
(508) 336-8356
Orchard Apples, Homemade pies with hand rolled crust and the freshest ingredients, Assorted Breads, Jams, Fudge, and much more! Haunted Hayrides in October, Thanksgiving Pies for order, Christmas Bake Sale.

Bettencourt Dairy Farm
Paul & Beverly Bettencourt
100 Simmons St, Rehoboth, MA
(508) 252-5464
Raw Cow Milk producer. Pick up directly at farm; please call ahead and milk will be held.
vegetable and horticulture farm. The farm practices Integrated Pest Management (IPM), producing food for the local community. Their 10 greenhouses, bursting with fragrant herbs, flowers, perennials and vegetable plants, is also operated with IPM practices. A portion of the farm and their greenhouses are certified organic. Oakdale Farms Country Barn & Garden Shop has everything for your country home. The Country Pantry has fresh baked goods, jams, relishes, vinegars, honey, eggs and more. Come enjoy the beautiful country setting and visit their farm animals. Hayrides in the fall take you to the corn maze, pumpkin patch and Christmas tree field.

Rainbow Turkey Farm
Judy & Thomas J. Mello
199 Homestead Ave, Rehoboth, MA
(508) 252-4427
Rainbow Turkey Farm raises high-quality, chemical-free turkeys for retail only. Please call for more information.

Rosasharn Farm
Anne Petersen
57 County St, Rehoboth, MA
(508) 252-5247
www.rosasharnfarm.com
Rosasharn Farm is a diversified family farm, consisting of 80 acres 10 miles east of Providence, RI in Rehoboth, MA. Rosasharn Farm’s original main focus was its nationally recognized herd of Nigerian Dwarf Dairy Goats. The goat breeding program was followed by Great Pyrenees and Anatolian Shepherd-Great Pyrenees cross LGD dog breeding program. In 2013 Rosasharn began breeding Heritage Hogs: American Guinea Hogs and Large Blacks. Anne produces a line of goat milk soaps, natural bath and body care products based on the uniquely rich Nigerian Dwarf milk. Education is a vital part of the farm’s mission and they offer internships; 4-H and volunteer opportunities; private and school group tours and classes; workshops; tutorials; and private tours to share our knowledge and enthusiasm for their lifestyle, work and learning in an inspiring community.

Souza Family Farm
John & Valerie Souza
33 Agricultural Ave, Rehoboth, MA
(508) 245-4635
www.souzafamilyfarm.com
Souza Family Farm is a family operated business, growing an array of flowers/hangers herbs bedding plants, and vegetable plants, also high tunnel crops like cucumbers and tomatoes. Outdoors they grow a wide assortment of vegetables for retail at the farm stand as well as at a farmers market in Easton, and for wholesale in addition we have several acres of orchards. In the fall there are apples, cider, fall vegetables as well as mums, straw bales corn stalks etc.

Dufort Farms
55 Reservoir Ave, Rehoboth, MA
(508) 252-6323
www.dufortfarms.com
Open all year round you may purchase individual cuts of USDA Grass Fed Beef & Foraged Pork, Honey. Homemade jams & jellies (made from Dufort’s own berries) at the farm store. Available July through September there is “Pick Your Own” in the field of 1000 blueberry bushes. All products are grown and/or raised at the farm, 100% free of hormones, antibiotics and by products. Good food that taste great! Everyone at Dufort Farms takes great pride in raising wholesome all natural foods from the farm to your home!

Finch Farms
Ian Augustine & Seamus Sullivan
Rehoboth, MA
(401) 474-9349
Finch Farm is a small, 1.5 acre mixed vegetable farm located in Rehoboth, Massachusetts. Priorities lie in managing the land responsibly, which for means growing without the use of synthetic fertilizers, pesticides, or herbicides. In addition to being a chemical-free farm, Finch Farms also does their best to till as little as possible. This, in conjunction with compost application and deep-mulching techniques when possible allow soil to maintain its structure and improve its overall health. Growing vegetables, cut flowers and culinary herbs.

Homestead Hay Farms
115 Homestead Ave, Rehoboth, MA
(508) 252-9029
www.homesteadhayfarms.com
Offering hay at competitive prices and delivery service. Please feel free to email with any questions you may have about prices.

Meggies Farm
John Maguire
209 Pleasant St, Rehoboth, MA
(508) 730-8990
John Maguire started Meggies’ Farm in 2008 as a retirement project specializing in heirlooms such as Hungarian Heart tomatoes and Tolli peppers, and uncommon varieties like Purple passion asparagus and Tango celery. His newest offering, ground paprika and cayenne has become very popular. Meggies and Tango celery. His newest offering, ground paprika and cayenne has become very popular. Meggies and Tango celery.

Oakdale Farm
Richard and Marie Pray
61 Wheaton Ave, Rehoboth, MA
(508) 336-7681
www.oakdalefarms.com
Oakdale Farm is a 5th generation working vegetable and horticulture farm. The farm practices safe and environmentally friendly farming by using Integrated Pest Management (IPM), producing food for the local community. Their 10 greenhouses, bursting with fragrant herbs, flowers, perennials and vegetable plants, is also operated with IPM practices. A portion of the farm and their greenhouses are certified organic. Oakdale Farms Country Barn & Garden Shop has everything for your country home. The Country Pantry has fresh baked goods, jams, relishes, vinegars, honey, eggs and more. Come enjoy the beautiful country setting and visit their farm animals. Hayrides in the fall take you to the corn maze, pumpkin patch and Christmas tree field.

The Farmer’s Garden
Steve & Tammy Noons
140 Davis St, Rehoboth, MA
(508) 889-7632
www.farmersgardencentra.com
The Farmer’s Garden is a unique 200 acre vegetable farm located in Rehoboth, MA. The farm continues its long time tradition and passion for producing the highest quality and best tasting vegetables in the community. They believe in supporting the local economy. At times, The Farmer’s Garden will actively partner with other local farms to ensure that CSA members will have a wonderful selection of diverse in-season vegetables and products from our local area.

SEEKONK
Belwing Acres Turkey Farm
Phyllis Dickens
773 Taunton Ave, Seekonk, MA
(508) 336-9142
Established in 1944 by Irving and Bernice Dickens. Please call to place your order for a Thanksgiving turkey.

Four Town Farm
The Clegg Family
90 George St, Seekonk, MA
(508) 336-5587
www.fourtownfarm.com
This family owned farm is located in Seekonk, MA, a few miles east of Providence, RI. The season opens mid April with a large selection of perennials, annuals, hanging baskets, and mixed containers. The farmstand is open through the holidays, selling fresh cut trees and wreaths. Four Town grows most types of small fruits and vegetables that can be grown in this climate. They are especially known for asparagus, strawberries, sweet corn, melons, and fall crops. Also offering pick your own which includes strawberries, fava beans, English peas, raspberries, pumpkins, and cut flowers.
are a small community organization, and continue to preserve and expand access and volunteers to continue its work. We to local food and sustainable farming in and talent, without which we could not while the funding we receive is crucial, 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.

Osamequin Farm
Bonnie Olsen
83 Walnut Street, Seekonk, MA
(508) 336-0961
Pick your own blueberries.

SWANSEA
Almeida’s Vegetable Patch
John Mello IV
110 GAR Hwy, Rt. 6, Swansea, MA
(508) 676-6333
www.almeidasvegetablepatch.com
Almeida’s Vegetable Patch is a beautiful family owned and operated farmstand with real country feel. They grow a wide variety of vegetables from the fields and greenhouses, and sell fresh Canadian balsam Christmas trees and wreaths in season. Please call for more information.

Johnson’s Roadside Farm Market
Timothy and Jeanne Johnson
445 Market St, Swansea, MA
(508) 379-0349
www.johnsonsrroadsidemarket.com
Since 1982 this family-run market has offered a variety of seasonal fruits and vegetables grown on their own 20 acre farm. The market also carries fresh baked goods and locally made specialty items and favorites, including a full deli, ice cream, sauces, jams, jellies, and more!

Moonlight Rose Alpacas
David Rose
91 Chace St, Swansea, MA
(508) 642-3767
www.moonlightrosealpacas.com
Located in Swansea, Massachusetts, Moonlight Rose Alpaca Farm is one of the top alpaca breeder farms in Massachusetts. They are the go to source for herdsire alpacas for sale, alpaca yarn, alpaca fiber and a number of other alpaca originated products.

Simcock Farm
James & Bev Simcock
361 Marvel St, Swansea, MA
(508) 673-5721
www.simcockfarm.com
A small 4th generation working farm. Ice cream & vegetable stand, petting animals as well as various events and fundraisers.

Stony Creek Farm
Erin Babbutt
1210 Wilbur Ave, Swansea, MA
(401) 465-4832
Grass-fed beef, eggs, veggies, and more! On-farm farmers market beginning June 2016 - October, Sundays 10 am - 2 pm.

The Baker Farm & Ice Cream Barn
Kenny and Shelly Baker
261 Locust St, Swansea, MA
(508) 678-1633
www.theicecreambarn.com
Tom and Jocelyn Seiter began churning up small batches of ice cream and selling it at farmers markets and festivals in the summer of 2008. Using fresh, local ingredients to produce their super-premium ice cream, they gained a substantial following for the unrivaled quality of their fresh, creamy ice cream. Meanwhile, Kenny Baker, the owner of Baker Farm, harbored a life-long dream of building an ice cream parlour on his farm. Kenny’s farm has been in his family since 1880, and many generations have fought hard to keep it a working farm and from being sold off for housing lots. Since inheriting the farm as a kid, when his father died prematurely, Kenny always dreamed of milking cows, and turning their milk into fresh ice cream for people to enjoy on his beautiful farm. Brought together by a regular customer of Tom and Jocelyn’s and a friend of Kenny Baker’s, the two dreams began their path toward reality, and The Ice Cream Barn was born.

TAUNTON
Crosby’s Orchard
Richard Crosby
1950 County St, E Taunton, MA
(508) 930-1942
Crosby’s Orchard is a third generation apple and peach orchard located in East Taunton, MA.

Spring Rain Farm
Billy & Mary McCaffrey
692 Caswell St, Taunton, MA
(508) 824-3393
Pick-Your-Own Strawberries on an enchanting New England family farm. Also raising beef, pork, cranberries and hay.

WESTPORT
Allen Farms
Debbie Barrett
913 Division Rd, Westport, MA
(508) 636-2013
Debbie Barrett farms fifty scenic acres of land in Westport, MA. She grows organic greens, cut herbs, tomatoes, cucumbers and more. Her bright and tasty pea greens have become a regular fixture on the menu at Providence restaurants and have even made an appearance on “Diners, Drive-Ins, and Dives” on the Food Network! Her organic herbs are available in pots or cut, and will help add flavor and character to any dish.

Cluck & Trowel
Sarah Cogswell
875A Horseneck Rd E, Westport, MA
(508) 542-6451
www.cluckandtrowel.com
Eat like your life depends on it! CSA shares available in Westport MA and Cuttyhunk Island! Cluck & Trowel is the newest addition to the Farm Coasts’ local food scene in beautiful Westport, MA. They are a small family farm raising pastured poultry for eggs as well as a variety of seasonal produce. Cluck & Trowel is committed to growing the highest quality food for your family. They are in the process of applying for organic certification for vegetables and soy-free eggs.

Devol Farm
Beverly Temple
315 Sodom Rd, Westport, MA
(508) 636-2210
Pick your own blueberries.

Diamond Acre Farm
Paul Manchester
274 Horseneck Rd, Westport, MA
(508) 636-2834
Seasonal farmstand offering fresh fruit & vegetables daily.

The Golden Robin Farm
Robert Peckham
670 Horseneck Rd, Westport Point, MA
(508) 636-8579
The Golden Robin Farm is located in the South end of Westport, Ma. They offer farm fresh strawberries and blueberries and have hay sales throughout the year.

The Golden Robin Farm
Robert Peckham
670 Horseneck Rd, Westport Point, MA
(508) 636-8579
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Hana’s Honey
Lucy Tabit
196 Drift Rd, Westport, MA
(508) 636-5564
You can find Hana’s Honey at the Westport Farmer’s market – when in season. Year round (when honey is available); Gray’s Grist Mill, Adamsville, RI; Simmons, Adamsville, RI; Coastal Roasters, Tiverton, RI; Diamond Acres Farm Stand, Westport, MA; Janet’s Country Store, Sanford Road, Westport, MA; Head Town Landing Country Store on Old County Road, Westport, MA; and of course, directly from them at the farm stand!

Healthy Futures Farm
Nathan & Averyl Andrade
560 American Legion Highway, Westport, MA
(508) 558-5205
www.healthyfuturesfarm.com
Healthy Futures Farm is a family owned and operated local farm. Their goal is to provide healthy, nutrient dense vegetables to the community while being good stewards of the land.

Ivory Silo Farm
Bill Braun and Dee Levanti
Corner of Hixbridge & Horseneck Rd, Westport, MA
Bill and Dee are vegetable growers at the Ivory Silo Farm in Westport, MA. They grow on roughly 4 acres using sustainable practices and with great respect to biological diversity. In addition to their farm stand, they sell to a handful of restaurants and outsource to peer farms. The farm is currently building infrastructure to serve as a hub for seed processing and education, and partnering with farmers and gardeners to expand seed saving efforts.

Noquochoke Orchards
George Smith
594 Drift Rd, Westport, MA
(508) 636-2237
www.n quochokeorchards.com
Noquochoke Orchards are growers of 70 varieties of apples, as well as other tree fruit & heirloom vegetables. Sells to schools in Dartmouth and Westport, wholesale to Providence and State Fruit, and peeled squash and turnips to Venus de Milo. Also sells to farmers markets six days a week. Farmstand open daily in season with a large variety of heirloom vegetables & fruits and their own fresh apple cider.

Orr’s Farm
Andrew Orr
187 Adamsville Rd, Westport, MA
(508) 636-4274
Come to Orr’s Farm to select from a wide variety of native fruits and vegetables harvested daily.

Paradise Hill Farm
Ted & Shirley Robbins; Ashley & Mike Perry
103 Cadmans Neck Rd, Westport, MA
(978) 590-6537
Paradise Hill Farm specializes in a wide variety of quality potted herbs and seasonal fruits and vegetables. Also offering baked goods and jams at their farmers market locations!

River Rock Farm
Paul & Tina Schmid
236 Fisherville Ln, Westport, MA
(508) 636-5586
100% grass-fed beef sold direct to consumers. Please call for details.

Run Dog Run Farm
Chad & Joan Brow
328 American Legion Hwy, Westport, MA
(401) 662-1672
Small family farm in Westport, MA specializing in healthy, all natural products. Selling eggs, local honey, chicken, turkey, and veggies and fruits.

Sampson Farm
Joseph & Diane Dufort
222 Old Bedford Rd, Westport, MA
(508) 674-2733
Sampson is a 75 acre potato farm, also offering other vegetable and fruits. Visit the farm stand or find them at the New Bedford, Fall River, and Dartmouth Farmers Markets this season. Wholesale potatoes mid-August through March.

Sanford Farm
Ben & Hannah Wolbach
1603 Main Rd, Westport, MA
(501) 959-6237
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 Plymouth Farmers Market. Find them at the Old Rochester Farmers Market, Westport Farmers Market, and local Southcoast restaurants and retail stores.

Stonehaven Farm
Virginia Merlier
594 Drift Rd, Westport, MA
(508) 636-1361
www.stonehavenfamilyfarm.com
Farm Stays - Heritage Poultry and Sheep. Stonehaven Farm produces free-range chicken and duck eggs, ducks and heritage turkeys, 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. Their large garden and berry orchard provide vegetables and fruit in season. They like to share this through their Farm Stay program (see website for details).

Sweet Goat Farm
Laurie Marinone & Norman Anderson
1 Revere Court, Westport, MA
(401) 672-0674
www.sweetgoatfarm.com
Sweet Goat Farm specializes in a small flock of laying hens and a 30-goat herd of Nigerian Dwarfs (a miniature dairy breed). They milk their does daily from spring through early winter and drink the delicious raw milk and make yogurt, kefir, cheese, caramels, and soap. They also tend raised vegetable and fruit beds and make delicious jams, jellies, and pies with their rhubarb, strawberries, blueberries, raspberries, blackberries, and concord grapes.
**Triple S Farm**  
Darrin Mendes  
1028 Horseneck Rd, Westport, MA  
(508) 958-5493  
Triple S Farm sells Beefalo as well as other meats. Call ahead for hay or feeds or details about meat cuts and arrangements.

**Tripp Farm**  
Lee Tripp  
442 Horseneck Rd, Westport, MA  
(508) 636-2126  
Certified Organic producer for over ten years specializing in organic blueberries and organic hay.

**Tripps Dairy Farm**  
Jay Tripp  
Old Pine Hill Rd, Westport, MA  
(508) 736-1160  
www.trippsdairyfarm.com  
USDA meat for sale exclusively @ Rhode Island  
Beef, Johnston R.I. Tripp's Dairy Farm also offers  
Cattle, Corn Silage, Manure, Hog feed, and Compost for sale, please call or email for more information.

**Wasontuxet Brand**  
John Earle Jr.  
757 Pine Hill Rd, Westport, MA  
(774) 264-9186  
Wasontuxet Brand raises USDA all natural grass-fed Black Angus. Call for availability and prices. You can also purchase their products at Lees Market also in Westport.

**Wild Dogwood Farm**  
Peter & Louise Levesque  
148 Sanford Rd, Westport, MA  
(508) 678-9955  
All naturally grown methods used to produce  
pesticide free produce retail sale hobby farm  
growing and selling small amounts of a wide range  
of products including, Blackberries, Blueberries  
(July-Sept.), Tomatoes, Cukes, Hard Neck Italian  
Garlic (Mid July Harvest), Beans, Peas, Squash, Cut  
Flowers, Fall Produce Flat Leaf Kale, Macomber  
Turnips (November), Free range meat lambs (when  
available) and some vegetable plants. Call ahead for  
farmstand hours, April – June Open Most Days 1pm  
Till 7 pm Mid June - Sept 5 , Sept 6 - Nov. Call first  
before coming.

**Weatherlow Farms**  
Ryan Wagner  
871 Sodom Road, Westport, MA  
(508) 332-0999  
Weatherlow Farms offers a variety of meats.  
Livestock is pasture-based. Currently Weatherlow  
is raising animals for beef, pork, and poultry.

**DUKES COUNTY**

**CUTTHYHUNK**

**Cuttyhunk Shellfish Company**  
Town Wharf, Cuttyhunk, MA  
(508) 971-1120  
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 their own oyster farm, a floating shellfish raw bar in Cuttyhunk Pond, and a large catering network. All of their services provide the highest quality of shellfish and hospitality.

**Cluck & Trowel**  
Sarah Cogswell  
Farm Stand Location TBD, Cuttyhunk, MA  
(508) 542-6451  
www.cluckandtrowel.com  
Eat like your life depends on it! CSA shares available in Westport MA and Cuttyhunk Island! Cluck & Trowel is the newest addition to the Farm Coasts' local food scene in beautiful Westport, MA. They are a small family farm raising pastured poultry for eggs as well as a variety of seasonal produce. Cluck & Trowel is committed to growing the highest quality food for your family. They are in the process of applying for organic certification for vegetables and soy-free eggs.

**NORFOLK COUNTY**

**BROOKLINE**

**Allandale Farm**  
Jim Buckle  
259 Allandale Rd, Brookline, MA  
(617) 524-1531  
www.allandalefarm.com  
Growing 38 acres of non-certified organic produce, raising many of their own annuals and perennials, and carries a seasonal variety of goods in the farm store.

**CANTON**

**Brookwood Community Farm**  
Judy Lieberman  
11 Blue Hill River Rd, Canton, MA  
The Brookwood Community Farm is a working farm and education center located in Milton and Canton, MA. The farm is dedicated to preserving historic farmland through sustainable agricultural production that improves access to healthy, affordable, freshly grown fruits and vegetables in urban communities. The farm operates a community supported agriculture program, sells produce at local farmers markets and provides on-farm employment, educational and volunteer opportunities to members of the surrounding communities. Although Brookwood Community Farm is not organic certified, they follow the Northeast Organic Farmer's Association organic pledge, which outlines the environmentally and socially sustainable practices we follow.

**Pakeen Farm**  
Dave Bihldorff  
109 Elm St, Canton, MA  
(781) 328-0111  
www.pakeenfarm.com  
From June through November, members of the multi-farm CSA collect their share of freshly harvested vegetables and fruit, as well as eggs, naturally-leavened bread and many other farm goodies! In September and October, anyone can visit the farm during business hours for pumpkins, apples, hot cider, donuts, and more. Christmas tree season begins on the day after Thanksgiving and generally lasts until the weekend before Christmas.

**COHASSET**

**Holly Hill Farm**  
Frank White  
236 Jerusalem Rd, Cohasset, MA  
(781) 383-6965  
www.hollyhillfarm.org  
Local, organic agriculture and environmental education. Come visit the farmstand, take a walk through the trails, and see the barnyard animals.

**DOVER**

**Dover Farm**  
Bryan Austin  
59 Main St, Dover, MA  
(508) 314-4410  
Dover Farm is a small scale CSA farm, providing ecologically sustainable, synthetic pesticide free fruits and vegetables to the community in the Dover, MA area.

**Powissett Farm**  
39 Powissett St, Dover, MA  
(508) 785-0339  
Trustees of the Reservations property offering CSA and farmers market distribution. Also offering events and workshops, as well as hiking trails throughout the farm.
FOXBORO

Lawton’s Family Farm
Ed & Nancy Lawton
70 North St, Foxboro, MA
(774) 219-6257
www.lawtonsfamilyfarm.com
Small, farmstead cheese-maker. Selling fromage blanc and asiago cheeses, as well as raw milk, grass-fed beef and veal.

FRANKLIN

Fairmount Fruit Farm
Charles Koshibas
887 Lincoln St, Franklin, MA
(508) 533-8737
www.fairmountfruit.com
Make sure to plan your visit to the farm this fall for a day filled with apple picking, fritters and fun! The farm will have several varieties of apples to pick this year with the bakery tent and grill open on weekends. Don’t forget to stop into the farm stand to check out other tree fruits, hydroponically grown vegetables, fresh eggs, dairy products, Dom’s Meats and more!

Gianetti’s U-Pick Blueberries
Ronald and Zeffro Gianetti
557 Union St, Franklin, MA
(508) 528-9430
Family owned U-Pick Blueberry farm that’s been in business for over 30 years. Bring your own containers. Open every Friday and Saturday Mid July - Late August.

Grateful Farm
Tim Garboski and Darcy Valantine
49 Prospect St, Franklin, MA
(508) 446-5804
www.gratefulfarm.com
Grateful Farm is a small venture with great aspirations. They are proud to offer only the highest quality produce, selling only what they grow in Franklin, MA. It is their hope to thrive, and in doing so, retain some of the rural character that has attracted so many people to the community.

Hoffman Farm
10 Hoffman Farm Rd, Franklin, MA
(508) 934-6902
www.hoffmanfarm.com
Hoffman Farm produces fresh, organically-grown produce, nursery items, wreaths, and a great educational program on the farm. It is a non-profit organization, representative of and supported by the community it serves and committed to giving back. Medway Community Farm is a dedicated provider of high-quality hands-on educational programs to both children and adults.

The Pumpkin Farm
Jason & Nicole Lobisser
72 Milford St, Medway, MA
(508) 533-7826
www.thepumpkinfarmmedway.com
Not just pumpkins. The farm operates using sustainable farming practices and uses no synthetic fertilizer, pesticide, herbicide or fungicide. Instead they plant green manures & apply compost to the fields, practice crop rotation, weed mechanically & by hand, and use row covers on crops to protect from pests. The Pumpkin Farm grows an unusual variety of vegetables from Artichokes to Zucchini focusing mainly on offering vegetables that are different from the norm, whether that be yellow watermelon, purple peppers or white radishes.

MILLIS

Bogastow Farm
245 Ridge St, Millis, MA
(508) 376-1014
Pick your own blueberries! Please call ahead.

Tangerini’s Spring Street Farm
Laura Tangerini
139 Spring St, Millis, MA
(508) 376-5024
www.tangerinisfarm.com
Tangerini’s diverse operations include the growing and selling of a wide variety of vegetable and fruits using organic methods in 98% of crops. They also grow and sell a variety of herbs, vegetable plants hanging baskets and annuals. Fresh-picked produce is sold through the farm stand, a 300 member CSA which distributes from mid April to mid March, and local farmers’ markets. The farm supports other local growers and producer as well as local fisherman by making their products available at the farm.

NEEDHAM

Needham Community Farm
Kate Canney
292 Forest St, Needham, MA
(781) 444-2351
www.volantefarms.com
A place for all seasons! Volante Farms offers fresh produce, nursery items, wreaths, and a great kitchen. Check out the Volante Farms website to see what events are happening on the farm!

The Neighborhood Farm
Kate Canney
292 Forest St, Needham, MA
(781) 444-2351
www.theneighborhoodfarm.com
The Neighborhood Farm has about 5 and a half acres of gardens spread across multiple sites. Needham, Dedham, and Medfield, some in private yards and some on land owned by the Trustees of Reservations. All crops are grown without synthetic pesticides and fertilizers, although the farm does not have organic certification. Soil is tilled before a new garden is put in to make sure the soil is healthy, uncontaminated, and suitable for growing food without synthetic inputs. They are trying to develop sustainable, low input systems for all operations.

Volante Farms
Dave Volante
292 Forest St, Needham, MA
(781) 444-2351
www.volantefarms.com
A place for all seasons! Volante Farms offers fresh produce, nursery items, wreaths, and a great kitchen. Check out the Volante Farms website to see what events are happening on the farm!

SHARON

Crescent Ridge Dairy
355 Bay Rd, Sharon, MA
(781) 784-2740
www.crescentridge.com
Since 1932 three generations of the Parrish family have owned and operated the farm in Sharon, MA. Crescent Ridge is a home delivery service providing farm fresh, all natural, rBST free milk in glass bottles to your home. In addition to their delicious milk and award-winning ice cream, their value-added service delivers over 150 top quality food items, including dairy products, quality cuts of meat, seafood, breads and desserts.

Moose Hill Community Farm
Moose Hill believes that healthy farming leads to healthy people and a healthy community. This is why Moose Hill Wildlife Sanctuary in Sharon has partnered with a local farm to offer nearby residents the opportunity to take part in a summer CSA (Community Supported Agriculture) program.
Ward’s Berry Farm  
Wrentham

614 South Main St, Sharon, MA  
(781) 784-3600  
www.wardsberryfarm.com

Ward’s Berry Farm is a family run farm in Sharon, MA. In addition to their ever-expanding wholesale business, they have a roadside market featuring the finest in fruits & vegetables. Specialties include home-baked goods, artisan breads, gourmet cheeses, homemade jams & fruit baskets made to order. They also have a very popular sandwich counter & deli, smoothie bar w/ soft serve ice cream & slush. Shelves are stocked w/ a large selection of gourmet grocery items and prepared foods to go. Also offering PYO berries & pumpkins, and 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.

Cook’s Valley Farm  
Wrentham

2200 West St, Wrentham, MA  
(508) 883-6709  
www.cooksvalleyfarm.com

Cook’s sells primarily fruits and vegetables grown on their farms in West Wrentham and South Franklin. If it isn’t in season or we can’t grow it here they don’t have it. Cook’s sees the produce from seed to harvest and to your shopping bag. Visit their website for a harvest chart that lists what is currently on the farm stand.

Galasso Brothers Apiary  
Wrentham

261 Dedham Street, Wrentham, MA  
(508) 326-7390

Local apiary offering fresh and delicious honey. Call for details!

White Barn Farm  
Wrentham

458 South St, Wrentham, MA  
(774) 210-0359  
www.whitebarnfarm.org

White Barn Farm is a small family-run farm growing fresh vegetables and flowers in Wrentham, Massachusetts. Farmers Chris and Christy are dedicated to using organic farming methods and believe in the importance of growing food for their community. They hope to influence the locals to eat in season and take the extra moments to prepare wonderful meals for the people they love using ingredients grown with care. They have a Farmstand open to the public where they offer a Farmstand CSA program and a Boxed CSA program as well.

Hanson Farm  
Wrentham

600 Pleasant St, Bridgewater, MA  
(508) 697-4003

Selling fruit and veggies, including sweet corn, eggs, honey, firewood, and hay. Also visit us for ice cream!
**Fieldstone Acres Tree Farm**
Kevin Tracey
143 Plymouth Rd, Carver, MA
(781) 588-9588
Fieldstone Acres Tree Farm specializes in Christmas trees and is only open in November and December. Please call for more information.

**Fresh Meadows Farm**
Domingo Fernandes
43 North Main St, Carver, MA
(508) 866-7136
www.freshmeadowscranberries.com
Fresh Meadows is a third generation cranberry operation. They grow organically certified fresh fruit Early Blacks.

**Nash Nursery**
Joseph Gerry
159 North Main St, Carver, MA
(508) 866-2428
Nash Nursery specializes in proven winners, annuals, bedding plants, baskets, containers, cut flowers, perennials, vegetable seedlings, shrubs and fall mums. They can help you design your small containers, window boxes or small gardens. Many unique one of a kind plantings! Personalized service is Nash Nursery's specialty.

**Web of Life Organic Farm**
Donna Blischke
(508) 866-7712
www.weboflifefarm.com
A small family farm offering seedlings, produce, herbs, honey, eggs and poultry, as well as certified organic garlic powder, heirloom pepper sauces, and sauerkraut. Web of Life also has a wide variety of jams, jellies, preserves, and salsa made with their own organic ingredients grown, harvested, and prepared on the farm.

**HANSON**

**The Blueberry Farm**
Jack & Pat Concree
698 W. Washington St, Hanson, MA
The Blueberry Farm is a U-Pick farm open from mid-July through August, (weather and crop permitting). Call ahead for picking conditions and hours.

**Lipsinki’s Farm**
Steve Lipsinksi
19 Franklin St, Hanson, MA
(781) 293-3440
Selling fruit, veggies, herbs, eggs, and nursery items.

**Moonlight Acre**
Lynda Hutchings
41 Steven St, Hanson, MA
(781) 290-6360
What started as a small backyard farm developed through two generations of 4-H club involvement. Moonlight Acres sheep are exhibited at various New England fairs and have won many top awards. Registered Cheviot and Hampshire sheep and purebred Holland Lop bunnies for sale, as well as their own greek and breakfast style lamb sausage, lumburger. Wool “Baaay State Blankets” and throws. Sheep shearing service available as well. Products sold at the Carver Farmers Market and Carver Winter Farmers Market and the Marketplace at Simpson Spring or call ahead to set up an appointment.

**HINGHAM**

**Penniman Hill Farm**
Penniman Hill Farm and Garden Center grows and sells a variety of vegetables, herbs and flowers. Large inventory of nursery stock and supplies. Open year round. Come visit the FREE Family Petting Zoo!
Elliot Farm prides itself on its no-frill, authentic farm ambiance. Simply put, Elliot Farm is the real deal, and offers real deals on native vegetables.

**MARION**

**Great Hill Dairy**

Timothy Stone  
(888) 748-2208  
160 Delano Rd, Marion, MA  
www.greathillblue.com  

In 1997, on the shores of Buzzard’s Bay, Tim Stone began his cheese business at his family’s historic Great Hill Dairy. Tim found that he could make an exceptional blue cheese with the milk from the many local dairy farms surrounding him. Using only raw, non-homogenized milk, his recipe was unique in several ways. The resulting Great Hill Blue cheese quickly won acceptance as one of the premier blue cheeses in America.

**MARSHFIELD**

**The Baker Farm**

Laurie Baker  
101 Bakers Ln, Marshfield, MA  
(781) 834-4021  

Pick your own strawberries and blueberries!

**Nessralla Farm, Inc.**

1200 Ocean St, Marshfield, MA  
(781) 834-2833  
www.nessrallas.com  

Nessralla's is here to supply the finest quality plants and expert knowledge needed to grow a successful garden or choosing plants for the most colorful flower beds. The wide array of perennial plants, annual flowers, hanging baskets, rosebushes, ornamental grasses, hydrangeas, vegetable plants, herbs, garden supplies, firewood and seasonal produce offered is of the highest quality.

**MIDDLEBORO**

**Wolans Farm**

212 Thompson St, Middleboro, MA  
(508) 558-9205  

Mike & Susan Wolans  

Supported Agriculture (SA) in Marion, MA.

**MATTAPOOSETT**

**Salted Root Farm**

Mike & Jill Landry  
1200 Ocean St, Marshfield, MA  
(781) 834-2833  
www.saltedrootfarm.com  

Salted Root Farm is committed to provide animals and visitors with the kindness, care and happiness that the farmland provides. Also to cultivate sustainable agricultural practices, grow + produce nourishing, organic crops and promote healthy, active lifestyles in our community through farming + educational practices. Provide floral + wedding clients with home-grown, chemical free, sustainable florals and to support the American floral farming movement. Kids programs, workshops, and birthday parties available!

**LOAKEVILLE**

**Elliot Farm**

Kenneth Elliot  
202 Main St, Lakeville, MA  
(508) 947-5954  
www.elliotfarm.org  

Elliot Farm grows and vends native fruits and vegetables including, but not limited to: fresh sweet corn, tomatoes, cucumbers, lettuce, zucchini, yellow squash, and green beans. For the past 20 years, family-owned Elliot Farm has provided southeastern Massachusetts with quality, native produce at prices that cannot be beat. Sharing summer’s edible commodities year after year, Elliot's has secured its presence as a community hotspot. Elliot’s customer-coined slogan, “the best sweet corn in the world,” succinctly describes why patrons keep coming back for more. With its open-air stand structure and panoramic cornfield views,
Patti’s Patch
Patti Zimmerman
225 Wood St, Middleboro, MA
(508) 947-6521
Zimmerman has operated “Patti’s Patch” as a modest road-side stand for more than a decade and guarantees the freshness of her vegetables, including cucumbers, zucchini, squash, tomatoes and peppers.

Freitas Farm
Scott Freitas
32 Wood St, Middleboro, MA
(508) 315-9429
Freitas Farm is a fourth generation farm in Middleborough, MA. They plant 85 acres of produce, including cranberry bogs. Freitas’ motto is “if it can be grown in Massachusetts, we grow it. The farm is known for its corn, which the farmers refer to as “magic corn.”

Plato’s Harvest Organic Farm
Dave & Sasha Purpura
Middleboro, MA
(508) 315-9429
A small 3 1/2-acre organic farm in Middleboro, MA growing healthy happy food, nutrient-rich soil, and a great community of food-lovers and friends.

Soule Homestead Education Center
46 Soule St, Middleboro, MA
(508) 947-6744
The mission of the Soule Homestead Education Center is to support and maintain a community based nonprofit education center for the benefit of area schools and the general public while preserving and enhancing the historic Soule Homestead. Hands on learning opportunities include environmental programs, organic farming activities, traditional crafts, and cultural events.

Norwell Farms
Scott Franklin
4 Jacobs Ln, Norwell, MA
(781) 733-9572
www.norwellfarms.com
Norwell Farms fosters a community that nurtures its soil and animals, enjoys the benefits of local food production, and promotes sustainable agriculture in New England. To facilitate this goal, they farm without the use of chemical herbicides, pesticides, or synthetic fertilizers and are in the process of becoming Certified Organic. Norwell Farms is farming on fourteen acres at the historic Jacobs Farm Homestead in Norwell, MA.

PLYMPTON
Billingsgate Farm
Pete & Lynn Reading
6 County Rd, Plympton, MA
(781) 291-6144
www.billingsgatefarm.com
A 75 acre certified organic farm with two farm stand locations. Baystate Organic, Commonwealth Quality and GAP certified. Offering CSA shares June-October and Pick Your Own strawberries, blueberries, pumpkins, and raspberries. Also offering the ultimate family-fun experience: the annual Corn Maze! Visit their second location, right down the road (see C & C Reading Farm, Bridgewater).

Colchester Neighborhood Farm
Phil Nichols
90 Brook St, Plympton, MA
(781) 422-3921
www.colchesternighborhoodfarm.com
Colchester Neighborhood Farm is run by New England Village. Neighborhood Farm runs a multi-season CSA, a farm stand open 6 days a week M-F 9-5 and Sat 1-7 as well as Pick Your Own cherry tomatoes (summer), peas (spring), and cut flowers.

Saucuk Farm
Scott Sauchuk
53 Palmer Rd, Plympton, MA
(781) 585-1522
www.saucukfarm.com
Growing more than 50 different types of vegetables and berries. Farmstand, CSA, PYO, and corn maze.

Sunrise Gardens
94 Center St, Plympton, MA
(781) 585-6035
Sunrise Gardens carries a full line of Annuals, Perennials, Vegetable Plants, Vegetables, Herbs, Hanging Plants, Mum Plants, Pumpkins, Cornstalks, Christmas Trees, Wreaths (including custom decorated wreaths) - as well as Roses and Nursery Stock. Mulch - Loam - Seasoned Firewood - Camp Wood - Landscaping Services. Their selections flow with the seasons! So if you’re not sure, just call us!

Town Line Farm
John and Carol Peterson
202 West St, Plympton, MA
(781) 585-3233
Pick your own blueberries.

ROCHESTER
Cervelli Farm
Frank & Chris Cervelli
338 Vaughan Hill Rd, Rochester, MA
(508) 763-5275
A small family farm, growing and supplying sweet corn to local stands. Also growing and carrying most in season fruit and veggies at the farm stand.

Jonathan’s Sprouts
Bob & Barbara Sanderson
384 Vaughan Hill Rd, Rochester, MA
(508) 763-2577
www.jonathanssprouts.com
Jonathan’s Organics grows a variety of sprouts for the supermarkets and food service distributors of New England. They also import a wide variety of organic fruits and vegetables and package them for wholesale distributors across New England, the US and the world. (Fairtrade Certified Importer).

Lucky Field Organics
Weston Lant
570 New Bedford Rd, Rochester, MA
(508) 763-8104
www.luckyfieldorganics.com
Lucky Field Organics is a farm growing vegetables, herbs, and flowers. Offering an extensive CSA program with main season, summer vacation, and fall winter CSA shares available in different sizes as well. Committed to providing fresh healthy food to the community.
Sippican River Farm
Bronie & Cheryl Rozenas
32 Bates Rd, Rochester, MA
(508) 367-8188
www.sippicanriverfarm.com
Sippican River raises alpacas, sells raw fleece, and sells handmade finished goods. Farm store open by appointment.

Teal Farm
567 New Bedford Rd, Rochester, MA
(508) 878-8448
Teal Farm grows vegetables, fruit, and flowers. They offers a CSA and retails at the farm stand on the north side of New Bedford Road. Farm-grown eggs, chicken and lamb are also available.

ROCKLAND
A Budding Enterprise
Kathy Looney
855 Beech St, Rockland, MA
(781) 545-7750
In addition to over 60 varieties of specialty cut flowers, A Budding Enterprise also sells over 30 varieties of field-grown potted perennials and herbs, specializing in sunflowers. A perennial sale is held at the farm every Memorial Day weekend.

SCITUATE
Dalby Farm
Joel & Cheryl DiTommaso
59 Grove St, Scituate, MA
(781) 545-4952
www.dalbyfarm.com
www.dalbyfarmcountrystore.com
Dalby Farm in Scituate, MA is home to various rare farm breeds ranging from rare poultry to rare livestock. They are actively involved in teaching and raising awareness to all ages about animals and nature. Dalby Farm’s mission is to expose people to these amazing breeds and to teach them about their value in our world. Revenues generated from the Country Store help with the cost of the care and upkeep of the rare farm breeds and make their programs possible.

R & C Farms
Rte 123, Scituate, MA
(781) 545-6502
www.randcfarms-simons.com

Tree-Berry Farm
Beverly Westerveld
135 Cornet Stetson Rd, Scituate, MA
(781) 545-1000
www.treeberryfarm.com
Tree-Berry Farm specializes in PYO blueberries and choose-and-cut Christmas trees. Please call in early November for dates and times (X-mas trees) or check out their website for more information.

WAREHAM
A.D. Makepeace Company
Kim Houdlette
158 Tihonet Rd, Wareham, MA
(508) 295-1000
www.admakepeace.com
The A.D. Makepeace Company, based in Wareham, Massachusetts, is the world’s largest cranberry grower and the largest private property owner in eastern Massachusetts. They are a recognized leader in environmentally responsible real estate development and land stewardship. Makepeace has been growing cranberries since the 1800s, and today, the company farms nearly 2,000 acres of bog. The company participated in the founding of the Ocean Spray cooperative, and is now its largest grower-owner.

Coyne Bog Blues
Paul & Linda Rinta
34 N. Carver Rd, W. Wareham, MA
(508) 295-3254
www.coynebogblues.com
Looking for something to do on a lazy afternoon? Coyne Bog Blues is the place to go. Nestled in beautiful country side amidst lush trees awaits the ultimate blueberry patch: Coyne Bog Blues. Children and adults of all ages will enjoy picking plump berries fresh off the bush while taking in nature’s beauty. Come visit for the ultimate blueberry experience!

RHODE ISLAND
LITTLE COMPTON
Old Stone Orchard
Warren Wetzel
33 Colebrook Rd, Little Compton, RI
(401) 323-4167
Pick your own apples, pumpkins, gourds, and eggplant. There is also an assortment of other vegetables offered at the stand such as tomatoes, squash, and their new long island cheese pumpkins great for cooking.

Laurel Acres Farm
Roger Laberge & Rikky Shaw
462 S. Lake St, Little Compton, RI
(401) 323-4167
Non-profit farm growing produce to be donated.

Wishing Stone Farm
Skip Paul & Liz Peckham
25 Shaw Rd, Little Compton, RI
(401) 592-0285
www.wishingstonefarm.com
All totaled Wishing Stone farms about 40 acres around town, with over 15 greenhouse structures, a packing barn, a commercial kitchen and a retail shop.

March 10: Hydroponics, Coonamessett Farm, Falmouth
April 30: Shiitake Mushroom Production, Allen C. Haskell Public Gardens, New Bedford
May 21: Raising Chickens, Marshfield Fairgrounds, Marshfield
June 13: Small Fruits, Ward’s Berry Farm, Sharon
July 20: Cultivation, Tangerini’s Spring Street Farm, Millis
August 8: Growing Cut Flowers, Skinny Dip Farm, Little Compton, RI
August 23: Raising Alpacas, Moonlight Rose Alpacas, Swansea
September 1st: Growing Chili Peppers on a Small Farm, Nobska Farms, Falmouth
September 14: Diversified Livestock, Rosasharn Farm, Rehoboth
October 18: Making Homemade Apple Soda & Hard Apple Cider, Round the Bend Farm, Dartmouth
November TBD: Distillery Tour & Tasting, Dirty Water Distillery, Plymouth
market space. Much of the land is made possible from conservation practices set up by the Nature Conservancy, Sakonnet Preservation Associations, and the Little Compton Agricultural Agency, along with other private land owners. They welcome the public and CSA members to swing by the farm Fridays, Saturdays, and Sundays to pick up organic vegetables, eggs, prepared food items and much more!

**SMITHFIELD**

**Blackbird Farm**
Kevin & Ann Marie Bouthillette
122 Limerock Rd, Smithfield, RI
www.blackbirdfarmri.com
(401) 578-3959
Blackbird Farm humanely raises antibiotic-free, no-added-hormones, pasture-fed, 100% Black Angus cattle and 100% pedigreed American Heritage Berkshire pigs on their farm in Smithfield, Rhode Island. Their products are served in some of the best restaurants in southern New England.

**TIVERTON**

**Arruda’s Dairy**
Antone and Jean Moniz, Sr
408 Stafford Rd, Tiverton, RI
(401) 624-8898
Local dairy farm in Tiverton, Rhode Island. Family owned and operated since 1917. Selling a variety of milk made at the farm. Come by and check out the place sometime!

**BARNSTABLE COUNTY**

**WELLFLEET**

**Hatch’s Fish & Produce Market**
Katy Kmiec
310 Main St, Wellfleet, MA
Fish: (508) 349-2810  Produce: (508) 349-6734
www.hatchsfishmarket.com
Located in Wellfleet, Hatch’s is a locally owned and family operated business that has been providing the freshest and widest variety of local fish, lobsters, shellfish and produce for over 60 years. They carefully hand select their seafood from local “day boats” so that they have the very best seafood to offer. Hatch’s carries more than 50 varieties of fruits and vegetables, which arrive daily and are carefully inspected offering only the highest quality fruits and vegetables, much of which is organic and locally grown. Also offering many homemade items such as smoked fish and pate, smoked scallops, chowder base, pesto, fruit salsas, tomato salsas and 100% fresh fruit popsicles. They carry many other local items: breads, pies, cookies, corn, honey, eggs, and flowers and offer a selection of dry goods. Come visit for a great one stop shopping experience!

**NEW BEDFORD**

**Amaral’s Fish Market**
488 Belleville Ave, New Bedford, MA
(508) 996-1222
www.amaralsmarket.net
Amaral’s Market has proudly provided the Portuguese community of New Bedford, with the best in imported and domestic Portuguese foods for over 40 years. New Bedford is also the country’s largest fishing seaport where the majority of fleet boats operate under Portuguese captains. This “local catch” proximity enables Amaral’s to offer the finest and freshest cold-water seafood to customers nationwide 365 days per year.

**KYLEY’S CATCH**

**Revolution Lobster Seafood Market**
Timothy Field
655 State Rd, Westport, MA
(508) 675-0131
www.revolutionlobster.com
Wholesale/Retail live lobsters and rock crabs. Also selling other local seafood, including fin fish and shellfish. All lobsters are caught locally by Tim Field or by other fishermen from Westport Point, MA. Always fresh.

**Riptide Oysters**
Kerian Fennelly
(617) 439-4999
www.pangeashellfish.com
Westport’s first and finest farm-raised oyster. Riptide is raising top quality oysters while promoting the health and well-being of the Westport River.

**Seaworld**
DUKES COUNTY

CUTTYHUNK

Cuttyhunk Shellfish Farms
Town Wharf, Cuttyhunk, MA
(508) 971-1120
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 their own oyster farm, a floating shellfish raw bar in Cuttyhunk Pond, and a large catering network. All of their services provide the highest quality of shellfish and hospitality.

PLYMOUTH COUNTY

BROCKTON

Jordan Brothers Seafood
Bobby & Tommy Jordan
Brockton, MA
(508) 583-9797
www.jordantommyseafood.com
Jordan Brothers Seafood, owned by brothers Tommy and Bobby, has been selling the finest in seafood products in the Boston area for almost 25 years!

DUXBURY

Island Creek Oysters
Skip Bennett
296 Parks St, Duxbury, MA
(781) 934-2028
www.islandcreekoysters.com
Island Creek Oysters offers delicious shellfish from their ten farms in Duxbury, as well as from other local oyster farms. Stop by the retail shop just up the road from the farm! You can swing in anytime to see what oysters and other daily goodies they might have stumbled upon—like razor clams, Nantucket Bay scallops, or whelks.

NORFOLK COUNTY

CANTON

The Main Course Market
11 Washington St, Canton, MA
(781) 821-0005
www.maincourse-ma.com
The Main Course Market’s fish and seafood adheres to the Highest Industry Standards. Purchasing in small quantities allows them to source “top of the catch” and “day boat quality.” All fish and seafood must meet strict standards before it is selected. They are able to offer higher quality than chain supermarkets because there is not enough premium quality available to meet their large supply demands. Also carrying a variety of convenient, oven-ready items including Chipotle Encrusted Cod, Honey Mustard Tilapia, Stuffed Haddock & Sesame Ginger Salmon.

WELLESLEY

Captain Marden’s Seafoods
279 Linden St, Wellesley, MA
(781) 235-3737
www.captainmardens.com
All it takes is one look in the seafood case and you know Captain Marden’s is different. It’s the rainbow of color and texture—each tender piece of fish looking as if it were placed on the ice just moments before. Chances are, it was. From classic baked stuffed potatoes and cole slaw to tomato salad, lobster croquettes and salmon cakes, each salad and side dish inspires entire meals. Then, of course, there are the soups and sauces and pies and caviar and breads and dressings and relishes and flavored oils...The bottom line is... seafood is special. And no matter what your occasion, having Captain Marden’s at the table always lets people know you have gone out of your way.

MATTAPoissett

Turk’s Seafood Market
Richard Pasquill
83 Marion Rd, Mattapoisett, MA
(508) 758-3117
www.turksseafood.com
Turk’s started with 3 generations of family experience unloading and processing fresh seafood directly from the New Bedford fishing fleet to the plate of the family operated restaurant, market and sushi bar. Through years of goodwill to business associates and life long connections to the waterfront, Turk’s has developed a “top of the trip” purchasing concept which translates into buying products that are caught at the end of a fishing trip which assures the very freshest of all seafood!

ONSET

Indian Cove Aquaculture
John Nelson & Michael Besse
P.O. Box 232 Onset, MA 02558
508.776.2542
www.indiancoveaquaculture.com
Indian Cove Aquaculture is located in Wareham Massachusetts on the waters of Buzzards Bay near the Cape Cod Canal. Indian Cove has natural spring waters flowing into the cove and combining with the cool clear saltwater of Buzzards Bay produces the sweet briny taste that people have come to love.

PLYMOUTH

Kestrel Caught
Pete Mason
Plymouth, MA
(508) 269-8046
Live, local, sustainably harvested lobster. Lobsters available year round in any size from 1lb. to 4lbs each. Delivery available in the South Shore by request. Pick up at the farmers markets in which they participate, or convenient meeting spot.

WHITMAN

The Lobster Guy
1098 Bedford St, Whitman, MA
(617) 823-2936
www.thelobsterguy.com
Lobsters fresh from the boats to your table. Sea Scallops - Faroe Island Salmon-Sword Fish-Cod Fish. “Always fresh-NEVER frozen.” Lobster pies; mac & cheese; risotto; cakes; rib-eye steaks, and so much more.
BEER, WINE, & SPIRITS

BARNSTABLE COUNTY

HYANNIS

Cape Cod Beer
Todd & Beth Marcus
1336 Pinney’s Ln, Hyannis, MA
(508) 790-4200
www.capecodbeer.com

Founded in 2004, Cape Cod Beer is Cape Cod’s original craft beer and is proudly dedicated to fresh, delicious, local beer. Located in Hyannis, Cape Cod Beer is self-distributed and is available on draft and in cans from Plymouth to Provincetown. The brewery is open six days a week year round for tastings, tours and events. The brewery store features a large selection of products made on Cape Cod. Find out more about the company, schedule a private tour or event and view beer styles online!

BRISTOL COUNTY

ATTLEBORO

High Limb Hard Cider
81 West St, Attleboro, MA
www.homesteadcider.com

High Limb is a craft cidery located in Attleboro, MA. All of High Limb’s ciders are hand crafted using unique recipes featuring a variety of local apples. They use the freshest ingredients to make a deliciously sweet and crisp hard cider with the perfect amount of kick.

BERKLEY

Berkley Beer
Glenn Barbosa
17 Cotley St, Berkley, MA
www.berkleybeer.com
(617) 519-1182

The Berkley Beer Company developed out of a passion for brewing quality beer. They began brewing 10 years ago. Berkley Beer shared their brews with friends and family and were encouraged to take it to the next level. Now, they have expanded their workspace and brew with state-of-the-art equipment, but still treat every batch with great care and use the highest quality ingredients. They meticulously test and adjust their recipes to ensure that brews are fresh, unique and flavorful. Though the quest for the perfect pint led them to establish Berkley Beer Company, they continue striving to produce distinctive handcrafted beer for you to enjoy.

DARTMOUTH

Coastal Vineyards
Dave Neilson
61 Pardon Hill Rd, S. Dartmouth, MA
(774) 202-4876
www.coastal-vineyards.com

Premier Winegrower & Maker of Fine Creative Wines! Grape varieties include Chardonnay, Pinot Gris, Pinot Noir, Riesling, Gewurztraminer, Sauvignon Blanc, Merlot, Cabernet Franc. The Winery began production in the fall of 2007 with fine creative still wines available as early as the Summer of 2008 and sparkling wines in 2010. The online Store and Tasting Room opened in the summer of 2008.

NEW BEDFORD

Travessia Urban Winery
Marco Monteza
760 Purchase St, New Bedford, MA
(774) 929-6534
www.travessiawine.com

Travessia is a micro-winery in downtown New Bedford focusing on making wine in small lots with primarily Massachusetts-grown grapes, such as Chardonnay, Pinot Grigio, Vidal Blanc, and Pinot Noir. Travessia wines are an authentic reflection of local soils and micro-climate. Travessia’s tasting and sales room is inside the winery, open Friday, Saturday and Sunday from noon - 5 PM.

NORFOLK COUNTY

CANTON

Blue Hills Brewery
1020 Turnpike St #3B, Canton, MA
(781) 821-2337
www.bluehillsbrewery.com

Blue Hills Brewery makes great tasting beers inspired by the elements and nature around them by embracing the rich history of the Blue Hills and the South Shore. Blue Hills Brewery wants to grow together with the South Shore community and businesses, by being a good neighbor, demonstrating civic responsibility and producing the finest, freshest beers around.

BESTPORT

Buzzards Bay Brewing
Bill Russell
98 Horseneck Rd, Westport, MA
(508) 636-2288
www.buzzardsbrew.com

Since 1997, Buzzards Bay Brewing has been handcrafting small batches of American grown beer on their farm in Westport, MA. When you visit the farm you can enjoy a pint of your favorite or a sampler of current releases in their rustic Tap Room. On many Saturdays during the fall, winter and spring, you can stride outside and sip your brew next to a roaring fire in their fire pit. During warmer months, you can wander out into the Brewer’s Garden and bask in the warmth of the coastal sun. There’s always growlers for filling and cases of Buzzards to bring home. T-shirts, pint glasses, baseball caps, and more are also available.

And you’ll often find that friends who provide food are on site: from great local food trucks serving BBQ, tacos, or grilled cheese to awesome raw bars featuring the regions finest oysters.

Westport Rivers Vineyard and Winery
Rob Russell
417 Hixbridge Rd, Westport, MA
(508) 636-3423
www.westportrivers.com

Their farm is the home of the fourth generation of a family of winemakers. In 1982 the Russells set themselves up on the sunny, South Coast of Massachusetts. Why? Because they knew, based upon a study of the climate and soils, that this was a wonderful location for growing the kind of wine they loved: gloriously aromatic, deliciously crisp wine. It just so happens that they were right. Their wines display all the world-class characteristics for which they sought. Their soils are dark, rich New England loam on well drained gravel. The climate is cool but moderated by the warm waters of the gulf stream (which bathes their shoreline all summer and fall). The rainfall, perfectly accommodating for farming grapes. Westport Rivers wines are 100% estate-grown (from their own grapes). They welcome you to visit them and enjoy a wonderful day in New England’s wine country.
Trillium Brewing Company
110 Shawmut Rd, Canton, MA
(781) 562-0073
www.trilliumbrewing.com
Trillium Brewing Company was established in 2013 on the values of family, passion, and dedication. This small brewery has since developed into an exciting venue of collaboration and innovation. Trillium is a New England farmhouse style brewery, deeply rooted in the dynamic landscapes, abundant natural resources, and resilient population of the region. From wild ales, fermented with native New England mixed microbe culture, to more hop-forward offerings, Trillium aims to produce beer that is both approachable and engaging.

BREWSTER
Great Cape Herbs
2624 Main St, Brewster, MA
(508) 896-5900
www.greatcape.com
Organic (non-certified) medicinal herb farm and old-fashioned Herbal Apothecary; they make herbal extracts, oils, honeys, vinegars, salves, sprays etc. from plants they grow on the farm; firewood for campers; Potted medicinal/ornamental plants available for sale Open to the public year round.

Plymouth County
Bridgewater
Black Hat Brew Works
25 Scotland Blvd, Unit 1, Bridgewater, MA
(508) 807-5172
www.blackhatbrewworks.com
Their philosophy is simple, Black Hat Brew Works strives to create the highest quality and consistent beer, using as many local ingredients as possible. Paul, and his brother Scott have been brewing together for years, starting at a brew on premises, and eventually working into all grain batches on the back porch. About three years ago they made the decision to invest in a small brewing system that they would spend all their available free time working on, to develop recipes with the hopes of one day opening a small brewery. After countless hours and a lot of hard work, opportunity showed its face, and a decision had to be made to move this dream forward or simply remain home brewers. Since you are reading this, you can guess what that decision was! Paul and Scott, were then joined by their long time friend Jason, who rounded out the team, and so it began. A 2,200 sq. ft. brewery and tap room was created with the help from many friends and family and that dream is now a reality.

Hingham
Bradford Distillery
3 Pond Park Rd, Hingham, MA 02043
Hand mashed, fermented, distilled and bottle by hand in Hingham.

Mayflower Brewing Company
12 Resnik Road, Plymouth, MA
(508) 746-2674
www.mayflowerbrewing.com
Mayflower Brewing Company is a craft beer microbrewery located in historic Plymouth, MA. Founded in 2007 by a tenth great grandson of John Alden, beer barrel cooper on board the Mayflower, Mayflower Brewing is dedicated to celebrating the history and legacy of the Pilgrims by creating unique, high-quality ales for the New England market. The brewery facility includes a 6,000 square foot production area as well as a retail and tasting room for visitors. The brewery consists of a two-vessel, 20 barrel brewhouse and four 20 barrel fermentation tanks, providing enough the capacity to brew 2,000 barrels a year.

Plymouth Bay Winery
Michael Carr
114 Water St, Plymouth, MA
(508) 746-2100
www.plymouthbaywinery.com
Their collection of wines, produced from locally grown, native grapes and berries, are anything but stuffy. These wines are fun, versatile companions to a wide range of dishes at every meal. Stop in for a tasting!

Chatham
The Chatham Jam & Jelly Shop
Carol Cummings
16 Seaquanset Rd, West Chatham MA
(508) 945-3052
www.chathamjamandjelly.com
Chatham Jam & Jelly is a 31 year old family business, using ingredients from the Cape and Massachusetts whenever possible. They cook & 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.

Simpson Spring
Chris Bertarelli
719 Washington St, S. Easton, MA
(508) 238-4472
www.simpsonspring.com
Simpson Spring is a family owned and operated company that provides pure bottled spring water and all-natural hand-mixed soda in a variety of classic flavors. Open Year Round. Monday through Saturday from 8:00am to 4:00pm. Self serve spring water center is open 24 hours. Tours by appointment. Just call! Get your water from a local source. Bottles and delivery service.
SWANSEA

Green Feather Herbs
Jacqueline Boissonneau
301 Old Stevens Rd, Swansea, MA
(774) 301-1365
Green Feather Herbs is a small herbal company that promotes the use of local herbs to help safely nourish bodies and respectfully use what mother nature offers. Handcrafted lotions, salves, herbal tea blends, lip balms, tinctures, herbal syrups, and fresh & dry medicinal herbs using locally sourced ingredients.

No Joke Smoke BBQ
Ryan Nahas
Swansea, MA
(508) 567-7027
www.nojokesmokebbq.com
Ryan and Sharon are native New Yorkers who have lived their entire lives in Massachusetts. For the last 7 years, they have traveled to some of the best BBQ cities in the United States to get inspiration and ideas for their own brand of seasonal sauces and flavorful slow smoked meats that reflect the spirit of the New England region. Staying true to local roots, No Joke Smoke BBQ strives to bring you a truly original, New England-inspired experience unlike any you have had before.

The Baker Farm & Ice Cream Barn
Kenny and Shelly Baker
261 Locust St, Swansea, MA
(508) 678-1633
www.theicecreambarn.com
Tom and Jocelyn Seiter began churning up small batches of ice cream and selling it at farmers markets and festivals in the summer of 2008. Using fresh, local ingredients to produce their super-premium ice cream, they gained a substantial following for the unrivaled quality of their fresh, creamy ice cream. Meanwhile, Kenny Baker, the owner of Baker Farm, harbored a life-long dream of building an ice cream parlour on his farm. Kenny’s farm has been in his family since 1880, and many generations have fought hard to keep it a working farm and from being sold off for housing lots. Since inheriting the farm as a kid, when his father died prematurely, Kenny always dreamed of milking cows, and turning their milk into fresh ice cream for people to enjoy on his beautiful farm. Brought together by a regular customer of Tom and Jocelyn’s and a friend of Kenny Baker’s, the two dreams began their path toward reality, and The Ice Cream Barn was born.

WESTPORT

Gray’s Grist Mill
George Whitley
638 Adamsville Rd, Westport, MA
(508) 636-6075
www.graysgristmill.com
Gray’s Grist Mill brand of corn meal is made from Rhode Island Narragansett Flint Corn which is grown on the southern coast of Rhode Island, where soft balmy breezes impart to the grain that genuine softness and tempting flavor. Aged in open air corn cribs by the sun and winds, ground by the old-process between huge 56 inch granite stones which have been grinding corn for generations. You will find Gray’s Grist Mill Corn Meal vastly different than any corn meal you have ever tasted.

Olio Di Melli
Tony & Rosemary Melli
11 Division Rd, Westport, MA
(508) 636-8047
Olio di Melli provides organic olive oils and balsamic vinegars and artisan chocolate torone from small family farms in Italy. It also supplies local communities with local cheese from Martinis Cheese Company (Fresh goat cheese), Westport, MA, SHY Brothers Farm, Westport MA, Great Hill Blue Cheese, Marion, MA.

Hana’s Honey
Lucy Tabit
196 Drift Rd, Westport, MA
(508) 636-5564
You can find Hana’s Honey at the Westport Farmer’s market - when in season. Year round (when honey is available): Gray’s Grist Mill, Adamsville, RI; Simmons, Adamsville, RI; Coastal Roasters, Tiverton, RI; Diamond Acres Farm Stand, Westport, MA; Janet’s Country Store, Sanford Road, Westport, MA; Head Town Landing Country Store on Old County Road, Westport, MA; and of course, directly from them at the farm stand!

Shy Brothers Cheese
PO Box 422, Westport Point, MA
(508) 965-6560
www.shybrothersfarm.com
Makers of Hanahbellis, Cloumage, and mozzarella curd. As artisan cheesemakers, Shy Brothers is committed to the highest quality delicious cheeses, unique to the area. They believe that we can make their dairy farm prosperous, while providing a model for other dairy farmers to convert to value-added products—keeping dairy alive in Southern New England! Cheeses are made with their own very fresh milk from Holstein and Ayrshire cows. Cows are never given hormones or preventative antibiotics. Cows are pastured 6-7 months a year, and receive feed grown right on the farm for the rest of the year.

NORFOLK COUNTY

FOXBORO
Lawton’s Family Farm
Ed & Nancy Lawton
70 North St, Foxboro, MA
(774) 219-6257
www.lawtonsfamilyfarm.com
Small, farmstead cheese-maker. Selling fromage blanc and asiago cheeses, as well as raw milk, grass-fed beef and veal.

WRENTHAM
Galasso Brothers Apiary
Michael Galasso
261 Dedham Street, Wrentham, MA
(508) 326-7390
Local apiary offering fresh and delicious honey. Call for details!

PLYMOUTH COUNTY

BRIDGEWATER
Bridgewater Village Bakery
Janet Lee Orosz
Bridgewater, MA
(508) 697-7775
www.bridgewatervillagebakery.com
Flavorful, old world breads, crackers & pastries made with sourdough natural leavening, slow fermentation & lots of love. 100% from scratch, highest quality organic ingredients, locally sourced when possible, organic flour, no commercial yeast or preservatives. Sold only at farmers markets.

Equal Exchange
50 United Dr, West Bridgewater, MA
(774) 776-7366
www.equalexchange.coop
Fairly traded goods from across the globe. Roasting their own coffee and nuts.

Matfield Maple Farm
Dick Forbes
107 Matfield Rd, W Bridgewater, MA
Fresh maple products made right in West Bridgewater! Tours run Saturdays and Sundays in March. No reservation is required; no minimums. Admission is $7.00 per person. Tours begin promptly at noon and again at 2 PM. Everyone should dress appropriately for the weather. Especially boots!
Great Hill Dairy
Timothy Stone
(888) 748-2208
160 Delano Rd, Marion, MA
www.greathillblue.com
In 1997, on the shores of Buzzard’s Bay, Tim Stone began his cheese business at his family’s historic Great Hill Dairy. Tim found that he could make an exceptional blue cheese with the milk from the many local dairy farms surrounding him. Using only raw, non-homogenized milk, his recipe was unique in several ways. The resulting Great Hill Blue cheese quickly won acceptance as one of the premier blue cheeses in America.

Honey I’m Home
Lisa Cleland
Plymouth, MA
(781) 336-7081
www.onlinehoneyimhome.com
Bakers of unique sweet and savory items. They bake with local eggs, cheese, & produce. Offering fresh baked breads, galettes, bobka, muffins, granolas, scones and more. Custom orders and catering available. Pretzel baguettes as featured on NPR. Healthy prepared foods include an array of hummus’, vegetarian spreads, and salads.

Peaceful Meadows Ice Cream
170 Water St, Plymouth, MA
(508) 746-2362
www.peacefulmeadows.com
Peaceful Meadows has come a long way from their humble start as a local dairy farm, raising cows and delivering milk to the local community. Since 1962 Peaceful Meadows has been serving up scoops of the freshest homemade ice-cream, in the freshest homemade way. All of the ice cream that hits the freezers of their 3 Massachusetts locations is made right in Whitman, MA. Everything from the flavors to the freezing happens at the farm. So if you haven’t stopped in for a sample of some of the best tasting ice-cream out there… Don’t worry, they are open year round 10am-10pm.

Speedwell Coffee
Andrew Todoroff
208 South Meadow Rd, Plymouth, MA
(508) 503-1699
www.speedwellcoffee.com
Speedwell Coffee is a wholesale coffee roaster based in Plymouth, MA. Their attention is relentlessly focused toward roasting exceptional coffee, providing high quality customer service, and helping their customers serve delicious coffee. If you are looking to open a new cafe or restaurant, or interested in serving Speedwell Coffee at your existing business, they’d love to hear from you.

Hornstra Farms
John & Laura Hornstra
246 Prospect St, Norwell, MA
(781) 749-1222
www.hornstrafarms.com
The Hornstra Family has proudly provided Grade A quality milk and dairy products to generations of South Shore families. Pure, wholesome, farm fresh milk and cream are bottled right on their Norwell Farm. They also craft old-fashioned farm made ice cream, as well as farm churned butter. Minimal pasteurization is family tradition, which is why their milk has a sweet farm flavor that you won’t forget, as well as the nutritional benefits that Nature intended. Call to arrange to have Hornstra Farms milk in old-fashioned, reusable glass bottles, as well as many other healthy and nutritious products, delivered to your door step.

Hornstra Farms
(508) 273-7358
www.bluewaterfarms.us
Bluewater Farms is a family owned & operated, vertically integrated business that supplies fresh, frozen, & dried cranberries plus farm fresh pressed juice. Check their website to find out where you can pick up their great products!
WHITMAN

**Peaceful Meadows Ice Cream**
Judith Wicks
60 Bedford St, Whitman, MA
(781) 447-3889
www.peacefulmeadows.com

Peaceful Meadows has come a long way from their humble start as a local dairy farm, raising cows and delivering milk to the local community. Since 1962 Peaceful Meadows has been serving up scoops of the freshest homemade ice-cream, in the freshest homemade way. All of the ice cream that hits the freezers of their 3 Massachusetts locations is made right in Whitman, MA. Everything from the flavors to the freezing happens at the farm. So if you haven’t stopped in for a sample of some of the best tasting ice-cream out there... Don’t worry, they are open year round 10am-10pm.

RESTAURANTS & CATERERS

**BRISTOL COUNTY**

**ATTLEBORO**

**Colonel Blackinton Inn**
Antony Canova
203 N. Main St, Attleboro, MA
(508) 222-6022
www.colblackintoninn.com

These charming dining rooms are open seven days a week. Lunch and dinner served Monday through Saturday and brunch and dinner are served Sunday. Colonel Blackinton Inn uses only the freshest seafood and prime cuts of Black Angus beef. The Inns grinds its own meat & utilizes fresh, seasonal, & local produce whenever possible. In addition to the regular menu, daily specials are offered. On Friday and Saturday evenings, the Inn also features prime rib & lobster along with other tantalizing, creative special appetizers, entrees & desserts. Gluten free menu available. Reservations strongly recommended.

**DARTMOUTH**

**Little Moss**
John and Lisa Lofberg
6 Bridge St, S. Dartmouth, MA

Little Moss Restaurant is the result of a long time dream of offering hand made, locally sourced food to the owner’s hometown of Padanaram, MA. Little Moss works with local farmers and fisherman to serve their guests some of the finest ingredients in New England. The small, innovative menu highlights local seafood and produce, and changes regularly based on what’s available during the seasons. The newly renovated dining room and patio provide a warm, casual atmosphere to enjoy their food, as well as a unique selection of craft cocktails, craft beer, and wine.

**FALL RIVER**

**Main Street Cafe & Bakery**
Mary Mehri
60 N. Main St, Fall River, MA
(508) 672-7333

Established cafe and bakery serving breakfast and lunch M-Thurs, 7am – 3pm, and Friday, 7am - 2pm. Using as many local products as available! Also owns Quansett Gardens and uses free range eggs, hydroponic vegetables, field crops, fruit, etc., from her own farm. Attends several area Farmer’s markets, both with fresh baked goods and produce.

**NEW BEDFORD**

**Cafe Arpeggio**
800 Purchase St, New Bedford, MA
(508) 999-2233

World class coffees, homemade ice cream, delicious food, great music. Cafe with great coffee, ice cream, soups and sandwiches. Catering available. Open mic nights, live music and FREE wireless internet services All of foods are made from the finest and freshest ingredients. When possible, Cafe Arpeggio purchases vegetables from local farmers. Coffee, sandwiches, and homemade ice cream.

**Destination Soups**
Devin Byrnes
141 Union St, New Bedford, MA
(508) 991-7687
www.destinationsoups.com

Fresh soups, salads, and sandwiches. BYOB. Many vegetarian and vegan options. Check out their website for daily specials!

**dNB Burgers**
22 Elm St, New Bedford, MA
(774) 202-0118
www.dnbburgers.com

Scratch made Burgers 7 day a week! Everything is homemade, right down to ketchup! Come visit for great burgers, topped with local ingredients and craft beer and wine.

**M & C Restaurant & Catering**
Mike Melo
436 Belleville Ave, New Bedford, MA
(508) 993-2219
www.mandccafe.com

Serving Lunch & Dinner every day. There’s always something new to try. M & C has always believed in using local products from the sea and land. Using only use fresh fish and seafood from New Bedford-never frozen and never imported from other parts of the country. Also offering Portuguese favorites such as Kale soup, Carne D’espeto, and Cacoila.

**Morton’s Fork Catering**
Greg Morton
343 Dartmouth St, New Bedford, MA
(508) 994-7200
www.mortonsforkcatering.com

Great food is the life of the party. Contact Greg for all of your catering needs.
Spicy Lime
522 Pleasant St, New Bedford, MA
(508) 992-3330
A little hole in the wall with good home-made Thai food. Nothing fancy but food prepared with love, (best quality ingredients and also support local farmers when possible) hopefully will keep your belly and soul happy. Serving beer and wine (many local options)!

WESTPORT
All Friends Smokehouse
Jonathan Abreu
549 American Legion Hwy, Westport, MA
(774) 264-9798
www.allfriendssmokehouse.com
All Friends Smokehouse is a full service “Texas” Style Bar-B-Que restaurant. The restaurant came to be due to the popularity of their catering business, All Friends Catering & BBQ. All Friends is known for high quality and homemade menu items as well as professional, friendly service. Making their own sauces, beverages, dressings, and much more! Their Bar-B-Que is dry rubbed and smoked on site using flavored woods like apple, cherry, and hickory. Also offering beer and wine from local breweries and wineries, as well as domestics. Takeout is available on their full menu every day. All Friends has outdoor seating, can accommodate large parties, and accepts reservations. In addition, they offer full catering services for weddings, parties, and all types of events with party platters available for pickup with advanced notice.

The Back Eddy
1 Bridge Rd, Westport, MA
(508) 636-6500
www.thebackeddy.com
The Back Eddy’s mission is to promote eating locally produced product. This area enjoys a rich heritage of working people growing, raising, & catching food, as well as preparing it with a mix of culinary traditions. The ultra fresh produce from the many farms of Southeastern Massachusetts & Coastal Rhode Island; the wide variety of fish brought to shore by New England’s Fisherman; wine, beer, & cheese from local artisan producers & the mixture of Portuguese influence with the oldest American cooking style, provides their kitchen with an incredibly diverse range to work with.

Bittersweet Farm
438 Main Rd, Westport, MA
(508) 636-0085
Bittersweet Farm is the perfect place to celebrate a special occasion, go out for date night, or stop in after work for drinks and appetizers. There’s always something happening at “the farm” - check out weekly specials and see their Facebook page for more information!

It’s Thyme Catering
Lyn Keith
Westport, MA
(508) 636-5227
www.itsthymecatering.com
It’s Thyme Catering is a full service boutique catering service known for incredibly delicious & gourmet options.

New England Clam Jams
Lyn Keith
Westport, MA
(508) 636-5227
www.neclamjams.com
New England Clam Jams specializes in shellfish raw bars and steamed clam and lobster dinners. Offering you a gourmet feast at every event, providing the freshest shellfish, lobster, and produce available.

Partners Village Store
Jan Hall
865 Main Rd, Westport, MA
(508) 636-2572
www.partnersvillagestore.com
Just off the beaten path and tucked away between weathered farmhouses and open fields, Partners Village Store & Kitchen offers Southcoast locals and visitors a lively, light hearted shopping and dining experience. In addition to an ever-changing array of gifts, toys, books and more, Partners is also a destination for community inspired events featuring local authors, farmers, artisans, potters, poets, musicians...even local animals and favorite pets. Open Year Round M-Sat. 10am - 5pm; Sun 11am - 5pm.

Smoke & Pickles
Sally Huntington
9 Bridge St, Westport, MA
(508) 951-6201
www.smokeandpickles.com
Smoke & Pickles brings you a wood fire to roast, grill, bbq or smoke a feast. Offering over 30 kinds of tangy, fresh pickles, relishes and salsas for contrast. They track down all the freshest ingredients from local farms and fishing boats. Smoke & Pickles composes a menu tailored to your occasion, often shaped by regional flavors from Coastal New England, the South, Latin America, and the Middle East.

Ten Cousins Brick Oven
977 Main Rd, Westport, MA
(774) 264-9700
www.tencousinsbrickoven.com
The concept for Ten Cousins was built around the idea that it would be owned and managed by locals, staffed by locals, built and decorated by locals, supplied by local farms, and enjoyed by friends and families. Please find Ten Cousins on Facebook to stay up to date on hours, pizza, menu selections & more!

NORFOLK COUNTY

BROOKLINE
The Fireplace
Jim Solomon
1634 Beacon St, Brookline, MA
(617) 975-1900
www.fireplacerest.com
Food with integrity. The Fireplace buys what’s local and in season in New England. It is cooked in a simple, thoughtful way that tastes good, always with a nod to where the restaurant is located. Food is served in an atmosphere that’s warming and un-fussy. The Fireplace is conscious of the environment in every move made. They also give back to the community and the causes that matter most.

Lineage
Jeremy and Lisa Sewall
52 Harvard St, Brookline, MA
(617) 232-0065
www.lineagerestaurant.com
Lineage uses intimate appreciation for ingredients to create a personal interpretation of modern American cuisine. It’s this passion that informs their approach to food, with a profound respect for seasonality and the dedicated local artisans and growers. Menus are printed daily to showcase these creative inspirations.

NEEDHAM
Hearth Pizzeria
Ivan Millan Pulecio
974 Great Plain Ave, Needham, MA
(781) 433-0600
www.heartpizzeria.com
Hearth Pizzeria is committed to bringing the elements of whole and healthy eating to a dinner
table full of family and friends sharing meals from a diverse menu of organic and locally sourced ingredients. Opened in 2015, Hearth Pizzeria owner and chef Ivan Millan-Pulecio has taken the traditional open-flame hearth oven method of pizza and entrée making and seamlessly added his personal flavor inspired by international cuisine as well as his local community of Needham, MA.

Volante Farms
Dave Volante
292 Forest St, Needham, MA
(781) 444-2351
www.volantefarms.com
Great kitchen, as well as deli, coffee & bakery, butcher shop, cheese, cooking classes, and more!

PLYMOUTH COUNTY

MARION

Harriet’s Catering
7 Cottage Street, Marion, MA
(508) 748-2053
www.harrietscatering.com
Menus include Barbeque, Casseroles, Desserts, Hors D’ Oeuvres, Luncheon Dishes, Meat, Pasta, Poultry Dishes, Salad and Vegetables, Seafood, Soups, Tea, and Vegetarian Dishes

MATTAPOISETT

The Bay Club
Jim Mercer
63 County Rd, Mattapoisett, MA
(508) 207-9221
www.bayclubmatt.com
Dining at the Bay Club is always a culinary adventure, thanks to Head Chef Jim Mercer. His eclectic background leads to exciting menus and memorable meals. Jim’s food philosophy is grounded in the slow foods or “locavore” movement, meaning foods of the immediate area sourced from not too far from our local or regional area. His flavor inspirations come from a variety of experience and training.

How on Earth
Margie Baldwin
62 Marion Rd, Mattapoisett, MA
(508) 758-1341
www.howonearth.net
How on Earth’s seasonal menus highlight the best local produce, pasture-raised meats, and local and regional artisan breads and cheeses. Open for lunch Monday- Saturday 11 -3. Dinners are offered on Thursday and Friday evenings through Labor Day and then once monthly during the fall. How on Earth would be happy to cater your party or event whether appetizers, dinner, lunch or anything in between. Please call the store to discuss menu items and further details.

Oxford Creamery
Ken & Liz Ackerman
98 County Rd, Mattapoisett, MA
(508) 758-3847
www.oxfordcreamery.com
Be it ice cream, fish and chips, or a double cheeseburger you want, Oxford Creamery has it. Locals and visitors alike have flocked to Mattapoisett’s famous little white restaurant every summer since it opened as Gulf Hill Ice Cream in 1931. Eighty-four years later, Oxford Creamery continues to offer customers a taste of authentic New England fare made on site with the freshest ingredients.

Flour Girls Baking Company
Jill Houck
33 County Rd, Mattapoisett, MA
(508) 758-2700
www.fLOURgirlsbakingco.com
Flour Girls uses all-natural FRESH ingredients used in recipes handed down from mothers, aunts and grandmothers, great-great aunts and great grandmothers. Their promise is to provide fresh cookies, cakes and snacks that not only taste great, but make you feel good on the inside too! Also check out their featured dessert, mini desserts including mini cheesecakes, mini cookies and chocolate tarts. The minis are a great choice for a gathering and for sharing at any event. Also serving coffee and sandwiches.

Chez Ducrot
Philippe & Linda Ducrot
40 Russell St, Plymouth, MA
(508) 747-4148
www.chezducrot.com
“Dining in the home of a French Chef”. Philippe Ducrot is a celebrated chef from Provence who is passionate about cooking. He is known for using uncommon combinations of ingredients to create unique harmonies of flavors – and happy surprises to delight his diners. Chez Ducrot offers bistro dining, special dinners and private events, parties, cooking classes, French Getaways, and catering.

Makepeace Farms at Redbrook
237 Wareham Rd, Plymouth, MA
(508) 322-4140
www.makepeacefarms.com
Visit beautiful Redbrook! Mon-Sat 9-4

PEMBROKE

Cranberry Vine Catering & Events
Kathryn Hackett
270R Washington St, Pembroke, MA
(781) 424-0653
www.cranberryvinecatering.com
Cranberry Vine Catering & Events is a full-service catering company, offering a broad range of services, from complete management of your large-scale event to take-out for your Friday night dinner...and everything in between! Cranberry Vine Catering & Events brings together passionate individuals with decades of local catering and restaurant experience who share a commitment to perfection that sets us apart. They love what they do, and it shows in every detail! Their commitment begins with a consultation to plan your event; continues with impeccable service, presentation, and unparalleled attention to even the smallest detail; and follows through to ensure that with their departure at event’s end, your home or venue is spotless.

PLYMOUTH

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www.chezducrot.com
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RHODE ISLAND

LITTLE COMPTON

Simmons Café & Market
Jennifer Marshall Grantham
78 Crandall Rd, Little Compton, RI
(401) 635-2420
Historic, lively café & marketplace that features natural & organic foods, local products, healthy meals, beer and wine by the glass, art, music, & wifi.
**Barnstable County**

**Wellfleet**

Hatch's Fish & Produce Market
Katy Kmiec
310 Main St, Wellfleet, MA
Fish: (508) 349-2810  Produce: (508) 349-6734  www.hatchsfishmarket.com
Located in Wellfleet, Hatch's is a locally owned and family operated business that has been providing the freshest and widest variety of local fish, lobsters, shellfish and produce for over 60 years. They carefully hand select their seafood from local “day boats” so that they have the very best seafood to offer. Hatch's carries more than 50 varieties of fruits and vegetables, which arrive daily and are carefully inspected offering only the highest quality fruits and vegetables, much of which is organic and locally grown. Also offering many homemade items such as smoked fish and pate, smoked scallops, chowder base, pesto, fruit salsa, tomato salsa and 100% fresh fruit popsicles. They carry many other local items: breads, pies, cookies, corn, honey, eggs, and flowers and offer a selection of dry goods. Come visit for a great one stop shopping experience!

**Bringing the finest and freshest food to area families since 1929.**

**NORFOLK COUNTY**

**Bellingham**

Whole Foods Market
255 Hartford Ave, Bellingham, MA  
(508) 966-3331  www.wholefoodsmarket.com
Whole Foods seeks out the finest natural and organic foods available, maintain the strictest quality standards in the industry, and have an unshakeable commitment to sustainable agriculture, including local sourcing.

**Dover**

Dover Market
14 Springdale Ave, Dover, MA  
(508) 785-1843  www.dovermarket.com
Dover Market is a gourmet food store proudly serving Dedham, Dover, Medfield, Natick, Needham, Sherborn, and Wellesley, Massachusetts. Dover Market offers a novel selection including organic foods, locally grown produce, and gluten-free items. Dover Market specializes in meeting your catering needs and custom food orders.

**Plymouth County**

**Duxbury**

Foodie's Market
46 Depot St, Duxbury, MA  
(781) 934-5544  www.foodiesmarkets.com
Your Family owned local market in Duxbury. Foodies works hard to supply their customers with local products and local produce from farms (in season).

**MATTAPOOSEETT**

How on Earth
Margie Baldwin
62 Marion Rd, Mattapoisett, MA  
(508) 758-1341  www.howonearth.net
How on Earth is a one stop shop for all of your local and sustainable grocery needs! Carrying a full inventory of local and organic dairy products, local pasture raised eggs, Pain D’Avignon fresh baked breads, Artisan Bakeshop Cookies, chemical-free cleaning products, natural body care products, a selection of frozen foods including responsibly raised meats, pantry items, and numerous other grocery products. They have many products suitable to those on special diets or with allergies. How on Earth sources as much as they can from local farms and have forecasted their needs with a few farms to reduce the need to order organic produce from outside the South Coast in the colder months.

**Plymouth**

Bramhall’s Country Store
Ben Bramhall
2 Sandwich Rd, Plymouth, MA  
(508) 746-1844  www.bramhallscountrystore.com
Bramhall’s is located in a quaint country setting next door to the Plimoth Plantation. Housed in a 1780 era saltbox style building, they feature Ben & Jerry’s cones, frappes, fruit smoothies, homemade waffle cones, candy, cold drinks, hotdogs, lobster rolls and snacks. Bramhall’s also offers fresh local fruit, flowers, and veggies in season.

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**South Shore Organics**

Pam Denholm
446 Union Bridge Rd, Duxbury, MA  
(781) 536-8861  www.southshoreorganics.com
Family owned South Shore Organics offers a convenient service delivering fresh local and organic produce to conscientious residents who want a food source they can trust. Everything is certified organic, or locally sustainably grown. There is no commitment, order anytime.

**Whole Foods Market**

94 Derby St, Hingham, MA  
(781) 741-8050  www.wholefoodsmarket.com
Whole Foods seeks out the finest natural and organic foods available, maintain the strictest quality standards in the industry, and have an unshakeable commitment to sustainable agriculture, including local sourcing.

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The Market
6 Purchase St, Plymouth, MA
The name says it all: simple, direct, not too fancy — full of good things waiting to be discovered. In fact, The Market wants to make shopping an experience you actually enjoy. It begins with healthy, high-quality food: like locally grown, seasonal produce. Freshly baked artisan breads. A delectable deli. Certified Angus Beef and naturally raised chicken. And fish right off the boat. Fresh is best.

ROCHESTER
Lloyd's Market
4 Hartly Rd, Rochester, MA
(508) 763-5673
Full service butcher shop. Complete Beer/Wine & Liquor Selection. Complete line of all your grocery needs, including local items.

SERVICE PROVIDERS

RHODE ISLAND

LITTLE COMPTON
Simmons Café & Market
Jennifer Marshall Grantham
78 Crandall Rd, Little Compton, RI
(401) 635-2420
Historic, lively café & marketplace that features natural & organic foods, local products, healthy meals, beer and wine by the glass, art, music, & wifi.

BRISTOL COUNTY

DIGHTON
Baystate Organic Certifiers
Melanie Hamblen
157 Cottage St, Franklin, MA
(508) 528-1333
www.franklinagway.com
Your urban farm store! The building which houses Franklin Agway has been a fixture in Franklin since 1954 when it was owned by Eastern States Farmers Exchange. It is on the site of the historic Charles River Woolen Mill. Franklin Agway is a family-owned and operated business. Mel and Neal purchased the store in March 2016 and are continuing the Agway tradition and adding to it. They live in Franklin and are looking forward to serving their community. Need advice on “how to”? Come on in and ask! Franklin Agway is a lawn and garden, farm, home and pet supply store. Everything you need to Feed it, Grow it and Make it! Also offering propane, hay, shavings, plants and more for your Urban Farm! Known for our knowledgeable sales associates and quality customer service.

PLYMOUTH COUNTY

KINGSTON
Edible South Shore & South Coast
Michael Hart & Laurie Hepworth
15 Evergreen St, Kingston, MA
(781) 582-1726
www.ediblesouthshore.com
Local magazine highlighting the South Shore & South Coast’s best! Featuring dining guides and information on local food, farms, restaurants, and more!

WAREHAM
Progressive Grower
81 Charlotte Furnace Rd, W. Wareham, MA
(508) 273-7358
www.progressivegrower.com
Progressive Grower, is the locally-owned resource for all of your growing needs! At Progressive Grower, the mission is simple — to provide the best products and service to their customers at the lowest prices possible. They are committed to providing excellent customer service and to bring growers reliable, quality products. Progressive Grower can help you prepare for any growing season. You can be assured of the best prices around and customer service you can rely on. They carry a full line of chemicals and fertilizers at competitive prices, and an extensive stock of farm equipment, tools, and clothing. You will find Progressive Grower to be your best resource for agricultural management supplies.

Controlled Environmental Services
Chapman Dickerson
www.controlledenvironments.co
Offering consulting, design, and project management of controlled environmental agriculture. Consulting: CES will help you get started, and also stay with you to offer guidance and support on a weekly and monthly basis. Design: One of the most important aspects of creating a successful controlled environmental agriculture is the design. In order to maximize yield you must maximize space, time, energy and money, and to do that you’ll need to build a solid foundation. CES helps build a very strong foundation that will not only allow you to sustain your project for years to come, but by utilizing current technology and planning for the future, your controlled environmental agriculture project will be ready to scale up to any future needs and specifications. Project Management: or the person who wants to own a controlled environmental agriculture project but may not have the time or the ambition to run it on their own, CES has the ability to provide everything you need. From designing and planning your space to handling labor, training, payroll, and everything else that goes into a project like this, they guarantee you’ll be the proud owner of a world class controlled environmental agriculture operation.

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Chapman Dickerson
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BRISTOL COUNTY

Acushnet
Acushnet Farmers Market
Stone Bridge Farm, 186 Leonard St
Saturdays, 9:00 am – 1:00 pm
June 4 – September 24

Attleboro
Attleboro Farmers Market
O’Connell Field, Capron Park, 201 County Street,
Saturdays, 9:00 am – 1:00 pm
June 18 – October 29
The Farmers Market at Attleboro Farms
Attleboro Farms, 491 Hickory Rd, Rt. 120
Sundays, 10:00 am – 1:00 pm
Year Round

Dighton
Bristol Aggie Farmers Market
Bristol Aggie, 135 Center St
Saturdays, 8am – 1pm
7/23, 8/13, 9/10, 9/24, 10/29

Dartmouth
Dartmouth Farmers Market
Rex Field, 351 Elm St
Fridays, 1:00 pm – 6:00 pm
June 3 – September 30

Easton
The Marketplace at Simpson Spring
Simpson Spring, 719 Washington St
Saturdays, 10:00 am – 2:00 pm
Year Round
Original Easton Farmers Market
Easton Five Corners, 519 Depot St
Saturdays, 10:00 am – 2:00 pm,
May 21 – October 29

Fairhaven
Fairhaven Farmers Market
Fairhaven High School, corner of Main and Route 6
Sundays, 1:00 pm – 4:00pm
June 19 – October 16

Fall River
Kennedy Park Farmers Market
Kennedy Park, Broadway & Bradford Ave
Saturdays, 7:00 am – 1:00 pm
May 7 – November 26
Ruggles Park Farmers Market
Ruggles Park, Pine St
Wednesdays, 9:00 am – 1:00pm
June 15 – November 30

New Bedford
Brooklawn Park Farmers Market
Brooklawn Park, Acushnet Ave Entrance
Mondays, 2:00 pm – 6:00 pm
June 13 – October 31

Clasky Common Farmers Market
Clasky Common Park, between Pope and Pearl Streets
Saturdays, 10:00 am – 2:00 pm
July 9 – October 29

Downtown Farmers Market
Custom House Square, Barker’s Lane
Thursdays, 2:00 pm – 6:00 pm
June 16 – October 27

Swansea
Stony Creek Farmers Market
Stony Creek Farm, 1210 Wilbur Ave
Sundays, 10:00 am - 2:00 pm
June 5 - November 27

Taunton
Church Green Farmers Market
First Parish Church, 76 Church Green
Sundays, 10:30 am – 1:30 pm
July 10 – October 16

Silver City Farmers Market
Hopewell Park, Hopewell & Hamilton St
Thursdays, 4:30 pm - 7:30 pm
July 14 - October 13

Westport
Westport Farmers Market
Westport Town Farm, 830 Drift Road
Saturdays, 8:30 am – 1:00 pm
June 11 – October 1

NORFOLK COUNTY

Braintree
Braintree Farmers Market
Braintree Farmers Market
Braintree Town Hall Mall, 1 JFK Memorial Drive
Saturdays, 9:00 am – 1:00pm
June 18 – October 22

Brookline
Brookline Farmers Market
Coolidge Corner, Centre St Parking Lot
Thursdays, 1:30 pm – 6:30 pm
June 2 – November 17

Dedham
Dedham Farmers Market
First Church of Dedham, 670 High St
Wednesdays, 3:00 pm – 7:00 pm
June 15 – October 26

Franklin
Franklin Farmers Market
Town Common, Main St & High St
Fridays, 12:00 pm – 6:00 pm
June 3 – October 28
(No Market July 1)

Holbrook
Holbrook Farmers Market
Union Street Lanes, 231 Union St
Saturdays, 9:00 am – 2:00 pm
June 18 – October 8

Medfield
Medfield Farmers Market
First Parish Unitarian Universalist Church, 26
North St
Thursdays, 1:00 pm – 6:00 pm
June 16 – October 27

Milton
Milton Farmers Market
Town Park in Milton Village, Wharf Street And
Adams Street
Thursdays, 1:00 pm – 6:00 pm
June 16 – October 27

Needham
Needham Farmers Market
Parking lot behind Needham Bank, 270 Garden St
Sundays, 12:00 pm – 4:00 pm
May 29 – November 20

Norfolk
Norfolk Farmers Market
Historic Grange Hall, 28 Rockwood Rd
Fridays, 2:00 pm - 6:00 pm
June 10 - August 26

Norwood
Norwood Farmers Market
Town Common, Nahatan St. And Rt 1A
Tuesdays, 12: 00 pm – 5:30 pm
June 14 – October 4

Plainville
Plainville Farmers Market
Old Wood School, 200 South St
Saturdays, 10:00 am – 2:00 pm
June 4 – October 29

Quincy
Quincy Farmers Market
Merrymount Park, 1 Merrymount Parkway
Fridays, 11:30 am – 5:00 pm
June 24 - November 18

Randolph
Main St Market Place
Powers Farm, 592 North Main St
Wednesdays, 3:00 pm – 7:00 pm
June 15 – September 21

Sharon
Crescent Ridge Farmers Market
Crescent Ridge Dairy, 407 Bay Rd
Saturdays, 10:00am – 2:00pm
June 11 – October 22
<table>
<thead>
<tr>
<th>Location</th>
<th>Market Name</th>
<th>Full Address</th>
<th>Days and Times</th>
<th>Dates</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stoughton</td>
<td>Stoughton Farmers Market</td>
<td>First Parish Universalist Church, 790 Washington St</td>
<td>Saturdays, 10:00 am – 2:00 pm</td>
<td>June 18 – October 1</td>
</tr>
<tr>
<td>Walpole</td>
<td>Walpole Farmers Market emailed</td>
<td>Location to be determined</td>
<td>Fridays, 1:30 pm – 5:30 pm</td>
<td>June 24 – September 30</td>
</tr>
<tr>
<td>Wellesley</td>
<td>Wellesley Farmers Market</td>
<td>Unitarian Universalist, 309 Washington St</td>
<td>Saturdays, 9:00 am – 1:00 pm</td>
<td>June 4 – October 15</td>
</tr>
<tr>
<td>Westwood</td>
<td>Westwood Farmers Market</td>
<td>St. Margaret Mary’s, 837 High St</td>
<td>Tuesdays, 1:00 pm – 6:00 pm</td>
<td>June 14 – October 11</td>
</tr>
<tr>
<td>Weymouth</td>
<td>Weymouth Farmers Market</td>
<td>Legion Memorial Field, Commercial &amp; Middle St</td>
<td>Saturdays, 9:00am – 12:00pm</td>
<td>June 4 – October 15</td>
</tr>
<tr>
<td>Marshfield</td>
<td>Marshfield Farmers Market</td>
<td>Marshfield Fairgrounds, 140 Main St</td>
<td>Fridays, 2:00 pm – 6:00 pm</td>
<td>June 3 – October 14</td>
</tr>
<tr>
<td>Mattapoisett</td>
<td>KofC Farmers Market</td>
<td>Knights of Columbus, 57 Fairhaven Rd</td>
<td>Wednesdays, 3:00 pm - 7:00 pm</td>
<td>Year Round</td>
</tr>
<tr>
<td>Old Rochester</td>
<td>Old Rochester Farmers Market</td>
<td>Old Rochester High School, 135 Marion Rd</td>
<td>Tuesdays, 9:30 am – 1:30 pm</td>
<td>June 7 – October 18</td>
</tr>
<tr>
<td>Middleboro</td>
<td>Middleborough Farmers Market</td>
<td>Oliver Mill Park, Rte 44 Nemasket Street</td>
<td>Saturdays, 10:00 am – 2:00 pm</td>
<td>June 11 – October 29</td>
</tr>
<tr>
<td>Provincetown</td>
<td>Provincetown Farmers Market</td>
<td>Ryder St, next to Town Hall</td>
<td>Saturdays, 10:00am-3:00pm</td>
<td>May 14 - November 19</td>
</tr>
<tr>
<td>Barnstable</td>
<td>Barnstable Village Farmers Market</td>
<td>Superior Courthouse, Route 6A</td>
<td>Sundays, 9:00 am – 12:00 pm</td>
<td>July 3 – September 4</td>
</tr>
<tr>
<td>Brewster</td>
<td>Brewster Market Day</td>
<td>Great Cape Herbs, 2624 Main St</td>
<td>Wednesdays, 10:00 am - 4:00 pm</td>
<td>June 1 - August 31</td>
</tr>
<tr>
<td>Chatham</td>
<td>Chatham Farmers Market</td>
<td>Local Color Art Gallery,1652 Main St</td>
<td>Tuesdays, 3:00pm - 6:30pm</td>
<td>May 17 to October 18</td>
</tr>
<tr>
<td>Falmouth</td>
<td>Falmouth Farmers Market</td>
<td>Marine Park on Scranton Avenue</td>
<td>Thursdays, 12:00 pm – 6:00 pm</td>
<td>May 26 – October 6</td>
</tr>
<tr>
<td>Harwich</td>
<td>Harwich Farmers Market</td>
<td>Harwich Historical Society, 80 Parallel St</td>
<td>Thursdays, 3:00 pm - 6:00 pm</td>
<td>June 9 - October 6</td>
</tr>
<tr>
<td>Hyannis</td>
<td>Cape Cod Beer Farmers Market</td>
<td>Cape Cod Beer,1336 Phinneys Ln</td>
<td>Fridays, 3:00 pm – 6:00 pm</td>
<td>May 27 – October 7</td>
</tr>
<tr>
<td>Orleans</td>
<td>Orleans Farmers Market</td>
<td>21 Old Colony Way, near Orleans Center</td>
<td>Saturdays, 8:00 am – 12:00 pm</td>
<td>May 28 - November 26</td>
</tr>
<tr>
<td>Osterville</td>
<td>Osterville Farmers Market</td>
<td>Osterville Historical Museum, 155 West Bay Rd</td>
<td>Fridays 9:00am - 1:00pm</td>
<td>June 24 - September 16</td>
</tr>
<tr>
<td>Sandwich</td>
<td>Sandwich / Village Green</td>
<td>Village Green, 164 Route 6A</td>
<td>Tuesdays, 9:00am-1:00pm</td>
<td>June 7 - October 11</td>
</tr>
<tr>
<td>Truro</td>
<td>Truro Educational Farmers Market</td>
<td>20 Truro Center Rd</td>
<td>Mondays, 8:00 am – 12:00 pm</td>
<td>June 13 – August 29</td>
</tr>
<tr>
<td>Wellfleet</td>
<td>Wellfleet Farmers Market</td>
<td>Preservation Hall, 355 Main St</td>
<td>Wednesdays, 8:00 am – 12:00 pm</td>
<td>May 18 – October 12</td>
</tr>
<tr>
<td>Yarmouth</td>
<td>Bass River Farmers Market</td>
<td>Cultural Center of Cape Cod, 311 Old Main St.</td>
<td>Thursdays, 9:00 - 1:30pm</td>
<td>June 16 - September 17</td>
</tr>
</tbody>
</table>
# Massachusetts-Grown Produce Availability Calendar

## Dairy, cheese and eggs
- January
- February
- March
- April
- May
- June
- July
- August
- September
- October
- November
- December

## Honey
- January
- February
- March
- April
- May
- June
- July
- August
- September
- October
- November
- December

## Maple syrup
- January
- February
- March
- April
- May
- June
- July
- August
- September
- October
- November
- December

## Meat and poultry
- January
- February
- March
- April
- May
- June
- July
- August
- September
- October
- November
- December

## Fruits
- Apples
- 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

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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
Please submit your membership dues by March 31, 2017 to be placed in the 2017 SEMAP Local Food Guide.
$75 - Seedling Membership
$150 - Green Tomato Membership
$250 - Farm Stand Membership
$500 - Golden Shovel Membership

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