BUY FRESH, BUY LOCAL GUIDE
FREE!
SOUTHEASTERN MASSACHUSETTS
AGRICULTURAL PARTNERSHIP
www.SEMAPonline.org
GROWERS • SEAFOOD
BEER, WINE, & SPIRITS
GROCERS • RESTAURANTS
AND MORE!

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

WESTPORT RIVERS & BUZZARDS BAY BREWING

WESTPORT MASSACHUSETTS GROWING SINCE 1986

DRINK LOCAL
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 2018. Visit SEMAPonline.org/support to learn more about membership and sign up today!

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

SEMAP’S AGRICULTURAL COMMUNITY SNAPSHOT:

Over 1,700 farms located on over 108,000 acres across Bristol, Plymouth, and Norfolk counties.

Market value of agricultural products sold = $157,222,000!

Value of direct sales to consumers = $8,705,000 (compared to $5,065,000 in 2007)

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BOARD MEMBERS

Todd Sandstrum - President, South Shore Great Pumpkin Challenge, Easton
Derek Christianson - Vice President, Brix Bounty Farm, Dartmouth
Patrick Kirby - Treasurer, Farm Credit East, Bourne
Liz Wiley - Clerk, IoT Impact Labs, Wareham
Fred Ames - The Carrot Project, Easton
Ashley Brister - Round the Bend Farm, South Dartmouth
Bob Feingold - 24k Heirloom Tomatoes, South Dartmouth
Kimberly Ferreira - Mass In Motion, New Bedford
Andy Tomoloni - The Standard Times, Bellingham
Ben Wolbach - Skinny Dip Farm, Little Compton, RI

STAFF

Karen Schwalbe - Executive Director
Kendra Murray - Program & Marketing Director
Michelle Wilson - Administrative Assistant
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farmer's markets

BRISTOL COUNTY

ACUSHNET
Acushnet Farmers Market*
Stone Bridge Farm, 186 Leonard St
Saturdays, 9:00 am – 1:00 pm
June 3 – September 30

ATTLEBORO
Attleboro Farmers Market
O’Connell Field, Capron Park, 201 County Street,
Saturdays, 9:00 am – 1:00 pm
June 17 – October 14

DARTMOUTH
Dartmouth Farmers Market**
Field adjacent to St. Mary’s, 789 Dartmouth St
Fridays, 1:00 pm – 6:00 pm
June 2 – September 29

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 27 – October 28

FAIRHAVEN
Fairhaven Farmers Market*
Fairhaven High School, corner of Main and Route 6
Sundays, 1:00 pm – 4:00pm
June 18 – October 1

FALL RIVER
Greater Fall River Re-Creation Market*
Greater Fall River Re-Creation, 45 Rock St
Monday - Friday, 9:00 am - 5:00pm
July 10 - September 8

Kennedy Park Farmers Market*
Kennedy Park, Broadway & Bradford Ave
Saturdays, 7:00 am – 1:00 pm
May 13 – November 25

Ruggles Park Farmers Market*
Ruggles Park, Pine St
Wednesdays, 9:00 am – 1:00pm
June 28 – November 29

MANSFIELD
MMAS Farmers Market*
Art Center at Greatwoods, 888 South Main St
Every other Saturday, 9:00 am - 1:00 pm
June 3 - October 7

NEW BEDFORD
Brooklawn Park Farmers Market*
Brooklawn Park, 1997 Acushnet Ave - Entrance near the pond
Mondays, 2:00 pm – 6:00 pm
June 12 – October 30

Clasky Common Park Farmers Market*
Clasky Common Park, 1118 Pleasant St; Street in middle of park
Saturdays, 10:00 am – 2:00 pm
July 17 – October 28

Downtown Farmers Market at Custom House Square*
Custom House Square, 21 Barker’s Lane
Thursdays, 2:00 pm – 6:00 pm
June 15 – October 26

REHOBOTH
Rehoboth Farmers Market
Senior Center, 55 Bay State Rd
Sundays, 10:00 am - 3:00 pm
June - October

SWANSEA
Stony Creek Farmers Market
Stony Creek Farm, 1210 Wilbur Ave
Sundays, 10:00 am - 2:00 pm
June 4 - November 26
### TAUNTON
**Church Green Farmers Market**
First Parish Church, 76 Church Green
Sundays, 10:00 am – 1:00 pm
July 9 – October 22

**Silver City Farmers Market***
Hopewell Park, Hopewell & Hamilton St
Thursdays, 3:30 pm - 6:30 pm
July 13 - October 12

**Silver City Farmers Market 2***
Garden Patch Silver City, 11 Ingell St
Saturdays, 10:00 am - 2:00 pm
July 8 - October 14

### WESTPORT
**Westport Farmers Market**
Town Annex, 856 Main Rd
Saturdays, 8:30 am – 1:00 pm
June 17 – September 30

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

### MEDFIELD
**Medfield Farmers Market**
First Parish Unitarian Universalist Church, 26 North St
Thursdays, 2:00pm – 6:00pm
June 15 – September 28

### NORTHERN COUNTIES

#### NORFOLK COUNTY

**BRAINTREE**
**Braintree Farmers Market***
Braintree Town Hall Mall, 1 JFK Memorial Drive
Saturdays, 9:00 am – 1:00pm
June 17 – October 28

**BROOKLINE**
**Brookline Farmers Market***
Coolidge Corner, Centre St Parking Lot
Thursdays, 1:30 pm – 6:30 pm
June 1 – November 16

**COHASSET**
**Cohasset Farmers Market***
Cohasset Common, 41 Highland Ave
Thursdays, 2:00 pm – 6:00 pm
June 8 – October 5

**DEDHAM**
**Dedham Farmers Market***
First Church of Dedham, 670 High St
Wednesdays, 3:00 pm – 7:00 pm
June 21 – November 1

**FRANKLIN**
**Franklin Farmers Market**
Town Common, Main St & High St
Fridays, 12:00 pm – 6:00 pm
June 2 – October 27

**FOXBORO**
**Foxborough Farmers Market***
Town Common, 40 South St
Sundays, 9:00 am – 1:00 pm
June 4 – September 24

**MILTON**
**Milton Farmers Market**
Wharf Park in Milton Village, Wharf Street And Adams Street
Thursdays, 1:00 pm – 6:00 pm
June 15 – October 26

**NEEDHAM**
**Needham Farmers Market***
Town Hall, Garry Way
Sundays, 12:00 pm – 4:00 pm
May 28 – November 19

**NORFOLK**
**Norfolk Farmers Market***
Norfolk Town Common, 139 Main St
Fridays, 3:00 pm - 7:00 pm
May 26 - October 6

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

**PLYMOUTH COUNTY**

**BROCKTON**
**Brockton Farmers Market***
City Hall Plaza, 45 School St
Fridays, 10:00 am - 2:00 pm
July 14 - October 27

**CARVER**
**Carver Farmers Market**
Shurtleff Park, across from Town Hall, Rte 58
Sundays, 12:00 pm – 4:00 pm
June 11 – October 29

**HINGHAM**
**Hingham Farmers Market***
Hingham Bathing Beach Parking Lot, Rte 3A
Saturdays, 10:00 am – 2:00 pm
May 6 – November 18

**MEDFIELD**
**Medfield Farmers Market**
First Parish Unitarian Universalist Church, 26 North St
Thursdays, 2:00pm – 6:00pm
June 15 – September 28

**QUINCY**
**Quincy Farmers Market***
Pageant Field, 1 Merrymount Parkway
Fridays, 11:30 am – 5:00 pm
June 23 - November 17

**SHARON**
**Crescent Ridge Farmers Market**
Crescent Ridge Dairy, 407 Bay Rd
Saturdays, 10:00am – 2:00pm
June 10 – October 14

**WESTWOOD**
**Westwood Farmers Market**
St. Margaret Mary’s, 835 High St
Tuesdays, 1:00 pm – 6:00 pm
June 13 – October 10

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**Farm Credit East can help make it real.**

If you’re an ag business owner, or just someone longing for a peaceful life in the country, Farm Credit East is ready to help. From flexible financing to complete business services we can help make your dreams a reality.

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- Equestrian facility loans
- Construction loans
- Record-keeping services
- Payroll services
- Tax services
- Farm business consulting

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WE ARE YOU.
<table>
<thead>
<tr>
<th>Location</th>
<th>Market Name</th>
<th>Address</th>
<th>Days and Times</th>
</tr>
</thead>
<tbody>
<tr>
<td>Marshfield</td>
<td>Marshfield Farmers Market*</td>
<td>Marshal Fairgrounds, 140 Main St</td>
<td>Fridays, 2:00 pm – 6:00 pm</td>
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<td>June 2 – October 13</td>
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<tr>
<td>Mattapoisett</td>
<td>Old Rochester Farmers Market**</td>
<td>Old Rochester Junior High School, 135 Marion Rd</td>
<td>Tuesdays, 3:00 pm – 6:00 pm</td>
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<td>June 6 – October 17</td>
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<tr>
<td>Middleborough</td>
<td>Middleborough Farmers Market*</td>
<td>Patti’s Patch, 225 Wood St.</td>
<td>Saturdays, 10:00 am – 2:00 pm</td>
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<td>June 24 – October 14</td>
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<tr>
<td>Plymouth</td>
<td>Plymouth Farmers Market*</td>
<td>Plimoth Plantation (River St Entrance) 137 Warren Ave</td>
<td>Thursdays, 2:30 pm – 6:30 pm</td>
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<td>June 1 – October 26</td>
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<tr>
<td>West Bridgewater</td>
<td>West Bridgewater Farmers Market</td>
<td>First Church of West Bridgewater, 29 Howard St</td>
<td>Every other Tuesday, 4 pm - 7 pm</td>
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<td>June 27 - September 5</td>
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<tr>
<td>Barnstable County</td>
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<tr>
<td>Brewster</td>
<td>Historical Society Farmers’ Market*</td>
<td>Windmill Village, 51 Drummer Boy Rd</td>
<td>Sundays, 9:00 am - 1:00 pm</td>
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<td>June 25 - September 4</td>
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<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>
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<td>May 16 to October 17</td>
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<tr>
<td>Falmouth</td>
<td>Falmouth Farmers Market*</td>
<td>Marine Park, 180 Scranton Ave</td>
<td>Thursdays, 12:00 pm – 6:00 pm</td>
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<td>May 25 – October 5</td>
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<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>
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<td>June 8 - October 5</td>
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<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>
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<td>May 26 – September 1</td>
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<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>
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<td>Year round</td>
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<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>
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<td>June 23 - September 15</td>
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<tr>
<td>Provincetown</td>
<td>Provincetown Farmers Market*</td>
<td>Ryder St, next to Town Hall</td>
<td>Saturdays: 10:00am-3:00pm</td>
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<td>May 13 - November 18</td>
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<tr>
<td>Sandwich / Village Green</td>
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<td>Village Green, 164 Route 6A</td>
<td>Tuesdays, 9:00am-1:00pm</td>
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<td>June 13 - October 17</td>
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<tr>
<td>Truro</td>
<td>Truro Farmers Market*</td>
<td>Veteran’s Field, 20 Truro Center Rd</td>
<td>Mondays, 8:00 am - 12:00 pm</td>
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<td>June 12 - August 28</td>
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<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>
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<td>May 17 - October 11</td>
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<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>
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<td>Saturdays, 9:00 - 1:30pm</td>
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<td>June 15 - September 9</td>
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</tbody>
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* Accepts SNAP / ** Some Vendors Accept SNAP
JUNE
Strawberry Festival
Assonet Four Corners (S. Main St), Assonet, MA
June 18

Dighton Historical Society
Strawberry Festival
979 Somerset Ave, Dighton, MA
June 24

Brockton Fair
433 Forest Ave, Brockton, MA
June 29 - July 9
www.brocktonfair.com

JULY
Brockton Fair
433 Forest Ave, Brockton, MA
June 29 - July 9
www.brocktonfair.com

South Middleboro Grange Fair
570 Wareham St, Middleboro, MA
August 25

SEPTEMBER
East Middleboro 4H Fair
183 Thompson St, Middleboro, MA
September 2 - September 3
www.eastmiddleboro4h.org

Truro Agricultural Fair
20 Truro Center Road, Truro, MA
September 3
www.sustainablecape.org

Dartmouth Grange Fair
1133 Fisher Rd, Dartmouth, MA
September 8 - September 9
www.dartmouthgrange.org

Apple Peach Festival
1203 Main St, Acushnet, MA
September 9 - September 10

The Big E
1305 Memorial Ave, West Springfield, MA
September 15 - October 1
www.thebige.com

OCTOBER
Cranberry Harvest Celebration
158 Tihonet Rd, Wareham, MA
October 7 - October 8
www.admakepeace.com
ACUSHNET
Ashley’s Peaches
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
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.

Chipaway Stables & Cattle Co.
152 Quaker Lane, Acushnet, MA
(508) 763-5158
www.chipawaystables.com
We grow fresh native beef. No additives or preservatives. We sell whole or half steers & ground beef by the pound. Ground beef is 90% lean, USDA certified.

Howland Farm
206 Mendall Rd, Acushnet, MA
Small local orchard.

Keith’s Farm
1449 Main St, Acushnet, MA
(508) 763-2622
www.keithsfarm.com
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.

Lanzoni’s
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
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: McIntosh, Macoun, Honeycrisp, Liberty, Freedom, Cortland, Baldwin, Matsu and Golden Crisp.

Peter’s Family Orchard
537 Main St, Acushnet, MA
(508) 995-6533
Fresh apples and peaches. Slated to reopen fall 2017.

Stone Bridge Farm
186 Leonard St, Acushnet, MA
(508) 951-1551
www.stonebridgefarnmevents.com
Stone Bridge Farm hosts a weekly famers market, reopening on June 3, 2017. 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 the fall.
The Silverbrook Farm
934 Main St, Attleboro, 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.

ATTLEBORO
2 Friends Farm
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 microgreens 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.

Pine Valley Farms & Gardens
626 Lindsey St, Attleboro, MA
(508) 431-6411
Pine Valley Farms & Gardens, or PVFG has the same respect and reverence for the soil as the Native Americans who cultivated and cherished their farm before colonial times. It is their pledge to strive to keep this land pristine for future generations to come by sound, sustainable farming practices.

Level Acres Farm
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 our customers, suppliers, and the community.

BARNSTABLE
Borderbay Junction Farm
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.

BELLINGHAM
Trolley Crossing Farm
50 Railroad St, Bellingham, MA
(508) 883-1344
Trolley Crossing Farm is a small, sustainable farm. They grow 3 acres of vegetables and raise all nature lamb. Lambs are also given a small amount of Vermont made grain to round out their diet.

Wenger’s Farm
1048 South Main St, Bellingham MA
(508) 883-2754
Wenger’s Farm is a family-owned business that began in 1992. Consumers can find produce, honey, eggs, baked goods, and jams at the farm stand at the farm, as well as at area farmers’ markets. They grow a wide range of produce, from tomatoes to sweet corn, one of the farm’s specialties.

BERKLEY
Berkeley Nursery & Tree Farm
554 Berkeley St, Berkley, MA
(508) 823-3727
Berkeley Nursery and Tree Farm is located in Berkley, Massachusetts. During the summer season (July-September) you can come and pick your own blueberries or you can buy them from the stand. After Thanksgiving, you can come and choose and cut your own Christmas Tree. Spring-Fall there is a large selection of landscaping trees. Come see for yourself! Enjoy the beautiful land here in Berkley. Call before you come if you’d like to know if the farm is open!

Chamberlain Farm
12 Friend St, 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 we added and more recently we have 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.

Coutinho Farm
25 Algerine St, Berkley, MA
(508) 930-6532
www.thesilverbrookfarm.com
The Coutinho family farm, you can really feel their passion for continuing the tradition of running a farm. The farm was established in 1976. Find their fruit, veggies, and produce at area farmers’ markets!

Dasilva Farm
181 Bayview Ave, Berkley, MA
(401) 528-9442
www.dasilvafarm.com
Dasilva Farm raises free-range, non-GMO eggs and pasture-raised chickens. None of the animals are fed any growth hormones, antibiotics or synthetic feed.

Heart Beets Farm
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.

Hill Hollow Farm
116 South Main St, Berkley, MA
Farm fresh eggs, veggies, and hanging plants for sale. Also offering farm manure and compost.

Movement Ground Farm
29 South Main St, Berkley, MA (617) 863-SOIL
Movement Ground Farm is growing a variety of mixed vegetables with a focus on Asian produce, though western produce is also available. Also raising free-range chickens and ducks to provide fresh eggs. The chickens and ducks are fed on only organic grain and supplemented with vegetable scraps. Farmer Kohei is working on growing shiitake and oyster mushrooms on a partner mushroom farm. Movement Ground believes in sustainable and organic practices (though we are not officially certified organic as the process can be costly for small farms). Only organic sources of fertilizer and amendments will be used, and only organic cultivation practices—such as crop rotation, cover cropping, foliar feeding with kelp and molasses, and row cover—will be implemented. We believe these methods keep the land healthy and viable for our growing needs for years to come. Offering CSA shares. Please contact Movement Ground if you want to visit the farm! They are still establishing ourselves and don’t have full hours just yet.

BRIDGEWATER
Hanson Farm
600 Pleasant St, Bridgewater, MA (508) 697-4003 www.hansonfarm.com
Selling fruit and veggies, including sweet corn, eggs, honey, firewood, and hay. Also visit us for ice cream!

Wildwood Farm
35 Walnut St, Bridgewater, MA (508) 212-6163
Organic methods used to raise laying hens, turkeys, goats, honeybees, vegetables and fruit. Agricultural products include raw Bridgewater honey, organic eggs, turkeys for Thanksgiving/Christmas (limited availability). Value added products include soaps, balms, elderberry honey syrup, jam, jellies, pickles. Some items are seasonally available.

BROCKTON
Gerry’s Farm
810 Pleasant St, Brockton, MA (508) 586-3371 www.gerrysfarm.com
Gerry’s Farm, est. 1921, is a local, family owned farm stand supplying Southeastern Massachusetts with the freshest locally grown fruits and vegetables, as well as seasonal treats such as ornamental corn, wreaths, and Christmas trees.

BROOKLINE
Allandale Farm
259 Allandale Rd, Brookline, MA (617) 524-1531 www.allandalefarm.com
Allandale Farm’s Farmstand features their own fresh picked produce as well as a wide variety of other locally produced goods. From New England-made cheeses to locally roasted coffee, they pull from the region’s best small food producers to provide an array of exceptional foods for our customers.

CANTON
Brookwood Community Farm
11 Blue Hill River Rd, Canton, MA 2468B Washington St, Canton, MA 02021 www.brookwoodcommunityfarm.org
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. Brookwood Community 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.

CARVER
Fieldstone Acres Tree Farm
143 Plymouth Rd, Carver, MA (781) 588-9588 www.fieldstoneacres.com
Fieldstone Acres Tree Farm specializes in Christmas trees and is only open in November and December. Please call for more information.

Flax Pond Farms
58 Pond St, Carver, MA (508) 866-2162 www.flaxpondfarms.com
Flax Pond Farms is a 100 acre family farm with 34 acres of cranberry bogs that have been in production since the early 1890s. The farm also has a ten acre pond, 20 acres of reservoirs, and 20 acres of woodlands, including 4,000 Fraser Fir Christmas trees.

Fresh Meadows Farm
43 North Main St, Carver, MA (508) 866-7136 www.freshmeadowscarberries.com
Cranberries For All Seasons! This family has been harvesting cranberries in Southeastern Massachusetts for 70 years. At Cape Cod Select, they select only the ripest, freshest fruit to package for you and are proud to provide you with a premium quality product. From flower to package, Cape Cod Select strives to integrate all the latest sustainable technologies and pledge to do their share in protecting the environment. Frozen at the peak of freshness, these premium cranberries are now available year-round in gourmet food stores and supermarkets throughout the U.S.

Shared Harvest is a Community Supported Agriculture program that delivers winter shares in the Boston area. We are a multi-farm, extended season partnership between local, small-scale family farmers and people who value high-quality and sustainably grown food.

CARVER
Berry Guys Farm Stand
342 Tremont St, Carver, MA (508) 295-3974
Local deli and farmstand featuring boars head meats and cheeses. Our own cranberry sauce, Newport jerky products, and Simpson spring sodas.

Cape Cod Select
73 Tremont St, Carver, MA (508) 866-1149 www.capecodselect.com
Cranberries For All Seasons! This family has been harvesting cranberries in Southeastern Massachusetts for 70 years. At Cape Cod Select, they select only the ripest, freshest fruit to package for you and are proud to provide you with a premium quality product. From flower to package, Cape Cod Select strives to integrate all the latest sustainable technologies and pledge to do their share in protecting the environment. Frozen at the peak of freshness, these premium cranberries are now available year-round in gourmet food stores and supermarkets throughout the U.S.

Pakeen Farm
109 Elm St, Canton, MA (781) 828-0111 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.

Shared Harvest CSA
2468B Washington St, Canton, MA (339) 368-0504 www.sharedharvestsca.com
The family owned operation at Fresh Meadows Farm allows customers the opportunity to purchase locally grown, fresh harvested, organically certified cranberries. The relatively small size of their farm coupled with over 35 years of experience growing...
cranberries and the full vertical integration of this operation, allow them to make available to our customers a high quality product at a competitive price. Enjoy the numerous nutritional and medicinal health benefits of fresh organic cranberries!

**Nash Nursery**  
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**  
(508) 866-7712  
www.webofflifefarm.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.

**Cohasset**  
**Holly Hill Farm**  
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.

**Dartmouth**  
**24K Heirloom Tomatoes**  
538 Horseneck Rd, South Dartmouth, MA  
(508) 636-8031  
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 some tomatoes.

**Alderbrook Farm**  
1213 Russells Mills Rd, Dartmouth, MA  
(774) 264-0755  
Alderbrook Farm is a sustainable family farm in Dartmouth, MA. They offer locally grown produce in season, as well as farm fresh eggs, milk, cut flowers, herbs, items from the Dartmouth Grange shared-use kitchen, honey, maple syrup, bread, baked goods, and other locally made value-added products. Farm stand, barn animals, fresh bread, eggs, local produce and locally made value added products. Check them out and come visit the barnyard animals!

**Apponagansett Farm**  
607 Elm St, South Dartmouth, MA  
(774) 400-7277  
www.apponagansettfarm.com  
Apponagansett Farm is a small, diverse family farm in South Dartmouth. Apponagansett Farm is dedicated to providing high quality, sustainably grown food to the local community. They grow a wide selection of vegetables, herbs, flowers, and fruit without synthetic fertilizers, herbicides or pesticides. Their free-range chickens always have access to fresh grass and bugs and are fed GMO-free grain. Vegetables and eggs are available through CSA (community supported agriculture), the farm stand (open June - November), at farmers’ markets, and at several local natural food stores.

**Brix Bounty Farm**  
449 Bakerville Rd, Dartmouth, MA  
(508) 992-1868  
www.brix bounty.com  
Growing Food With Respect for the Earth and Future Generations. The Goal at Brix Bounty Farm is to produce and promote the production of nutrient dense foods, grown using sustainable methods with a focus on improving soil health for long-term viability. Brix Bounty’s produce is grown without chemical pesticides or herbicides. They strive to improve food security through community projects that increase knowledge and awareness of sustainable production techniques on farms and in back-yard and community gardens.

**Copicut Farms**  
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 our livestock are free to forage on our 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 our poultry right on our farm. Customers can be sure that livestock is treated with the utmost respect and care.

**Dartmouth Orchards**  
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!

**Dream at Last Farm**  
567 Collins Corner Rd, Dartmouth, MA  
(508) 995-5657  
Offering beef for sale. Call for details.

**Eva’s Garden**  
105 Jordan Rd, Dartmouth, MA  
(508) 636-5809  
www.evasgreengarden.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...
Silverbrook Farms, Dartmouth, MA. Harvest Market, Swansea, MA; Alder- as well as at Lees Market, Westport, and grass-fed beef at the farm stand DeGrazia. You can buy eggs, broilers, 150 acre farm run and owned by Bob Founded in 1983, High Hill Farms is a (508) 509-1970 Dartmouth, MA

It is available at many libraries, book Flavors written by Chef Didi Emmons. is the subject of a book called Wild Achievement Award. Eva's Garden not well known. In 2014, she became the first farmer to receive Welles-ley College's prestigious Alumnae 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 Founded in 1983, High Hill Farms is a 150 acre farm run and owned by Bob DeGrazia. 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; Alder-brook Farms, South Dartmouth, MA; Silverbrook Farms, Dartmouth, MA. The King Farm 449 Bakerville Rd, Dartmouth, MA (508) 989-9163 www.thekingfarm.com The King Farm is a multi-generational family farm located in South Dartmouth, Massachusetts. With family roots digging back to the early 19th century, The King Farm has grown through many facets of farming since the early 1800s, but the farm is now focused on providing agricultural products and services directly to our customers. Working with 120 acres of beautiful farm land, The King Farm offers seasonal vegetables at our roadside farm stand, hay for horses, goats, cows and all manner of farm animals and yard projects, and we sell hardwood cord wood and all sizes of field stone. Olde Dartmouth Farm 264 Smith Neck Rd, South Dartmouth (774) 263-2845 www.oldedartmouthfarm.com MA. State License Compost Facility. Our AGED compost is sold by the yard from the backyard gardener to the larger Landscaping Companies.

Black, Rich, No Heat, No Smell. We did our home work to produce the highest quality AGED Compost. All ingredients are mixed on site.

Paskamansett Farms 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.

Pocasset Orchards 1427 Old Fall River Rd, Dartmouth, MA (508) 995-5019 Grower of apples, apricots, blueberries, nectarines, plums, pears, 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 the orchard is closed. Cortland and Macintosh varieties. Sell retail at Farmers Markets in New Bedford and at the orchard, Saturday afternoons.

Quansett Gardens Dartmouth, MA (508) 636-2476 Certified Naturally Grown. Selling eggs year round and seasonal items at farmers’ markets. Also involved in providing fresh produce to hometown elder programs in Fall River, Taunton, and Freetown. Quansett Nurseries 794 Horseneck Rd, Dartmouth, MA (508) 636-6931 www.quansett nurseries.com Founded in 1980, Quansett Nurseries specializes in herbaceous plant material, which includes annuals, ground covers, herbs, grasses, perennials, and vegetables. They provide New England customers with great, personal service and top quality.

Runaway Farm is a small, diversified farm committed to organic and sus- tainable practices. Runaway provides fresh, chemical free produce and pasture raised meats to local markets and restaurants. Their heritage breed animals and heirloom varieties are selected for delicious flavors and unique characteristics.

Sharing the Harvest Community Farm 276 Gulf Rd, Dartmouth, MA (508)993-3361 Sharing the Harvest Community Farm is a non-profit, volunteer-driven farm that aims to help fight hunger in our community. It was established in 2006 by YMCA Southcoast to reduce hunger, create volunteer stewardship and increase agricultural education opportunities. None of the produce grown at Sharing the Harvest is sold, instead 100% of our fruits and veg- etables are donated to local hunger relief organizations. All of their work is done with the help of volunteers, so if you are interested in the farm please contact them or stop by during our volunteer hours!

Silverbrook Farm 592 Chase Rd, Dartmouth, MA (508) 264-9064 www.silverbrookdartmouth.com Silverbrook sells a wide range of products including vegetables, fruits, cut flowers, herbs, mush-rooms, honey, free range eggs, jams and mustard. All produce is grown without the use of pesticides or herbicides. CSA shares available June.
through October. Visit the farm stand or find them at a farmers market this season!

**Stoney Meadows Farm**  
908 Division Rd, Dartmouth, MA  
(508) 636-8925  
Primarily greenhouse production featuring hydroponic tomatoes along with strawberries and winter raspberries.

**Dighton**

**Alanda Farms**  
2685 Horton St, North Dighton, MA  
(508) 252-4003  
Alanda Farms is a family farm raising sheep and lamb. Offering wool products for sale year round. Selling USDA inspected meats.

**Araujo Farms & Greenhouses**  
1522 Williams St, Dighton, MA  
(508) 669-6988  
www.araujofarms.com  
Araujo Farms & Greenhouses is a family owned and operated garden shop dealing in all types and varieties of herbs and annual and perennial nursery stock. Also hosting events and classes. Please call for more information.

**Cabral Farms**  
324 Williams St, North Dighton, MA  
(508) 823-1323  
Butternut squash available whole, sliced or diced for wholesale customers.

**E.L. Silva Farms**  
2621 County St, Dighton, MA  
(508) 982-8612  
E.L. Silva Farms has a long history; the farm had been passed down for generations. After a twenty year hiatus, a son of the owners started farming again in 1973. The farm uses IPM, and grows many different crops, including corn, nectarines, tomatoes, and peaches.

**Painted Pony Farm**  
1022 Center St, Dighton, MA  
(508) 802-0168  
Seasonal cut flowers, veggies, fruits and plants, fresh eggs, and organic compost! Offering seasoned firewood all year long. Christmas trees, kissing balls, and wreaths are available starting the day after Thanksgiving.

**Silva Farms**  
1098 Tremont St, North Dighton, MA  
(508) 824-6462  
www.garysilva.com  
The Silva family is proud to offer farm fresh produce to their loyal customers once again. Selections are available as Mother Nature allows.

**Under the Sun Farm**  
1050 Williams St, North Dighton, MA  
(774) 872-0278  
Under the Sun is a farm stand selling locally grown produce, eggs, honey. Also offering fresh pastries and coffee, greenhouse flowers, bedding plants, and a CSA.

**DOVER**

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

**Powissett Farm**  
37 Powisset Street, Dover, MA  
(508) 785-0339  
What makes Powissett Farm a special place? The restored farming operation, a CSA program on a landscape with a history of pastures and planted fields dating back three centuries. Take a leisurely walk through the farmstead — complete with chickens and pigs — then follow an easy, one-mile loop trail past woodlands and wetlands through the far reaches of the 108.5-acre property. You are always welcome to stroll down the farm lane, say hello to the pigs, and admire the rows of vegetables and herbs. Beyond the cultivated land, Powissett Farm features an upland oak forest, a pair of brooks, vernal pools, and wooded wetlands. You’ll enjoy broad views across farrowed croplands and thick hayfields; the latter attracting white-tailed deer, wild turkey, and grassland-nesting bobolinks.

**DUXBURY**

**Choke Cherry Farm**  
80 North St, Duxbury, MA  
(781) 837-2121  
Certified organic vegetables available at the farm. Choke Cherry has been farming for 20 years. Their soil is two feet deep, mainly from the composted manure used in the beginning. We use no herbicides, pesticides or commercial fertilizers.

**White Gate Gardens**  
687 Union St, Duxbury, MA  
White Gate Gardens’ honesty stand is open May thru Oct, selling plants, including tomato plants eggs, tomato plants. Look for our Sunflowers, Zinnias, Tomatoes, Squash, Swiss Chard!

**Rhineland Acres Farm**  
709 Plymouth St, East Bridgewater, MA  
www.rhinelandacres.com  
Breeders of hair sheep - more healthy meat - less fat content - less mutton taste. Also raising and selling pheasants, chickens, pigeons, doves, emus, Painted Desert Sheep, and German Shorthaired Pointers. Sales visits are by appointment only. Please email rhinelandacres@comcast.net for more details!

**EASTON**

**Langwater Farm**  
645 Summer St, East Bridgewater, MA  
(508) 584-6528  
www.langwaterfarm.com  
Langwater Farm grows a diverse mix of Certified Organic vegetables, fruits, flowers, herbs, berries and pumpkins using certified organic growing practices and methods. Providing the community with fresh, healthy and delicious produce is their number one priority.

**FAIRHAVEN**

**DeNormandie Farm**  
65 Shaw Cove Rd, Fairhaven, MA  
(617) 593-3815  
www.denormandiefarm.com  
DeNormandie Farm, located in Fairhaven, Massachusetts, supports a herd of all-natural, grass-fed Angus cattle. The farm, which is approximately 500 acres, consists of 50% fields and 50% woods. The cattle are raised on hay, grass, and corn grown on the farm. They are not fed supplements, hormones, or other chemicals. Visitors are welcome to visit DeNormandie Farm. Please call ahead for directions and to let them know when you plan on coming by!
J.H. Beaulieu Livestock & Produce Farm
Alden Rd, Fairhaven, MA
(508) 496-9209
Naturally grown field raised beef. USDA inspected cut to specs, blast frozen, and vacuum sealed. Also selling pumpkins, gourds, and potted herbs. Find them at many local farmers markets!

Winterbottom Farm
Fairhaven, MA
Find Winterbottom Farm’s delicious produce at the New Bedford, Acushnet, and Old Rochester Farmers Markets.

Gianetti’s U-Pick Blueberries
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
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.

Hoffmann Farm
119 - 167 Daniels St, Franklin, MA
(508) 934-6902
www.hoffmannfarm.net
Hoffmann Farm specializes in raw milk. They also have approximately 100 laying hens. Crops grown on the farm include tomatoes, summer & winter squash, cucumbers, potatoes, green & yellow beans, kale, onions, peas, and lettuce. They sell firewood and Christmas trees in the fall and winter and also feature hayrides to their pumpkin patch in the fall.

HALIFAX
Nessralla Farm
318 Plymouth St, Halifax, MA
(781) 293-6792
www.nessrallafarm.com
Nessralla Farm is a produce farm offering fresh grown fruits, vegetables and other farm fare throughout the seasons in Halifax, MA and surrounding areas. Nessralla believes that growing all of their own farm goods is not only cost effective, but they are proud to sell locally grown products and produce knowing that they’re providing the freshest quality when it comes to farm fresh foods.

HANSON
The Blueberry Farm
698 W. Washington St, Hanson, MA
(781) 447-1584
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.

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

Moonlight Acre
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 our own Greek and breakfast style lamb sausage, lambburger. Wool “Baaay State Blankets” and throws. Sheep shearing service available as well. Products sold at the Carver Farmers Market and the Marketplace at Simpson Spring or call ahead to set up an appointment.

HINGHAM
Penniman Hill Farm
272 Whiting St, Hingham, MA
(781) 749-5443
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!
Good Reasons to Eat Locally Grown

1. Locally grown food tastes and looks better. Crops marketed close to home are picked at their peak and usually sold within 24 hours of harvesting. Food imported from far away must travel on trucks or planes and then it is stored in warehouses.

2. Local food supports local families. The wholesale prices that farmers get for their products are usually very low, sometimes not more than the cost of producing them. Local farmers who sell directly to consumers cut out the middleman and can get full retail price for their food—which helps farm families be able to afford to continue farming their land.

3. Local food builds trust. With all the issues related to food safety and homeland security, there’s an assurance that comes from looking a farmer in the eye at the farmers’ market, or driving by the fields where your food comes from.

4. Local food builds community. When you buy direct from a farmer, you’re engaging in a time-honored connection between eater and grower and you’re supporting a local business. Getting to know folks who grow your food helps you know more about the place you live. In many cases, it gives you access to a place where you can go to enjoy nature and the seasons, and to learn more about how food grows.

5. Local food preserves open space. When farmers get paid more for their products from nearby shoppers, they’re less likely to sell farmland for development.

6. Local food keeps taxes down. According to several studies, farms contribute more in taxes than they require in services, whereas most residential development contributes less in taxes than the cost of required services.

7. Local food benefits the environment and wildlife. Massachusetts farmers are leaders in the use of environmentally sound growing practices. Our farms encompass a patchwork of fields, meadows, woods, streams, and ponds that provide essential habitat for wildlife.

8. Local food makes a lighter carbon footprint. On average our food travels 1,500 miles from farm to plate. Moreover, each calorie of food produced requires an average of 10 calories of fossil-fuel inputs from travel, refrigeration and processing. Purchasing locally-grown food is a simple way to address the increasing expense of fossil fuels and the adverse effects of global warming from increased carbon emissions.

9. Local food preserves genetic diversity. In industrial agriculture, plants are bred for their ability to ripen uniformly, withstand harvesting, survive packing and last a long time on the shelf, so there are only a few varieties in large-scale production. This leaves our food supply vulnerable to disease or disaster. Smaller local farms, in contrast, often grow many different varieties to provide a longer season, an array of colors, and the best flavors.

10. Local food is an investment in our future. When you buy locally grown food, you’re helping to preserve the strength and character of our community for our children and grandchildren.
are a small community organization, and continue to preserve and expand access to local food and sustainable farming in southeastern Massachusetts.

**SOUTHEASTERN MASSACHUSETTS AGRICULTURAL PARTNERSHIP (SEMAP)**

**Weir River Farm**
140 Turkey Hill Ln, Hingham, MA
(781) 740-7233

Weir River Farm is one of over 100 properties of The Trustees of Reservations. Opened to the public in 2000, they have been working with the community to increase agricultural offerings. Selling fresh eggs, grass-fed fed Tallow beef, pasture raised pork, pasture raised Icelandic lamb and wool, and fresh veggies. The trails surrounding the property are free and open to the public daily from sunrise to sunset. Please park in the parking lot on Turkey Hill Lane for access to the farm/trails.

**KINGSTON**

**Bog Hollow Farm**
80 Wapping Rd, Kingston, MA
(781) 585-8414
www.boghollowfarm.com

Bog Hollow is a family-owned cranberry farm. Our family has been in the cranberry business for over 85 years. Additionally, Bog Hollow offers pick your own blueberries and has a pumpkin patch open Columbus Day weekend. Also selling Christmas Trees starting the first weekend in December. Offering field trips for preschools and elementary schools. Trips by reservation only.

**Flint Farm**
789 East St, Mansfield, MA
(508) 337-6473
www.flintfarmstand.com

Flint Farm is a family owned and operated business that offers a variety of goods and services from early spring to late fall. There is also a corn maze each 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.

**LITTLE COMPTON, RI**

**Wishing Stone Farm**
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 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!

**GREENWAY FARM**
48 Marion Dr, Kingston, MA
(781) 583-8376
www.greenway-farm.com

A sustainability-focused farm using bio-intensive techniques, wind energy, and aquaponics. Practicing low-till soil management with regular compost amendments. They’re still getting off the ground, but the goal is to provide high quality local produce for the community. Visitors welcome!

**LAKEVILLE**

**Elliot Farm**
202 Main St, Lakeville, MA
(508) 947-0511
www.elliotfarm.org

For the past 23 years, family-owned Elliot Farm has provided southeastern Massachusetts with quality, native produce at prices that cannot be beat. Founder Kenneth Elliot, 57, has been farming for over 35 years, and welcomed his two children into the family business at the ripe ages of 10 and 8, now 33 and 31. Son, Ken, and daughter Deanna spent their summers picking zucchini and weeding rows of sunflowers - all before the morning dew had the chance to dry. Now, as proud co-owners, the siblings are determined to keep agriculture in their community for generations to come.

**Grouse Ridge Farm**
12 Hill St, Lakeville, MA
(508) 509-0511

Grouse Ridge Farm is a small farm located in Lakeville, MA specializing in free-range poultry raised without the use of any antibiotics or hormones. All of their chickens are processed humanely on site in a mobile processing unit. Call for details!

**Highland Cranberry Company**
89 Highland Rd, Lakeville, MA
(508) 947-0904

Organic cranberries available for sale in the fall. They are grown right in Lakeville, MA, and hand sorted for quality.

**Little Spring Farm**
89 Highland Rd, Lakeville, MA
(508) 947-0904

Little Spring Farm raises purebred Bluefaced Leicester sheep as well as cross breed sheep. Beautiful handspun yarn and roving available year round.

**Mockingbird Hill Christmas Tree Farm**
147 Rhode Island Rd, Lakeville, MA
(508) 947-6712
www.mockingbirdhilltlc.com

Visit the farm with your family. Offering hayrides that will transport your family down to the fields and help or cut your tree and transport you back to the main greenhouse. In the main greenhouse you will find a large selection of poinsettias, baskets, table centerpieces and roping to make your home more festive for Holiday cheer. Offering decorative services for hire to help at your home, office interior, or exterior. Santa is always present on the two big weekends before Christmas and sometimes if the weather is right Santa will bring his favorite Talking Christmas Tree. Call ahead for dates. There is always FREE hot chocolate and hot coffee in the greenhouse on the weekends. Drink something warm while you browse or while the outside crew prepares your tree for travel.

**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

**VOLUNTEER & DONATE**

SEMAP relies on the support of donors and volunteers to continue its work. We are a small community organization, and while the funding we receive is crucial, so is the donation of volunteer time and talent, without which we could not continue to preserve and expand access to local food and sustainable farming in southeastern Massachusetts.
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**
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](http://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 seasonable produce offered is of the highest quality.

**The Magical Moon Farm**
575 Summer St, Marshfield, MA  
(800) 840-0205

[www.magicalmoon.org](http://www.magicalmoon.org)

The five-acre Magical Moon Farm is blanketed with lush organic vegetable gardens, orchards, berries, rhubarb beds, pumpkin patches, and flowers. The gardens are designed to entice the senses, feed the soul, and produce chemical-free fruits, vegetables, honey from our bees, and flowers for the Magical Moon Farm Stand. It is the mission of The Magical Moon Foundation to support children and families faced with cancer. While there are many wonderful organizations that support cancer research, the MMF is unique in being a non-profit organization that focuses on empowering children as they begin raising pastured meat chickens for their lives.

**Peavey Farm**
252 Tea Rock Ln, Marshfield, MA  
(781) 837-8288

Peavey Farm is a small farm in Marshfield that has alpacas, sheep, goats, and chickens.

**Rise & Shine Farm CSA**
Union St and Pine St, Marshfield, MA  
(781) 837-6702

Rise and Shine Farm is a CSA (Community Supported Agriculture) in Marshfield, MA.

**MEDWAY**

**Medway Community Farm**
50 Winthrop St, Medway, MA  
(508) 250-0260

[www.medwaycommunityfarm.org](http://www.medwaycommunityfarm.org)

Medway Community Farm is a 501(c)3 organization growing food for, connecting with, and educating the community about healthy and sustainable local gardening and farming. They practice organic methods on 6 acres of town owned land and provide CSA shares to more than 200 families. Produce is available at the farm stand and the Medway Farmer’s Market. Offering numerous educational programs through the Medway Public Schools, and Medway Community Education for all ages, and hosting several community events and volunteer opportunities throughout the year.

**The Pumpkin Farm**
72 Milford St, Medway, MA  
(508) 533-7826

[www.thepumpkinfarmmedway.com](http://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. 2017 will be another big turning point for the farm as they begin raising pastured meat chickens for retail and start a Chicken CSA.

**Wyandotte Farm**
88 Marion Rd, Mattapoisett, MA  
(508) 758-8230

[www.wyandottefarm.com](http://www.wyandottefarm.com)

Wyandotte Farm is a permaculture farm using hugelkultur and sustainable animal husbandry to raise fresh, local, natural, nutrient-dense food including chicken and pork. They are starting their sixth year in 2017. Wyandotte is also a MA licensed timber harvester and firewood dealer. Delivery available. Find them at local farmers markets and their restaurant The Farmers Kitchen, 2112 Acushnet Ave, New Bedford, MA.

**MEDWAY**

**Anastas Farms & Lazy Daze Lavender Fields**
Middleboro, MA - (617) 686-2332

[www.lazydazelavenderfields.com](http://www.lazydazelavenderfields.com)

Lazy Daze Lavender Fields grows over 4,000 lavender plants which they sell in dried arrangements and bundles as well as in their homemade soaps and sachets. California white sage smudge sticks are sold in limited quantity as well. Also offering veggie CSAs. Please visit the website for updated events/notices or call for further information.

**Autumn’s Fresh Picked**
129 Miller St, Middleboro, MA  
(508) 241-6331

Devoted to providing quality produce. Available for CSAs and Farmers Markets.

**Back Acre Farms**
194 South Main St, Middleboro, MA  
(508) 947-6789 • [www.backacrefarms.com](http://www.backacrefarms.com)

Back Acre Farm has over 10 acres of U-Pick Pumpkins of all sizes - from jack-be-littles to large carving pumpkins. Also selling an assortment of unusual gourds and winter squashes (buttercup, butternut, and acorn), corn stalks, hay bales, and local apples. Offering hayrides out to the pumpkin patch, and a 2 acre corn maze for both kids and adults to enjoy.

**Lolans Farm**
121 Thompson St, Middleboro, MA  
(508) 558-9205

Family owned dairy farm milking 60 registered Holsteins. Members of Agri-Mark / Cabot Cooperative. Seasonal retail farmstand offering garden vegetables, eggs and local fruit. Also growing pumpkins, gourds, straw, and cornstalks for fall decor.
For Over 60 Years, Lees Market Has Been Committed To Being Your One-Stop Destination For Natural, Organic and Local Products. Deliveries Are Dropped Off At Our Door From Neighboring Farmers And Quality Small-Scale Artisans On A Daily Basis.

We also offer a vast assortment of hand carved meats, deli selections, hot prepared foods, scratch-made baked goods, and so much more. Stop by and see all that we have to offer.
Freitas Farm
32 Wood St, Middleboro, MA
(508) 981-9906
Freitas Farm is a fourth generation farm in Middleborough, MA. They plant 85 acres of Family-owned Middleboro farm for 4 generations, selling a variety of fresh produce, flowers, and herbs at farmers markets around Southeastern Mass.

Maxim Farm
155 Spruce St, Middleboro, MA
(508) 947-8482
Find Maxim Farm’s fresh, delicious produce at area farmers markets.

Patti’s Patch
225 Wood St, Middleboro, MA
(508) 947-6886
Patti Zimmerman has operated “Patti’s Patch” as a modest road-side stand for more than a decade and guarantees the freshest vegetables, including cucumbers, zucchini, squash, tomatoes, and peppers.

Plato’s Harvest Organic Farm
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. Selling through CSA and area farmers markets.

Soule Homestead Education Center
46 Soule St, Middleboro, MA
(508) 947-6744
www.soulehomestead.com
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.

MILLIS
Fresh Box Farms
725 Main St, Millis, MA
(508) 794-1449
www.freshboxfarms.com
Fresh Box Farms is redefining traditional agriculture with produce so fresh, even your taste buds will know the difference! The hydroponic enclosures allow Fresh Box to supply leafy greens, grown locally to you, consistently at the highest quality, all year round. A modern twist on the old farm stand, leaves are harvested in the morning, and on your table by dinner.

Tangerini’s Spring Street Farm
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 wide 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. Also hosting birthday parties, private parties, scout groups, church groups, classes and company events. Family fun events and also offering a 2017 summer camp for kids! Check our website for more information.

NEEDHAM
Needham Community Farm
Needham, MA
(781) 343-1106
www.needhamfarm.org
The Needham Community Farm (NCF) is a 501(c)3 nonprofit organization. Their mission is to deepen the community’s connection to nature and the food system by providing farm-based education, increasing access to healthy produce, and encouraging environmental stewardship (responsible use and protection of the natural environment). They focus on raising awareness of the widening food gap and engaging the community in action to address this gap. The produce grown is distributed via a mobile market to Needham Housing Authority sites and also the Needham Community Council Food Pantry.

The Neighborhood Farm
Needham, MA
(781) 444-2157
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 tested 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. Find their produce at area farmers markets or sign up for a CSA!

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

NORTHERN ATTLEBORO
Attleboro Farms
491 Hickory Rd, North 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.

Country View Farm
586 High St, North Attleboro, MA
(954) 552-0898
Fresh pumpkins and hay available in season. Call for details.
**Freedom Food Farm**  
Holistically Grown Food  
Organic Produce  
Pasture-Raised Eggs  
Grass-Fed Meat  

Year-round farm store & CSA  
Rayham, MA  
FREEDOMFOODFARM.COM

**Davell’s Maple Farm**  
30 Orchard Dr, North Attleboro, MA  
(508) 699-7228  
www.davellsfarm.com  
This mini farm is located on a small cul-de-sac in North Attleboro, MA. Growing seasonal vegetables, fruits, and their own maple syrup. What started out as a maple syrup ‘hobby’ has turned into a small and growing business that the whole family participates in. Proud members of the Massachusetts Maple Producers Association. Call ahead.

**Miller’s Family Farm**  
500 Allen Ave, North Attleboro, MA  
(508) 695-4053  
www.millersfamilyfarm.net  
Offering tag and cut trees, along with fresh cut trees, wreaths, and local artisan crafts in the barn. Roast marshmallows in front of the campfire, weather permitting. Come browse the farm, have a hot drink, and enjoy the season with your family! Please check the calendar on the website for movie times, Santa visits, other events, and weather advisories. Don’t forget your camera for a picture in front of Santa’s workshop.

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

Second Nature Farm  
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. 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. Find them at area farmers markets!

**NORWELL**  
Hornstra Farms  
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 our 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.

**NORWELL**  
Norwell Farms  
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.

**ORLEANS**  
Dry Swamp Bog Farm  
22 Great Oak Rd, East Orleans, MA  
(508) 728-5085  
www.dsbfarm.com  
Dry Swamp Bog Farm is a small chemical-free farm in East Orleans operating since 1979 offers in season blueberries, cranberries, and produce from asparagus to zucchini including a variety of herbs.

**PLYMOUTH**  
Cranberry Hill Organic Farm  
103 Haskell Rd, Plymouth, MA  
(508) 888-9179  
Offers sweet dried and unsweetened dried cranberries year round. Fresh cans offered in season, frozen products offered year round. Farm tours offered by request; please call ahead. Visit www.localharvest.org/farms/555 to order online, or call to place an order.

**PLYMPTON**  
Holmes Farm and Farm Stand  
127 Manomet Point Rd, Plymouth, MA  
www.holmesfarmmanomet.com  
Holmes Farm is operated by Good Local Food. We are a Community Supported Agriculture Farm and retail Farmstand offering always local fresh seasonal fruits, vegetables, flowers, herbs, cheeses, maple syrup, honey, Non-GMO meats, organic eggs, and so much more. We commit to being fair to our earth and community by growing organic and sustainable food and supporting other farmers and foodmakers.

**PLYMPTON**  
Colchester Neighborhood Farm  
90 Brook St, Plympton, MA  
(781) 422-3921  
www.colchesterneighborhoodfarm.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.

**PLYMPTON**  
Mayflower Cranberries  
72 Brook St, Plympton, MA  
(781) 585-1999  
www.mayflowercranberries.com  
Mayflower Cranberries LLC is a family cranberry farm located in Plympton, Massachusetts. The 112 acre farm has 24 acres of active cranberry bogs. Offering a Harvest Viewing Guided Tour that provides visitors with a Cranberries 101 lesson and an opportunity to view harvest from the shore; The “Be the Grower” experience is an opportunity to put on some waders and join the grower in the bog helping with the harvest. Visit the Farm Store in the for a variety of cranberry goods including books, t-shirts, sweatshirts, hats, tote bags, Cranberry Maple Spread, Hot Cranberry Pepper Jam, Cranberry-Apple...
Butter, Fresh Cranberries, Cranberry honey from our bee keeper, Merrimack Apiaries, Ocean Spray Cranberry Juice including Sparkling Cranberry.

**Sauchuk Farm**
53 Palmer Rd, Plympton, MA
(781) 585-1522
www.sauchukfarm.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. Selections flow with the seasons!

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**RAYNHAM**

**Freedom Food Farm**
471 Leonard St, Raynham, MA
(978) 884-7102
www.freedomfoodfarm.com
Freedom Food Farm is a four-season, organic farm producing holistically grown produce, grain, pasture-raised eggs and grass-fed meat. The mission of the farm is to provide healthy, nutritious food to members of local communities while being good stewards of the land. FFF has a farm store, CSA, and offers workshops and events on the farm throughout the summer.

**REHOBOTH**

**Agraria Farm**
17 Willard Ave, Rehoboth, MA
(508) 336-3823
www.agariafarm.com
Agraria Farm is a very small, certificed 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. Farm products can be ordered online or picked up on site!

**Anawan Farm**
70 Anawan St, Rehoboth, MA
(774) 565-4376
www.anawanfarm.com
Anawan Farm is a small family run farm offering fresh herbs, a variety of ORGANICALLY GROWN vegetables: Green and red peppers, summer squash, zucchini, snap peas, bush beans (burgandy, yellow and green), corn, pumpkins, beets, cucumbers, kohlrabi, kale, red and green cabbage, red onions, white onions, broccoli, red leaf lettuce, green leaf lettuce, leeks, butternut squash, delicata squash, acorn squash and much more! Also selling, fresh cut flowers, farm fresh eggs, pasture raised poultry, and pork. Flowers are available at the farm stand mid-summer to mid October, along with bouquets offered with and without a vase.

**Cedar View Farm**
4 Cedar St, Rehoboth, MA
(508) 669-5937
Cedar View Farm is a 40 acre farm raising llamas, donkeys, and goats (meat available for sale). Horse boarding and riding lessons available as well, please call for more information.

**Clear Run Farms**
39 Miller Ave, Rehoboth, MA
(508) 336-2277
Beef cattle raised to market size – black Angus and Hereford.

**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!

**The Farmers Garden**
140 Davis St, Rehoboth, MA
(508) 889-7632
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. The Farmers Garden believes in supporting our local economy and at times actively
partner with other local farms to ensure that our members will have a wonderful selection of diverse in-season vegetables and products from our local area.

**Finch Farms**
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.

**Lawton Farms**
68 Blanding Rd, Rehoboth, MA
(510) 913-6142
Selling pullets, fresh eggs, vegetables, fresh turkeys.

**Meggies Farm**
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 never uses herbicides or pesticides relying instead what nature has given us to curb weeds and pests.

**Fine Farms Corn Crib**
Anawan and Tremont St, Rehoboth, MA
(508) 226-0616 • www.finefarms.com
Fresh veggies available since 1903!

**Mello’s Farm**
179 Homestead Ave, Rehoboth, MA
(508) 252-6826
Seasonal farmstand and baled hay.

**Oakdale Farm**
61 Wheaton Ave, Rehoboth, MA
(508) 336-7681
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 our 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 our farm animals. Hayrides in the fall take you to the corn maze, pumpkin patch and Christmas tree field.

**Pearson’s Christmas Tree Farm**
113 Barney Ave, Rehoboth, MA
(508) 336-6302
Sells Christmas trees and wreaths.

**Rainbow Turkey Farm**
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**
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. 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 our lifestyle, work and learning in an inspiring community.

**Souza Family Farm**
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 cukes and tomatoes. Outdoors they grow a wide assortment of vegetables for retail at the farm stand as well as at a farmers markets and for wholesale. In addition, to veggies, the Souzas have several acres of orchards. In the fall there are apples, cider, fall vegetables as well as mums, straw bales corn stalks etc.

**Winters Farm**
4 Tremont St, Rehoboth, MA
(508) 272-2095
Selling grass fed beef, pastured pork, and pastured chicken eggs. The cattle are fed hay that isn’t grown with synthetic fertilizers. They are also bucket trained on organic alfalfa pellets. The pigs are pastured and supplemented with grain and some...
ROCHESTER

Cervelli Farm
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.

Steven’s Farm Stand
Steven’s Farm Stand is a small, organic produce farm located in Rochester and Acushnet, MA. The owner, Steven Rittenhouse, grew up with a passion for agriculture and animal husbandry; a strong family tradition. Steven’s Farm Stand was brought to life by Steven and his grandfather in 2004, selling only farm fresh eggs, but when his grandmother passed away a few years later, he decided to continue growing the business in her memory. With his background in farming and degree in Sustainable Agriculture, he brings you nothing but the finest and freshest vegetables and gourmet greens.

Engelnook Farm
365 High Street, Rochester, MA (508) 728-6315
www.engelnookfarm.com
Not only boarding horses, but also growing select vegetables that used in their own jellies, farm fresh eggs, and select cheeses from local dairies: Great Hill Blue and Crystal Brook Farm.

Estabrook Farm
1 Estabrook Way, Rochester, MA (508) 763-3400
Fresh, local eggs.

Jonathan's Sprouts
384 Vaughan Hill Rd, Rochester, MA (508) 763-2577
www.jonathanssprouts.com
Jonathan’s Orgonics grows a variety of sprouts for the supermarkets and food service distributors of New England. Now selling skin superfoods: soaps and salves infused with sprouts and sprout oils, as well as oils and dressings.

Teal Farm
567 New Bedford Rd, Rochester, MA (508) 367-8188
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
855 Beech St, Rockland, MA (781) 878-8448
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.

Dalby Farm
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 our programs possible.

R & C Farms
124 Cornet Stetson Rd (Rte 123), Scituate, MA (781) 545-6502
www.randcfarms-simons.com
The Simons family are four generations of family farming. With all of their greenhouses, over 70 acres of fields, lots of hard work, and experience; they have what it takes to produce the best. Well respected in the farming community, they built our business on solid customer relations. Simons is the first name in top quality farming. Farm fresh flowers, produce, and fall festivities!

Tree-Berry Farm
135 Cornet Stetson Rd, Scituate, MA (781) 545-7750
www.treeberrylfarm.com
Tree-Berry Farm specializes in PVO 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.

Four Town Farm
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, strawberries, sweet corn, melons, and fall crops. Also offering pick your own which includes strawberries, fava beans, English peas, raspberries, pumpkins, and cut flowers.

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

Seven Arrows Farm
346 Oakhill Ave, Seekonk, MA (508) 399-7860 • www.sevenarrowsfarm.com
Come visit the gardens, enjoy a wood fired pizza, and browse the collection of uncommon plants. Tearoom, fresh and dried herbs available for sale. Also offering classes and events!

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...
SOUTHEASTERN MASSACHUSETTS AGRICULTURAL PARTNERSHIP (SEMAP)

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
293 Moose Hill St, Sharon, MA (781) 784-5691
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
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.

SOUTHEASTERN MASSACHUSETTS AGRICULTURAL PARTNERSHIP (SEMAP)

SOUTH ATTLEBORO

Fairland Farm
364 Hickory Rd, North Attleboro, MA (401) 529-6535
www.fairlandfarm.net
Fairland Farm LLC grow and harvest various types of berries and supply both the fresh fruit marketplace through a dry picking method but also serve all other cranberry interests with wet harvesting. Find their cranberries at area farmers markets.

SWANSEA

Almeida’s Vegetable Patch
110 GAR Hwy, Rt. 6, Swansea, MA (508) 676-6333
www.almeidasvegetablepatch.com
In an age of huge chain supermarkets, fast food joints on every corner, and meals you can order straight to your home, finding fresh, local produce is a thing of the past. This isn’t the case in Swansea, MA, the home of Almeida’s Vegetable Patch. Not only will you find the freshest produce grown right in Swansea or other nationally local farms, you will also discover a family business that has been serving the community of Swansea since 1928.

Johnson’s Roadside Farm Market
445 Market St, Swansea, MA (508) 379-0349
www.johnsonsroadsidemarket.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
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. In addition to alpacas, they also sell produce at area farmers markets throughout the summer.

Simcock Farm
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 Babbitt
1210 Wilbur Ave, Swansea, MA (401) 465-4832
Grass-fed beef, eggs, veggies, and more! Offering full service boarding and training facility for horses, a free petting zoo year round with goats, chickens, ducks, rabbits and more. Grass Fed Beef year round. Birthday parties and special events (including pony rides, hay rides and more. On-farm farmers market, Sundays 10 am - 2 pm.

TAUNTON

Crosby’s Orchard
1918 County St, Taunton, MA (508) 930-1942
Crosby’s Orchard is a third generation owned and operated Apple and Peach orchard located at 1950 County Street, East Taunton, MA. Established over 100 years ago, the orchard consists of mostly standard varieties of apples. Macintosh, Macoun, Paula Red, Red Delicious, and Golden Delicious.

Gray’s Greens Urban Farm
Harrison St, Taunton, MA (774) 226-8882
www.graysgreensfarm.com
Gray’s Greens Urban Farm is a collection of backyards plots all located about a mile from the Taunton Green, in Massachusetts. By locating the farm in places that are otherwise disregarded as places that could never commercially produce food, Gray’s Greens hopes to inspire others to grow their own food, and purchase locally grown. “Greening Taunton, one backyard at a time” is their motto as we they bring the local food movement into the Silver City. With limited space, their current business revolves around microgreens and salad greens production. Find them at area farmers markets!

Pine Hill Farm
159 Plain St, Taunton, MA (774) 265-3042
www.pinehillfarm.org
Pine Hill Farm specializes in beef and hay but also offers horse lessons, horse boarding, and manure and debris removal. Please call for more information.

Spring Rain Farm
692 Caswell St, Taunton, MA (508) 824-3393
www.springsrainfarm.com
Spring Rain Farm is a family-owned operation, producing cranberries, strawberries, beef, pork, lamb, hay, and firewood. PYO strawberries available late May to late June, cranberries from late September through the winter (come see harvest mid September through mid October!), with beef, pork, firewood and hay available year round.
TIVERTON, RI

StoneCroppe Farm
333 East Rd, Tiverton, RI
(401) 624-6778
Find delicious locally grown goods at the Stone Croppe Farm farmstand!

WAREHAM

A.D. Makepeace Company
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
34 N. Carver Rd, West 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!

Willows Cranberries
2667 Cranberry Highway, Wareham, MA
(508) 295-5085
www.willowscranberries.com
Fresh Cranberries, Specialty Foods, Trail Mixes. Check out the website for more information and details!

Wareham Quail Farm
150 Fearing Hill Rd, West Wareham, MA
(508) 295-5528
Raising Bobwhite Quail for release. Free range chicken eggs year round. Farm stand open in season.

WEST BRIDGEWATER

Asack Turkey Farm
166 South St, West Bridgewater, MA
(508) 586-2902
www.asackturkeyfarm.com
Asack Turkey Farm believes in raising their turkeys in the most humane way possible. They follow strict animal welfare standards, and allow the turkeys to roam free in spacious barns. Since 1930, they have been raising turkeys with the mission to provide their animals with the best quality of life and customers with the highest quality of meat. Selling delicious turkey at great prices during the Thanksgiving and Christmas season. Also offering delicious food and hard and soft ice cream at great prices! From turkey sandwiches and paninis to turkey dinners and salads, there is something that is sure to please everyone.

Matfield Maple Farm
107 Matfield Rd, W Bridgewater, MA
(508) 588-9858
www.matfieldmaplefarm.com
Fresh maple products made right in West Bridgewater! Matfield Maple Farm runs Saturdays and Sundays in March. Delicious local maple products available for sale as well.

Natural Farming Works
63 Prospect St, West Bridgewater, MA
(508) 588-5782
A small hobby farm selling our eggs, honey, and beeswax. Call for availability and to make an appointment.

WESTPORT

Adirondack Farm
1046 Blossom Rd, Westport, MA
(508) 415-5066
www.thepettingfarm.org
Come see the reality of a refurbished 1851 working farm. Opening This Season May 1, 2017. View and pet all of the farm animals! The farm walk and picnic area is $ 7.00 per person. All children must be accompanied by an adult. Fresh eggs and local honey for sale year round.

Allen Farms
913 Division Rd, Westport, MA
(508) 636-2013
www.allenfarmorganics.com
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.

Berry Hill Farm
796 Pine Hill Rd, Westport, MA
(508) 636-8976
Berry Hill Farm grows a variety of berries with blueberries being their largest crop.

Cluck & Trowel
875 Horseneck Rd, 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. Certified organic!

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

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

**The Golden Robin Farm**  
607 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.

**Healthy Futures Farm**  
528 American Legion Highway, Westport, MA  
(508) 558-5205  
[www.healthyfuturesfarm.com](http://www.healthyfuturesfarm.com)  
Healthy Futures Farm will began providing their community with nutrient dense fruits and vegetables in the Spring of 2015. They are a small family farm that focuses on soil fertility while practicing a chemical free approach. Farm stand, CSAs, and on site farmers market!

**Ivory Silo Farm**  
Corner of Hixbridge & Horseneck Rd, Westport, MA  
Farmers Bill Braun and Dee Levanti grow vegetables, herbs, and flowers on about 5 acres at Ivory Silo Farm in Westport, MA. Produce grown is open pollinated varieties and the farmers save seeds from many of their crops. Ivory Silo follows ecological growing practices and strive to achieve a productive, low input farm system that is balanced as well as resilient.

**John Bettencourt Farm**  
928 Horseneck Rd, Westport, MA  
(508) 636-4328  
Agricultural custom work. Selling hay for feed and construction.

**Nest and Song Farm**  
3 Stone Fruit Ln, Westport, MA  
(781) 426-1382  
[www.nestandsongfarm.com](http://www.nestandsongfarm.com)  
Nest and Song is a small, diversified farm in Westport, MA committed to providing our local communities with fresh vegetables, fruit, eggs and meat produced in ways that ensure ecological and human health for both current and future generations. That means using organically approved amendments and locally sourced seaweed and compost materials to nourish our soils; refraining from using synthetic pesticides, herbicides and fertilizers; and putting thought of all that we love into all that we grow. The farm is a community space where you will find care (the nest) and celebration of life (the song) - come visit and feel the love!

**Noquochoke Orchards**  
594 Drift Rd, Westport, MA  
(508) 636-2237  
[www.nquochokeorchards.com](http://www.nquochokeorchards.com)  
Noquochoke Orchards are growers of 70 varieties of apples, as well as other tree fruit & heirloom vegetables. Farmstand open daily in season with a large variety of heirloom vegetables & fruits and their own fresh apple cider.

**Orr’s Farm**  
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**  
103 Cadmans Neck Rd, Westport, MA  
(978) 590-6537  
Paradise Hill farms 20 acres located on the East Branch of the Westport River. Offering a wide selec-

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**SEMAP TWILIGHT WORKSHOPS**

Our Twilight workshop are great for farmers, gardeners, and foodies. Join us for farm tours and workshops across southeastern Massachusetts. Check our website for details and registration!

- **Saturday, March 25, 10 am - 12 pm**  
  Plant Propagation and Seed Starting, White Barn Farm, Wrentham, MA
- **Saturday, May 6, 2 pm - 4 pm**  
  Raising Chickens, Marshfield Fairgrounds, Marshfield, MA
- **Thursday, May 11, 5:30 pm - 7:30 pm**  
  Spring Season Extension in the Field, Langwater Farm, Easton, MA
- **Thursday, May 25, 6 pm - 8 pm**  
  New England Alpaca Fiber Pool Tour, NEAFP, Fall River, MA
- **Thursday, June 15, 6 pm - 8 pm**  
  Growing Cut Flowers, Weatherlow Florals, Westport, MA
- **Monday, June 26, 6 pm - 8 pm**  
  Setting the Stage for a Successful Season with Full Spectrum Fertility, Brix Bounty Farm, Dartmouth, MA
- **Tuesday, October 17, 5 pm - 7 pm**  
  Storage Crops, Freedom Food Farm, Raynham, MA
tion of potted herbs, annual vegetable plants and container herb gardens. Additionally offering seasonal fruits (peaches, nectarines, plums, apricots, and apples) and vegetables (lettuce, root veggies, sweet corn, and of course tomatoes) which are picked fresh daily for our Farmers Market as well as customers that visit the farm. Also offering jams and jellies, many of which are made with farm fresh fruits.

**Pine Crest Christmas Tree Farm**
285 Pine Hill Rd, Westport, MA
(774) 292-3105 preferred
www.rawmilkwestportma.com

“Choose and Cut” your own Christmas Tree from 10 acres of fields. Cut fresh when you are ready to take it home. All trees are mechanically shaken to remove old growth needles and any debris. For ease of handling, trees can be baled (wrapped in netting) upon request. For the mobility impaired, one of our Golf Cars is available to carry customers to the fields. Free hot chocolate, cookies, and tree ornaments for the kids also provided.

**Pine Hill Dairy**
272 Pine Hill Rd, Westport, MA
(774) 292-3105 preferred
www.rawmilkwestportma.com

Pine Hill Dairy is a local farm owned by fourth generation farmer, Andrew Ferry. Andrew is currently selling certified raw milk by the gallon and half gallon. Pine Hill Dairy is the only place in Westport, MA that you can purchase raw milk! Andrew strives to give you a healthy and fresh product! Come by the store for more information on raw milk and how it could be beneficial to your family. Hope to see you soon!

**River Rock Farm**
236 Fisherville Ln, Westport, MA
(508) 636-5586

100% grass-fed beef sold direct to consumers. Please call for details.

**Run Dog Run Farm**
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. Also offering petting zoo and doggy day care.

**Sampson Farm**
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 Markers this season. Wholesale potatoes mid-August through March.

**Sanford Farm**
715 Sanford Rd, Westport, MA
(508) 672-0674

35 acre farm growing fruits and vegetables.

**Shy Brothers Farm**
Westport Point, MA
(508) 965-6560
www.shybrothersfarm.com

Makers of Hannahbells, Cloumage, and mozzarella curd. As artisan cheesemakers, Shy Brothers are committed to the highest quality delicious cheeses, unique to the area. They believe that we can make our 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.

**Skinny Dip Farm**
1603 Main Rd, Westport, MA
(401) 592-0237

www.skinnydipfarm.com

Certified organic flowers, herbs, baby salad greens, root vegetables and other veggies, and potted plants. CSA shares June through October with pick-up locations in Westport, Little Compton, and Plymouth Farmers Market. Find them at the Old Rochester Farmers Market, Westport Farmers Market, and local Southcoast restaurants and retail stores.

**Stonehaven Farm**
1506 Drift Rd, Westport, MA
(508) 636-1361
www.stonehavenfamilyfarm.com

Offering lamb, chicken and duck eggs, fleeces from Horned Dorset Sheep, sheep skins, and fruits and vegetables. Also offering Farm Stays! Please call for purchase.

**Sweet Goat Farm**
1 Revere Court, Westport, MA
(508) 675-0963
www.sweetgoatfarm.com

Sweet Goat tends a small flock of laying hens and a 30-goat herd of Nigerian Dwarfs (a miniature dairy breed). They milk our 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.

**Tripps Dairy Farm**
Old Pine Hill Rd, Westport, MA
(508) 736-1160

As a family run farm established in 1945, Tripps offers three generations of agricultural expertise and commitment in producing high grade livestock and natural compost products. High-grade dairy cattle replacements and beef cattle along with high-quality natural compost. Also offering summer sweet corn.

**Wasontuxet Brand**
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**
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 time before coming.
Weatherlow Farms
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.

WRENTHAM
The Big Apple Farm
207 Arnold Street, Wrentham, MA
(508) 384-3055
www.thebigapplefarm.com
The Big Apple Farm is a family favorite offering good, old fashioned fun. Fall weekends offer Hayrides and the Pumpkin House. See an actual working American farm at its best! Offering the freshest, hand-picked produce grown & handled with care. In season, they have 26 varieties of apples, 28 types of vegetables, and Pick Your Own blueberries, raspberries, apples, & hops. Also available are their own homemade cucumber pickles in barrels, vegetable plants, decorative sunflowers, and Christmas trees & greens. The bakery offers delicious goodies including homemade donuts, hand dipped candy & caramel apples, and many flavors of pies available through December 23 (Easter orders taken by phone). They also have a vast assortment of jams, sauces, syrups and gift baskets. Choose from the selection of old fashioned candies and fudge.

Cook’s Valley Farm
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. This isn’t a supermarket - if it isn’t in season or it can’t be grown 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.

White Barn Farm
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 inspire 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.
**BROCKTON**  
*Jordan Brothers Seafood*  
Brockton, MA  
(508) 583-9797  
www.jordanbrothersseafood.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!

**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.

**DARTMOUTH**  
*Cape Quality Seafood*  
657 Dartmouth St, S. Dartmouth, MA  
(508) 996-6724  
www.capequalityseafood.com  
Cape Quality Seafood Restaurant and market was established in late 1997 by two good friends, Mark Bergeron and Sonny Stanley. They changed the seafood business by opening their own restaurant and market, taking the fish unloaded at their dock and delivering it right to your plate. These two seamen combined their many years of experience to form a company dedicated to off-loading many of the best fishing boats in the port of New Bedford, Massachusetts, the largest fishing port on the East Coast. Their seafood market has some of the largest lobsters around, great local and wild fish, as well as a frozen selection. As you may know, there are a lot of seafood products coming from China and overseas. Cape Quality uses local products and support fishing in the USA.

**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.

**HANOVER**  
*David’s Fish Market*  
257 Davis St, Fall River, MA  
(508) 676-1221  
www.davidsfish.com  
For over 50 years, the Sardinha family has been Fall River, MA’s fresh seafood market providing quality seafood to the community. The fact that they are family owned and operated has allowed David’s Fish Market to focus on quality. The Sardinha family personally selects the freshest product available, 7 days a week, so you always have access to the seasonal catch! With over 50 years in the business, David’s Fish Market has created and maintained relationships with local fishermen and seafood purveyors to bring you a product you wouldn’t have access to otherwise. David’s Fish Market also makes its product available to wholesale distributors.

*Hanover Lobster & Seafood*  
443 Columbia Rd, Hanover, MA  
(781) 826-9622  
Fresh lobster, shrimp, steamers, oysters, scallops, and fish. Come by; you won’t be disappointed!
Locally sourced events planned by Roszak Cuisine hosted by How on Earth in a charming country store setting. Parties from 10 to 100 on or off site. We are capable of accommodating the most conscious of clients. Partnered with Marion Institute and Grow Education with events varying from rehearsals to fundraisers. Stop in for lunch, grab some local grocery and plan your next event with us. Eclectic beer and wine list paired with Chef Edward Roszak and his team’s wonderful menu are bound to please and set up a great event.

MATTAPoisETT
Turk's Seafood Market
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!

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.

Captain Frank’s Seafood Market
360 Hathaway Rd, New Bedford, MA
(508) 992-3000
Seafood market conveniently located off of Rte 140.

Kylene’s Catch Seafood Market
2 Washburn St, New Bedford, MA
(508) 984-5150
www.kylerseafood.com
In this gourmet retail market one will find a wide array of seafood products. The market carries an extensive line of seafood and shellfish, in addition to their award winning finishing sauces and a full variety of spices, condiments, oil, marinades and flavored vinegars. The market carries everything from Cod caught on the Georges Banks to Norwegian Salmon flown in fresh from Norway.

LIBERTY Lobster
35 C Homers Wharf, New Bedford, MA
(508) 997-4500
www.libertylobster.com
Liberty Lobster, located in New Bedford, MA, is your home for fresh seafood delivered overnight directly from the boat to your door. You can now order fresh seafood online and have it shipped nationally, directly to your home. Buy lobster, scallops, crab and other seafood items the same day it is harvested from the Atlantic from the New Bedford, MA, Wharf location.

PLYMOUTH
Kestrel Caught
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.

Rock Bottom Seafood
2234 State Rd, Plymouth, MA
(508) 888-6678
No-frills nook offering fresh seafood, plus chowder, lobster rolls & other New England classics.

QUINCY
Burke’s Seafood
61 Billings Rd, N. Quincy, MA
(617) 328-9765
www.burkesseafood.com
For over 30 years, Burke’s has built a reputation as the area’s leading fish market by offering customers the freshest, highest quality seafood at exceptional values. Also offering a full menu of fried & broiled seafood available for takeout or dine in.

SCITUATE
Scituate Lobster Pound
259 Stockbridge Rd, Scituate, MA
(781) 545-0027
A specialty market that offers fresh seafood, high-
end cuts of meat, gourmet meals ready-to-go, and a variety of sauces, seasonings and spices, to name but a few of items available.

SEEKONK
Tony’s Seafood
1365 Fall River Ave, Seekonk, MA
(508) 336-6800
www.tonysfreshseafood.com
For three generations, the Tony’s Seafood retail market provides the finest in fresh seafood and seafood products. Not only locally in Southeastern Massachusetts and the East Bay of Rhode Island, but also throughout the continental US. Fresh caught local product is shipped in daily from their HACCP certified wholesale processing facility. Oven ready entrees, soups, sides, and appetizers are made from scratch in house, providing you with the fresh quality you deserve and rarely find. A one stop shop. Also carrying daily delivered fresh bread, fine wine, and craft beers. Let their experienced staff help you will all your seafood needs from party platters to specialty orders. Tony’s goal is to provide each customer with the best New England seafood experience.

SWANSEA
North End Seafood Co.
395 Wilbur Ave, Swansea, MA
(508) 567-6583
Fresh seafood, shellfish, live lobsters, clam boils and other ready to cook seafood, chowders, fried seafood and much much more!

WAREHAM
Diggers’ Choice SouthEast Shellfish
22 Kendrick Rd, Wareham, MA
(508) 273-0323
www.diggerschoice.com
You can buy seafood from countless places, from a fish market to your local supermarket. So why should you choose SouthEast Shellfish? Start with the freshness of our Diggers’ Choice products. Diggers’ Choice is based in the seafood capital of the world – New England. Every day, they purchase fish and scallops off piers on Cape Cod, in Boston, and in New Bedford Massachusetts. SouthEast Shellfish receives fresh clams dugout on local each day and ships much of their product the same day it’s caught or harvested.

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 coleslaw 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.

WESTPORT
Revolution Lobster Seafood Market
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.

Westport Lobster
915 Main Rd, Westport, MA
(508) 636-8500
www.westportlobster.net
Providing Westport, Little Compton and the surrounding area with fresh seafood and related products. Open 7 days a week 10am-6pm.

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.
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.

BRIDGEWATER
Black Hat Brew Works
25 Scotland Blvd, Unit 1, Bridgewater, MA
(508) 807-5172
www.blackhatbrewworks.com
Black Hat Brew Works is a local craft brewery, focused on making small batches of high quality beer, using as many local ingredients as possible.

CANTON
Blue Hills Brewery
1020 Turnpike St #3B, Canton, MA
(781) 821-2337
www.bluehillsbrewery.com
Walk Right on In! Come on in Monday through Saturday to purchase delicious craft beer direct from the source and right for your budget! No limits or long lines for you to wait in. Tastings are held on Fridays and Saturdays and you can explore many offerings (depending on the season) including IPA, double IPA, kolsch, red ale, barley wine, stout, barrel aged beverages and more.

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.

DARTMOUTH
Coastal Vineyards
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.

Running Brook Vineyards
335 Old Fall River Rd, Dartmouth, MA
(508) 985-1998
www.runningbrookwine.com
Local winery and distillery producing red, white, and port wines, as well as brandy and liqueurs. Stop in for a wine tasting or enjoy some year-round entertainment.

EASTON
Shovel Town Brewery
50 Oliver St - Rear, North Easton, MA
(508) 205-7151
www.shoveltownbrewery.com
Doors are open for growler fills, pours and flights! Friday’s 4pm-8pm and Saturdays 11am-8pm. Shovel Town Brewery is a unique neighborhood gathering place where you can relax and socialize in an environment of fresh, artisanal beers, food and good times.

HINGHAM
Bradford Distillery
3 Pond Park Rd, Hingham, MA
(781) 817-4499
www.shoveltownbrewery.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.

Bradford Distillery makes small batch vodka, gin, brandies and other things from local ingredients! Tasting Room open Thurs/Fri 4-8p, Sat 10a-6p -- welcome to Bradford Distillery!
NEW BEDFORD

Greasy Luck Brewery
791 Purchase St, New Bedford, MA
(774) 703-5850
www.greasyluckbrewery.com
With over 4 in house brews, a full menu, live music, and an events space that holds over 300 people, Greasy Luck Brewery is sure to become a frequent stop when visiting New Bedford.

Moby Dick Brewing Co.
16 S Water St, New Bedford, MA
(774) 202-6961
www.mobidickbrewing.com
Moby Dick Brewing Co. serves craft ales and lagers brewed on premises, along with distinctive cuisine prepared from locally sourced seafood, meats and produce. Located in the heart of New Bedford’s historic district. Real beer. Real food. Real good. Lunch from 11:30-3 pm, dinner from 4:30 pm-closing.

Travessia Urban Winery
760 Purchase St, New Bedford, MA
(774) 929-6534
www.travessiaurbanwinery.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. Located in the heart of New Bedford’s historic district. Real beer. Real food. Real good. Lunch from 11:30-3 pm, dinner from 4:30 pm-closing.

Independent Fermentations
127 Camelot Drive, Plymouth, MA
(508) 789-9940
www.independentfermentations.com
Independent Fermentations Brewing (aka IndieFerm) specializes in making Belgian-inspired craft beers with locally grown ingredients. They use Massachusetts-made barley, wheat, and rye malts as well as some malt from local farmer/maltsters from around the Northeast. Most of their hops come from Massachusetts but there are some varieties that simply don’t grow here. IndieFerm supplements with other sources when they need to. On average, their beers are brewed with about 80% locally sourced ingredients. IndieFerm believes in making local beers with local ingredients. The tap room is open for tastings, tours, and pints Thursdays & Fridays from 3-7 PM, Saturdays from 12-7 PM, and most Sundays from 12-4 PM. There are usually have 8 beers on tap and sometimes also a cask conditioned beer on the counter.

Dirty Water Distillery
10 Water St, Plymouth, MA
(508) 927-3260
www.dirtywaterdistillery.com
Dirty Water makes artisanal liquor. Not your grandfather’s liquor (except for one), rather new and exciting liquors that offer a modern taste enabling outstanding cocktails. Rather than recreate liquors that everyone is already familiar with, their goal is to explore and discover new flavors to share with you. Offering several different rums, vodkas, gin, and honey liqueur.

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 capacity to brew 2,000 barrels a year.

Plymouth Bay Winery
114 Water St, Plymouth, MA
(508) 746-2100
www.plymouthbaywinery.com
Plymouth Bay Winery creates products and generate ideas to bring out the chef in you. Located in America’s Hometown, Plymouth, MA, they craft wines and wine related products, from fruits indigenous to the Northeast. This family winery, overlooking historic Plymouth Bay, produces cranberry and other delightful fruit wines. Take a pilgrimage to a new world of flavor. Play with Bay!

Plymouth Beer Company
10 Water St, Plymouth, MA
(603) 703-5850
www.plymouthbeer.rocks
From the people that brought you Dirty Water Distillery comes Plymouth’s newest craft beer destination.

WESTPORT

Buzzards Bay Brewing
98 Horseneck Rd, Westport, MA
(508) 636-2288
www.buzzardsbrew.com
Since 1997, Buzzards Bay Brewing has been hand-crafting 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 our 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 our 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
417 Hixbridge Rd, Westport, MA
(508) 636-3423
www.westportrivers.com
A 5th generation family ran vineyard and winery, producing world class sparkling wines, and award winning estate grown whites and red. Stop in for a tasting or enjoy a glass at the farm store.
BRIDGEWATER
Mike Shea’s Coffee
Bridgewater, MA
(774) 929-5234
www.mikesheas.com
Freshness equals better tasting coffee. Using 100% Arabica beans is the foundation for premium quality. A great roast profile allows the unique taste integrity of each coffee bean to be delivered. That means, no under or over roasting! Add in our pride and passion, along with the roast to order policy... that’s why customers are calling Mike Shea’s their preferred coffee roaster. Find them in local grocery stores and online.

CHATHAM
The Chatham Jam & Jelly Shop
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.

EASTON
Simpson Spring
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.

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

MARION
Great Hill Dairy
(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.

Herb-in-Fusion/Sprig
25 Pine Hill Ln, Marion, MA
(774) 488-9097
www.sprigsavor.com
www.herbinfusion.com
Sprig is a unique collection of artisan specialty products, including savory, herb-infused and pepper jellies, dried herbs, fruits, mulling spices, seasonings, make-your-own vanilla extract, gourd art, and birdhouse gourds.
**MIDDLEBORO**

**Peaceful Meadows Ice Cream**
109 West Grove St, Middleboro, MA
(508) 947-1322
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.

**Plimoth Grist Mill**
6 Spring Ln, Plymouth, MA
(508) 830-1124

The Plimoth Grist Mill is a working mill that uses water power to mill organic corn into delicious, freshly ground cornmeal on 200 year old French Buhr millstones. On days when they are milling corn, watch as the miller orchestrates the water wheel, gears, and stones to turn out delicious, fragrant cornmeal. Hear the corn cracking and feel the rumble as the waterwheel and gears work together to turn the 2500 pound runner stone. To check when they are milling corn, please call 508-746-1622 ext. 8242.

**Norwell**

**Hornstra Farms**
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 our 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.

**Plymouth**

**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.

**Speedwell Coffee**
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 our 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. Find them online and at local stores.

**Rochester**

**Farm to Baby**
PO Box 13, Rochester, MA
(508) 728-1387
www.farmtobaby.org

Farm to Baby is the healthy, nutritious option for your youngster. Locally sourced foods — expertly prepared to maximize nutritional goodness — delivered right to your door!

**Wareham**

**Jim’s Organic Coffee**
21 Patterson Brook Road, West Wareham, MA • (866) 546-7674
www.jimsorganiccoffee.com

Jim’s Organic Coffee is organic, grown without synthetic pesticides and fertilizers. Organic coffee improves the ecosystem of the farms and surrounding communities through their path toward reality, and The Ice Cream Barn was born.

**No Joke Smoke BBQ**
Swansea, MA • (508) 567-7027
www.nojokemokebbq.com

Ryan and Sharon are native New Englanders 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.
improved water quality, topsoil retention, and increased biodiversity. Jim’s Coffee is slowly hand roasted to deliver you a rich full and clean cup. Jim’s Organic Coffee is: Certified Organic by Quality Assurance International, Certified Kosher, Grown and Processed in accordance with the California Organic Foods Act 1990, Grown under shade canopy. From farms and farmers who are paid premiums to farm organically and thus treat their land, air and water tables with respect AND to sustain themselves and their communities.

**WEST BRIDGEWATER**

**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**
107 Matfield Rd, W Bridgewater, MA
(508) 588-9858
www.matfieldmaplefarm.com
Fresh maple products made right in West Bridgewater! Tours run Saturdays and Sundays in March. (Check website for details about maple season). Delicious local maple products available for sale as well.

**WESTPORT**

**1773 Roasters @ Common Ground Coffee**
762 Main Rd, Westport, MA
(774) 264-1008 • www.1773roasters.com
www.commonground.coffee
Sourcing only the finest green beans from individual farms that are altitude grown, shade grown, hand selected, certified Fair Trade and Organic. So, join 1773 Roasters on a coffee loving adventure. It might cost a few dollars more than supermarket coffee, but the differences in taste, quality and aromas are easily worth the cost. Bringing only the best coffee to you, because we love coffee and anything short of the best would be a crime.

**Gray’s Grist Mill**
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**
11 Division Rd, Westport, MA • (508) 636-8047
Olio di Melli provides organic olive oils and balsamic vinegars from small family farms in Italy. They also supply 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.

**Shy Brothers Cheese**
Westport Point, MA
(508) 965-6560
www.shybrothersfarm.com
Makers of Hannahbells, 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.

**WHITMAN**

**Peaceful Meadows Ice Cream**
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.
ATTLEBORO

Colonel Blackinton Inn
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 Inn 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.

Fine Catering by Russell Morin
95 Frank Mossberg Dr, Attleboro, MA
(508) 226-6600
www.morins.com

Fine Catering by Russell Morin is committed to redefining and adapting our services in order to give every event the special touch it needs to exceed expectations. So whether it is a wedding at one of the famed Newport mansions, a prestigious gala or a corporate picnic, Fine Catering by Russell Morin is here to create memorable events.

BROOKLINE

Clear Flour Bakery
178 Thorndike St, Brookline, MA
(617) 739-0060
www.clearflourbread.com

Clear Flour Bread specializes in making the authentic breads of Italy and France. Using simple ingredients - flour, water, salt and yeast - they scratch mix and hand shape long fermented doughs for stone hearth baking. All of their flours are unbleached and unbromated. Rye, whole wheat, buckwheat, and 7-grain blend are organic and stone ground. No dough conditioners, preservatives or improvers of any kind are added. Their delicious baguettes and boules, batards, and loaves are made fresh daily by a highly skilled staff committed to preserving the art and craft of traditional bread making.

The Fireplace
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.

DARTMOUTH

Farm & Coast Market
7 Bridge St, S. Dartmouth, MA
(774) 992-7093
www.farmandcoastmarket.com

Farm & Coast Market, in the heart of historic Padanaram Village, is a place where families, friends and neighbors can gather. Pastured meat & butchery, craft beer & wine, daily bread, pastries, fine cheeses, cafe with casual dining, take home foods- hand crafted in house!

Little Moss
6 Bridge St, S. Dartmouth, MA
(508) 994-1162
www.littlemoss.com

Little Moss Restaurant is the result of a long time dream of offering handmade, locally sourced food to the owner’s hometown of Padanaram, MA. Little Moss works with local farmers and fisherman to serve 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.
DEDHAM
Aquitaine
500 Legacy Place, Dedham, MA
(781) 471-5212
www.aquitainededham.com
Menu items are traditional in nature while continually elevated to new levels using premier techniques and locally sourced ingredients whenever and wherever possible. The kitchen prepares all items to order and may easily prepare for vegetarian, gluten-free and allergen free dishes. Offering lunch/brunch and dinner, a full bar, 120 bottle wine list, curated specialty cocktail list, and a selection of domestic and imported beers on draft and in the bottle.

EASTON
The Farmer’s Daughter
122 Main St, Easton, MA
(508) 297-0286
www.thefarmersdaughtereaston.com
Situated right on Main Street in Easton is a great eatery full of local ingredients. The Farmer’s Daughter has already become a staple in Easton. The Farmer’s Daughter offers an extensive menu for breakfast and lunch, and has also recently expanded to offer an “after dark” menu. Fresh, local ingredients are what makes this restaurant shine!

FAIRHAVEN
Flour Girls Baking Company
230 Hurtleston Ave, Fairhaven, MA
(774) 202-5884
www.flourgirlsbakingco.com
Flour Girls uses all-natural FRESH ingredients used in recipes handed down from mothers, aunts and grandmothers, great-great aunts and grand 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 locally roasted coffee and sandwiches.

HINGHAM
Square Cafe
150 North St, Hingham, MA
(781) 740-4060
www.thesquarecafe.com
Square Cafe’s menu is a modern interpretation of European and American classics. The straightforward, vibrant cuisine is seasonally driven and crafted with excellence, using the best-sourced local ingredients. With so many amazing dishes to choose from, it is no wonder why our guests keep coming back.

The Quarry
415 Whiting St, Hingham, MA
(781) 740-7300
www.quarrytingham.com
The inspiration for The Quarry began at its location centuries ago. Generations of miners applied ingenuity and fortitude, combined them with nature’s unspoiled materials of earth and water, and built a legacy. They showed us to respect what New England provides as ingredients. And so that philosophy is honored at the Quarry by cooking with restraint, sharing the heritage of cocktails or wines, and enjoying this landscape with you. This is the essence of what we proudly present to you today. Where Rustic Meets Refined Began.

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
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.

Oxford Creamery
98 County Rd, Mattapoisett, MA
(508) 758-3847
www.oxfordcreamery.com
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.

How on Earth
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 & weekend breakfast 11-3. Friday Night dinners are offered 4-7. 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.

Shipyard Galley
67 County Rd, Mattapoisett, MA
(508) 758-9408
www.shipyardgalley.com
Offering the finest in local fare, handmade bread, sandwiches and essential food items. At the Shipyard Galley, all sandwiches are handmade with fresh ingredients. That means bread that just came out of the oven, lettuce and vegetables that are still crisp and deli meat that has been freshly sliced. Come on in and have a taste!
**FOODIE & LOCAL LIBATION WORKSHOP SERIES**

- **Friday, June 23, 6 pm - 8 pm**
  Coffee & Dessert, Speedwell Coffee, Plymouth, MA
- **Friday, July 21, 6 pm - 8 pm**
  Local Wine Tasting, Plymouth Bay Winery, Plymouth, MA
- **Wednesday, August 9, 6 pm - 8 pm**
  Local Beer and Cheese Tasting, Shoveltown Brewery, Easton, MA
- **Friday, September 8, 6 pm - 8 pm**
  Local Craft Spirits and Pizza, Dirty Water Distillery, Plymouth, MA

**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.

**The Farmer’s Kitchen**
2112 Acushnet Ave, New Bedford, MA
(774) 206-6231
www.thefarmerskitchenmb.com

Based on the overwhelming response to meat and chicken pot pies, and ready to grill/bake marinated chickens from Wyandotte Farms at local markets, The Farmers Kitchen has moved from concept to reality. Items at The Farmers Kitchen are made with three things in mind - quality, convenience and value. Sourced from local farms, items are prepared with the cleanest and freshest ingredients available to bring a quality product to your table. Also offer convenient choices to save you time, while not taking your whole paycheck. Hot and Cold prepared items ready for your table, “Take & Bake” items like pies and marinated poultry, beef and pork requiring some time in the oven or on the grill, Farm-fresh ingredients for your own culinary exploration.

**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.

**M & C Restaurant & Catering**
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.

**MIDDLEBORO**

**Bridgewater Village Bakery**
321 B West Grove Street, Middleboro, MA
(508) 947-0222
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. 

**MILTON**

**Steel & Rye**
95 Eliot St, Milton, MA
(617) 690-2787
www.steelandrye.com

The cuisine at Steel & Rye is based on artisan products prepared in methods rooted in tradition by people that inspire us. Heritage & heirloom vegetables, grains, pastured meat and poultry, line caught and hand gathered seafood. A hand crafted cuisine that reflects our diverse American culture honoring genuine values and hospitality. A relentless effort to fulfill a mission to present a culinary version of Americana.

**NEEDHAM**

**Hearth Pizzeria**
974 Great Plain Ave, Needham, MA
(781) 433-0600
www.hearthpizzeria.com

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.

**MILTON**

**Volante Farms**
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!

**NEW BEDFORD**

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

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

**RESTAURANTS & BAKERS**

**Turk’s Seafood**
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! Turk’s now has a full restaurant dining room, a seafood market, and a sushi bar serving Sushi, Sashimi, Raw Bar, & Tapas. Turk’s has a full bar offering a variety of local, domestic beer and wine and are renowned for our martinis and signature drinks.

**MIDDLEBORO**

**Bridgewater Village Bakery**
321 B West Grove Street, Middleboro, MA
(508) 947-0222
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.

**MILTON**

**Steel & Rye**
95 Eliot St, Milton, MA
(617) 690-2787
www.steelandrye.com

The cuisine at Steel & Rye is based on artisan products prepared in methods rooted in tradition by people that inspire us. Heritage & heirloom vegetables, grains, pastured meat and poultry, line caught and hand gathered seafood. A hand crafted cuisine that reflects our diverse American culture honoring genuine values and hospitality. A relentless effort to fulfill a mission to present a culinary version of Americana.

**NEEDHAM**

**Hearth Pizzeria**
974 Great Plain Ave, Needham, MA
(781) 433-0600
www.hearthpizzeria.com

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.

**Sweet Basil**
942 Great Plain Ave, Needham, MA
(781) 444-9600
www.sweetbasilneedham.com

A cozy, friendly Italian restaurant in Needham, MA.

**Volante Farms**
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!

**New Bedford**

**The Farmer’s Kitchen**
2112 Acushnet Ave, New Bedford, MA
(774) 206-6231
www.thefarmerskitchenmb.com

Based on the overwhelming response to meat and chicken pot pies, and ready to grill/bake marinated chickens from Wyandotte Farms at local markets, The Farmers Kitchen has moved from concept to reality. Items at The Farmers Kitchen are made with three things in mind - quality, convenience and value. Sourced from local farms, items are prepared with the cleanest and freshest ingredients available to bring a quality product to your table. Also offer convenient choices to save you time, while not taking your whole paycheck. Hot and Cold prepared items ready for your table, ”Take & Bake” items like pies and marinated poultry, beef and pork requiring some time in the oven or on the grill, Farm-fresh ingredients for your own culinary exploration.

**M & C Restaurant & Catering**
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.
**Earn More SNAP Dollars with the Healthy Incentives Program!**

Spend your SNAP dollars on farm-fresh fruits and vegetables at participating Healthy Incentives Program (HIP) retailers and have the amount of your purchase instantly added back to your EBT card!

**Farmers Markets**
Look for participating farmers at regularly scheduled markets in your town or nearby, selling fresh fruits and vegetables.

**Farm Stands**
On-farm stores where you can buy fresh fruits and vegetables, right from the hands that picked them.

**Mobile Markets**
Markets that bring farm-fresh produce right to your community.

**CSA Farm Shares**
Membership-based service that provides your family with fresh fruits and vegetables every week.

Look at what you can earn each month! (based on household size)

- **$40** 1-2 people
- **$60** 3-5 people
- **$80** 6+ people
Morton’s Fork Catering
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 supporting local farmers when possible) keeping your belly and soul happy. Serving beer and wine (many local options)!

NORTH ATTLEBORO
Briggs Nursery Cafe
295 Kelley Blvd.
North Attleborough, MA
(508) 699-7421
www.briggsnursery.com
Offering breakfast, lunch, kids meals, and full espresso bar. Using fresh, premium ingredients!

PEMBROKE
Cranberry Vine Catering & Events
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 our departure at event’s end, your home or venue is spotless.

HEARTH ARTISAN BREAD
123-2 Camelot Dr, Plymouth, MA
(774) 773-9388
www.hearthartisanbread.com
Hearth Artisan Bread is a bread bakery located in Plymouth, MA. They are artisan bakers specializing in handmade wood fired bread created in the tradition of the 18th century.

The Farmer’s Table
1 Greenside Way, Plymouth, MA
(508) 224-2400
www.farmerstableplymouth.com
Cafe and catering company run by mother-daughter team Lynn and Olivia Tripp. Based on a back to the farm approach, with reclaimed and repurposed decor.

How does HIP work?

1. You are already enrolled! Use your SNAP dollars to buy farm-fresh fruits and vegetables at a HIP retailer.
2. An equal amount of money, up to your monthly limit, is instantly added back to your EBT card.
3. Your receipt will show the amount of additional SNAP dollars you’ve earned.
4. Spend your earned benefits anywhere that accepts SNAP.

Supported by USDA FINI and the Commonwealth of Massachusetts.
Honey I’m Home
Plymouth, MA
(781) 336-7081
www.onlinehoneyimhome.com
Bakers of unique sweet and savory items. Using 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. Find them at area farmers markets.

Rye Tavern
517 Old Sandwich Rd, Plymouth, MA
(508) 591-7515
www.ryetavern.com
Rye Tavern is the perfect rustic setting to enjoy fresh, local food and drink. The kitchen team works closely with local farmers to source ingredients for the frequently-changing brunch and dinner menus; and the bar is always stocked with an array of local spirits, craft beers, and a wide variety of superb wines. The expansive patio seating offers an unparalleled seasonal dining experience; but our homey farmhouse aesthetic—original exposed beams, brick fireplaces, and all—is equally inviting in the winter months.

The Tasty
42 Court St, Plymouth, MA
(508) 591-7302
www.thetastyplymouth.com
Located in the heart of Downtown Plymouth, The Tasty is a New England Gastropub, serving lunch and dinner. Specializing in rustic, honest food—taking inspiration from global favorites and seasonal New England produce. Serving artfully prepared, modern and classic cocktails, expertly selected wines, scotch, and craft beers. All offerings are made with fresh, seasonal and when possible locally-sourced ingredients...and love. Lots and lots of love.

PLYMPTON
Just Right Farm
140 Palmer Rd, Plympton, MA
(781) 936-5330
www.justrightfarm.com
A contemporary screen house in the middle of ten acres of farmland, a three hundred year old house, a sustainable garden, a labyrinth in the field, an INSPIRED kitchen, a show of fireflies as evening falls...Visit Just Right Farm for the ultimate farm-to-table experience.

REHOBOTH
Gilded Tomato Company
Rehoboth, MA
(508) 336-0123
www.gildedtomato.com
Exciting “live fire” artisan fare, made with locally sourced foods...and prepared in the presence of your guests! Our chefs will prepare a scrumptious dinner in our beautiful mobile copper ovens at your wedding venue, private home, or corporate event location. Also find them at many local events.

ROCHESTER
Artisan Bake Shop
265 Walnut Plain Rd, Rochester, MA
(508) 763-4905
wwwartisanbakeshop.com
For over ten years the Artisan Bake Shop has been providing the SouthCoast and beyond with cakes, cupcakes, and sweets designed for your event. Artisan Bake Shop has become the bakery for custom cakes, sinful cupcakes, scratch-baked pies, and lots of other sweets for every occasion. This business is one that is small and personal; Meredith and her professional staff of artists, bakers, and cake decorators are available to provide you with the perfect combination of style, flavor, and service and proud to create each and every pastry from scratch.

SWANSEA
The Aviary Restaurant & Bar
2229 GAR Hwy (Rte 6), Swansea, MA
(508) 379-6007
www.theaviaryrestaurant.com
Let your taste buds take flight. Choose from an enticing menu of steak, grilled pizza, seafood specialties and much more. Dine by the fireplace in the Garden Room, or sit at the beautiful bar where birdcage lighting accents the vaulted ceiling.

TAUNTON
Smackadoodles
155 Powhatan Dr, East Taunton, MA
(508) 451-0231
www.smackadoodles.com
Smackadoodles takes the classic cinnamon roll to the next level with flavored frostings, fillings and irresistible toppings. Offering a variety of different specialty and savory flavors that are LipSmackinGood! Find them at area farmers markets.

WAREHAM
Lindsey’s Family Restaurant
3138 Cranberry Hwy, E. Wareham, MA
(508) 759-5544
www.lindseysfamilyrestaurant.com
In the spring of 1948, Paul and Frances Lindsey first opened their doors as a take-out fried clam restaurant. People loved the delicious fried clams so much, that in 1968, the Lindsey’s expanded the clam shack into a larger, full service restaurant. Since opening, the Lindsey family has been serving homemade food prepared with only the freshest, local ingredients from their location in East Wareham.

Makepeace Farms
146 Tihonet Rd, Wareham, MA
(508) 295-5437
www.makepeacelfarms.com
An old-fashioned country store and cafe in the heart of Cranberry Country. Fresh and local Sandwiches, Salads, Jim’s Organic Coffee, Local Products, Cranberry Items. Makepeace Farms is a unique shopping destination where you can enjoy a great selection of treats fresh from our bakery, and gifts that celebrate our heritage in the cranberry industry.

WELLESLEY
Papa Razzi
16 Washington St, Wellesley, MA
(781) 241-2519
www.paparazzitrattoria.com
Papa Razzi offers the best of Italian scratch cooking: simple recipes, fresh ingredients, and passionate chefs. Inspired by the modern trattoria, each of their convenient locations makes it easy to enjoy a heart-warming meal from our wood-fired ovens. Everything from thin-crust pizzas to favorite pastas are made to order in a relaxed, friendly atmosphere.

WEST BRIDGEWATER
Asack Turkey Farm & Restaurant
235 North Main St, West Bridgewater, MA
(508) 580-7711
www.asackturkeyfarm.com
Stop in and share an incredible meal with the Asack Turkey Farm. With favorites like the Italian panini sandwich, the Open Faced Turkey dinner, and an enormous list of ice cream flavors, they will certainly have exactly what you’re looking for!
WESTPORT

All Friends Smokehouse
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. 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 Bayside Restaurant
1253 Horseneck Rd, Westport, MA
(508) 636-5882 8 www.thebaysiderestaurant.com
“The best dinky little restaurant in the Commonwealth for over thirty years.” The Bayside Restaurant is the first certified green restaurant in Massachusetts, serving fresh local produce and local fish. Varied menu serving seafood, vegetarian, organic and more!

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

New England Clam Jams
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.

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 our many local friends and families. Find Ten Cousins on Facebook to stay up to date on hours, pizza, menu selections & more!
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.

BRIDGEWATER
Prisco’s Market & Deli
8 Romney Rd, Bridgewater, MA
(508) 697-2273
www.priscosmarket.com
2010 Metro South Chamber of Commerce Small Business of the Year. Boston Fox25 ZipTrip June 2011 and Hood Milk named them “Best Place to take the Family and Best Eats”. The market opened in October 2007, offering Boars Head deli meats, fresh produce and unique gifts. Ordering fresh bread from the North End of Boston everyday. Lunch and catering menus have delicious items!

DARTMOUTH
Farm & Coast Market
7 Bridge St, S. Dartmouth, MA
(774) 992-7093
www.farmandcoastmarket.com
Farm & Coast Market, in the heart of historic Padanaram Village, is a place where families, friends and neighbors can gather. Pastured meat & butchery, craft beer & wine, daily bread, pastries, fine cheeses, cafe with casual dining, take home foods- hand crafted in house!

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.

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).

FALMOUTH
Woods Hole Market
87 Water St, Woods Hole, MA
(508) 540-4792
The Woods Hole Market is OPEN for business! Offering a full service deli, gourmet bakery, and everyday groceries as well as many specialty items. The Market provides Woods Hole with a convenient one-stop shopping experience. Stop by today and check them out! Now offering organic coffee bar.

HINGHAM
The Fruit Center
79 Water St, Hingham, MA
(781) 749-7332
www.fruitcentermarketplace.com
The Fruit Center’s passion for great food led them to expand our product offerings to include gourmet and specialty items, imported goods, prepared
meals, sliced-to-order deli products featuring Boar’s Head, a creative floral department, natural and organic items and even many of the familiar brand name food items you love. Many local and delicious options.

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.

MARION
Marion General Store
140 Front St, Marion, MA • (508) 748-0340
Old fashioned pride & service since 1843. Meats and deli, produce, bakery, groceries, wine and spirits.

MATTAPOISSETT
How on Earth
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.

Shipyard Galley
67 County Rd, Mattapoisett, MA
(508) 758-9408
www.shipyardgalley.com
Offering the finest in local fare, handmade bread, sandwiches and essential food items. Sliced meats and cheeses, handmade bread, local milk and eggs, and frozen entrees.

MILTON
The Fruit Center
10 Bassett St, Milton, MA
(617) 696-5274
www.fruitcentermarketplace.com
The Fruit Center’s passion for great food led them to expand our product offerings to include gourmet and specialty items, imported goods, prepared meals, sliced-to-order deli products featuring Boar’s Head, a creative floral department, natural and organic items and even many of the familiar brand name food items you love. Many local and delicious options.

NEW BEDFORD
Down to Earth Natural Foods
751 Kempton St, New Bedford, MA
(508) 996-1995
Down to Earth Natural Foods is a family run whole food store established in 1977. A store with something for everyone, Down to Earth strives to provide a well rounded selection of natural foods, vitamins, minerals, homeopathic remedies, beauty aids, organic produce, books, and more. A special focus at Down to Earth is holistic dog and cat care, including natural and raw foods, vitamins, supplements and grooming supplies.

PLYMOUTH
The Market
6 Purchase St, Plymouth, MA
(508) 209-0000
www.themarketpinehills.com
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 Hartley 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.

WESTPORT
Lees Market
796 Main Rd, Westport, MA
(508) 636-3348
www.leesmarket.com
Bringing the finest and freshest food to area families since 1929. Open daily from 7am-9pm. It’s a rare quality these days, but Lees Market has made it a central theme: those who fill the shelves are truly neighbors. Lees visits and has lasting relationships (sometimes stretching over decades) with the local and regional farmers who supply them. You’ll find many of their photos on the walls.
service providers & farm supplies

ACUSHNET
Country Hardware
632 Main St, Acushnet, MA
(508) 995-4272 • www.countryhardwareinc.com
All of your feed, seed, and farm supply needs.

BRIDGEWATER
Bridgewater Farm Supply
1000 Plymouth St, Bridgewater, MA
(508) 697-0357 • www.bridgewaterfarm.com
Bridgewater Farm Supply, headquartered in Bridgewater, MA, is a third-generation family business which operates both wholesale and retail in farm, landscaping materials and pet supply. The roots of the business go back to 1947 when Joe Shimkus founded the business.

DARTMOUTH
Marvin Grain & Pet Supply
31 Cove Rd, S. Dartmouth, MA • (508) 993-7672
Carrying a wide selection of pet supplies, livestock feed, lawn & garden, hardware, bird seed, wood pellets, ice melt, wine making supplies & more.

DIGHTON
Baystate Organic Certifiers
1220 Cedarwood Cir, N. Dighton, MA
(774) 872-5544 • www.baystateorganic.org
Baystate Organic Certifiers is a USDA National Organic Program accredited certifying agent that certifies farm and processing operations in the Continental United States.

DUXBURY
South Shore Organics
446 Union Bridge Rd, Duxbury, MA
(781) 536-8861 • www.southshoreorganics.com
South Shore Organics is a weekly delivery service of local and organic produce that brings the quality of locally grown food right to their customer’s doorstep.

FRANKLIN
Franklin Agway
157 Cottage St, Franklin, MA
(508) 528-1333 8 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!

HANOVER
Tractor Supply Company
389 Columbia Rd, Hanover, MA
(781) 826-8080 • www.tractorsupply.com
Offering products for home improvement, agriculture, lawn and garden maintenance, and livestock, equine and pet care.

HANSON
Garden to Garnish
321 E Washington St, Hanson, MA • (781) 635-3425
Farm and cooking school. Private classes and workshops offered to learn about farming, butchering, harvesting honey, cooking, and more.

KINGSTON
Edible South Shore & South Coast
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!

Controlled Environmental Services
Mattapoisett, MA
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.

MILLIS
Tractor Supply Company
1313 Main St, Millis, MA
(508) 376-5550
www.tractorsupply.com
Offering products for home improvement, agriculture, lawn and garden maintenance, and livestock, equine and pet care.

NEW BEDFORD
Organic Gem
33 Cape St, New Bedford, MA
(508) 991-5225
www.organicgem.com
Organic Gem is an all-natural fish liquid fertilizer manufactured by Advanced Marine Technologies. It is a high quality organic product that gives excellent plant growth, rebuilds soil, and offers higher production yields. Organic Gem uses a unique enzymatic cold process that produces a hyper-active bio-stimulant different from anything else on the market today. It is made from an aquatic renewable raw material source that is both fresh and low in heavy metals.

PLAINVILLE
Red Tomato
76 Everett Skinner Rd, Plainville, MA
(508) 316-3494
www.redtomato.org
Red Tomato is an ambitious non-profit that works its heart out to deliver fresh, great tasting produce while cultivating a more sustainable, ethical food system. Rooted in fair trade, Red Tomato strives to bring fairness, transparency and sustainability to every aspect of the way they do business. Through years of experience, Red Tomato has developed innovative, lean systems that rely on existing wholesale distribution to enable them to deliver everything from apples to zucchini to local grocery stores, produce distributors, neighborhood restaurants, schools and colleges across the Northeast — at an affordable price.

PLYMPTON
Tractor Supply Company
406 Main St, Plympton, MA
(781) 422-2216
www.tractorsupply.com
Offering products for home improvement, agriculture, lawn and garden maintenance, and livestock, equine and pet care.

RAYNHAM
JBH Ventures
62 Forge River Park, Raynham, MA
(401) 626-0156
www.jbh-ventures.com
JBH Ventures is a financial consulting firm that partners with small businesses and individuals to provide finance, accounting, tax, and general business solutions.

Padula Brothers
184 Broadway, Raynham, MA
(508) 824-4494
www.padulabrothers.com
Offering Lancaster, John Deere Equipment, lawn equipment, outdoor power equipment, lawn and garden equipment, tractors, and more.

REHOBOTH
Homestead Agricultural Services
115 Homestead Ave, Rehoboth, MA
(508)386-6229
www.homesteadagservices.com
Homestead Ag. Services helps you with every aspect needed to successfully run your agricultural operation. From building your fences, installing frost free hydrants, custom hay making, to manure removal.

Munroe Feed & Supply
200 Fairview Ave, Rehoboth, MA
(508) 252-6050
Local feed and supply store with all of your pet and farm needs!

ROCHESTER
Sunnynook Farm
32 Neck Rd, Rochester, MA
(508) 763-5405
www.sunnynookfarm.com
If you’re looking for high quality and personal service, visit Sunnynook Farm. Offering the best

in pet foods and supplies, for animals of all sizes, including hay and bedding products. They also carry a variety of landscape materials for garden lovers as well. Sunnynook Farm has been located in Rochester since 1926.

SWANSEA
Tractor Supply Company
207 Swansea Mall Dr, Swansea, MA
(508) 673-5000
www.tractorsupply.com
Offering products for home improvement, agriculture, lawn and garden maintenance, and livestock, equine and pet care.

TAUNTON
Bay State Pet & Garden Supply
429 Winthrop St, Taunton, MA
(508) 821-3704
www.baystatepet.com
All your pet and farm and garden supply needs!

Tractor Supply Company
2101 Bay St, Taunton, MA
(508) 822-6500
www.tractorsupply.com
Offering products for home improvement, agriculture, lawn and garden maintenance, and livestock, equine and pet care.

WAREHAM
Tractor Supply Company
3017 Cranberry Highway, E. Wareham, MA
(508) 295-9100
www.tractorsupply.com
Offering products for home improvement, agriculture, lawn and garden maintenance, and livestock, equine and pet care.

WEST BRIDGEWATER
South Shore Tractor & Farm Supply
2 Bert Dr, West Bridgewater, MA
(508) 586-5550
www.southshoetractor.com
South Shore Tractor and Farm Supply is a full service tractor dealership. Offering repairs, tune up, and much more. Sells lawn mowers, push mowers, chain saws, and all farm supplies. All products are from brand names such John Deere, Husqvarna, etc.

WESTPORT
Hay Ray’s Farm & Feed
1077 Main Rd, Westport, MA
(508) 636-5250
Carrying Purina feed for Horses, Cattle, Chickens, Goat also Dog and Cat and Wild Bird. Hay and Bagged Shavings.
Get to know Massachusetts dairy!

Massachusetts dairy farmers work hard caring for their cows, land, and communities, and the result is high-quality, nutritious milk and dairy products. Buying milk supports Massachusetts dairy farms!

Small but mighty: dairies make up only 2% of the farms in the state, but they account for 9% of the state’s agricultural sales and steward 10% of the state’s agricultural land.

Feeding Massachusetts: MA dairies produce over 27 million gallons of milk per year. 20% of the milk consumed statewide is produced on Massachusetts dairy farms.

Want to learn more?
Visit semaponline.org/dairy-farming or massdairy.com for farm profiles, videos, and more!
STATEWIDE
Massachusetts Fibershed
massachusettsfibershed.blogspot.com
Supporting & Connecting fiber growers and fiber artists in Massachusetts.

BOSTON
Gamine Work Wear
The inspiration for “Honest Workwear For Women” grew out of hard work, and the desire to create products where form and functionality are not mutually exclusive. Gamine Workwear is designed by Taylor Johnston, Manager of the Gardens and Greenhouses at the Isabella Stewart Gardener Museum in Boston, MA. Understanding how important it is to create gear that holds up to hard work, every Gamine product (and repair technique) is put to work in the garden before it’s added to the shop.

CHILMARK
The Allen Farm Sheep and Wool Company
421 South Rd, Chilmark, MA
Martha’s Vineyard’s oldest continuously working family farm, the Allen Farm in Chilmark consists of 100 acres of rolling pastures and meadows. Raising sheep for wool and meat. Also selling eggs.

DENNISPORT
Village Farm Fiber Arts
Dennisport, MA 02639
(508) 398-4808
www.villagefarmfiberarts.com
Village Farm Fiber Arts is a small local business with a passion for fiber. Owner Sandy Wilkins loves processing the raw fibers and turning it into beautiful batts or spinning it into soft and gorgeous yarns. She enjoys dyeing both the unprocessed fiber and the finished yarn into exciting colors! Village Farm Fiber Arts carries Beautiful Blended Batts and roving for the felter and hand spinner and yarn for the knitter or weaver! Selling fabulous alpaca products such as warm and cozy socks, mittens and gloves, as well as, warm felted boot inserts for the whole family! One of a kind, hats and fingerless mitts are dyed, handspun and knitted by Sandy as are their mittens, which are lined with a 100% Angora. Also offering Elegant Felted Scarves, Adorable Wool Seasonal Decorations, Colorful Bird Nest Fiber Boxes and our ever so popular 100% Felted Wool Dryer Balls!

DIGHTON
Hidden Hollow Alpacas
N. Dighton, MA
(508) 824-5569
www.hiddenhollowalpacas.com
Hidden Hollow Alpacas is small family farm located in North Dighton, Massachusetts. They raise alpacas and goats for their luxurious fiber.

HANSON
Moonlight Acre
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 our own Greek and breakfast style lamb sausage, lamburger. Wool “Baaay State Blankets” and throws. Sheep shearing service available as well. Products sold at the Carver Farmers Market and the Marketplace at Simpson Spring or call ahead to set up an appointment.

FALL RIVER
Dyer Maker Studio
16 Anawan St, Fall River, MA
(508) 669-6835
www.dyermakerstudio.com
Rhonda M. Fazio, artist and designer of Dyer Maker Studio specializing in the art and craft of sustainable textile design presents “Dyeing to Wear It” a creative and mobile workshop that connects people with the hands on experience of designing their own wearable art for any body type. Creating community through color, naturally. Booking now for any occasion.

fiber & local clothing

* SEMAP Member
New England Alpaca Fiber Pool Inc. (NEAFP)
115 N. 7th St, Fall River, MA
(508) 659-6731 • www.neafp.com
NEAFP is an alpaca fiber processing solution supporting farms of all sizes across the United States. This solution provides alpaca farms with a method to maximize the value of their fiber and gain access to commercial scale processing all while maintaining complete control over their business.

Good Clothing Company
104 Anawan Street Fall River, MA
(508) 419-6152 • www.goodclothingcompany.com
From small batch manufacturing, to large scale production with the capabilities of two facilities Good Clothing Company is able to attend to a variety of clients.

HYANNIS
Devinto
535 South St, Hyannis, MA
(774) 810-5585 • www.devinto.net
Devinto is an eco and ethically conscious contemporary clothing brand that produces made to order clothing in their Hyannis based studio with eco-friendly and sustainable fabrics. The designs are equally focused on comfort, elegance style, longevity and sustainability.

Shift Eco-Boutique
535 South St, Hyannis, MA
(508) 775-2652 • www.shiftboutique.com
Shift sells women's clothing, accessories, baby products, body care products, gift items, home goods, and furniture made from eco-friendly materials using sustainable processes.

LAKEVILLE
Little Spring Farm
89 Highland Rd, Lakeville, MA
(508) 947-0904
Little Spring Farm raises purebred Bluefaced Leicester sheep as well as cross breed sheep. Offering beautiful handspun yarn and roving available year round.

MASHPEE
Good Clothing Company
681 Falmouth Road, Unit C-11 Mashpee, MA
(508) 419-6152 • www.goodclothingcompany.com
From small batch manufacturing, to large scale production with the capabilities of two facilities Good Clothing Company is able to attend to a variety of clients.

MILLIS
Tree House Farms
243 Ridge St, Millis, MA
(469) 733-8581 • www.treehousefarmsma.com
Tree House Farms is a small diversified farm that offers vegetables, fruits, herbs, eggs, and meat. Along with organically grown (but not certified) food, also offering great wool, goat milk soap made by a local artisan for the farm using the farm's milk and herbs, and educational and family friendly workshops that help connect to the outdoors and nurture independence.

NEW BEDFORD
Hippo
741 Purchase St, New Bedford, MA
(774) 202-1347 • www.shophippo.com
Located in the heart of historic downtown New Bedford, MA, Hippo is a gift store featuring a variety of unique handcrafted goods and independently designed products, including some items from local textile artists.

PITTSFIELD
River Valley Farm
916 E New Lenox Rd, Pittsfield, MA
(413) 822-9621 • www.rivervalleypool.com
Raising Cotswold sheep and fine wool sheep. Products: Hand Dyed Yarns; Dyed and Natural Cotswold Locks; Lambskins; Lamb; Goat Milk Soap; Kids; Low impact brush clearing with grazing sheep and goats.

ROCHESTER
Sippican River Farm
32 Bates Rd, Rochester, MA
(413) 625-2730
Raising Cotswold sheep and fine wool sheep. Products: Hand Dyed Yarns; Dyed and Natural Cotswold Locks; Lambskins; Lamb; Goat Milk Soap; Kids; Low impact brush clearing with grazing sheep and goats.

SHELBURNE FALLS
Bedfellows Blankets
8 Martin Rd, Shelburne Falls
(413) 625-2730 • www.blanketweave.com
Peggy Hart uses MA made vintage industrial looms to weave throws and blankets. She has her own line, and also does commission weaving for sheep farmers using their own wool.

SWANSEA
Moonlight Rose Alpacas
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. In addition to alpacas, they also sell produce at area farmers markets throughout the summer.

TS Designs
2053 Willow Spring Ln, Burlington, NC • (336) 229-6426 • www.tsvdesigns.com
Founded in 1977, TS Designs began as a small, manual screen printing operation. TS Designs sells largely to local, environmentally and socially-conscious businesses and organizations that make up the Green Movement, but also prints for any organization looking for a locally-made, better quality product with a better environmental and social impact. Shirts can be tracked all the way back to the field.

OUT OF STATE
Maple Shade Farm
71 Roseman Ave, Katonah, NY
(914) 447-2484
Maple Shade Farm in Katonah, New York is a textile interpretive farm specializing in growing textile fiber flax, Japanese indigo, performing research associated with the Fashion Institute of Technology (FIT) Textile Development and Marketing Department.
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MEMBERSHIP FORM

Please indicate exactly how your name(s) should appear for recognition purposes.

Membership Level
- $15
- $25
- $40
- $75
- $250
- $500

Farm & Business Membership
- SEEDLING $75
- GREEN TOMATO $150
- FARM STAND $250
- GOLDEN SHOVEL $500

YOUR NAME(S):

ADDRESS:

TOWN:

STATE / ZIP:

PHONE:

EMAIL*:

*SEMAP does not sell or exchange email addresses and you may opt out at anytime.

PAYMENT INFORMATION

PAYMENT METHOD: ☑ CHECK ☑ CREDIT CARD (PLEASE CIRCLE): MC VISA AMEX DISCOVER

NAME ON CARD:

CARD NO.: EXP. DATE:

SIGNATURE: CSV#:

Mail Payment to: Southeastern Massachusetts Agricultural Partnership
P.O. Box 80625
South Dartmouth, MA 02748

Your membership is tax deductible to the full extent permitted by law.

thank you!
SEMAP 2017 Membership Information
SEMAP is a 501c(3) non-profit, member-driven organization. Please consider becoming a member today. Your tax-deductible contribution is a key to keeping our programs going. Through membership you receive the benefit of contributing to a strong, thriving local food economy. Join us as we help ensure a positive future for agriculture in our region.

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

BUSINESS MEMBERSHIP LEVELS
Please submit your membership dues by March 31, 2018 to be placed in the 2018 SEMAP Local Food Guide.
- $75 - Seedling Membership
- $150 - Green Tomato Membership
- $250 - Farm Stand Membership
- $500 - Golden Shovel Membership

INDIVIDUAL & FAMILY MEMBERSHIP LEVELS
All Individuals will be listed on our website and will be signed up to receive our monthly e-newsletter. Every dollar counts and we truly appreciate your donation.
- $15 / $40 / $75 / $250 / $500

WWW.SEMAPONLINE.ORG