LOCAL GROWERS OF
GRAPE &
GRAIN

Company Store:
Mon to Sat
11am to 5pm
Year Round
more info found at:
westportrivers.com

Tap Room:
Tues to Sat
1pm to 8pm
Year Round
more info found at:
buzzardsbrew.com

WESTPORT RIVERS &
BUZZARDS BAY
WESPTOR MASSACHUSETTS GROWING SINCE 1986
DRINK LOCAL BREWING
What is SEMAP?

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

We maintain a growing membership of farmers and businesses who use locally grown products; all are included in this guide. You can learn more about public or business membership, our events, or other ways to get involved at www.SEMAPonline.org or emailing Jon at jgray@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 on the membership form on the last page of this guide to be included in our next guide, to be published Spring/Summer 2019. Visit SEMAPonline.org/support to learn more about membership and sign up today.

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

**FOODIE & LOCAL LIBATION WORKSHOP SERIES**

The Science of Kombucha & Tour of Indie Fermentations Brewing, Plymouth, MA
Tuesday, July 17, 2018, 6-8pm

Tour of Buzzards Bay Brewery, Westport, MA
Tuesday, August 21, 2018, 6-8pm

Tour of Bradford Distillery, Hingham, MA
Friday, October 12, 2018, 6-8pm

**SEMAP TWILIGHT WORKSHOPS**

Growing Strawberries, Spring Rain Farm, East Taunton, MA
Thursday, May 31st, 2018, 6 - 8pm

Raising Alpacas for Fiber, Golden Touch Farm, Westport, MA
Wednesday, June 6th, 2018, 6 - 8pm

Raising Pastured Poultry, Copicut Farms, Dartmouth, MA
Wednesday, June 27, 2018, 6 - 8pm

Bristol Aggie Student Farm Tour, Bristol Aggie High School, Dighton, MA
Wednesday, July 11th, 2018, 6 - 8pm

Direct Seeding & The Jang Seeder, Freedom Food Farm, Raynham, MA
Thursday, Sept. 13, 2018, 6 - 8pm

Seed Saving Demonstration, Ivory Silo Farm, Westport, MA
Tuesday, October 2nd, 2018, 66 - 8pm

Post Harvest Crop Handling & Storage, Skinny Dip Farm, Little Compton, RI
Wednesday, Oct. 24th, 2018, 6 - 8pm
BUY FRESH, BUY LOCAL GUIDE

BUY FRESH, BUY LOCAL GUIDE

GO LOCAL & GET INVOLVED!

SEMAP’S ANNUAL EVENTS

Farm to Tapas Dinner - August 12, 2018
SEMAP Annual Meeting - November 15, 2018
Winter Networking Meeting - January 2019
Ag & Food Conference - February 24, 2019

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.

WHY EAT LOCAL?

YOU CARE ABOUT YOUR HEALTH

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

YOU CARE ABOUT THE ENVIRONMENT

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

YOU CARE ABOUT YOUR COMMUNITY AND LOCAL ECONOMY

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

HOW TO BUY LOCAL

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

The first step is to think seasonally, and look for local items grown and harvested month by month – check out the harvest calendar on page 51 to guide you.

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

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

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

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

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.

YOU CARE ABOUT YOUR COMMUNITY AND LOCAL ECONOMY

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

YOU CARE ABOUT YOUR HEALTH

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

YOU CARE ABOUT THE ENVIRONMENT

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

YOU CARE ABOUT YOUR COMMUNITY AND LOCAL ECONOMY

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

HOW TO BUY LOCAL

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

The first step is to think seasonally, and look for local items grown and harvested month by month – check out the harvest calendar on page 51 to guide you.

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

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

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

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

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.
### FARMS AT-A-GLANCE

<table>
<thead>
<tr>
<th>Location &amp; Farm</th>
<th>Farm Stand</th>
<th>CSA</th>
<th>Meat</th>
<th>Fiber</th>
<th>PYO</th>
<th>Family Fun</th>
</tr>
</thead>
<tbody>
<tr>
<td>Acushnet</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ashley’s Peaches</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Braley Orchards</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chipaway Stables &amp; Cattle Co.</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Keith’s Farm</td>
<td>x</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lazoni’s</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Perry Hill</td>
<td>x</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Stone Bridge</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>The Silverbrook Farm</td>
<td>x</td>
<td>x</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Attleboro</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pine Valley Farms &amp; Gardens</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Level Acres Farm</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>x</td>
</tr>
<tr>
<td>Barnstable</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Borderway</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Junction Farm</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bellingham</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Trolley Crossing Farm</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Winger’s Farm</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Berkley</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Berkley Nursery &amp; Tree Farm</td>
<td>x</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>DaSilva Farm</td>
<td>x</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Heart Beets Farm</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hill Hollow Farm</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Movement Ground Farm</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bridgewater</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hanson Farm</td>
<td>x</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td>x</td>
</tr>
<tr>
<td>Wildwood Farm</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Brockton</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gerry’s Farm</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Brookline</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Allandale Farm</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Canton</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Brookwood Community Farm</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pakeen Farm</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Shared Harvest CSA</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Carver</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fresh Meadows Farm</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>x</td>
</tr>
<tr>
<td>Nash Nursery</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Web of Life Organic Farm</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cohasset</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Holly Hill Farm</td>
<td>x</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dartmouth</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Alderbrook Farm</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Apponcansett Farm</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Brix Bounty Farm</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Copicut Farms</td>
<td></td>
<td>x</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dartmouth Orchards</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dream at Last Farm</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>High Hill Farms</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Paskamanest Farm</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pocasset Orchards</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Round the Bend Farm</td>
<td></td>
<td>x</td>
<td>x</td>
<td>x</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Silverbrook Farm</td>
<td></td>
<td>x</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dighton</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Alanda Farms</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Araujo Farms &amp; Greenhouses</td>
<td>x</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bristol Apple High School</td>
<td>x</td>
<td>x</td>
<td>x</td>
<td></td>
<td></td>
<td>x</td>
</tr>
<tr>
<td>E.L. Silvia Farm</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hidden Hollow Alpacas</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Painted Pony Farm</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Silva Farms</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>x</td>
</tr>
<tr>
<td>Under the Sun Farm</td>
<td></td>
<td></td>
<td>x</td>
<td>x</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dover</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dover Farm</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Powisset Farm</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Duxbury</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Choke Cherry Farm</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>White Gate Gardens</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>East Bridgewater</td>
<td></td>
<td>x</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Beaver Brook Farm</td>
<td></td>
<td>x</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>C.N. Smith Farm</td>
<td></td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rhinelands Acres Farm</td>
<td>x</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Easton</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>x</td>
</tr>
<tr>
<td>Lanawan Water Farm</td>
<td></td>
<td>x</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fairhaven</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>DeNormandie Farm</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Foxboro</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td>x</td>
</tr>
<tr>
<td>Lawton’s Family Farm</td>
<td></td>
<td>x</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Location & Farm | Farm Stand | CSA | Meat | Fiber | PYO | Family Fun
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Franklin</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fairmount Fruit Farm</td>
<td></td>
<td>x</td>
<td>x</td>
<td>x</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gianetti’s U-Pick Blueberries</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Grateful Farm</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hoffman Farm</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Halifax</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Nersila Farm</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hanover</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>The Blueberry Farm</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lipinski’s Farm</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hingham</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Penniman Hill Farm</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Weir River Farm</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Kingston</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bog Hollow Farm</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>x</td>
</tr>
<tr>
<td>Creton’s Farm Stand</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Greenway Farm</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lakeville</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Elliott Farm</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mockingbird Hill Christmas Tree Farm</td>
<td>x</td>
<td>x</td>
<td></td>
<td></td>
<td>x</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Location &amp; Farm</th>
<th>Farm Stand</th>
<th>CSA</th>
<th>Meat</th>
<th>Fiber</th>
<th>PYO</th>
<th>Family Fun</th>
</tr>
</thead>
<tbody>
<tr>
<td>Little Compton, RI</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Wishing Stone Farm</td>
<td></td>
<td>x</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mansfield</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Flint Farm</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Marshfield</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>x</td>
<td></td>
</tr>
<tr>
<td>The Baker Farm</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Nessila Farm</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Peavey Farm</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td>x</td>
</tr>
<tr>
<td>Magical Moon Farm</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td>x</td>
</tr>
<tr>
<td>Mattapoisett</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Wyandotte Farm</td>
<td></td>
<td>x</td>
<td>x</td>
<td>x</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Medway</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td>x</td>
</tr>
<tr>
<td>Medway Community Farm</td>
<td>x</td>
<td>x</td>
<td>x</td>
<td></td>
<td></td>
<td>x</td>
</tr>
<tr>
<td>The Pumpkin Farm</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>x</td>
</tr>
<tr>
<td>Middleboro</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td>x</td>
</tr>
<tr>
<td>Anastas Farms</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Autumn’s Fresh Picked</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>x</td>
<td></td>
</tr>
<tr>
<td>Back Acre Farms</td>
<td>x</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lolans Farm</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Patti’s Patch</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Location &amp; Farm</td>
<td>Farm Stand</td>
<td>CSA</td>
<td>Meat</td>
<td>Fiber</td>
<td>PYO</td>
<td>Family Fun</td>
</tr>
<tr>
<td>----------------</td>
<td>------------</td>
<td>-----</td>
<td>------</td>
<td>-------</td>
<td>-----</td>
<td>------------</td>
</tr>
<tr>
<td>Plato's Harvest Organic Farm</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Millis Fresh Box Farms</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tangerini's Spring Street Farm</td>
<td>x</td>
<td>x</td>
<td></td>
<td></td>
<td>x</td>
<td></td>
</tr>
<tr>
<td>Tree House Farms</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>x</td>
</tr>
<tr>
<td>Milton Brookwood Community Farm</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>x</td>
</tr>
<tr>
<td>Needham The Neighborhood Farm</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Volante Farms</td>
<td>x</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Norfolk Four Acre Farm</td>
<td></td>
<td></td>
<td></td>
<td>x</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jane and Paul's Farm</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td>x</td>
<td></td>
</tr>
<tr>
<td>Attleboro Attleboro Farms</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td>x</td>
<td></td>
</tr>
<tr>
<td>Norton Carvalho Farm &amp; Greenhouse</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Second Nature Farm</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Norwell Homestra Farms</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>x</td>
</tr>
<tr>
<td>Norwell Farms</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>x</td>
</tr>
<tr>
<td>Orleans Dry Swamp Bog Farm</td>
<td>x</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Plymouth Holmes Farm and Farm Stand</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td>x</td>
<td></td>
</tr>
<tr>
<td>Plympton Colchester Neighborhood Farm</td>
<td>x</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td>x</td>
</tr>
<tr>
<td>Bigside Acres</td>
<td>x</td>
<td>x</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mayflower Cranberries</td>
<td>x</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Plympton Poultry</td>
<td>x</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Revival Farm</td>
<td>x</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sauchuk Farm</td>
<td>x</td>
<td>x</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sunrise Gardens</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>x</td>
</tr>
<tr>
<td>Town Line Farm</td>
<td></td>
<td></td>
<td></td>
<td>x</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Raynham Freedom Food Farm</td>
<td>x</td>
<td>x</td>
<td>x</td>
<td>x</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rehoboth Anawan Farm</td>
<td>x</td>
<td>x</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bateson's Apple Farm</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>x</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Location &amp; Farm</th>
<th>Farm Stand</th>
<th>CSA</th>
<th>Meat</th>
<th>Fiber</th>
<th>PYO</th>
<th>Family Fun</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bettencourt Dairy Farm</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>DuFort Farms</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td>x</td>
<td></td>
</tr>
<tr>
<td>The Farmer's Garden</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td>x</td>
<td></td>
</tr>
<tr>
<td>Fine Farms</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Homestead Farm</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>x</td>
</tr>
<tr>
<td>Johnson's Doo-Little Farm</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lawton Farms</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Meggie's Farm</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mello's Farm</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Oakdale Farms</td>
<td>x</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Souza Family Farm</td>
<td>x</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Winters Farm</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rochester Cervelli Farm</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td>x</td>
<td></td>
</tr>
<tr>
<td>Engelnook Farm</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Estabrook Farm</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Teal Farm</td>
<td>x</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Scituate Dalby Farm</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>R &amp; C Farms</td>
<td>x</td>
<td>x</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tree-Berry Farm</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Seekonk</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Belving Turkey Farm</td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Four Town Farm</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Seven Arrows Farm</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Osamequin Farm</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sharon</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Crescent Ridge Farm</td>
<td>x</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Moose Hill Community Farm</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ward's Berry Farm</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Swansea</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Almeida's Vegetable Patch</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Johnson's Roadside Farm Market</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Simcock Farm</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Stony Creek Farm</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Taunton</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Crosby's Orchard</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pine Hill Farm</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Spring Rain Farm</td>
<td>x</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tiverton, RI</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
farmer’s markets

For the most up-to-date information on farm stands and farmers markets, including where you can redeem Healthy Incentives Program (HIP) and SNAP Benefits, visit the online MassGrown Map at: bit.ly/massgrown

**BRISTOL COUNTY**

**ACUSHNET**

*Acushnet Farmers Market*
Stone Bridge Farm, 186 Leonard St
Saturdays, 10:00 am – 2:00 pm
June – September 2018

**FAIRHAVEN**

*Fairhaven Farmers Market*
151 Alden Rd. at the bright yellow farmstand
Sundays, 11:00 am – 3:00 pm
June 24 – October 28, 2018

**HUTTLESTON**

*Huttleston Marketplace*
Visitor’s Center Lawn, 141 Main St.
Saturdays, 10:00 am – 4:00 pm
June 16 – September 1, 2018

**DARTMOUTH**

**Dartmouth Farmers Market**
St. Mary’s Parish Center, 783 Dartmouth St
Fridays, 1:00 pm – 6:00 pm
June 1 – October 26, 2018

**NEW BEDFORD**

**Kennedy Park Farmers Market**
Kennedy Park, Broadway & Bradford Ave
Saturdays, 7:00 am – 1:00 pm
May 12 – November 24, 2018

**Ruggles Park Farmers Market**
Ruggles Park, Pine St.
Wednesdays, 9:00 am – 1:00pm
June 27 – November 28, 2018

**MANSFIELD**

*MMAS Farmers Market*
Art Center at Greatwoods, 888 South Main St.
Saturdays, 9:00 am – 1:00 pm
June 23 – August 25, 2018

**ATTLEBORO**

**Attleboro Farmers Market**
O’Connell Field, Capron Park, 201 County Street,
Saturdays, 9:00 am – 1:00 pm
June 16 – October 20, 2018

**DOWNTOWN FARMERS MARKET AT CUSTOM HOUSE SQUARE**

*Our Lady of Light Band, 664 Quarry St.*
Tuesdays, 2:00 pm – 6:00 pm
July 10 – August 28, 2018

**REHOBOTH**

**Rehoboth Farmers Market**
Senior Center, 55 Bay State Rd.
Sundays, 10:00 am – 2:00 pm
June 17th – October 14th, 2018

**EASTON**

The Marketplace at Simpson Spring
Simpson Spring, 719 Washington St.
Saturdays, 10:00 am – 2:00 pm
Year Round, 2018

**FALL RIVER**

*F3 Farmers Market*
Our Lady of Light Band, 664 Quarry St.
Tuesdays, 2:00 pm – 6:00 pm
July 10 – August 28, 2018

**FAIRHAVEN**

*Fairhaven Farmers Market*
151 Alden Rd. at the bright yellow farmstand
Sundays, 11:00 am – 3:00 pm
June 24 – October 28, 2018

**HUTTLESTON**

*Huttleston Marketplace*
Visitor’s Center Lawn, 141 Main St.
Saturdays, 10:00 am – 4:00 pm
June 16 – September 1, 2018

**NEW BEDFORD**

*Brooklawn Park Farmers Market*
Brooklawn Park, 1997 Acushnet Ave.
– Enter near pond
Mondays, 2:00 pm – 6:00 pm
June 4 – October 29, 2018

**Clasky Common Park Farmers Market**
Clasky Common Park, 1118 Pleasant St.
Saturdays, 10:00 am – 2:00 pm
June 9 – October 27, 2018

**Somerset Open Air Market**
Corner of Riverside Ave. & Newhill Ave.
Saturdays, 10:00 am – 2:00 pm
Every Other Saturday
June 2 – August 25, 2018
Every Saturday
September – October 2018
SWANSEA
Stony Creek Farmers Market**
Stony Creek Farm, 1210 Wilbur Ave.
Sundays, 10:00 am – 2:00 pm
Year-round, 2018

TAUNTON
Church Green Farmers Market*
First Parish Church, 76 Church Green
Sundays, 9:00 am – 1:00 pm
July 1 – October 21, 2018

Silver City Farmers Market**
Taunton Green, Parking at 1 Galligan Court
Thursdays, 3:00 pm – 6:00 pm
July 12 – October 11, 2018

WESTPORT
Healthy Futures Farmers Market*
Healthy Futures Farm, 528 American Legion Hwy.
Wednesdays, 2:00 pm – 6:00 pm
June 20 – October 24, 2018

Norfolk County
BRAINTREE
Brantree Farmers Market*
Brantree Town Hall Mall, 1 JFK Memorial Dr.
Saturdays, 9:00 am – 1:00 pm
June 16 – October 27, 2018

BROOKLINE
Brookline Farmers Market*
Coolidge Corner, Centre St West Parking Lot off Beacon St.
Thursdays, 1:30 pm – 6:30 pm
June 7 – November 15, 2018

COHASSET
Cohasset Farmers Market*
Cohasset Common, 41 Highland Ave.
Thursdays, 2:00 pm – 6:00 pm
June 7 – October 4, 2018

DEDHAM
Dedham Farmers Market*
First Church of Dedham, 670 High St.
Wedgesdays, 3:00 pm – 7:00 pm
June 13 – October 31, 2018

FRANKLIN
Franklin Farmers Market
Town Common, Main St. & Union St.
Fridays, 12:00 pm – 6:00 pm
June 1 – October 26, 2018

FOXBORO
Foxboro Farmers Market
Town Common, 40 South St.
Thursdays, 4:00 pm – 8:00 pm
June 7 – September 20, 2018

HOLBROOK
Holbrook Farmers Market
Union Street Lanes, 231 Union St.
Saturdays, 9:00 am – 2:00 pm
June 23 – Mid October 2018

MILTON
Milton Farmers Market
Wharf Park, Milton Village, Wharf St. & Adams St.
Thursdays, 1:00 pm – 6:00 pm
June 14 – October 25, 2018

NEEDHAM
Needham Farmers Market*
Town Hall, Garrity Way
Sundays, 12:00 pm – 4:00 pm
May 27 – November 18, 2018

NORFOLK
Norfolk Farmers Market**
Norfolk Town Common, 139 Main St.
Saturdays, 10:00 am – 2:00 pm
June 2 – October 6, 2018

NORWOOD
Norwood Farmers Market
Town Common, Nahatan St. & Rt 1A
Tuesdays, 12:00 pm – 5:30 pm
June 12 – October 16, 2018
(Closed July 3rd)

QUINCY
Quincy Farmers Market*
Pagent Field, 1 Merrymount Pkwy.
Fridays, 11:30 am – 5:00 pm
June 29 – November 16, 2018

SHARON
Crescent Ridge Farmers Market
Crescent Ridge Dairy, 407 Bay Rd.
Saturdays, 10:00am – 2:00pm
June 16 – October 13, 2018

WESTWOOD
Westwood Farmers Market
Town Hall, 580 High St.
Tuesdays, 1:00 pm – 6:00 pm
June 12 – October 9, 2018

PLYMOUTH COUNTY
BROCKTON
Brockton Farmers Market*
City Hall Plaza, 45 School St.
Fridays, 10:00 am – 2:00 pm
July 13 – October 26, 2018

Brockton Fairgrounds Farmers Market*
Brockton Fairgrounds, 600 Belmont St.
Saturdays, 9:00 am – 12:00 pm
July 14 – October 27, 2018

CARVER
Carver Farmers Market
Shurtleff Park, across from Town Hall, Rte 58
Sundays, 12:00 pm – 4:00 pm
June 10 – October 28, 2018

HINGHAM
Hingham Farmers Market*
Hingham Bathing Beach Parking Lot, 96 Otis St.
Saturdays, 9:00 am – 1:00 pm
May 5 – November 17, 2018

KINGSTON
Kingston Farmers Market**
Kingston Collection, 101 Kingston Collection Way
1st Sunday of the month, 10:00 am – 2:00 pm
June 3 – October 7, 2018

MARSHFIELD
Marshfield Farmers Market*
Marshfield Fairgrounds, 140 Main St.
Fridays, 2:00 pm – 6:00 pm
June 1 – October 12, 2018

MATTAPOOSETT
Old Rochester Farmers Market**
Old Rochester Junior High School, 113 Marion Rd.
Tuesdays, 3:00 pm – 6:00 pm
June 19 – September 18, 2018

MIDDLEBOROUGH
Middleborough Farmers Market
Oliver Mill Park, Rte 44/ Nemasket St.
Saturdays, 10:00 am – 2:00 pm
June 23 – October 13, 2018

Middleborough Town Hall Farmers Market
Town Hall Lawn, 10 Nickerson Ave.
Saturdays, 9:30 am – 1:00 pm
June – October 2018

PLYMOUTH
Plymouth Farmers Market*
Plimoth Plantation (River St Entrance) 137 Warren Ave.
Thursdays, 2:30 pm – 6:30 pm
June – October 2018

Redbrook Farmers Market
Redbrook Green, 1 Greenside Way, N. Plymouth
Wednesdays, 3:00 pm – 6:30 pm
July 11 – October 10, 2018

WEST BRIDGEWATER
West Bridgewater Farmers Market
First Church of West Bridgewater, 29 Howard St.
2nd & 4th Tuesdays, 4 pm – 7 pm
June 26 – August 28, 2018

* Accepts SNAP / ** Some Vendors Accept SNAP
CAPE COD

BREWSTER
Historical Society Farmers’ Market*
Windmill Village, 51 Drummer Boy Rd.
Sundays, 9:00 am – 1:00 pm
June 24 – September 9, 2018

CHATHAM
Chatham Farmers Market*
Local Color Art Gallery, 1652 Main St.
Tuesdays, 3:00pm – 6:30pm
May 15 – October 23, 2018

FALMOUTH
Falmouth Farmers Market*
Marine Park, 180 Scranton Ave.
Thursdays, 12:00 pm – 6:00 pm
May 24 – October 11, 2018
Holiday Market, Nov. 20, 11-3 pm

HARWICH
Harwich Farmers Market
Harwich Historical Society, 80 Parallel St.
Thursdays, 3:00 pm – 6:00 pm
June 7 – October 4, 2018

HYANNIS
Cape Cod Beer Farmers Market
Cape Cod Beer, 1336 Phinneys Ln.
Fridays, 3:00 pm – 6:00 pm
May 25 – August 31, 2018

ORLEANS
Orleans Farmers Market*
21 Old Colony Way,
near Orleans Center
Saturdays, 8:00 am – 12:00 pm
Year-round, 2018

OSTERVILLE
Osterville Farmers Market**
Osterville Historical Museum, 155 West Bay Rd.
Fridays 9:00am – 1:00pm
June 22 – September 14, 2018
Fall Harvest Market Oct. 6th, 2018

PROVINCETOWN
Provincetown Farmers Market*
Ryders St, next to Town Hall
Saturdays, 9:00am – 3:00pm
May 12 – November 17, 2018

SANDWICH
Sandwich / Village Green
Village Green, 164 Route 6A
Tuesdays, 9:00am – 1:00pm
June 12 – October 2018

TRURO
Truro Farmers Market*
Veterans Field, 20 Truro Center Rd.
Mondays, 8:00 am – 12:00 pm
June 4 – August 27, 2018

WELLFLEET
Wellfleet Farmers Market*
Congregational Church, 200 Main St.
Wednesdays, 8:00 am – 12:00 pm
May 16 – October 10, 2018

YARMOUTH
Bass River Farmers Market**
Cultural Center of Cape Cod, 311 Old Main St.
Thursdays, 9:00 – 1:30pm
Saturdays, 9:00 – 1:30pm
June 14 – September 8, 2018

* Accepts SNAP / ** Some Vendors Accept SNAP
fairs & expos

JUNE

Strawberry Festival
June 17, 2018
Assonet Four Corners (S. Main St), Assonet, MA

Dighton Historical Society Strawberry Festival
June 23, 2018
Under the Sun Farm 1050 Williams St.

Brockton Fair
June 29-July 8, 2018
433 Forest Ave, Brockton, MA
www.brocktonfair.com

JULY

Westport Fair
July 18 - July 22
200 Pine Hill Rd, Westport, MA
www.westportfair.com

Barnstable County Fair
July 23 - July 29, 2018
1220 Nathan Ellis Highway E. Falmouth, MA
www.capecodfairgrounds.com

AUGUST

Rochester Country Fair
August 16 - August 19
65 Pine St, Rochester, MA
www.rochesterma.com

Marshfield Fair
August 17 - August 26
140 Main St, Marshfield, MA
www.marshfieldfair.org

SEPTEMBER

East Middleboro 4H Fair
September 1 - September 2
183 Thompson St, Middleboro, MA
www.eastmiddleboro4h.org

Dartmouth Grange Fair
September 7 - September 8
1133 Fisher Rd, Dartmouth, MA
www.dartmouthgrange.org

Apple Peach Festival
Sept. 8 - Sept. 9, 2018
1203 Main St, Acushnet, MA

The Big E
September 14 - 30, 2018
1305 Memorial Ave
West Springfield, MA
www.thebige.com

Boston Local Food Festival
September 16, 2018
Rose Kennedy Greenway
www.bostonlocalfoodfestival.com

OCTOBER

Cranberry Harvest Celebration
October 6 - October 7, 2018
158 Tihonet Rd, Wareham, MA
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, cukes, 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**
1149 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 strawber- ries, 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.stonebridgefarmevents.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, Acushnet, MA
(774) 202-1027
www.thesilverbrookfarm.com
The Silverbrook Farm is a fully operational agriculture facility serving the Southern New England Region. Family owned and operated for nearly two decades, with their famous homemade Pies, Horse Drawn Hayrides, Expanding Produce and Livestock Programs, and colorful...
seasonal Events, Silverbrook Farm is becoming the standard in traditional products and entertainment. Offering Produce and Meat CSA shares. The Farm Store is open on weekends May through December.

**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 micro-greens to the surrounding area. 2 Friends is an innovative farm located inside a historic Attleboro mill building, where unused space was turned into the finest indoor grow facility. Find 2 Friends’ products in local grocers and on top of your favorite dish at many fine dining establishments and catered events.

**Pine Valley Farms & Gardens**
626 Lindsey St, Attleboro, MA  
(508) 431-6411

PVFG is a neighborhood farm that supplies fresh, wholesome vegetables to a health conscious community. 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.

**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.

**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**

**Berkley Nursery & Tree Farm**
554 Berkley St, Berkley, MA  
(508) 823-3727

Berkley 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

The Coutinho farm is located on 24 acres of lavish green land in Berkley MA. The abundance of crops is hidden from the street by many thickly settled trees. Once you set eyes on 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.
SOUTHEASTERN MASSACHUSETTS AGRICULTURAL PARTNERSHIP (SEMAP)

Movement Ground Farm
29 South Main St, Berkley, MA (617) 863-501
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) 386-3731
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.

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.sharedharvestcsa.com
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
www.berryguysfarmstand.com
Local deli and farmstand featuring boar’s 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.

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.

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

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
freshmeadowscranberries.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!
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. 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!

Brix Bounty Farm
449 Bakerville Rd, Dartmouth, MA
(508) 992-1868
www.brixbounty.com

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.

Dream at Last Farm
567 Collins Corner Rd, Dartmouth, MA
(508) 889-8317
www.dreamatlastfarm.com

Owen and Sonja have found the utmost respect and care. The Organic Flooring--and the Original--are designed to be used in both residential and commercial applications. The Organic Flooring is made from the finest materials, including hardwood, softwood, and bamboo, which are harvested from sustainable sources.

Eva’s Garden
105 Jordan Rd, Dartmouth, MA
(508) 824-5545
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 Boston area chefs and Whole Foods. Deliveries from Eva can include wild foraged plants and vegetables from other nearby farms. She is exploring the microbes that make growing and eating healthier for humans and their planet. She experiments with wild edibles and parts of plants that are not well known. In 2014, she became the first farmer to receive Wellesley College’s prestigious 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.

The King Farm
449 Bakerville Rd, Dartmouth, MA
(508) 824-5545
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, MA
(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.

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.

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 vegetables 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, mushrooms, 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 Farm
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 large 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.

Bayberry Farm & Flower Co.
1841 Maple Street, North Dighton, MA 02764
774-218-2150
www.bayberryplants.com
Bayberry Farm & Flower Co. is a local wholesale/retail grower specializing in native and specialty perennials, herbs, and edibles. Other services include custom growing, pre-planned perennial garden combinations, garden design and consultation, raised-bed design, build, and installation, and locally grown fresh cut herbs and specialty cut flowers. Give us a call to schedule an appointment to visit our farm, we’d love to show you around.

Bristol County Agricultural High School
135 Center St, Dighton
508-669-6744 ext 129
www.BristolAggie.org
The Bristol County Agricultural High School is set on over 200 acres along the Taunton River in Dighton. We raise dairy, beef, swine, sheep, poultry and rabbits with stock available for purchase throughout the year. We also sell pasture raised chicken, free range eggs, beef, pork, and lamb available through the Animal Science Department. The BA Grows program grows seasonal vegetables available at the student run farm stand in July and August.

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

E.L. Silvia Farms
2621 County St, Dighton, MA
(508) 982-8612
E.L. Silvia 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.

Lane Gardens
1758 Somerset Ave, Dighton, MA
Offering fresh fruits and vegetables including strawberries, rhubarb, squash, tomatoes, cabbages, potatoes, onions, broccoli, carrots, spinach, kale, lettuce, radishes, beets, cucumbers, peppers, herbs, eggs, and more. Find us at many area farmers markets.

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
(774) 872-0278
www.underthesunfarmstand.com
Under the Sun Farm has a year-round farm stand selling locally grown produce, eggs, milk, and honey. The farm stand also offers freshly baked pastries and coffee daily, as well as seasonal pick-your-own berries and cut flowers, fall mums & flowers, pumpkins, gourds, and winter squash, Summer greenhouse flowers, bedding plants, and CSA shares. Find the seasonal hours for the farmstand on their website, and follow along with the Farmers on Facebook!

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.

Powisset Farm
37 Powisset Street, Dover, MA
(508) 785-0339
What makes Powisset 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, Powisset Farm features an upland oak forest, a pair of brooks, vernal pools, and wooded wetlands. You’ll enjoy broad views across furrowed 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!

EAST BRIDGEWATER

Beaver Brook Farm
645 Summer St, East Bridgewater, MA
(508) 584-6528
The K&B Pumpkin Patch at Beaver Brook Farm is dedicated to producing and selling high quality pumpkins and autumn vegetables without the use of chemicals, while also educating the customer about buying local. They have a friendly environment where customers feel welcome while supporting and improving the land. Join them for hayrides and family fun!

C.N. Smith Farm
325 South St, East Bridgewater, MA
(508) 378-2270
www.cnsmithfarminc.com
Farmstand and Garden Center, offering many different fruits and vegetables, in season. Pick-your-own offered for strawberries, blueberries, raspberries, peaches, apples and pumpkins. Hay Rides on weekends in September - October. Retail store hours 7 days a week, 9am to 5pm.
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, emu, Painted Desert Sheep, and German Shorthaired Pointers. Sales visits are by appointment only. Please email rhinelandacres@comcast.net for more details!

EASTON
Langwater Farm
209 Washington St, Easton, MA
(508) 205-9665
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
Bask Inc.
2 Pequod Rd, Fairhaven, MA
(774) 394-5000
www.cometobask.com
Bask Inc. is a Registered Marijuana Dispensary located in Fairhaven, MA that provides safe, regulated access to medical cannabis products to patients in Massachusetts. Bask has constructed a state-of-the-art indoor cultivation facility implementing best practices from traditional horticulture to produce clean, pesticide-free cannabis and cannabis infused products. Bask’s co-located facility includes not just cultivation, but a product manufacturing lab and a storefront dispensary. The co-founders of Bask are all residents of the SouthCoast and are committed to serving as an example of a responsible community partner.

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!

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.

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

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

HANSON
Lipinski’s Farm
318 Plymouth St, Franklin, MA
(781) 447-1584
www.lipinskisfarm.com
Lipinski’s Farm is a produce farm offering fresh grown fruits, vegetables and other farm fare throughout the seasons in Halifax, MA and surrounding areas. Nesralla 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.

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.

FOXBORO
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.
sheep and purebred Holland Lop bunnies for sale, as well as our own Greek and breakfast style lamb sausage, lamberger. Wool “Baaaay 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!

**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 belted Galloway 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.

**Cretinon’s Farm Stand**
86 Landing Rd, Kingston, MA
(781) 585-5531
Family owned and operated for over 50 years! “Watch our garden grow!” is their motto! Open until the end of October, then open the day after Thanksgiving with trees/wreaths, etc.

**Greenway Farm**
48 Marion Dr, Kingston, MA
(781) 201-0646
A sustainability-focused farm using biointensive techniques, wind energy, and aquaponics. Practicing low-till soil management with regular compost amendments. Greenway Farm provides high quality local produce for their community via both a Greens CSA Share and an Egg CSA Share. Farm pickup and delivery options available. Check them out on Facebook!

**LAKEVILLE**

**Elliot Farm**
202 Main St, Lakeville, MA
(508) 947-5954
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.mockingbirdhilltlf.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.

**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

**MANSFIELD**

**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.

**MARION**

**Great Hill Dairy**
Timothy Stone
(888) 748-2208
160 Delano Rd, Marion, MA
www.greathillblue.com
In 1997, on the shores of Buzzard’s Bay, Tim Stone began his cheese business at his family’s historic Great Hill Dairy. Tim found that he could make an exceptional blue cheese with the milk from the many local dairy farms surrounding him. Using only raw, non-homogenized milk, his recipe was unique in several ways. The resulting Great Hill Blue cheese quickly won acceptance as one of the premier blue cheeses in America.

**MARSHFIELD**

**The Baker Farm**
101 Bakers Ln, Marshfield, MA
(781) 834-4021
Pick your own strawberries and blueberries!
SOUTHEASTERN MASSACHUSETTS AGRICULTURAL PARTNERSHIP (SEMAP)

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

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

The Magical Moon Farm
575 Summer St, Marshfield, MA
(800) 840-0205
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 to use their inner strengths to manifest miracles in 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.

MATTAPOISETT
Wyandotte Farm
88 Marion Rd, Mattapoisett, MA
(508) 758-8230
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
Medway Community Farm
50 Winthrop St, Medway, MA
(508) 250-0260
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

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.

MIDDLEBORO
Anastas Farms & Lazy Daze Lavender Fields
Middleboro, MA - (617) 686-2332
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.backacre-farms.com

Back Acres 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.

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 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 non-profit 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

FreshBox 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.

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.

NEEDHAM
Needham Community Farm
Needham, MA
(781) 343-1106
www.needhamfarm.org
The Needham Community Farm (NCF) is a 501(c)3 non-profit 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!

NORFOLK
Four Acre Farm
Norfolk, MA
www.fafnorfolk.com
Growing various vegetables and raising meat and eggs. Pasture raised pork and eggs available now. Turkeys available for Thanksgiving 2017 and other poultry coming in 2017!

---

Locally Grown Medical Cannabis Dispensary

Location:
2 Pequod Road, Fairhaven, MA 02719

Store Hours:
Mon-Sat. 10am - 6pm

For more information visit:
www.cometobask.com

For State Licensed Patients
Offering flower, concentrates, edibles, and more!

SEMAMember
Jane and Paul’s Farm  
33 Fruit St, Norfolk, MA  
(508) 528-0812  
Jane and Paul’s is a family-owned seasonal farmstand that has some great strawberry and blueberry picking in the summer and in the fall apple picking, pumpkin patches (with hay rides out to the fields), and a corn maze. This special family-run business also features a small indoor farm stand with some of the freshest just-picked fruits and vegetables you’ll ever find, including corn, tomatoes and squash. There’s also a nice variety of plants for sale, an animal display with goats, chickens for the children to see, and an intricate corn maze.

NORTH ATTLEBORO  
Attleboro Farms  
491 Hickory Rd, North Attleboro, MA  
(508) 695-7200  
www.attleboro farms.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.

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.

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.

NORTON  
Carvalho Farm & Greenhouse  
9 Harvey St, Norton, MA  
(774) 406-0827  
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 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.

PLYMOUTH  
Cranberry Hill Organic Farm  
103 Haskell Rd, Plymouth, MA  
(508) 888-9179  
Cranberry Hill Organic Farm  
103 Haskell Rd, Plymouth, MA  
(508) 888-9179  
www.cranberryhillorganicfarm.com  
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/MSSS to order online, or call to place an order.

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

Bogside Acres
717-202-5841
www.bogsideacres.com
Bogside Acres is owned and operated by husband and wife team of Cassander Gilmore & Erin Williams. They offer pastured raised beef, pork & chicken, which can all be found at their online farm store. They are also the owners of The Bog at Benson’s Pond located in South Middleboro. The original 1940’s screenhouse sits on hill overlooking a picturesque 40-acre cranberry bog and is available for functions, with additional space for bridal parties on the ground floor.

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

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.

Plymouth Poultry
Main & Cross Street, Plymouth MA
781-254-0527
www.plymontpony poultry.com
Plymouth Poultry is a collaboration between two Plymouth FarmHers, Kathryn Shepard of Revival Farm and Erin Williams of Bogside Acres. We raise cornish cross broiler chickens for farm fresh meat. The chickens are moved daily in the tractors to fresh grass with ample room to do what chickens to best, scratch and peck! The chickens’ pasture diets are supplemented with locally milled, all natural, chemical and additive free grain to help them grow. The finished product is a delicious, tender 4 to 6 pound chicken roaster. You can purchase the chicken fresh at our market days at Sauchuk’s Farm Stand off Rt 58 in Plympton, at the Kingston Farmers market (first Sunday of every month) or frozen any time at Colchester Farm in Plympton MA.

Prospect Hill Farm
30 Prospect Road, Plympton, MA
(781) 608-2389
Founded in 1990, Prospect Hill Farm is a 10 acre farm run by Rebecca Lipton. They are certified organic and offer eggs, heirloom veggies, blueberries, and more.

Revival Farm
6 Cross Street, Plympton, MA 02367
781-254-0527
www.therevivalfarm.com
Revival Farm is a small, pasture raised livestock farm owned by Kathryn and Justin Shepard. They currently breed and raise Berkshire/Tamworth/Yorkshire cross hogs year round and seasonally raise Cornish Cross broiler chickens. Their goal is to provide the best life possible for all their animals by giving them unlimited access to sunshine, fresh air and pasture. Their products can be purchased on their website, at Colchester Farm in Plympton and at the Kingston Farmers Market.

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!

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.aagriarafarm.com
Agraria Farm is a very small, certified organic farm with a passion for berries and small fruit (figs and melons). Also growing asparagus, ginger, garlic, herbs, greens, shiitake mushrooms, eggs, and honey. Seasonal value added products include: dried fruit and mushrooms, baked goods, vinegars, preserves, fruit leathers, and teas. 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.
Raising the Barr Family Farm
14 Jameson St, Rehoboth, MA
(401) 864-7760
www.newenglandaquaponics.com
Raising the Barr Family Farm is an aquaponic farm where raising tilapia and using the fish manure to fertilize hydroponic greenhouse crops and field crops.

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

Bettencourt Dairy Farm
100 Simmons St, Rehoboth, MA
(508) 252-5464
Bettencourt Farm was established in 1891. You can find fresh raw milk, free range eggs, beef, pork, and gouda cheese at the farm stand.

Breezy Knoll Farm
198 Brook St, Rehoboth, MA
(508) 336-4779
Find Breezy Knoll’s fresh, delicious produce at area farmers’ markets.

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 St, 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!

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.

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

Homestead Farm
115 Homestead Ave, Rehoboth, MA
(774) 259-6960
www.homesteadfarmma.com
Offering all-natural pre-packaged meats including lamb, goat, beef, pork, poultry (turkey, duck, quail, and chicken) as well as hay at competitive prices with delivery or shipping service available, or pickup at our new farm stand. Also offering Boer, Nubian/Boer Mix goats, Welsh Mountain/Southdown mix sheep, fresh eggs, and chicks. Call or text us for details and prices.

Johnson’s DooLittle Farm
2 Old Anawan Rd, 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.

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.

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 fruits, vegetables, and bread. The chickens are on fresh pasture during the growing season and fed organic grain throughout the year.

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
(774) 320-0255
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 grandmother 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.jonathansprouts.com
Jonathan’s Organics 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
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.treeberryfarm.com
Tree-Berry Farm specializes in PYO blueberries and choose-and-cut Christmas trees. Please call in early November for dates and times (X-mas trees) or check out their website for more information.

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

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 farm stand 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.

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 seasonal 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 yr-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, blueberries and choose-and-cut items and prepared foods to go. Also offering PYO berries & pumpkins, and public hayrides during strawberry & pumpkin seasons. Birthday parties & school tours are available yr-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, blueberries and choose-and-cut.

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 baked goods and beverages. 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 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.

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.

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.
Happy Hops Farm
70 Bluegrass Circle
(603) 661-7758
www.HappyHops.Farm
Happy Hops Farm is a small family run farm that practices sustainable agriculture methods to grow 10 different varieties of hops. Tahoma, Cashmere, Triple Pearl, Comet, Columbia, AlphaRoma, Cascade, Chinook, Nugget, and Crystal. Visit our website or contact us to learn more about what using fresh, local hops can bring to your beer. With a hop farm so close, homebrewers and local brewers can get in on the fun, producing bright beers with big, hoppy flavors. During the height of the growing season we welcome scheduled visits to share our love of hops. Cheers!

Pine Hill Farm
159 Plain St, Taunton, MA
(774) 265-3042
www.pinehillfarming.com
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.

Silver City Acres
Dighton Ave, Taunton, MA
Silver City Acres is run by Drew Wilkinson, and grows fresh healthy vegetables for his community. You can find Silver City Acres at area farmers markets and on Facebook & Instagram.

Spring Rain Farm
692 Caswell St, Taunton, MA
(508) 824-3393
www.springrainfarm.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
Stone Croppe 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 countryside 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 fresh 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! Tours run Saturdays and Sundays in March. (Check website for details about maple season). 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.

C & C Reading Farm
175 E Center St, West Bridgewater, MA
(508) 857-0657
www.ccreadingfarm.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 fresh 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.

WESTPORT
Adirondock 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.allenfarmsorganics.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 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
Healthy Futures Farm will be 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. Producers are 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
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!

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. Their farm stand offers a wide selection of potted herbs, annual vegetable plants and container herbs gardens. Additionally offering seasonal fruits (peaches, nectarines, plums, apricots, and apples) and vegetables (lettuces, root veggies, sweet corn, and of course tomatoes!) which are picked fresh daily for our Farmers Markets 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) 309-0522
“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 Markets 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.

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 hubarub, strawberries, blueberries, raspberries, blackberries, and Concord grapes.

Triple S Farm  
1028 Horseneck Rd, Westport, MA  
(508) 958-5493  
Triple S Farm sells Beefalo as well as other meats. Call ahead for hay and feed or details about meat cuts and arrangements.

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

Tripps Dairy Farm  
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.

Wasantuxet Brand  
757 Pine Hill Rd, Westport, MA  
(774) 264-9186  
Wasantuxet 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) 678-9555  
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 1st June - Open Most Days 1pm Till 7 pm. Mid June - Sept 5, Sept 6 - Nov. Call first before coming.

Weatherlow Farms  
845 Sodom Rd, Westport, MA  
(508) 938-9398  
www.weatherlowfarms.com  
Weatherlow Farms raises the highest quality grassfed beef, lamb, and chevon, pastured pork, poultry, and eggs in the seaside town of Westport, MA. We grow a curated selection of flowers and foliages, designing bouquets and arrangements for weddings and special events with materials entirely grown on the farm. We host farm events including workshops, pasture walks, Field-to-Barn Dinners, and private events. Our Farm Store features our own and other local products for sale. Food and flowers are cared for with environmentally sustainable and socially responsible practices, which focus on the special link between soil health, animal health and human health.

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.

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 and sells at various 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 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 Christie 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.
seafood

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, orwhelks.

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!

MATTAPoissett
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.

Kyler’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.tonyssfreshseafood.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 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.

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.
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.

BERKLEY
Berkley Beer Company
www.berkleybeer.com
Founded in 2012, our three-barrel nano brewery is located in the small farming community of Berkley, Massachusetts. We may be small, but our passion for creating an honest brew is great. All of our beers are crafted, brewed and bottled by hand for guaranteed quality and unparalleled taste. Because we care about the environment just as much as our craft, we utilize a wood gasification boiler, to heat all our hot water for the brewing process using recycled, reclaimed, and cord wood. So enjoy one of our hand-crafted beers and we hope you’ll want another.

CANTON
Blue Hills Brewery
1020 Turnpike St #2B, 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
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
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) 425-4600
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.mobydickbrewing.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.travessiawine.com
Travessia is a micro-winery in downtown New Bedford focusing on making wine in small lots with primarily Massachusetts-grown grapes, such as Chardonnay, Pinot Grigio, Vidal Blanc, and Pinot Noir. Travessia wines are an authentic reflection of local soils and micro-climate. Travessia’s tasting and sales room is inside the winery, open Friday, Saturday and Sunday from noon - 5 PM.

Plymouth
1620 Winery & Wine Bar
170 Water St, Plymouth, MA
(508) 746-3532
www.1620winery.com
The NEW 1620 winery overlooks the historic Plymouth waterfront and harbor. Relax around the outside fire pit and enjoy your favorite glass of wine with friends and family. We will enhance your tasting experience with a pairing board that is made only with the finest artisanal meats and cheeses that are hand selected and locally sourced.

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.

Independent Fermentations
127 Camolot Drive, Plymouth, MA
(508) 789-9940
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. On average, their beers are brewed with about 80% locally sourced ingredients.

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 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.

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
Plymouth Beer Company is the regions finest oysters.

Cranberry Vine Catering & Events
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. 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.

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.

FAIRHAVEN
Bask Inc.
2 Pequod Rd, Fairhaven, MA
(774) 305-4749
www.cometobask.com
Bask Inc. is a Registered Marijuana Dispensary located in Fairhaven, MA that provides safe, regulated access to medical cannabis products to patients in Massachusetts. Bask has constructed a state-of-the-art indoor cultivation facility implementing best practices from traditional horticulture to produce clean, pesticide-free cannabis and cannabis infused products. Bask’s co-located facility includes not just cultivation, but a product manufacturing lab and a storefront dispensary. The co-founders of Bask are all residents of the SouthCoast and are committed to serving as an example of a responsible community partner.

MARSHFIELD
Acorn Canning Company
1175 Ocean St, Marshfield, MA
(781) 837-6959
Acorn Canning Company is a ‘made from scratch’ shop! Everything from pies, sandwiches, salads, soups, jam, jellies, and pickles. All made with fresh, local ingredients.

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.

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

**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.

**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 waterwheel, 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.

**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!

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

**WAREHAM**
Jim’s Organic Coffee
21 Patterson Brook Road, West Wareham, MA • (866) 546-7674
www.jmsorganiccoffee.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 improved water quality, topsoil retention, and increased biodiversity. Jim’s Coffee is slowly hand roasted to deliver you a rich full and creamy 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.

Wild Honey Cafe
1228 Russells Mills Road, Dartmouth, MA
(508) 938-5150

A small cafe located within Davoll’s General Store. Offering fresh & locally sourced breakfast, salads, wraps, sandwiches, and hot & cold drinks.
DEDDHAM
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
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.

FALL RIVER
Main Street Cafe & Bakery
60 N. Main St, Fall River, MA
(508) 672-7333
Established café and bakery serving breakfast and lunch M-Thurs, 7am – 3pm, and Friday, 7am - 2pm. Using as many local products as available! The owner also owns Quansett Gardens and uses free range eggs, hydroponic vegetables, field crops, fruit, etc., from her own farm in all of the cafe’s products. You can also find Main Street Cafe/Quansett Gardens at several area Farmer’s markets, both with fresh baked goods and produce.

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) 340-7300
www.quarryingham.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.

**LITTLE COMPTON, RI**

**Simmon’s Cafe & Market**  
78 Crandall Rd, Little Compton, RI  
(401) 635-2420  
www.simmonscafeandmarket.com  
Cafe & market offering meals with locally sourced organic produce. Their menu features breakfast sandwiches and burritos, soups, salads, and a variety of sandwiches. Their market features nearly 1,000 products with an emphasis on locally sourced and environmentally friendly products. Also offering catering and ice cream!

**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.

**Flour Girls Baking Company**  
33 County Rd, Mattapoisett, MA  
(508) 758-2700  
www.flourgirls bakingco.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.

**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!

visitors alike have flocked to Mattapoisett’s famous little white restaurant every summer since it opened as Gulf Hill Ice Cream in 1931. Eighty-four years later, Oxford Creamery continues to offer customers a taste of authentic New England fare made on site with the freshest ingredients.
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 dining room, 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.

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 or preservatives.

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.

Hearth Pizzeria
974 Great Plain Ave, Needham, MA
(781) 433-0600
www.hearthpizzeria.com
Hearth Pizzeria is committed to bringing the elements of whole and healthy eating to a dinner table full of family and friends sharing meals from a diverse menu of organic and locally sourced ingredients. Opened in 2015, Hearth Pizzeria owner and chef Ivan Millan-Pulecio has taken the traditional open-flame hearth oven method of pizza and entree 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!

Cafe Arpeggio
800 Purchase St, New Bedford, MA
(508) 999-2233
World class coffees, homemade ice
cream, delicious food, great music. Cafe with great coffee, ice cream, soups and sandwiches. Catering available. Open mic nights, live music and FREE wireless internet services All of foods are made from the finest and freshest ingredients. When possible, Cafe Arpeggio purchases vegetables from local farmers. Coffee, sandwiches, and homemade ice cream.

**Destination Soups**
141 Union St, New Bedford, MA  
(508) 991-7687  
www.destinationsoups.com
Fresh soups, salads, and sandwiches. BYOB. Many vegetarian and vegan options. Check out their website for daily specials!

**dNB Burgers**
22 Elm St, New Bedford, MA  
(774) 202-0118  
www.dnbburgers.com
Scratch made Burgers 7 day a week! Everything is homemade, right down to ketchup! Come visit for great burgers, topped with local ingredients and craft beer and wine.

**The Farmer’s Kitchen**
2112 Acushnet Ave, New Bedford, MA  
(774) 206-6231  
www.thefarmerskitchennb.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 Despeito, and Cacoila.

**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.briggsgarden.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
Located in a quaint setting next to Plimoth Plantation, and 5 minutes from historic downtown Plymouth, Cranberry’s is now known for three summer staples: lobster rolls, local corn, and Ben and Jerry’s ice cream. Also carrying local produce at the height of its freshness, flowers, fresh smoothies, and community based fun. Come relax at a picnic table under our shade trees with a lobster roll and a waffle cone, or step inside—and back in time—and see the historical artifacts on the walls and in the display cases. Our outdoor live-lobster tank has been a hit with the kids for generations.

**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...
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
### Handmade Wood Fired Bread

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.

### Honey I’m Home

Plymouth, MA  
(781) 336-7081  
www.onlinehoneyimhome.com

Bakers of unique sweet and savoury items. Using with local eggs, cheese, & produce. Offering fresh baked breads, galettes, babka, 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, scotches and craft beers. All offerings are made with fresh, seasonal and when possible locally-sourced ingredients...and love. Lots and lots of love.

### PLYMPTON

Potlucks of Yesteryear  
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

265 Walnut Plain Rd, Rochester, MA  
(508) 763-4905  
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  
www.artisanbakeshop.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](http://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 Powhattan Dr, East Taunton, MA (508) 451-0231
[www.smackadoodles.com](http://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.

**WALPOLE**

**Ever So Humble Pie**
153 Washington St, E. Walpole, MA (508) 660-9731
[www.eversohumble.com](http://www.eversohumble.com)

At Ever So Humble Pie Company, produces traditional, home-style fruit pies reminiscent of a by-gone era. All products are made from scratch and carefully hand-crafted with old-fashioned goodness in every bite. All-natural, ready to bake pies are chock full of juicy, farm fresh fruit wrapped in a delicate, flaky pastry with NO artificial colors, flavors or preservatives and absolutely NO hydrogenated oils or trans fat! All double crust fruit pies are 100% free of animal products and are suitable for a Vegetarian lifestyle.

**WAREHAM**

**Lindsey’s Family Restaurant**
3138 Cranberry Hwy, E. Wareham, MA (508) 759-5544
[www.lindseysfamilyrestaurant.com](http://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.makepeacefarms.com](http://www.makepeacefarms.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.

**WESTBRIDGEWATER**

**Asack Turkey Farm & Restaurant**
235 North Main St
West Bridgewater, MA (508) 580-7711
[www.asackturkeyfarm.com](http://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](http://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 Back Eddy**  
1 Bridge Rd, Westport, MA  
(508) 636-6500  
[www.thebackeddy.com](http://www.thebackeddy.com)  
The Back Eddy’s mission is to promote eating locally produced product. This area enjoys a rich heritage of working people growing, raising, & catching food, as well as preparing it with a mix of culinary traditions. The ultra fresh produce from the many farms of Southeastern Massachusetts & Coastal Rhode Island; the wide variety of fish brought to shore by New England’s Fisherman; wine, beer, & cheese from local artisan producers & the mixture of Portuguese influence with the oldest American cooking style, provides their kitchen with an incredibly diverse range to work with.

**The Bayside Restaurant**  
1253 Horseneck Rd, Westport, MA  
(508) 636-5882  
[www.thebaysiderestaurant.com](http://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](http://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](http://www.neclamjams.com)  
New England Clam Jams specializes in shellfish raw bars and steamed clam and lobster dinners. Offering you a gourmet feast at every event, providing the freshest shellfish, lobster, and produce available.

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

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

**Ten Cousins Brick Oven**  
977 Main Rd, Westport, MA  
(774) 264-9700  
[www.tencousinsbrickoven.com](http://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!
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.

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!

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 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.

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).

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.

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.

SEMAP Member
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.
LITTLE COMPTON, RI
Simmon’s Cafe & Market
78 Crandall Rd, Little Compton, RI
(401) 635-2420
www.simmonscafeandmarket.com
Cafe & market offering meals with locally sourced organic produce. Their menu features breakfast sandwiches and burritos, soups, salads, and a variety of sandwiches. Their market features nearly 1,000 products with an emphasis on locally sourced and environmentally friendly products. Also offering catering and ice cream!

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.

MATTAPISSETT
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.

CARVER
Norfolk Power Equipment
45 North Main St Carver, MA
(774) 213-9190
www.norfolkpower.com
In business since 1975, Norfolk Power Equipment is a family owned and operated business serving homeowners and commercial businesses as well as municipal, state, and federal agencies. We sell, rent and service a wide variety construction, lawn and garden equipment and have three retail locations in Wrentham, MA, Carver, MA, and Burrillville, RI.

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.

FAIRHAVEN
Tractor Supply Company
5 Plaza Way, Fairhaven, MA 2719
(508) 999-1177
www.tractorsupply.com
Offering products for home improvement, agriculture, lawn and garden maintenance, and livestock, equine and pet care.

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

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
Controlled Environmental Services
Mattapoisett, MA
www.controlledenvironments.com
Offering consulting, design, and project management of controlled environmental agriculture. 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.
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!

Terra Cura
www.terracura.org
A 501(c)3 nonprofit consulting firm focusing on regenerative development as well as food sovereignty and access. They help their clients of teams and communities build capacity and capability to evolve. They provide cross-sector, strategic solutions for legacy projects that: increase returns, reduce consumption, actualize environmental impact, and build social & economic capabilities.

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 fresh 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) 821-3494
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.

WRENTHAM
Norfolk Power Equipment
5 Cushing Dr Wrentham, MA
(508) 384-0011
www.norfolkpower.com
In business since 1975, Norfolk Power Equipment is a family owned and operated business serving homeowners and commercial businesses as well as municipal, state, and federal agencies. We sell, rent and service a wide variety construction, lawn and garden equipment and have three retail locations in Wrentham, MA, Carver, MA, and Burrillville, RI.

WEST BRIDGEWATER
South Shore Tractor & Farm Supply
2 Bert Dr, West Bridgewater, MA
(508) 586-5550
www.southshoretractor.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, chainsaws, 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!
BUY FRESH,  BUY LOCAL GUIDE
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 Gardner 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 Batt’s 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
Bristol County Agricultural High School
135 Center St, Dighton, MA
508-669-6744 ext 129
www.BristolAggie.org
Bristol Aggie Animal Science Department raises a flock of purebred Romeldale/CVM sheep. The Romeldale are a fine wool breed, and the California Variegated Mutant, or CVM, is its multi-colored derivative. Both the CVM and the Romeldale are unique to the United States and are on the endangered list. We offer breeding stock, lambs, fleece and fiber.

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, langerburger. 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
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.

fiber & local clothing
Good Clothing Company
104 Anawan Street Fall River, MA
(508) 419-6152
www.goodclothingcompany.com
From small batch manufacturing, to large scale production, 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, elegant 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.

MARSHFIELD
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. Selling breeding stock as well as fleeces and wool.

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
Dyer Maker Studio
336 Acushnet Ave. New Bedford
508-669-6835.
www.dyermakerstudio.com
Environmental Alchemist, Rhonda M. Fazio is Owner and Creative Director of Dyer Maker Studio, specializing in the art and craft of natural color, fibers and food. An Artist, Teacher, and Storyteller of “Dyeing to Wear It: Creating Community through Color” a mobile workshop for youth, adults and seniors locally and abroad. You can find Rhonda (“La Rhonda”) at South Coast Farmers Markets selling her “Alchemy in a Jar” jams, performing cooking demos and weaving on her loom at her studio located in the Co Creative Center in downtown New Bedford.

Hippo
741 Purchase St, New Bedford, MA
(774) 202-1347
www.shopathippo.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.

SHELBOURNE 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.

OUT OF STATE
Bartlett Yarns
20 Water Street, PO Box 36
Harmony, ME • (207) 683-2251
www.bartlettyarns.com
Offering retail wool yarn products and custom processing services to our fiber producing friends. Fibers processed include wool, alpaca, llama, mohair, and processing services include washing, carding, spinning. Inquire with SEMAP about our planned Bartlett Yarns Wool Pool in the Spring season.

Maple Shade Farm
71 Moreman 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.

TS Designs
2053 Willow Spring Ln,
Burlington, NC • (336) 229-6426
www.tsdesigns.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.

WESTPORT
Golden Touch Farm
645 Sanford Rd, Westport, MA
Golden Touch Farm is an alpaca farm that processes raw fiber into socks, gloves, blankets, hats, and scarfs. Pick up by appointment. Also raising babydoll sheep.
# Massachusetts-Grown Produce Availability Calendar

<table>
<thead>
<tr>
<th>Dairy, cheese and eggs</th>
<th>Honey</th>
<th>Maple syrup</th>
<th>Meat and poultry</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruits</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Apples</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Blueberries</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cantaloupes</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cranberries</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Peaches</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pears</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Raspberries</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Strawberries</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Watermelon</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vegetables</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Arugula</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Asparagus</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Beams, green</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Beets</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bok Choy</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Broccoli</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cabbage</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Carrots</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cauliflower</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Celery</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chard</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Corn-on-the-cob</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cucumbers</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Eggplant</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Garlic</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Leeks</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lettuce &amp; greens, salad</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mung beans</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mushrooms, shiitake</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Onions</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Peas, green and snap</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Peppers</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Potatoes, baking</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Potatoes, new</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pumpkins</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Radishes</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Scallions</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Spinach</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sprouts</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Squash, summer &amp; zucchini</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Squash, winter</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tomatoes</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tomatoes, cherry</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Turnips</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Aquaculture</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Barramundi</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hard shell clams</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>American oyster</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bay scallops</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Various trout species</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Plants</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bedding plants</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cut flowers</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Herbs</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Forestry products &amp; fiber</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cordwood</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lumber</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Wool</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
MEMBERSHIP FORM

<table>
<thead>
<tr>
<th>Membership Level</th>
<th>Farm &amp; Business Membership</th>
</tr>
</thead>
<tbody>
<tr>
<td>$15</td>
<td>SEEDLING $75</td>
</tr>
<tr>
<td>$25</td>
<td>GREEN TOMATO $150</td>
</tr>
<tr>
<td>$40</td>
<td>FARM STAND $250</td>
</tr>
<tr>
<td>$75</td>
<td>GOLDEN SHOVEL $500</td>
</tr>
<tr>
<td>$250</td>
<td></td>
</tr>
<tr>
<td>$500</td>
<td></td>
</tr>
</tbody>
</table>

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

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.
SEMAP 2018 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

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