BUY FRESH
BUY LOCAL®
GUIDE

SOUTHEASTERN MASSACHUSETTS

FREE!

Growers • Seafood
Beer, Wine, & Spirits
Grocers • Restaurants
& More!

SEMAPonline.org

SOUTHEASTERN MASSACHUSETTS
AGRICULTURAL PARTNERSHIP

SEMAPonline.org
BUY LOCAL. BUY FAIR.

Support small farmers everywhere

Not everything can grow in New England, but there are farmers behind all of our food. Equal Exchange partners with small farmer co-ops around the world to change existing power structures in the food system, and bring you delicious, fairly traded coffee, chocolate, cocoa, tea, and more.

Shop direct on our website to stock up on coffee roasted daily at our West Bridgewater roastery and other small farmer grown foods sold by the case.

10% OFF all Equal Exchange products at:

shop.equalexchange.coop

Use promo code: SEMAP22

Spread the word! Tell your family, friends and neighbors.
Code expires 12/31/22

Want to sell Equal Exchange products at your farmers’ market, farmstand, or to your CSA members? Call us: (774) 776-7366
The Southeastern Massachusetts Agricultural Partnership (SEMAP) publishes the Buy Fresh Buy Local Guide each year to showcase local farms and food businesses in our region.

Our partnership is made up of supporters of local farms & food businesses just like you. Help us continue to promote the bounty of Southeastern Massachusetts by becoming a member. Beginning in 2022, SEMAP is now offering free membership to BIPOC-owned farms as part of our work to promote equity in our food system. Full membership details are available on the back page of this guide at semaponline.org/support.

SEMAP’S AGRICULTURAL COMMUNITY SNAPSHOT:

Over 1,600 farms located on over 100,000 acres across Bristol, Plymouth, and Norfolk counties.

Bristol, Plymouth, and Norfolk counties account for 25% of the value of all agricultural sales in the state.

Massachusetts ranks #3 in the U.S. for highest value of farm-to-consumer direct sales (2017 MA AG CENSUS).

SEMAP IS YOUR CONNECTION TO LOCAL FARMS!

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BOARD MEMBERS

Liz Wiley - President, Wareham, The Marion Institute
Fred Ames - Clerk & Treasurer, Easton, The Carrot Project
Sarah Cogswell - Vice President, Dartmouth, Cluck & Trowel Farm
Fred Dabney - Dartmouth, Dartmouth Agricultural Commission
Dan King - Dartmouth, The King Farm
Dee Levanti - Westport, Ivory Silo Farm
Melissa McKenna - Freetown, Norfolk County Agricultural High School
Kendra Murray - New Bedford, Dartmouth Natural Resources Trust
Stephanie Perks - New Bedford, Coastal Foodshed
Steven Rittenhouse - Fairhaven, Steven’s Farmstand
Laura Smith - Dighton, Lane Gardens

STAFF

Karen Schwalbe (she/her) - Executive Director
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(508) 289-1814

James Lehner (he/him) - Communications & Outreach Coordinator
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Shannon Hickey (she/her) - Program Coordinator
shickey@semaponline.org

Send general inquiries to: info@semaponline.org

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Cover Image: Zeigler’s Market Garden, Norfolk

Looking for local food & farm events? Visit semaponline.org/events
Agriculture & Food Conference
Every year in late February, we bring together agricultural and food experts from near and far to discuss topics of interest for farmers, fishers, foodies, advocates, and more. Over 20 speakers take on subjects ranging from climate change to greenhouse management to labor access to on-farm mental health. Join us on the last Sunday of February to learn, network, and join in on the fun!

TIE Award
SEMAP awards outstanding local farms with small TIE (Technology, Innovation, and Excellence) awards ranging from $500 to $3000 to develop, trial, and demonstrate innovative farm technologies. Awardees share their projects and knowledge with our community.

Technical Assistance
SEMAP offers individualized business assistance to Beginning & Direct Market farmers on topics including social media, grant applications, finances, press releases, print design, labor regulations, website development, land access, and more. We also offer a variety of workshops throughout the year, which can be found on our website's Events Calendar.

State Policy Advocacy
We advance agricultural interests through advocacy on legislation outlined in the Massachusetts Food Policy Council’s Local Food Action Plan in partnership with the Massachusetts Food System Collaborative and the Massachusetts Coalition for Local Food and Farms.

M ASS A C H U S E T T S  B U Y  L O C A L  O R G A N I Z A T I O N S

Berkshire Grown
Berkshire County
berkshiregrown.org

Community Involved in Sustaining Agriculture (CISA)
Franklin, Hampden, & Hampshire Counties
buylocalfood.org

Central Mass Grown
Worcester County
centralmassgrown.org

Northeast Harvest
Essex & Middlesex Counties
northeastharvest.com

Sustainable Business Network of Massachusetts (SBN)
Suffolk County
sbnmass.org

Southeastern Massachusetts Agricultural Partnership (SEMAP)
Bristol, Plymouth, & Norfolk Counties
semaponline.org

Buy Fresh Buy Local Cape Cod
Barnstable County
buyfreshbuylocalcapecod.org

Martha’s Vineyard Agricultural Society
Dukes County
marthasvineyardagriculturalsociety.org

Sustainable Nantucket
Nantucket County
sustainablenantucket.org

SEMAP’S FEATURED PROGRAMS
The Southeastern Massachusetts Agricultural Partnership (SEMAP) is a part of a statewide “Buy Local” collaboration to provide marketing and business support to local farmers and works to increase the functionality of our region’s food system. Sustaining farmers and farm businesses is at the core of our mission. Our work includes:
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.

Email support@semaponline.org for opportunities.

SEMAP’S ANNUAL EVENTS

Annual Meeting – November 17th, 2022
Ag & Food Conference – February 26th, 2023
Networking Meetings – March 2023

2022 SEMAP BUSINESS MEMBERS

Growers
Berkeley
Heart Beets Farm
Stargazer Hollow Farm
Carver
Cape Cod Select
Cohasset
The Friends of Holly Hill Farm
Dartmouth
Brix Bounty Farm
Paskamansett Farms
Smith Mills Apiary
Dighton
Bayberry Farm & Flower Co.
Lake Gardens
Under the Sun Farm
East Bridgewater
C.N. Smith Farm
Fairhaven
J.H. Beaulieu Jr. Farm
Lakeville
Golden Hour Tulips
Medway
The Pumpkin Farm
Middleboro
Lolans Farm
Patti’s Patch/Big Rock Acres
Teedlebug Farm
Wolf Trap Hill Farm
Plymouth
Earth Defenders, Inc
Plympton
Revival Farm
Raynham
Freedom Food Farm
Olson’s Greenhouses

Restaurants & Caterers
Little Compton, RI
The Holistic Trick
Pembroke
Cranberry Vine Catering & Events
Westport
Island Girl Catering
Charlotte’s

Service Providers
Carver
Blair Agency, Inc.
Franklin
Franklin Agway
Kingston
Edible South Shore & South Coast
Wellfleet
Hatch’s Fish & Produce Market

Value-Added
Dartmouth
Nilsa’s Herbal Teas & Botanicals
Franklin
Franklin Honey Company
Fairhaven
Bask, Inc.
New Bedford
Fieldstone Kombucha
Plymouth
Wellness Croft
Westport
Gray’s Grist Mill
Town Farm Tonics

Grocers & Markets
East Bridgewater
Holmestead Harvest
Tiverton, RI
Tiverton Farmers’ Market
Wellfleet
Hatch’s Fish & Produce Market

Beer, Wine & Spirits
New Bedford
Grow Cocktails
Westport
Buzzards Bay Brewing
Westport Rivers Winery

Rehoboth
Anawan Farm
Homestead Farm
Moonrose Farm
Oakdale Farms
Rosasharn Farm
Rochester
Teal Farm
Scituate
Acres to Grow
Seekonk
Osamequin Farm
Swansea
Johnson’s Roadside Farm Market
Taunton
Old Earth Orchards
Spring Rain Farm
Wareham
A.D. Makepeace
West Bridgewater
C&C Reading Farm
Westport
Ivory Silo Farm
The Keith Farm
The Neighborhood Farm
Paradise Hill Farm
Sweet Goat Farm
Weatherlow Farm
Wild Dogwood Farm
Little Compton, RI
Cluck & Trowel Farm
Skinny Dip Farm
Tiverton, RI
Arruda’s Dairy Farm
Laurel Acres Farm
Roots Family Farm

Fiber
Rochester
Sippican River Farm
Rehoboth
Kave Rock Alpaca Farm
Little Compton, RI
Hope Alpaca Farm
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Many farms offer CSAs, or community-supported agriculture shares. This means you’ll pay a fee up-front at the beginning of the farming season, then get a weekly, biweekly, or monthly share of fruits, vegetables, flowers, meats, or anything else the CSA includes. It’s like a subscription! Most CSAs open signups early in the spring or winter. It’s best to check directly with the farm about these offerings.

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*Out of region farm
Below is a list of farmers markets in Southeastern Massachusetts for the 2022 season. The most up-to-date information can be found on SEMAP’s digital farmers’ market guide. This information is accurate as of June 2022.

Some farmers markets might accept HIP/SNAP for all vendors. Other times, some individual vendors might process HIP/SNAP at their booths. All markets accept WIC & Senior Farmers’ Market Coupons unless otherwise noted.

- [ ] Accepts SNAP
- [ ] Accepts SNAP and HIP

**ATTLEBORO**
Attleboro Farmers’ Market ⚫
O’Connell Field, Capron Park
201 County St
attleborofarmersmarket.com
Saturdays 9 a.m. - 1 p.m.
June 11 - October 22

**BRAINTREE**
Braintree Farmers’ Market ⚫
Braintree Town Hall
1 JFK Memorial Dr
Saturdays 9 a.m. - 1 p.m.
June 18 - October 15, & November 19

**BROCKTON**
Brockton Farmers’ Market ⚫
Brockton City Hall Plaza
45 School St
info@brocktonfarmersmarket.com
Fridays 10 a.m. - 2 p.m.
July 8 - October 28

**BROOKLINE**
Brookline Farmers’ Market ⚫
Centre Street West Parking Lot
brooklinefarmersmarket.com
Thursdays 1:30 - 6:30 p.m.
June 3 - November 17

**CARVER**
Carver Farmers’ Market ⚫
Shurtleff Park
Rt. 58 across from Town Hall
Sundays noon - 4 p.m.
June 12 - October 30

**COHASSET**
Cohasset Farmers’ Market ⚫
Cohasset Common
41 Highland Ave
Thursdays 2 - 6 p.m.
June 3 - October 7

**DARTMOUTH**
Dartmouth Farmers’ Market ⚫
St. Mary’s Parish Center Lawn
789 Dartmouth St
Fridays 1 - 6 p.m.
June 3 - October 21

**DEDHAM**
Dedham Farmers’ Market ⚫
First Church
670 High St
Wednesdays 1 - 5 p.m.
June 15 - October 26

**EASTON**
Langwater Farmers’ Market ⚫
Langwater Farm
215 Washington St
Thursdays 2 - 6 p.m.
May 5 - October 20

**FAIRHAVEN**
Fairhaven Farmers’ Market ⚫
J.H. Beaulieu Farm
151 Alden Rd
allnaturalbeef@comcast.net
Sundays 11 a.m. - 3 p.m.
Mid June - Late October

**HANOVER**
Hanover Farmers’ Market ⚫
Hanover High School
287 Cedar St.
Third Sundays 11 a.m. - 3 p.m.
May 15 - October 29

**HEALTHFIRST MARKET**
HealthFirst Family Care Center
387 Quarry St
Wednesdays 2 to 5 p.m.
June 22 - October 26

**KENNEDY PARK FARMERS’ MARKET**
Kennedy Park
Bradford Ave
Saturdays 7 a.m. - 1 p.m.
May to November

**FALL RIVER**
Fall River Farmers’ and Artisans’ Market
Government Center
Jeremiah V Sullivan Dr
fallriverfarmersandartisansmarket.com
Every other Sunday 11 a.m. - 3 p.m.
May 15 - October 16

**FRANKLIN**
Franklin Farmers’ Market ⚫
Franklin Town Common
Main St
Fridays 2 - 6 p.m.
June 3 - October 28
HINGHAM
Hingham Farmers’ Market ● 95 Station St
Saturdays 9 a.m. - 1 p.m.
May 7 - November 19

HOLBROOK
Holbrook Farmers Market ● 231 Union St
Saturdays 9 a.m. - 1 p.m.
May 22 - October 1

KINGSTON
Kingston Farmers’ Market ● Gray’s Beach, Gray’s Beach Rd
farmersmarketkingston.com
First Sundays of the month
10 a.m. - 2 p.m.
May 1 - October 2

MARION
Marion Farmers’ Market ● Benjamin D. Cushing Community Center
465 Mill St
Tuesdays 3 - 6 p.m.
June 21 - October 18

MARSHFIELD
Marshfield Farmers’ Market ● Marshfield Fairgrounds
140 Main St
(781) 635-0889
farmersmarket@marshfieldfair.org
June - September: Fridays 2 - 6 p.m.
October - May: third Saturday monthly
10 a.m. - 1 p.m.

MEDWAY
Medway Farmers’ Market ● Choate Park
155 Village St
Thursdays 4 - 7 p.m.
June 23 - October 6

MIDDLESBORO
Farmers’ Market of Middlesboro ● Patt’s Patch
225 Wood St.
Saturdays 3 p.m. - 5 p.m.
June 24 - October 14

Oak Point Farmers’ Market ● Oak Point
200 Oak Point Dr.
Every other Friday 11 a.m. - 2 p.m.
July 2 - September 10

MILTON
Milton Farmers’ Market ● Wharf Park at Milton Village
Wharf St & Adams St
Thursdays 1 - 6 p.m.
June 16 - October 27

NEEDHAM
Needham Farmers’ Market ● Greene’s Field
Great Plain Ave at Pickering St
friedmanesz@aol.com
needhamfarmersmarket.org
Sundays 11 a.m. - 3 p.m.
June 12 - November 20

NEW BEDFORD
Brooklawn Farmers Market ● Brooklawn Park, Acushnet Ave
Mondays 2 - 6 p.m.
June - October

Buttonwood Park Farmers’ Market ● Buttonwood Park
Behind Francis J. Lawler Library
Thursdays 2 - 6 p.m.
June - October

Coastal Foodshed Mobile Farmstand ● Serenity Gardens, Bedford St
Tuesdays 3 - 6 p.m.
Clasky Common Park, Pleasant St
Fridays 2 - 6 p.m.
June - October

Coastal Foodshed Virtual Market ●
Online pre-orders processed
Saturdays 8 a.m. - Mondays midnight
Pick-up (HIP/SNAP accepted for pickup only) Wednesdays 2-5 p.m.
at Coastal Foodshed’s Food Hub, 38 Blackmer St, New Bedford
Delivery Wednesdays 12-5 p.m. to Acushnet, Dartmouth, Fairhaven, Fall River, Marion, Mattapoisett, New Bedford, Rochester, Westport

PLYMOUTH
Plymouth Farmers’ Market ● Plimoth Patuxet Museums
137 Warren Ave
Thursdays 2:30 - 6 p.m.,
May 19 - October 27

Farmers’ Market at Rye Tavern ● Rye Tavern
517 Old Sandwich Rd
Mondays 11 a.m. - 2 p.m.
June 6 - October 31

QUINCY
Quincy Farmers’ Market ● St. Chrysostom’s Church
Corner of Linden and Hancock St
quincyfarmersmarket.com
Sundays 1 - 5 p.m.
Starting in June

RANDOLPH
Powders Farm Artisans-Farmers’ Market ●
592 North Main St.
July 11, August 8, September 12
12 - 5 p.m. &
October 23 11 a.m. - 4 p.m.

SCITUATE
Scituate Farmers’ Market ● Scituate Town Hall
606 CJ Cushing Hwy
Wednesdays 4 - 7 p.m.
June 1 - September 28

SWANSEA
Southcoast Open Air Market ●
First Saturdays:
Chick Marchand Memorial Park
Other Saturdays: Slades Ferry Park
hello@southcoastopenairmarket.com
southcoastopenairmarket.com
Saturdays 10 a.m. - 2 p.m.
May 7 - October 29

Swansea/Stony Creek Farmers’ Market ●
Stony Creek Farm
1210 Wilbur Ave
Sundays 10 a.m. - 2 p.m.
Starting March 28

TAUNTON
Church Green Farmers’ Market ●
First Parish Church
76 Church Green
Sundays 9 a.m. - noon
July - October

TIVERTON, RI
Tiverton Farmers’ Market ●
Tiverton Middle School Gymnasium
10 Quintal Dr
tivertonfarmersmarket.com
Sundays 10 a.m. - 1:30 p.m.
Starting in May

WALPOLE
Walpole Farmers’ Market ●
Spring Brook Park
East St/Route 27
Saturdays 9 a.m. - 1 p.m.
Starting June 11

WAREHAM
Southcoast Health Farmers’ Market at 35 Rosebrook ●
35 Rosebrook Pl
Thursdays 3 - 6:30 p.m.
June 16 - September 29

WEST BRIDGEWATER
West Bridgewater Farmers’ Market ●
First Church
29 Howard St
wbfarmermarket@gmail.com
Second and fourth Thursdays 4 - 7 p.m.
June 14 - Sept 27

WESTPORT
Westport Summer Farmers’ Market ●
Westport Town Hall Annex
816 Main Rd
Saturdays 9 a.m. - 1 p.m.

WEYMOUTH
Weymouth Farmers’ Market ●
Weymouth High School
1 Wildcat Way
weymouthfarmersmarket.com
Sundays 10 a.m. - 2 p.m.
(closed 7/3, 9/4 & 9/25)
ACUSHNET
Ashley’s Peaches
1461 Main St
(508) 763-4329
ashleyspeaches.com
Ashley’s Peaches specializes in tree ripened fruits, picked fresh daily. Open starting at 1 p.m. Please call for availability.

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

Chipaway Stables & Cattle Co.
152 Quaker Ln
(508) 763-5158
chipawaystables@comcast.net
chipawaystables.com
Chipaway Stables grows fresh native beef, no additives or preservatives. They sell whole or half steers & ground beef by the pound. Ground beef is 90% lean, USDA certified. Leading sales stable in southeastern Mass. Mass Farm Bureau horse farm of distinction for 17 consecutive years.

Howland Farm
206 Mendall Rd
Small roadside stand. Apples and other berries.

Keith’s Farm
1149 Main St
(508) 763-2622
info@keithsfarm.com
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 farmstand is a showcase for fresh farm-grown seasonal fruits, vegetables, and plants. Your family will have the freshest, tastiest and highest quality vegetables and fruits, harvested daily for the best taste. Keith’s also offers hayrides and pick your own strawberries, blueberries, apples, and pumpkins.

Perry Hill Orchard
35 Perry Hill Rd
(508) 995-6799
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. Call for more information before visiting.

Silverbrook Farm
934 Main St
(617) 435-6557
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
(508) 455-0532
info@2friendsfarm.com
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 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.
Pumpkins and cranberries.

Enjoy a hayride and pick your own birthday parties where kids can

is also available for field trips and

weddings, and other functions during recent years, a beautiful wooden pavilion.

The main crop was, and still is, sustainable farming practices.

Americans who cultivated 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.

BERKLEY
Chamberlain Farm
12 Friend St
(508) 880-2817
chamberlainfarm@comcast.net
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, they added cranberry bogs and more recently, 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
(508) 930-6532
The Coutinho farm is located on 24 acres of lavish green land in 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!

Heart Beets Farm
181 Bayview Ave
(508) 822-6919
heartbeetsfarm@gmail.com
heartbeetsfarm.com
Heart Beets Farm is a Certified Organic vegetable farm. They sell directly to eaters through their CSA and online farm stand, and they also sell wholesale.

Hill & Hollow Farm
116 South Main St
(508) 922-8284
Farm fresh eggs, veggies, and hanging plants for sale. Also offering farm manure and compost.

Rodrigues Farm
11 Babbitt Way
(781) 888-3556
Rodrigues Farm is a family farm that offers a petting zoo and farm stand in the spring, summer, and fall. They have a picnic area, offer hayrides, and are a great spot for family fun! Rodrigues Farm sells eggs, live poultry, mixed produce, and fruit from their very own orchard. Check out their weekend farm stand!

Stargazer Hollow Farm
29 South Main St
stargazerhollow@gmail.com
stargazerhollow.com
Stargazer Hollow Farm is a small diversified farm focused on regenerative agriculture and high quality heirloom produce. Food is available through CSA memberships and farmers markets. Specialties of the farm include: Stargazer salad blend with edible flowers, free-range duck eggs, cut flowers, heirloom tomatoes, and season-long strawberry harvests. Tours are available during the season.

Bridgewater
Hanson Farm
600 Pleasant St
(508) 697-4003
hansonfarminc@verizon.net
hansonfarm.com
Selling fruit and veggies, including sweet corn, eggs, honey, firewood, and hay. Also visit them for ice cream! Farmstand open May through December, self-service during winter months.

Wildwood Farm
35 - 38 Walnut St
(508) 212-6163
tunewicz@yahoo.com
Wildwood Farm raises Border Leicester/Blue Faced Leicester cross sheep and sells yarn and products made from their fiber: rugs, socks, dryer balls, hand-knitted products and needle felting kits. They also sell pastured lamb and have their own honey for sale when the bees can share!

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

Carver
Cape Cod Select LLC
73 Tremont St
(508) 866-1149
rhodes@capecodselect.com
capecodselect.com
The Rhodes family has been harvesting cranberries in Southeastern Massachusetts for nearly 80 years. Cranberries, America’s original superfruit, are low in naturally occurring sugar, and have one of the highest antioxidant levels. It’s a versatile fruit that makes a healthy addition to smoothies and is also great for baking, sauces and savory dishes. 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. No longer just a holiday berry, it’s “Cranberries for all seasons!” Find them in your local grocery store.

Canton
Brookwood Community Farm
11 Blue Hill River Rd
(339) 502-0826
brookwoodcommunityfarm.org
Brookwood Community Farm grows a wide variety of crops, planted in succession to provide a continuous weekly supply of mixed vegetables, herbs and flowers. Separate spring, summer and fall CSA shares, as well as flower, fruit and egg shares are available. A farm stand is running concurrently with the CSA pickup. Brookwood attends the Roslindale Farmers’ Market on Saturdays.

Pakeen Farm
109 Elm St
(781) 828-0111
info@pakeenfarm.com
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.
Fieldstone Acres Tree Farm  
143 Plymouth Rd  
(781) 588-9588  
Fieldstone Acres Tree Farm specializes in Christmas trees and is only open in November and December. Please call for more information.

Fresh Meadows Farm  
43 North Main St  
(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 40 years of experience growing cranberries and the full vertical integration of this operation, allow them to produce a high quality product at a competitive price. Enjoy the numerous nutritional and medicinal health benefits of fresh organic cranberries!

Web of Life Organic Farm  
71 Silva St  
(508) 866-7712  
dblischke@weboflifefarm.com  
A small family farm established in 1992 dedicated to organic practices and sustainable agriculture. They offer a wide variety of organically grown seedlings, and vegetables, as well as poultry, honey and eggs.

COHASSET  
plemented with a wide range of meat, eggs, and dairy products.

Copicut Farms  
11 Copicut Rd  
(508) 205-9304  
copicutfarms@gmail.com  
copicutfarms.com  
Copicut Farms is a pasture-raised and grass-fed livestock farm. All of their animals are raised outdoors with constant access to pastures where they are free to forage for grass, legumes, and insects throughout all but the harshest winter months. In addition to the highest quality of animal husbandry, they are also committed to the humane processing of all of their animals. They designed, built, and operate their own State-licensed on-farm poultry processing facility. All of their pork, lamb, and beef are processed at Meatworks, a local Animal Welfare-Approved facility. They attend many regional farmers’ markets and offer year-round home delivery of all of their products.

DARTMOUTH  
24K Heirloom Tomatoes  
538 Horseneck Rd  
(508) 954-2165  
bob@24KHeirloomTomatoes.com  
24k-heirloomtomatoes.com  
Farming 8 acres of tomatoes in South Dartmouth.

Brix Bounty Farm  
449 Bakerville Rd  
(508) 992-1868  
derekchristianson@gmail.com  
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. Farmstand open seasonally.

Copicut Farms  
11 Copicut Rd  
(508) 205-9304  
copicutfarms@gmail.com  
copicutfarms.com  
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Dartmouth Orchards  
515 Old Westport Rd  
(508) 992-9337  
dartmouthorchards@gmail.com  
dartmouthorchards.com  
Whether you’re looking to sip on some award-winning ciders, taste delicious jams and jellies, or go apple picking with some friends, Dartmouth Orchards has it all. Dartmouth Orchards has developed over three generations of family care offering treats, treasures, and memories that you won’t find anywhere else. Leave all your troubles behind and come say hello!

Eva’s Garden  
105 Jordan Rd  
(508) 636-5869  
eva@evasgreengarden.com  
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.

Paskamansett Farms  
742 Tucker Rd  
(508) 990-7859  
tom@paskamansettfarms.com  
paskamansettfarms.com  
27 acre raw milk dairy farm. State licensed raw milk produced from Jersey and Holstein cows. Raw milk, fresh eggs, pork, and seasonal veggies are available on the farm.

Dartmouth community. Their goal is to make buying local food convenient for all members of the community. They grow a variety of produce with organic methods and raise free-range chickens for eggs. Offering a CSA with a delivery option. Find them at their farm stand, local farmers’ markets, and several restaurants and grocers.

Flying Carrot Farm  
607 Elm St  
farmers@theflyingcarrotfarm.com  
thesflyingcarrotfarm.com  
The Flying Carrot Farm Store brings the best of local food to the South Dartmouth community. Their goal is to make buying local food convenient for all members of the community. They grow a variety of produce with organic methods and raise free-range chickens for eggs. Offering a CSA with a delivery option. Find them at their farm stand, local farmers’ markets, and several restaurants and grocers.

Brix Bounty Farm  
449 Bakerville Rd  
(508) 992-1868  
derekchristianson@gmail.com  
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. Farmstand open seasonally.

Copicut Farms  
11 Copicut Rd  
(508) 205-9304  
copicutfarms@gmail.com  
copicutfarms.com  
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Dartmouth Orchards  
515 Old Westport Rd  
(508) 992-9337  
dartmouthorchards@gmail.com  
dartmouthorchards.com  
Whether you’re looking to sip on some award-winning ciders, taste delicious jams and jellies, or go apple picking with some friends, Dartmouth Orchards has it all. Dartmouth Orchards has developed over three generations of family care offering treats, treasures, and memories that you won’t find anywhere else. Leave all your troubles behind and come say hello!

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105 Jordan Rd  
(508) 636-5869  
eva@evasgreengarden.com  
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Paskamansett Farms  
742 Tucker Rd  
(508) 990-7859  
tom@paskamansettfarms.com  
paskamansettfarms.com  
27 acre raw milk dairy farm. State licensed raw milk produced from Jersey and Holstein cows. Raw milk, fresh eggs, pork, and seasonal veggies are available on the farm.

Round the Bend Farm  
92 Allens Neck Rd  
(508) 938-5127  
info@roundthebendfarm.org  
roundthebendfarm.org  
Round the Bend Farm (RTB), a Center for Restorative Community, located in Dartmouth, Massachusetts is a working farm and educational nonprofit. It is a living laboratory that cultivates, educates, and empowers people of all ages. They are devoted to the global paradigm shift toward hope and abundance by valuing diversity, modeling nature, and redefining wealth.
Silverbrook Farm
592 Chase Rd
(508) 264-9064
silverbrookfarm592@gmail.com
silverbrook-farm.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 September. Visit the farmstand or find them at a farmers’ market this season!

The King Farm
449 Bakerville Rd
(508) 989-9163
dan@thekingfarm.com
thekingfarm.com
The King Farm provides shoppers an opportunity to access fresh, local fruits, vegetables, baked goods and other artisanal foods in one convenient location.

Tupelo Hill Farm
358 Slades Corner Rd
(774) 400-5034
Diversified family farm using natural growing practices to produce vegetables. They offer honey, straight from the hive to the jar. They also raise Angus cattle and offer grass-fed beef. Find their products at their on-site farmstand!

DIGHTON
Alanda Farm
2685 Horton St
(508) 252-4003
alandatunis@yahoo.com
Alanda Farms is a family farm raising sheep and lamb. Offering wool products for sale year round. Selling USDA inspected meats.

Araujo Farms and Greenhouses
1522 Williams St
(508) 669-6988
araujofarm@aol.com
araujoofarms.com
Araujo Farms & Greenhouses is a large family owned and operated garden center. They grow herbs, annuals, hanging baskets, perennials, mums, pumpkins, and many varieties of gourds and winter squash. Their seasonal gift shop is filled with treasures for each season. They host classes and events on the farm. Please call for more information.

Bayberry Farm & Flower Co
1841 Maple St
(774) 218-2150
dawn@bayberryblooms.com
bayberryblooms.com
Bayberry Farm & Flower Co. offers professionally designed floral arrangements and hand-made floral gifts, farming in North Dighton, MA. They grow some of the same flower varieties found at traditional flower outlets PLUS unique and exciting varieties not found anywhere else! From seasonal market bouquets, bouquet subscriptions, all-occasion arrangements, sympathy and funeral flowers, DIY “Buckets of Flowers,” and dried flowers to full-service event floral design and installation, they love what they do and it shows in their work! Serving Dighton, Rehoboth, and surrounding areas.

Bristol County Agricultural High School
135 Center St
(508) 669-6744
bristolaggie.org
The Bristol County Agricultural High School is set on over 200 acres along the Taunton River in Dighton. They raise dairy, beef, swine, sheep, poultry and rabbits with stock available for purchase throughout the year. They also sell pasture-raised chicken, free range eggs, beef, pork, and lamb available through the Animal Science Department.

Lane Gardens
1758 Somerset Ave
(508) 989-7759
lanegardens@gmail.com
Naturally grown vegetables, fruits, herbs, and eggs from pasture raised chickens. Find them at farmers markets with fresh herbs, fruits, and vegetables including strawberries, rhubarb, squash, tomatoes, cabbage, potatoes, onions, broccoli, carrots, spinach, kale, lettuce, radishes, beets, cucumbers, peppers, basil, cilantro, and more.

Under the Sun Farm
325 Williams St
(774) 872-0278
farm@underthesunllc.net
underthesunfarm.net
Under the Sun Farm is a family run, year-round, diverse produce farm and farmstand. Filled with fresh, locally grown produce the farmstand offers locally raised meat, eggs, milk, and honey. Enjoy the seasons and explore the farm with pick-your-own berries and cut flowers, spring greenhouse flowers, bedding plants, fall mums, pumpkins, gourds, winter decorations, and Christmas trees. CSA shares available. Find seasonal hours for the farmstand on their website, and follow along with the Farmers on Facebook!

DOVER
Powisset Farm
37 Powisset St
(508) 785-0339
mgilbert@ttor.org
thetrustees.org/place/powisset-farm
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.

Copper Kettle Farm
654 Founder St • (508) 339-0317
wwjdrar@verizon.net
Breeders of hair sheep – more healthy meat – less fat content – less mutton taste. Also raising and selling peafowl, chickens, pigeons, doves, emu, Painted Desert Sheep, and German Shorthaired Pointers. Sales visits are by appointment only. Please email for more details!

EASTON
Bob’s Bees
White Gate Gardens 687 Union St
White Gate Gardens’ honesty stand is open May thru Oct, selling eggs and plants, including tomatoes. Look for their sunflowers, zinnias, tomatoes, squash, swiss chard!

EAST BRIDGEWATER
C.N. Smith Farm Inc.
325 South St
(508) 378-2270
cnsmithfarm@gmail.com
cnsmithfarminc.com
Farmstand and Garden Center, offering many different fruits and vegetables, in season. Pick-your-own strawberries, blueberries, raspberries, peaches, apples and pumpkins. Hay Rides on weekends in September – October. Retail store hours 7 days a week, 9am to 5pm, May through December.

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

Copper Kettle Farm
(508) 535-5739
rory@copperkettle.farm
copperkettle.farm
Herbs, flowers, veggies, seedlings & berries grown with love in North Easton, MA. Over 30 varieties of basil from all over the world, gorgeous cut flowers for weddings & events, culinary & medicinal herbs of all kinds, spicy & hearty garlic, and a wild diversity of other crops.
Langwater Farm
215 Washington St
(508) 205-9665
thefarmers@langwaterfarm.com
langwaterfarm.com

Langwater is a family-owned farm, growing certified organic vegetables & fruit on gorgeous fields in Easton, MA. They believe that fresh produce tastes better and is more nutritious and they work hard every day to bring good food to your table. Open May – Christmas, Tues — Sun, 10am — 6pm; January – April, Sat 10am — 2pm.

FAIRHAVEN
J.H. Beaulieu Livestock & Produce Farm
151 Alden Rd
(508) 496-9209
alinaturalbeef@comcast.net
joebeaulieufarm.com

This family farm offers beef, chicken and eggs. With no hormones or antibiotics, they produce field-raised, dry-aged beef. Their organic eggs are from free range chickens.

FOXBORO
Oake Knoll Farms
70 North St
(866) 472-9645
sales@oakeknollfarms.com
oakeknollfarms.com

Small, farmstead cheese-maker. Selling fromage blanc and asiago cheeses, as well as raw milk, grass-fed beef, and veal. Newly-expanded retail store offers a wide selection of more locally-sourced cheeses, seafood, produce, baked goods, and more!

FRANKLIN
Fairmount Fruit Farm
887 Lincoln St
(508) 533-8737
fairmountfruit.com

Make sure to plan your visit to the farm this fall for a day filled with apple picking, fritters and fun! The farm will have several varieties of apples to pick this year with the bakery tent and grill open on weekends. Don’t forget to stop into the farmstand to check out other tree fruits, hydroponically grown vegetables, fresh eggs, dairy products, Dom’s Meats and more!

Gianetti’s U-Pick Blueberries
557 Union St
(508) 528-9430
gianettisupickblueberries@gmail.com
franklinblueberries.com

Family owned U-Pick Blueberry farm that’s been in business for over 30 years. Bring your own containers. Open every Friday and Saturday Mid July – Late August.

HALIFAX
Nessralla Farm Store
318 Plymouth St
(781) 293-6792
nessrallafarm.com

Nessralla Farm offers fresh produce and local grocery items year round. They feature annual and vegetable seedlings in the spring, hanging baskets and patio pots in the summer, pumpkins and mums in the fall, and Christmas trees, wreaths, swags, and more in the winter. They are proud to support many other small local businesses and carry a wealth of local grocery and decor items year round.

River Street Gardens
(781) 294-0589
riverstreetgardens@gmail.com
riverstreetgardens.com

River Street Gardens is a hand-crafted organic homestead/microfarm working in harmony with nature since 1973.

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

The Blueberry Farm
698 W. Washington St
(781) 447-1584
theblueberryfarm@comcast.net

The Blueberry Farm is a U-Pick farm open from early-July through August, (weather and crop permitting). Call ahead for picking conditions and hours.

HINGHAM
Weir River Farm
140 Turkey Hill Ln
weirriverfarm@thetrustees.org
thetrustees.org/place/weir-river-farm/

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.

Crooked Barn Flower Farm
187 Main St
crookedbarnflowerfarm.com

Crooked Barn is a family owned flower farm specializing in unique flower varieties while practicing sustainable methods. They offer custom florals bouquets through their CSA program, attend farmers’ markets and offer full service for weddings and events.
Maribett Farm
269 Elm St
(781) 588-4255
maribettfarm.com
Maribett Farm has more than 30 years of experience organically growing and raising food for Kingston and the surrounding community. They offer fresh eggs and farm raised broiler chickens, and a variety of vegetables and fruits, as well as educational workshops and community-building activities. Maribett Farm uses organic and permaculture growing practices wherever possible and deeply values their connection to the earth and our region.

LAKEVILLE
Golden Hour Tulips
6 Barstow St
info@goldenhourtulips.com
goldenhourtulips.com
Golden Hour Tulips in Lakeville, MA is the only tulip farm in the state. They let you enjoy picking beautiful tulips with your friends and family exclusively at their U-Pick farm. With around two acres of fields, they are among the few farms in the United States that grow more than 200,000 tulips.

Elliot Farm
202 Main St
(774) 419-5756
elliotfarmcsa@gmail.com
elliotfarm.org
Elliot Farm’s homegrown produce is available at the family’s farm stand, where they boast a wide variety of local fruits, veggies, baked goods, meats, dairy, eggs, and more. Come enjoy their U-Pick Sunflower field in the summer and pumpkin patch in the fall. CSA memberships are available.

Tiani Gardens
(617) 599-2186
michaela.dare73@gmail.com
Tiani Gardens grows and sells fresh vegetables such as amaranth, eggplants, kale, lettuce, okra, and peppers. They also produce some ethnic vegetables from West Africa such as Ugu (fluted pumpkin), water leaf, bitter leaf and African roselle (Efinrin).

MANSFIELD
Flint Farm
789 East St
(508) 337-6473
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
160 Delano Rd
(888) 748-2208
tim@greathillblue.com
greathillblue.com
In 1997, on the shores of Buzzards 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
Nessralla Farm
1200 Ocean St
(781) 834-2833
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, rose bushes, ornamental grasses, hydrangeas, vegetable plants, herbs, garden supplies, firewood, and seasonable produce offered is of the highest quality.

Peavey Farm
252 Tea Rock Ln
(781) 837-8288
Peavey Farm is a small farm in Marshfield that has alpacas, sheep, goats, and chickens.

MEDWAY
Medway Community Farm
50 Winthrop St
(508) 321-1286
info@medwaycommunityfarm.org
medwaycommunityfarm.org
Medway Community Farm is situated on 14 acres, much of it conservation land or wooded areas. As well as providing organically grown, local food for its CSA members and farm stand, the farm participates in Medway and Canton farmers’ markets. The community is encouraged to visit the trails, volunteer on the farm, and participate in activities and events. Participating in food insecurity measures is a priority for the farm.

The Pumpkin Farm
72 Milford St
(508) 404-5701
thepumpkinfarmmedway@gmail.com
thepumpkinfarm
The Pumpkin Farm of Medway produces unconventionally raised beef, chicken, pork, lamb, goat & turkey that roam the woods and pastures at their farm. They also offer eggs from farm-raising chickens, ducks, and geese. Their self serve honor system farm stand is open year round 8am to 8pm.

MIDDLEBORO
Back Acre Farms
194 South Main St
(508) 367-6860
Back Acres Farms 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 (butternut, 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.

Freitas Farm
32 Wood St
(508) 981-9906
Freitas Farm is a family-owned Middleboro farm for 4 generations, selling a variety of fresh produce, flowers, and herbs at farmers markets around Southeastern Mass.

Lolans Farm
121 Thompson St
(508) 558-9205
lolansfarmse915@gmail.com
lolansfarm.com
Family owned dairy farm raising Holstein cows, beef cows and poultry. Raw cow’s milk, beef and eggs are available year round. Seasonal, retail farm stand with garden vegetables and local fruit. Large selection of fall decorations with farm grown pumpkins, specialty pumpkins, gourds, decorative corn, straw bales and cornstalks.

Patti’s Patch
225 Wood St
(508) 947-6886
pattiz_1@yahoo.com
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
(508) 315-9429
davepurpura@yahoo.com
platoosharvest.wordpress.com
A small 3 1/2-acre organic farm in Middleboro, MA growing healthy happy food, nutrient-rich soil, and a great community of food-lovers and friends. Selling through CSA and area farmers markets.

Soule Homestead
46 Soule St
(508) 947-6744
info@soulehomestead.org
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.
**TeedleBug Farm**
46 Soule St
kris@teedlebugfarm.com
teedlebugfarm.com
Organic and sustainably produce grown locally in southeastern MA. Located at Soule Homestead Education Center.

**Wolf Trap Hill Farm**
(415) 660-6586
tpkrusell@gmail.com
wolftraphill.com
Wolf Trap Hill Farm is a regenerative farm, raising pastured poultry and grass-fed beef, using organic and locally sourced feed for their animals. They also produce shiitake mushrooms, honey, seasonal produce, and custom milled lumber sourced from their own forest. In addition to farming, they own and operate a commercial fishing vessel (Divergence) out of Green Harbor in Marshfield.

**MILLIS**
Bogastow Farm Project ●
243 Ridge St
(508) 794-9003
bogastowfarmproject@gmail.com
bogastowfarmproject.com
Bogastow Farm Project 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.

**Fresh Box Farms**
info@freshboxfarms.com
freshboxfarms.com
Since 2015, Millis, Massachusetts has been home to this completely-controlled vertical farm. In true New England form, FreshBox Farms by Crop One Holdings is on the front lines of the industry in scalable, sustainable and innovative agriculture, but also wicked local. Every day, blizzard or heat wave, FreshBox Farms plants, picks and packages clean, fresh, ready-to-enjoy leafy greens right around the corner. You may find FreshBox Farms produce at Roche Brothers and other local retailers!

**Tangerini’s Spring Street Farm ●**
139 Spring St
(508) 376-5024
tangerinisfarm@gmail.com
tangerinisfarm.com
Tangerini’s Spring Street Farm is a 65 acre fruit and vegetable farm located in Millis, MA. Every season brings something new to the farm. Spring is all about gorgeous plants from their greenhouses. Summer brings plenty of produce, U-Pick activities (strawberries, juneberries, blueberries, wildflowers, and sunflowers) and ice cream. Fall is for pumpkin picking, apple picking, hayrides, birthday parties and much more! Tangerini’s also features a full service, farm-to-table restaurant called The Farmer’s Porch. The Farmer’s Porch showcases seasonal menus that highlight their seasonal produce and other local products.

**Twelve Moon Farm ●**
18 Cape St
(339) 235-0665
twelvemoonfarm@gmail.com
twelvemoonfarm.com
Twelve Moon Farm is a small, organic market garden focused on year-round growing of specialty greens and heirloom vegetables. On this land, at the edge of the Blue Hills Reservation, they nurture the rich soil and indulge their passion for growing tender, leafy greens, colorful heirloom tomatoes, flavorful peas and beans, sweet carrots and beets, and awesome pie pumpkins!

**NEEDHAM**
Needham Community Farm
(781) 343-1106
info@needhamfarm.org
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.

**Jane and Paul’s Farm**
33 Fruit St • (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 farmstand 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.

**Zeigler’s Market Garden ●**
237 Main St
(508) 431-3620
zeiglersmarketgarden@gmail.com
zmg.farm
Zeigler’s Market Garden is a small scale vegetable farm in Norfolk, MA providing fresh organically grown produce to the local community.
NORTH ATTLEBORO
Country View Farm
97 Ellis Rd
(954) 552-0898
Fresh pumpkins and hay available in season. Call for details.

Fairland Farm
364 Hickory Rd
(401) 529-6535
kavnurse@hotmail.com
fairlandfarm.net
Fairland Farm LLC grows and harvests various types of berries and supplies the fresh fruit marketplace through a dry-picking method. They also serve all other cranberry interests with wet-harvesting. Find their cranberries at area farmers markets or order online.

Miller’s Family Farm
500 Allen Ave
(508) 369-8338
rmillercompany@gmail.com
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, and weather advisories. Don’t forget your camera for a picture in front of Santa’s workshop.

NORTON
Second Nature Farm
Crane St
(774) 266-0431
info@secondnaturefarm.com
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 Farm
246 Prospect St
(781) 749-1222
info@hornstrafrarms.com
hornstrafrarms.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 a family tradition, which is why their milk has a sweet farm flavor that you won’t forget, as well as the nutritional benefits that Nature intended. Call to arrange to have Hornstra Farms milk in old-fashioned, reusable glass bottles, as well as many other healthy and nutritious products, delivered to your doorstep.

Norwell Farms
P.O. Box 5434
(781) 733-9572
info@norwellfarms.org
norwellfarms.org
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.

Kiss Flower Farm
11 Norwell Ave
(781) 659-1838
hello@kissflowerfarm.com
kissflowerfarm.com
Kiss Flower Farm is a Bed & Breakfast and small family farm selling homemade jams, fresh eggs, homemade soups, and other locally sourced specialty foods.

PLYMPTON
Bogside Acres
177 Main St
bogsideacres@gmail.com
bogsideacres.com
Bogside Acres is owned and operated by husband and wife team of Cassander Gilmore & Erin Williams. They offer pastured raised beef, & chicken which can all be found at their online farm store, local farmstands and seasonally at the Kingston Farmers Market. They are also the owners of The Bog at Benson’s Pond located in South Middleton. The original 1940’s cranberry bog is available for functions and farm to table events.

Plympton Poultry
Main & Cross St
(781) 254-0527
plymptonpoultry.com
Plympton Poultry is a collaboration between two Plympton FarmHers, Kathryn Shepard of Revival Farm and Erin Williams of Bogside Acres. They 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 do 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 at Bramhall’s Country Store, the Kingston Farmers’ Market, or online.

Prospect Hill Farm
30 Prospect Rd
(781) 608-2389
freshideaorganic@aol.com
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
therevivalfarm.com
Revival Farm is a small, pasture raised livestock farm owned by Kathryn and Justin Shepard. The husband and wife team 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. Revival Farm products can be purchased on their website, at their pop-up farm shop and at the Kingston Farmers Market. For dates and times of the pop-up shop and the Kingston Farmers’ market please visit their website Revival Farm.com and join the mailing list.

Sauchuk Farm
53 Palmer Rd
(781) 585-1522
sauchukfarm.com
Sauchuk Farm is a 200-acre diversified family farm established in 2002 with a farmstand. They practice integrated pest management (IPM) and use organic growing methods. In 2007, they opened the first large-scale corn maze south of Boston and they also offer a pumpkin patch. Over the next several years, Sauchuk Farm will be establishing an orchard of apple, peach, and pear trees, as well as

North River Biochar
• Boosts soil fertility
• Retains soil moisture in dry times
• Increases soil carbon levels
• Improves plant growth & crop production
• Reduces soil compaction & nutrient loss

Contact Vin to order
781-659-2038 or 781-733-0804

GROWERS

* SEMAP Member  ●  = Accepts SNAP  ●  = Accepts SNAP and HIP
additional acreage of pick-your-own blueberries and strawberries. Since all its produce is harvested by hand and sold locally, Sauchuk Farm selects varieties according to taste rather than shipping and storage ability.

Sunrise Gardens
94 Center St
(781) 585-6035
Sunrise Gardens carries a full line of annuals, perennials, vegetable plants, vegetables, herbs, hanging plants, pumpkins, cornstalks, Christmas trees, wreaths (including custom decorated wreaths) – as well as roses and nursery stock. Also offering mulch, loam, seasoned firewood, camp wood, and landscaping services. Selections flow with the seasons!

REHOBOTH

Anawan Farm
74 Anawan St
(774) 565-4376
info@anawanfarm.com
anawanfarm.com

Anawan Farm is a small family run farm with a newly built red roofed farm stand offering U-Pick Sunflowers July through September, seasonally-themed hayrides, pumpkin picking, an event rental area, and s’mores fire pit party site. The farm grows certified organic fresh herbs and vegetables June through October. For more info, follow them on Facebook or visit their website.

Bateson’s Apple Farm
68 Barney Ave
(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
(508) 252-5464
bettencourtfarm.com

Bettencourt Farm was established in 1891. You can find fresh raw milk, free range eggs, beef, pork, and gouda cheese at the farmstand.

DaSilva Farm
49 Fairfield St
(401) 528-9442
daSilvafarm2015@gmail.com
daSilvafarm.com

The DaSilva family raises free-range, non-GMO eggs and pasture-raised chickens. None of their animals are fed any growth hormones, antibiotics or synthetic feed. They are pasture-raised, roaming freely in their natural habitat. Find DaSilva Farm at area farmers’ markets; they also offer home delivery!

Dufort Farms
55 Reservoir Ave
(508) 252-6323
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 tastes great! Everyone at Dufort Farms takes great pride in raising wholesome all natural foods from the farm to your home!

Finch Farms
(401) 474-9349
finchfarmgrowers@gmail.com

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
(508) 226-0616
finefarms.com

Fresh veggies available since 1903!

Homestead Farm
115 Homestead Ave
(774) 259-6960
market@homesteadfarmrehoboth.com
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 their farmstand, open 7 days a week. Also offering fresh eggs, and chicks; fruits, veggies, herbs, spices, oils, vinegars, milk, ice cream, cheese and bulk dry goods available. Local baked goods and prepared meals, too! Check their Facebook page for updates. Accepting SNAP!

Moon Rose Farm
88 Mason St
moonrosefarm@gmail.com
moonrosefarm.com

Moon Rose Farm is a women-owned chemical-free farm on 7 acres in Rehoboth, MA. They thoughtfully raise a variety of seasonal vegetables, pasture-raised eggs, honey, and specialty cut flowers for their farmstand and CSA. They also grow and design flowers for weddings and events from June–October. Their farming practices focus on soil health and regenerative methods with respect to the Wampanoag ancestors who first occupied the land.

Oakdale Farms
61 Wheaton Ave
(508) 336-7681
oakdalefarms.countrybarn@gmail.com
oakdalefarmscountrybarn.com

Oakdale Farms Country Barn is a 7th generation vegetable, fruit, herb and chicken farm. The farm practices safe and environmentally friendly growing methods, producing food for the local community through a farm stand, CSA, farmers markets, home delivery, & wholesale. Besides fresh produce, the Country Barn has baked goods, jams, relish, pickles, honey, eggs, and more! You can reserve private parties for a daytime or evening hayride, dinner, and bonfire at the Pavilion.

Rainbow Poultry Farm
199 Homestead Ave
(508) 736-9061
rainbowpoultry199@gmail.com

Rainbow Turkey Farm raises high-quality, chemical-free turkeys for retail only. Please call for more information.
Rosasharn Farm
57 County St
(508) 397-3487
rosasharnfarm@gmail.com
rosasharnfarm.com

Rosasharn is a diversified family farm, 10 mi. east of Providence, sustainably raising livestock, LGDs, poultry, eggs & vegetables. A nationally recognized herd of Nigerian Dwarf Dairy Goats, Great Pyrenees and Anatolian Shepherd cross LGD dogs, heritage American Guinea Hogs, (perfect “homestead hog”), heritage Naramagan set turkeys, and a variety of other poultry. Visit their new farmstand this year! Educational internships; 4-H and volunteer opportunities; tours, classes; workshops; tutorials; and farm stays to share knowledge and enthusiasm for their lifestyle.

Souza Family Farm
33 Agricultural Ave
(508) 802-8126
valsoza@comcast.net

Souza Family Farm opens its greenhouses to the public beginning the last Saturday of April. They have vegetable plants, herbs, bedding plants, flowering hangers, and decorative containers. They also carry a line of Coast of Maine products. The farmstand opens on Fathers’ Day with produce from their fields. Any produce brought in to supplement their crops is labeled. If they didn’t grow it, you’ll know it! Also for sale is honey harvested in Rehoboth and jams, jellies, and preserves from a local supplier made with Souza Family Farm produce when possible.

Engelnook Farm
365 High St
(508) 728-6315
tishabel@comcast.net
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.

Jonathan’s Sprouts
384 Vaughan Hill Rd
(508) 765-2577
barbaraasanderson@gmail.com
jonathanssprouts.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
tefarmmma@gmail.com
Teal Farm is family owned and operated in the heart of Rochester. Their self-serve farm stand on New Bedford Rd is open daily, and they also attend local farmers’ markets. They grow a wide assortment of fresh vegetables and produce free range chicken eggs.

SCITUATE

Acres to Grow
655 Chief Justice Cushing Hwy
(781) 645-8808
acrestogrowfarm@gmail.com

A simple, homestead farm on the South Shore with big dreams and small productions located in the heart of the Scituate.

Dalby Farm
59 Grove St
(781) 545-4952
dalbyfarm@comcast.net
dalbyfarm.com

Dalby Farm in Scituate, MA is home to various rare farm breeds ranging from rare poultry to rare livestock. They actively involved in teaching and raising awareness to all ages about animals and nature. Dalby Farm’s mission is to expose people to these amazing breeds and to teach them about their value in our world. Revenues generated from the Country Store help with the cost of the care and upkeep of the rare farm breeds and make their programs possible.

R & C Farms
124 Cornet Stetson Rd
(781) 545-6502
farma@comcast.net
randcfarm.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 their 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
(781) 545-7750
treeberryfarm.com

Tree-Berry Farm has been farmed by the same family for four generations. They are dedicated to a high-quality crop of pick-your-own high bush blueberries and choose-your-own Christmas trees. Call before visiting to be sure they have fruit or trees available.
SEEKONK
Belwing Acres Turkey Farm
773 Taunton Ave
(508) 336-9142
Established in 1944 by Irving and Ber- nice Dickens. Call ahead to place your order for a Thanksgiving turkey.

Four Town Farm
90 George St
(508) 336-5587
chrisleggfourtownfarm@yahoo.com
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 peren-
nials, annuals, hanging baskets, and mixed containers. The farmstand is open through the holidays, selling fresh cut trees and wreaths. Four Town grows most types of small fruits and vegetables that can be grown in this climate. They are espe-
cially 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.

Hocus Pocus Farm
80 Walnut St
hocuspocusfarm@gmail.com
hocuspocusfarm.com
Hocus Pocus Farm is a queer owned farm in Seekonk, MA, growing chemical-free vegetables, flowers, and herbs at Osamequin Farm. The farm sells produce through a CSA, wholesale, at a farmstand, as well as floral arrangements for weddings. Hocus Pocus Farm is committed using low-till methods, replenishing the soil, and donating food to local community organizations in Providence.

Night Garden Herbs
83 Walnut St
nightgardenherbs@gmail.com
nightgardenherbs.com
The Night Garden is a multi-dimen-
sional space located on just under ¼ acre of land in Seekonk, MA. Home to over 35 species of culinary and me-
dicinal herbs grown with low-input, sustainable methods, they harvest and process herbs throughout the summer season to be used fresh or dried in tea blends, oils, salves, and tinctures as well as various other hand crafted medicines and home products.

Osamequin Farm
80 Walnut St
contact@osamequinfarm.com
osamequinfarm.org
Osamequin offers PYO blueberries, raspberries, and sunflowers in an idyllic setting on hundreds of acres of preserved farmland! They are home to five farms who make up the Osamequin Cooperative Farming Project – visit the farmstand to buy chemical-free produce grown by all the farmers on the property, plus ber-ies, duck eggs, cut flowers, and more! Event florals available as well as flower CSA options and floral design workshops and parties. Plus educa-
tional events and community gatherings throughout the seasons. Season opens in June! Check their website for farmstand and PYO hours.

SHARON
Crescent Ridge Dairy
355 Bay Rd
(781) 784-2740
crescentridge.com
Since 1932 three generations of the Parrish family have owned and operated the farm in Sharon, MA. Cres-
cent 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.

The Farm at Moose Hill
4 Moose Hill St
(781) 486-3063
moosehillsca@massaudubon.org
massaudubon.org/get-outdoors/wildlife-sanctuaries/moose-hill/the-farm-at-moose-hill
The Farm at Moose Hill provides certified organic, locally grown produce through their CSA program, on-site farm stand, food donation program, and the Mattapann Farmers’ Market. The farm is a partnership between Mass Audubon’s Moose Hill Wildlife Sanctuary and Ward’s Berry Farm.

Ward’s Berry Farm
614 South Main St
(781) 784-3600
info@wardsberryfarm.com
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, breads, cheeses, homemade jams & fruit baskets made to order. They also have a sandwich counter & deli, smoothie bar, and prepared foods to go. Also offering PYO berries & pumpkins and hayrides during strawberry & pumpkin seasons. Birthday parties & school tours are available by reservation. There are many picnic and children’s play areas, and farm animals that are open to the public. Corn maze and hay pyramid in the fall; fresh native Turkeys, Christmas trees, wreaths and garland for the holiday season. Please call ahead for seasonal information.

SOMERSET
E.L. Silvia Farms
2955 County St
(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.

SWANSEA
Almeida’s Vegetable Patch
110 GAR Hwy, Rt. 6
(508) 676-6333
almeidav egetablepatch.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

Happy Hops Farm
70 Bluegrass Cir
(603) 661-7758
happyhops.farm

Happy Hops Farm is a small family run farm that practices sustainable agriculture methods to grow different varieties of hops. Tahoma, Triple Pearl, Comet, Columbia, AlphAroma, Cascade, Chinook, and Crystal. Not a beer drinker? They also create handmade hoppy skin care products and hop teas. Visit their website or contact them to learn more about what using fresh, local hops can bring to your life. With a hop farm so close, home brewers and local brewers can get in on the fun, producing bright beers with big, hoppy flavors! Cheers!

Humble Hands Farm
629 Caswell St
humblehandsfarmers@gmail.com
humblehandsfarm.com

Humble Hands is a diversified farm focused on sustainable farming practices that are regenerative for the land and the health of their customers. They grow diversified vegetables and raise chickens for egg production, as well as Nigerian dwarf goats for pets and stock.

Old Earth Orchards
692F Caswell St
(774) 218-6416
oldearthorchards@gmail.com
oldearthorchards.com

Old Earth Orchards is a hand-planted orchard at their parents’ farm is just starting to bear fruit, so reach out for limited availability of apples, plums, pears, peaches, and nectarines!

Silver City Acres
Dighton Ave
awilkinson100@gmail.com

Silver City Acres is run by Drew Wilkinson, who 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
(508) 824-3393
springrainfamilyfarm@gmail.com

Spring Rain Farm is a family-owned operation, producing cranberries, beef, hay, and firewood. Cranberries from late September through winter (come see harvest mid September through mid October!), with beef, firewood, and hay available year round. Their son and daughter-in-law have also started an orchard and piggery business (Old Earth Orchards) on the farm, and now manage the PYO strawberries.

WALPOLE

Norfolk County Agricultural High School
400 Main St
(508) 668-0268
norfolkaggie.org

Norfolk County Agricultural High School is a public high school that currently enrolls over 600 students from the 28 towns of Norfolk County as well as more than 40 out-of-county towns. The school is situated on 365 acres in Walpole and offers specialty training to students who are interested in animal science, agricultural mechanics, horticulture, and environmental science. Together with staff, students raise crops & livestock. They offer breeding stock and school-made products.

WAREHAM

A.D. Makepeake Company
158 Tihonet Rd
(508) 295-1000
admakepeace.com

The A.D. Makepeake 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. Makepeake 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.

Wareham Quail Farm
150 Fearing Hill Rd
cattledog3@verizon.net

Raising northern bobwhite quail for release. Free range chicken eggs year round. Farmstand with veggies grown on site open seasonally.

Willows Cranberries
2667 Cranberry Hwy
(508) 295-9990
willowscranberries@verizon.net
willowscranberries.com

Fresh cranberries, specialty foods, trail mixes, syrups, candies, and more. Check out the website for more information and details!

WEST BRIDGEWATER

Asack Turkey Farm
166 South St
(508) 586-2902

Asack Turkey Farm believes in raising their turkeys in the most humane way possible. They follow strict animal welfare standards, and allow the turkeys to roam free in spacious barns. Since 1930, they have been raising turkeys with the mission to provide their animals with the best quality of life and customers with the highest quality of meat. Selling delicious turkey at great prices during the Thanksgiving and Christmas season.

C&C Reading Farm
175 E Center St
(508) 857-0657
ccreadingfarm.com
farmgirl@ccreadingfarm.com

C&C Reading Farm is a family operated farm, producing over 90% of their own quality produce, organically and traditionally grown. Offering pick-your-own flowers, strawberries, blueberries, raspberries, and pumpkins. Visit the farm during the fall for the ultimate family-fun experience: the annual sunflower festival and fall farm fun!

Matfield Maple Farm
107 Matfield Rd
(508) 588-9858
matfieldmaple@comcast.net
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
(508) 588-5782
barry.meltzer@comcast.net

A small hobby farm selling eggs, honey, and beeswax. Call for availability and to make an appointment.

WESTPORT

Aeonian Farm
3 Stone Fruit Ln
(978) 495-0088
aeonianfarm@gmail.com
aeonianfarm.net

Aeonian Farm is a hand-tended micro-farm located in Westport, MA. They grow about 1.5 acres of produce using natural and organic methods. Since their produce is hand-tended they can ensure that their produce is of the utmost quality. You can find them at the Plymouth Farmers’ Market on Thursdays and the Braintree and Hingham Farmers’ Markets on Saturdays. They accept SNAP in all three locations.

Allen Farms
913 Division Rd
(508) 636-2013
allenfarms2@aol.com
allenfarmsorgamics.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  
(508) 636-8976  
Berry Hill Farm grows a variety of berries with blueberries being their largest crop.  

**Greener Pastures Farm**  
360 Gifford Rd  
greenerpasturefarmsllc@gmail.com  
Greener Pasture Farms was founded on the values of hard work, local resources and 5 generations of livestock experience. Providing the highest quality collection of locally grown USDA packaged cuts of beef, pork, lamb, and pastured poultry. Individual cuts as well as pre-ordered half/whole cows are available. Follow on Facebook for updates and to place an order!
Pine Hill Dairy
272 Pine Hill Rd
(774) 292-3105
westportdairy.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 where 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!

Sheep, sheep skins, and fruits and eggs, fleeces from Horned Dorset stonehavenfamilyfarm.com
vmerlier@verizon.net
(508) 636-1361
1506 Drift Rd
Stonehaven Farm
35 acre farm growing fruits and vegetables. Visit the farmstand or also offering other meats. Call ahead for hay and feeds or details about meat cuts and arrangements.

Run Dog Run Farm
328 American Legion Hwy
(401) 662-1672
chadbrow@yahoo.com
Small family farm in Westport, MA specializing in healthy, all natural products. Selling eggs, local honey, chicken, and turkey. Also offering a petting zoo and doggy day care.

Sampson Farm ●
222 Old Bedford Rd
(508) 674-2733
hjsfarmersmarket@gmail.com
Sampson is a 75 acre potato farm, also offering other vegetables and fruits. Visit the farmstand or find them at the New Bedford and Dartmouth Farmers Markets this season. Wholesale potatoes mid-August through March.

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

The Keith Farm ●
775 Horseneck Rd
(508) 636-5227
thekeithfarm.com
The Keith Family has owned and operated this Westport farm for 5 decades. They use sustainable and organic practices, including companion planting and composting, to grow their produce, herbs, and flowers. Find their produce, including their award-winning heirloom tomatoes, at their on-farm market, in use by their farm-to-table catering companies, and at local markets and restaurants.

Weatherlow Farms ●
845 Sodom Rd
(508) 938-9398
hello@weatherlowfarms.com
weatherlowfarms.com
Weatherlow Farms, founded in 2014, is located in the seaside town of Westport, MA. They raise the highest quality grass-fed beef, lamb, chevon, pork, pastured poultry, and eggs. They grow a curated selection of flowers and foliages for weddings and special events. All is cared for employing environmentally sustainable and socially responsible practices that focus on the special relationship between land, animal and food. They host farm events throughout the year, including field-to-barn dinners, workshops, weddings, and private dinners and parties.

Wild Dogwood Farm ●
148 Sanford Rd
(508) 678-9955
dogwood148@yahoo.com
All naturally grown, non-certified organic methods used to produce pesticide free produce. Growing and selling small amounts of a wide range of products including, blackberries, blueberries (July-Sept.), tomatoes, cukes, garlic (mid-july harvest), beans, peas, squash, cut flowers, Flat Leaf Kale, Macomber Turnips (November), local unpasteurized honey, free range lamb meat (when available) and some vegetable plants. Late May to late November hours vary depending on the season, usually 9am-6pm. Call ahead and leave a message. Cash sales only.

The Keith Family has owned and operated this Westport farm for 5 decades. They use sustainable and organic practices, including companion planting and composting, to grow their produce, herbs, and flowers. Find their produce, including their award-winning heirloom tomatoes, at their on-farm market, in use by their farm-to-table catering companies, and at local markets and restaurants.

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

Wasontuxet Brand
757 Pine Hill Rd
(774) 264-9186
Wasontuxet Brand raises USDA all natural grass-fed Black Angus. Call for availability and prices. You can also purchase their products at Lee’s Market in Westport.

Sweet Goat Farm
(508) 817-2481
laurie_marinone@yahoo.com
sweetgoatfarm.com
Sweet Goat Farm tends a 40-goat herd of Nigerian Dwarfs (a miniature dairy breed). They milk their does daily from spring through early winter and drink the delicious raw milk and make yogurt, kefir, cheese, caramels, and soap. They have a small orchard planted with heirloom trees, as well as rhubarb and berry beds. They raise heritage pigs, and sell pork processed at Meatworks (USDA). Post-pandemic they hope to offer classes. Farm stays are available through AirBnB.

The Golden Robin Farm
607 Horseneck Rd
(508) 636-8579
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The Keith Farm ●
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thekeithfarm.com
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dogwood148@yahoo.com
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WRENTHAM
Cook’s Valley Farm
2200 West St
(508) 883-6709
cooksvalleyfarm@verizon.net
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 farmstand.

Westport River Rock Farm
236 Fisherville Ln
(508) 677-8190
westportriverrockfarm.com
100% grass-fed beef since birth, organic-certified. All animals raised on their farm and sold directly to consumers. Please visit their website for details and contact form.

Wild Bean Flower Farm
417 Hixbridge Rd
wildbean.christina@gmail.com
wildbeanflowerfarm.com
Wild Bean Flower Farm is a small local farm in Westport, Massachusetts. They market homegrown flowers through CSA flower shares. They also offer bouquets and arrangements that are available during summer months and special events year round.

Sampson Farm ●
222 Old Bedford Rd
(508) 674-2733
hjsfarmersmarket@gmail.com
Sampson is a 75 acre potato farm, also offering other vegetables and fruits. Visit the farmstand or find them at the New Bedford and Dartmouth Farmers Markets this season. Wholesale potatoes mid-August through March.

Sanford Farm
715 Sanford Rd
(508) 672-0674
j.a.dufort@juno.com
35 acre farm growing fruits and vegetables.

Stonehaven Farm
1506 Drift Rd
(508) 636-1361
vmrier@verizon.net
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.

Wild Dogwood Farm ●
148 Sanford Rd
(508) 678-9955
dogwood148@yahoo.com
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vmrier@verizon.net
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The Big Apple Farm
207 Arnold St
(508) 384-3055
thebigapplefarm.com
The Big Apple Farm is a family favorite offering good, old fashioned fun. Fall weekends offer Hayrides and the Pumpkin House. See an actual working American farm at its best! Offering the freshest, hand-picked produce grown & handled with care. In season, they have 26 varieties of apples, 28 types of vegetables, and Pick Your Own blueberries, raspberries, apples, & hops. Also available are their own homemade cucumber pickles in barrels, vegetable plants, decorative sunflowers, and Christmas trees & greens. The bakery offers delicious goodies including homemade donuts, hand dipped candy & caramel apples, and many flavors of pies available through December 23 (Easter orders taken by phone). They also have a vast assortment of jams, sauces, syrups and gift baskets, and a selection of old fashioned candies and fudge.

White Barn Farm
458 South St
(774) 307-3315
info@whitebarnfarm.org
whitebarnfarm.org
White Barn Farm is a small family-run farm growing fresh vegetables and flowers in Wrentham, MA. Farmers Chris and Christy are dedicated to using organic farming methods and believe in the importance of growing food for their community. They hope to inspire 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.

A project of the Marion Institute, the Southcoast Food Policy Council aims to connect, convene, and advocate for local food producers, consumers and community leaders. They seek policy and systems that strengthen our regional food system, improve community health, and eliminate food insecurity. Visit www.marioninstitute.org/programs/sfpc to see their work and join the conversation.
Southeastern Massachusetts is home to hundreds of great farms, and so is the rest of Southern New England! If you’re headed on a trip, check out the following farms we’re working with that are just outside our region.

**TRAVELING UP NORTH?**

**AMESBURY**

*Al’s Honey of Essex County*

98 S Hampton Rd • (781) 844-9235
alshivesandhoney@gmail.com
alshoney.org

Raw honey produced at Essex County apiaries on conservation lands. Find their honey and honeybee products online or at area markets.

**BEVERLY**

*La Huerta Farm*

733 Cabot St • (781) 690-9399
lahuertafarms@gmail.com

Focused on exploring the unique varieties from Latin America and Mexico, they deliver a weekly CSA and take part in the Revere Farmers’ Market on Fridays. Run by two former biologists who are growing both vegetables and a family together on a half acre plot in Beverly. They believe that soil is the key to a healthy ecosystem and healthy food.

**PEPPERELL**

*The Herb Hill Farm*

16B Brookline Rd • (978) 888-8005
theherbhillfarm@gmail.com
theherbhillmicrodairy.mckain.me

The Herb Hill Farm is a certified-organic farm offering vegetables, pastured chicken and red meats, no-soy eggs, and raw milk.

**GOING WEST OR TO RHODE ISLAND?**

**HOLLISTON**

*Boston Honey Company*

45 Chestnut St • (508) 429-6872
info@bostonhoneycompany.com
bostonhoneycompany.com

Boston Honey Company is a family owned apiary that produces artisanal honeys, raises bees, and provides farms with pollination. They also carry their own line of skin care products, and pure beeswax candles.

**LITTLE COMPTON, RI**

*Cluck & Trowel Farm*

119 Pottersfield Rd • (508) 542-0434
cluckandtrowel@gmail.com
cluckandtrowel.com

A small family farm, Cluck & Trowel raises pastured soy-free eggs, poultry and heritage pork as well as a variety of seasonal produce. They are committed to growing the highest quality food for your family. Cluck & Trowel is proudly certified organic by Baystate Organic Certifiers! Their farmstand & CSA is open/available June – October, year-round soy-free eggs, pastured pork, and chicken. Some wholesale available (eggs and produce), please inquire by email.

**Wishing Stone Farm**

25 Shaw Rd • (401) 592-0285
wishingstonefarm.com

All totaled Wishing Stone farms about 40 acres around town, with over 15 greenhouse structures, a packing barn, a commercial kitchen and a retail market space. Much of the land is made possible from conservation practices set up by the Nature Conservancy, Sakonnet Preservation Associations, and the Little Compton Agricultural Agency, along with other private landowners. They welcome the public and CSA members to swing by the farm Fridays, Saturdays, and Sundays to pick up organic vegetables, eggs, prepared food items and much more!

**PEPPERELL**

*The Herb Hill Farm*

16B Brookline Rd • (978) 888-8005
theherbhillfarm@gmail.com
theherbhillmicrodairy.mckain.me

The Herb Hill Farm is a certified-organic farm offering vegetables, pastured chicken and red meats, no-soy eggs, and raw milk.

**ROOTS FAMILY FARM**

217 East Rd • rootsfamilyfarm.org

Roots Farm is a certified-organic vegetable farm in Tiverton, RI. They focus on growing year round and strive to produce the most nutrient-dense and best tasting crops for you and your family. They are committed to organic farming and also utilize no-till and regenerative farming methods on a small acreage, with building healthy soil as their focus.

**BUZZARDS BAY**

*Bay End Farm*

200 Bourne Dale Rd • (617) 212-8315
erin@bayendfarm.com • bayendfarm.com

Bay End Farm has a CSA membership and farm stand on Tuesday-Saturdays operational seasonally from June-October. The farm is certified organic and also sells baked goods and value added products from the kitchen at the farm stand. Fruit, cheeses and bread are also available at the farm stand.

**SANDWICH**

*Gopal Farm Cape Cod*

40 Country Farm Rd • (508) 289-1813
jack@gopal.farm • gopal.farm/pages/capefarm

Gopal Farm Cape Cod is a 223-acre Ag-conserved farm focused on regenerative practices and supporting local communities with fresh produce. Located in Forestdale (Sandwich), Massachusetts, they are the largest piece of arable farmland on Cape Cod. Gopal Farm specializes in Indian Heirloom cultivation for their CSA in NY, and they grow 100+ varieties American standard and specialty produce as well.
Healthy Incentives Program (HIP)

Do you know about the extra money you get for fruits and vegetables through SNAP?

Massachusetts SNAP users are automatically enrolled in the state’s Healthy Incentives Program!

HIP is a state-run program in conjunction with the Supplemental Nutrition Assistance Program (SNAP) that offers extra money to spend on fresh fruits and produce!

SNAP users are automatically reimbursed for HIP-eligible purchases on their EBT card up to their monthly HIP amount.

<table>
<thead>
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<th>Household Size</th>
<th>Monthly HIP</th>
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<tr>
<td>1-2 People</td>
<td>$40</td>
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<tr>
<td>3-5 People</td>
<td>$60</td>
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<tr>
<td>6+ People</td>
<td>$80</td>
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Hip is only accepted at eligible, certified vendors!

Look for the HIP logo at your local farmstand, farmers market, or mobile market!
Healthy Incentives Program (HIP)

You **MUST** have a balance remaining on your EBT card to access HIP dollars

- After using your EBT card, check the bottom of your receipt for your “HIP Dollars Earned.” This tells you how much of your monthly HIP allowance you have used.
- A $0.00 HIP Earned on your receipt means you have your full HIP amount left!
- HIP resets on the 1st of the month regardless of when your SNAP payment occurs.

Find every HIP store online with dtafinder.com

For more HIP info visit mass.gov/hip

Look for the SNAP/HIP icon next to eligible vendors throughout the Local Food Guide!
**AGRITOURISM**

Many local farmers offer fun, low-cost, family-friendly activities right on their farms! These can be great chances to get outside, entertain all ages, and connect with your community. Most activities are offered seasonally, so be sure to check with the farm before your visit.

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<th>Name</th>
<th>City</th>
<th>Pick-Your-Own</th>
<th>Hayrides</th>
<th>Corn Mazes</th>
<th>Farm Tours</th>
<th>Overnight Stays</th>
<th>Open Volunteer Days</th>
<th>Workshops</th>
<th>Petting Zoo</th>
<th>On-Farm Fairs &amp; Festivals</th>
<th>Private Events</th>
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**June**

**Assonet Strawberry Festival**
**June 19**
Assonet Four Corners
Assonet, MA
[marshfieldfair.org](http://marshfieldfair.org)

**Westport Fair**
**July 13 - 17**
200 Pine Hill Rd
Westport, MA
[westportfair.com](http://westportfair.com)

**Barnstable County Fair**
**July 18 - 24**
1220 Nathan Ellis Highway
East Falmouth, MA
[capecodfairgrounds.com](http://capecodfairgrounds.com)

**August**

**Marshfield Fair**
**August 19 - 28**
140 Main St
Marshfield, MA
[marshfieldfair.org](http://marshfieldfair.org)

**Rochester Country Fair**
**August 20**
65 Pine St
Rochester, MA
[rochesterma.com](http://rochesterma.com)

**September**

**Middleboro 4-H**
**September 3 & 4**
183 Thompson St (Route 105)
Middleboro, MA
[eastmiddleboro4h.org](http://eastmiddleboro4h.org)

**Dartmouth Grange Fair**
**September 9 & 10**
1133 Fisher Rd
Dartmouth, MA
[dartmouthgrange.org](http://dartmouthgrange.org)

**Boston Local Food Festival**
**September 18**
Rose Kennedy Greenway
Boston, MA
[bostonlocalfood.org](http://bostonlocalfood.org)

**The Big E**
**September 16 - October 2**
1305 Memorial Ave
West Springfield, MA
[thebige.com](http://thebige.com)
seafood

**BROCKTON**
Jordan Brothers Seafood  
(508) 583-9797  
Jordanbrothersseafood@yahoo.com  
jordanbrothersseafood.com  
Jordan Brothers Seafood, owned by brothers Tommy and Bobby, has been selling the finest in seafood products in the Boston area since 1989! They sell fresh fish at local farms and farmers markets. Contact them to find their products near you—email is best.

**CANTON**  
The Main Course Market  
11 Washington St  
(781) 821-0005  
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 of their small supply demands. Also carrying a variety of convenient, oven-ready items including Chipotle Encrusted Cod, Honey Mustard Tilapia, Stuffed Haddock & Sesame Ginger Salmon.

**COHASSET**  
Mullaney’s Harborside Fish Market  
754 Chief Justice Cushing Hwy  
(781) 383-1181  
mullaneysfish.com/cohasset  
At their Cohasset location, they take great pride in helping make your seafood needs healthy and easy to prepare. Their culinary trained staff is there to help with cooking tips and suggestions. They supply many locally-caught species and prepare a variety of soups, appetizers, and accompaniments to make your meals delicious and easy. All ingredients are all natural, organic, and free of any additives.

**DARTMOUTH**  
Cape Quality Seafood  
657 Dartmouth St  
(508) 996-6724  
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 supports fishing in the USA.

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

**HANOVER**  
Hanover Lobster & Seafood  
443 Columbia Rd  
(781) 826-9622  
Fresh fish market with lobster, shrimp, steamers, oysters, scallops, and fish. Come by; you won’t be disappointed!

**MATTAPOOSETT**  
Turk’s Seafood Market  
83 Marion Rd  
(508) 758-3117  
turksseafood.com  
Turk’s started with 3 generations of family experience unloading and 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 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.
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
(508) 996-1222
amaralsmarket.net
Amaral’s Market has proudly provided the Portuguese community of New Bedford, with the best 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.

**Kyler’s Catch Seafood Market**
2 Washburn St
(508) 984-5150
kylerseafod.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
(508) 997-4500
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**

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

**QUINCY**

**Burke’s Seafood**
61 Billings Rd
(617) 328-9765 or (617) 479-1540
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.

**SEEKONK**

**Tony’s Seafood**
1365 Fall River Ave
(508) 336-6800
tonyysfreshseafood.com
For three generations, Tony’s Seafood retail market has provided the freshest seafood and seafood products. Not only locally in Southeastern Massachusetts and the East Bay of Rhode Island, but also throughout the continental US. Fresh caught local product is shipped in daily from their HACCP certified wholesale processing facility. Oven ready entrees, soups, sides, and appetizers are made from scratch in house, providing you with the fresh quality you deserve and rarely find.

**WESTFLEET**

**Hatch’s Fish Market**
310 Main St
(508) 349-2810
hatchfishmarket.com
kaytkmiec@comcast.net
Hatch’s fish comes from local Cape Cod waters, hand selected off of “day boats,” who bring in fresh fish every day to the ports of Wellfleet, Harwich, Chatham, Truro, and Provincetown.

**WESTPORT**

**Westport Sea Farms**
2065 Main Rd
(774) 309-3056
westportsafarms.com
Westport Sea Farms has been oyster farming in the Westport River since 2009. Since opening, they have been able to bring those oysters directly from sea to table. Their oysters are fresh, delicious and a great reminder of why they love Westport so much.

**WELLFLEET**

**Captain Marden’s Seafoods**
279 Linden St
(781) 235-0860
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 on the table always lets people know you have gone out of your way.

**PORT OF NEW BEDFORD**

The New Bedford Harbor is the world’s most famous whaling era seaport and has been the number one commercial fishing port by value since 2001, currently producing over $11 billion in value each year. Seafood from the Port of New Bedford is the most sustainably caught seafood in the world. All of the Port’s fishermen follow fishery management regulations that prevent overfishing and minimize environmental damage. Visit www.newbedfordseafood.org to learn about finding locally caught New Bedford seafood.
beer, wine, & spirits
Cerulean’s “Drink Local” sign at the Somerset Open Air Market, Faunce Photography

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

**CANTON**
Trillium Brewing Company
100 Royall St
(781) 562-0073
info@trilliumbrewing.com
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**
Grow Cocktails
63 High St
(508) 287-0574
growcocktails@gmail.com
growcocktails.com
Grow Cocktails is a line of ready-to-drink, bartender quality, vodka based, creatively crafted cocktails. Born in a backyard, Grow Cocktails uses the best seasonal ingredients the earth has to offer. They look outside to capture the flavors and fragrances of the season. They look inside to capture a warm memory or unforgettable experience to inspire their recipes.

Running Brook Vineyards
335 Old Fall River Rd
(508) 985-1998
info@runningbrookwine.com
runningbrookwinery.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
(508) 205-7151
info@shoveltownbrewery.com
shoveltownbrewery.com
Doors are open for indoor, outdoor, and curbside service. They have a great selection of their locally produced beer on tap and to-go in cans and growlers. They also have a great food menu that features locally produced and fresh ingredients. Online ordering available. Hours are 3-10p.m. Wed-Fri, 12-11p.m. on Saturdays, and 12-6p.m. on Sundays. 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. Check them out on social media @shoveltownbrewery.

**NEW BEDFORD**
Moby Dick Brewing Co.
16 S Water St
(774) 202-6961
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.

**PLYMOUTH**
High Limb Hard Cider
101 Carver Rd, A5
(774) 608-7428
info@highlimbcider.com
highlimbcider.com
High Limb Cider’s cidery and taproom is located in Plymouth, MA. They create unique craft cider inspired by traditional techniques.

**Travessa Urban Winery**
760 Purchase St
(774) 929-6534
info@travessiawine.com
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 12-5p.m.
1620 Winery & Wine Bar
170 Water St
(508) 746-3532
events@1620winery.com
1620winery.com
The 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. Enhance your tasting experience with a pairing board that is made only with the finest artisanal meats and cheeses, each hand selected and locally sourced.

Dirty Water Distillery
10 Water St
(508) 927-3260
info@dirtywaterdistillery.com
dirtywaterdistillery.com
Dirty Water makes artisan liquor. Not your grandfather’s liquor (except for one), rather new and exciting liquors that offer a modern taste enabling outstanding cocktails. Instead of creating 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, as well as a variety of ready-to-drink canned cocktails. They will be relocating in Fall 2022, so stay tuned to their website, Facebook, and Instagram!

Plymouth Bay Winery
114 Water St
(508) 746-2100
info@plymouthbaywinery.com
plymouthbaywinery.com
Plymouth Bay Winery creates products and generates 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!

Independent Fermentations
127 Camelot Dr
(508) 746-4634
info@independentfermentations.com
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 farmers/maltsters from around the Northeast. On average, their beers are brewed with about 80% locally sourced ingredients.

Mayflower Brewing Company
12 Resnik Rd
(508) 746-2674
info@mayflowerbrewing.com
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 cooperator on board the Mayflower, Mayflower Brewing is dedicated to celebrating the history and legacy of the Pilgrims by creating unique, high-quality ales for the New England market. The brewery facility includes a 6,000 square foot production area as well as a retail and tasting room for visitors.

TAUNTON
Berkley Beer Company
10 Ingell St
(508) 386-9410
inquiries@berkleybeer.com
berkleybeer.com
Founded in 2012 with humble beginnings in a three-barrel nano-brewery in Berkley, MA. In 2019, the brewery operations needed to expand, so they built a beautiful indoor and outdoor taproom space along the Taunton River in Taunton, MA. All of their beers are crafted, brewed and canned on site for guaranteed quality and unparalleled taste. Head to the taproom to enjoy one of their hand-crafted beers on draft with items from their expanded menu. They have brewery favorites like soft pretzels, Buffalo dip and a variety of ever changing specials. Don’t forget to pick up a 4-pack to take home with you. They think you will agree with their brewery tagline...waste not, want another!

Westport Rivers Vineyard and Winery
417 Hixbridge Rd
(508) 636-3423
vip@westportrivers.com
westportrivers.com
Westport Rivers is an 80 acre vineyard & winery operated by the Russell family on their 435 acre farm. These 5th generation vintners are nationally known for their extraordinary sparkling wines and white varietals. Come and visit our Company Store, experience a wine tasting, enjoy a glass of wine in our upstairs wine bar or outside on the lawn. Bring a picnic lunch and relax on our scenic grounds. Please check out our website for seasonal activities such as our Sunset Music Series, table grape sales, harvest time hayrides, and our Learning Methode educational series.

Advertise in our signature Buy Fresh Buy Local Guide!
value-added producers

BRIDGEWATER

Mike Shea’s Coffee
30 First St
(508) 807-5754
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 their 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.

DARTMOUTH

Nilsa’s Herbal Teas & Botanicals
92 Allens Neck Road
nilsa.garciarey@gmail.com
etsy.com/shop/NilsaHerbalTeas

Nilsa Garcia-Rey restored and now maintains the herb garden at Round the Bend Farm, adding medicinal herbs and flowers that she dries and packages as herbal teas and seasonal tea blends in eco-friendly biodegradable packaging. Nilsa also makes botanical oils, salves, and tinctures that she creates only from the herbs she grows without chemicals or pesticides. The farm provided a philosophical backdrop, physical space, and supportive environment for her to develop a unique small business that offers affordable and high quality medicinal herbs to a larger community. Nilsa sells her products at RTB’s Open Farm Day every third Saturday.

EASTON

Simpson Spring
719 Washington St
(508) 238-4472
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. Store with other locally and sustainably sourced foods and goods open year round. Monday - Saturday from 8:00am to 4:00pm. Self-serve spring water center is open 24 hours. Bottles and delivery service. Tours by appointment. Just call! Get your water from a local source.

FAIRHAVEN

Bask Inc.
2 Pequot Rd
(774) 305-4749
info@cometobask.com
cometobask.com

Bask, Inc. is a locally owned, veteran and women-led cannabis dispensary in Fairhaven. Using innovative greenhouse design, eco-friendly environmental controls, and sustainable growing practices, Bask cultivates some of the finest sun-grown cannabis in Massachusetts. Registered patients and adults 21+ can shop Bask’s extensive menu including flower, blunts, gummies, and chocolates.

FRANKLIN

Franklin Honey Company
1 Green St
(508) 507-9684
franklinhoney3@gmail.com
franklinhoney.com

Franklin Honey Company is a family-owned business that produces raw, unprocessed honey and beeswax products like soaps and lip balms. They tend hives in Franklin, Wrentham, and more locations.

MARION

Sprig Pantry
25 Pine Hill Ln
(774) 488-9097
sprigpantryinmarion@gmail.com
sprigsvavor.com

Sprig is a unique collection of artisan specialty products, including savory herb and pepper jellies, herbal teas, whole-leaf dried herbs and fruits, mulling spices, seasonings, and gourd work. The Sprig PANTRY carries locally-produced specialty products and difficult-to-source local foods.

MARSFIELD

Acorn Canning Company
1175 Ocean St
(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.

NEW BEDFORD

Fieldstone Kombucha
508-642-5214
emily@fieldstonkombuchaco.com
fieldstonkombuchaco.com

Fieldstone Kombucha is a New England craft kombucha company. We use the freshest ingredients to craft the best seasonal flavors. Our kombucha is less acidic, effervescent, not carbonated, rooted in the local agricultural system and so much more enjoyable.

PLYMOUTH

Honey I’m Home Bakery
(781) 336-7081
honeyimhomebakery@gmail.com
onlinehoneyimhome.com

Bakers of unique sweet and savoury items. Using 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 hummuses, vegetarian spreads, and salads. Find them at area farmers markets. Also offering weekly, complementary, contact-free delivery.

Plimoth Grist Mill
6 Spring Ln
(508) 746-1622 ext. 8242
plimoth.org/explore/plimoth-grist-mill

The Plimoth Grist Mill is a working mill that uses water power to mill organic corn into delicious, freshly ground cornmeal on 200 year old French Buhr millstones. On days when they are milling corn, watch as the miller orchestrates the water wheel, gears, and stones to turn out delicious, fragrant cornmeal. Hear the corn cracking and feel the rumble as the waterwheel and gears work together to turn the 2500 pound runner stone. To check when they are milling corn, please call 508-746-1622 ext. 8242. Online ordering and delivery also available.
**SWANSEA**
*The Ice Cream Barn*
289 Locust St  
(508) 567-6278  
info@theicecreambarn.com  
theicecreambarn.com
All of their ice cream is made fresh on site using locally grown ingredients, including dairy from the farm. They are open for three full New England seasons, from the first day of Spring (March 20th) to the first day of Winter (December 20th).

**VINEYARD HAVEN**
*Martha’s Vineyard Sea Salt*
(508) 560-3315  
downslandfarm@gmail.com  
mvsea salt.com
Martha’s Vineyard Sea Salt’s production beds yield seasonal produce as a result of organic and regenerative methods. Their sea salt is 100% wild Atlantic, sun-dried salt plus blends they create using certified organic herbs and spices. Their salts are naturally gluten free. All but one (Blueberry Honey) are vegan. Order online!

**WAREHAM**
*Jim’s Organic Coffee*
21 Patterson Brook Rd  
(866) 546-7674  
jimsorganiccoffee.com
Jim’s Organic Coffee is organic, grown without synthetic pesticides and fertilizers. Organic coffee improves the ecosystem of the farms and surrounding communities through improved water quality, topsoil retention, and increased biodiversity. Jim’s Coffee is slowly hand roasted to deliver you a rich full and clean cup. Jim’s Organic Coffee is: certified Organic by Quality Assurance International, certified Kosher, grown and processed in accordance with the California Organic Foods Act 1990, grown under shade canopy, AND from farms and farmers who are paid premiums to farm organically and thus sustain themselves and their communities and treat their land, air and water tables with respect.

**WEST RIDGEWATER**
*Equal Exchange*
50 United Dr  
(774) 776-7400  
equalexchange.coop
Equal Exchange helps to create mutually beneficial relationships between small farmer cooperatives and North American consumers to develop more equitable, democratic and sustainable supply chains. You can buy their organic, fairly traded products in small cases and bulk and share them with family, friends, buying clubs, schools and workplaces. Join Equal Exchange’s citizen consumer movement to support their independent and just trade model and supply chains.

**ROCHESTER**
*Egan Bright Herbals*
193 New Bedford Rd  
eeganbright@gmail.com  
eganbrightherbals.com
Herbal Remedies made for overall well-being and postpartum care. Herbs are grown, gathered or bought through local and sustainable sources. Made in small batches or made to order by a mom of twin babies and a four year old who’s passionate about herbalism. Can be found online, and soon at local stores on the Southcoast of MA and local farmer’s markets.

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

**WELLNESS CROFT, INC.**
208B South Meadow Rd  
(774) 338-1767  
wellnesscroft.com
Wellness Croft, Inc. is a new, veteran owned, sustainable plant-based freeze-dried food producer in Plymouth, MA. Their innovative freeze-drying plant and eCommerce strategy provide a novel year-round and disruptive market model in support of Northeast farmers. Their mission is to support certified sustainable local producers such as; Eco®-certified, Fair-Trade, IPM and USDA Organic. Their facilities do not process the most common allergens: meat, nuts, dairy, eggs, or soy. They hand prepare delicious and healthful local produce in small batches, package and then ship thoughtfully with recycled materials.

**BBY**
*Jim’s Coffee*
21 Patterson Brook Rd  
(866) 546-7674  
jimsorganiccoffee.com
Jim’s Coffee is slowly hand roasted to deliver you a rich full and clean cup. Jim’s Organic Coffee is: certified Organic by Quality Assurance International, certified Kosher, grown and processed in accordance with the California Organic Foods Act 1990, grown under shade canopy, AND from farms and farmers who are paid premiums to farm organically and thus sustain themselves and their communities and treat their land, air and water tables with respect.

**WESTPORT**
*Birchstone Apothecary*
info@birchstonapothecary.com  
birchstonapothecary.com
Birchstone Apothecary is an artisan distiller of small batch hydrosols. Hydrosols are aromatic waters obtained via steam distillation of fresh plants. They contain water-soluble compounds and all the subtle yet profound healing properties of the plant. Hydrosols may be enjoyed as skincare, poured into a bath, in herbal mocktails, or added to your favorite glass of wine for a botanical spritzer. If you’ve ever used rose water, that’s a hydrosol! Birchstone makes their own rose water (the Beach Rose Hydrosol) with local roses that grow wild along the coast. Check out their full line of wildcrafted & locally grown hydrosols on their website!

**WHITMAN**
*Peaceful Meadows Ice Cream*
60 Bedford St  
(781) 447-3889  
peacefulmeadows.com
Peaceful Meadows has come a long way from their humble start as a small 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 here in Whitman, MA. Everything from the flavors to the freezing happens at the farm. Also located in Plymouth (170 Water St) and Middleboro (109 West Grove St).

**GRAY’S GRIST MILL**
638 Admesville Rd  
(508) 636-6075  
graysgristmill.com
Gray’s Grist Mill brand of cornmeal 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  
(508) 636-8047
Olio di Melli provides organic olive oils and balsamic vinegars from small family farms in Italy.

**TOWN FARM TONICS**
townfarmtonics@gmail.com  
townfarmtonics.com
The folks at Town Farm Tonics believe that your health is in your hands, literally. Our towns, backyards, fields, and forests are full of the healing herbs within your mug of tea, your spoonful of syrup, or shot of vinegar. So, they invite you to make their tonics the foundation of your self-care practice, spoon by delicious spoon!

**OILY DI MELLI**
(508) 636-8047
Olio di Melli provides organic olive oils and balsamic vinegars from small family farms in Italy.

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**OILY DI MELLI**
(508) 636-8047
Olio di Melli provides organic olive oils and balsamic vinegars from small family farms in Italy.
restaurants, bakers, & caterers

ATTLEBORO
Colonel Blackinton Inn
203 N. Main St
(508) 222-6002
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.

BROOKLINE
Clear Flour Bakery
178 Thorndike St
(617) 739-0060
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.

CARVER
Berry Guys Farmstand
342 Tremont St
(508) 295-3974
berryguysfarmstand.com
Local deli and farmstand featuring Boar’s Head meats and cheeses. Their own cranberry sauce, Newport jerky products, and Simpson Spring sodas.

DARTMOUTH
Farm and Coast Market
7 Bridge St
(774) 992-7093
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 - handcrafted in house!

Little Moss
6 Bridge St
(508) 994-1162
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.

DUXBURY
The Foodsmith
17 Standish St
(781) 934-0134
thefoodsmithduxbury@gmail.com
thefoodsmithduxbury.com
The Foodsmith is a scratch bakery that sells breakfast sandwiches all day and a freshly-prepared lunch menu from 11:30 a.m. to 2 p.m., six days a week. Offering dine-in and take-out options. Closed Mondays. They also cater!

FAIRHAVEN
Flour Girls Baking Company
230 Hutton Ave
(774) 202-5884
flourgirls bakingco.com
Flour Girls uses all-natural FRESH ingredients used in recipes handed down from mothers, aunts and grandmothers, great-great aunts and greatgrandmothers. Their promise is to provide fresh cookies, cakes and snacks that not only taste great, but make you feel good on the inside too! Also check out their featured dessert, mini desserts including mini cheesecakes, mini cookies and chocolate tarts. The minis are a great choice for a gathering and for sharing at any event. Also serving locally roasted coffee and sandwiches.

HINGHAM
Square Cafe
150 North St
(781) 740-4060
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 guests keep coming back.
The Quarry
415 Whiting St
(781) 340-7300
quarrythingham.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 demonstrated how 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 they proudly present to you today. Where “rustic meets refined” began.

LITTLE COMPTON
Simmon’s Cafe & Market
78 Crandall Rd
(401) 635-2420
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 a focus on locally sourced and environmentally friendly products. Also offering catering and ice cream!

🔥 The Holistic Trick
(401) 363-5547
theholistictrick@gmail.com
The Holistic Trick is dedicated to providing delicious & nutritious meals to the community at large. Flavors from across the globe excite & unite us all around the table. They couple that philosophy with balanced menus made with wholesome, nutritious ingredients. Dish by dish, they’ll improve your unique relationship with food, and of course nourish that taste bud and support your unique relationship with health.

MARION
Sweet Pea Kitchen
7 Cottage St
(508) 748-2053
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
Oxford Creamery
98 County Rd
(508) 758-3847
oxfordcreamery.com
Be it ice cream, fish and chips, or a double cheeseburger you want, Oxford Creamery has it. Locals and visitors alike have flocked to Mattapoisett’s famous little white restaurant every summer since it opened as Gulf Hill Ice Cream in 1931. Eighty-four years later, Oxford Creamery continues to offer customers a taste of genuine New England fare made on site with the freshest ingredients.

Shipyard Galley
67 County Rd
(508) 758-9408
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!

The Bay Club
63 County Rd
(508) 207-9232
bayclubmatt.com
Dining at the Bay Club is always a culinary adventure, thanks to Head Chef Jim Mercier. His eclectic background leads to exciting menus and memorable meals. Jim’s food philosophy is grounded in the slow foods movement, meaning foods of the immediate area sourced from not too far from the local or regional area. His flavor inspirations come from a variety of experience and training.

Turk’s Seafood
83 Marion Rd
(508) 758-3117
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: buying products that are caught at the end of a fishing trip, which assures the very freshest of all seafood! Turk’s now has a full restaurant dining room, a seafood market, and a sushi bar serving Sushi, Sashimi, Raw Bar, & Tapas. Turk’s has a full bar offering a variety of local, domestic beer and wine, and they are renowned for their martinis and signature drinks.

NEEDHAM
Hearth Pizzeria
974 Great Plain Ave
(781) 433-0600
hearthpizzaria.com
A cozy, friendly Italian restaurant in Needham, MA.

NEW BEDFORD
Cafe Arpeggio
800 Purchase St
(508) 999-2233
cafearpeggiobnb@gmail.com
arpeggiobnb.com
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 foods are made from the finest and freshest ingredients. When possible, Cafe Arpeggio purchases vegetables from local farmers.

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

dNB Burgers
768 Purchase St
(774) 202-0118
dnb.burgers@gmail.com
dnbburgers.com
Scratch-made burgers 7 days a week!
Everything is homemade, right down to ketchup! Come visit for award-winning, from scratch, locally sourced cheeseburgers and fries with creative cocktails and local craft beer.

**Dough Co. Cafe & Eatery**
127 W. Rodney French Blvd
(774) 202-7232
doughconb.com
jillian@doughconb.com

Dough Company is a local-focused café & eatery, showcasing responsibly sourced and seasonal food and ingredients. Offering fresh baked bread and pastries daily, beer & wine, and the tastiest scratch-made food on the South Coast. Also known as DCo., they are known for their hybrid donut/muffin called the Muffnut and their location within the Kilburn Mill cannot be matched. Perfect for weekend brunch or getting some work done on your laptop! Walk-In, Call Ahead, Online Ordering or Delivery through GotChew.com.

**Spicy Lime**
522 Pleasant St
(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)

**Morton’s Fork Catering**
343 Dartmouth St
(508) 994-7200
greg@mortonsforkcatering.com
mortonsforkcatering.com

Great food is the life of the party. Contact Greg for all of your catering needs.

**NOTH ATTLEBORO**

**Briggs Nursery Cafe**
295 Kelley Blvd
(508) 699-7421
info@briggsgarden.com
briggsgarden.com

Offering breakfast, lunch, kids meals, and full espresso bar. Using fresh, premium ingredients! In addition to the café, Briggs offers a garden center and landscaping services.

**Pembroke**

**Cranberry Vine Catering & Events**
270R Washington St
(781) 424-0653
cranberryvinecatering.com
kathryn@cranberryvinecatering.com

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

**Plymouth**

**Bramhall’s Country Store**
2 Sandwich Rd
(508) 746-1844
bramhallscountrystore.com

Located in a quaint country setting next to Plimoth Patuxet, and 5 minutes from historic downtown Plymouth, Bramhall’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 their 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. Their outdoor live-lobster tank has been a hit with the kids for generations.

**Hearth Artisan Bread**
123-2 Camelot Dr
(774) 773-9388
info@hearthartisanbread.com
hearthartisanbread.com

Hearth Artisan Bread is a bread bakery located in Plymouth, MA. They are artisan bakers specializing in handmade wood fired bread created in the tradition of the 18th century.

**Rye Tavern**
517 Old Sandwich Rd
(508) 591-7515
info@theryetavern.com
theryetavern.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 their homey farmhouse aesthetic—original exposed beams, brick fireplaces, and all—is equally inviting in the winter months.

**The Tasty**
42 Court St • (508) 591-7302
info@thetastyeats.com
thetastyplymouth.com

Located in the heart of Downtown Plymouth, The Tasty is equal parts farm-to-table restaurant and craft cocktail bar. Specializing in fresh, honest food, and taking inspiration from global favorites, The Tasty sources as much seasonal New England produce as possible! The Tasty also serves artfully prepared, modern and classic cocktails, expertly selected wines, scotch and craft beers.

**Plympton**

**Just Right Farm**
140 Palmer Rd
(781) 936-5330
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.

**Seekonk**

**Seven Arrows Farm**
346 Oakhill Ave
(508) 399-7860
info@sevenarrowsfarm.com
sevenarrowsfarm.com

Come visit the gardens, enjoy a wood fired pizza, and browse the collection of uncommon plants. Tearoom, fresh and dried herbs available for sale. Also offering classes and events!
SWANSEA
The Aviary Restaurant & Bar
2229 GWR Hwy (Rte 6)
(508) 379-6007
info@theaviaryrestaurant.com
theaviaryrestaurant.com
Let your taste buds take flight. Choose from an enticing menu of fresh produce and local fish. The Aviary Restaurant & Bar is a cozy and comfortable place to enjoy a delicious meal.

WAREHAM
Lindsey’s Family Restaurant
3138 Cranberry Hwy
(508) 759-5544
lindseysrestaurant.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 Lindseys 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 • (508) 295-5437
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, and cranberry items. Makepeace Farms is a unique shopping destination where you can enjoy a great selection of treats fresh from their bakery, and gifts that celebrate their heritage in the cranberry industry.

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

WALPOLE
Ever So Humble Pie
153 Washington St - (508) 660-9731
info@eversohumble.com
eversohumble.com
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. 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.

Island Girl Catering
(508) 840-0970
genevieve@islandgirlcatering.com
islandgirlcatering.com
Born and raised in The Bahamas, Chef Genevieve brings an island flair to local ingredients. Whether you are looking for elegant & cozy or over-the-top fabulous, Island Girl Catering is your go-to local caterer! Using locally sourced ingredients whenever possible and relying on surrounding farms for in-season produce and humanely raised proteins… Island Girl loves local!

It’s Thyme Catering
(508) 207-0121
itsthymecatering@aol.com
itsthymecatering.com
It’s Thyme Catering is a full service boutique catering service known for their incredibly delicious & gourmet options. Fresh, local, artful. They offer farm to table catering by using the freshest produce from organic farms in the FarmCoast RI/MA region.

New England Clam Jams
(508) 636-5227
clamjams@aol.com
newenglandclamjams.com
New England Clam Jams specializes in shellfish raw bars and steamed clam and lobster dinners. Offering you a gourmet feast at every event, providing the freshest shellfish, lobster, and produce available.

Ten Cousins Brick Oven
977 Main Rd
(774) 264-9700
ten cousinsbrickoven.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 many local friends and families. Find Ten Cousins on Facebook to stay up to date on hours, pizza, menu selections & more!

The Back Eddy
1 Bridge Rd
(508) 636-6500
thebackeddy@aol.com
thebackeddy.com
The Back Eddy’s mission is to promote eating locally produced products. 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.

The Bayside Restaurant
1253 Horseneck Rd
(508) 636-5882
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!

Wild Honey Cafe
670 Main Rd
(508) 938-5150
whcafe@verizon.net
Whiteshorecafe@gmail.com
Wild Honey Cafe is a small cafe offering fresh & locally sourced breakfast, salads, wraps, sandwiches, and hot & cold drinks.
The Bootstrap Farm Club connects food enthusiasts in Cataumet and surrounding areas with farm-fresh food, and garden products. They source quality farm products from within about 100 miles, and bring those goods to their members. They strive to expand the types of products that are available locally, specifically working to source sustainably grown, heirloom and uncommon varietals in addition to everyday favorites. They offer both Certified Organic and sustainably grown products and work to have a zero waste model. Offering meats, dairy, produce, pasta, and pantry. Public shopping welcome and SNAP accepted.

DARTMOUTH
Farm & Coast Market
7 Bridge St
(774) 992-7093
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 -- handcrafted in house!

DOVER
Dover Market
14 Springdale Ave
(508) 785-1843
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.

EAST BRIDGEWATER
Holmestead Harvest
1194 Plymouth St
(774) 240-7581
holmesteadharvest@gmail.com
holmesteadharvest.com
Holmestead Harvest is a small farm store located at Pony Town Parties. They specialize in local meats, produce and frozen foods. They also make their own charcuterie boards with local cheese and accompaniments. Check out the animals in the barns after you shop!

HINGHAM
Fruit Center Marketplace
79 Water St
(781) 749-7332
fruitcentermarketplace.com
The Fruit Center’s passion for great food led them to expand their 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 foods you love. Many local and delicious options. Also located in Milton (10 Bassett St).

LITTLE COMPTON
Simmon’s Cafe & Market
78 Crandall Rd
(401) 635-2420
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
(508) 748-0340
Old fashioned pride & service since 1843. Meats and deli, produce, bakery, groceries, wine and spirits.

MATTAPISSETT
Shipyard Galley
67 County Rd
(508) 758-9408
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.
NEEDHAM
Volante Farms
292 Forest St
(781) 444-2351
volantefarms.com
Volante Farms is a fourth-generation farm and full-service farm stand. They have a great kitchen with prepared foods, as well as deli, coffee & bakery, butcher shop, cheese, cooking classes & more!

NEW BEDFORD
Down to Earth Natural Foods
751 Kempton St
(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
Clements’ Marketplace
709 State Rd
(774) 773-3133
clementsmarketmanomet.com
The third addition to the Clements’ Marketplace & Lees Market family of stores, this location proudly opened its doors in June of 2018. They excitedly bring the Manomet community a one-of-a-kind grocery shopping experience. They offer an outstanding selection of everyday favorites, specialty, natural & organic products, scratch-made baked goods, artfully prepared hot and cold foods, and so much more. Open Monday Through Sunday – 7:00 AM to 9:00 PM.

ROCHESTER
Lloyd’s Market
4 Hartley Rd
(508) 763-5673
lloydsmarkets.com
Full service butcher shop. Complete Beer/Wine & Liquor Selection. Complete line of all your grocery needs, including local items. Now featuring a pizza shop and new menu!

WELLFLEET
Hatch’s Produce Market
310 Main St
(508) 349-6734
hatchsfishmarket.com
katykniec@comcast.net
Hatch's produce arrives fresh daily and is hand-picked upon inspection. Their outdoor produce stand boasts a wide variety of fruits, vegetables, herbs, salad greens and corn. They are proud to offer local and organic produce when in season. In addition to produce, Hatch’s offers a selection of daily baked goods from local bakeries, Pain D’Avignon, Kayak Cookies, and Kindred Pie Baking Company. They also offer local honey, local jams and jellies from Chatham Jams & Jellies, local eggs, butter, cheeses, crackers, pasta, rice, olives, oils, dressings – just about everything to complement any dish you choose to prepare.

WESTPORT
Lees Market
796 Main Rd
(508) 636-3348
leesmarket.com
Bringing the finest and freshest food to area families since 1949. 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.

Meatworks
287 State Rd
(774) 319-5616
travis@meatworkswestport.com
meatworkswestport.com
Meatworks is a state-of-the-art USDA-inspected multi-species meat processing facility and Retail Store providing the highest animal welfare and human handling standards, food safety standards, and food traceability. Visit the Retail Store at Meatworks, open daily to the public offering locally raised beef, pork, and lamb in a variety of cuts.

The Market
6 Purchase St
(508) 209-0000
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.
service providers & farm suppliers

**BRIDGEWATER**
Bridgewater Farm Supply
1000 Plymouth St
(508) 697-0357
bfco@comcast.net
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
(774) 213-9190
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. They sell, rent and service a wide variety of 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
(508) 993-7672
marvin-grain-pet-supply.business.site
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
(774) 872-5544
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.

**FRANKLIN**
Franklin Agway
157 Cottage St
(508) 528-1333
franklinurbanfarmstore@gmail.com
franklinagway.com
Your local and independently owned pet, garden, and farm store. Supplies and advice to Feed it, Grow it and Make it. Locally grown plants. Organic and all natural products. Bee packaging and beekeeping supplies. Locally sourced chicken, eggs, and honey. Open Monday-Friday 9am-5pm, Saturday 9-4, and Sunday 10-2.

**KINGSTON**
Edible South Shore & South Coast
15 Evergreen St
(781) 582-1726
laurie@ediblesouthshore.com
ediblesouthshore.com
A dynamic community of folks who appreciate good food and great times in Southeastern Massachusetts. They celebrate seasonal local food, beverages, and unique artisans through engaging storytelling by professional contributors within the pages of their printed magazine. Subscribe or pick up a free copy. See their website for details.

**MANSFIELD**
Controlled Environmental Services
137 High St
(508) 339-4237
cesweb.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.

**NEW BEDFORD**
Coastal Foodshed
(508) 259-2647
coastalfoodshed.org
localfood@coastalfoodshed.org
Coastal Foodshed is a non-profit organization seeking to strengthen the local food economy by making it easier for growers to sell and consumers to buy healthy, affordable, local foods. They host many local producers at virtual and mobile farmers’ markets. In the coming years, they hope to found a regional food hub for the South Coast!

Organic Gem
33 Cape St
(508) 991-5225
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.
Star Garden Studio
127 Rodney French Blvd
(508) 817-6297
stargardensstudio.com
In person plant studio offering organic seeds and house plants. Also offering local and regional cottage industry hard goods and gifts.

Terra Cura
(617) 480-4284
info@terracura.org
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. Second location in Plymouth.

NORTH ATTLEBORO
Attleboro Farms
491 Hickory Rd
(508) 695-7200
soldrid@gmail.com
attleboroofarms.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!

NORWELL
North River Biochar
238 Main St
(781) 659-2038
munroefeed@comcast.net
Hay Ray's Farm & Feed
1077 Main Rd
(508) 636-5250
rayraposa@verizon.net
Hay Ray's is a family run 100 acre hay farm and feed store. They provide hay, grain, and shavings to the local livestock owners as well as farm supplies, dog & cat food, and wild bird seed. Open Monday-Friday, 1PM-5PM, Saturday 8AM-5PM, and closed on Sunday.

Meatworks
287 State Rd
(774) 319-5616
travis@meatworkswestport.com
meatworkswestport.com
Meatworks is a state-of-the-art USDA inspected multi-species meat processing facility and Retail Store providing the highest animal welfare and humane handling standards, food safety standards, and full traceability via their integrated tracking system. Meatworks offers vacuum packaging and value added services including patties, sausages, conventional or naturally cured bacon and ham, and more. To book processing dates or for more information, contact Travis via email. Visit the Retail Store at Meatworks, open daily to the public offering locally raised beef, pork and lamb in a variety of cuts.

WRENTHAM
Norfolk Power Equipment
5 Cushing Dr
(508) 384-0011
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. They sell, rent and service a wide variety of construction, lawn and garden equipment and have three retail locations in Wrentham, MA, Carver, MA, and Burrillville, RI.
BRIDGEWATER
Wildwood Farm
35-38 Walnut St
(508) 212-6163
Wildwood Farm raises Border Leicester/Blue Faced Leicester cross sheep and sells yarn and products made from their fiber: rugs, socks, dryer balls, hand-knitted products and needle felting kits. They also sell pastured lamb and have their own honey for sale when the bees can share!

CANTON
Draper Knitting
28 Draper Ln
(800) 808-7707
draperknitting.com
Draper Knitting Company is a 6th generation family-run organization. They specialize in knitted high pile, jersey, double knits, napped fleece, single sided terry and nonwoven fabrics for fashion, performance, industrial and safety applications.

CARVER
Child’s Play Alpaca Farm
245 Tremont St
(508) 952-0036
sales@childspanywol.com
childspanywol.com
Child’s Play Alpaca Farm is a small family run farm in Carver, MA. They specialize in breeding and showing alpacas, goats, and angora rabbits. They sell fiber products, chicken (meat), and eggs and also offer tours of their thriving modern day farm.

CHILMARK
The Allen Farm Sheep & Wool Company
421 South Rd
(508) 645-9064
allenfarm@vineyard.net
allenfarm.com
Martha’s Vineyard’s oldest continuously working family farm, the Allen Farm in Chilmark consists of 100 acres of rolling pastures and meadows by the sea. Raising sheep for wool and organic meat. Also selling eggs.

DENNISPORT
Village Farm Fiber Arts
(508) 367-1230
swilkins230@gmail.com
Village Farm Fiber Arts is a small local business with a passion for fiber. Owner Sandy Wilkins loves processing the raw fibers and turning it into beautiful batts or spinning it into soft and gorgeous yarns. She enjoys dyeing both the unprocessed fiber and the finished yarn into exciting colors. Village Farm Fiber Arts carries beautiful blended batts and roving for the felter and hand spinner and yarn for the knitter or weaver. Selling one of a kind socks, mittens, gloves, hats, mittens, scarves and more!

DIGHTON
Bristol County Agricultural High School
135 Center St
(508) 669-6744 ext. 129
BristolAggie.org
Bristol Aggie Animal Science Department raises a flock of purebred Romeldale/CVM sheep. The Romeldales are a fine wool breed, and the California Variegated Mutant, or CVM, is its multi-colored derivative. Both the CVM and the Romeldales are unique to the United States and are on the endangered list. They offer breeding stock, lambs, fleece and fiber. Hidden Hollow Alpacas
(508) 863-0102
hiddenhollowalpacas@comcast.net
Hidden Hollow Alpacas is a small family farm located in North Dighton, Massachusetts. They raise alpacas and goats for their luxurious fiber.

FALL RIVER
Good Clothing Company
28 Anawan St
(774) 704-5897
goodclothingcompany@gmail.com
goodclothingcompany.com
From small batch manufacturing, to large scale production with the capabilities of two facilities, Good Clothing Company is able to attend to a variety of clients.
New England Alpaca Fiber Pool Inc. (NEAFP)
115 N. 7th St
(508) 659-6731
support@neafp.com
neafp.com
NEAFP collects alpaca fiber from farms across the country and oversees the manufacturing of finishing clothing and accessories. By working together with thousands of Alpaca Farms + dozens of domestic textile mills, NEAFP is able to help farms of all sizes maximize the value of the fiber they produce, making their businesses that much more sustainable. Hours by appointment only.

HANSON
Moonlight Acre
41 Steven St
(781) 290-6360
What started as a small backyard farm has developed through two generations of 4-H club involvement. Moonlight Acre’s sheep are exhibited at various New England fairs and have won many top awards. Registered Cheviot and Hampshire sheep for sale, as well as our own Greek and breakfast style lamb sausage, hamburger. 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.

LITTLE COMPSTON
Hope Alpaca Farm
134 Maple Ave
hopealpacafarm@gmail.com
hopealpacafarm.com
Rhode Island owned and operated farm with the goal of raising quality Huacaya alpaca for their fiber. Farm hosts annual open-farm events which are free to the public, as well as schedules private farm tours for a fee. The farm store has a wide collection of alpaca wear, plush, and gifts.

MASHPEE
Southeastern New England Fibershed
amytropolis@gmail.com
senefibershed.org
They are building a regional fiber system in Southeastern New England centered around local fibers, local dyes, and local labor. From farmer to processor, from financing to cut and sew, they are connecting the dots of the supply chain to bring production back to reinvigorate a once-thriving New England textile industry.

NEW BEDFORD
Interwoven
634 Pleasant St
(508) 669-6835
interwovenmakerspace@gmail.com
rhondamfazio.com
Environmental Alchemist, Rhonda M. Fazio is Owner and Creative Director of Interwoven, a venue and makerspace specializing in the food and fabric arts. Interwoven is also the host venue for Dyer Maker Studio, a transportable makerspace specializing in experiential workshops—featuring “Dyeing to Wear It: Creating Community through Color.” Rhonda teaches cooking skills and food preservation at the New Bedford Farmers’ Market with Coastal Foodshed. You can find her craft jam “Alchemy in a Jar” at local businesses throughout the South Coast.

ROCHESTER
Sippican River Farm
32 Bates Rd
(508) 763-5725
sippicanriverfarm@comcast.net
sippicanriverfarm.com
Sippican River is a small 30-acre family owned and operated farm. Specializing in quality alpacas and products produced from their lovely fiber since 2009. All of their products are available at the farm store or their online store. They also offer farm tours and Alpaca walks and treks. You can also find them at many local farmers’ markets and events.

SHELBURNE FALLS
Bedfellows Blankets
8 Martin Rd
(413) 625-2730
blanketweave@gmail.com
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
(508) 642-3767
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.

WESTPORT
Golden Touch Farm
645 Sanford Rd
(508) 672-3727
goldentouchfarm.com
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

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MASSACHUSETTS SEAFOOD AVAILABILITY

YEAR-ROUND
FISH
Cod
Witch Flounder (Gray Sole)
Yellowtail Flounder
Haddock
Silver Hake (Whiting)
White Hake
Monkfish
Pollock
Redfish (Ocean Perch)
Scup

LOBSTER

SHELLFISH
Mussels
Quahogs
Oysters
Sea Scallops
Softshell Clams

SUMMER
Black Sea Bass
Striped Bass
Bluefish
Spiny Dogfish
Bluefin Tuna

SPRING
Summer Flounder (Fluke)

FALL
Swordfish

WINTER
Bay Scallops

Keep Up With News From SEMAP!

Sign up to get regular updates from SEMAP on our agricultural community, no matter what role you play! We offer three regular newsletters throughout the year:

The Vine
SEMAP's Monthly email newsletter for all things local food - great for consumers, producers and anyone interested in our local food system!

Farmer Newsletter
Our monthly farmer-focused newsletter, detailing grants, education opportunities, and more for farmers and food professionals!

The Plowshare
A seasonal print newsletter straight to your mailbox, filled with news and stories about SEMAP programs, what's in season and more!

Sign Up Today!
Visit semaponline.org/enews to get on our mailing lists!
Being a SEMAP member gets you access to a variety of programs, from hands-on Technical Assistance to early and discounted access to events and more. Membership allows you to support local agriculture, while also connecting with our broad network of agricultural resources. Beginning in 2022, SEMAP is now offering free membership to BIPOC-owned farms in Southeastern Massachusetts as part of our work to promote equity in our food system. Full membership details are available online at semaponline.org/support.

**BUSINESS MEMBERSHIP LEVELS**

Business members receive spotlights in SEMAP’s social media, newsletters, and website, copies of the Local Food Guide, Buy Fresh Buy Local® price cards, and more.

- **$75 - Seedling Membership**
- **$200 - Farmstand Membership**
- **$500 - Golden Shovel Membership**

**INDIVIDUAL & FAMILY MEMBERSHIP LEVELS**

Personal members receive discounts for SEMAP events, workshops, and our annual Agriculture and Food conference.

- **$15 - Student**
- **$25 - Individual**
- **$75 - Family**
- **$250 - SEMAP Supporter**
- **$500 - Local Food Champion**

**YOUR NAME(S):** Please indicate exactly how your name(s) should appear for recognition purposes.

ADDRESS:

TOWN:

STATE / ZIP

PHONE:

EMAIL*:

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

**MAIL PAYMENT TO:**

Southeastern Massachusetts Agricultural Partnership
P.O. Box 80625
South Dartmouth, MA 02748

Or join online: semaponline.org/support

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