SOUTHEASTERN MASSACHUSETTS
BUY FRESH, BUY LOCAL
GUIDE

FREE!

SOUTHEASTERN MASSACHUSETTS
AGRICULTURAL PARTNERSHIP

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

www.semaponline.org

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!

To advertise in this guide or add a new listing, visit semaponline.org/guide

Follow SEMAP on social media! @semaponline

Looking for local food & farm events? Visit semaponline.org/events
MASSACHUSETTS BUY LOCAL ORGANIZATIONS

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:

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.
SEM'S ANNUAL EVENTS

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

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

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.
Lane 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
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
Ivy Silo Farm
The Keith Farm
The Neighborhood Farm
Paradise Hill Farm
Sweet Goat Farm
Weatherlow Farm
Wild Dogwood Farm
Little Compton, RI
Hope Alpaca Farm

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
Westport
Hay Ray’s Farm and Feed
New Bedford
Coastal Foodshed

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

Fiber
Rochester
Sippican River Farm
Rehoboth
Kave Rock Alpaca Farm
Little Compton, RI

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

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<th>Farmers' Market</th>
<th>Location</th>
<th>Days and Times</th>
<th>Notes</th>
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<td><strong>ATTLEBORO</strong></td>
<td>Attleboro Farmers’ Market</td>
<td>O’Connell Field, Capron Park 201 County St</td>
<td>Saturdays 9 a.m. - 1 p.m. June 11 - October 22</td>
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<td><strong>BRAINTREE</strong></td>
<td>Braintree Farmers’ Market</td>
<td>Braintree Town Hall 1 JFK Memorial Dr</td>
<td>Saturdays 9 a.m. - 1 p.m. June 18 - October 15, &amp; November 19</td>
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<td><strong>BROCKTON</strong></td>
<td>Brockton Farmers’ Market</td>
<td>Brockton City Hall Plaza 45 School St</td>
<td><a href="mailto:info@brocktonfarmersmarket.com">info@brocktonfarmersmarket.com</a> Fridays 10 a.m. - 2 p.m. July 8 - October 28</td>
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<tr>
<td><strong>BROOKLINE</strong></td>
<td>Brookline Farmers’ Market</td>
<td>Centre Street West Parking Lot</td>
<td>brooklinefarmersmarket.com Thursdays 1:30 - 6:30 p.m. June 3 - November 17</td>
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<td><strong>CANTON</strong></td>
<td>Canton Farmers’ Market</td>
<td>Rodman Building 960 Washington St</td>
<td>Sundays 10 a.m. - 2 p.m. June 12 - October 23</td>
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<tr>
<td><strong>CARVER</strong></td>
<td>Carver Farmers’ Market</td>
<td>Shurtleff Park Rt. 58 across from Town Hall</td>
<td>Sundays noon - 4 p.m. June 12 - October 30</td>
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<td><strong>COHASSET</strong></td>
<td>Cohasset Farmers’ Market</td>
<td>Cohasset Common 41 Highland Ave</td>
<td>Thursdays 2 - 6 p.m. June 3 - October 7</td>
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<td><strong>DARTMOUTH</strong></td>
<td>Dartmouth Farmers’ Market</td>
<td>St. Mary’s Parish Center Lawn 789 Dartmouth St</td>
<td>Fridays 1 - 6 p.m. June 3 - October 21</td>
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<td><strong>DEDHAM</strong></td>
<td>Dedham Farmers’ Market</td>
<td>First Church 670 High St</td>
<td>Wednesdays 1 - 5 p.m. June 15 - October 26</td>
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<td><strong>EASTON</strong></td>
<td>Langwater Farmers’ Market</td>
<td>Langwater Farm 215 Washington St</td>
<td>Thursdays 2 - 6 p.m. May 5 - October 20</td>
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<td><strong>FAIRHAVEN</strong></td>
<td>Fairhaven Farmers’ Market</td>
<td>J.H. Beaulieu Farm 151 Alden Rd</td>
<td><a href="mailto:allnaturalbeef@comcast.net">allnaturalbeef@comcast.net</a> Sundays 11 a.m. - 3 p.m. Mid June - Late October</td>
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<td><strong>FAIRHAVEN</strong></td>
<td>Huttleston Marketplace</td>
<td>Fairhaven Visitors’ Center Lawn/ Fairhaven High School Lawn 141 Main St</td>
<td>Saturdays 10 a.m. - 3 p.m. May 21 - September 17</td>
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<td><strong>FALL RIVER</strong></td>
<td>Fall River Farmers’ and Artisans’ Market</td>
<td>Government Center Jeremiah V Sullivan Dr fallriverfarmersandartisansmarket.com</td>
<td>Every other Sunday 11 a.m. - 3 p.m. May 15 - October 16</td>
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<td><strong>FALL RIVER</strong></td>
<td>Saint Anne’s Hospital Market</td>
<td>Corner of Middle and S Main St</td>
<td>Tuesdays 11 a.m. - 2 p.m. June 21 - October 25</td>
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<td><strong>FRANKLIN</strong></td>
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<td>Franklin Town Common Main St</td>
<td>Fridays 2 - 6 p.m. June 3 - October 28</td>
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<td><strong>HANOVER</strong></td>
<td>Hanover Farmers’ Market</td>
<td>Hanover High School 287 Cedar St.</td>
<td>Third Sundays 11 a.m. - 3 p.m. May 16 - November 26</td>
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<td><strong>HEALTHFIRST MARKET</strong></td>
<td>HealthFirst Family Care Center</td>
<td>387 Quarry St</td>
<td>Wednesdays 2 to 5 p.m. June 22 - October 26</td>
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<tr>
<td><strong>KENNEDY PARK FARMERS’ MARKET</strong></td>
<td>Kennedy Park</td>
<td>Bradford Ave</td>
<td>Saturdays 7 a.m. - 1 p.m. May to November</td>
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<td>Foxboro Farmers’ Market</td>
<td>Foxboro Town Common</td>
<td>Thursdays 4 - 7 p.m. June 2 - September 8</td>
</tr>
<tr>
<td><strong>FRANKLIN</strong></td>
<td>Franklin Farmers’ Market</td>
<td>Franklin Town Common Main St</td>
<td>Fridays 2 - 6 p.m. June 3 - October 28</td>
</tr>
</tbody>
</table>

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.
Hingham
Hingham Farmers’ Market
95 Station St
Saturdays 9 a.m. - 1 p.m.
May 7 - November 19

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

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

Middleboro
Farmers’ Market of Middleboro
Patti’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
friedmanesq@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

Norfolk
Norfolk Farmers’ Market
Town Common
139 Main St
norfolkfarmersmarket@gmail.com
Wednesdays 3 - 6 p.m.
June 8 - September 28

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
Powers 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

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
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.
June 19 - October 2
(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, zucchinis, cucumbers, 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, quinces, 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.
**Level Acres Farm**  
359 Highland Ave  
(508) 399-8226  
levelacresfarm@gmail.com  
levelacresfarm.com  

Level Acres Farm is a garden center and farm market selling seasonal vegetables and baked goods. They provide high quality products and customer service. They offer a pleasant shopping experience with both convenience for quick purchases and leisurely browsing through unique, diverse, and fun merchandise. They also take pride in building positive relationships with their customers, suppliers, and the community.

**Pine Valley Farm & Garden**  
626 Lindsey St  
(508) 431-4336  
pinevalleyfarmngarden@gmail.com  

PVFG is a neighborhood farm that supplies fresh, wholesome vegetables to a health-conscious community. PVFG has the same respect and reverence for the soil as the Native Americans who cultivated and cherished their farm before colonial times. It is their pledge to strive to keep this land pristine for future generations to come by sound, sustainable farming practices.

**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 90’s, 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 lush 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!

**Brookton**  
**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  
crhodes@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 incorporate 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.
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
dblishke@weboffifefarm.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
Holly Hill Farm
236 Jerusalem Road
(781) 383-6565
friendsofhollyhillfarm@gmail.com
hollyhillfarm.org
Holly Hill Farm is a certified organic farm that utilizes regenerative farming practices, set on beautiful conservation land in Cohasset, MA. Their award-winning farm stand (Best of Boston 2017) offers their own organic vegetables, herbs and flowers plus local eggs, honey and thoughtfully curated artisanal products sourced from local vendors. The Friends of Holly Hill Farm is a 501(c)(3) non profit organization.

Dartmouth
24K Heirloom Tomatoes
538 Horsecreek Rd
(508) 954-2165
bobb@24K-HeirloomTomatoes.com
24k-heirlooomtomatoes.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
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 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.

Flying Carrot Farm
607 Elm St
farmers@theflyingcarrotfarm.com
theflyingcarrotfarm.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.

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 mustards. 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!

Bayberry Farm & Flower Co
1841 Maple St
(774) 218-2150
dawn@bayberrys.com
bayberrys.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.

Under the Sun Farm
325 Williams St
(774) 872-0278
farm@underthesunllc.net
underthesunlenn.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.

Lane Gardens
1758 Somerset Ave
(508) 989-7759
lanegardens@gmail.com
Lane Gardens 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.

Easton

Copper Kettle Farm
(508) 535-5739
rory@copperkettlefarm.com
copperkettlefarm.com
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
allnaturalbeef@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
gianettisuippickblueberries@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.

FREETOWN
McKenna Acres
64 Richmond Rd
(508) 846-8419
melissam333@comcast.net

McKenna Acres is a family farm that raises Border Leicesters and American Southdown sheep for sale. They have lamb products as well as fleece, processed rovings, pelts, and hand-spun yarn for sale.

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.

KINGSTON
Cretinon’s Farmstand
86 Landing Rd
(781) 585-5531
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.

NORFOLK COUNTY AGRICULTURAL HIGH SCHOOL
Norfolk Aggie delivers a unique and challenging agricultural science curriculum combined with rigorous academics. The 365 acre campus in Walpole, MA, home to a working farm, provides real world, hands on experiences to students in the following areas:

- Agricultural and Diesel Mechanics
- Environmental Science
- Animal Science
- Plant Science

To learn more:

We are ready. We are world ready. We are life ready.
We are Norfolk Aggie.
www.norfolkaggie.org
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, which boasts 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.

Tian Garden
(617) 599-2186
michaelbodare73@gmail.com
Tian 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 seasonal 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-roaming 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 Acre Farms has over 10 acres of U-Pick vegetables of all sizes – from jack-be-littles to large carving pumpkins. Also selling an assortment of unusual gourds and winter squashes (buttercup, butternut, and acorn), corn stalks, hay bales, and local apples. Offering hayrides out to the pumpkin patch, and a 2 acre corn maze for both kids and adults to enjoy.

Freitas Farm
32 Wood St
(508) 981-9906
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
platosharvest.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.
Enjoy leafy greens right around the packages clean, fresh, ready-to-eat! FreshBox Farms plants, picks and packages, 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.

**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.

**Volante Farms**
292 Forest St • (781) 444-2351
info@volantefarms.com
volantefarms.com
Volante Farms 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, squash, and beans, sweet carrots and beets, and awesome pie pumpkins!

**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, squash, and beans, sweet carrots and beets, and awesome pie pumpkins!
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, other events, and weather advisories. Don’t forget your camera for a picture in front of Santa’s workshop.

NORTHERN MASSACHUSETTS
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!

NORTH
Norwell
Hornstra Farm
246 Prospect St
(781) 749-1222
info@hornstrafarms.com
hornstrafarms.com
The Hornstra Family has proudly provided Grade A quality milk and dairy products to generations of South Shore families. Pure, wholesome, farm fresh milk and cream are bottled right on their Norwell Farm. They also craft old-fashioned farm made ice cream, as well as farm churned butter. Minimal pasteurization is 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.

Plympton
Bogside Acres
177 Main St
bogsideacres@gmail.com
bogsideacres.com
Bogside Acres is owned and operated by husband and wife team of Cassandra 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 Middleboro. The original 1940’s cranberry screenhouse sits on a hill overlooking a picturesque 40-acre cranberry bog and 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 RevivalFarm.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

GROWERS

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
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!

RAYNHAM
Freedom Food Farm
471 Leonard St
(978) 884-7102
freedomfoodfarm@gmail.com
freedomfoodfarm.com
Freedom Food Farm is a regenerative, four-season, organic farm producing vegetables, grain, pasture-raised eggs and grass-fed meat. The mission of the farm is to provide healthy, nutritious food to members of local communities while being good stewards of the land. FFF has a farm store, CSA, and offers workshops and events on the farm throughout the summer. Farmstand is open Fridays 2-6pm and Saturdays 10-2pm.

Lovely Day at Olson’s Greenhouses
590 South St E
(508) 822-1151
matt@olsonsgreenhouses.com
lovelyydaygardens.com
Lovely Day at Olson’s Greenhouses is a retail garden center that sells potted annuals and perennials to the general public. The flowers are grown on site in 6 acres of greenhouses. They also offer wholesale accounts for garden centers and landscapers. They have a full line of herb and veggie starts as well as tropicals and flowering bushes and shrubs. Their plants are strong and healthy as they only travel a few hundred feet from their growing houses to the farmstand, Lovely Day.

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
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
jddufort@dufortfarms.com
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
Fine Farms offers 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
oakdalefarms.countrybarn.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
rainbowpoultryfarm@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, LDGs, 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 Nara-ganset 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
valsouza@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
tishabet@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) 763-2577
barbarasanderson@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.

Steven’s Farmstand
(774) 320-0255
stevensfarmstand@gmail.com
stevensfarmstand.com
Steven’s Farmstand is a small, organic produce farm located in Rochester and Acushnet, MA. The owner, Steven Rittenhouse, grew up with a passion for agriculture and animal husbandry; a strong family tradition. Steven’s Farmstand was brought to life by Steven and his grandmother in 2004, selling only farm fresh eggs, but when his grandmother passed away a few years later, he decided to continue growing the business in her memory. With his background in farming and degree in Sustainable Agriculture, he brings you nothing but the finest and freshest vegetables and gourmet greens.

Teal Farm
567 New Bedford Rd
tealfarmma@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.

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.

* SEMAP Member  ● = Accepts SNAP  ● = Accepts SNAP and HIP

GROWERS
**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  
chrislegg@fourtownfarm@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 flower 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 1/4 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-ries, duck eggs, cut flowers, and more! Event florals available as well as flower CSA options and floral design workshops and parties. Plus edu-ca-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. Crescent Ridge is a home delivery service providing farm fresh, all natural, rBST free milk in glass bottles to your home. In addition to their delicious milk and award-winning ice cream, their value-added service delivers over 150 top quality food items, including dairy products, quality cuts of meat, seafood, breads and desserts.

**The Farm at Moose Hill**  
4 Moose Hill St  
(781) 486-3063  
moosehillcsa@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 Mattapan 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-lsilviafarms@gmail.com  
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.

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

**Moonlight Rose**  
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.

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

**Stony Creek Farm**  
1210 Wilbur Ave  
(401) 465-4832  
stonycreekfarm.erin@gmail.com  
Grass-fed beef year-round, eggs, veggies, and more! Offering full service boarding and training facility for horses, a free petting zoo round with goats, chickens, ducks, rabbits and more. Birthday parties and special events, including pony rides, hay rides and more. Open daily 9 am – 6 pm. On-farm farmers’ market, Sundays 10 am – 2 pm.
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 8 different varieties of hops. Tahoma, Triple Pearl, Comet, Columbia, AlphaAroma, 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!

Old Earth Orchards
692F Caswell St
(774) 218-6416
oldearthorchards@gmail.com
oldearthorchards.com
Old Earth Orchards is now its largest grower-owner. The A.D. Makepeace Company, based in Wareham, Massachusetts, is the world’s largest cranberry grower and the largest private property owner in eastern Massachusetts. They are a recognized leader in environmentally responsible real estate development and land stewardship. Makepeace has been growing cranberries since the 1800s, and today, the company farms nearly 2,000 acres of bog. The company participated in the founding of the Ocean Spray cooperative, and is now its largest grower-owner.

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

Wareham Quail Farm
150 Fearing Hill Rd
cattedleg3@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
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
allennfarmsorgonics.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  
976 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!

Healthy Futures Farm  
528 American Legion Hwy  
(508) 558-5205  
healthyfuturesfarm@gmail.com  
healthyfuturesfarm.com
Healthy Futures Farm began providing their community with nutrient dense fruits and vegetables in the Spring of 2015. They are a small family farm that focuses on soil fertility while practicing a chemical free approach. They have both a farmstand & CSA. Please call (508) 558-5205 for farmstand availability.

Ivory Silo Farm  
Corner of Hixbridge & Horseneck Rd  
theivorysilo@gmail.com  
dlevanti.wixsite.com/ivorysiloFarm
Farmers Bill Braun and Dee Levanti grow veggies, herbs and flowers on 4 acres and also offer a wide selection of plants, including many old-fashioned and pollinator blooms. All varieties are open-pollinated, with heirlooms and varieties recently bred by independent plant breeders. They also sell produce to local restaurants. They work on adapting regional varieties with their organization Freed Seed Federation. Same practices, now Certified Organic!

John Bettencourt Farm  
928 Horseneck Rd  
(508) 636-4328
Agricultural custom work. Selling feed and construction.

The Neighborhood Farm  
310 Drift Rd  
theneighborhoodfarm@gmail.com  
theneighborhoodfarm.com
The Neighborhood Farm grows 5 acres of mixed vegetables, herbs, and seedlings in Westport and Wayland, MA. Growing in the Boston area since 2008, they also began growing and selling in Westport, MA in 2021. The farm grows everything naturally, without synthetic pesticides, herbicides, or fertilizers, and never uses GMO seeds. The farm sells at local farmers markets and through an online store.

Noquochoke Orchards  
594 Drift Rd  
(508) 636-2237  
n quochokeorchardsinc@gmail.com
N quochoke Orchards are growers of 70 varieties of apples, as well as other tree fruit & heirloom vegetables. Farmstand open daily in season with a large variety of heirloom vegetables & fruits and their own fresh apple cider.

Open Gate Farm  
295 Division Rd  
(508) 971-0011  
opengatepoultry@gmail.com  
opengatepoultry.com
Open Gate Farm offers Open Gate Poultry. Their birds live quality lives surrounded by lush perennial gardens, open fields, and other farm animals. They breed, hatch, and sell rare chicken varieties that lay rainbow eggs from quality parent stock. They breed good-natured healthy birds. Chicks and fertile eggs are available by pre-order. To name a few: Black Copper Marans, Splash Ameraucana, Olive Eggers, Large Fowl Frizzle Easter Eggers, Silkie's, and more. They also have Peafowl. Pre-orders begin in January and they start sharing the flock in March. Pickups are scheduled at the farm.

Orr's Farm  
187 Adamsville Rd  
(508) 636-4274  
orrsfarm@gmail.com
Come to Orr's Farm to select from a wide variety of native fruits and vegetables harvested daily.

Paradise Hill Farm  
103 Cadmans Neck Rd  
(978) 590-6537  
m0069@aol.com
Paradise Hill farms 20 acres located on the East Branch of the Westport River. Their farmstand offers a wide selection of potted herbs, annual vegetable plants and container herbs gardens. Additionally offering seasonal fruits (peaches, nectarines, plums, and apples) and vegetables (lettuce, root veggies, sweet corn, and of course tomatoes!) which are picked fresh daily for our Farmers Markets as well as customers that visit the farm. Also offering jams and jellies, many of which are made with farm fresh fruits.

Pine Crest  
Christmas Tree Farm  
285 Pine Hill Rd  
(774) 309-0522  
macgreg39@verizon.net
"Choose and Cut" your own Christmas Tree from 10 acres of fields. Cut fresh when you are ready to take it home. All trees are mechanically shaken to remove old growth needles and any debris. For ease of handling, trees can be baled (wrapped in netting) upon request. For the mobility impaired, Golf Cars are available to carry customers to the fields. Free hot chocolate, cookies, and tree ornaments for the kids also provided.

Pine Hill Dairy  
285 Pine Hill Rd  
(508) 636-4274  
orrsfarm@gmail.com
They also ship across the country.

SEMAP Member  •  Accepts SNAP  •  Accepts SNAP and HIP
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!

**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.

**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  
vmerlier@verizon.net  
stonehavenfamilyfarm.com

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

**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

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.

**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.

**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.

**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.
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.
**BEYOND SOUTHEASTERN MASSACHUSETTS**

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  
thelherbhillfarm@gmail.com  
thelherbhillmicrodairy.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.

**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.

**HEADING TO THE CAPE?**

**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 Forest Dale (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>
<tr>
<th>Household Size</th>
<th>Monthly HIP</th>
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<tbody>
<tr>
<td>1-2 People</td>
<td>$40</td>
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<td>3-5 People</td>
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<td>6+ People</td>
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Fresh. Canned. Dried. Frozen. It’s HIP to be healthy!

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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<tr>
<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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fairs & expos

JUNE

Assonet Strawberry Festival
June 19
Assonet Four Corners
Assonet, MA
tuesdayclubofassonet.org

JULY

Westport Fair
July 13 - 17
200 Pine Hill Rd
Westport, MA
westportfair.com

Barnstable County Fair
July 18 - 24
1220 Nathan Ellis Highway
East Falmouth, MA
capecodfairgrounds.com

AUGUST

Marshfield Fair
August 19 - 28
140 Main St
Marshfield, MA
marshfieldfair.org

Rochester Country Fair
August 20
65 Pine St
Rochester, MA
rochesterma.com

SEPTEMBER

Middleboro 4-H
September 3 & 4
183 Thompson St (Route 105)
Middleboro, MA
eastmiddleboro4h.org

Dartmouth Grange Fair
September 9 & 10
1133 Fisher Rd
Dartmouth, MA
dartmouthgrange.org

Boston Local Food Festival
September 18
Rose Kennedy Greenway
Boston, MA
bostonlocalfood.org

The Big E
September 16 - October 2
1305 Memorial Ave
West Springfield, MA
thebige.com
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!

MATTAPOOSEST
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.

FALL RIVER
David’s Fish Market
257 Davis St
(508) 676-1221
davidsfish.com
For over 50 years, the Sardinha family has been Fall River, MA’s fresh seafood market providing quality seafood to the community. The fact that they are family owned and operated has allowed David’s Fish Market to focus on quality. The Sardinha family personally selects the freshest product available 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.

SOUTHEASTERN MASSACHUSETTS AGRICULTURAL PARTNERSHIP (SEMAP)
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.

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

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

Liberty Lobster
35 C Homers Wharf
(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.

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.

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

Westport
Westport Sea Farms
2065 Main Rd
(774) 309-3056
westportseafarms.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.

Westport Lobster
915 Main Rd
(508) 636-8500
westportlobstercompany.com
Providing Westport, Little Compton and the surrounding area with fresh seafood and related products. Open 7 days a week, 10a.m.-6p.m.
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. 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. 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.

Travessia Urban Winery 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.

High Limb Hard Cider’s cidery and taproom is located in Plymouth, MA. They create unique craft cider inspired by traditional techniques.
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 artisanal 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@mayflowerbrewingcompany.com
mayflowerbrewingcompany.com
Mayflower Brewing Company is a craft beer microbrewery located in historic Plymouth, MA. Founded in 2007 by a tenth great grandson of John Alden, beer barrel cooper on board the Mayflower, Mayflower Brewing is dedicated to celebrating the history and legacy of the Pilgrims by creating unique, high-quality ales for the New England market. The brewery facility includes a 6,000 square foot production area as well as a retail and tasting room for visitors.

Westport Rivers Vineyard
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.
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/NilsasHerbalTeas
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 Pequod 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.

MARSHFIELD
Acorn Canning Company
1175 Ocean St
(781) 837-6959
acorn-canning.com
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. Catering available. Pretzel baguettes and more.

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, complimentary, 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.
Gray’s Grist Mill
638 Adsumville 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 good 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!

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 local dairy farm, raising cows and delivering milk to the local community. Since 1962 Peaceful Meadows has been serving up scoops of the freshest homemade ice-cream, in the freshest homemade way. All of the ice cream that hits the freezers of their 3 Massachusetts locations is made right 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).

Value Added

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 strategy to support their independent and just trade model and supply chains.

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
mvseasalt.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 bleeds 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 BRIDGEWATER
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
eganbright@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.

Birchstone Apothecary
info@birchstoneapothecary.com
birchstoneapothecary.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!

Vineyard Haven
Martha’s Vineyard Sea Salt
(508) 560-3315
downslandfarm@gmail.com
mvseasalt.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 bleeds they create using certified organic herbs and spices. Their salts are naturally gluten free. All but one (Blueberry Honey) are vegan. Order online!

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**ATTLEBORO**
Colonel Blackinton Inn
203 N. Main St
(508) 222-6022
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 Throndike 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
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!

**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 Hulston Ave
(774) 202-5884
flourgirlsbakingco.com
Flour Girls uses all-natural FRESH ingredients used in recipes handed down from mothers, aunts and grandmothers, great-great aunts and great-grandmothers. Their promise is to provide fresh cookies, cakes and snacks that not only taste great, but make you feel good on the inside too! Also check out their featured dessert, mini desserts including mini cheesecakes, mini cookies and chocolate tarts. The minis are a great choice for a gathering and for sharing at any event. Also serving 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
quarryingham.com
The inspiration for The Quarry began at its location centuries ago. Generations of miners applied ingenuity and fortitude, combined 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 an emphasis on locally sourced and environmentally friendly products. Also offering catering and ice cream!

The Holistic Trick
(401) 363-5547
theholistictrick@gmail.com
theholistictrick.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 foodie inside of you.

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.

MATTAPOISSETT
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 authentic 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 Mercer. His eclectic background leads to exciting menus and memorable meals. Jim’s food philosophy is grounded in the slow foods movement of pizza and entrée cooking with restraint, using locally sourced ingredients. Opened “top of the trip” purchasing from the New Bedford fishing fleet, 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 has now 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.

MILTON
Steel & Rye
95 Eliot St
(617) 690-2787
contact@steelandrye.com
steelandrye.com
The cuisine at Steel & Rye is based on artisan products prepared in methods rooted in tradition by people that inspire them. Heritage & heirloom vegetables, grains, pastured meat and poultry, line caught and hand gathered seafood. A hand crafted cuisine that reflects diverse American culture, honoring genuine values and hospitality. A relentless effort to fulfill a mission to present a culinary version of Americana.

NEW BEDFORD
Cafe Arpeggio
800 Purchase St
(508) 999-2233
cafearpeggiobn@gmail.com
arpeggiobn.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
dnburgers@gmail.com
dnbburgers.com
Scratch-made burgers 7 day 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.

**Plymouth**

**Bramhall’s Country Store**
2 Sandwich Rd
(508) 746-1844
bramhallscountrystore.com
Located in a quaint country setting next to Plymouth 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.

**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, scones and craft beers.

**Raynham**

**Bridgewater Village Bakery**
471 Leonard St • (508) 319-1940
bridgewatervillagebakery@gmail.com
bridgewatervillagebakery.com
Available May through October on Saturdays at Freedom Food Farm in Raynham. Sourdough breads and pastries naturally leavened, no commercial yeast. 100% from scratch using organic grains. Baked fresh for market. Made in small batches.

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

Harvest Tap & Table
2685 Grand Army of the Republic Hwy (508) 379-6072 harvesttapandtable.net
Since their opening, they have grown with the community. Harvest Tap & Table, a new and improved “Harvest Market” is still run and owned by the same family. Only this time, they are offering farm to table food right from their fields paired up with the best cocktails or your choice from one of their 24 craft beer lines.

No Joke Smoke BBQ
395 Wilbur Ave (508) 567-7027 nojokescokemqbbq.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.

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

Charlotte’s
140 Charlotte White Rd Ext (508) 636-2500 charlottewhitecafe@gmail.com charlottewhitecafe.com
Charlotte’s is a market, cooperative and cafe specializing in homemade local prepared food. They are an artisan cooperative with many chefs and artists contributing. Stop by Charlotte’s!

Island Girl Catering
(508) 940-0970 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 neclamjams.com
New England Clam Jams specializes in shellfish raw bars and steamed clam and lobster dinners. Offering you a gourmet feast at every event, providing the freshest shellfish, lobster, and produce available.

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

The Back Eddy
1 Bridge Rd (508) 636-6500 thebackedly@aol.com thebackedly.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
A small cafe offering fresh & locally sourced breakfast, salads, wraps, sandwiches, and hot & cold drinks.
CATAUMET
Bootstrap Farm Club 🔶
1 Scraggy Neck Ext
(508) 292-4080
food@bootstrapfarm.com
bootstrapfarm.com
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 food items 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
Oldest fashioned pride & service since 1843. Meats and deli, produce, bakery, groceries, wine and spirits.

MATTAPOOSEETT
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
katykmiec@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.
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.
North River Farm sells their biochar in 10-pound bags as a soil amendment for farmers. They provide high quality and personal service, visit Sunnylook Farm. Offering the best in pet foods and supplies, for animals of all sizes, including hay and bedding products. They also carry a variety of landscape materials for garden lovers as well. Sunnylook Farm has been located in Rochester since 1926.

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

Ventura Grain
148 Longmeadow Rd
(508) 824-7292
venturagraininccom
Animal feed manufacturer, wholesale/retail farm, garden, barn & pet supply retailer serving southeastern Massachusetts for over 90 years! Open Monday through Friday 8am-5pm, and Saturday 8am-3pm.

WEST WAREHAM
Progressive Grower
81 Charlotte Furnace Rd
(508) 273-7358
info@progressivegrower.com
progressivegrower.com
Agricultural equipment supplier committed to providing excellent customer service and to bring growers reliable, quality products.

WEST BRIDGEWATER
South Shore Tractor & Farm Supply
2 Bert Dr
(508) 586-5550
sstractor@comcast.net
southshoretractor.com
South Shore Tractor and Farm Supply is a full service tractor dealership. Offering repairs, tune up, and much more. Sells lawn mowers, push mowers, chainsaws, and all farm supplies. All products are from brand names such as John Deere, Husqvarna, etc.

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 pasture-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@childspalyalpaca.com
childspalyalpaca.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
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, lamburger. Wool “Baaay State Blankets” and throws. Sheep shearing service available as well. Products sold at the Carver Farmers’ Market and the Marketplace at Simpson Spring, or call ahead to set up an appointment.

**LITTLE COMPTON**

**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 maker-space 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.

**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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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!
SEMAP MEMBERSHIP INFORMATION
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

SUPPORT SEMAP TODAY BY BECOMING A MEMBER!
Southeastern Massachusetts Agricultural Partnership
P.O. Box 80625
South Dartmouth, MA 02748

MAIL PAYMENT TO:
Southeastern Massachusetts Agricultural Partnership
P.O. Box 80625
South Dartmouth, MA 02748
Or join online: semaponline.org/support

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.

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