Farmers • Farmers’ Markets
Seafood • Beer, Wine, & Spirits
Grocers • Restaurants
& More!
What is the Healthy Incentives Program (HIP)?

Learn about the extra money available to SNAP families in MA to spend on fresh, local produce!

**ALL Massachusetts SNAP users are automatically enrolled in HIP!**

HIP funds renew on the first of every month based on household size.

<table>
<thead>
<tr>
<th>Household Size</th>
<th>Monthly HIP</th>
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<tr>
<td>1-2 persons</td>
<td>$40</td>
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<tr>
<td>3-5 persons</td>
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<tr>
<td>6+ persons</td>
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</table>

Find HIP Vendors: visit dtafinder.com or scan the QR code.

¿Qué es el Programa de Incentivos Saludables (HIP)?

¡Aprenda sobre el dinero extra disponible para las familias de SNAP en MA para gastar en frutas y verduras locales y frescos!

**¡Todos los usuarios de SNAP en Massachusetts se inscriben automáticamente en HIP!**

Los fondos de HIP se renuevan el primer día de cada mes según el tamaño de la casa.

<table>
<thead>
<tr>
<th>Tamaño del Hogar</th>
<th>HIP Mensual</th>
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<tr>
<td>1-2 personas</td>
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<tr>
<td>3-5 personas</td>
<td>$60</td>
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<tr>
<td>6+ personas</td>
<td>$80</td>
</tr>
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</table>

Buscar proveedores de HIP: visitar dtafinder.com o escanear el código QR.

Hay que tener un saldo en su tarjeta SNAP para acceder a dólares de HIP.

Más información sobre HIP: mass.gov/HIP.
The Southeastern Massachusetts Agricultural Partnership (SEMAP) is committed to economic, environmental, racial and social justice for all people involved in Southeastern Massachusetts’ agricultural system, especially those most impacted by historic and present-day systemic oppression. We hope this guide reflects the diversity of our agricultural community and is accessible by all. Please find our complete equity statement at semaponline.org/equity. We welcome feedback from community members at info@semaponline.org.

**SEMAP IS YOUR CONNECTION TO LOCAL FARMS!**

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**BOARD MEMBERS**

Liz Wiley - President, The Marion Institute  
Sarah Cogswell - Vice President, Cluck & Trowel Farm, The Livestock Institute  
Fred Ames - Treasurer, Massachusetts Society for Promoting Agriculture  
Stephanie Perks - Clerk, Coastal Foodshed  
Fred Dabney - Dartmouth Agricultural Commission  
Dan King - The King Farm, Coastal Foodshed  
Dee Levanti - Ivory Silo Farm, Freed Seed Federation  
Melissa McKenna - Norfolk County Agricultural High School  
Kendra Parker - Dartmouth Natural Resources Trust  
Steven Rittenhouse - Steven’s Farmstand  
Laura Smith - Lane Gardens, Oakdale Farms

**STAFF**

Susan W. Murray (she/her) - Executive Director  
smurray@semaponline.org  
(508) 289-1814  
James Lehner (he/him) - Communications & Outreach Coordinator  
Jlehner@semaponline.org  
Shannon Hickey (she/her) - Program Manager  
shickey@semaponline.org

Send general inquiries to: info@semaponline.org

Mailing Address:  
SEMAP  
P.O. Box 80625  
South Dartmouth, MA 02748

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**ACCESS THE LOCAL FOOD GUIDE ONLINE ANYTIME!**

Visit semaponline.org/buylocal

Follow SEMAP on social media!  
@semaponline

COVER IMAGE: FLYING CARROT FARM

Looking for local food & farm events? Visit semaponline.org/events

**SEMAP IS YOUR CONNECTION TO LOCAL FARMS!**

Our farms produce an incredible diversity of crops including vegetables, fruits, herbs, flowers, dairy, livestock, hay, cranberries, shellfish and more.

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

Massachusetts ranks 3rd in the nation for direct-to-consumer sales per farm.

BUY FRESH, BUY LOCAL GUIDE 2023

looking for local food & farm events? visit semaponline.org/events
Workshops & Networking Events
Throughout the year, we host many workshops to build both on-farm and behind-the-scenes business skills. In collaboration with other service providers, consultants, and farmers, we provide in-person and online workshops, which also serve as networking opportunities for regional farmers. In the spring, we also hold dedicated networking events for agricultural professionals. We hope to see you at an event soon!

One-on-one Business Assistance
SEMAP offers individualized business assistance to commercial and aspiring farmers in our region on a wide range of topics, including social media management, grant applications, financial planning, labor regulations, website development, land access, and more. Our Business Assistance program is free to Southeastern MA farmers, fishers, and market managers!

Outreach
SEMAP works to connect our agricultural communities and their cities and towns through broad promotion of the value and importance of local food and farms. Using social media, print and email newsletters, events, and community partnerships, we work to bridge the gap between farmers and their neighbors. We also support educational efforts around SNAP and HIP, helping more families access fresh, healthy, local food.

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.

MASSACHUSETTS COALITION FOR LOCAL FOOD AND FARMS

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DONATE
SEMAP is a 501(c)(3) nonprofit organization that relies on the generosity of donors like you to support our mission of strengthening our local food system and increasing access to locally grown food. Together we can make farmers' jobs a little easier by shopping local and supporting SEMAP programming that directly assists farmers.

To donate or become a member, visit semaponline.org/support.

VOLUNTEER
SEMAP is a small community organization, and support from volunteers is crucial to continuing our work. With the help of community volunteers, we can make a huge impact on our mission to preserve and expand access to local food and sustainable farming in southeastern Massachusetts.

To learn about volunteer opportunities with SEMAP, reach out to us at support@semaponline.org

2023 SEMAP BUSINESS MEMBERS

FARMERS’ MARKETS
North Attleboro
North Attleboro Farmers' Market

FARMERS
Berkley
Heart Beets Farm
Carver
Fieldstone Acres Tree Farm
Fresh Meadows Farm
Dartmouth
Flying Carrot Farm
The King Farm
Round The Bend Farm
East Bridgewater
C.N. Smith Farm
Easton
Langwater Farm
Holliston
Boston Honey Company
Lakeville
Sibling Organic Crops, LLC
Tiani Gardens
Little Compton, RI
Cluck & Trowel Farm
Skinny Dip Farm
Medway
Medway Community Farm
Middleboro
Lolans Farm
Plymouth
Revival Farm
Rehoboth
Lane Gardens/Oakdale Farm
Moonrose Farm
Rochester
Tree Talk Natives
Seekonk
Oak Hill Farm & Garden
Sherborn
Shady Corner Farm
Somerset
Blue Rose Micro Farm
Swansea
Johnson’s Roadside Farm Market
Taunton
Old Earth Orchards
Tiverton, RI
Roots Farm
Wareham
A.D. Makepeace
West Bridgewater
Vineyard Farm
Westport
The Neighborhood Farm
Wild Dogwood Farm

SEAFOOD
Chatham
Midnight Our Seafood
Fairhaven
Blue Stream Shellfish
West Barnstable
Blue Stream Aquaculture

RESTAURANTS, BAKERS, & CATERERS
Duxbury
The Foodsmith
New Bedford
Morton’s Fork Catering
Pembroke
Cranberry Vine Catering
Rehoboth
Gilded Tomato Company
Tiverton, RI
Island Girl Catering

GROCERS
Wellfleet
Hatch’s Fish & Produce Market
Westport
Lees Market

SERVICE PROVIDERS
Boston
UMass Agricultural Mediation Program
Carver
Blair Agency
Harrissville, NH
Wellscroft Fence System
Kingston
Edible Southeastern Massachusetts
New Bedford
Coastal Foodshed
Organic Gem
Scituate
Food Scribe Consulting
Westport
Hay Ray’s Farm and Feed
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Below is a list of farmers markets in Southeastern Massachusetts for the 2023 season. The most up-to-date information can be found on SEMAP’s digital farmers’ market guide.

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

ATTLEBORO
Attleboro Farmers’ Market
SNAP HIP
La Salette Shrine
947 Park St
Saturdays 9 a.m. - 1 p.m.
June 17-October 14

BRAINTREE
Braintree Farmers’ Market
SNAP HIP
Braintree Town Hall
1 JFK Memorial Dr
Saturdays 9 a.m. - 1 p.m.
June 17-October 14

BROCKTON
Brockton Farmers’ Market
SNAP HIP
Brockton City Hall Plaza
45 School St
info@brocktonfarmersmarket.com
Fridays 10 a.m. - 2 p.m.
June 2-October 27

COHASSET
Cohasset Farmers’ Market
Cohasset Common
41 Highland Ave
Thursdays 2 - 6 p.m.
June 8 - October 5

DARTMOUTH
Dartmouth Farmers’ Market
SNAP HIP
St. Mary’s Parish Center Lawn
789 Dartmouth St
Fridays 12 - 5 p.m.
June 2-October 20

ROUND THE BEND
Open Farm Days
Round the Bend Farm
92 Allens Neck Rd
Third Saturdays 10 a.m. - 2 p.m.
April - December

FAIRHAVEN
Fairhaven Farmers’ Market
SNAP HIP
J.H. Beaulieu Farm
151 Alden Rd
allnaturalbeef@comcast.net
Sundays 11 a.m. - 3 p.m.
June 18-October 31

HUTTLESTON MARKETPLACE
SNAP HIP
Fairhaven Visitors’ Center
12 Huttleston Ave
Saturdays 10 a.m. - 3 p.m.
May 20-September 30

KENNEDY PARK
Kennedy Park Farmers’ Market
SNAP HIP
Kennedy Park
Bradford Ave
Saturdays 7 a.m. - 1 p.m.
May to November
FOXBORO
Foxboro Farmers’ Market
Foxboro Town Common
rtocci@rec.foxboroughma.gov
Thursdays 5-8 p.m.
June 1-September 7

FRANKLIN
Franklin Farmers’ Market
SNAP HIP
200 Main St
franklinfarmersmarketma@gmail.com
Fridays 2-6 p.m.
June -October

HANOVER
Hanover Farmers’ Market
Hanover High School
287 Cedar St.
Third Sunday of the month
11 a.m. - 2 p.m.
May 21 - November 19

HINGHAM
Hingham Farmers’ Market
SNAP HIP
95 Station St
Saturdays 9 a.m. - 1 p.m.
May 6 - November 20

HOLBROOK
Holbrook Farmers Market
231 Union St
Saturdays 10-2
June-October

KINGSTON
Kingston Farmers’ Market
SNAP HIP
Gray’s Beach, Gray’s Beach Rd
farmersmarketkingston.com
First Sundays of the month
10 a.m. - 2 p.m.
May 7 - October 8

MARSHFIELD
Marshfield Farmers’ Market
SNAP HIP
Marshfield Fairgrounds
140 Main St
(781) 635-0889
farmersmarket@marshfieldfair.org
Fridays 2-6
June-September

MIDDLEBORO
Farmers’ Market of Middleboro
SNAP HIP
Patti’s Patch
225 Wood St.
Saturdays 3 - 5 p.m.
June 10 - October 28

MILTON
Milton Farmers’ Market
SNAP HIP
Wharf Park at Milton Village
Wharf St & Adams St
Thursdays 1 - 6 p.m.
June 1 - October 12

NEEDHAM
Needham Farmers’ Market
SNAP HIP
Greene’s Field
20 Pickering St
friemanesq@aol.com
needhamfarmersmarket.org
Sundays 11 a.m. - 3 p.m.
June 11 - November 19

NEW BEDFORD
Buttonwood Park Farmers’ Market
SNAP HIP
Buttonwood Park, Buttonwood St
Thursdays 2 - 6 p.m.
June - October

Coastal Foodshed Mobile Farmstand
SNAP HIP
Brooklawn Park,
Acushnet Ave entrance
Mondays 2 - 6 p.m.
June - October

Classy Common Park, Pleasant St
Fridays 2 - 6 p.m.
June - October

Serenity Gardens, Bedford St
Saturdays 10 a.m. - 2 p.m.
June - October

Coastal Foodshed Virtual Market
SNAP HIP
Order Online: coastalfoodshed.
localfoodmarketplace.com
Pick Up: Coastal Foodshed’s Food Hub Space
38 Blackmer St
Wednesdays 2 - p.m.
Order by 1pm Tuesday Delivery
Wednesdays 12 - 6 p.m.
Order by Tuesday 1 p.m.
Fridays 12 - 6 p.m.
Order by Thursday 12 p.m.
Home delivery available for SNAP/ HIP customers in New Bedford

NORTH ATTLEBORO
North Attleboro Farmers’ Market
SNAP HIP
Veterans Park
43 S Washington St
Wednesdays 5 - 8 p.m.
June 7-September 20

NORWOOD
Norwood Farmers’ Market
SNAP HIP
Norwood Town Common
517-523 Washington St
Tuesdays 2 - 6 p.m.
June 13 - October 17

PLYMOUTH
Plymouth Farmers’ Market
SNAP HIP
Plymouth G Pub
101 Carver Rd
Thursdays 2:30 - 6 p.m.,
May 18 - October 26

Farmers’ Market at Rye Tavern
SNAP HIP
Rye Tavern
517 Old Sandwich Rd
Mondays 11 a.m. - 2 p.m.
June 5-October 9

QUINCY
Quincy Farmers’ Market
SNAP HIP
St. Chrysostom’s Church
531 Hancock St & 1 Linden Ave
Sundays 12:30 - 4 p.m.
June 18-October 29

Kilroy Square Farmers’ Market
SNAP HIP
25 Cottage Avenue
Fridays 12 - 5 p.m
June 16-October 27

RANDOLPH
Main Street Farmers’ Market
SNAP HIP
592 North Main St.
Sundays 12-4 p.m.
May 12 - September 17

ROCKLAND
Rockland Farmers’ Market
SNAP HIP
Hartuff Park
146 Hingham St
Every other Saturday 11 a.m. - 3 p.m.
April 22 - September 30

SOMERSET
Southcoast Open Air Market
SNAP HIP
First Saturdays:
Chick Marchand Memorial Park
Other Saturdays: Slades Ferry Park
hello@southcoastopenairmarket.com
swfc入市irst October 14

SWANSEA
Swansea/Stone Creek Farmers’ Market
SNAP HIP
Stony Creek Farm - 1210 Wilbur Ave
Sundays 10 a.m. - 2 p.m.
May 7-October 29

TAUNTON
Church Green Farmers’ Market
SNAP HIP
First Parish Church - 76 Church Green
Sundays 9 a.m. - 12 p.m.
July 9 - October 29

TIVERTON, RI
Tiverton Farmers’ Market
SNAP HIP
Tiverton Town Farm Recreation Area
3588 Main Rd
Sundays 10 a.m. - 1:30 p.m.
May 21 - October 29

WALPOLE
Walpole Farmers’ Market
SNAP HIP
Spring Brook Park • East St/Route 27
Saturdays 9 a.m. - 1 p.m.
June 10 - October 21

WEST BRIDGEWATER
West Bridgewater Farmers’ Market
First Church - 29 Howard St
wbfarmersmarket@gmail.com
Every Other Tuesday 4-7 p.m.
June 13 - September 26

WESTPORT
Westport Summer Farmers’ Market
SNAP HIP
Westport Town Hall Annex
816 Main Rd
Saturdays 9 a.m. - 1 p.m.
June 10 - October 7

WEYMOUTH
Weymouth Farmers’ Market
SNAP HIP
Weymouth High School
1 Wildcat Way
weymouthfarmersmarket.com
Sundays 10 a.m. - 1 p.m.
June 11-October 1
Whether you’re a porch rocker, a crop producer or an adventure seeker, Country Living Loans is the lender who can help make your country life happen. Our mortgage professionals take a personalized approach to every transaction, putting your unique goals and needs first. Because while there’s no right way to live out here, there’s a right way to finance it. Make the country life yours.

SANDRA LEMON / NMLS No. 255034 / 860.741.4380 x8177
Sandra.Lemon@FarmCreditEast.com
Farm Credit East NMLS No. 522993 / CountryLivingLoans.com

Nobody serves your ag credit needs like Farm Credit East.

Farm Credit East was made in agriculture. It’s all we do. So every product, every service and every person is dedicated to meeting your financial needs and growing your success. We know agriculture, we understand your business needs, and work to achieve your goals.

67 Bedford St, Middleboro, MA 02346   |   800.946.0506  |   FarmCreditEast.com
ACUSHNET
Braley Orchards
1189 Main St
(508) 991-0693
Family owned & operated farm, growing apples, peaches, pumpkins, tomatoes, squash, zucchini, cucumbers, cranberries & offering corn, jams, jellies, fudge & relishes, as well as quilts & crafts. Open mid-July to November. Open 7 days a week, 9 a.m. to 6 p.m.

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 18 consecutive years.

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

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

Perry Hill Orchard
35 Perry Hill Rd
(508) 995-6799
Starting late summer with the harvest of Georgia and White peaches, Perry Hill also offers a variety of fruits and vegetables that include heirloom tomatoes, pumpkins, quince, pears, and squash. They have homemade jams that are made from the farm’s own fruit. 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.

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.

Bellington
Jaebird Farm
21 Summer St
(857) 334-3859
jaebirdfarm@gmail.com
Jaebird Farm is a small, melanated-female-owned farm growing on Nipmuc Land to provide cherries, strawberries, ground cherries, tomatoes, eggplant and a diversity of beans and herbs. They keep chickens and ducks with a variety of egg colors. They work to be an ethical and empathetic steward of the land, using regenerative soil practices while maintaining native plants and wildlife areas.
**BERKLEY**

**Chamberlain Farm**
12 Friend St • (508) 880-2817
chamberlainfarm@comcast.net
chamberlainfarm.com

The Chamberlain family has owned and operated the farm since 1969. The main crop was, and still is, butternut squash. In the mid 90s, they added cranberry bogs and more recently, a beautiful wooden pavilion. The pavilion is used to host parties, weddings, and other functions during the spring, summer, and 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.

**Heart Beets Farm**
181 Bayview Ave • (508) 822-6919
farmer@heartbeetsfarm.com
heartbeetsfarm.com

Heart Beets Farm is a certified Organic vegetable farm that specializes in CSA shares (3 seasons), and also offers an online farm stand and wholesale options. Growing everything from basil to zucchini, Heart Beets Farm focuses on soil fertility and variety selection to provide the best tasting vegetables.

**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 Babbit 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.

**Brookwood Community 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 from Mid-April through Halloween! Farm stand 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!

**Fieldstone Acres Tree Farm**
143 Plymouth Rd
(781) 588-9588
fieldstoneacrestreefarm@gmail.com

Fieldstone Acres Tree Farm specializes in Christmas trees and is only open in November and December. Please call for more information.

**Pakeen Farm**
109 Elm St
(781) 828-0111
info@pakeenfarm.com
pakeenfarm.com

From June through November, members of the multi-farm CSA collect their share of freshly harvested vegetables and fruit, as well as eggs, naturally-leavened bread and many other farm goodies! In September and October, anyone can visit the farm during business hours for pumpkins, apples, hot cider, donuts, and more. Christmas tree season begins on the day after Thanksgiving and generally lasts until the weekend before Christmas.

**Golden Hour Tulips**
128 Jerome St • (508) 863-3917
info@goldenhourtulips.com
goldenhourtulips.com

Golden Hour Tulips in Berkley, MA is the first U-Pick tulip farm in the state. They let you enjoy picking beautiful tulips with your friends and family exclusively at their U-Pick farm. Growing on 20 acres, they produce over 320,000 tulip bulbs a year and also sell wholesale greenhouse plants.

**Fieldstone Acres Tree Farm**
143 Plymouth Rd
(781) 588-9588
fieldstoneacrestreefarm@gmail.com

Fieldstone Acres Tree Farm specializes in Christmas trees and is only open in November and December. Please call for more information.
**Winter hours 10 am - 3 pm**

healthy ecosystems. natural surroundings and maintain critical conservation and programs, year-round on-farm and food pantries, popular summer for teens to grow food for local a community service program with over 40 South Shore schools.

**Web of Life Organic Farm [CSA]**
71 Silva St
(508) 866-7712
dblischke@webofflifefarm.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 [SNAP]**
236 Jerusalem Road
(781) 383-6565
info@hollyhillfarm.org
hollyhillfarm.org

Holly Hill Farm is the last remaining working farm in Cohasset, and has been farmed continuously since the early 17th century, and likely prior to that time by indigenous peoples and native inhabitants of the land. Friends of Holly Hill Farm is a 501c3 non-profit Certified Organic farm with an award-winning year-round Farm Stand, open Saturdays 9 am - 3 pm*. They have partnerships with over 40 South Shore schools, a community service program for teens to grow food for local food pantries, popular summer programs, year-round on-farm and in-school educational opportunities, and critical conservation and preservation work to protect the natural surroundings and maintain healthy ecosystems.

*Winter hours 10 am - 3 pm

**DARTMOUTH**
**24K Heirloom Tomatoes**
538 Horseneck Rd
(508) 954-2165
bob@24K-HeirloomTomatoes.com
24k-heirloomtomatoes.com

Farming 8 acres of tomatoes in South Dartmouth.

**Brix Bounty Farm [CSA]**
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 [CSA]**
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**
(508) 636-5869
info@evasgreengarden.com
evasgreengarden.com

Eva’s Garden is a 5 acre certified organic farm growing greens and some vegetables, a wide variety of culinary herbs, edible flowers, and cut flowers for bouquets, weddings, and other events. Wild foraged items are gathered in their seasons. Eva’s products and selected items from neighbor farms are delivered to the Boston area every Friday. Note: if you call, leave a message. Eva’s Garden is also 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 • (774) 400-7277
flyingcarrotfarm@gmail.com
theflyingcarrotfarm.com

Flying Carrot Farm wants to bring a sense of joy to your plate. The secret is starting with simple food that tastes amazing from the field. They grow varieties based on how they taste and harvest produce at the peak of ripeness and flavor. You can purchase their produce, free-range eggs and pasture-raised chicken through their on-farm CSA, farm stand, Dartmouth Farmers’ Market, and local grocery stores.

**Paskamansett Farms**
742 Tucker Rd • (508) 990-7859
paskamansettfarms@gmail.com
paskamansettfarms.com

27 acre raw milk dairy farm. State licensed raw milk produced from Jersey and Holstein cows. Raw milk, fresh eggs, 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.
**BUY FRESH, BUY LOCAL GUIDE 2023**

**Russels Mills Flower Co.**
ruusselsmillsflowerco.com

Rooted in a historic village where farmland meets the sea; Russels Mills Flower Company LLC provides cut flowers to New England and beyond. With a specialty in dahlia production, we're dedicated to reliably providing the high-quality locally grown flowers you deserve while preserving New England agriculture for future generations. During the growing season you can find our flowers in Lees Market, Farm & Coast Market, Davolls General Store and Whole Foods Markets throughout New England.

**Silverbrook Farm**
SNAP HIP CSA
592 Chase Rd
silverbrookfarm592@gmail.com
silverbrook-farm.com

Silverbrook sells a wide range of products including vegetables, fruits, cut flowers, herbs, mushrooms, honey, jams and mustard. CSA shares are available June through September. Visit the farmstand or find them at a farmers’ market this season!

**The King Farm**
SNAP HIP CSA
449 Bakerville Rd • (508) 989-9163
dan@thekingfarm.com
thekingfarm.com

The King Farm offers a wide variety of high quality local fruits and vegetables as well as locally baked goods, meat, milk, eggs and staple food items.

**Tupelo Hill Farm**
358 Slades Corner Rd
(774) 400-5034

Diversified family farm using natural growing practices to produce vegetables. They offer honey, straight from the hive to the jar. They also raise Angus cattle and offer grass-fed beef, and GMO-free pork and chicken. Find their products at their on-site farm stand!

**Viveiros Family Farm**
845 Hixville Rd • (508) 494-6123
viveirosfamilyfarm@gmail.com
viveirosfamilyfarm.com

Fourth generation family farm offering spring flowers, compost, beef, duck eggs, asian pears, pumpkins, gourds and other fall decorative items.

**DIGHTON**

**Alanda Farm**
2685 Horton St • (508) 252-4003
alandonutins@yahoo.com

Alanda Farms is a family farm raising sheep and lamb. Offering wool products for sale year round. Selling USDA inspected meats.

**Araujo Farms and Greenhouses**
1522 Williams St • (508) 669-6988
araujofarms@aol.com
araujofarms.com

Araujo Farms & Greenhouses is a large family owned and operated garden center. They grow herbs, annuals, hanging baskets, perennials, mums, pumpkins, and many varieties of gourds and winter squash. Their seasonal gift shop is filled with treasures for each season. They host classes and events on the farm. Please call for more information.

**Bayberry Farm & Flower Co.**
CSA
1841 Maple St • (774) 654-0716
dawn@bayberryblooms.com
bayberryblooms.com

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

**Bristol County Agricultural High School**
135 Center St • (508) 669-6744
bristolaggee.org

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

**Under the Sun Farm**
SNAP HIP CSA
325 Williams St • (774) 872-0278
farm@underthesunllc.net
underthesunfarm.net

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

**DOVER**

**Powisset Farm**
CSA
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 uphold 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.

**Springdale Flower Farm**
CSA
1758 Somerset Ave • (508) 989-7759
lanegardens@gmail.com

Naturally grown vegetables, fruits, and herbs, plus eggs from pasture raised chickens. Find them at farmers markets with fresh herbs, fruits, and vegetables including strawberries, rhubarb, squash, tomatoes, cabbage, potatoes, onions, broccoli, carrots, spinach, kale, lettuce, radishes, beets, cucumbers, peppers, basil, cilantro, and more.

**White Gate Gardens**
687 Union St

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

**EAST BRIDGEWATER**

**C.N. Smith Farm Inc.**
SNAP
325 South St • (508) 378-2270
cnsmithfarm@gmail.com
cnsmithfarminc.com

Farm stand and garden center, offering many different fruits and vegetables, in season. Pick-your-own offered for strawberries, blueberries, raspberries, peaches, apples and pumpkins. Hay Rides on weekends in September and October. Retail store hours 7 days a week, 9am to 5pm, year-round.
Rhineland Acres Farm
709 Plymouth St
rhinelandacres@comcast.net
rhinelandacres.com
Breeder of hair sheep – more healthy meat – less fat content – less mutton taste. Also raising and selling peafowl, chickens, pigeons, doves, emu, Painted Desert Sheep, and German Shorthaired Pointers. Sales visits are by appointment only. Please email for more details!

EASTON
Bob’s Bees
654 Founder St
(508) 339-0317
wwjdrr@verizon.net
Bob’s Bees is an apiary offering all-natural, local honey.

Copper Kettle Farm
5 Marshall Ln
(508) 535-5739
rory@copperkettle.farm
copperkettle.farm
Copper Kettle Farm grows herbs, flowers & veggies and sells wholesale to local farms & distributors, and at the Milton Farmers Market (Thursdays, June - Oct)

Langwater Farm
215 Washington St
(508) 205-9665
thefarmers@langwaterfarm.com
langwaterfarm.com
Langwater is a family-owned farm and farm store, growing certified organic vegetables & fruit on gorgeous fields in Easton, MA. They believe fresh produce tastes better and is more nutritious, and they work hard every day to bring local food to your table. CSA, PYO, and more. Farm store open year round: April – Christmas, Tues-Sun 10am-6pm; January – March, Fri & Sat 10am-2pm.

FAIRHAVEN
Joseph Beaulieu Jr. Livestock and Produce Farm
(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 their own yogurt. 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!

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.

Gianetti’s U-Pick Blueberries
557 Union St
(508) 528-9430
gianettiuspickblueberries@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.

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
- Animal and Marine Science
- Environmental Science
- Plant Science

To learn more…

We are ready.
We are world ready.
We are life ready.
We are Norfolk Aggie.

WWW.NORFOLKKAGGIE.ORG

FREETOWN
McKenna Acres
64 Richmond Rd
(508) 846-8419
melissam333@comcast.net
McKenna Acres is a family farm raising Border Leicester sheep. They produce breeding stock, lambs and meat. They have raw fleece, pelts and processed rovings available.

HALIFAX
Nessralla Farm Store
416 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
19 Franklin St
(781) 293-3440
selling fruit, veggies, herbs, eggs, and nursery items.

HANSON
Lipinski’s Farm
215 Washington St
(508) 205-9665
thefarmers@langwaterfarm.com
langwaterfarm.com
River Street Gardens is a hand-crafted organic homestead/microfarm working in harmony with nature since 1973.

The Blueberry Farm
698 W. Washington St (Rt 14)
(781) 447-1584
theblueberryfarm@comcast.net
The Blueberry Farm is a U-Pick farm open from early-July through mid-August, (weather and crop permitting). Call ahead for picking conditions and hours. Containers and take home bags available.
**EXAMPLES**

**HINGHAM**

*Weir River Farm* [CSA](#)

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

Family owned and operated for over 50 years! “Watch our garden grow!” is their motto! Open until the end of October, then open the day after Thanksgiving with trees/wreaths, etc.

**CROOKED BARN FLOWER FARM** [CSA](#)

187 Main St
crookedbarnflowerfarm.com

Crooked Barn is a family owned flower farm specializing in unique flower varieties while practicing sustainable methods. They offer custom floral bouquets through their CSA program, attend farmers’ markets and offer full service for weddings and events.

**MARIBETT FARM**

*Elliot Farm* [SNAP][HIP][CSA]

202 Main St
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, & more. The farm offers U-Pick tulips, strawberries, sunflowers, zinnias, and pumpkins. The farm accepts SNAP & HIP and WIC & Senior Farmer’s Market Coupons. CSAs are available for purchase.

**SIBLING ORGANIC CROPS**

(774) 274-1096
jonher02301@gmail.com
Growing fresh vegetables naturally. Find them at the Dorchester and Waltham Farmers’ Markets.

**TIANI GARDENS**

(617) 599-2186
michaeldare73@gmail.com
Tiani Gardens grows and sells fresh vegetables such as amarantha, 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**

*Common Acre Farm* [CSA](#)

1273 East St
(774) 284-6120
info@commonacrefarm.com
commonacrefarm.com

Common Acre Farm is a small homestead and market garden in Mansfield. They specialize in a year-round CSA, which offers vegetables, herbs, microgreens, and shoots all grown with organic practices. They offer year-round home delivery and farm pickup.

**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 products and expertise needed to grow a successful garden or choose 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.

**Peevey Farm**

252 Tea Rock Ln
(781) 837-8288
peeveyfarm@gmail.com

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

**MATTARPOISETT**

*Wyandotte Farm* [CSA](#)

86 Marion Rd
(508) 758-8230
wyandottefarm@gmail.com

Wyandotte Farm sustainably raises heritage breed pigs on pasture, feeding them a high quality diet of locally sourced fruit, vegetables, dairy and grains. The results are the leanest and finest tasting pork money can buy.

**MEDWAY**

*Medway Community Farm* [SNAP][HIP][CSA](#)

50 Winthrop St
(508) 321-1286
info@medwaycommunityfarm.org
medwaycommunityfarm.org

Medway Community Farm is situated on 14 acres, with a mix of conservation land, wooded areas and crop fields. As well as providing organically grown, local food for their CSA members and farm stand, the farm participates in Norfolk 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. They accept WIC, SNAP/ HIP and Farmers Market Coupons. Local wholesale is available as well.

**The Pumpkin Farm**

72 Milford St
(508) 404-5701
thepumpkinfarmmedway@gmail.com
thepumpkinfarm.com

The Pumpkin Farm in 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, 8 a.m. to 8 p.m.

**MIDDLEBORO**

*Back Acre Farms*

194 South Main St
(508) 367-6860

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

**SOUTHEASTERN MASSACHUSETTS AGRICULTURAL PARTNERSHIP (SEMAP)**

Squash, tomatoes, and peppers. Including cucumbers, zucchini, guarantees the freshest vegetables, stand for more than a decade and as a modest road-side.

Patti Zimmerman has operated a 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.

**Lolans Farm**
121 Thompson St
(508) 358-9205
lolansfarmsue915@gmail.com
lolansfarm.com

Family-owned Middleboro farm for 4 generations, selling a variety of fresh produce, flowers, and herbs at farmers markets around Southeastern Mass.

**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.

**Terra Fresca Farm**
508-725-7140
terrafrescafarm@gmail.com

terrafrescafarm@gmail.com

The crops are grown using only natural products free of synthetic compounds. Terra Fresca Farm is committed to growing artisanal crops on a small scale using only environmentally friendly processes so as to have a minimal impact on the environment. It truly is food as nature intended!

**The Hippie Farmer**
141 Purchase St
thehippiefarmer@yahoo.com
thehippiefarmer.com

They are a raw goat milk dairy farm selling straight to consumers. They also offer goat milk soaps and lotions.

**Wolf Trap Hill Farm**
(415) 660-6586
tpkrusell@gmail.com
wolftraphill.com

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

**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.

**Terra Fresca Farm**
508-725-7140
terrafrescafarm@gmail.com

terrafrescafarm@gmail.com

Since 2015, Millis, Massachusetts has been home to this completely-controlled vertical farm. In true New England form, FreshBox Farms by Crop One Holdings is on the front lines of the industry in scalable, sustainable and innovative agriculture, but also wicked local. Every day, blizzard or heat wave, FreshBox Farms plants, picks and packages clean, fresh, ready-to-enjoy leafy greens right around the corner. You may find FreshBox Farms produce at Roche Brothers and other local retailers!
NEEDHAM
Needham Community Farm
(781) 343-1106
info@needhamfarm.org
needhamfarm.org
The Needham Community Farm (NCF) is a 501(c)3 non-profit organization. Their mission is to deepen the community’s connection to nature and the food system by providing farm-based education, increasing access to healthy produce, and encouraging environmental stewardship (responsible use and protection of the natural environment). They focus on raising awareness of the widening food gap and engaging the community in action to address this gap. The produce grown is distributed via a mobile market to Needham Housing Authority sites and also the Needham Community Council Food Pantry.

Volante Farms
292 Forest St
(781) 444-2351
info@volantefarms.com
volantefarms.com
A place for all seasons, Volante Farms is a fourth-generation family business open year-round offering homegrown produce, an expansive greenhouse, prepared foods, full-service cafe, deli, bakery and ice cream stand. And find seasonal holiday necessities from pumpkins to Christmas trees! To view their unique Farm-to-Table catering options and family style meals to go, visit volantefarms.com.

NORTH ATTLEBORO
Four Acre Farms
15 Diamond St
sean@fafnorfolk.com
Growing various vegetables and raising meat and eggs. Pasture raised pork, turkey, honey, and eggs available.

Jane and Paul’s Farm
33 Fruit St • (508) 528-0812
Jane and Paul’s is a family-owned seasonal farm that offers blueberry picking in the summertime. Call for availability, then stop on by!

Zeigler’s Market Garden
zeiglersmarketgarden@gmail.com
zm.g.farm
A first-generation vegetable farm in Norfolk, MA growing seasonal produce using organic methods. They sell direct to customers at farmers’ markets in Norfolk, Franklin, and Providence.

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

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

PLYMPTON
Bogside Acres
177 Main St
bogsideacres@gmail.com
bogsideacres.com
Bogside Acres is owned and operated by the husband and wife team of Cassandra Gilmore & Erin Williams. They offer pastured raised beef, and chicken, which can all be found at their online farm store, local farm stands 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
plymontpoultry.com
Plymount 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

Norwell Farm
Norwell Farms
P.O. Box 5434 • (781) 733-9572
info@norwellfarms.org
norwellfarms.org
Norwell Farms fosters a community that nurtures its soil and animals, enjoys the benefits of local food production, and promotes sustainable agriculture in New England.
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

**Address:** 30 Prospect Rd  
(781) 608-2389  
[Email](mailto:freshieorganic@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

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 and at their pop-up farm shop. For dates and times of the pop-up shop please visit their website RevivalFarm.com and join the mailing list.

#### Lovely Day at Olson’s Greenhouses

**Address:** 590 South St E  
(508) 822-1151  
[matt@olsonsgreenhouses.com](mailto:matt@olsonsgreenhouses.com)

**Description:** 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.

#### DaSilva Farm

**Address:** 49 Fairfield St  
(401) 528-9442  
[Email](mailto:daasilvafarm2015@gmail.com)

**Description:** 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

**Address:** 55 Reservoir Ave  
(508) 252-6323  
[jddufort@dufortfarms.com](mailto:jddufort@dufortfarms.com)

**Description:** Dufort Farms takes great pride in raising wholesome all natural foods that taste great! Everyone at Dufort Farms handles and prepares the food, with no chemicals or preservatives. Dufort Farms ensures that local farmers are our primary source and use only the best tasting food products! Dufort Farms takes great pride in raising wholesome all natural foods from the farm to your home!

#### Finch Farms

**Address:** 115 Homestead Ave  
(774) 239-6960  
[Email](mailto:market@homesteadfarmrehoboth.com)

**Description:** Offering all-natural pre-packaged meats including lamb, goat, beef, pork, poultry (turkey, duck, quail, and chicken) as well as hay at competitive prices with delivery or shipping service available, or pickup at their farmstand, open 7 days a week. Also offering fresh eggs, and chicks; fruits, veggies, herbs, spices, oils, vinegars, milk, ice cream, cheese and bulk dry goods available. Local baked goods and prepared meals, too! Check their Facebook page for updates. Now accepting SNAP and HIP!

#### Moonrose Farm

**Address:** 88 Mason St  
[Email](mailto:moonrosefarm@gmail.com)

**Description:** Moonrose Farm is a small low-till farm providing fresh produce, eggs, honey, & cut flowers. Moonrose Farm also offers floral design for weddings and an on-farm bakery that produces artisanal breads & baked goods. Moonrose Farm Stand is open for retail customers Mother’s Day through Christmas, and sells vegetable and flower garden plants at a large annual plant sale Memorial Day weekend.

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自由farm – SEMAP Member

自由农场种植主要的农产品，包括蓝莓和其他时令蔬菜，以及季节性的果树。自由农场的产品可以在线购买，或者在布兰霍尔的乡村商店购买。

### 新星花园

**地址:** 94 Center St  
(781) 585-6035

新星花园提供一年四季的蔬菜、草药植物、自由放牧的肉类、家禽等，所有的食物都是新鲜采摘的。新星花园的日历会公布在他们的网站和Facebook页面上。

### 瑞金农场

**地址:** Blossom Brook Farm  
blossombrookfarm@gmail.com

瑞金农场种植的主要农产品是新鲜的蜂蜜和蔬菜，以及渔场和蜜蜂。他们维护一个小养蜂场，并且主要销售蜂蜜和蔬菜。
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Rochester
Cervelli Farm
247 Rounseville Rd • (508) 728-2864
cervellifarm@gmail.com
A small family farm, growing a diverse array of vegetables & fruit, including corn, asparagus, and strawberries. They also source other local products for their farmstand including local cheese, bread, eggs, and jams. In the fall, the farm offers apple orchard & pumpkin hayrides during the last week of September & into October. The farmstand is open seven days a week from 9 a.m. to 5 p.m. Learn more on Facebook or Instagram.

Engelnook Farm
365 High St • (508) 728-6315
tishabel@comcast.net
engelnookfarm.com
Not only boarding horses, but also growing select vegetables that are used in their own jellies, farm fresh eggs, and select cheeses from local dairies: Great Hill Blue and Crystal Brook Farm.

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.

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

Tree Talk Natives
157 Vaughan Hill Rd
(703) 401-1949
jennifer@treetalknatives.com
treetalknatives.com
Tree Talk Natives grows and sells trees, shrubs, vines, flowers and grasses native to the Northeast. Their products grow in fabric containers, which ensure robust and healthy root growth and are of a size easily taken home and planted.

SCITUATE
Acres to Grow
655 Chief Justice Cushing Hwy
(781) 645-8808
acrestogrowfarm@gmail.com
A simple, homestead farm on the South Shore with big dreams and small productions located in the heart of Scituate.

The Simons family are four generations of family farming. With all of their greenhouses, over 70 acres of fields, lots of hard work, and experience; they have what it takes to produce the best. Well respected in the farming community, they built their business on solid customer relations. Simons is the first name in top quality farming. Farm fresh flowers, produce, and fall festivities!

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Oakdale Farms
61 Wheaton Ave
(508) 336-7681
oakdalefarms.countrybarn@gmail.com
oakdalefarmscountrybarn.com
Oakdale Farms Country Barn is a 7th generation vegetable, fruit, herb and chicken farm. The farm practices safe and environmentally friendly growing methods, producing food for the local community through a farm stand, CSA, farmers markets, home delivery, & wholesale. Besides fresh produce, the Country Barn has baked goods, jams, relish, pickles, honey, eggs, and more! You can reserve private parties for a daytime or evening hayride, dinner, and bonfire at the Pavilion.

Rainbow Poultry Farm
199 Homestead Ave
(508) 736-9061
rainbowpf199@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) 431-7484
rosasharnfarm@gmail.com
rosasharnfarm.com
Rosasharn Farm is a family farm specializing in small heritage breeds of livestock and poultry (Nigerian Dwarf Dairy goats, American Guinea Hogs, meat sheep, poultry and Livestock Guardian Dogs) and vegetable production, primarily through a CSA model. The farm also offers some educational and agritourism events.

Souza Family Farm
33 Agricultural Ave • (508) 245-4635
acrestogrowfarm@gmail.com
Souza Family Farm is a family-owned farm growing a host of vegetables and flowers, including bedding plants and hangers, tomatoes, zucchini, green beans, blueberries, and more. Their CSA starts in June!

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dalbyfarm@comcast.net
dalbyfarm.com
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jennifer@treetalknatives.com
treetalknatives.com
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Tree-Berry Farm
135 Cornet Stetson Rd
(781) 545-7750
treeberryfarm.com

Tree-Berry Farm has been farmed by the same family for four generations. They are dedicated to a high-quality crop of pick-your-own high bush blueberries and choose-your-own Christmas trees. Call before visiting to be sure they have fruit or trees available.

SEEKONK
Belwing Acres Turkey Farm
773 Taunton Ave
(508) 336-9142

Established in 1944 by Irving and Ber- niece Dickens. Call ahead to place your order for a Thanksgiving turkey.

Four Town Farm
90 George St • (508) 336-5587
chrisleggfourtownfarm@yahoo.com
fourtownfarm.com

This family owned farm is located in Seekonk, MA, a few miles east of Providence, RI. The season opens mid April with a large selection of peren- nials, annuals, hanging baskets, and mixed containers. The farmstand is open through the holidays, selling fresh cut trees and wreaths. Four Town grows most types of small fruits and vegetables that can be grown in this climate. They are espe- cially known for strawberries, sweet corn, melons, and fall crops. Also offering pick your own which includes strawberries, fava beans, English peas, raspberries, pumpkins, and cut flowers.

Hocus Pocus Farm
80 Walnut St
hocuspocusfarm@gmail.com
hocuspocusfarm.com

Hocus Pocus Farm is a queer-owned and operated farm located in Seekonk, MA. This small operation grows chemical-free vegetables, flowers, and herbs on one acre of land at Osamequin Farm. The farm sells produce through a sliding scale CSA, Farm Fresh’s Market Mobile, and at Osamequin’s farm stand. Hocus Pocus uses low-till methods, and is committed to soil health and making local food accessible.

Night Garden Herbs
83 Walnut St
nightgardenherbs@gmail.com
nightgardenherbs.com

The Night Garden is a multi-dimen- sional space located on just under ¼ acre of land in Seekonk, MA. Home to over 35 species of culinary and med- ical 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.

Oak Hill Farm and Garden
272 Oakhill Ave
(774) 330-9426
oakhillfarmandgarden.com

Open Monday-Saturday 9 - 5 and Sundays 9 - 2.

Osamequin Farm
80 Walnut St
contact@osamequinfarm.com
osamequinfarm.org

Osamequin offers PYO no-spray ber- ries in an idyllic setting on hundreds of acres of preserved farmland! They are home to a cooperative of six resi- dent farmers. Visit the farm stand to buy chemical-free veggies, herbs, berries, cut flowers, and more! Event florals available as well as flower CSA options and “flower play” workshops. Events for all ages. Check their web- site for Farm Stand 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 oper- ated 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, in- cluding dairy products, quality cuts of meat, seafood, breads and desserts.

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.

SHERBORN
Shady Corner Farm
20 N. Main St
(508) 740-4840
gmaziya@gmail.com
shadycornerfarm.com

Shady Corner Farm grows certified organic garlic and produces compost which is approved for organic use.

The Farm at Moose Hill
4 Moose Hill St
(781) 486-3063
moosehillcasa@massaudubon.org
massaudubon.org/get-outdoors/wildlife-sanctuaries/moose-hill/the-farm-at-moose-hill

The Farm at Moose Hill is a Mass Audubon Wildlife Sanctuary that provides organic produce to more than 250 families through our CSA program in addition to local hunger relief organizations, an on-site farm stand, and farmer’s markets.

SOMERSET
Blue Rose Micro Farm
71 Pleasant St
denisewolfe@bluerosemicrofarm.com
bluerosemicrofarm.com

Blue Rose Micro Farm is a one-acre suburban homestead and medicinal herb farm located in Somerset Vil- lage. Owned and operated by certified herbalist Denise Wolfe, Blue Rose offers seasonal fresh eggs, cut flow- ers, herbs, and hand crafted home and body care goods made with herbs grown on site. Farm is a private residence. Self-serve roadside stand. Workshops and farm visits can be booked online.

Almeida’s Vegetable Patch
110 GAR Hwy, Rt. 6
(508) 676-6333
almeidasvegetablepatch.com

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

Johnson’s Roadside Farm Market
445 Market St
(508) 579-0349
johnsonsroutesidemarket.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
moonlightroaselpacas.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
farmerfiddlermoo@yahoo.com
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 year 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 breweries can get in on the fun, producing bright beers with big, hoppy flavors! Cheers!

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

Old Earth Orchards
692F Caswell St • (774) 218-6416
oldearthorchards@gmail.com
Old Earth Orchards provides tours, pastured pork, asparagus, rhubarb, cranberries, elderberries, and tree fruit using regenerative agricultural practices for the land and the farmers tending it. PYO strawberries are available late May to late June. Their heirloom orchards are starting to bear fruit this year, so reach out for limited availability of apples, plums, pears, peaches, and nectarines! Open year-round, but hours vary, so contact the farm before visiting.

Silver City Acres
Dighton Ave
awilkinson100@gmail.com
Silver City Acres is run by Drew Wilkinson, who grows fresh healthy vegetables for his community. You can find Silver City Acres at area farmers’ markets and on Facebook & Instagram.

Spring Rain Farm
692 Caswell St • (508) 824-3393
springrainfamilyfarm@gmail.com
Spring Rain Farm is a family-owned operation, producing cranberries, beef, hay, and firewood. Cranberries from late September through winter (come see harvest mid September through mid October!), with beef, firewood, and hay available year round. Their son and daughter-in-law have also started an orchard and piggery business (Old Earth Orchards) on the farm, and now manage the PYO strawberries.

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.

Sunny Side Apiary
(774) 992-5695
mikesunnysideapiary@gmail.com
Local beekeeper and provider of local raw honey.

Wareham Quail Farm
150 Fearing Hill Rd
cattledog3@verizon.net
Raising northern bobwhite quail for release. Free range chicken eggs year round. Farmstand with veggies grown on site open seasonally.

Willows Cranberries
2667 Cranberry Hwy
(508) 295-9990
willowscranberries@verizon.net
willowscranberries.com
Fresh cranberries, specialty foods, trail mixes, syrups, candies, and more. Check out the website for more information and details!

WESTPORT
Aeonian Farm
3 Stone Fruit Ln
aeonianfarm@gmail.com
aeonianfarm.net
Aeonian Farm is a hand-tended micro-farm located in Westport, MA. They grow about 1 acre of vegetables using organic methods and sell their produce year-round. Since their produce is hand-tended they can ensure that their vegetables are of the utmost quality. You can find them at the Braintree and Hingham farmers’ markets!

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.

WESTBRIDGEWATER
Matfield Maple Farm
107 Matfield Rd • (508) 588-9858
matfieldmaple@comcast.net
matfieldmaple.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.
Berry Hill Farm 700 Pine Hill Rd • (508) 642-5539 carissa@townfarmtonics.com
Berry Hill Farm sells fresh blueberries all summer long at their on-site farm stand, nearby farm stores and local grocers. The stand will also carry a variety of other local products, such as Town Farm Tonics Elderberry Syrup & Fire Cider, made by the new farm owners Carissa & Adam Davenport.

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!

Groundwork Farm 131 Pine Hill Rd • (401) 300-7805 chris@ediblehomescapes.com groundworkfarmma.com Groundwork Farm is a regenerative, low-till small farm in Westport MA. Founded in 2020, Groundwork Farm grows a diversity of fresh produce including mixed vegetables, berries, fruits, and mushrooms as well as offers educational workshops on interesting facets of their farm program.

Healthy Futures Farm 528 American Legion Hwy (774) 365-0661 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.

Ivy Silo Farm Corner of Hixbridge & Horseneck Rd theivysisilo@gmail.com dlevanti.wixsite.com/ivysisilofarm Farmers Bill Braun and Dee Levanti offer a wide selection of vegetable, flower, and herb plants including many old-fashioned and pollinator blooms, starting in late April. All varieties are open-pollinated, with heirloom varieties and many bred recently by independent plant breeders. They also sell produce to restaurants. Certified Organic! They work on adapting regional varieties with their organization Freed Seed Federation.

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

The Neighborhood Farm theneighborhoodfarm@gmail.com theneighborhoodfarm.com The Neighborhood Farm is a 5 acre, multi-site, all natural vegetable farm in Westport. The farm is chemical free and uses reduced tillage practices. Best known for their many varieties of specialty garlic, heirloom tomatoes, and thousands of seedlings, including native plants, they grow year round, offering vegetables, herbs, and seedlings through farmers markets, an online store, and CSA.

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

Open Gate Farm 295 Division Rd (508) 971-0011 opengatefarmwestport@gmail.com linktr.ee/opengatefarm Open Gate is a diverse farm! They grow seasonal flowers, and rare breed poultry. New for 2023: American Bresse. They selectively hatch and sell fertile rainbow eggs from quality parent stock. Chicks and fertile eggs are available by pre-order on the website. To name a few: Black Copper Marans, Splash Ameraucana, Olive Eggers, Large Fowl Frizzle Easter Eggers, Silkies, and India Blue Peafowl.

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 (lettuces, root veggies, sweet corn, and of course tomatoes!) which are picked fresh daily for our Farmers Markets as well as customers that visit the farm. Also offering jams and jellies, many of which are made with farm fresh fruits.

Pine Crest Christmas Tree Farm 285 Pine Hill Rd (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 carts are available to carry customers to the fields. Free hot chocolate, cookies, and tree ornaments for the kids also provided.

Pine Hill Dairy 272 Pine Hill Rd (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, fleeces from Horned Dorset Sheep, sheep skins, and fruits and vegetables. Please call for purchase.

Sweet Goat Farm
laurie_marinone@yahoo.com
sweetgoatfarm.com
Small family farm raising ADGA-registered Nigerian Dwarf dairy goats, pastured heritage breed pigs, laying hens, meat birds, hay, vegetables, fruit, and flowers. Stock available (goat kids and piglets), USDA pork, eggs, and occasional fruit/veg/flowers. Not a licensed Grade A dairy.

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 Lees Market in Westport.

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

Wild 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.
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.

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 a pumpkin field. 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, a variety of vegetables, and Pick Your Own blueberries, raspberries, and apples. Also available are their own homemade cucumber pickles and decorative sunflowers. 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 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.

JUNE
34th Annual Assonet Strawberry Festival June 18
Assonet Four Corners
Assonet, MA
tuesdayclubofassonet.org

JULY
Westport Fair July 12-16
200 Pine Hill Rd
Westport, MA
westportfair.com

Barnstable County Fair July 17-23
1220 Nathan Ellis Highway
East Falmouth, MA
capecodfairgrounds.com

AUGUST
MA State 4-H Dairy Show August 4 - 6
Franklin County Fairgrounds
89 Wisdom Way
Greenfield, MA

Martha’s Vineyard Fair August 17-20
Agricultural Hall
35 Panhandle Rd
West Tisbury, MA

Marshfield Fair August 18-27
140 Main St
Marshfield, MA
marshfieldfair.org

South Middleboro Grange Fair August 26
South Middleboro Grange Hall
570 Wareham St
South Middleboro, MA

SEPTEMBER
Middleboro 4-H Fair September 2 & 3
183 Thompson St (Route 105)
Middleboro, MA
eastmiddleboro4h.org

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

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

Boston Local Food Festival September 17
Rose Kennedy Greenway
Boston, MA
bostonlocalfood.org

Topsfield Fair September 29 - October 9
207 Boston St
Topsfield, MA
www.topsfieldfair.org
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 Hives and Honey
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.

**DRACUT**

Farmer Dave’s
437 Parker Rd
(978) 349-1952
farmerdaves.net
Farmer Dave’s is a diversified farm North of Boston that grows a myriad of fruits, vegetables and flowers. The farm offers CSA shares with many pick-ups and operates farm stands in Dracut, Tewksbury and Westford and participates in many local farmers markets. At the home farm in Dracut, Farmer Dave’s has an ever-expanding pick-your-own program as well as school tours.

**PEPPERELL**

The Herb Hill Farm
168 Brookline St - (978) 888-8005
theherbhillfarm@gmail.com
theherbhillmicrodairy.mckain.me
The Herb Hill Farm is a certified-organic farm offering vegetables, pastured chicken and red meats, no-soy eggs, and raw milk.

**GOING WEST OR TO RHODE ISLAND?**

**BARRINGTON, RI**

*Water Way Lavender Farm*
(401) 996-1969
waterwayfarm@gmail.com
waterwayfarm.com
Coastal Lavender and Herb Farming

**HOPKINTON**

*Long Life Farm*
205 Winter St - (508) 596-1651
laura@longlifefarm.com
longlifefarm.com
Long Life Farm strives to grow nutrient-dense food that bursts with flavor by utilizing organic, biological and mineral balanced farming techniques. Long Life Farm symbolizes a longer healthier life for the land, the farmer, their family and the community. Certified organic by Baystate Organic Certifiers.

**LITTLE COMPTON, RI**

*Cluck & Trowel Farm*
119 Pottersfield Rd - (508) 542-0434
cluckandtrowel@gmail.com
A small family farm, Cluck & Trowel raises pastured certified organic eggs, GMO-free broilers and heritage pork as well as a variety of certified organic seasonal produce. They are committed to growing the highest quality food for your family. Their farm stand & CSA is open/available June – October with year-round and wholesale availability by email.

**SWEET & SALTY FARM**

68 Shaw Rd - (917) 941-5898
sweetandsaltyfarm@gmail.com
sweetandsaltyfarm.com
Sweet & Salty Farm is a small grass-fed dairy farm producing a variety of unique artisan cheeses and yogurt.

**ROOTS 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.
**MASSACHUSETTS SEAFOOD AVAILABILITY**

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

- **LOBSTER**
- **SHELLFISH**
  - Mussels
  - Quahogs
  - Oysters
  - Sea Scallops
  - Softshell Clams

- **SUMMER**
  - Black Sea Bass
  - Striped Bass

- **SPRING**
  - Bluefish
  - Spiny Dogfish

- **FALL**
  - Bluefin Tuna

- **WINTER**
  - Swordfish

- **Bay Scallops**

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**KEEPING FOOD LOCAL!**

Online and in person shopping with **DELIVERY SERVICES TO 19 TOWNS**

A farmer food hub **SERVING THE SOUTHCOST**

Partnering with over **65 LOCAL FARMERS & PRODUCERS**

COASTAL FOODSHED

costalfoodshed.org
### Massachusetts-Grown Produce Availability Calendar

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## 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>
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<th>Pick-Your-Own</th>
<th>Hayrides</th>
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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.

CHATHAM
Midnight Our Seafood
(508) 737-6189
info@midnightourseafood.com
midnightourseafood.com
A local fishing family offering fresh day boat sea scallops direct from their boat. They offer local pickup dockside, at farmers’ markets, via pop-ups, and more on the South Shore & Cape Cod. Pickup information is posted on their website, Facebook & e-newsletters. Nationwide shipping available.

CUTTYHUNK
Cuttyhunk Shellfish Farms
33 Broadway
info@cuttyhunkshellfish.com
cuttyhunkshellfish.com
Growing oysters on Cuttyhunk Island since 1981! Cuttyhunk Shellfish Farms offers oyster farm tours, a raw bar, wholesale, and catering.

COHASSET
Mullaney’s Harborside Fish Market
754 Chief Justice Cushing Hwy
(781) 383-1181
mullaneysofish.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.

FAIRHAVEN
Blue Stream Shellfish
53 Goulart Memorial Dr
sales@westislandoysters.com
westislandoysters.com
Blue Stream Shellfish grows Eastern Oysters at their two farms located in Fairhaven and Mattapoisett, MA. Oysters can be available for pick up at the farm’s land office at 53 Goulart Memorial Drive in Fairhaven.

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.

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!

MATTAPISSETT

Turk’s Seafood Market
83 Marion Rd • (508) 758-3117
turksseafood.com
Turk’s started with 3 generations of family experience unloading and processing fresh seafood directly from the New Bedford fishing fleet to the plate of the family operated restaurant, market and sushi bar. Through years of goodwill to business associates and life long connections to the waterfront, Turk’s has developed a “top of the trip” purchasing concept 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 in imported and domestic Portuguese foods for over 40 years. New Bedford is also the country’s largest fishing seaport where the majority of fleet boats operate under Portuguese captains. This “local catch” proximity enables Amaral’s to offer the freshest and highest 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.

Fisherman’s Market Seafood Outlet
20 Blackmer St
fishmanmkt.com
Fresh, quality seafood straight from their own fleet of boats to you. Located inside Fleet Fisheries, their seafood market makes you the first-hand buyer & allows them to pass the savings on to you. They supply the public with the highest quality & most competitively-priced seafood available. It doesn’t get any fresher than this!

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.

PLYMOUTH

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

QUINCY

Burke’s Seafood
61 Billings Rd
(617) 328-9765 or (617) 479-1540
burkesseafood.com
For over 30 years, Burke’s has built a reputation as the area’s leading fish market by offering customers the freshest, highest quality seafood at exceptional values. Also offering a full menu of fried & broiled seafood available for takeout or dine in.

SEEKONK

Tony’s Seafood
1365 Fall River Ave • (508) 336-6800
tonyfsfreshseafood.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 with 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.

WELLESLEY

Captain Marden’s Seafoods
279 Linden St • (781) 235-0860
captainmardens.com
All it takes is one look in the seafood case and you know Captain Marden’s is different. It’s the rainbow of color and texture—each tender piece of fish looking as if it were placed on the ice just moments before. Chances are, it was. From classic baked stuffed potatoes and coleslaw to tomato salad, lobster croquettes and salmon cakes, each salad and side dish inspires entire meals. Then, of course, there are the soups and sauces and pies and caviar and breads and dressings and relishes and flavored oils...The bottom line is...seafood is special. And no matter what your occasion, having Captain Marden’s at the table always lets people know you have gone out of your way.

WELLFLEET

Hatch’s Fish Market
310 Main St
(508) 349-2810
hatchfishmarket.com
katykmie@comcast.net
Located in Wellfleet, Hatch’s is a locally owned and family operated business that has been providing the freshest and widest variety of local fish, lobsters, shellfish and produce for over 60 years. They carefully select their seafood from local “day boats” so that they have the very best seafood to offer. They carry more than 50 varieties of fruits and vegetables, and offer many home-made items such as: smoked fish and pate, smoked scallops, chowder base, pesto, fruit salsa, tomato salsa and fresh fruit popsicles. They also carry many other local items: breads, pies, cookies, corn, eggs, and a selection of dry goods. Come visit for a great one stop shopping experience!

WEST BARNSTABLE

Blue Stream Aquaculture
223 Meetinghouse Way
(508) 362-3678
bluestreamaquaculture.com
An 8-acre trout hatchery in Cape Cod, with operations in NH and Western Mass, too. Raised with care year-round and fed the highest quality feed. Blue Stream also produces a fish waste soil amendment, Fish Brew, perfect for applying to farms, gardens, and houseplants.

WESTPORT

Westport Sea Farms
2065 Main Rd • (774) 309-3056
westportsaefarms.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, Sundays 10am-5pm and Mon-Sat 10am-6pm.
BRIDGEWATER
Wildwood Farm
35-38 Walnut St
(508) 212-6163
Wildwood Farm raises Border Leicester/Blue Faced Leicester cross sheep and sells yarn and products made from their fiber: rugs, socks, dryer balls, hand-knitted products and needle felting kits. They also sell pastured lamb and have their own honey for sale when the bees can share!

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

CAPE COD
Southeastern New England Fibershed
senefibershed.org
The Southeastern New England Fibershed actively works to connect regional fiber systems in Southeastern New England centered around local fibers, local manufacturing, and the creation of local products. With a big focus on waste wool and wastewater, they are also working to help farmers re-envision how fiber can be a soil input, a fertilizer as well as a building material. By connecting these dots, the fibershed sees a more forward-facing supply chain that will reinvigorate a once-thriving New England textile industry.

CARVER
Child’s Play Alpaca Farm
14 Cross St
(508) 952-0036
sales@childspoplayalpaca.com
childspoplayalpaca.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.

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

DIGHTON
Bristol County Agricultural High School
135 Center St
(508) 669-6744 x2215
bristolaggie.org
Bristol Aggie Animal Science Department raises a flock of purebred Romeldale/CVM sheep. The Romeldale are a fine wool breed, and the California Variegated Mutant, or CVM, is its multi-colored derivative. Both the CVM and the Romeldale are unique to the United States and are on the endangered list. They offer breeding stock, lambs, fleece and fiber.

Hidden Hollow Alpacas
249 Hart St
(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. Find their fiber products at local events and fairs!
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 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 Hampshire sheep for sale, as well as their own Greek style lamb sausage and ground lamb. Wool “Baaay State Blankets” and throws. Sheep shearing service available as well. Also breeding and selling Holland Lop rabbits! Products sold at the Carver Farmers’ Market or call ahead to set up an appointment.

LITTLE COMPTON
Hope Alpaca Farm
134 Maple Ave
hopealpacafarm@gmail.com
hopealpacafarm.com
Hope Alpaca Farm raises Huacaya Alpaca for their fiber. The fiber is processed and used to manufacture alpaca products (hats/gloves/scarves/etc). The farm welcomes guests during open farm events or scheduled tours.

NEW BEDFORD
Interwoven
634 Pleasant St
(508) 669-6835
interwovenmakerspace@gmail.com
rhondamfazio.com
Environmental Alchemist, Rhonda M. Fazio is Owner and Creative Director of Interwoven, a venue and makerspace specializing in the food and fabric arts. Interwoven is also the host venue for Dyer Marker 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.

REHOBOTH
Kave Rock Farm
142 Reservoir Ave
(401) 465-7589
kaverock@gmail.com
kaverockalpaca.com
Kave Rock is an alpaca farm specializing in USA made alpaca fiber products. Alpaca sales and breedings are also available. Small group farm events, offsite weddings and birthday parties can be scheduled. The farm is open to the public most Sundays from 12-4.

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 scarves. Pick up by appointment. Also raising babydoll sheep.
beer, wine, & spirits
Westport Rivers Vineyard & Winery, Westport

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

CANTON
Trillium Brewing Company
100 Royall St
(781) 562-0073
info@trilliumbrewing.com
trilliumbrewing.com
Trillium Brewing Company was established in 2013 on the values of family, passion, and dedication. This small brewery has since developed into an exciting venue of collaboration and innovation. Trillium is a New England farmhouse style brewery, deeply rooted in the dynamic landscapes, abundant natural resources, and resilient population of the region. From wild ales, fermented with native New England mixed microbe culture, to more hop-forward offerings, Trillium aims to produce beer that is both approachable and engaging.

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

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

EASTON
Shovel Town Brewery
50 Oliver St
(508) 205-7151
info@shoveltownbrewery.com
shoveltownbrewery.com
Doors are open for indoor, outdoor, and curbside service. They also have a great food menu that features locally produced beer on tap and to-go in cans and growlers. They also have a great menu that features locally produced and fresh ingredients. They also have a great food menu that features locally produced and fresh ingredients. Online ordering available. Hours are 3-10p.m. Wed-Fri, 12-11p.m. on Saturdays, and 12-6p.m. on Sundays. Shovel Town Brewery is a unique neighborhood gathering place where you can relax and socialize in an environment of fresh, artisanal beers, food and good times. Check them out on social media @shoveltownbrewery.

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

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

1620 Winery & Wine Bar
170 Water St
(508) 746-3532
events@1620winyer.com
1620winyer.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
49 Cordage Park Circle
(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. Check out updates on the new location on 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 (aka IndieFerm) brews beer and kombucha and also includes a homebrew supply shop and hop farm. Beer styles specialize in Belgian and German-inspired craft beers with locally grown ingredients. Kombucha (fermented tea) is flavorful and healthful. The homebrew shop has everything you need to brew beer or make kombucha, wine, cider, and mead. The hop farm has 400 plants on conservation land in Plymouth. The hops are harvested in late summer and used in IndieFerm’s beers.

**Mayflower Brewing Company**

12 Resnik Rd  
(508) 746-2674  
info@mayflowerbrewing.com  
mayflowerbrewing.com  

Mayflower Brewing Company is a craft beer microbrewery located in historic Plymouth, MA. Founded in 2007 by a tenth great grandson of John Alden, beer barrel 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.

**Berkley Beer Company**

10 Ingell St  
(508) 386-9410  
inquiries@berkleybeer.com  
berkleybeer.com  

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

**Westport Rivers Vineyard and Winery**

417 Hixbridge Rd  
(508) 636-3423  
vip@westportrivers.com  
westportrivers.com  

Westport Rivers is an 80 acre vineyard & winery operated by the Russell family on our 435 acre farm. We are 5th generation vintners and are nationally known for our extraordinary sparkling wines and white varietal wines. 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. Also, our Farmer’s Feast Food truck is open daily from Memorial Day thru Labor Day. Please check out our website for seasonal activities such as our Sunset Music Series, our annual Vine to Table Dinner, fall table grape sales, harvest time hayrides, and other fun events.
value-added producers

Oake Knoll Farms, Foxboro

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.

Sugar Hill Dairy
602 Pleasant St • 508-279-1425
hansonfarminc@verizon.net
Sugarhilldairy.com

Sugar Hill Dairy is located on Route 104 in Bridgewater as part of Hanson Farm!

DARTMOUTH
Nilsa’s Herbal Teas & Botanicals
92 Allens Neck Road
oceanview.herbals@gmail.com
nilsasherbalteas.etsy.com

Nilsa Garcia-Rey grows medicinal herbs and flowers without chemicals or pesticides at Round the Bend Farm that she dries and packages as herbal teas and blends in biodegradable packaging. Nilsa also makes botanical salves, oils and tinctures from the herbs she grows. Nilsa sells her products in her Etsy shop, dried herbs on Ebay at ebay.com/str/oceanviewherbals, and at RTB’s Open Farm Day.

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, Massachusetts. 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, pre-rolls, vapes, edibles, tinctures, concentrates, and topicals.

MARION
Sprig Pantry
25 Pine Hill Ln
(774) 488-9097
sprigpantryinmarion@gmail.com
sprigsavor.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 Company is a ’made from scratch’ shop! Everything from pies, sandwiches, salads, soups, jam, jellies, and pickles. All made with fresh, local ingredients.

NEW BEDFORD
Fieldstone Kombucha
(508) 642-5214
emily@fieldstonkombuchaco.com
fieldstonkombuchaco.com

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

PLYMOUTH
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.

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 respecting 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.**
2088 South Meadow Rd
(774) 338-1767
wellnesscroft.com
Wellness Croft, Inc. is a veteran owned, sustainable plant-based freeze-dried food producer in Plymouth, MA. Their innovative freeze-drying plant and eCommerce strategy provide a novel year-round and disruptive market model in support of Northeast farmers. Their mission is to support certified sustainable local producers such as; Eco®-certified, Fair-Trade, IPM and USDA Organic. Their facilities do not process the most common allergens: meat, nuts, dairy, eggs, or soy. They hand prepare delicious and healthful local produce in small batches, package and then ship thoughtfully with recycled materials.

**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 local farms. 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**
11 Division Rd
(508) 636-8047
mvsseasalt.com
Martha’s Vineyard Sea Salt’s production beds yield seasonal produce as a result of organic and regenerative methods. Their sea salt is 100% wild Atlantic, sun-dried salt plus blends they create using certified organic herbs and spices. Their salts are naturally gluten free. All but one (Blueberry Honey) are vegan. Order online!

**WAREHAM**
**Jim’s Organic Coffee**
21 Patterson Brook Rd
(866) 546-7674
jimorganiccoffee.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
equalexchange.coop
You can buy their organic, fairly traded coffee, tea, chocolate/cocoa, dried fruits and nuts in small cases and in bulk and share them with family, friends, buying clubs, schools and workplaces. 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. Join Equal Exchange’s citizen consumer movement to support their independent and just trade model and supply chains. Support small-scale organic farmer cooperatives around the world.

**WESTPORT**
**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!

**WAREHAM**
**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.

**WHITMAN**
**Peaceful Meadows Ice Cream**
60 Bedford St
(781) 447-3889
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).
restaurants, bakers, & caterers

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

Fine Catering by Russell Morin
95 Frank Mossberg Dr
(888) 552-7822
morins.com

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

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

Clear Flour Bakery 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 & bakery, craft beer & wine, daily bread, pastries, fine cheeses, cafe with casual dining, take home foods - handcrafted in house!

FAIRHAVEN
Flour Girls Baking Company
230 Huttleston Ave • (774) 202-5884
flourgirls bakingco.com

Flour Girls uses all-natural FRESH ingredients used in recipes handed down from mothers, aunts and grandmothers, great-great aunts and greatgrandmothers. Their promise is to provide fresh cookies, cakes and snacks that not only taste great, but make you feel good on the inside too!

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.

Little Moss
6 Bridge St • (508) 994-1162
little moss.com

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

DUXBURY
The Foodsmith
17 Standish St • (781) 934-0134
thefoodsmithduxbury@gmail.com
thefoodsmithduxbury.com

A scratch bakery, lunch spot and catering business in South Duxbury’s historic Halls Corner. They use the freshest ingredients available throughout the year for their daily menu and their catering business!

FAIRHAVEN
Flour Girls Baking Company
230 Huttleston Ave • (774) 202-5884
flourgirls bakingco.com

Flour Girls uses all-natural FRESH ingredients used in recipes handed down from mothers, aunts and grandmothers, great-great aunts and greatgrandmothers. Their promise is to provide fresh cookies, cakes and snacks that not only taste great, but make you feel good on the inside too!

LITTLE COMPTON
Simmons’ 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
theholistictrick@gmail.com
theholistictrick.com
Combining the art of cooking with the science of food, Chef Haley brings stress-free joy to your kitchen table. The Holistic Trick offers Personalized Meal Prep Services and Special Event Catering.

MATTAPOISETT
Harriet’s Catering
20 County Rd • (774) 263-3005
harrietsgotk@comcast.net
harrietscatering.com
Harriet’s Catering is a full-service caterer with decades of experience throughout southeastern Mass.

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
shipyardgalleyma.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 or “locavore” movement, meaning foods of the immediate area sourced from not too far from the local or regional area. His flavor inspirations come from a variety of experience and training.

Turk’s Seafood
83 Marion Rd • (508) 758-3117
turkseafood.com
Turk’s started with 3 generations of family experience unloading and processing fresh seafood directly from the New Bedford fishing fleet to the plate of the family operated restaurant, market and sushi bar. Through years of goodwill to business associates and life long connections to the waterfront, Turk’s has developed a “top of the trip” purchasing concept: buying products that are caught at the end of a fishing trip, which assures the very freshest of all seafood! Turk’s now has a full restaurant dining room, a seafood market, and a sushi bar serving Sushi, Sashimi, Raw Bar, & Tapas. Turk’s has a full bar offering a variety of local, domestic beer and wine, and they are renowned for their martinis and signature drinks.

MILLIS
The Farmer’s Porch
139 Spring Street • (508) 376-5024
tangerinifarm@gmail.com
tangerinifarm.com/the-farmer-s-porch
The Farmer’s Porch showcases seasonal menus that highlight their seasonal produce and other local products. You’ll see at least five seasonal menus from May to the end of November. A true farm-to-fork experience, your meal will have that just-picked flavor that you can only get when your food is grown in the same place it’s prepared.

NEW BEDFORD
Cafe Arpeggio
800 Purchase St • (508) 999-2233
cafearpeggionb@gmail.com
arpeggionb.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.

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.

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

Sweet Basil
942 Great Plain Ave • (781) 444-9600
sweetbasilneedham.com
A cozy, friendly Italian restaurant in Needham, MA.

SOUTHEASTERN MASSACHUSETTS AGRICULTURAL PARTNERSHIP (SEMAP)
38
SEMAP Member

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

Dough Co. Cafe & Eatery
127 W Rodney French Blvd • (774) 202-7232
jillian@doughconb.com
doughconb.com
Dough Company is a local-focused cafe & 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 DoCo, 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
943 Dartmouth St • (508) 994-7200
greg@mortonsforkcatering.com
mortonsforkcatering.com
Catering for 35 years! Paella, BBQ, fancy, fun, small or large, seafood, Mexican, so on and so forth. We source from local farmers as much as possible. Please call for details!

Union Flats Seafood Co.
39 Union St • (774) 202-0515
unionflatsnbma@gmail.com
They are a craft seafood restaurant in Historic Downtown New Bedford. Our most valuable asset is our relation-
ship with our fishermen, farmers and livestock producers. They work together with them to bring you the freshest sustainable seafood, local produce and responsibly raised meats.

**NORTH ATTLEBORO**

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

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

**PEMBROKE**

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

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

**PLYMOUTH**

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

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

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

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

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

Bakers of unique sweet and savoury items. Using local eggs, cheese, & produce. Offering fresh baked breads, galettes, babka, muffins, granolas, scones and more. Custom orders and catering available. Pretzel baguettes as featured on NPR. Healthy prepared foods include an array of hummuses, vegetarian spreads, and salads. Find them at area farmers markets. Also offering weekly, complementary, contact-free delivery.

**Rye Tavern**
517 Old Sandwich Rd • (508) 591-7515
info@theryetavern.com
theryetavern.com

Rye Tavern is the perfect rustic setting to enjoy fresh, local food and drink. The kitchen team works closely with local farmers to source ingredients for the frequently-changing brunch and dinner menus; and the bar is always stocked with an array of local spirits, craft beers, and a wide variety of superb wines. The expansive patio seating offers an unparalleled seasonal dining experience; but their homey farmhouse aesthetic – original exposed beams, brick fireplaces, and all – is equally inviting in the winter months.

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

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

**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 drinks. Their baked goods, breakfast, and lunch items are available in a variety of diet styles including old-fashioned wheat, gluten-free, and vegan. They also offer corporate gift baskets, party favors, birthday cakes/cupcakes, and catering options.

**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.

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

Bakers of unique sweet and savoury items. Using local eggs, cheese, & produce. Offering fresh baked breads, galettes, babka, muffins, granolas, scones and more. Custom orders and catering available. Pretzel baguettes as featured on NPR. Healthy prepared foods include an array of hummuses, vegetarian spreads, and salads. Find them at area farmers markets. Also offering weekly, complementary, contact-free delivery.

**ROCHESTER**

Artisan Bake Shop
265 Walnut Plain Rd
(508) 763-4905
artisanbakeshop@gmail.com
artisanbakeshop.com

Pre-order cakes and desserts, made-to-order and pick-up in Rochester, MA. Pies, cakes, cupcakes, quiche, granola, cookies. Since 2006, Artisan Bake Shop has been baking delicious, bold desserts from scratch. With deep roots on the South Coast, they happily support local farms and families by using local eggs, fruits & veggies, honey and more locally grown goods in their baking!

**SEEKONK**

D’s Lectables
10 Taunton Ave
(508) 557-0378
darlene@dslectables.com
dslectables.com

D’s Lectables is dedicated to using clean, local ingredients from area farms and small businesses. They offer an extensive and diverse menu of drink items including coffee, espresso, tea, kombucha, and frozen drinks. Their baked goods, breakfast, and lunch items are available in a variety of diet styles including old-fashioned wheat, gluten-free, and vegan. They also offer corporate gift baskets, party favors, birthday cakes/cupcakes, and catering options.

**Harvest Tap & Table**
2685 Grand Army of the Republic Hwy
(508) 379-6072
harvesttaptable.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...
KEEPING IT Local

ACTIVE INCLUSION.

Welcome to PCT. We are more than a credit union; we are people helping people. We are an integral hub that bridges financial and socioeconomic gaps by leveraging education, resources, & services that empower individuals, families, & small businesses in underserved communities.

PCTFCU.ORG
2203 CRANBERRY HIGHWAY
WEST WAREHAM, MA 02756
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
nojokesmokebbq.com
Ryan and Sharon are native New Englanders who have lived their entire lives in Massachusetts. For the last 7 years, they have traveled to some of the best BBQ cities in the United States to get inspiration and ideas for their own brand of seasonal sauces and flavorful slow smoked meats that reflect the spirit of the New England region. Staying true to local roots, No Joke Smoke BBQ strives to bring you a truly original, New England-inspired experience unlike any you have had before.

**WAREHAM**
Makepeace Farms
146 Tihonet Rd • (508) 295-5437
karen@makepeacefarms.com
makepeacefarms.com
An old-fashioned country store and cafe in the heart of Cranberry Country. Fresh and local sandwiches, salads, Jim’s Organic Coffee, local products, and cranberry items. Makepeace Farms is a unique shopping destination where you can enjoy a great selection of treats fresh from their bakery, and gifts that celebrate their heritage in the cranberry industry.

**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!

**TIVERTON, RI**
Island Girl Catering
(508) 840-0970
genevieve@islandgirlcatering.com
islandgirlcatering.com
Born and raised in The Bahamas, Chef Genevieve brings an island flair to local ingredients. Whether you are looking for elegant & casual 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...this Island Girl loves local!

**WALPOLE**
Ever So Humble Pie
153 Washington St • (508) 660-9731
info@eversohumble.com
eversohumble.com
Ever So Humble Pie Company produces traditional, home-style fruit pies reminiscent of a by-gone era. All products are made from scratch and carefully hand-crafted with old-fashioned goodness in every bite. All natural, ready to bake pies are chock full of juicy, farm fresh fruit wrapped in a delicate, flaky pastry with NO artificial colors, flavors or preservatives and absolutely NO hydrogenated oils or trans fat! All double crust fruit pies are 100% free of animal products and are suitable for a vegetarian lifestyle.

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

**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 experience. In addition to an ever-changing array of gifts, toys, books and more, Partners is also a destination for community inspired events featuring local authors, farmers, artisans, potters, poets, musicians....even local animals and favorite pets. Open Year Round M-Sat. 10am-5pm; Sun 11am-5pm.

**SMOKE AND PICKLES CATERING**
9 Bridge St • (508) 951-6201
smokeandpicklescatering.com
sally@smokeandpickles.com
Smoke and Pickles Catering brings you a wood fire to roast, grill, BBQ or smoke a feast. They offer over 30 kinds of tangy, fresh pickles, relishes and salsas for contrast. They track down all the freshest ingredients from local farms and fishing boats. They compose a menu tailored to your occasion, often shaped by regional flavors from Coastal New England, the South, Latin America, and the Middle East. Serving Massachusetts, Rhode Island and parts of Connecticut.

**THE BACK EDDY**
1 Bridge Rd • (508) 636-6500
thebackeddy@aol.com
thebackeddy.com
The Back Eddy’s mission is to promote eating locally produced products. This area enjoys a rich heritage of working people growing, raising, & catching food, as well as preparing it with a mix of culinary traditions. The ultra fresh produce from the many farms of Southeastern Massachusetts & Coastal Rhode Island; the wide variety of fish brought to shore by New England’s Fisher; 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 BAYSIDER 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!

**THE WESTPORTER**
1031 Main Rd • (508) 636-9000
westportercatering.com
The Westporter brings beautiful, fresh, seasonal food to the local community. In the tradition of chefs like Alice Water, farm to table has been their philosophy since opening. They forage a seasonal bounty from local farms and fishermen to create nourishing and elegant meals with flavors that delight the palate and comfort the soul. The Wesporter has a select, hand-crafted menu, delicious wine and drinks, artisan catering and a warm and inviting space for friends and strangers alike.

**WILD HONEY CAFE**
670 Main Rd • (508) 938-5150
wildhoneycafe.com
A small cafe offering fresh & locally sourced breakfast, salads, wraps, sandwiches, and hot & cold drinks.
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 aim to offer a pleasurable shopping experience with both convenience for quick purchases and leisurely browsing through unique, diverse, and fun merchandise. They take pride in building positive relationships with their customers, suppliers, and the community.

Bootstrap Farm Club
1 Scrappy Neck Ext
(508) 292-4080
food@bootstrapfarm.com
bootstrapfarm.com
The Bootstrap is a local food hub, serving Bourne, MA and surrounding communities. You will find local and organic produce, dairy, meats, baked goods, pantry and prepared foods. They offer GF, DF & vegan options and are open year-round with fresh, in-season choices.

Davoll’s General Store
1228 Russells Mills Rd
(508) 999-3406
davollesgeneral@gmail.com
Davolls.com
America’s oldest operating general store, established in 1793! Keeping its history as a general store, Davolls offers a variety of sundries, fresh produce, local eggs, local meats, penny candy, home goods and more. They also house an independent bookstore, café and a bar serving draft beer.

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 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.

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!

Fieldstone Farm Market
806 Mill St • (774) 553-5094
fieldstonefarmmarket.com
Fieldstone Farm Market brings beautiful produce and many other local farm-raised and produced products to the community of Marion and the greater South Coast. We offer a variety of fresh, in-store made baked goods and prepared foods. Fieldstone Farm Market is dedicated to providing a selection of unique, locally-sourced products.
Marion General Store
140 Front St
(508) 748-0340
Old fashioned pride & service since 1843. Meats and deli, produce, bakery, groceries, wine and spirits.

MATTAPoisett
143 Market
143 Fairhaven Rd. • (508) 758-8356
143market.com
Purveyors of fine quality meats, prepared meals, hot & cold deli offerings, local produce & pantry staples. 143 Market specializes in offering locally raised beef and pork at their full service butcher counter, including deli meats made in house.

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.

PLYMOUTH
Clements’ Marketplace
709 State Rd
(774) 773-3133
clementsmarket.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.

The Market
6 Purchase St
(508) 209-0000
themarketpinehills.com
The name says it all: simple, direct, not too fancy — full of good things waiting to be discovered. In fact, The Market wants to make shopping an experience you actually enjoy. It begins with healthy, high-quality food: like locally grown, seasonal produce. Freshly baked artisan breads. A delectable deli. Certified Angus Beef and naturally raised chicken. And fish right off the boat. Fresh is best.

NEW BEDFORD
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!

ROCHESTER
Lloyd’s Market
4 Hartley Rd
(508) 763-5673
lloydsmarket.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
katylmiec@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 (Rte. 6)
(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. (Hours: M-F 8am-5pm; Sat., 8am-12pm)
service providers & farm suppliers

Hay Ray’s Farm and Feed, Westport

BOSTON
UMass Agricultural Mediation Program
(617) 287-4040 • mopc.umb.edu
courtney.breese@umb.edu
Through the Office of Public Collaboration at UMass Boston, this program helps resolve agricultural disputes involving farm loans, wetland determinations, conservation compliance, neighbor conflicts, farm family transitions, and more. Use mediation as a tool to prevent or minimize escalation of conflicts and resolve conflicts at the earliest possible stage!

DARTMOUTH
Southcoast Agricultural Services
(774) 206-0796
info@southcoastagservices.com
Agricultural spreading services: limestone, fertilizer and seed.

HARRISVILLE, NH
Wellscroft Fence Systems
wellscroft.com
Wellscroft Fence Systems is New England’s foremost agricultural fence provider specializing in the containment and protection of livestock and crops. For more than 35 years, Wellscroft has crafted a line of high quality products, many of which are proudly made in the USA. Wellscroft stands by their entire inventory with a 30-day money-back guarantee.

BROOKLINE
Mediation Program
(617) 287-4040 • mopc.umb.edu
courtney.breese@umb.edu
Through the Office of Public Collaboration at UMass Boston, this program helps resolve agricultural disputes involving farm loans, wetland determinations, conservation compliance, neighbor conflicts, farm family transitions, and more. Use mediation as a tool to prevent or minimize escalation of conflicts and resolve conflicts at the earliest possible stage!

DARTMOUTH
Southcoast Agricultural Services
(774) 206-0796
info@southcoastagservices.com
Agricultural spreading services: limestone, fertilizer and seed.

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.

BRIDGEWATER
Bridgewater Farm Supply
1000 Plymouth St • (508) 697-0357
bfasco@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.

MARSHFIELD
Hay Ray’s Farm and Feed
44 Cove Rd • (508) 993-7525
hayrayfarmandfeed.com
Hay Ray’s Farm and Feed, Westport provides a variety of products, including fresh organic produce, honey, and food items. They also offer a selection of local meats, eggs, and dairy products. Their wide range of products caters to health-conscious individuals looking for organic and sustainably sourced foods.

LANCASTER
Edible Southeastern Massachusetts
15 Evergreen St • (781) 582-1726
laurie@ediblesouthshore.com
ediblesouthshore.com
Celebrating seasonal local food, beverages, and artisan products 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.

NEW BEDFORD
Edible Southeastern Massachusetts
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.

LITTLE COMPTON, RI
Stoke the Flame Coaching
stoketheflamecoaching@gmail.com
stoketheflamecoaching.com
It is Stoke the Flame Coaching’s mission to help other passionate business owners start, scale, and grow their food businesses in an integrated and sustainable way that feels natural to them. In their 1:1 coaching practice, they empower ambitious entrepreneurs, chefs, farmers, and creatives to reach their peak performance in life and work.

KINGSTON
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.

ENTERPRISES
BridgeRay
1000 Plymouth St • (508) 697-0357
bridgerayfarm.com
BridgeRay 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.

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.

Edible Southeastern Massachusetts
15 Evergreen St • (781) 582-1726
laurie@ediblesouthshore.com
ediblesouthshore.com
Celebrating seasonal local food, beverages, and artisan products 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.

Wellscroft Fence Systems
Wellscroft.com
Wellscroft Fence Systems is New England’s foremost agricultural fence provider specializing in the containment and protection of livestock and crops. For more than 35 years, Wellscroft has crafted a line of high quality products, many of which are proudly made in the USA. Wellscroft stands by their entire inventory with a 30-day money-back guarantee.

Stoke the Flame Coaching
stoketheflamecoaching@gmail.com
stoketheflamecoaching.com
It is Stoke the Flame Coaching’s mission to help other passionate business owners start, scale, and grow their food businesses in an integrated and sustainable way that feels natural to them. In their 1:1 coaching practice, they empower ambitious entrepreneurs, chefs, farmers, and creatives to reach their peak performance in life and work.

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.

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.

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.

Coastal Foodshed
33 Cape St • (508) 991-5225
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. They are working on establishing a regional food hub for the South Coast!
Star Garden Studio
127 Rodney French Blvd
(508) 817-6297
stargardensstudio.com
In person plant studio offering organic seeds and house plants. Also offering local and regional cottage industry hard goods and gifts.

StoneCreek Farm Feed & Grain
15 South St • (774) 425-3740
info@stonecreekfeeds.com
StoneCreek is dedicated to bringing you the best in quality feed and farm supplies. Operating out of New Bedford, they are a local, family owned business who makes it their mission to provide climate appropriate solutions to all of your home and agricultural needs.

Terracura
(617) 480-4284 • info@terracura.org
A 501(c)3 nonprofit consulting firm focusing on regenerative development as well as food sovereignty and access. They help their clients of teams and communities build capacity and capability to evolve. They provide cross-sector, strategic solutions for legacy projects that increase returns, reduce consumption, actualize environmental impact, and build social & economic capabilities. Second location in Plymouth.

NORTH ATTLEBORO
Attleboro Farms
491 Hickory Rd 8 (508) 695-7200
soldrid@gmail.com
attleboroarms.com
Attleboro Farms is a full service garden center offering annuals, perennials, shrubs, trees, bird shop, pottery, hanging baskets, mulch, and fun events for the family!

NORWELL
North River Biochar
238 Main St • (781) 659-2038
North River Biochar repurposes wood and lumen byproducts to create biochar, which stably stores, or sequesters, carbon. Biochar is often used in regenerative agriculture as a way to fight climate change. North River sells their biochar in 10-pound bags as a soil amendment for farmers & gardeners.

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

RIVERSIDE, RI
Young Farmer Network of Southeastern New England
P.O. Box 15012
youngfarmernetwork@gmail.com
youngfarmernetwork.org
The Young Farmer Network’s mission is to create an environment within which people of all ages and agricultural backgrounds can cultivate personal and professional relationships across state borders. They work towards a supportive landscape for farmers and prospective farmers in developing socially, ecologically, and economically sustainable farm businesses and fulfilling lives. Learn more about their networking events and courses on their website!

RAYNHAM
JBH Ventures
62 Forge River Park • (401) 626-0156
jheber04@gmail.com
J BH Ventures is a financial consulting firm that partners with small businesses and individuals to provide finance, accounting, tax, and general business solutions.

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

Munroe Feed & Supply
200 Fairview Ave • (508) 252-6050
munroefeed@comcast.net
Local feed and supply store with all of your pet and farm needs.

ROCHESTER
SunnyNook Farm
32 Neck Rd 8 (508) 763-5405
sunnynookfarm.com
If you’re looking for high quality and personal service, visit SunnyNook Farm. Offering the best in pet foods and supplies, for animals of all sizes, including hay and bedding products. They also carry a variety of landscape materials for garden lovers as well. SunnyNook Farm has been located in Rochester since 1926.

SCITUATE
Food Scribe Consulting, LLC
ccbecker@fooodscribeconsulting.com
foodscribeconsulting.com
As a woman-owned boutique firm specializing in technical and editorial storytelling for the food system client, they design stories and strategies that create joy — for the New England-based farmers, coastal fishers, purveyors, food policy councils, and nonprofits that help bring good food to our tables. Refine and elevate your organization’s voice with Food Scribe Consulting!

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

Lopes Farm
121 Plain St • (508) 822-6635
lopesfarm@comcast.net
Sunnynook Farm produces and sells local hay, grain, and bedding products. Hay Ray’s Farm & Feed store. They provide hay, grain, and shavings to the local livestock owners as well as farm supplies, dog & cat food, and wild bird seed. Open Tuesday-Friday, 1PM-5PM, Saturday 8AM-4PM, and closed on Sunday and Monday.

Meatworks
287 State Rd (Rte. 6) • (774) 319-5616
travis@meatworkswestport.com
meatworkswestport.com
Meatworks is a state-of-the-art USDA-inspected multi-species meat processing facility and Retail Store providing the highest animal welfare and humane handling standards, food safety standards, and full traceability via their integrated tracking system. Meatworks offers small farms vacuum packaging and value added services including patties, sausages, conventional or naturally cured bacon and ham, and more. To book processing dates or for more information, contact Travis via email. Visit the Retail Store at Meatworks, open daily to the public offering locally raised beef, pork and lamb in a variety of cuts.

WEST WAREHAM
Hay Ray’s Farm & Feed
1077 Main Rd • (508) 636-5250
rayraposa@verizon.net
Hay Ray’s is a family run 100 acre hay farm and feed store. They provide hay, grain, and shavings to the local livestock owners as well as farm supplies, dog & cat food, and wild bird seed. Open Tuesday-Friday, 1PM-5PM, Saturday 8AM-4PM, and closed on Sunday and Monday.

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.
SEMAP MEMBERSHIP INFORMATION

Being a SEMAP member gets you access to a variety of programs, from hands-on Technical Assistance to discounted access to events and more. Membership allows you to support local agriculture, while also connecting with our broad network of agricultural resources. SEMAP is now offering free membership to BIPOC-owned farms as part of our work to promote equity in our food system.

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 a Buy Fresh bumper sticker, a Local Food Guide, and a discount for SEMAP’s annual Agricultural and Food Conference.

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

JOIN TODAY: 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.

MAIL PAYMENT TO:

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

Or join online: semaponline.org/support

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