

Mann Orchards

open 7 days a week Mon-Sat 8~6 Sun 8~5 ALL YEAR ROUND 978.683.0361 27 PLEASANT VALLEY ST. METHUEN MAWWW.Mannorchards.com



Fresh Baked Homemade Pies

Made with the very best ingredients, for every holiday meal



Quality, Prepared By Hand | Monday-Friday 11am-2pm





Our Own Apples, Fruits & Vegetables

Prepared Dinners & Seasonal Specials

Gourmet Fruit & Gift Baskets







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CONTRIBUTORS: JOY NOWAK, LIZZ ANDERSON







What is Northeast Harvest?



NORTHEAST HARVEST is a Buy Local Program representing almost 400 farms, farmers' markets, and fisheries in Essex and Middlesex counties and is supported by the Essex Agricultural Society and MDAR. We connect farmers with consumers, as well as strengthen the current farms and fisheries in northeast Massachusetts in order to continue growth of the local food economy. We work in collaboration with many other organizations, as well as individual growers and agricultural producers to highlight the number and variety of farms and food products that are available in northeast Massachusetts.

Our mission is to help consumers discover, enjoy and support farmers, fishermen, and local agriculture in Essex and

Middlesex Counties of Massachusetts. It's important to us that you can easily access information about our local farms, farmers' markets, and fisheries to preserve and expand access to local food in our region. We are dedicated to informing and educating northeastern Massachusetts about the importance of local food and sustainability. We teach our youth and general community about the importance of buying local and understanding where our food comes from. Our farmers are also a great resource to use and provide workshops to help better their farm and increase their business. We promote and market our local farms, farmers' markets, and fisheries to increase income of agriculture products and increase local food economy revenue.

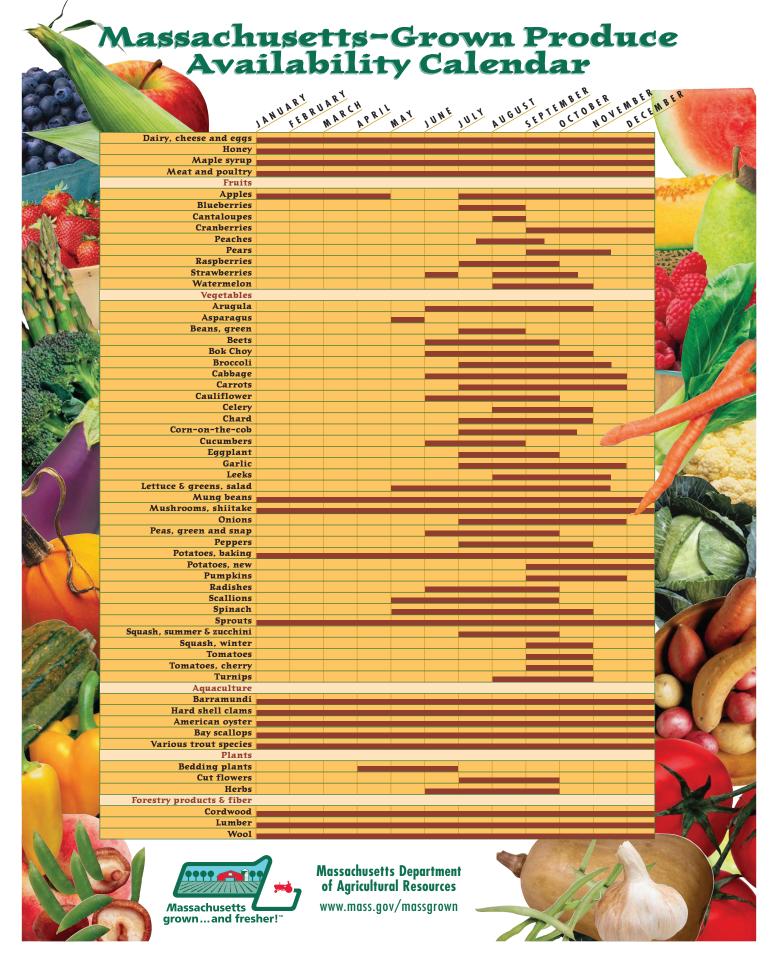
What is **Buy Local**?

REGIONAL BUY LOCAL groups connect the farmer to consumers in their local communities. Buy Local groups promote locally grown food and their local farms.

The Massachusetts Coalition for Local Food and Farms (MCLFF) is an alliance of nine regionally-based nonprofit 'Buy Local' organizations that together serve all communities in the Commonwealth. Our statewide network provides critical support to Massachusetts farmers and fishermen, strengthening the local economy, preserving active working lands and waters, and making fresh, local food more available to all members of our communities. Together, we can increase Massachusetts local food economy and increase awareness about agriculture in our state.

Northeast Harvest Agriculture Profile

- » Our region in Essex and Middlesex counties has 1,039 FARMS which is a decrease of 21%.
- » Farms in Essex and Middlesex counties has over 48,058 ACRES and the average farm is 47 ACRES. Even though the number of farms has decreased, the average farm has increased by 7 ACRES.
- » The average farm market value per farm is \$90, 308.
- The AVERAGE AGE of a farmer in our counties is 57.75. Of those farmers are 991 MALES and 891 FEMALES.



Local Farms LISTED BY COUNTY

ESSEX COUNTY

AMESBURY

Al's Hives & Honey FMV

Alan Rudolph-Arensback 98 South Hampton Road (781) 844-9235

Alshivesandhoney@gmail.com www.alshivesandhoney.com

Al's Hives and Honey produces honey and honeybee products from their apiary. They also offer beekeeping supplies and services. Al's Hives and Honey can be found at the following farmers' markets: Melrose on Thursdays and Swampscott on Sundays. Open Thursday through Saturday.

Cider Hill Farm CSA | PYO

Glenn and Karen Cook 45 Fern Avenue (978) 388-5525 jenny@ciderhill.com www.ciderhill.com

Cider Hill Farm is a three-generational family farm, 145 acres in size. Their mission is to cultivate, nurture, and grow relationships. The farm store is open from early May to mid-December, selling their produce that is harvested at peak maturity. The farm offers CSA shares and pick-your-own in season – strawberries, blueberries, raspberries, peaches, apples, and pumpkins. Cider Hill Farm operates the farmland on solar energy and wind turbines. They offer a variety of educational programs and many events at the farm.

ANDOVER

Konjoian's Greenhouses

225 Chandler Road (978) 375-9303

konjoiansghls@gmail.com www.konjoiansgreenhouses.com

Konjoian's Greenhouses and Landscape Solutions is Merrimack Valley's premier grower of the highest-quality annuals, vegetables, potted flowers,

hanging baskets, gardening θ landscaping materials and supplies. Their experienced staff can help answer your questions and provide advice to help your outdoor garden flourish.

BEVERLYBeverly Tree Farm Pyo

The Bertolon Family 300 Dodge Street (978) 778-5832

www.beverlytreefarm.com

Beverly Tree Farm is located on 27 acres of flat, fertile soil, and home to one of the few remaining choose-and-cut Farms on the North Shore of Mass. They offer Balsam Fir, Fraser Fir, and some Concolors trees. They are open during the holiday season for your Christmas tree needs. Please visit website to see when they are open.

Rose Hip Farm

61 Conant Street (978) 927-2943

www.facebook.com/Rose-Hip-Farm

Rose Hip Farm sells annuals, perennials, summer vegetables and chrysanthemums from a rustic barn during the growing seasons, and in late November the structure is transformed into a Christmas oasis, with greens, wreaths, baskets and kissing balls hanging from rafters.

Grounded Flower Farm csa

Emily Round 733 Cabot Street (781) 346-6726

emily@groundedflowerfarm.com www.groundedflowerfarm.com

Grounded Flower Farm specializes in "ethically and ecologically grown" flowers. Although not yet certified organic, they follow organic farming practices. The farm is located at the New Entry Sustainable Farming Project in Beverly and with hope to purchase more land in order to share with the public. They offer summer

V • Vendor at farmers' market

PYO • Pick-you-own offered

CSA • Community supported agriculture
HIP/SNAP • Accepts use of HIP/SNAP



LOCAL FARMS LISTED BY COUNTY





CSA's, both half and full shares. Flowers can be purchased through the website and delivered at a small cost to the North Shore or contactless pickup at Lillooet Farm in Boxford.

BOXFORD Herrick Tree Farm Pyo

Tom LaPointe
17 Herrick Road
(978) 372-2509
fgforestry@aol.com
www.herricktreefarm.com

Herrick Tree Farm is a local Boxford Christmas tree farm that provides trees for consumers during the holidays. They offer Concolor Fir, Fraser Fir, and Balsam Fir. The land has been in the Herrick Family for at least 7 generations and in 1990 was donated to the New England Forestry Foundation. The forest is open for passive recreation with an excellent trail system.

Ingaldsby Farm Pyo

Thomas Price 14 Washington Street (978) 352-2813 ingaldsbyfarm@yahoo.com

Ingaldsby Farm offers seasonally grown and harvested fruits, vegetables, and plants from April through al-

most the end of December. Crops they produce are lettuce, squash, broccoli, peas, carrots, and cucumbers, several varieties of peppers, tomatoes, Swiss chard, corn, beets, small berries, apples, and pumpkins. They also offer at least 8 pick your own crops seasonally.

King's Tree Farm & Nursery

Dick & Eva King
44 Belvedere Road
(978) 352-6359
info@kingstreefarmandnursery.com
www.kingstreefarmandand
nursery.com

King's Tree Farm and Nursery was opened in 1981. They sell a selection of flowering trees, evergreens, and perennials and specialize in native plants, wetland species, and lilacs.

Lillooet Farm

Gillian Marino & Nathaniel Higley 42 Topsfield Road lillooetcheesery@gmail.com www.lillooetcheesery.com

Lillooet Sheep & Cheesery produces sustainably crafted farmstead cheese, meat, and wool from their sheep using practices that honor the animals, the land, and the community. The farm stand is self-service and open 7 days

a week. They offer goat milk cheeses, pasture-raised lamb, and locally spun yarn. They also stock a variety of locally-made artisan products.

Millbrook Fields Farm

Rena Funkhouser 642 Main Street (978) 352-4935 info@millbrookfields.com www.millbrookfields.com

Millbrook Fields Farm is a small farm located in West Boxford. They breed Belted Galloways and feed them naturally with grass and hay as their sole forage. Their beef is sold at the charming West Village Provisions store at 561 Main Street, Boxford, MA.

Paisley Farm & Greenhouses

Bill & Debi Paisley 189 Washington Street (978) 352-2332 greenwmn@aol.com www.paisleyfarm.com

Paisley Farm & Greenhouses is a fourth generation family owned and operated farm since 1932, specializing in herbs, flowering and produce plants, and their own field grown produce. Their roadside farm stand also offers pure raw local honey and

produce for other local farms. For the holidays, they change their greenhouse into a Christmas Shop and offer American-made gifts along with Christmas trees and all the fixings.

DANVERS Clark Farm FMV

Bill Clark 163 Hobart Street (978) 774-0550

clarkfarmdanvers@gmail.com www.clarkfarmdanvers.com

Clark Farm has been in the Hobart/ Clark family since 1728. It is classified as one of America's Founding Farms. Bill Clark has been living and/or farming on Clark Farm his whole life. Even when teaching full time, Bill continued to keep the farming tradition alive. Now retired, he has devoted himself to growing quality crops free of herbicides and pesticides. The farm's own composting operation supplies the farm, in addition to area landscapers and homeowners, with a nutrient rich soil additive. Horticultural/greenhouse flowers have become the #1 seller at the farm with spring being the busiest season. Mulch in a variety of colors is another springtime staple. Fall brings pumpkins, straw, cornstalks, gourds, winter squash, cider, and other seasonal necessities. They offer berries, flowers plants, herbs, mulch/compost, vegetables, and much more. Clark Farm can be found at the following farmers' markets: Swampscott on Sundays; Salem on Thursdays; Marblehead on Saturdays.

Connors Farm csa, pyo

Robert Connors 30 Valley Road (978) 777-1245 info@connorsfarm.com www.connorsfarm.com

Connors Farm was established in 1904. The farm includes one hundred forty acres of land which is used to grow crops such as corn, tomatoes, strawberries, raspberries, squash, pumpkins, apples, peaches, cut flowers and many other types of produce. The farm also makes use of eight greenhouses for a variety of uses. The farm has many different

attractions such as their corn maze, pick your own, and may other family fun activities!

O'Brien's Garden Center

Patrick O'Brien
15 South Liberty Street
(978) 979-1333
obriensgardencenter@gmail.com
greenlawnpros@gmail.com
www.facebook.com/OBriens
GardenCenter

O'Brien's Garden Center will continue the local legacy of its predecessor, Gibney Garden's, by providing the North Shore of MA a locally owned and operated garden center supplying everything from flowers, shrubs, veggies, compost, mulch and more. They offer full landscaping services and Christmas trees along with all the greens during the holiday season.

ESSEX Alprilla Farm csa, fmv

Noah Kellerman 94 John Wise Avenue (978) 273-9339

www.alprillafarm.com

Alprilla Farm's land has been farmed since the 17th century. Their ecologically grown vegetables, grains and beef are available through their CSA, restaurants, natural food markets and other venues around the North Shore. They don't just do vegetables! Whole-wheat flour, corn meal and beans are available, too. And they offer 100% grass fed beef for sale in bulk in mid-summer and autumn. Alprilla Farm can be found at the following farmers' markets: Cape Ann Farmers' Market and Common Crow Natural Market – both located in Gloucester

Blue Moon Farm

Patti Byrne
28 Choate Street
(978) 768-3399
patti@bluemoonfarmessex.com
www.bluemoonfarmessex.com

Blue Moon Farm Essex began in 2016 following the closing of Goose Cove Gardens in Gloucester. Once in a blue moon an opportunity comes along that you just cannot let pass you by – so began Blue Moon Farm. They offer organically grown vegetable seed-

lings, herbs, and flowers.

Itsy Bitsy Farm Mary 122 Main Street mary@itsybitsyfarm.com www.itsybitsvfarm.com

The Itsy Bitsy Farm is a small, no-till farm that produces veggies, fruits & flowers with organic principles. They have a season farm stand and provide the "Farm to Fork" specials at Shea's Riverside Restaurant & Bar in Essex.

GEORGETOWN Catbird Farm

Laura Short & Vanessa Romasco 59 Warren Street (978) 912-1620 catbirdfarm59@gmail.com www.catbirdfarmgeorgetown. wordpress.com

Catbird Farm produces and sells a variety of items including pumpkins, zucchini, summer squash, raspberries, eggs, tomatoes, flowers, and our own herbs, among other things. Garlic is their specialty item.

Ingraham Christmas Tree Farm PYO

William Ingraham 167 Nelson Street (978) 352-8083 cingraham@comcast.net www.facebook.com/ingraham christmastrees

Ingraham Christmas Tree Farm is a local Christmas tree farm where you can cut your own tree, or they will cut it down for you! They are only open for a short season during the holidays.

Nunan Florist & Greenhouses

Stephen Flynn, Jr. 269 Central Street (978) 352-8172 info@nunans.com www.nunans.com

Nunan Florist & Greenhouses is a full-service garden center that grows fruit and vegetable starter plants and herbs to support and promote local gardening. They offer a florist shop, nursery, landscape knowledge, plant rentals, and interior plantscaping business.

GLOUCESTER

Marshall's Farm Stand

HIP/SNAP

Robert Marshall 144 Concord Street (978) 283-2168

MarshallsFarm@live.com www.marshallsfarmstand.com

Marshall's Farm Stand is family owned and operated - for many generations. They provide the community with a selection of homegrown & locally grown fresh seasonal produce and an abundant variety of annual & perennial flowers, vegetable and herb plants. They also offer landscape supplies. Farm animals include alpacas, turkeys, ducks, chickens, horses and a peacock.

GROVELAND

C. J. Donovan & Sons

Nursery - PYO

Charles Donovan 65 School Street (978) 372-9951

cjdonocannursery@gmail.com www.facebook.com/CJNursery

C. J. Donovan & Sons Nursery is a cut-your-own Christmas tree farm! They open the weekend before Thanksgiving.

HAMILTON Brick Ends Farm

Peter Britton 464 Highland Street (978) 468-3131

john@brickendsfarm.com www.brickendsfarm.com

Brick Ends Farm is a composting facility that offers bulk organic garden compost, compost tea, garden soil and compost to farmers and lawn and garden centers throughout Maine, Massachusetts, and New Hampshire. More than \$55 billion worth of food, potential energy, and soil amendments are sent to landfills each year in the US. Brick Ends Farm helps to divert this waste by using their equipment to create organic compost an alternative to animal manure. With waste products from cafeterias, curbside pickup, and supermarkets, they are able to create rich compost. In fact, some people call it "black gold". Delivery services are available.

First Light Farm CSA csa

Mike Raymond 464 Highland Street (781) 710-6749

firstlightfarmcsa@gmail.com www.firstlightfarmcsa.com

First Light Farm grows biologically sustainable vegetables. They prioritize soil health, and grow and share nutritious high-quality vegetables with the community. They sell most produce through their Community Supported Agriculture program, or CSA. They offer a Spring Share, a Summer Share, and a Fall Share, to give the members of the community the opportunity to eat fresh and local almost year-round. New is the Freedom Share which allows you to customize your share.

Iron Ox Farm csa | FMV

Alex Cecchinelli & Stacey Apple 656 Asbury Street (978) 317-8148

ironoxfarming@gmail.com www.ironoxfarming.com

Iron Ox Farm is a small organic vegetable farm. Although the farm is not certified organic, they use all organic practices and strive to go beyond the organic standards. They distribute their vegetables in a number of ways; through their CSA, farmers' markets, and wholesale to many local restaurants and food businesses. Iron Ox Farm can be found at the following farmers' markets: Gloucester (Cape Ann) on Thursdays; Marblehead on Saturdays.

HAVERHILLChris's Farm Stand

CSA | HIP/SNAP

Chris & Marlene Stasinos 436 Salem Street (978) 994-4315

marlene@chrisfarmstand.com www.chrisfarmstand.com

Chris's Farm Stand has grown over time and is still a family run business with the fourth generation of Stasinos farmers. The farm grows a wide variety of fresh vegetables, along with pork, turkey and chicken eggs. There is also another location where you can find Chris's Farm Stand in

Peabody, MA at 11 Lake Street. CSA pick-ups are available at the farm stand in Peabody, as well as the Bradford location.

Crescent Farms

Davidowicz Family 140 Willow Avenue (978) 914-3158 debbyd5@verizon.net www.crescentfarm.com

Crescent Farms consists of over 400 acres of pumpkin patches, gourds, hay fields, corn fields, and produce. The farm has many things to offer to the public. In the spring they have planting tours; in the summer they offer agricultural tours on baling hay; and in the fall they have pumpkin picking tours. All tours include a fun hayride.

Fay's Farm & Orchard

PYO | FMV

Diane Fay Amesbury Line Road (978) 502-2148 fayfarm@hughes.net

Fay's Farm & Orchard is a small farm where you can pick your own peaches and apples when they are in season. They also offer cider at their farm stand and local farmers' market in Haverhill.

Hansen's Tree Farm Pyo

Bruce Hansen 1100 North Broadway (978) 374-9466

HansensTreeFarm@gmail.com www.hansenstreefarm.com

Hansen's Tree Farm is a small family-owned Christmas tree farm that has been in business for over 25 years. The farm supplies the local community with home grown Christmas trees. They sell a variety of trees including Blue Spruce, White Spruce, Balsam fir, and Douglass fir. They provide pre-cut and cut your own tree as well.

Kimball Farm

Tyler Kimball 791 East Broadway (978) 807-3214

Tyler@kimballfarmharvesthill.net www.kimballfarmhaverhill.net

Kimball Farm is a working family

farm that has been in the family since 1820 and is now owned and run by 9th generation farmer Tyler Kimball. They raise beef cattle, llamas, pigs and chickens. Kimball Farm is a leading supplier of hay, feed and bedding for horses and cattle to many farmers in New England. They have a farm stand that opens in early summer and offers a selection of grass fed beef, all natural pork and fresh eggs raised right here as well as produce such as garlic, onions, and potatoes.

Rogers Spring Hill Garden & Farm Center Pro

Barbara Rogers-Scharneck 1269 Boston Road (978) 372-4780 info@rogersspringhill.com www.rogersspringhill.com

Rogers Spring Hill Garden & Farm Center is a four-generation family farm - it is both a farm and a garden center for the locals of Haverhill. They provide home grown annuals and perennials as well as vegetables and offer pick-your-own. It's the largest nursery in the Merrimack area today.

Srybny Farms

Kathleen Srybny
712 Hilldale Avenue
(978) 374-9270
info@srybnyfarmstand.com
www.srybnyfarmstand.com

Srybny Farms has been growing fruits and vegetables since 1917. The farm offers a wide variety of fruits and vegetables as well as perennials, vegetable plants, hanging baskets, potted plants, and salt marsh hay.

Turkey Hill Farm PYO

David & Diane Butt 380 Middle Road (978) 372-9474 turkeyhillfarm@hotmail.com www.turkeyhillfarm.com

Turkey Hill Farm grows and offers pick-your-own blueberries and raspberries in July and August; flowers from mid-July to early September; and tagging for Christmas trees starts the first Saturday in November. Their secure tagging system means you will get the tree you tag. You can

return and have the fun of cutting your own tree or arrange, in advance, for them to cut your tree and have it ready to pick up on a future date.

Wally's Vegetables CSA | HIP/ SNAP | FMV

Wally Lesiczka 799 Amesbury Road (978)-265-5003

stephanielesiczka@gmail.com www.facebook.com/WallvsVegetables

Wally's Vegetables offers dozens of fruits, vegetables, plants, holiday decorations and Christmas trees. They also offer several food products and specialize in Polish food featuring kielbasa, stuffed cabbage, pierogi and fresh rye bread. Every year Wally's has a small display in the Fruit and Vegetable Barn at the Topsfield Fair and appear at numerous farmers' markets. Wally's now offers CSA opportunities and participates in the HIP program offering fruits & veggies to EBT/SNAP (food stamp) participants.

Willow Spring Vineyards FMV

Jim & Cindy Parker 840 West Lowell Avenue (978) 374-1473

contact@willowspringvineyards.com www.willowspringvineyards.com

Willow Spring Vineyards offers their fine wines at their barn, farmers' markets, restaurants, and local grocery stores. They host tastings at their barn, along with private events and weddings.

IPSWICH Appleton Farms csa

219 County Road (978) 356-5728

appletonfarms@thetrustees.org www.thetrustees.org/place/ appleton-farms

Appleton Farms is one of the oldest continuously operating farms in the country, established and maintained by nine generations of the Appleton family. The farm consists of 1,000 acre pastoral landscape. Cows graze out on pasture and are milked each morning and afternoon – their milk is used to make aged and fresh cheeses on-site. Fresh eggs are col-

lected daily from the chicken "tractor" that houses our chickens, while our free-range grass-fed beef herd grazes in the Great Pasture. During the haying season, the farm produces thousands of bales of hay annually to feed the livestock, and all farm waste is composted and turned out on our fields. Hundreds of families visit the farm during the growing season to pick their own vegetables as a part of our Community Supported Agriculture (CSA) program.

Corliss Brothers

Steven Calef 31 Essex Road (978) 356-7284

info@clematisnursery.com www.corlissbrothers.com

Corliss Brothers is a local, full-service family-owned retail garden center and nursery. They offer the widest assortment of plants in top condition. They have all the latest flowering plants and shrubs in addition to mature trees and evergreens for instant appeal - no need to wait years for things to grow!

Marini Farm

CSA | HIP/SNAP | PYO

Mario & Michael Marini 259 Linebrook Road (978) 356-0430 info@marinifarm.com www.marinifarm.com

Marini Farm is a third-generation farm growing over 200 acres of mixed fruits and vegetables. The farm also leases property around the area to grow over 100 acres of sweet corn. In the spring season there is an acre of greenhouses where a beautiful assortment of annuals, perennials, herbs, and vegetable plants are grown. They have tons of activities for guests to engage in at the farm to have a great agricultural experience. Visitors love coming in the fall and going through their amazing Corn Maze! In November, they transform the farm stand into a holiday destination for Christmas on The Hill. They also offer CSA opportunities.

Marshview Farm csa

31 Fox Creek Road info@marshview.farm www.marshview.farm

Marshview Farm offers CSA's and is a vendor at area farmers' markets where shares may be picked up. Home delivery is also an option, depending on location, delivery fees may apply. They grow diversified vegetables for the farmers' markets and for their CSA's. While they are not certified organic, produce is grown to organic standards.

Northern Lights Farm Stand Ipswich

Peter Johnson 243 High Street (978) 312-6728

northernlightsfarmstand@gmail.com www.facebook.com/Northern-LightsFarmstand

Northern Lights Farm Stand has locations in both Ipswich and Wenham (66 Cedar Street). They grow seasonal vegetables and flowers at both stands. A number of Amish farm products are also sold. Fall and spring plants along with Christmas trees when in season are sold. Both stands are open year round!

Russell Orchards PYO

Miranda Russell 143 Argilla Road (978) 356-5366 info@russellorhards.com www.russellorchards.com

Russell Orchards is a family owned and operated 120 acre fruit farm. They grow a variety of fruits and offer pick-your-own in season: strawberries, cherries, raspberries, currants, blueberries, blackberries, apples. With a bakery, winery, and animal barnyard in a beautiful setting, it is a great place to bring the family. They also offer school tours.

Three Sisters Garden Project csa

Liz Green 10 Jeffrey's Neck Road info@threesistersgarden.org www.threesistersgarden.org

The Three Sisters Garden Project is a collaborative effort that brings

together a wide range of community groups to nurture sustainable local food systems that connect us to the land and to each other. They farm on 170 acres and grow nutritious foods. They offer a CSA.

Tomten Beeworks FMV

Mary and Dave Mansur (978) 821-1299

queenbee@tomtenbeeworks.com www.tomtenbeeworks.com

The Tomten Beeworks has been keeping bees for about 20 years. During that time, Mary Mansur has built a loyal following of customers for her hand-crafted beeswax candles, suncatchers, honey pot, raw liquid and creamed honey, and most recently an excellent honey-beeswax soap. Their products are available at local farmers' markets, online, festivals, and at a few high-quality local retail locations.

MANCHESTER-BY-THE-SEA

Utopia Farms csa

Marilyn Donati 1 Atwater Avenue (978) 526-0921

utopiafarms2009@gmail.com www.facebook.com/UtopiaFarms09

Utopia Farm is a 12 acre farm which offers fresh produce and other great baked goods. They also offer a CSA program.

MERRIMAC MerriHill Tree Farm PYO

Jim & Ellen Colburn 104 West Main Street (978) 346-4381

info@merrihilltreefarm.com www.merrihilltreefarm.com

MerriHill Tree Farm is a family-owned Christmas tree farm. The family began planting four varieties of Christmas trees in 2005, and has been fertilizing and trimming trees, mowing and weeding fields every year since. They sell a variety of trees such as Fraser, Douglas Fir, Canaan Fir, and Colorado Blue Spruce and offer cut-your-own.

METHUEN

Duerrs Greenhouse

John Duerr 148 Hampshire Road (978) 794-8180

john@duerrsgreenhouse.com www.duerrsgreenhouse.com

Duerr's Greenhouse is a family owned and operated greenhouse and nursery that has been providing the highest quality product for over 30 years. They offer an extensive selection of annuals, perennials, vegetable plants, hanging baskets and are the home to the original Buddy Basket! They also offer landscaping services and mulch and loam delivery.

Mann Orchards

William Fitzgerald 27 Pleasant Valley Street (978) 683-0361

office@mannorchards.com www.mannorchards.com

Mann Orchards has been family owned since 1877. Mann's is 100% dedicated to serving the Merrimack Valley with the best farm fresh and locally grown produce available from local farmers. Their ultimate goal with their fresh produce selection is to bridge the gap between the dinner table and the local farms. Their farm store offers vast selection of locally made gourmet foods, marinades, jams, jellies, candies and more. They have an assortment of oven ready and marinated meats and seasoning blends. They carry a delicious variety of fresh pastas and sauces in their farm store. They also offer a great selection of craft beer, hard cider, and wine. Mann Orchards is especially well known for their bakery, especially the pies that they sell at their farm stand and also to other farms.

Mann Orchards Riverside Farm Pyo

Josh & Matt Fitzgerald
445 Merrimack Street
(978) 683-0361
office@mannorchards.com
www.mannorchards.com/riverside-farm

Mann's Riverside Farm is a fall event not to be missed. They have a 7 acre

Mann's Maze, as well as activities for families including hay rides, a spider web climber, a sandbox, giant chess and checkers, pumpkin bowling, a bean bag toss, water pump races, a mini hay maze, a petting zoo, a giant coloring mural and more! They also offer your fall favorites like kettle corn, cider donuts, candy apples, and more – not to mention Mann's homemade apple crisp!

Pleasant Valley Gardens

CSA | FMV

The Bonanno Family 255 Merrimack Street (978) 682-9563

info@pleasantvalleygardens.com www.pleasantvalleygardens.com

Pleasant Valley Gardens is a family owned farm for over 100 years. Vegetables are produced for wholesale markets. They raise flowers and vegetable transplants in their greenhouses and fields for retail and wholesale. They provide a CSA for the community to allow locals to be able to get farm fresh produce.

Raymond's Turkey Farm

Jim Rischer 163 Hampstead Street (978) 686-4075

www.raymondsturykeyfarm.com

Raymond's Turkey Farm is a family-owned turkey farm that started in 1950. They raise about 20,000 turkeys a year. For over 50 years, they have been raising Broad Breasted White Holland turkeys. They sell various turkey products such as turkey pies, turkey sausage, turkey burger, turkey meatball, and much more.

MIDDLETON Richardson's Farm

Dave Daniels 156 South Main Street (978) 774-5450

info@richardsonicecream.com www.richardsonicecream.com

Richardson's Farm is a dairy farm that has been providing the community with fresh dairy products since 1900. In 1978, they launched their wholesale business, delivering ice cream to other dairy stands, grocery



stores and restaurants throughout New England. You will not be surprised to find Richardson's ice cream at many stores. Sheep, chickens, ducks, and even a rooster have joined the 370 cows at the farm.

NEWBURY Colby Farm

J R Colby & Elizabeth Knight 50 Scotland Road (978) 465-8818 liz@colbyfarms.com

www.colbyfarms.com

Colby Farm is a family run farm consisting of 350 acres of hayfields and 20 acres of vegetables and herbs. The farm stand has a variety of locally grown food as well as locally sourced goods. The farm began operating in 1960, with 1st generation farmer, William Colby. Today, his son, J.R. Colby, and partner Elizabeth Knight run the farm.

Their goal is to provide your family with safe, local food while being mindful of the ecology of our area and the environment in general. A

highlight each fall is their Sunflower Field - make sure you visit when their sunflowers are in bloom! The fields of beautiful sunflowers are great for amazing photo ups!

High Road Farm csa

240B High Road (978) 844-1236

mcdonoughcanton@gmail.com www.highroad.farm

High Road Farm is committed to preserving Newbury's historic farmscape. It's a non-certified organic farm focused on growing high quality nutrient dense vegetables with techniques included pasture grazing livestock, crop rotations, and using natural minerals in their soil. High Road offers several CSA's in exchange for 3-5 volunteer hours on the farm helping with seeding, planting, weeding, harvesting, washing, and packing. The farm is open to willing community members.

Tendercrop Farm PYO

Mathew Kozazcki
108 High Road
(978) 462-6972
info@tendercropfarm.com
www.tendercropfarm.com

Tendercrop Farm of Newbury has the freshest produce, meats, and poultry. They also offer baked goods, plants, flowers, prepared foods, and pick-your-own when in season. At Tendercrop Farm they raise their own hormone-free and antibiotic-free chickens, Black Angus beef, and tur-

keys, so you can be assured that you're

getting the very best quality products.

NORTH ANDOVER Barker's Farmstand Pyo

Dianne Barker 1267 Osgood Street (978) 683-0785

Barker's Farmstand was established in 1642 and has been owned by the Barker Family since then - current owner Dianne Barker is the 11th owner in the family. They're known for their variety of fresh produce, especially their big apples during apple picking season. They also have a variety of other fruits - strawberries, blueberries, raspberries, etc. - that are always a hit. Benson's Ice Cream along with other foods are sold here, as well.

Boston Hill Farm Pyo

Ben Farnum 1370 Turnpike Street (978) 681-8556 bostonhillfarm@verizon.net www.bostonhillfarm.com

Boston Hill Farm has a farm stand with a variety of different products such as pies, fresh honey, ice cream, home grown vegetables, and much more. They also offer pick-your-own in season, - strawberries, raspberries, blueberries, peaches, apples, pumpkins.

Roche Farmstand

600 Waverly Road (978) 725-9577 roche@rochefarmstand.com www.rochefarmstand.com Shortly after the turn of the 20th century, John and Nora Roche purchased the land that is now Roche Farm. They turned it into a successful dairy business and passed their legacy onto their children. Over the past hundred years, Roche Farm has provided agricultural products to the surrounding community. Today, Roche Farm stand offers a seasonal variety of plants, household decorations, and activities for your family's enjoyment.

Smolak Farms CSA | PYO

Michael Smolak 315 South Bradford Street (978) 682-6332 office@smolakfarms.com

www.smolakfarms.com
Smolak Farms of North Andover

Smolak Farms of North Andover provides agriculture, education, and entertainment at their farm. Visitors come to pick fruit from their orchards and shop at the farm stand and bakery. Children can go on one of the many types of educational or entertaining hayrides. They also have



parties and summer programs for children. Families come to festivals they host from metropolitan Boston and beyond throughout the year. Smolak offers a CSA for fruit, vegetables, and herbs.

PEABODY Brooksby Farm PYO

JoAnne Roden 54 Felton Street (978) 531-7456 brooksbyfarm@yahoo.com www.brooksbyfarm.org

Brooksby Farm is a 275 acre working farm and conservation area. The farm stand offers a large variety of fruits, vegetables, and plants. They also sell eggs, ice cream, novelties, and many other food products.

Brooksby Farm offers pick-your-own, - raspberries, blueberries, peaches, apple. Their mission is to ensure that local residents will be provided with valued conservation, agricultural benefits, recreation and educational opportunities. They also have educational programs and a venue for birthdays and weddings.

Chris's Farm Stand

CSA | HIP/SNAP

Chris & Marlene Stasinos 11 Lake Street (978) 994-4315

marlene@chrisfarmstand.com www.chrisfarmstand.com

Chris's Farm Stand has grown over time and is still a family run business with the fourth generation of Stasinos farmers. The farm grows a wide variety of fresh vegetables. They also offer fruits, honey, hay, eggs, turkeys, and meat. There is also another location where you can find Chris's Farm Stand in Haverhill at 436 Salem Street. CSA pick-ups are available at the farm stand in Peabody, as well as the Bradford location.

Crystal Farm

Vincent Gaglione
18 Lake Street
(978) 790-5563
joegaglione@crystalbeesupply.com
www.crystalbeesupply.com
Crystal Bee Supply is a fami-

ly owned-beekeeping farm. They maintain about 200 hives, sell nucs and bee packages, raise queens, offer pollination, produce honey and has a store with anything a beekeeper might need. They are a certified Mann Lake and Dadant Dealer and carry a full line of beekeeping clothes, tools and woodenware. They have Maxant honey extractors in stock. Crystal Bee also carries multiple sizes of honey jars and containers. Open by appointment only – please call ahead.

Dunajski Dairy

Theodore Dunajski 28 Buxton Road (978) 303-5111 info@ddairy.com www.ddairy.com

Dunajski Dairy is the maker of the Pure Country label - one of the freshest dairy products available. Their milk is on the store shelf the same day they produce it. They raise their cows from calves, maintain a high-quality herd, and grow their own feed ensuring their cows produce the best possible milk. Dunajski Dairy does not sell to the retail market but does sell wholesale and you can be sure to find the "Pure Country" brand in many stores.

Northeast Nursery

234 Newbury Street (978) 535-6550 retail@northeastnursery.com www.northeastnursery.com

Northeast Nursery supplies landscapers and homeowners with the finest bulk goods, plant materials, and gardening supplies. Staffed by former professional growers, golf course superintendents, irrigation specialists, and certified arborists, our garden and contractor centers are prepared to assist with the most complicated challenges. They will help you with your design and planting needs!

Tillies Farm

Billy Murphy 189 Lynn Street (978) 854-6248 www.tilliesfarm.org

Tillies arm brings local farm-fresh food to the community using sustain-

able farming practices with a focus on education for community members, youth, and vocational training. They offer a variety of fresh fruits and vegetables, annuals and perennials, and seasonal decorations.

ROCKPORT Seaview Farm csa | FMV

Ken Lane 38 South Street (904) 753-0342

seaviewfarmrockport@gmail.com www.seaviewfarmrockport.com

Seaview Farm was established in 1838. They feature Rockport-raised grass-fed beef and meat chickens. They partner with First Light Farm in Hamilton to offer fresh produce along with their own vegetables. Seaview Farm carries farm stand staples, such as honey, maple syrup, fresh eggs, and local artisanal goods. They also offer 2 CSA's – Veggies and Meat. Seaview Farm can be found at the following farmers' markets: Cape Ann/Gloucester on Thursdays and Rockport on Saturdays.

ROWLEY Chickadee Hill Farm CSA

Jeff Head 366 Central Street (978) 948-8620

Cory@Chickadeehillfarmservices.com www.chickadeehillfarmservices.com

Chickadee Hill Farm is one of the largest firewood dealers in the area. They provide over 1500 cords per year to residential customers as well as many wholesale distributors in the area. They also offer full service lawn maintenance, and materials for landscape businesses, including loam, his own screened compost and three varieties of mulch. In the winter months you can cut your own Christmas trees on the farm. They also started a farm stand where you can purchase a variety of produce such as corn, squash, tomatoes, pumpkins and more. They serve as vendors at the local Rowley Farmers' Market every Sunday, rain or shine, so everyone has a chance to get their fresh produce!

Herrick Farm FMV

Kristen Herrick 77 Dodge Road 978-509-2201

herrickfarmrowley@gmail.com www.HerrickFarm.net

Herrick Farm is a family owned and operated 140 acre bicentennial farm. They sell many fruits and vegetables at their roadside stand and also raise grass fed beef for sale. They also sell feed hay in square and round bales and composted cow manure. The farm produces 8,000 to 9,000 pounds of milk daily, which is picked up each day by the Cabot Cooperative Agri-Mark and is distributed to Hood, Garelick and West Lynn Creamery. They just began having a small portion of this milk bottled locally so the community can try fresh from the farm milk with no hormones or antibiotics ever, pasteurized and homogenized. They recently began raising meat chickens and, as always, they sell farm fresh eggs.

Mehaffey Farm csa | FMV

Bill & Maggie Mehaffey 179 Newbury Road (978) 948-3377

mehaffeyfarm01969@gmail.com www.mehaffeyfarm.com

Mehaffey Farm is a 300 acre farm that provides the local community with quality produce and other farm products that are delicious and safe to eat. They are dedicated to building the community by promoting and educating the community about farming and agriculture so that future generations can experience farming as a viable, ethical and productive way of life. They offer CSA shares.

Mill River Winery

Donna Martin 498 Newburyport Turnpike (978) 432-1280

tastingroom@millriverwines.com www.millriverwines.com

Mill River Winery is a 100% woman-owned business by Donna Martin. The winery produces handcrafted wines using the finest grapes from Massachusetts and other notable wine regions. They offer wine to be bought by the glass, and of course the bottle, as well as cheese/charcuterie plates. "Wine Flights". They offer wine tastings - indoor and outdoor seating is available! Please call for reservations.

SALEM Beverly Bees csa | FMV

Anita Deeley 124 New Derby Street (978) 778-8276

beverlybees@gmail.com www.beverlybees.com

Beverly Bees is known for their local raw honey, beeswax candles, beeswax lip balm, lotion and salves, and bee removal. They offer a Host-A-Hive program and provide educational talks to schools and community groups. Visit their website for specifics about which farmers markets they will be attending throughout the year. Pre-Orders are encouraged for all markets. Beverly Bees is open at their Salem store on Saturdays from 12 pm to 5 pm

Maitland Mountain Farm

CSA | FMV

Peter Maitland 23 Cedarcrest Avenue (978) 548-8455

maitlandmountainfarm@gmail.com www.maitlandfarms.com

Maitland Mountain Farm is a specialized organic, urban farm. What started as a pickle operation has evolved into a full line of artisan goods. They produce over twenty different pickled products, a handful of fermented offerings, fresh eggs and a large selection of seasonal produce selection. Maitland Mountain Farm can be found at the Salem Farmers' Market on Thursdays.

SALISBURY Anything Grows csa | FMV

Rijk Gupta 30 Elmwood Street (978) 834-7879

anythinggrowsllc@gmail.com www.anythinggrows-farm.com

Formerly known as The HERB FAR-Macy, Anything Grows is a 10 acre certified organic, solar-powered farm and plant nursery selling over 800 varieties of herbs, native flowers and heirloom vegetables. Wedding and special occasion flower bouquets are available, as well as a cut flower CSA for peonies, summer flowers and dahlias. Not to be missed is their freshly grown ginger and turmeric also available in the fall. Anything Grows can be found at the following farmers' markets: Amesbury on Wednesdays; Exeter NH on Thursdays; and Marblehead on Saturdays.

Bartlett Farm

Donna Bartlett 103 Main Street (978) 465-7131

www.bartlettfarm.org

Bartlett Farm is the oldest family run farm in America, est. 1638. They are best known for their sweet corn. In May they start out with fresh asparagus and have a small glass house with quality bedding plants and hanging baskets. They then follow with strawberries and fresh peas. Throughout the summer months they pick fresh produce daily. They also sell their own natural grassfed beef. Bartlett Farm is open until Halloween with their own pumpkins, a great display of assorted winter squashes, fall mums, cornstalks and a large selection of local apples.

Pettengill Farm

Jan & Henry Richenburg 45 Ferry Road (978) 462-3675 info@pettengillfarm.com

info@pettengillfarm.com www.pettengillfarm.com

Pettengill Farm is a historic flower farm which has been in the family since 1792. They have 16 greenhouses growing a variety of annuals, perennials, shrubs, and roses. They offer classes and seminars to help with your gardening.

Stevens Tree Farm Pyo

Timothy Stevens
73 Mudnock Road
(978) 465-3037
stevenstreefarm@gmail.com
www.facebook.com/Stevens
TreeFarm

Stevens Tree Farm is a choose and

cut Christmas tree farm. They offer Concolor and Fraser Firs, Scotch Pine, and Blue Spruce trees.

SAUGUS Rocky Hill Farm

Francis Buzun

34 Butterfield Road (781) 233-9480 rockyhillfarm@comcast.net www.rockyhillfarm.net

Rocky Hill Farm specializes in organic recycling and produces high quality compost and loam. At their compost site, they accept grass, leaves and food waste which they compost in their state of the art in-vessel digester & wind rows. They also accept brush, trees, stumps and wood chips which they grind in our tub grinder producing a wood chip that is hauled to power plants to make electricity. They also offer various bark mulches and stone for all your landscape needs. Delivery is available Monday - Friday.

SOUTH HAMILTON Brick Ends Farm

Peter Britton 464 Highland Street (978) 468-3131 john@brickendsfarm.com

www.brickendsfarm.com

Brick Ends Farm is a composting facility that offers bulk organic garden compost, compost tea, garden soil and compost to farmers and lawn and garden centers throughout Maine, Massachusetts, and New Hampshire. More than \$55 billion worth of food, potential energy, and soil amendments are sent to landfills each year in the US. Brick Ends Farm helps to divert this waste by using their equipment to create organic compost an alternative to animal manure. With waste products from cafeterias, curbside pickup, and supermarkets, they are able to create rich compost. In fact, some people call it "black gold". Delivery services are available.

Meadowbrook Farm

Ronald Vandi 247 Essex Street (978) 468-3030

Meadowbrookfarms247@gmail.com www.meadowbrookfarmstand.com

Meadowbrook Farm has been an organic, family run vegetable farm for over five decades. Purchased in 1974 with the intention of creating a community centered roadside farm - Operating the farm with sustainable practices, ensuring they provide the best organically grown produce for their customers, and fostering valued relationships with the people in their community.

True Vine Farm

contact@truevinefarm.org www.truevinefarm.org

True Vine Farm is a 25 acre farm that is home to alpacas, sheep, goats, donkeys, chickens and ducks. The farm features a beautiful apple orchard, pumpkin patch and bountiful flower and organic vegetable gardens. They offer an online store for honey, eggs, and gifts.

TOPSFIELD

Alfalfa Farm Winerv

Dick Adelman 267 Rowley Bridge Road (978) 774-0014

alfalfafarm@comcast.net www.alfalfafarmwinery.com

Alfalfa Farm Winery is a family-owned and operated vineyard in rural Topsfield, Massachusetts. They produce a variety of hand-crafted wines and host customized wine tastings for up to 80 guests in their tasting room. They are open for public tastings in the summer on Sundays from 1-5 p.m. and in the fall on Saturdays and Sundays from 1-5 p.m. For a nominal fee, a souvenir etched glass taster is yours to keep, along with the opportunity to try five of their dozen or so hand-crafted artisan wines

Connemara Farm pyo

Timothy Guinee 252 Rowley Bridge Road (978) 767-6381

events@connemarahousefarm.com www.connemarahousefarm.com

The Connemara House Farm is a 36 acre family owned and operated apple orchard. The 1200-tree orchard has a variety of apples, peaches and Asian pears. Originally part of a prize dairy farm in the early part of the 20th century, and named to reflect an Irish farming heritage, the Connemara House Farm is steeped in the history and tradition of providing a bounty of fresh fruit. They offer PYO apple, peach, and pear in the fall. They also offer a wedding venue.

Holiday Tree Farm PYO

Terry Dwinell 132 Salem Road (978) 887-2670

tdwinell@verizon.net

Holiday Tree Farm provides beautiful plants and hanging baskets for your home. They also offer pick-your-own Christmas trees during the holidays.

Valley View Farm

Liz & Peter Mulholland 278 High Street (978) 887-8215

info@vallevviewcheese.com www.valleyviewcheese.com

Valley View Farm is a dairy goat farm raising Nubian goats to make five styles of goat cheeses: Chèvre, feta, bloomy rind, cave-aged tomme and a cheddar style. Baby goats, bucks and milking does are for sale annually. Other products include limited supplies of honey and maple syrup. Valley View Farm is a pick-up for Cape Ann Fresh Catch and First Light Farm CSA.

WENHAM Northern Lights Farm Stand

Peter Johnson 66 Cedar Street (978) 312-6728

northernlightsfarmstand@gmail.com www.facebook.com/Northern-LightsFarmstand

Northern Lights Farm Stand has locations in both Wenham and Ipswich (243 Main Street). They grow seasonal vegetables and flowers at both stands. A number of Amish farm products are also sold. Fall and spring plants along with Christmas trees when in season are sold. Both stands are open year-round!



Tendercrop Farm at Canaan Pyo

Mathew Kozazcki
93 Main Street
(978) 468-0041
tendercrop@verizon.net
canaanfamilyfarm@gmail.com
www.tendercropfarm.com

Tendercrop Farm at Canaan offers a bounty of apples, asparagus, beets, broccoli, corn, lettuce, melon, nectarines, peaches, tomatoes and strawberries and so much more that comes right out of their fields! The produce tastes so good because they harvest it at the peak of its flavor and freshness. For over 20 years, Tendercrop Farm provides the highest quality selection of produce available. They also have a variety of pick-your-own crops in season, and select fresh produce available grown year-round in their greenhouses.

WEST NEWBURY Artichoke Dairy Farm

Bruce Colby
51 Rogers Street
(978) 499-8600
bruce@artichokedairy.com
Artichoke Dairy Farm sells farm
fresh eggs.

Grant Family Farm FMV

Christopher Grant 866 Main Street (978) 423-6694 grantsplants@gmail.com www.grantfamilyfarmessex.com

Grant Family Farm is a small 15 acre diversified farm. They grow a wide variety of vegetables and ethnic crops, cut flowers, and pasture raised eggs and poultry. Their chickens are pasture-raised and are only fed a certified organic ration to supplement their diet. They also sell to specialty food stores, food cooperatives, restaurants, and occasionally right at the farm. Grant Family Farm can be found at the following farmers' markets: Salem on Thursdays; Marblehead on Saturdays; and Swampscott on Sundays.

Long Hill Orchard and Farm

CSA | HIP/SNAP | PYO | FMV

Cindy Adams
520 Main Street
(978) 363-2170
LongHillOrchard@gmail.com
www.longhillorchard.com

Long Hill Orchard & Farm is a family owned 150 acre orchard

and farm, established in 1896. The acres of orchards and fields offer pick-your-own (PYO) apples and pumpkins. They offer a vegetable CSA, educational programs, petting animals, and a corn maze. Long Hill Orchard & Farm can be found at the following farmers' markets; Salem on Thursdays; Haverhill on Saturdays; Swampscott on Sundays.

Maple Crest Farm PYO

John Elwell 102 Moulton Street (508) 641-5955 johnelwell@verizon.net www.maplecrestfarm.biz

Maple Crest Farm has been in the Elwell family since 1917 and the historical farmhouse dates back to the early 1700's. At this farm you can cut your own Christmas tree and they will provide saws, sleds, and twine and also will wrap your tree for you. Other crops they have are strawberries, blueberries, and raspberries.

White Gate Christmas Tree Farm - pyo

Patricia Kelly
28 Ash Street
(978) 363-2224
kellyfarm@aol.com
www.whitegatechristmastree
farm.com

White Gate Christmas Tree Farm is a choose-and-cut Christmas tree farm, allowing longtime and new customers to take part in the special family tradition by cutting down their own tree! They offer tractor rides up and down the hill, as well as complimentary hot chocolate and zucchini bread inside of their heated barn.

MIDDLESEX COUNTY

ACTON

Cucurbit Farm

Heidi Nelson
32 Parker Street
(978) 263-4506
cucurbitfarm@verizon.net
www.cucurbitfarm.com

Cucurbit Farm dates back to 1896 and has remained in the family through the 5th generation. They offer many different seasonal products whether it's perennials and annuals in April and May, fruits and vegetables in the heart of the summer months, pumpkins and corn in the fall, or Christmas trees and wreaths to get you ready for the holiday season. They also offer local milk, cheese, ice cream, eggs, honey, and maple syrup, and fresh fish on Fridays.

Idylwilde Farm

David, Richard, & Thomas Napoli 366 Central Street (978) 263-5943 info@idlwildefarm.com www.idvlwildefarm.com

Idylwilde Farm is a family farm owned by three brothers. They are always fully stocked with the finest domestic and imported produce and gourmet foods. Their homegrown crops are available when in season, and the rest of the year they provide only the finest fruits, vegetables, and herbs for their customers.

ARLINGTON

Shared Harvest CSA csa

Jane Hammer 929 Concord Turnpike (781) 316-1710

Jane@SharedHarvestCSA.com

Shared Harvest CSA is a multiple farm Winter CSA that connects local, small-scale farmers with people who wish to eat well while supporting local family farms.

ASHBY

Dave's Sugarhouse

Dave Pillsbury & Dave Lammi 1033 Jones Hill Rd, Ashby, MA (978) 386-7235

dave@davessugarhouse.com

Dave's Sugarhouse produces maple syrup and they offer great maple candies!

BEDFORD

Chip-in Farm

Paul & Neil Couvee 201 Hartwell Road (781) 275-2545

chipinfarmclasses@gmail.com www.chipinfarm.com

Chip-in Farm is a family owned and operated farm, committed to providing their customers with quality products and exceptional service. They are known for their fresh eggs sold in their store. They carry many local products, such as their own grass-fed beef, Shaw Farm milk and ice cream. Number 9 Tortilla Strips and Salsas, Bedford Blueberry Goat Farm Goat Milk and Cheese, and many more. On the farm they have a great petting zoo where you can feed the friendly goats, cow, pig, sheep, bunnies and chickens, with vegetable scraps provided free by the farm to have a great agricultural adventure with friends and family!

BELMONT

Belmont Acres Farm csa

Micheal & Hermik Chase
34 Glenn Road
(617) 866-0232
mikeandhermilk@belmontacres
farm.com
www.belmontacresfarm.com
Belmont Acres Farm is a family-run, 5

acre farm that offers CSA shares & direct sales to local restaurants and markets. They also sell at their farm stand fresh-picked produce & flowers grown on-site, as well as local meats, honey, and maple syrup. They are committed to growing the tastiest, healthiest produce available with sustainable methods, emphasizing an ecological, holistic approach to agriculture.

BILLERICA

Greenwood Tree Farm Pyo

Crystal Card 96 Dudley Road (978) 667-5380

cardbee@aol.com

www.greenwoodtreefarm.com

Greenwood Tree Farm is a Christmas tree farm that is open 4 weeks of the year. In 1984 they planted their first tree and now there are fields of Christmas trees where you can cut your own. They also have precut trees. The farm-stand sells wreaths, kissing balls, decorations, as well as handmade items such as Amish baskets and carved ornaments. They also have raw, local honey & beeswax at the farm, available for pickup during their business hours.

Griggs Farm

Bill Griggs 599 Boston Road (978) 667-9111

info@griggsfarmbillerica.com www.griggsfarmbillerica.com

Griggs Farm is family-owned and operated farm since 1943. The farm was first a chicken farm and apple orchard. In 1955, they stopped raising chicks and focused on producing fruits and vegetables. Today they are a 53 acre retail and wholesale farm growing a variety of vegetables, fruits, herbs, and flowers - both annuals and perennials. In addition, they have a 1.5 acre orchard with 8 varieties of apples available in the fall. Throughout the year, they host a number of festivals that cater to both children and adults highlighting the wonderful variety of seasons in New England.

Merrimack Valley Apiaries

Crystal Card 96 Dudley Road (978) 667-5380 cardbee@aol.com

www.mvabeepunchers.com

Merrimack Valley Apiaries is a family bee farm operating for over 50 years. They raise both the queens and the bees, which in turn produce the honeys that they sell. Each year the farm produces over one million pounds of raw honey. They provide their customers with raw varietal honeys that are local to the region in which they are produced.

CARLISLE

Clark Farm Carlisle CSA, PYO

Andrew Rodgers 185 Concord Street (978) 254-5427

info@clarkfarmcarlisle.com www.clarkfarmcarlisle.com

Clark Farm produces organic vegetables and berries for their CSA community, Farm Stand, and local farm to table restaurants. They also raise lamb, goats, pastured pork, and laying hens. They provide many educational events that engage the community and teach about agriculture. PYO is offered for various fruits, vegetables, and herbs through their "Farm Market." Check out their website for specific in-season PYO opportunities.

Great Brook Farm

Mark & Tamma Duffy 165 North Road (978) 371-7083

Great.brook.farm@state.ma.us

Great Brook Farm, approximately 300 acres, is an active dairy farm which operates year-round. The milk from their 140-cow dairy goes to West Springfield, MA where it is turned into Cabot products such as sour cream and cottage cheese. They also have a few farm animals you can visit on the farm

Rainbow Mums & Perennials

305 East Street (978) 369-0293 themumfarm@aol.com www.rainbowmums.com

Rainbow Mums & Perennials is a seasonal plant nursery. They offer fresh, "new crop" perennials and grasses from early summer through fall and have a great selection of hardy mums and perennials. They consider themselves the real "old fashioned" nursery; they accomplish that by propagating and growing from scratch each and every plant that they sell.

CHELMSFORD Neighbor's Acre Farm

CSA/FMV

Karen Vasso 10 Sharon Avenue (339) 221-0291

Neighborsacre@gmail.com www.facebook.com/neighborsacre

Neighbor's Acre was born from a passion for sustainable agriculture and optimal health. Their microgreens are grown indoors all year around in nutrient-rich soil, using organic methods, and then harvested to order at the peak of freshness. You can find Neighbor's Acre Farm at the following farmers' markets: Thursdays as Tewksbury; Saturdays at Wakefield; and Sundays at Newburyport and at the Farm Market in Lowell.

CONCORD

Barrett's Mill Farm

CSA | HIP/SNAP | PYO

Lise Holdorf & Melissa Maxwell 449 Barrett's Mill Road (978) 254-5609

lise@barrettsmillfarm.com melissa@barrettsmillfarm.com www.barrettsmillfarm.com

Barrett's Mill Farm is a Certified Organic vegetable farm. They grow over 50 types of vegetables, fruit and flowers on 15 acres of land. Vegetables are sold through their CSA and at the farm stand. They also offer a PYO Flower CSA and the pick-your-own flower fields are also open to the public at any time that the farm stand is open.

Brigham Farm Stand & Greenhouses FMV

Jane Brigham Bailey & Charles Poutasse 82 Fitchburg Turnpike (978) 287-4334

cpoutasse@comcast.net

www.brighamfarmconcordma.com

Brigham Farm is a 23-acre family-owned farm. The farm stand sells their own vegetables, cut flowers, and plants (in addition to other local produce) between April and October. The greenhouse is a great place to shop for healthy vegetable plants, annual & perennial flowers, hanging baskets, and gardening soil & compost. They re-open in late November for Christmas trees and wreaths.

Clodhopper Farm FMV

Jennifer & Dale Matthew (617) 899-7250

customer-inquiry@clodhopper.farm www.clodhopper.farm

Clodhopper Farm is a virtual market by offering online shopping for vegetables and cut flowers with delivery or pick-up options. Clodhopper Farm can be found at the Andover Farmers' Market on Saturdays.

Free Bird Farm

The Poor Family 488 Fitchburg Turnpike (978) 201-9577

thepoorfamily@gmail.com www.facebook.com/freebirdfarm concord

Free Bird Farm is a 100% sustainable farm focusing on the health and wellness of their hens and the community while also donating eggs weekly to local Greater Boston Food Pantry.

Hutchins Farm FMV | HIP/SNAP

Gordon Bemis, Brian Cramer, and Liza Bemis 754 Monument Street (978) 369-5041 info@hutchinsinsfarm.com

www.hutchinsfarm.com

Hutchins Farm is one of the oldest and largest certified organic vegetable and fruit operations. Organic since 1973, every season Hutchins actively cultivates over 35 acres of vegetables, about an acre of small fruit, and 8 acres of apples. They sell produce directly to consumers at their seasonal farm stand, and at farmers' markets, with a small amount of sales to local restaurants

Marshall Farm

Ricky Marshall 171 Harrington Avenue (978) 369-4069 ricky@marshallfarm.com www.marshall-farms.com

Marshall Farm is a 3rd-generation family farm. They provide the community with firewood and fresh farm eggs year-round. They have annuals and perennials and farm fresh vegetables and cut flowers in the late spring to early fall. They specialize in tomatoes in the summer, pumpkins in the fall and Christmas trees and wreaths for the holidays. They have something to offer year-round!

Saltbox Farm csa

Ben Elliott 40 Westford Road (978) 610-6020

info@saltboxfarmconcord.com www.saltboxfarmconcord.com

Saltbox Farm is a working 10 acre family farm where the farmers are dedicated to continue pursuits of regenerative agricultural practices ensuring survival and sustainability of the land. Their focus is on growing for the public farm stand out of the barn, their farm-to-table restaurant – Saltbox Kitchen, catering, cooking school, and their brewery. The farm got its name from the saltbox style of the main house.

Silferleaf Farm Pyo

Tom Johnson
460 Strawberry Hill Road
(978) 369-3624
silferleaf@gmail.com
www.facebook.com/SilferleafFarm
Silferleaf Farm is a pick-yourown certified organic red raspberry farm. They are only open during
raspberry season.

Verrill Farm csa | PYO

Steve Verrill 11 Wheeler Road (978) 369-4494 info@verrillfarm.com www.verrillfarm.com

Verrill Farm consists of about 200 acres in 2 towns, Concord and Sudbury. One hundred acres are prime farmland and one hundred acres are wildlife habitats, woodlands, and wetlands. Over 40 crops are grown on these acres and sold at the farm stand. The on-site kitchen, deli and bakery prepare fresh soups, entrees, sandwiches and baked goods daily. Summer Festivals and Field to Fork dinners feature farm grown crops. Open 9-7 year round. They offer 2 different CSA's – Speedy and Full CSA Share.

DRACUTBrox Farm

1276 Broadway Road

(866) 272-2769 broxfarm1276@gmail.com www.facebook.com/Broxfarmstand

Brox Farm is family owned and open 7 days a week. They sell fresh local produce, greenery, homemade baked goods, Mediterranean food and MORE!

Dunlap Farm

Helen Dunlap 430 Marsh Hill Road (978) 453-9982

dunlapfarm@gmail.com www.facebook.com/Dunlap-Farm

Dunlap Farm is family-owned and operated. They offer hay, free-range eggs, maple syrup, and grass-fed beef. The land is under a conservation restriction and includes woods and public hiking trails. They don't have a store, but you can buy their product at their barn. Please call before visiting.



Elm Turkey Farm

Charles Daigle 298 Arlington Street (978) 454-7970

www.dracutfarms.com/elm-turkey-farm

Elm Turkey Farm offers fresh gourmet turkeys, along with turkey pies and other side dishes ready for pick-up with just a phone call. Their roadside stand is open November – December and they take phone orders in October.

The Barn at Farmer Dave's

CSA | FMV | HIP/SNAP | PYO

Dave Dumaresq 437 Parker Road (978) 454-3434

farm@farmerdaves.net www.farmerdaves.net

Farmer Dave's is a diversified farm north of Boston that responsibly grows a myriad of vegetables and fruits. While offering a CSA membership with pickups in many surrounding communities, Farmer Dave's operates farm stands and participates in local farmers markets, school tours and pick-your-own apples. Committed to the food eco-system and keeping the community strong and healthy, they strive to keep food sustainable and local.

Ogonowski Farm

Jim Ogonowski 713 Broadway Street (978) 0455-2528 ogonowskifarm@comcast.net

www.ogonowskifarm.com

Ogonowski Farm specializes in fall decorating plants. Every year they grow thousands of mums, pumpkins, cornstalks, and hay bales. The farm has been in business for three generations since 1904. All the products are grown on their farm.

Shaw Farm

Warren Shaw 204 New Boston Road (978) 957-0031 info@shawfarm.com www.shawfarm.com

Shaw Farm is a dairy farm started in 1908. The farm store is open all year, where they carry wide variety of

high-quality local products including their own farm fresh milk, ice cream, and dairy products. They also offer fresh produce, baked goods, prepared foods, and so much more! Many people remember the days when milkmen delivered to your home. Shaw Farm still does! They also produce meats, produce, and bakery items.

DUNSTABLENorth Face Farm

Maria Amodei (978) 649-6736

maria@northfacefarm.com www.northfacefarm.com

North Face Farm is a small farm raising Tunis sheep. They graze sheep on open land in various fields around the town. Pasture raised lamb and pork are available in the fall.

Silveus Plantation PYO

Carl Flowers Jr.

1 Kemp Street
(978) 505-1697
info@christmas-trees.org
www.facebook.com/pages/
Silveus-Plantation

Silveus Plantation is a Christmas tree farm where you can choose and cut your own tree during the holiday season. They are a part of the Massachusetts Christmas Tree Association. They grow and offer Balsam and Fraser Fir Trees.

Tully Farms Dairy

Charles Tully Jr.
Farm 291 Fletcher Street
Store 446 Pleasant Street
(508) 649-6687
tullyfarmsdairy@gmail.com
www.tullyfarms.com

Tully Farms Dairy has been milking cows since 1872. Their farm store is located at Goss Farm where you can find their fresh milk and other dairy products along with seasonal fresh produce, eggs, meat, honey, and maple syrup. They offer home delivery to Dunstable, Pepperell, Groton, and Littleton. They also sell pasteurized milk in glass bottles, local meats and other local products (bread, honey, produce, etc.), Cabot cheeses and more through their store, at farmers' markets and soon to be on their home delivery truck.

EVERETT

Everett Community Growers' Farm csa | HIP/SNAP

548 Broadway (617) 545-3347

everettcommunitygrowers@gmail.com https://www.everettcommunitygrowers.org/farm/

The Everett Community Growers' Farm sells all the food that is grown at the farm by their youth crew at the farm stand and offer a CSA. They also distribute food to the Everett Public School Cafeterias and donate to Bread of Life and Mystic Community Market food pantries. Importantly, in 2020 they became Everett's only authorized Healthy Incentives Program (HIP) vendor.

FRAMINGHAM

Eastleigh Farm
Doug Stephan

1062 Edmands Road (508) 656-0063

eastleighfarmcow@gmail.com www.eastleighfarm.com

Eastleigh Farm was established in the early 1900's. The farm stayed in the same family operating as a Guernsey Dairy Farm until 1981. The farm was then transferred and operated as a beef farm until 1996. Doug Stephan purchased the property in 2002 to spare it from being developed and to allow continuation of agriculture in Framingham. Eastleigh Farm now hosts agricultural events and a farmers' market, along with offering an ice cream stand.

Hanson's Farm csa | FMV

Tom Hanson 20 Nixon Road (508) 877-3058

hansonsfarm@gmail.com www.hansonsfarm.50webs.com

Hanson's Farm has been a working farm since 1715 and now into the 5th generation. They grow 52 acres of fruit and vegetables and over 100 acres of hay. They grow 180 varieties of fruits and vegetables. Pickyour-own is offered: pumpkins, cut flowers, blueberries, blackberries. They also offer CSA shares. Hanson's participates in two Farmers' Markets – Thursdays in Framingham at

Framingham Common and Saturdays in Winchester at Winchester Town Common.

Stearns Farms CSA csa

Melanie Hardy 862 Edmands Road (508) 202-0387

farmer@stearnsfarmcsa.org www.stearnsfarmcsa.org

Stearns Farm CSA is strictly a CSA farm, offering various, different shares: summer shares, winter shares, back-to-school shares, flower and herb shares, and subsidized shares. Established in 1990, Stearns Farm in one of the oldest CSA's in the country. The bulk of their crops are vegetables, but they also grow berries, culinary herbs, and flowers. They are one of the rare CSA's that allows sharers to participate in the fieldwork, giving them a handson opportunity to learn about raising the food they eat.

GROTONAutumn Hills Orchard

CSA | HIP/SNAP | PYO

Ann Harris 495 Chicopee Row (978) 448-8388

info@autumnhillsorchard.com www.autumnhillsorchard.com

Autumn Hills Orchard is an authentic working orchard for over 60 years. They grow a variety of fruit in season including more than 25 varieties of apples, plus peaches, pears, grapes and plums. They also have raspberry and blueberry plantings. The farm provides the opportunity to pick-your-own when fruit is in season – berries in July and August and apples in late August through October. They also offer multiple CSA opportunities.

Blood Farm

Elliot Blood 94 West Main Street (978) 448-6669 info@bloodfarm.news www.bloodfarm.news

Blood Farm is a 7 generation, family run, slaughter and processing facility. They started out helping their neighbors with the fall harvesting of their livestock. As cities and towns

grew and more regulations were enacted and they decided they needed to evolve into a federal establishment, regulated by the United States Department of Agriculture (USDA). They also have a retail store where you can buy meat, poultry, cheese, and eggs.

Maple Shade Farm

Peter & Jessica McGregor 284 Old Ayer Road (413) 325-7736

info@mapleshadeboers.com www.mapleshadeboers.com

Maple Shade Farm is a beautiful 24 acre farm that has been family owned and run since the property was purchased in 1915. They raise Boer goats, and primarily sell goat meat. Goat meat is a very lean meat and has a delicious light flavor. None of their animals are raised with hormones or antibiotics. It is all natural and humane.

Riverdale Farm and Garden HIP/SNAP

Gary Wilkins Jr. 601 Main Street (978) 448-5123

www.facebook.com/Riverdale-Farm-and-Garden

Riverdale Farm provides the community with bark mulch, loam, annuals, and perennials. Riverdale Farm and Garden Center is your one-stop shopping to spruce your yard up. From bark mulch, to loam, to annuals and perennials Riverdale has everything you need to make your yard pop!

Shattuck Farm FMV, HIP/SNAP

Chris Shattuck 134 Maple Avenue (978) 448-6352

chrisshattuck@verizon.net www.shattuckfarm.com

Shattuck Farm offers hay, firewood, and eggs year-round. The vegetable stand is open May through October. Shattuck Farm can be found at the Shirley Farmers' Market on Thursdays.

HOLLISTON Arcadian Farms

Dean Koshivas 258 Norfolk Street

(508) 429-4439

www.arcadianfarms.com

Arcadian Farms has supplied the community with fresh produce since 1931. They partner with other local farmers and bakers to carry local eggs, meats, fish, dairy, honey, syrup, jams, relishes, and baked goods. In the spring, there are flowering plants, herbs, and vegetable seedlings for your gardens. During the winter season, there are Christmas trees and holiday greenery.

Boston Honey Company

Andy Reseska 45 Chestnut Street (508) 429-6872

info@bostonhoneycompany.com www.bostonhoneycompany.com

Boston Honey Company is a commercial beekeeping operation producing artisanal honey, candles, and skin care products. This Honey Bee Farm produces honey and creates these products by using the hive, utilizing beeswax, pollen, and propolis sustainably. They provide farms with pollination.

Happy Goats Farm

400 Norfolk Street (617) 272-0170

www.happygoatsfarm.com

Happy Goats Farm is a small certified organic farm that raises Alpine goats, layer hens, and medicinal herbs. They started raising goats eight years ago and absolutely fell in love with their personalities and decided to expand their operation and build a raw goat milk dairy so the public could purchase their delicious milk. They also offer eggs and summer camp for children ages 8-13.

Little Beehive Farm FMV

Tony Lulek 35 Dalton Road (617) 281-8867

tony@littlebeehivefarm.com www.littlebeehivefarm.com

Little Beehive Farm offers educational programs and sells honey. They also attend area farmers' markets.

MacArthur Farm

FMV | HIP/SNAP

Peter & Helen MacArthur 137 Concord Street (508) 429-4873

helenmac049@yahoo.com www.macarthurfarm.com

MacArthur Farm is a family farm, established 1982. At MacArthur they grow vegetable plants, bedding plants, and hanging plants. They also carry local berries, peaches, and apples in season. The farm stand is open in spring until Oct 31st. They reopen after Thanksgiving for Christmas trees, wreaths, greens and poinsettias. They also participate in local area farmers' markets. You can find them at Needham Farmers' Market from May to November on Sundays, Dedham Square Farmers' Market from June to October on Wednesdays, Copley Square Farmers' Market from June to November on Thursdays, and Roslindale Farmers' Market from June to October on Saturdays.

Out Post Farm FMV

Adrian Collins, Paula Hale, Kevin Drake 300 Prentice Street (508) 429-5244 outpostfarms@gmail.com www.outpostfarm.net

Outpost Farm was established in the 1950's as a chicken and egg farm and later switched to producing fresh turkeys. Around 1970, the farm purchased 50 acres to grow fresh produce. They are devoted to supplying the community with fresh, healthy food from their farm. Outside they have a large greenhouse with flowers, potted and hanging plants, and much more. They also offer a restaurant offering farm-to-table meals, homegrown BBQ, take-out, and more.

HOPKINTONAngel's Garden Center

Jeff Doherty 285 West Main Street (508) 589-4583 angelsgardencenter@gmail.com

angelsgardencenter@gmail.com www.angelsgardencenter.com

Angel's Garden Center started in 1957. It's a 30 acre farm with seven green-

houses. They offer flowers plants, vegetable and herb plants, bulbs, Christmas trees, mulch, and firewood with the addition of a bark mulch and firewood delivery business.

Evergreen Haven Garden Center

Al & Kathy O'Connor 52 School Street (508) 435-5787

evergreenhaven@verizon.net www.evergreenhavengardencenter. webs.com

Evergreen Haven Garden Center offers a variety of bark mulch and firewood. They will deliver by the cord.

Long Life Farm FMV | HIP/SNAP

Laura Davis 205 Winter Street (508) 596-1651

laura@longlifefarm.com www.longlifefarm.com

Long Life Farm is a certified organic farm and offers an online farm stand. Long Life Farm can be found at the Ashland Farmers' Market on Saturdays.

Woodville Maples FMV

The Davan Family 217 Wood Street (508) 341-5108

woodvillemaples@verizon.net www/woodmaples.com

Woodville Maples is a sugar farm that produces maple products for consumers. Their products are available for sale at the sugar house all year long by appointment only. Simply call or email ahead if you would like to come by. You can also find them every other week at the Hopkinton Farmer's Market.

HUDSON

Ferjulian's Farm Stand PYO

Erin & Eric Ferjulian 7 Lewis Street (978) 562-3447 ferjulianfarm@gmail.com www.ferjulians.com

Ferjulian's Farm is a family owned and operated farm since 1942. The farm stand offers fresh produce and flowers. Fresh baked goods are available

on Fridays, Saturdays, and Sundays. In the fall they offer pick-your-own apples. For the holiday season they offer Christmas trees, wreaths, and more.

LEXINGTON Lexington Community Farm CSA

Emily Rechard-Mota 52 Lowell Street (781) 862-7247 info@lexfarm.org www.lexfarm.org

Lexington Community Farm was founded when three neighbors were concerned when Busa Farm was sold to the town of Lexington. The town owns the property and leases to Lexington Community Farm Coalition (LexFarm) to operate it as a community farm. They have a small farm stand, a glass greenhouse, and a hoophouse. They offer CSA shares and educational programs.

Meadow Mist Farm csa

Lauren Yaffee & John Moriarty 12 Bacon Street (781) 354-5037 yaffeelauren@gmail.com www.meadow-mist.com

Meadow Mist Farm was once a dairy farm and is now a small sustainable, holistic farm that sells eggs, honey, beef, lamb, chickens, and turkeys. They also sell berries in season and offer an egg CSA.

Wagon Wheel Nursery and Farm Stand

Nick & Larry Cannalonga 927 Waltham Street (781) 862-2112

info@wagonwheelfarmstand.com www.wagonwheelinc.com

Wagon Wheel Nursery and Farm Stand has a variety of quality fruits, vegetables, and herbs. They also have a deli at their farm stand where you can get local farm fresh meats. They are also a full-service florist and greenhouse open year-round. They began as a landscaping business and continue that service to this day. They are a farm stand and so much more!

Wilson Farm CSA | PYO

Donald & Alan Wilson 10 Pleasant Street (781) 862-3900

customerservice@wilsonfarm.com www.wilsonfarm.com

Wilson Farm is a family owned and operated 33 acre farm that has been in operation since 1884. They are committed to offering both retail and wholesale the finest quality produce available. They grow a variety of produce and the farm stand offers fresh produce, delicious cheeses, farmfresh milk and eggs, cut flowers, fine meat, freshly caught fish, homemade dishes from their kitchen and freshbaked breads. Wilson Farm also offers CSA shares and farm events.

LINCOLN Drumlin Farm

CSA | FMV | HIP/SNAP

Renata Pomponi 208 South Great Road (781) 259-2200

drumlinfarm@massaudubon.org www.massaudobon.org/drumlin

Drumlin Farm Wildlife Sanctuary is a working farm and wildlife sanctuary all in one! Their 206 acre property has farm animals to visit, native wildlife to learn about, trails to hike and a working livestock and crops operation to observe. Their sustainably-grown produce and farm products are available for purchase at their farm stand, at the Union Square Farmer's Market, and through our summer, fall, and winter CSA's for the community. They also offer educational programs for children and adults related to farming, natural history, and food (including bread and cheese making).

Pete & Jen's Backyard Birds at Codman Community Farm CSA | PYO

Pete Lowy & Jen Hashley
58 Codman Road
(781) 259-0456
info@codmanfarm.org
www.codmancommunityfarms.org
Pete & Jen's Backyard Birds started in

2003 with a small flock of chickens.

They sell chicken to the local community along with other meat, eggs, and specialty veggies and sell wholesale to Whole Foods Market. They are now located at Codman Community Farm where Pete is the farm manager. Codman Community Farm is a working farm that preserves Lincoln's rural character, highlights the importance of local farming, features Heritage breeds and locally-sourced food, and invites community involvement through educational opportunities and access to this unique historic property. On the farm they have Dorset sheep, Devon cows, Tamworth pigs, Nubian goats, chickens, ducks, rabbits, and a miniature albino donkey named Opal. Their farm store offers eggs and grass-fed beef and naturally raised pork, chicken, sheep, lamb, and rabbit.





The Food Project's Baker Bridge Farm csa | HIP/SNAP

Alex Pogany
94 Concord Road
(781) 259-8621
csa@thefoodproject.org
www.thefoodproject.org/farms/
baker-bridge-farm

The Food Project's Baker Bridge Farm consists of 31 acres of conservation land. They provide locally grown, freshly picked produce for purchase through their 20-week CSA (Community Supported Agriculture) share program. All vegetables, herbs, berries, and flowers are grown using sustainable growing methods without chemical fertilizers or pesticides. Pick-up available at Baker Bridge Farm.

LITTLETON Bonsai West

Michelle Levin 100 Great Road (978) 486-3556 info@bonsaiwest.com www.bonsaiwest.com

Bonsai West is a premier bonsai nursery which is open year-round. The trees in their outdoor garden/gallery and in their greenhouses range from specimen bonsai over one hundred years old to young trees created by American and international artists

to pre-bonsai ready for styling. Their extensive inventory of pots, tools, books, soil, fertilizers and accessories provides all you could need to further your hobby. Classes are offered for the beginner to the advanced student of the art, along with lectures and garden tours.

Gary's Farm Stand

Gary Wilkins 600 Great Road (978) 486-8640 www.facebook.com/pages/ Garys-Farm-Stand

Gary's Farm Stand is family owned and operated since 1948. The farm stand brings high quality, fresh produce and vibrant flowers to the community. They are known for their corn!

Littleton Community Farm CSA | HIP/SNAP | PYO

Lee Gadway Wilderness Road (978) 486-4141

admin@littletoncommunityfarm.org www.littletoncommunityfarm.org

Littleton Community Farm provides CSA's for produce and flowers. They aim to inspire through hands-on exposure to agriculture and growing for the entire community.

Pickard Farm Pyo

Daniel Pickard 155 Great Road (978) 486-4141 dan@pickardfarm.com www.pickardfarm.com

Pickard Farm produces quality cut firewood, horse hay, straw bales, Siltation Fence products and installation. They also provide pick-your-own pumpkin for the community when in season.

Spring Brook Farm csa | FMV

Frank Matheson 591 Great Road (978) 486-3249

springbrookcountry@comcast.net www.springbrookcountry.com

Spring Brook Farm is one of the oldest working farms in America. The farm has over 400 acres of farmland where they grow a variety of produce and raise their own livestock. They have a farm store where you can buy their meat and eggs as well as produce. They offer Freedom Shares (get what you want when you want it)

Springdell Farm csa | FMV

Jamie & Paula Cruz 517 Great Road (978) 486-3865 info@springdellfarms.com www.springdellfarms.com

Springdell Farm is a diversified fruit, vegetable, and livestock operation. The farm has been family owned and operated since 1931 and is on one of the oldest agricultural grounds in the area since 1781. They grow a large variety of fruits, vegetables, and herbs that are hand-picked daily and available at the peak of ripeness and flavor. In addition to their farm stand and CSA, they provide their produce to several local schools and restaurants, as well as the farmer's markets.

LOWELL North Pole Xmas Tree Farm

At Heritage Ice Cream
163 Pawtucket Boulevard
(603) 921-0710
info@northpolexmastrees.com
www.store.northpolexmastrees.com
North Pole Xmas Trees is a wholesale
and retail supplier of supreme quality

Christmas trees. They offer Balsam, Fraser, Spruce & Douglas, in all sizes and grades, along with premium wreaths & exotic garlands and supplies such as tree stands and lights.

Rollie's Christmas Tree Farm

Rollie Perron 1413 Varnum Avenue (978) 458-0626 molones22@live.com

www.facebook.com/rolliestreefarm

Rollie's Christmas Tree Farm is on 15 acres of land and has over 20,000 trees. It is a family farm that grows a variety of fresh, beautiful Christmas trees. They open the day after Thanksgiving and stay open until they feel the quality of the trees no longer meet their standards.

MARLBOROUGH Houdes Tree Farm Pyo

Sheila Houde 171 Berlin Road (508) 485-1609 info@houdetreefarm.com www.houdetreefarm.com

Houde's Christmas Tree Farm has been a family-run tree farm for over 50 years. They offer cut your own tree from their large selection of Douglas, Balsam, Concolor firs and several Spruce and Pine varieties. They also have firewood and pre-cut trees for purchase. There trees range in size up to 8 feet, with a few select taller trees.

MAYNARD Maynard Maple

Ronald Kay 6 Windmill Drive (978) 879-4518

maynardmaple@gmail.com www.maynardmaple.com

Maynard Maple is a local sugar house that produces many maple products such as maple syrup and maple candy. Owner Ron Kay's love for maple began when he was 12 years old watching his neighbor in NH. Their fresh maple syrup is sold local country stores and farm stands, and also at restaurants. They have over 600 active taps.

NATICK

Belkin Family Lookout

Farm Pyo

Steve & Joan Belkin 89 Pleasant Street (508) 651-1539

chughes@lookoutfarm.com www.lookoutfarm.com

Belkin Family Lookout Farm, established in 1651, is one of the oldest continuously working farms in America. Lookout Farm strives to share the agricultural experience by combining agricultural education with outdoor entertainment. In addition to their fruit PYO, the farm grows fresh local fruit for wholesale to many regional restaurants and markets as well as farm fresh hard cider and beer. The Greenhouse at Lookout Farm is a spacious and covered contact free dining experience with natural fresh open air flow, generously spaced tables, high ceilings and classic foods highlighted by their farm crafted beer and hard cider. The name says it all: The Greenhouse is a literal greenhouse, where you can sip direct-from-the-orchard ciders alongside their very own craft beers.

Natick Community Organic Farm csa

Casey Townsend 117 Eliot Street (508) 655-2204 info@natickfarm.org www.natickfarm.org

The Natick Community Organic Farm was founded in 1975 and is a nonprofit, certified-organic farm providing productive open space, farm products, and hands-on education for all ages, year-round. They are committed to farming methods that are ecologically healthy and sustainable. This farm places special emphasis on service to youth through year-round classes, work-experience programs and volunteer opportunities for working the land. They offer CSA shares for meat, vegetables, flowers, and mushrooms.

NEWTON

Newton Community

Farm csa

Greg Maslowe 303 Nahanton Street (617) 916-9655

information@newtoncommunity farm.org

www.newtoncommunityfarm.org

Newton Community Farm is a non-profit community farm located on the historic Angino farmstead, providing locally grown produce through CSA shares, an onsite farm stand, and the Newton Saturday Farmers' Market. NCF models and teaches the public about sustainable practices for agriculture, land use, and stewardship of other natural resources through hands-on classes, workshops, internships, and drop-in farm hours for both children and adults.

NORTH READING O'Briens Windswept Farm

Colin O'Brien 382 Park Street (978) 398-5233

colinkobrien@hotmail.com

O'Brien's Windswept Farm is a family owned and operated farm since 1968. All of their farm fresh vegetables, herbs, and flowers are grown organically. A variety of vegetables are sold here including corn, cucumbers, tomatoes, squash, lettuce, broccoli, and more.

PEPPERELL Clover Luck Farm

Dave & Mary Sears 88 Jewett Street (617) 694-9349

cloverluckfarm@gmail.com www.cloverluckfarm.com

Clover Luck Farm is a pork and dairy farm that guarantees the highest quality products. The farm is run by Mary & Dave Sears who have deeply rooted experience in operating their family farm. They take pride in Berkshire Pork and its "finer" qualities as it then became the American Berkshire Association (ABA). In addition to selling pork, they also raise cows to sell raw cow's milk which is sold by the 1/2 gallon and available every day at the farm by appointment.

Kimball Fruit Farm

PYO, FMV, HIP/SNAP

David & Amanda Wadleigh 184 Hollis Street (978) 433-9751 info@kimball.farm

www.kimballfruitfarm.com

Kimball Fruit Farm has been farmed since the 1700's. They strive to give the community access to sustainably grown produce while protecting the environment and engaging others in the conversation of agriculture. They offer pick-your-own strawberries, blueberries, raspberries, blackberries, apples, pumpkins, and flowers. They can be found at many local farmers' markets: Cambridge Central Square on Mondays; Arlington and Davis Square on Wednesdays; Brookline and Dewey Square on Thursdays; Harvard Square on Fridays; and Union Square on Saturdays.

The Herb Hill Micro-Dairy csa

Lucy McKain
16B Brookline Street
(978) 888-8005
theherbhillfarm@gmail.com
www.theherbhillmicrodairy.
mckain.me

The Herb Hill Micro-Dairy is a small, diversified, family farm. They are a licensed Grade A micro-dairy, selling fresh raw goat's milk from goats who eat mainly a pasture-based diet. They also sustainably raise organic chickens and ducks, selling their meat and eggs. They offer CSA's in poultry and vegetables. They practice ecological farming methods growing USDA certified organic vegetables for the community, the restaurants, and local markets they serve. They are certified organic by Baystate Organic Certifiers.

Upswing Farm CSA | FMV | HIP/SNAP

Brittany and Kevin Overshiner 65 Brookline Street (508) 215-8378 Brittany@upswingfarm.com

Brittany@upswingfarm.com www.upswingfarm.com

Upswing Farm is a small, diversified vegetable farm that got its start leasing

land and has recently found its permanent location. They value healthy people and healthy environments over profit, and use evolving innovative methods to grow the most nutritious food possible with the least environmental impact. They offer CSA shares and attend local farmers' markets.

SHERBORN

Dowse Orchards Pyo

Alex & Jon Dowse 98 North Main Street (508) 653-2639

farmstand@dowseorchards.com www.dowseorchards.com

Dowse Orchards is a century farm with a 200-year history of family production in apples, vegetables, greenhouse crops, flowers, Christmas trees and pumpkins, to name just a few. The farm stand offers maple syrup, preserves, gift baskets, sweet apple cider pressed fresh every week, and of course apples.

Hopestill Farm Pyo

Richard Robinson 117 Mill Street (508) 653-5421 farm@hopestill.com www.hopestill.com

Hopestill Farm located just outside of Boston has been farmed by the descendants of Henry Leland since Sherborn's founding in the mid-1600s, and has been farmed organically for over three decades. They are a USDA certified organic farm. They offer cut-your-own Christmas trees.

Lightning Ridge Farm FMV

John & Nancy Miniter
38A Bullard Street
(508) 653-3212
jnen@aol.com
www.facebook.com/LightningRidge-Farm

Lightning Ridge Farm is a family-owned sheep farm. They raise Corriedale sheep, a breed known for both their meat and wool quality. Their lamb can be found at the following farmers' markets: Natick and Wayland Winter on Saturdays.

Silverwood Organic Farm csa

Abel Clark & Laura Raney 195 Western Avenue (508) 545-1380

lraney@silverwoodorganicfarm.com www.silverwoodorganicfarm.com

Silverwood Organic Farm is a certified USDA organic vegetable farm. They cultivate 10 acres of certified organic vegetables, and herbs for distribution from June through October through their 100-member CSA and local food stores. They are committed to providing high-quality, diverse, and fresh produce to their community.

Sunshine Farm csa

Jim & Roberta Geoghegan 41 Kendall Avenue (508) 655-5022

csa@sunshinefarmma..com www.sunshinefarmma.com

Sunshine Farm is a 100 acre diversified fruit and vegetable farm that also has a greenhouse with bedding plants and hanging baskets in season. They offer CSA shares and pick-your-own for strawberries, blueberries, raspberries, peaches, and apples. They help to educate and train young farmers to learn the evolving technology of modern modern agriculture.

Wild Robbins Farm CSA

The Robbins Family
42 Everett Street
(617) 417-1260
wildrobbinsfarm@gmail.com

www.whiterobbinsfarm.comWild Robbins Farm, a 1st generation family farm, was stablished in 2019

family farm, was stablished in 2019 with the mission to raise healthy and happy animals. They sell heritage pork, chicken, turkey, and lamb. They offer both an Egg and Poultry CSA.

SHIRLEY Harrod Tree Farm Pyo

Karyn & Greg 83 Groton Road (978) 448-0947

harrodtreefarm@gmail..com www.harrodtreefarm.com

Harrod Tree Farm offers a variety of on-site cut-your-own Christmas trees along with premium pre-cut trees.



They provide handsaws that you can use or they can do it for you. In addition to their Christmas trees, they offer tree management services at reasonable rates.

STOW Applefield Farm PYO | FMV

Steven, Kirsten and Raymond Mong 724 Great Road (978) 897-2699

applefieldfarm@yahoo.com www.applefieldfarm.com

Applefield Farm is family owned and operated 25-acre diversified organic farm, not yet certified as organic. They specialize in a variety of seasonal vegetables, fruits, and flowers. They also buy in local conventionally grown fruits and berries, as well as stock a variety of popular organic foods. Beginning in late September, you can take a free hayride to (and from) the PYO pumpkin patch. Applefield Farm can also be found at the following farmers' markets: Maynard on Wednesdays and Acton-Boxborough on Sundays.

Carver Hill Orchards PYO

William & Cynthia Lord 101 Brookside Avenue (978) 897-6117 Carverhillorchard@gmail.com

Carverhillorchard@gmail.com www.carverhillorchard.com

Carver Hill Orchard is a family run orchard that strives to provide their customers with the chance to experience the true beauty of nature. They are open from July through October and offer a variety of fruits and vegetables available for picking as well as picked and ready for purchase in the country store. Pick-your-own include: peaches, apples, cherries, raspberries, tomatoes, beans, eggplants, corn, peppers, blueberries, squash, and pumpkins. They also offer cheese, eggs, jams & jellies, maple syrup, honey, and locally grown hormone-free meats at the farm store.

Derby Ridge Farm

Ted & Anne Porcella 438 Great Road (978) 897-7507 derbyridgefarm@yahoo.com www.lrfsheep.com

Derby Ridge Farm is a 5th genera-

tion apple orchard. They grow over 30 varieties of their own fresh apples, peaches, pears, nectarines, and plums. They also press their own unpasteurized sweet cider. Derby's offers local honey, jams, jellies and unique gifts as well as seasonal products including local vegetables, pumpkins, gourds, cranberries, Christmas trees, and wreaths.

Honey Pot Hill Orchards PYO

Andrew & Chelcie Martin 138 Sudbury Road (978) 562-5666 chelcie@honeypothill.com www.honeypothill.com

Honey Pot Hill Orchards has been a family owned and operated 180 acre farm since 1926. They offer pick-yourown for apples, pears, blueberries, and peaches – or you can purchase these fruits at the farm store. Visit their farm animals, go through corn mazes and even take an adventure on a hay-ride! They also offer Christmas trees, field trips, and birthday parties!



Mistletoe Christmas Tree Farm Pyo

Mark Harnett
149 Whitman Street
(978) 298-5688
markharnett@comcast.net
www.mistletowchristmastree
farm.com

Mistletoe Christmas Tree Farm is a family-owned/family run Christmas tree farm. The goal is to provide the community with a wonderful and festive Christmas tree experience. They have a large selection of hundreds of cut your own as well as fresh-cut Fraser and Concolor firs, heights from 5' up to 14'. They also have wreaths (with and without handmade bows), tree stands, and a super Christmassy experience.

Shelburne Farm Pyo

Ted Painter
106 West Acton Road
(978) 879-9287
office@shelburnefarm.com
www.shelburnefarm.com

Shelburne Farm is the oldest pickyour-own apple orchard in eastern Massachusetts. They also offer pickyour-own peaches, pears, and pumpkins. Come meet the animals, take a hayride, or have lunch. School trips are also available.

Small Farm

CSA | FMV | HIP/SNAP | PYO

Elena Colman & Karl Geothert 184 Gleasondale Road (978) 879-5996 farmer@small-farm.com

farmer@small-farm.com www.small-farm.com

Small Farm is a 4 acre mixed vegetable, berry, and cut flower farm that grows fruits and vegetables with organic practices. Their popular pick-your-own flower garden and public trail offer visitors the opportunity to see a working farm in action and celebrate the biologically diverse property. Their produce is available through their 3-season CSA, 4-season farm stand, at farmers' markets, and wholesale channels.

White Pond Farm csa

Andrew & Mary 26 White Pond Road (978) 879-6262

andrew.mintz@verizon.net www.whitepondfarm.com

White Pond Farm is a small farm raising crops organically without the need for chemical fertilizers, pesticides or fungicides. They offer a Pick-Your-Own CSA for vegetables and flowers.

SUDBURY

Siena Farms CSA | HIP/SNAP

Chris Kurth
113 Haynes Road
(978) 261-5365
office@sienafarms.com
www.sienafarms.com

Siena Farms is a family-farm, cultivating 75 acres of protected farmland in Sudbury and Sterling. They grow over 100 varieties of vegetables for their year-round CSA, their farm stores in the Boston Public Market and Boston's South End, and select restaurants and chefs.

TEWKSBURY East Street Farm

CSA | PYO | FMV

David Dumaresq 460 East Street (978) 851-2048 farm@farmerdaves.net

tarm@tarmerdaves.net www.farmerdaves.net

East Street Farm Stand run by Farmer Dave's is Tewksbury's neighborhood farm stand that provides locally grown produce, scratch-made baked goods, local dairy, eggs, spring flowers, and vegetable plants.

See website for hours of operation and details on CSA shares, school tours, PYO and farmers' markets

Krochmal Farms Pyo

The Caves
31 Jennie's Way
(978) 657-5906
info@krochmalfarms.com
www.krochmalfarms.com

Krochmal Farms has been a family farm since the turn of the 20th century, growing produce and raising livestock. The Cave family, who owns and lives on the farm, has three generations involved in the farm's day to day activities. This includes care and feeding of livestock, planting and helping with the Pumpkin Fest in

the fall. The Annual Pumpkin Festival offers PYO pumpkins. They offer horse-drawn hayrides and sleigh rides on the farm and at off-season events.

TOWNSEND

D. J. Hussey Farm PYO

John & Darlene Hussey 20 Burgess Road (978) 597-6891

djhussey@comcast.net

D. J. Hussey Farm is owned and operated by the Hussey family since 1926. What started as a small farm raising beef cattle and selling hay feed has adapted over the many years. Today they are a pick-your-own seasonal farm stand, specializing in Christmas trees.

Gary's Farmstand Too

HIP/SNAP

Charles Wilkins 600 Great Road (978) 597-5657

garystoo@gmail.com

Gary's Farm Stand Too was opened in 1986 by Chuck Wilkins. The Wilkins family owns farm stands along route 119 from Townsend to Littleton. They sell a variety of fruits and vegetables, as well as wreaths, ribbons, candle table arrangements, edible stocking stuffers, etc. during the holiday season! Gary's also has Christmas trees for sale.

Shepherd Family Farm

Gary Shepherd 55 Main Street 978-597-8907

shepherdfamilyfarm@gmail.com www.shepherdfarminc.com

Shepherd Farm has been in operation for over 100 years. They sell whole chickens, turkey, pork, eggs, and grass fed angus beef. Shepherd Family Farm is well known for their hay and agricultural services.

TYNGSBORO Bear Hill Farm FMV

Anne & Mike Gagnon 14 Davis Road (978) 846-3427 bearhillfarmcsa@gmail.com

bearhillfarmcsa@gmail.com www.bearhillfarm.com

Bear Hill Farm is a diversified family-owned and operated farm since

1917. The 60 mostly wooded acres was once a dairy farm but the field grew back to woods. Now the land is used for growing produce and the rest is managed for forest products. They provide quality produce and meat products at local farmers' markets.

Carlisle Honey

Rick Reault 10 Louis Avenue (978) 957-2233 rick@nebees.com

www.carlislehoney.com

Carlisle Honey is a small commercial beekeeping farm that runs 1,000 hives. They produce raw unheated honey and they have a variety of different honeys that they produce for consumers. Owner Rick has been enjoying teaching the art of beekeeping to new beekeepers for many years. Classes have been taught through Acton-Boxborough Adult Education, Tyngsboro Recreation Department, and Codman Farm in Lincoln, Rick has also has been and continues to be an instructor with the Essex County Beekeepers at the Topsfield Fairgrounds.

Lawndale Farm csa | PYO

Ken & Doug Times 91 Frost Road (978) 808-6164 ktimes@hotmail.com www.lawndalefarm.com

Lawndale Farm is a family owned and operated farm for more than 5 generations. They offer CSA shares, grow over 30 acres of fresh vegetables, sell honey from their own hives, and raise 25 acres of quality hay and straw bales. In the fall they offer pick your own tomatoes and pumpkins, hayrides, and a cornfield treasure hunt. During the holiday season they provide wreaths, garland and fresh cut Christmas trees.

North Pole Xmas Tree Farm

The Kessler Family
91 Frost Road
(978) 808-6164
info@northpolexmastrees.com
www.northpolexmastrees.com

North Pole Xmas Trees is a wholesale and retail supplier of supreme quality

Christmas trees. They offer Balsam, Fraser, Spruce ϑ Douglas, in all sizes and grades, along with premium wreaths ϑ exotic garlands and supplies such as tree stands and lights.

Parlee Farms Pyo

Mark & Ellen Parlee 95 Farwell Road (978) 649-3854 info@parleefarms.com www.ParleeFarms.com

Parlee Farms is a family-owned farm. They offer pick-your-own for apples, strawberries, blueberries, cherries, peaches, pumpkins, and flowers. They use IPM growing methods and are Commonwealth Quality Grower Certified. The farm stand has fresh picked fruit and other local vegetables, donuts made right before your eyes and other farm-made bakery items, as well as jams, jellies, and honey from their beekeeper. They offer school field trips and an area for petting animals named "Annie's Animal Barns".

WALTHAM Waltham Fields Community Farm csa

Erinn Roberts 240 Beaver Street (781) 899-2403 walthamfields@community farms.org

www.communityfarms.org

Waltham Fields Community Farm promotes local agriculture and food access through their farming operations and educational programs, using practices that are socially, ecologically, and economically sustainable. They encourage healthy relationships between people, their food supply, and the land from which it grows. They have a Barn Store where you can purchase produce. They offer CSA shares, including Summer Shares, Winter Shares, and Flower Shares. All of their crops are grown adhering to strict organic production methods.

WAYLAND The Neighborhood Farm at Mainstone Farm csa | FMV

Kate Canney & Jude Amolek

86 Old Connecticut Path (508) 358-4740

$the neighborhood farm @gmail.com\\www.theneighborfarm.com$

The Neighborhood Farm grows a wide variety of seasonal produce, available through their online store, their self serve farm stand and summer and winter farmer's markets. They grow naturally, without synthetic pesticides, herbicides, or fertilizers - they never use GMO seeds. They specialize in heirloom tomatoes, heirloom garlic, and super hot peppers. They offer HIP/SNAP with their CSA. They offer Pick Ups of online pre-orders year-round.

WESTFORD Drew Farm Pyo

Keith Bohne
31 Tadmuck Road
(978) 807-0719
keithbohne@verizon.net
www.drewfarm.com

Drew Farm is family owned and operated, specializing in providing a family-fun atmosphere for apple picking. The orchard is perched on a hill that provides spectacular fall foliage viewing. They also offer great pumpkins and flowers in season.

Fat Moon Mushroom Farm csa

Elizabeth Almeida 41 West Street 978-496-9606 grow@fatmoonmushrooms.com www.thefatmoon.com

Fat Moon Farm's organic mushrooms are known for their freshness, flavor, nutrition and beauty. They offer quality and varieties you can't easily find in the grocery store. You can savor their mushrooms at restaurants, buy them from our farm partners, or produce them at home using our easy-to-grow mushroom kit. Their mushrooms can be found at the following farm stands: Clark Farm in Carlisle, Idylwilde in Acton, and Verrill Farm in Concord.

Westford Hill Orchard CSA | HIP/SNAP | PYO Dave Dumaresq

4 Hunt Road (978) 439-1952 farm@farmerdaves.net www.farmerdaves.net

Westford Hill Orchard is a conservation orchard located in the historical town of Westford. The farm stand is open in the summer, and you can find them at various farmers' markets including the Westford Farmers' Market. They offer a wide range of their own grown fruit and vegetables and their own raw honey, jams, pickled produce and scratch baked bakery items. They also have pick-your-own apples when in season. The orchard and farm stand are operated by Farmer Dave's and offer various CSA shares for pick up at Hill Orchard as well.

WESTON Land's Sake Farm csa

Erik Baum 90 Wellesley Street (781) 893-1162 info@landssake.org www.landssake.org

Land's Sake and its land is leased from the town of Weston. They provide many hands-on, fun programs, including farm-based education for children and adults and offers a CSA. The farm stand sells their own vegetables, honey, and maple syrup, as well as prepared foods from several local vendors. Pick-Your-Own crops that are offered are: vegetables, herbs, and flowers.

WILMINGTON Honey Pot Maple Farm

Rob & Melissa Fasulo
28 Majorie Road
(978) 361-0808
MelissaHoneyPot@aol.com
www.honeypotmaplefarm.com

Honey Pot Maple Farm is a small family owned and operated farm. They produce honey, maple syrup and fresh eggs. Boiling of sap is done at their sugar house and honey comes right from their hives.

Uberchic Ranch

Gary Stivers 18 Church Street (603) 600-8300



contactus@uberchicranch.com www.uberchicranch.com

Überchic Ranch raises rare animals, specializing in game-birds, waterfowl, and poultry, as well as growing fruits and veggies — all through permaculture. Their solar powered facilities allow for reduction is waste and a more "green" environment. With 30+ years of experience with animals, Uberchic is dedicated to instilling out society with the education necessary for sustainability in food security.

WINCHESTER Wright-Locke

Farm CSA | PYO

Archie McIntyre, Executive Director 78 Ridge Street info@wlfarm.org www.wlfarm.org

Wright-Locke Farm is an astonishing 378 years old and is being reborn as a community farm people of all

ages to enjoy. They offer certified-organic produce and other local farm products, educational programs for children and adults, seasonal volunteer opportunities, hiking trails that lead to conservation land, and special events for the community, fundraising initiatives, and private celebrations. They offer CSA share opportunities and PYO raspberries. During the harvest season, flowers are sold at their farm stand, as well as at Farmers' Markets in Winchester and Lexington.

WOBURN

Heimlich Nurseries & Greenhouses Inc.

Sandy, Jeff & Cheryl Heimlich 71 Burlington Street (781) 933-9815 cheimlich04@yahoo.com www/heimlichs.com

Heimlich's Nurseries is a family owned and operated business. It serves as a local garden center and

greenhouse business. The focus is on high quality plant materials. They provide customers with horticultural knowledge and design experience to help customers to be able to grow effectively.

Make sure to visit our website for the most up-to-date info and any changes in these listings.



Buying Local in Massachusetts

THE ECONOMY IS ALWAYS a big topic of discussion. How do we continue to grow our economy, and keep profits growing in our local economy? Money is like our blood we need it to continuously be circulating, buying and profiting. If we want to keep money in our local environment, the solution is quite simple. Buy Local. Support your local community by buying at farm stands, farmers' markets, local boutiques, and local restaurants. By consuming at these outlets, you are consuming at least 95% American made goods. Spend the extra money to help your neighbor and keep profits close to home. In the end the extra dollar you spend just grows your community, which increases your property value and your prosperity.

Now as a Massachusetts native, how can we make a difference in

Massachusetts and increase our local economy? I propose we only consume local foods. What would it take to only consume locally grown food from Massachusetts farms and fisheries? Could we consume only Massachusetts produced food yearround and have a healthy sustainable diet?

For a healthy diet we must consume from the 5 food groups; vegetables, fruit, grains, protein, and dairy. Massachusetts produces food for all 5 food groups. So, it is possible to consume a daily diet by only eating local sourced food. In Massachusetts there are many dairy farmers producing milk for our various dairy products. We have farmers and fisherman who produce protein for us such as meat, chicken, eggs, turkey, and seafood. We have few farms in that grow grain, but many farms that grow

potatoes which is a starch and can be substitute for grains. Massachusetts produces an abundance of fruit and vegetables; they specialize in cranberries, sweet corn, and apples.

Is it possible to do this year-round? Massachusetts has four seasons climate. Which means fruit and vegetables can only be produced seasonally. Therefore, it would be nearly impossible to consume a healthy sustainable diet, eating all 5 food groups with only consuming Massachusetts food in the off season. One could survive with consuming only locally sourced food year-round, but they would be lacking essential vitamins and minerals that we get from our fruit and vegetables that keep us healthy.

Are you up for the challenge to help grow our local economy? Try some of our recipes using only locally sourced food from Massachusetts.



Local Farmers Markets

LISTED BY TOWN

ACTON

Acton-Boxborough Farmers' Market

Sundays, 10_{AM} to 1_{PM}
Mid-June to mid-October
19 Elm Street – Tennis Courts at
Elm Street Playground
(646) 662-2585
coordinator@abfarmersmarket.org
www.abfarmersmarket.org

Acton-Boxborough Holiday Farmers' Market

Sunday before Thanksgiving
10AM to 1PM
19 Elm Street – Tennis Courts
at Elm Street Playground
(646) 662-2585
coordinator@abfarmersmarket.org
www.abfarmersmarket.org

AMESBURY

Amesbury Farmers' Market

Wednesdays, 3PM to 7PM, mid-April 12 Oakland Street amesburymafarmersmarket@ gmail.com www.amesburyfarmersmarket.org

ANDOVER

Andover Farmers' Market

Saturdays, 10_{AM} to 2_{PM}
Mid-June to mid-October
41 Central Street – South Church
(978) 475-2236
andoversfarmersmkt@gmail.com
www.andoverhistorical.org/
farmers-market

ARLINGTON

Arlington Farmers' Market

Wednesdays, 2:00pm to 6:30pm
Early-June – late-October
29 Mystic Street (Russell
Common Parking Lot)
(781) 858-8629
patsy@patsykraemer.com
www.farmersmarketarlington.org

ASHLAND

Ashland Farmers' Market

Saturdays, 9AM to 1PM
Mid-June to mid-October
125 Front Street
(508) 881-6345
info@ashlandfarmersmarket.org
www.ashlandfarmersmarket.org

Ashland Thanksgiving Farmers' Market

Saturday before Thanksgiving

9AM to 1PM

87 West Union Street

(508) 881-6345

www.ashlandfarmersmarket.org

BELMONT

Belmont Farmers' Market

Thursdays, 2:30pm to 6:30pm,
Early June to late October
(after Labor Day 2 –6pm)
Belmont Center Municipal
Parking Lot
(617) 755-4995
belmontfarmersmarket@gmail.com
www.belmontfarmersmarket.org

BEVERLY

Beverly Farmers' Market

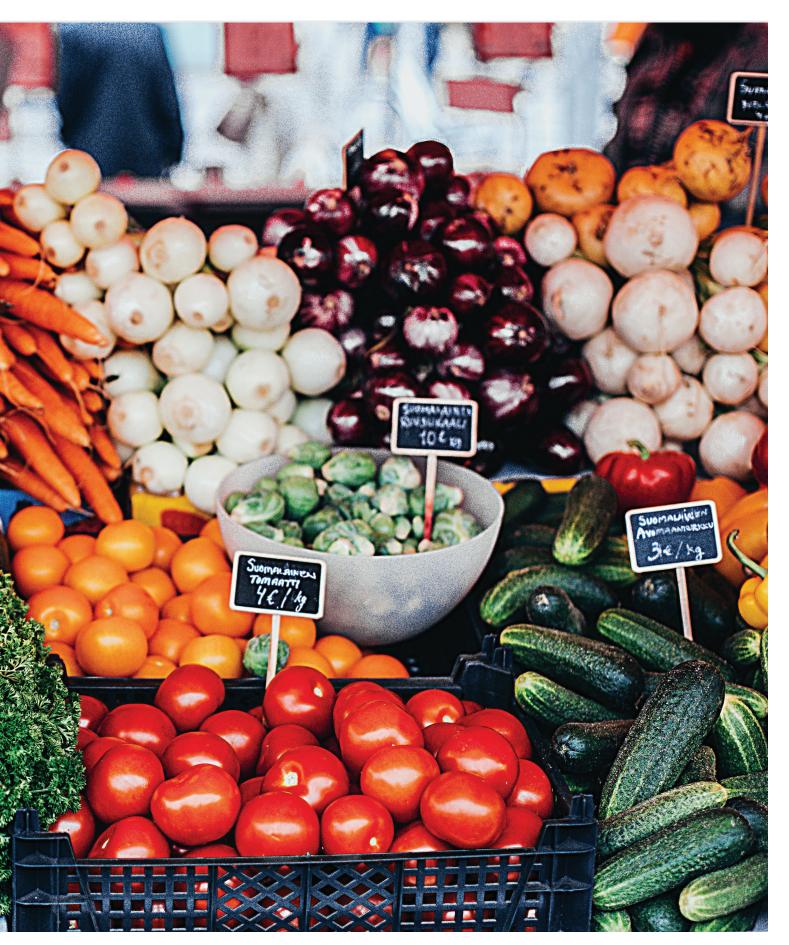
Mondays, 3PM to 7PM
Mid-June to early-October
Veterans Park, 158 Rantoul Street
(978) 712-9054
beverlyfarmersmarket@gmail.com
www.beverlyfarmersmarket.org

BILLERICA

Billerica Community Farmers' Market

Mondays, 2:30pm to 7pm
Late-June to mid-October
25 Concord Road
(978) 808-2387
www.billericacommunityfarmers
market.org





CAMBRIDGE

Cambridge Central Square Farmers' Market

Mondays, 12pm to 6pm
Mid-May to mid-November
76 Bishop Allen Drive at
Norfolk Street
(781) 893-8222
central@massfarmersmarkets.org
www.massfarmersmarkets.org/
central

Cambridge Charles River Farmers' Market

Fridays, 12pm to 6pm – Year Round Sundays, 10am to 3pm – Year Round The Charles Hotel Courtyard 1 Bennett Street (617) 864-2942 cambridgefarmersmkt@gmail.com www.charlesriverfarmersmarket.com

Cambridge Charles River Farmers' Market

Saturdays, 10_{AM} to 2_{PM}
Early-June to November
Morse School
40 Granite Street
(617) 864-2942
charlesriverfma@gmail.com
www.charlesriverfarmersmarket.com

Cambridge Harvard University Farmers' Market

Tuesdays, 11:30AM to 5:30PM Late-June to late-October Harvard Science Center Plaza 1 Oxford Street (617) 495-8052 farmersmarket@harvard.edu www.dining.harvard.edu/ farmers-market

CHELMSFORD

Chelmsford Farmers' Market

Saturdays, 1PM to 4PM
Late May to early October
7 Academy Street,
Chelmsford Common
jmelanson@chelmsfordma.gov

Chelmsford Maxwell's Winter Farmers' Market

Saturdays, 10_{AM} to 1_{PM}
November to March
24 Maple Road
(978) 256-9991
info@maxwellsofchelmsford.com
www.chelmsfordagway.com/
farmers-market

FRAMINGHAM

Eastleigh Farmers' Market

Sundays, 11_{AM} to 4_{PM}
Early-June to late-October
1062 Edmands Road
(508) 656-0063
eastleighfarmcow@gmail.com
www.eastleighfarm.wixsite.com/
eastleighfarm

Framingham Farmers' Market

Thursdays, 12pm to 5:30pm
Mid-June to mid-October
Village Green at Framingham Center
60 Edgell Road
(508) 877-3058
framingham.farmers.market@
gmail.com
www.facebook.com/shop.local.
framingham

GLOUCESTER

Magnolia Community Farmers' Market

Sundays, 10AM to 1PM
Early-June to October
1 Lexington Avenue
(978) 335-8475
magnoliacommunityfarmers
market@gmail.com
www.magnoliacommunityfarmers
market.com

GROTON

Groton Farmers' Market

Fridays, 3 PM to 7 PM
July to early-October
Williams Barn, 160 Chicopee Row
(978) 488-1192
www.facebook.com/grotonma
farmersmarket

HAMILTON-WENHAM

Hamilton-Wenham Farmers' Market

Saturdays, 12pm to 3pm
July to late October
284 Bay Road, The
Community House
(978) 468-4818
www.communityhouse.org/
hamilton-wenham-winterfarmers-market

Hamilton-Wenham Winter Farmers' Market

Saturdays, 12PM to 3PM - 3 before Christmas 284 Bay Road, The Community House (978) 468-4818 www.communityhouse.org/ hamilton-wenham-winterfarmers-market

HAVERHILL

Haverhill Farmers' Market

Saturdays, 9AM to 1PM
Late-June to late-October
51 Merrimack Street
(978) 872-7535
jeffgrassie1966@gmail.com
www.haverhillfarmersmarket@
teamhaverhill.org

HOPKINTON

Hopkinton Farmers' Market

Sundays, 1PM to 5PM
Mid-June to mid-October
11 Ash Street
(508) 596-1651
laura@longlifefarm.com
www.hopkintonfarmersmarket.com

Hopkinton Winter Farmers' Market

Saturdays, 10_{AM} to 2_{PM}, usually 1st Saturday of February & March 93 East Main Street, Weston Nurseries (508) 596-1651 laura@longlifefarm.com www.hopkintonfarmersmarket.com

HUDSON

Hudson Farmers' Market

Tuesdays, 3:30рм to 6:30рм



Mid-June to late-September Town Hall, 78 Main Street (978) 875-0197 sbcressy@gmail.com www.facebook.com/hudsons farmersmarket

Hudson Winter F armers' Market

Saturdays, 11_{AM} to 2_{PM}
3rd week of November & December
Town Hall, 78 Main Street
(978) 875-0197
sbcressy@gmail.com
www.facebook.com/hudsons
farmersmarket

LAWRENCE

Lawrence Groundwork Farmers' Market/Wednesday

Wednesdays, 10AM to 5PM
Mid-June to late-October
Campagnone North Common
(978) 974-0770
www.cityoflawrence.com/515/
Farmers-Market

Lawrence Groundwork Farmers' Market/Saturday

Saturdays, 10_{AM} to 4_{PM}
Mid-June to late-October
Sullivan Park, Winthrop Avenue
(978) 974-0770
www.cityoflawrence.com/515/
Farmers-Market

Lawrence Groundwork Winter Farmers' Market

Saturdays (2nd & 4th), 10_{AM} to 4_{PM}, November to May 238 Essex Street (978) 974-0770 info@groundworklawrence.org www.groundworklawrence.org/ farmersmarket

LEXINGTON

Lexington Farmers' Market

Tuesdays, 2pm to 6:30pm
May - October
90 Worthen Road
(339) 970 – 9495
lexingtonfarmersmkt@gmail.com
www.lexingtonfarmersmarket.org

Lexington Winter Farmers' Market

Every other Saturday, 11 AM to 2PM January to mid-April The Waldorf School, 739 Massachusetts Avenue lexingtonfarmersmkt@gmail.com www.lexingtonfarmersmarket.org

LOWELL

Lowell Farmers' Market

Fridays, 12pm to 5pm - July to October 155 Merrimack Street (978) 322-8415 www.facebook.com/Lowell FarmersMarket

Lowell Farm Market Mill No. 5

Sundays, 10AM to 1PM - Year Round 250 Jackson Street, Mill No 5 (978) 656-1828 farm@millno5.com www.millno5.com/the-farm-market



LYNN

Lynn Central Square Farmers' Market

Thursdays, 11AM to 3PM
July to October
The Food Project – North Shore
Central Square - Exchange &
Union Street
(781) 953-8413
www.thefoodproject.org/
farmers-markets

Lynn Winter Farmers' Market

Saturdays 11_{AM} to 3_{PM}
The Food Project – North Shore
20 Exchange Street
(781) 953-8413
www.lynngrows.org/marketsin-lynn

MARBLEHEAD

Marblehead Farmers' Market Saturdays, 9AM to 12PM

Late-May to late-November 217 Pleasant Street (617) 970-7954 information@marbleheadfm.com www.marbleheadfm.com

MARLBOROUGH

Marlborough Farmers' Market

Saturdays, 10_{AM} to 2_{PM}
Early-June to early September
19 Weed Street
(774) 463-9517
events@lostshoebrews.com
www.facebook.com/
Marlborough-Farmers-Market

MAYNARD

Maynard Community Farmers' Market

Saturdays, 9AM to 1PM
Late-June to September
Mill Pond Parking Lot, Main Street
(978) 728-2425

maynardfarmersmarket@gmail.com www.maynardfarmersmarket.com

MEDFORD

Medford Farmers' Market

Thursdays, 3pm to 7pm
Early-June to mid-October
2501 Mystic Valley Parkway
(781) 874-9049
medfordfarmersmarket@gmail.com
www.maynardfarmersmarket.com

MELROSE

Melrose Farmers' Market

Thursdays, 1PM to 6PM
Early-June to October
167 West Emerson Street,
Bowden Park
(781) 462-1137
melrosefarmersmarket@gmail.com
www.melrosefarmersmarket.org

METHUEN

Methuen Groundwork Farmers' Market

Fridays, 10AM to 4PM
Mid-June to late-October
Nevins Memorial Library,
305 Broadway
(978) 974-0770
info@groundworklawrence.org
www.groundworklawrence.org/
farmersmarket

NATICK

Natick Farmers' Market

Saturdays, 9AM to 1PM
May - September
Natick Town Common,
Intersection of Rtes 27 & 135
(508) 259-9118
natickmarket@gmail.com
www.natickfarmersmarket.com

Natick Winter Farmers' Market

Saturdays, 9AM to 1PM
October - April
Deb Sayre
Common Street
Spiritual Center
13 Common Street
(508) 259-9118
natickmarket@gmail.com
www.natickfarmersmarket.com

NEWBURYPORT

Newburyport Farmers' Market

Sundays, 9AM to 1PM
May to November
50 Water Street
(978) 457-6644
thenewburyportfarmersmarket@
gmail.com
www.thenewburyportfarmers
market.org

NEWTON

Newton Farmers' Market /Saturday

Saturdays, 9:30AM to 12:30PM Late-June to mid-October 352 Lowell Avenue (617) 796-1506 parks@newtonma.gov www.newtonma.myrec.com/info/ activities/program

Newton Farmers' Market / Tuesday

Tuesdays, 1:30pm to 6pm
Late-June to mid-October
Cold Spring Park, 1094 Beacon Street
(617) 796-1506
parks@newtonma.gov
www.newtonma.myrec.com/info/
activities/program

NORTH ANDOVER

North Andover Farmers' Market

Sundays, 10AM to 1PM
Mid-June to early-October
109 Main Street
(508) 423-6709
info@northandoverfarmersmarket.org
www.northandoverfarmersmarket.org

ROCKPORT

Rockport Farmers' Market

Saturdays, 9AM to 12PM
Late-June to mid-October
Harvey Park, 15 Mt. Pleasant Street
(978) 546-2418
rockportexchange01955@gmail.com
www.rockportexchange.org/
programs-events/farmers-market

ROWLEY

Rowley Farmers' Market

Sundays, 9AM to 1PM
July to late October
285 Main Street, Rowley
Town Common
(978) 948-7918
rowleycommunitygarden@gmail.com
www.facebook.com/rowleyfarmers
market

SALEM

Salem Farmers' Market

Thursdays, 3pm to 7pm
Early-June to mid-October
32 Derby Square
(978) 744-0004 ext. 115
kylie@salemmainstreets.org
www./salemfarmersmarket.org

SOMERVILLE

Somerville Davis Square Farmers' Market

Wednesdays, 12pm to 6pm
Mid-May to November
Sarah Gupton
Davis Square, Herbert & Day Streets
(781) 893-8222 ext. 1005
davis@massfarmersmarket.org
www.massfarmersmarkets.
org/davis

Somerville Mobile Farmers' Market

Fridays, 10:30AM - 12:30PM Council on Aging (167 Holland Street)

Fridays, 2:30pm - 4:30pm East Somerville Community School (50 Cross Street)

Saturdays, 10:00AM – 12:00PM North Street Housing Dev. (24 North Street)

Saturdays, 1:30pm — 3:30pm Mystic Housing Dev. (530 Mystic Ave.)

617-625-6600 x4321 www/somervillemobilefarmers market.wordpress.com

Somerville Union Square Farmers Market

Saturdays, 9AM to 1PM
Mid-May to October
366 Somerville Avenue
(617) 955-0080
usms@unionsquaremain.org
www.facebook.com/unionsquare
markets

Somerville Winter Farmers' Market

Saturdays, 9:30AM to 2PM
December to mid-April
Groundwork Somerville and
Arts at the Armory
191 Highland Avenue
(617) 628-9988
swfm@artsatthearmory.org
www.somwintermarket.org



STONEHAM

Stoneham Farmers' Market

Thursdays, 2:30pm to 6:30pm
June to September
35 Central Street
(781) 438-2193
lrmurphy@gmail.com
www.stonehamfarmersmarket.com

SWAMPSCOTT

Swampscott Farmers' Market

Sundays, 10am to 1pm
Early-June to October
Swampscott Town Hall 22
Monument Avenue
(781) 596-8854
Farmersmarket@town.swampscott.
ma.us
www.swampscottfarmersmarket.org

TEWKSBURY

Tewksbury Community Market

Tuesdays, 4PM to 7PM
Mid-July to mid-October
300 Chandler Street
(978) 640-4490
rhayes@tewksburypl.org
www.tewksburymarket.com

WAKEFIELD

Wakefield Farmers' Market

Saturdays, 9AM to 1PM
Mid-June to late-October
Hall Park, 468 North Avenue
(617) 935-0212
wakefieldfarmersmarket@gmail.com
www.wakefieldfarmersmarket.org

WALTHAM

Waltham Farmers' Market

Saturdays, 9:30AM to 2PM
Early-June to October
14R Pine Street
manager@walthamfarmers
market.org
www.walthamfarmersmarket.org

WATERTOWN

Watertown Farmers' Market

Wednesdays, 2:30pm to 6:30pm Mid-June to mid-October 149 Main Street (781) 481-4511 watertownmarket@gmail.com www.livewellwatertown.org

WAYLAND

Wayland Farmers' Market

Wednesdays, 12pm to 4pm Late-June to mid-October Russell's Garden Center, 397 Boston Post Road (508) 358-2283 pegm@russellsgc.com www.russellsgardencenter.com/ htm/summerFarmersMarket

Wayland Winter Farmers' Market

Saturdays, 10:30AM to 2PM
Early-January to mid-March
Russell's Garden Center,
397 Boston Post Road
(508) 358-2283
pegm@russellsgc.com
www.russellsgardencenter.com/
html/winterFarmersMarket

WESTFORD

Westford Farmers' Market

Tuesdays, 2:30pm to 6:30pm
July to August
The Roudenbush
Community Center
65 Main Street
(978) 496-1707
roudenbush@roudenbush.org
www.westfordma.gov/1180/
Westford-Farmers-Market

WILMINGTON

Wilmington Farmers' Market

Sundays, 10AM to 1PM
Mid-June to early-October
140 Middlesex Avenue
(339) 227-7193
wilmingtonfarmersmarket1@
gmail.com
www.wilmingtonfarmersmarket.com

WINCHESTER

Winchester Farmers' Market

Saturdays, 9:30AM to 1:30PM
Mid-June to October
Town Common, 5 Laraway Road
(781) 856-0761
info@winchesterfarmersmarket.org
www.winchesterfarmersmarket.org

Make sure to visit our website for the most up-to-date info and any changes in these listings.





Looking for a unique wedding location for your Wedding Day?

Check out Coolidge Hall on the Topsfield Fairgrounds.

Contact us for available dates and more information!

978.887.5000 | kate@topsfieldfair.org



TOPSFIELDFAIRWEDDINGS.COM

SUMMER FARMERS' **MARKETS** Acton-Boxborough **Hopkinton** North Andover The Farm Mill No. 5 SUNDAY 10AM-1PM 1PM-5PM 10AM-1PM Lowell **Cambridge Charles** Magnolia Rowley 10AM-1PM 10AM-1PM Wilmington 9AM-1PM Square 10AM-3PM 10AM-1PM Newburyport Swampscott 9AM-1PM 10AM-1PM **Beverly Billerica Cambridge Central MONDAY** 2:30PM-7PM 3PM-7PM Square 12PM-6PM Cambridge Hudson Newton Westford **TUESDAY** 3:30PM-6:30PM 1:30PM-6PM 2:30PM-6:30PM Harvard Lexington Tewksbury University 2PM-6:30PM 4PM-7PM 11:30PM-5:30PM **Amesbury** Lawrence Watertown Wayland WEDNESDAY 12PM-4PM 3PM-7PM 10AM-5PM 2:30PM-6:30PM **Somerville Davis** Arlington Wayland 2PM-6:30PM Sq. 12PM-4PM 12PM-6PM Melrose **Belmont** Lynn Central Sq. Stoneham **THURSDAY** 2PM-6:30PM 11AM-3PM 2PM-7PM 2:30PM-6:30PM Framingham Medford Salem 12PM-5:30PM 3PM-7PM 3PM-7PM Methuen Cambridge Groton Annisquam **FRIDAY** 10AM-4PM (Gloucester) **Charles Square** 3PM-7PM Somerville Mobile 9AM-12PM 12PM-6PM Lowell 10:30AM-12:30PM 11AM-3PM 2:30PM-4:30PM Andover Haverhill Natick Somerville Union Sq. SATURDAY 10AM-2PM 9AM-1PM 9AM-1PM 9AM-1PM **Ashland** Lawrence Newton Wakefield 10AM-4PM 9:30AM-12:30PM 9AM-1PM 9AM-1PM Cambridgeport Marblehead Rockport Waltham 10AM-2PM 9AM-12PM 9AM-12PM 9:30AM-2PM Somerville Mobile Carlisle Marlborough Winchester 8AM-12PM 10AM-2PM 10AM-12PM 9:30AM-1:30PM 1:30PM-3:30PM Chelmsford Maynard 1PM-4PM 9AM-1PM

WINTER FARMERS' MARKETS



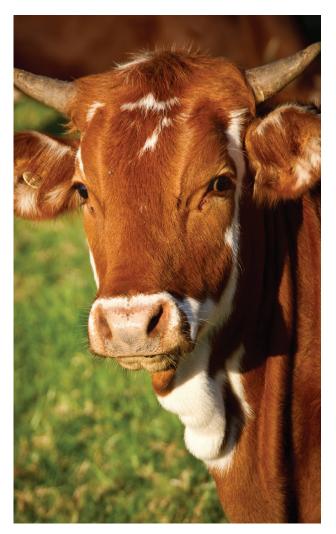
SUNDAY	Acton-Boxborough 10AM-1PM	The Farm Mill No.5 11AM-1PM	Cambridge Charles Squa 10AM-3PM
MONDAY			
TUESDAY			
WEDNESDAY			
THURSDAY			
FRIDAY	Cambridge Charles Sq. 12PM-6PM		
SATURDAY	Ashland/Thanksgiving 9AM-1PM Chelmsford Maxwell's 10AM-2PM Hamilton-Wenham (Dec) 12PM-3PM Hopkinton 9AM-1PM	Hudson (Nov & Dec) 11AM-2PM Lawrence 10AM-3PM Lexington 11AM-2PM Lynn 11AM-3PM	Natick 9AM-1PM Somerville 9:30AM-2PM Wayland 10AM-2PM

Support Local Farms by Visiting Your Local Farmers' Market Today!

A farmers' market consists of individual vendors, mostly farmers, who set up booths, tables or stands, outdoors or indoors, to sell produce, fruits, flowers, and meat or fish products at a designated public place. Farmers' markets add value to communities. Whether you live in the city or the suburbs, a Massachusetts farmers' market is not too far from you! There are 64 farmers' markets in the Northeast Harvest region. Shopping at a farmers' market is a great way to meet local farmers and get fresh, flavorful produce. Some farmers' markets offer other products, such as baked goods, jams and jellies, and much more. Some even have live entertainment. Don't miss out, make sure you visit a farmers' market today!

Dairy Farm Fun Facts

- Dairy farming has been part of Massachusetts agriculture since early settlers brought cows to Plymouth in 1624.
- >> There are about 150 dairy farms in Massachusetts.
- >> In Massachusetts, the average dairy farm has 119 cows.
- There are six main breeds of dairy cows: Holstein, Jersey, Guernsey, Brown Swiss, Ayrshire, and Milking Shorthorn.
- >> The average dairy cow weighs about 1,400 lbs.
- Cows have 32 teeth, all of them on the bottom with a dental pad on top.
- A cow does not actually have 4 stomachs, but a single stomach with 4 compartments.
- A cow spends about 6 hours eating and 8 hours chewing its cud every day.
- A cow produces an average of 6.3 gallons of milk daily. That's more than 2,300 gallons each year and 350,000 glasses of milk in a lifetime.
- Cows have an acute sense of smell and can smell something up to 6 miles away.
- Cows eat a lot! The average cow eats about 100 pounds of food a day!
- >> Cows drink about **35 gallons** of water (the equivalent of a bathtub full).
- Dairy farmers produce 246 million pounds of fresh milk per day.
- >> A dairy farmer measures milk by pounds, not gallons.
- A cow is more valuable for its milk, cheese, butter and yogurt than for its beef.
- Our own Shaw's Dairy Farm still delivers fresh milk to your home.
- Dairy farmers start their day milking cows and end their day milking cows.
- >> All 50 states in the United States have dairy farms.
- >> June is National Dairy Month



It takes...

- » 12 lbs. of whole milk to make 1 gallon of ice cream
- **» 21.2 lbs.** of milk to make **1 lb.** of butter
- **» 10 lbs.** of milk to make **1 lb.** of cheese

Nellie's Life on the Farm



MY NAME IS NELLIE. I was born on September 1, 2015. Within the first hour I moved to my new home which was a hutch. Today I got my identification ear tag. This will have my number, my birthdate, and my dam's (mother) name.

My mother went back to the herd, so she can produce milk for the farmer and also for me. As a baby calf, I was first fed colostrum which is the milk that came from my mom. This will give me strong antibodies, so I won't get sick.

I was fed my mother's milk twice a day for the next 2-3 days and a milk replacer after that.

After 3 days, I received grain and at 6 weeks, I ate 1-2 lbs. of grain a day. I have weaned myself off milk and now drink water. I grow about 1.8 lbs. a day.

When I was 2 months old my farmer fed me hay for the first time – it was delicious! When I was 3 months old, my farmer dehorned me, so I could move to a pen with other calves my own age.

When I weighed about 800 lbs. I was ready to have my own baby calf. It is important that I have a calf, so I can start producing milk for my farmer.

After having my first calf, I was moved to the milking herd. When my milk production drops, I will be bred again to have another calf, so I can continue to produce milk for my farmer. I should have a calf every year to optimize my milk production.

I love being a cow and providing the world with dairy!

Meet Nellie!



Nellie's Barn

Nellie now has her own place at the Topsfield Fair in the Cattle Barn where you can read her story or have Nellie read it to YOU!.



Hands on Milking Experience

Visit the Topsfield
Fair September 30 to
October 10, 2022 to learn
how to milk a cow! Visit the
cattle barn and experience
an exhibit like no other!

What is HIP?

THE HEALTHY INCENTIVES PRO-GRAM, also known as HIP, can help you buy more locally grown fruits and vegetables. When you buy fruits and vegetables with SNAP at participating farmers' markets, mobile markets, farm stands or Community Supported Agriculture (CSA) farm share programs, you will earn extra money on your SNAP/EBT card. The Healthy Incentives Program (HIP) is a statewide program. If you spend your SNAP dollars at a participating retailer, you can earn extra benefits (up to \$40/month for a household of 1-2 people, \$60/month for a household of 3-5 people, and \$80/ month for a household of 6+ people).

If you have questions about HIP that are not covered below, or need assistance in another language, call the Project Bread Food Access Hotline at 1-800-645-8333.

How does HIP work?

SNAP (formerly Food Stamp) dollars spent on eligible fruits and vegetables at participating farmers' markets, mobile markets, farm stands and CSA farm share programs can earn HIP benefits up to a maximum monthly allowance based on the size of your household—you cannot earn HIP by shopping at a grocery store. You will need to spend SNAP dollars on fruits and vegetables to earn HIP. The benefit is added directly back to your SNAP/ EBT card and can be used towards any future SNAP eligible purchase.

What is the maximum HIP benefit I can earn each month?

Depending on the size of your household, you can earn up to an additional:

- >> \$40 for 1-2 member households
- >> \$60 for 3-5 member households
- » \$80 for 6+ member households

per month on top of your regular monthly benefits.

Farmers Markets

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



Farm Stands

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







CSA Farm Shares

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

Where can I earn HIP benefits?

You can earn HIP by shopping at participating farmers markets, mobile markets, farm stands and CSA farm share programs throughout the state, and buying HIP eligible fruits and vegetables. HIP benefits cannot be earned at other food stores such as supermarkets, convenience stores; however you can spend your earned HIP benefit at these locations on any future SNAP purchase. Availability of HIP at farmers' markets and farm stands is currently limited, but is expanding rapidly-check Mass-Grown's HIP map often or call Project Bread's FoodSource Hotline at 1-800-645-8333 to find farmers' markets, farm stands, mobile markets, and CSAs near you that can currently process HIP.

What foods can I buy to earn HIP?

HIP eligible foods are fresh, canned, dried and frozen fruits and vegetables without added sugar, salt, fats or oils. For example, onions, pears, broccoli, fresh herbs, canned tomatoes, applesauce, frozen berries, and dried mushrooms, are all HIP foods. Food items that do not qualify include vegetable and fruit juices (including apple cider), creamed or sauced vegetables, dried spices and herbs. Vegetable seeds and starter plants for your garden (e.g., tomato seeds or tomato plants) are also eligible for HIP.

What is CSA?

CSA's (Community Supported Agriculture) are a way for consumers to invest in local agriculture while benefiting from receiving local produce and eating healthy. By making a financial commitment to a farm, consumers gain a relationship with the farmer and become members by owning shares. CSA's have grown over the years and what used to be a simple CSA has now expanded. Farmers have begun to introduce variations known as "mix and match", such as a vegetable CSA may contain eggs and/or meat and even more. These CSA's may include variations of fruits and vegetables, meat, eggs, bakery goods, and even

flowers. Other CSA's may be "stand-alone" for the mentioned. There are a few CSAs that exchange labor in lieu of payment for a share of the produce. Share prices vary from each CSA but generally shares are sold as full shares or half shares. Shares are distributed in different ways but most often are distributed weekly. Most CSA's allow share pick up at the farm and some farms have a drop off at a community center.

Advantages for farmers:

Set to spend time marketing the food early in the year before they need to spend long days in the field

- Receive payment early in the season which helps the cash flow of the farmer
- Develop a relationship with their customer

Advantages for consumers:

- >>> Receive fresh produce at their peak
- Exposure to new vegetables not normally purchased
- >> Visit the farm
- Develop a relationship with the farmer and learn more about how food is grown



Local CSAs

LISTED BY TOWN

AMESBURY

Cider Hill Farm

45 Fern Avenue (978) 388-5525 contact@ciderhill.com www.ciderhill.com

Shares include vegetables, fruit, eggs, and more

ARLINGTON

Shared Harvest CSA

969 Concord Turnpike (781) 316-1710 Jane@SharedHarvestCSA.com www.Sharedharvestcsa.com Winter Vegetable Shares

BELMONT

Belmont Acres Farm

34 Glenn Road (617) 866-0232 www.belmontacresfarm.com Vegetable Shares

BEVERLY

Grounded Flower Farm

733 Cabot Street
emily@groundedflowerfarm.com
www.groundedflowerfarm.com
Flower Shares

CARLISLE

Clark Farm Carlisle

185 Concord Street (978) 254-5427 info@clarkfarmcarlisle.com www.clarkfarmcarlisle.com Vegetable Shares / Pick-Your-Own

Vegetable Shares / Pick-Your-Own Shares / Flower Shares / Pork Shares / Lamb Shares

CONCORD

Barrett's Mill Farm

449 Barrett's Mill Road (978) 254-5609 lise@barrettsmillfarm.com www.barrettsmillfarm.com

Vegetable Shares / Mushroom Shares / Flower Shares

Verrill Farm

11 Wheeler Road (978) 369-4494 info@verrillfarm.com www.verrillfarm.com

Fruit & Vegetables Shares / Flower Shares / Mushroom Lovers Shares

DANVERS

Connors Farm

30 Valley Road (978) 777-1245 info@connorsfarm.com www.connorsfarm.com/csa Shares include vegetables, fruit, herbs, and more

DRACUT

Farmer Dave's

437 Parker Road (978) 349-1952 farm@farmerdaves.net www.farmerdaves.net

Spring Shares / Vegetable Shares / Fruit Shares / Late Fall Shares / Bakery Shares / Seasonal Soup Shares / Vegetarian Soup Shares / Deep Winter Shares

ESSEX

Alprilla Farm

94 John Wise Avenue (978) 273-9339 www.alprillafarm.com Winter Shares

EVERETT

Everett Community Growers' Farm

548 Broadway (617) 545-3347 everettcommunitygrowers@gmail.com https://www.everettcommunitygrowers.org/farm/ Vegetables Shares

FRAMINGHAM

Hanson's Farm

20 Nixon Road

(508) 877-3058

hansonsfarm@gmail.com www.hansonsfarm.50webs.com

Vegetable Shares / PYO Flower Shares

Stearns Farms CSA

862 Edmands Road (508) 202-0387

farmer@stearnsfarmcsa.org www.stearnsfarmcsa.org

Summer Shares / Back-to-School Shares / Flower & Herb Shares / Winter Shares / Subsidized Shares

GROTON

Autumn Hills Orchard

495 Chicopee Row (978) 448-8388 info@autumnhillsorchard.com www.autumnhillsorchard.com Fruit Shares

HAMILTON

First Light Farm CSA

464 Highland Street (781) 710-6749 firstlightfarmcsa@gmail.com www.firstlightfarmcsa.com Spring Share / Summer Shares / Vegetable Shares

Iron Ox Farm

656 Asbury Street ironoxfarming@gmail.com www.ironoxfarming.com Vegetable Shares

HAVERHILL

Chris's Farm Stand

436 Salem Street
(978) 994-4315
stasinosma@gmail.com
www.chrisfarmstand.com
Vegetable Shares with added fruit,
herbs, or honey

Wally's Vegetables

799 Amesbury Road (978) 374-9039 stephanielesiczka@gmail.com www.facebook.com/Wallys

Vegetables

Fruit & Vegetable Shares

IPSWICH

Appleton Farms

219 County Road (978) 356-5728 appletonfarms@thetrustees.org www.thetrustees.org Winter and Summer Shares / Vegetable Shares & Meat Shares

Marini Farm

259 Linebrook Road (978) 356-0430 info@yahoo.com www.marinifarm.com Vegetable Shares

Marshview Farm

31 Fox Creek Road (978) 412-2937 info@marshview.farm www.marshview.farm Spring, Summer & Fall Shares / All Season Shares

Three Sisters Garden Project

10 Jeffrey's Neck Road (978) 312-6654 info@threesistersgarden.org www.threesistersgarden.org Summer Shares / Fall Shares / Vegetable Shares

LEXINGTON

Lexington Community Farm

52 Lowell Street (781) 862-7247 info@lexfarm.org www.lexfarm.org Summer & Fall Shares / Vegetables Shares / PYO Flower Shares

Meadow Mist Farm

12 Bacon Street (781) 354-5037 yaffeelauren@gmail.com www.meadow-mist.com Egg Shares



Wilson Farm

10 Pleasant Street (781) 862-3900 customerservice@wilsonfarm.com www.wilsonfarm.com

Fruit & Vegetable Shares / Fish Shares / Flower Shares

LINCOLN

Drumlin Farm

Renata Pomponi 208 South Great Road (781) 259-9500 drumlinfarm@massaudubon.org www.massaudobon.org

Spring, Summer, and Fall Shares / PYO Flower Shares / Optional PYO Veggie Share

The Food Project's Baker Bridge Farm

Baker Bridge Road (781) 346-6726 csa@thefoodproject.org www.thefoodproject.org/farms/ baker-bridge-farm

Full and Half Shares / PYO Shares (flowers, herbs, berries)

LITTLETON

Littleton Community Farm

Wilderness Road admin@littletoncommunityfarm.org www.facebook.com/littleton communityfarm

Vegetable Shares / Flower Shares

Spring Brook Farm

591 Great Road (978) 486-3249 springbrookcountry@comcast.net www.springbrookfarmcountry.com Freedom Shares (get what you want when you want it)

Springdell Farm

571 Great Road (978) 486-3865 info@springdellfarms.com www.springdellfarms.com

Jump Start Shares / Summer Shares / Winter Shares

METHUEN

Pleasant Valley Gardens

255 Merrimack Street (978) 682-9563 info@pleasantvalleygardens.com www.pleasantvalleygardens.com

Vegetable Shares / Meat Shares / Egg Shares

NATICK

Natick Community Organic Farm

117 Eliot Street (508) 655-2204 info@natickfarm.org www.natickfarm.org

Vegetable Shares / Flower Shares

Saturn's Garden

(917) 232-4943 info@saturnsgarden.com www.saturnsgarden.com

Vegetable Shares (includes herbs & microgreens)

NEWBURY

High Road Farm

240B High Road (978) 844-1236 mcdonoughcanlon@gmail.com www.highroad.farm Summer & Fall Shares

NEWTON

Newton Community Farm

303 Nahanton Street (617) 916-9655 information@newtoncommunity farm.org

www.newtoncommunityfarm.org Summer & Fall Shares / Fruit Share

NORTH ANDOVER

Smolak Farms

315 South Bradford Street (978) 682-6332 inform@smolakfarms.com www.smolakfarms.com Summer Shares to include Fruits, Berries, Veggies, Herbs, and Flowers /

Add-on Ice Cream Shares

PEABODY

Chris's Farm Stand

11 Lake Street (978) 994-4315 stasinosma@gmail.com www.chrisfarmstand.com

Vegetable Shares with added fruit, herbs, or honey

PEPPERELL

The Herb Hill Farm

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

All Season Shares / Vegetables Shares (add-ons include: Chicken, Eggs, Meats, Raw Goat's Milk)

Upswing Farm

65 Brookline Street (508) 215-8378 brittany@upswingfarm.com www.upswingfarm.com

All Season Shares / Vegetables Shares / Mushroom Shares / Flower Shares / Autumn Hill Fruit Shares

ROCKPORT

Seaview Farm

38 South Street (978) 546-2418 seaviewfarmrockport@gmail.com www.seaviewfarmrockport.com

Seaview Farm Card / Beef, Chicken, or Veggie Shares

SALEM

Maitland Mountain Farm

23 Cedarcrest Avenue (978) 548-8455 maitlandmountainfarm@gmail.com www.maitlandfarms.com

Produce Shares / Flower Shares / Cheese Shares / Pickle Shares

SALISBURY

Anything Grows

30 Elmwood Street (978) 834-7879 anythinggorwsllc@gmail.com www.anythinggrows-farm.com

Flower Shares

SHERBORN

Silverwood Organic Farm

195 Western Avenue (508) 545-1380

Vegetables Shares / Flower Shares

Sunshine Farm

41 Kendall Avenue (508) 655-5022 jimgeog@aol.com www.sunshinefarm

www.sunshinefarmma.com

Summer Shares (includes vegetables and fruits)

Wild Robbins Farm

42 Everett Street www.wildrobbinsfarm.com

Poultry Shares / Egg Shares

STOW

Small Farm

184 Gleasondale Road (978) 879-5996 farmer@small-farm.com www.small-farm.com

Spring Shares / Summer Shares / Fall Shares

White Pond Farm

26 White Pond Road (978) 897-6262 andrew.mintz@verizon.net www.whitepondfarm.com PYO Vegetable Shares /

PYO Vegetable Shares /
PYO Flower Shares

SUDBURY

Siena Farms

113 Haynes Road (978) 261-5365 office@sienafarms.com www.sienafarms.com

Single Shares or Multi-Season Shares / Kids' Farm Shares / Farm Pup Shares

TEWKSBURY

East Street Farm – Farmer Dave's

460 East Street (978) 349-1952

farm@farmerdaves.net www.farmerdaves.net

Spring Shares / Vegetable Shares / Fruit Shares / Late Fall Shares / Bakery Shares / Seasonal Soup Shares / Vegetarian Soup Shares / Deep Winter Shares

TYNGSBORO

Lawndale Farm

91 Frost Road (978) 808-6164 dktimes@hotmail.com www,lawndalefarm.com Vegetable Shares

WALTHAM

Waltham Fields Community Farm

240 Beaver Street (781) 899-2403

farmmanager@communityfarms.org www.communityfarms.org

Summer Shares / Extended Season Shares / Flower Shares / Fruit Shares

WAYLAND

The Neighborhood Farm at Mainstone Farm

83 Old Connecticut Path (508) 358-4740 theneighborhoodfarm@gmail.com www.theneighborfarm.com

Vegetable Shares

WENHAM

The Food Project's Reynolds Farm

78 Larch Row (781) 346-6726 csa@thefoodproject.org www.thefoodproject.org/farms/ reynolds-farm

Full and Half Shares / PYO Shares (flowers, herbs, berries)

WEST NEWBURY

Long Hill Orchard and Farm

520 Main Street (978) 363-2170

LongHillOrchard@gmail.com www.longhillorchard.com

Summer, Fall & Winter Shares / Vegetable Shares

WESTFORD

Fat Moon Farm

41 West Street (978) 496-9606 info@healthylivingandlearning.com www.fatmoonmushrooms.com

Mushroom & Microgreen Shares

Westford Hill Orchard – Farmer Dave's

4 Hunt Road, (978) 439-1952 farm@farmerdaves.net www.farmerdaves.net

Spring Shares / Vegetable Shares / Fruit Shares / Late Fall Shares / Bakery Shares / Seasonal Soup Shares / Vegetarian Soup Shares / Deep Winter Shares

WESTON

Land's Sake Farm

90 Wellesley Street (781) 893-1162 info@landssake.org www.landssake.org Vegetable Shares

WINCHESTER

Wright-Locke Farm

78 Ridge Street, info@wlfarm.org www.wlfarm.org

Vegetable Shares / Flower Shares / Herb-Medicinal-Foraged Shares / Fruit Shares / Egg Shares / Mushroom Shares

Make sure to visit our website for the most up-to-date info and any changes in these listings.

Farm to Table

WHAT IS farm to table? It's a new initiative that promotes eating locally grown foods at restaurants in order to enhance sustainability. Local restaurants are realizing the importance of eating and utilizing locally grown food in order to create the freshest, unique plates. More and more customers are enjoying these additions. In Massachusetts we have a number of restaurants that take pride in serving "farm to table" dishes. These 12 restaurants within Essex and Middlesex counties are at the top of the farm-to-table list. Make sure you check out one of these restaurants for your next Friday night date night!



Area Four

Joe Barone
500 Technology Square
(Kendall Square), Cambridge, MA
(617) 758-4444
www.areafour.com
OPEN Monday-Friday, 7AM to 6PM /
Saturday, 8AM to 3PM

Area Four's mission is to serve food that is raised and harvested locally in a sustainable manner. They believe the freshest foods grown locally not only serve the customers better, but the environment, as well. Area Four prides themselves of their ability to give children this opportunity to eat fresh food, while also learning the importance of preserving our local farms. Online ordering is available for pick-up from the regular dine-in option.

Danversport Waterfront

Paul DeLorenzo 161 Elliott Street, Danvers, MA 978-774-8622 functions@danversport.com www.danversport.com

The Danversport Yacht Club is known for being a great venue for weddings and corporate events. They have excellent chefs, but what makes their dishes stand out from the rest is that they use a farm-to-table program. Danversport Yacht Club purchased a farm a few years ago to grow delicious produce to use in their meals. In 2016 they won first place and a special award at the Topsfield Fair vegetable contest in the butternut squash exhibit. If you want delicious farm fresh, award-winning dishes, Danversport Yacht Club is the place to have your private event! Guests will be talking about their food for years to come.

Farmstead Table

Chad and Sharon Burns
71 Union St. Newton, MA
(617) 928-6000
www.farmsteadtable.com
OPEN Wednesday-Friday, 12pm to
3pm & 5pm to 9pm / Saturday-Sunday,
10Am to 2pm & 5pm to 9pm

Farmstead Table blends French

technique and new world innovation in a classic American country kitchen. Inspired by local farmers, the culinary team believes that fresh and pure ingredients speak for themselves. They are committed to serving the most seasonal and local ingredients possible. Farmstead Table offers dine-in or take-out by ordering online. They also deliver!

Field and Vine

9 Sanborn Court, Somerville, MA (617) 718-2333 sara@fieldandvinesomerville.com www.fieldandvinesomerville.com OPEN Tuesday-Saturday, 5pm to 8:45pm

Field and Vine has a commitment to local farms and purveyors. All ingredients are sustainable sourced and the menu evolves with the changing of the seasons. They make everything by hand from scratch and take a simple approach to food, allowing the ingredients to shine. Dine-in only.

Frank

Chef Frank McClelland
112 Rantoul Street, Beverly, MA
(978) 998-4946
info@farmtofrank.com
www.farmtofrank.com
OPEN Tuesday-Saturday, 11AM to
2:30PM / Tuesday-Wednesday, 5PM to
9PM / Thursday-Saturday, 5PM to 10PM
/ Sunday-Monday, 5PM to 8:30PM

Frank was a "farm-to-table" before it was "foodie." Frank is a low-key but no less vigorous approach to local and season-centric food with farmer-first philosophy and enduring commitment to credible food origin. They offer online order and catering services.

Gibbet Hill Grill

61 Lowell Road. Groton, MA
(978) 448-2900
info@gibbethill.com
www.gibbethillgrill.com
OPEN Monday-Friday, 4PM to 9PM /
Saturday-Sunday, 12PM to 9PM
Gibbet Hill Grill is a farm-to-fork
restaurant that has a produce farm

restaurant that has a produce farm on site and the chef shapes the menu around what is seasonally available. While dining, guest can enjoy the beautiful landscape of Gibbet Hill. They offer private events at The Barn at Gibbet Hill along with take-out by ordering online. They keep a root cellar and have winter greenhouses in order to expand their growing season. In addition, they also source from other local farms and food purveyors to feature the best of what the region has to offer.

Henrietta's Table

Chef Peter Davis
The Charles Hotel - 1 Bennett
Street, Cambridge, MA
(617) 661-5005
chefdavis@charleshotel.com
www.henriettastable.com
OPEN Daily 7AM to 11AM /
Monday-Friday, 12PM to 2PM /
Saturday-Sunday, 12PM to 3PM /
Wednesday-Sunday, 5PM to 9PM
Henrietta's Table has an ever-changing seasonal menu of "classic farm-to-table" New England fare at Harvard
Square's Charles Hotel. Menus rotate

daily based on availability from local farmers and artisans. They are open for breakfast, lunch, and dinner seven days a week, along with offering brunch on Saturday and Sunday. Dine al fresco in the large outdoor patio during spring and summer. Online ordering available. They offer catering and private dining for functions. Henrietta's Table prides itself on "Fresh from the Farm and Honest to Goodness Home Cooking."

Saltbox Kitchen

Ben Elliott
84 Commonwealth Avenue,
Concord, MA
(978) 610-6020
info@saltboxfarmconcord.com
www.saltboxkitchen.com
OPEN Tuesday-Saturday, 9AM to 6PM

Saltbox Kitchen is a casual farm-totable restaurant. The seasonal menus feature fresh ingredients from Saltbox Farm. The offer a craft brewery, full-service catering, cooking school, and private function rooms in their cozy, neighborhood restaurant. Online ordering is also available.

Smolak Farms – WHIM Dinner Series

Michael Smolak 315 South Bradford Street, North Andover, MA (978) 682-6332 office@smolakfarms.com www.smolakfarms.com

Whim is a unique "pop up" dining experience held every Wednesday evening from June to August at Smolak Farms. Join some of New England's finest Chefs as they cook you a multi-course dinner in the Smolak Farms Pine Grove. A "Farm-to-Table" experience, much of the produce used in their dinners is grown at their farm, so you will experience the seasonal fruits and vegetables. Menus will be posted at least 2 weeks before each dinner. The Guest Chefs will create their menus on a "Whim" based on the freshest produce available from Smolak.

The Bull Run

Bryan Sawyer 215 Great Road, Shirley, MA (978) 425–4311

bryansawyer@bullrunrestaurant.com www.bullrunrestaurant.com OPEN Wednesday-Thursday, 4рм to 9рм / Friday-Saturday, 4рм to 10рм / Sunday, 10ам to 2рм & 3рм to 8рм

The Bull Run is a Level 1 Certified Green Restaurant, which means their sustainable practices have been verified by the Green Restaurant Association. They're committed to increasing sustainability through the "local" mission of their busy restaurant. The chef works with local farms and purveyors when creating their seasonal menus in order to guarantee the freshest and most local ingredients in their meals. Online ordering is also available.

Woods Hill Table

Kristin Canty
24 Commonwealth Avenue,
Concord, MA
(978) 254-1435
info@woodshilltable.com
www.woodshilltable.com
OPEN Wednesday-Saturday

Woods Hill Table is a sustainable, organic, and locally sourced restaurant. Chef Charlie Foster focuses on seasonal ingredients and uses their own grass-fed livestock raised on the farm at Woods Hill in Bath, NH. They also purchase produce from local farms. Through careful attention to every element of an ingredient's journey from the farm to your plate, Woods Hill Table provides diners with food that is both flavorful and sustainable. They offer dine-in or take-out by ordering online.

Wright-Locke Farm

Chef Kelcy Scolnick 82 Ridge Street, Winchester, MA FarmChef@wlfarm.org www.wlfarm.org/farm-to-tablesuppers

Wright-Locke Farm offers farm-to-table suppers served by Chef Kelcy. Kelcy is a farm chef, baker, and food educator. She hosts the suppers which feature local chefs making extraordinary meals. See website for updates.

Local Fish Markets

ESSEX COUNTY

DANVERS

Cherry Street Fish Market

Darryl Parker 26 Hobart Street (978) 777-3449

 ${\bf www.cherrystreet} f is hmarket.com \\ {\bf OPEN Tuesday-Saturday,}$

10_{AM} to 6_{PM} / Sunday 10_{AM} to 5_{PM} CLOSED Mondays

For over 30 years Cherry Street Fish Market continues to provide North Shore's seafood lovers with the highest quality and widest variety of seafood products! They are family owned and have been rated North Shore's #1 seafood market for a number of years. They sell a variety of products at their fish market and are known for their famous lobster rolls.

ESSEXCapt. Vince Seafoods, Inc.

Anthony Ciarametaro
57 Western Avenue
(978) 768-7670
captvincelobster@gmail.com
www.freshlobster.wixsite.com
OPEN daily 8AM to 6PM

Capt. Vince Seafoods, Inc. was founded by Anthony Ciarametaro in 1983. He comes from generations of fishermen who take pride working in the seafood industry. They offer retail and wholesale options selling live lobster, lobster meat, live crabs, and steamed clams. Orders can be placed via phone call, email, or going to the store. They sell wholesale to restaurants. Capt. Vince Seafoods is a cash only establishment.

GLOUCESTER Cape Ann Fresh Catch

1 Blackburn Center (978) 865-3169 sales@capeannfreshcatch.org www.capeannfreshfish.org CSF – online ordering

Cape Ann Fresh Catch is the largest community supported fishery in the United States. They work together with local fishermen along with shore-side operations to deliver the freshest sustainable seafood. They are just like a CSA but with seafood – a CSF. The CSF program was founded by the Gloucester Fishermens' Wives Association. They offer 13 pick-up locations Monday through Saturday and home delivery within 50 miles of Gloucester (at an additional cost).

Captain Vito's Fresh Seafood Market

53 Washington Street (978) 492-0222

www.captainvitosfreshseafood.com OPEN Daily, 9AM to 7PM

Captain Vito's Fresh Seafood Market is a family-run business serving fresh seafood caught from local fishermen. They also offer prepared items as well, cooked or uncooked. They offer free delivery within 15 miles. Online ordering available.

Fisherman's Wharf Gloucester

The Giacalone Family
37 Rogers Street
(978) 281-7707
csf@fwgloucester.com
www.fwgloucester.com
OPEN Monday-Friday, 10_{AM} to 4_{PM} /
Saturday & Sunday, 9_{AM} to 3_{PM}

Fisherman's Wharf Gloucester is a wholesale seafood dealer on Gloucester Massachusetts historic waterfront. They offer a drive-thru seafood market 7 days a week. Fishermen's Wharf Gloucester is a CSF Program which gives you shares of fish that they harvest locally. By joining the CSF program, you will gain access to local, sustainable species of fish. This is not a traditional fish market because the purpose is not to have the customer choose the species, but rather have mother nature choose for the customer.





Intershell International Corp.

Monte Rome
9 Blackburn Drive
(844) 229-8321
info@intershell.biz
www.intershell.biz
OPEN Monday-Friday, 7AM to 3PM
CLOSED Saturdays & Sundays

Intershell International Corporation was founded in 1992. They offer only wild caught, all natural shellfish and seafood of the highest quality, which it supplies to its loyal and satisfied customers locally, nationally, and globally. They sell wholesale to local restaurants. Fresh seafood is also available to the general public at their retail store, where they have fresh fish, shell fish, prepared dishes, and lobsters.

Turner's Seafood Market

4 Smith Street (978) 281-7172 www.turners-seafood.com OPEN Monday-Wednesday, 10AM to 6PM / Thursday-Saturday, 10AM to 7PM / Sunday, 12PM to 6PM

Turner's Seafood Market opened in 2006 in Gloucester, the nation's oldest fishing port. In 2010, the Turner family launched its on-line Dock to Door Seafood Market shipping fresh fish daily overnight from Gloucester to anywhere in the US. Turner's Seafood offers the freshest fish and seafood directly from the Gloucester waterfront. Fish and Chip service is available daily from noon to closing. "Anything fresher still swims!"

The Fresh Lobster Company

Gloucester, MA (508) 451-2467

sales@TheFreshLobsterCompany.com www.TheFreshLobsterCompany.com

The Fresh Lobster Company's purpose is to provide consistent, high-quality fresh seafood products and world class service. Their goal is not necessarily to be the largest or least expensive, but instead to be the best. They cater to home users, businesses, and individuals that demand a quality product from a respected and dependable company. Located on the coast of Gloucester, they are

the premier decorative fresh seafood gift package company that ships to your home or business in the US. They offer online ordering.

IPSWICH Ipswich Shellfish Fish Market

Chrissi Pappas

8 Hayward Street (978) 356-6941 fishmarket@ipswichshellfish.com www.ipswichfishmarket.com OPEN Friday, 11AM to 4PM / Saturday, 10AM to 2PM

Ipswich Shellfish Fish Market is stocked with the freshest fish and the best hand-chosen selections and seasonal specials. Choose from big, meaty fish steaks, plump jumbo shrimp with their own spicy cocktail sauce, smoked delicacies, and delicate fillets. They have a variety of clams, quahogs, oysters, and mussels along with live lobsters and steamers. They are not just an ordinary fish market; they are a seafood specialty store. They offer their own line of Chrissi's specialty seasonings and sauces, beautifully wrapped gifts and gift baskets, overnight shipping of seafood gifts and live lobsters, unique seafood hors d'oeuvre trays, party platters and prepared clambakes.

MARBLEHEAD The Fish Market

34 Atlantic Avenue (781) 990-1109

www.thefishmarketmarblehead.com OPEN Monday-Saturday, 9AM to 6PM / Sunday, 9AM to 5PM

The Fish Market offers seafood that is locally sourced from area fishermen and lobstermen who focus on quality and freshness to ensure their customers are shopping for the finest products available! Their Natural Meats are sourced from sustainable local farms from Maine. Pineland Farms beef is raised without antibiotics, added hormones or steroids, fed a strict vegetarian diet, and treated humanely throughout their lives. Other meats offered are chicken, turkey, pork, and lamb.

Little Harbor Lobster Company

3 Beacon Street (781) 639-1961 info@littleharborlobster.com www.littleharborlobster.com OPEN Tuesday-Sunday, 10AM to 6PM CLOSED Mondays

Little Harbor Lobster Company, formerly known as Marblehead Lobster Company, is run and operated by the O'Keefe and Brewin families. Tim, one of the owners of LHLC, catches lobster daily from his boat. They offer shipping of live lobsters, select fin fish, and shellfish. Online ordering ONLY with curbside pick-up.

NEWBURYPORT Newburyport Fish

75 Water Street
(978) 255-1597
info@newburyportfish.com
www.newburyportfish.com
OPEN Tuesday-Saturday,
12pm to 6pm / Sunday, 12pm to 3pm
CLOSED Mondays

Newburyport Fish offers a wide variety of fish that is always fresh. The owner Fred has created relationships his fishermen that always deliver top quality, fresh seafood. Some of the customer favorites are swordfish, oysters, and Bluefin tuna. Staff also offers recipes and simple instructions on how to best prepare the selected seafood being purchased. Newburyport Fish is known for their "Poke Bowls" – you choose your ingredients – call it in – and pick it up curbside.

PEABODY

C & C Lobster

Bill & Joanne Demoree
297 Lynn Street
(978) 530-1500
cclob@aol.com
www.cclobster.com
OPEN Tuesday, 1PM to 5PM /
Wednesday-Thursday, 1PM to 6PM /
Saturday-Sunday, 11AM to 5PM
CLOSED Mondays

C & C Lobsters & Fish is a family run lobster business providing fresh caught local live lobsters and fish year-round. They also sell to local

restaurants and can be found at farmers' markets. They offer catered clambakes. Pre-ordered lobster and fish are delivered to customers daily to their home, work or predetermined site.

SALEMPatriot Seafoods

48 Broadway
(978) 740-2900
pickup@patriotlobster.com
www.patriotseafoods.com
OPEN Monday-Friday,
9AM to 4:30PM / Saturday, 9AM to 3PM
CLOSED Sundays

Patriot Seafoods is a wholesale seafood distributor and open to the public offering live lobsters, fresh fish and frozen seafood with curbside pick-up. They offer catered clambakes and online ordering.

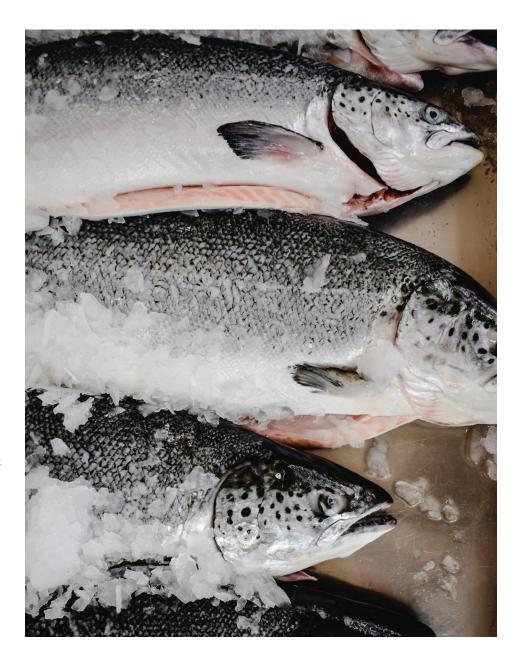
Turner's Seafood Salem at Lyceum Hall

43 Church Street
(978) 745-7665
www.turners-seafood.com/
OPEN Tuesday-Thursday, 4pm to 9pm
/ Friday-Sunday, 12pm to 9pm
CLOSED Mondays

In 1994, the Turner family opened Turner's Seafood Grill & Market in their hometown of Melrose. In November of 2013, after years of searching Boston's North Shore for a second restaurant location, Turner's discovered Lyceum Hall in downtown Salem. Many of the building's distinguishing features reminded them of Melrose, most notably its beautiful high tin ceilings, brick walls, oak floors, and classic storefront dominated by large pane glass windows. They are both a fish market and restaurant and offer private rooms for functions.

SALISBURY David's Fish Market & Lobster Pound

Gordon Blaney
54 Bridge Street, Route 1
(978) 462-2504
www.davidsfishmarket.com
OPEN Monday-Saturday,
8am to 6pm / Father's Day to Labor
Day-Sundays, 10am to 5pm
David's Fish Market & Lobster Pound



is one of the best fish, seafood and shellfish markets in New England. They are family-owned and operated since 1946 and are committed to offering only the best seafood available. David's Fish Market & Lobster Pound has a fantastic selection of fish, seafood and shellfish. They supply seafood to restaurants throughout New England, and constantly have the freshest seafood anywhere!

MIDDLESEX COUNTY

ACTONAtlantic Sea Grill

77 Great Road (978) 263-3162

contact@atlanticseagrill.net www.atlanticseagrill.net OPEN Sunday-Thursday, 10AM to 9PM / Friday-Saturday, 10AM to 10PM CLOSED Mondays

Atlantic Sea Grill offers a variety of fish, shellfish and much more at their fish market. Their selection of fresh seafood changes weekly. They get their seafood from the docks of Boston and work directly with local fisheries to obtain the finest and freshest seafood in town. They offer online ordering, catering services, and have a restaurant that is open 11 am to 9 pm.

Twin Seafood Market

John and Joe Loblundo
541 Massachusetts Avenue
(978) 635-0010
john@twinsseafood.com
www.twinsseafood.com
OPEN Monday-Thursday,
8AM to 8PM / Friday-Saturday,
8AM to 9PM / Sunday, 8AM to 7PM

John and Joe Loblundo opened the Twin Seafood in June of 1991. Twin Seafood sells fresh fish and seafood and has an extensive dine-in and takeout menus. They also cater events and have a great Clambake Menu.

CAMBRIDGECourthouse Fish Market

The Damaso Family
484 Cambridge Street
(617) 491-1213 (Restaurant)
(617) 876-6716 (Fish Market)
www.courthouseseafood.com
MARKET OPEN Tuesday-Thursday,
9AM to 6PM / Friday, 9AM to 7PM /
Saturday, 9AM to 6PM
RESTAURANT OPEN
Tuesday-Thursday, 11AM to 6PM /
Friday, 11AM to 7PM / Saturday,
11AM to 6PM / CLOSED Mondays

In 1912 Courthouse Seafood Market opened in the Portuguese community of East Cambridge. It is a fish market, as well as a restaurant serving fresh fish. Fresh fish is delivered to Courthouse Fish Market every day and fresh sardines and stickleback are flown in from Portugal weekly. Many of their varieties are seasonal and prices are based on what they pay at the docks.

New Deal Fish Market

Carl Fantasia
622 Cambridge Street
(617) 876-8227
www.newdealfishmarket.com
OPEN Tuesday-Friday, 11am to 6pm /
Saturday, 10am to 5pm
CLOSED Sundays & Mondays

New Deal Fish Market is a third-generation family owned and operated fish market for true seafood lovers. They have fresh fish that is prepared in-store to your specifications. Whether it is butterflying a whole Branzino to be stuffed, or pre-por-

tioning a rich and buttery salmon for a specific recipe, they make it simple for customers to achieve greater success in the kitchen. They have hand-picked specialty products and produce, as well.

CONCORD Twin Seafood Market

John and Joe Loblundo
2 Church Street
(978) 371-9030
www.twinsseafood.com/
OPEN Monday-Thursday,
8AM to 8PM / Friday-Saturday,
8AM to 9PM / Sunday, 8AM to 7PM

John and Joe Loblundo opened the Twin Seafood in June of 1991. Twin Seafood sells fresh fish and seafood and has an extensive dine-in and takeout menus. They also cater events and have a great Clambake Menu.

SvenFish

Sven Olson 36 Water Street (508) 574-7733 customerservice@svenfish.com www.svenfish.com

SvenFish is a seafood company that will deliver fresh fish, shellfish, and prepared foods. The way this works is they send out an email on Sundays listing the fish that are arriving in the upcoming week. They usually include a recipe and some pertinent information about delivery location and days, and other weekly dates. Order deadlines are Tuesday at midnight for general Concord and surrounding areas. Deliveries are completed for Concord on Wednesdays. Surrounding areas are delivered to on Thursday and Friday. All deliveries are made in insulated coolers full of ice

LOWELL 168 Seafood Market

48 Branch Street (978) 746-8751 168seafoodmarket@gmail.com OPEN Monday-Saturday, 11AM to 6PM / Sunday, 11AM to 5PM

168 Seafood Market is a family-owned business serving the greater Lowell community with fresh seafood.

MALDEN

Fisherman's Fleet, Inc.

689 Salem Street (781) 322-5200 www.fishermansfleet.com OPEN Monday-Friday, 7AM to 6AM / Saturday, 7AM to 12PM CLOSED Sundays

Established in 1979, Fisherman's Fleet Inc. started as a small family run seafood and fish market in Wayland. Within a year, some of the local well-established restaurants in the area approached the owner to see if he would be interested in supplying the same quality fish that he had in his market to their restaurants on a daily basis, and the rest is history. Today, Fisherman's Fleet prides itself on its humble beginnings and keeps that same philosophy and tradition of delivering the best quality money can buy. They are both a retail and wholesale business and offer catering and online ordering.

MELROSE

Turner's Seafood Grill & Market

506 Main Street
(781) 662-0700
www.turners-seafood.com
MARKET OPEN
Tuesday-Saturday, 10AM to 9PM
RESTAURANT OPEN
Tuesday-Saturday, 4PM to 9PM
CLOSED Sundays & Mondays

In 1994, the Turner family opened Turner's Seafood Grill & Market in their hometown of Melrose. This authentic New England seafood house is complete with a fresh fish market and turnof-the-century oyster bar. Turner's expanded its retail operation in 2006 to historic Gloucester, and then in November 2013 historic Lyceum Hall in Salem became home to the family's latest seafood experience. They offer private rooms for functions.

Make sure to visit our website for the most up-to-date info and any changes in these listings.

Agricultural Fairs





AGRICULTURAL FAIRS bring community members together to exhibit local harvest, livestock, crafts, baked goods and much more. Agricultural fairs have a large educational component by exposing and teaching those community members about agriculture. Massachusetts hosts 43 agricultural fairs that offer something for everyone. There are five types of agricultural fairs in the Commonwealth: major fairs, community fairs, youth fairs, livestock shows, and grange fairs. Fair goers can see, taste, and feel the agricultural experience of enjoying farm animal exhibits, horse shows, 4H exhibits, baking contests, art contests, youth activities, arts and crafts, and much more. Of course, we can't forget the entertainment and food!

The Northeast Harvest counties of Essex and Middlesex offer 3 very different agricultural fairs. The Dunstable Grange Fair (classified as a grange fair) is a one-day event in August. The Middlesex County 4-H

Fair (classified as a youth fair) is a three-day fair and also takes place in August. The Topsfield Fair (classified as a major fair) takes place in October, and sometimes includes late September. Whether you decide to visit one of these fairs, or another fair throughout Massachusetts, you certainly will grasp the agricultural experience!

Middlesex County 4-H Fair

The Middlesex County 4-H Fair is a non-profit organization (501c) run entirely by volunteers. The Fair is an agricultural, non-commercial, youth fair that runs for 3 days in the town of Westford. All exhibitors are members of 4-H Clubs in Middlesex County. Their goal is to encourage, educate, and improve the youth of Middlesex County through 4-H.

Dunstable Grange Fair

The Dunstable Grange Fair takes place on the 3rd Saturday in August. The Fair has exhibits, food, local

produce, and baked goods. Proceeds are used to fund the scholarships, memorial benches, and donations to various charities.

Topsfield Fair

The Topsfield Fair is a non-profit organization that hosts an eleven-day agricultural fair. It is a quintessential country fair displaying traditional agriculture, big entertainment, rides, games, shopping, and great food. All community members are eligible to exhibit in this fair. About half a million fair goers will walk through the gates during the eleven days.

What is Agritourism?





AGRITOURISM is where agriculture and tourism intersect. It can encompass various activities from a simple farm tour to an elegant farm-to-table dinner. In Massachusetts, over 400 farm activities are open to the public. Our local farms offer unique handson experiences to see, feel, and taste agriculture at its source.

Agritourism is a big market opportunity for our farmers where farms can provide an experience for our local community members to come visit their farm and take part in exciting agriculture activities that is fun for all family members. Whether it's a day in the fields participating in pick-your-own or getting lost in a corn maze, families love to come and enjoy a day at the farm. It's a great family fun day, and also an opportunity to educate the public about agriculture. Participating in these events exposes and engages community members in agriculture that they would never be exposed to in their everyday life.

There are so many different agritourism events that farms are inter-

twining into their business. Visitors can pick pumpkins, apples, cherries, and other produce or they can navigate through corn mazes. Some offer hay rides, barnyard animal visits, and ice-cream treats from a local dairy farm. Visitors might tour a vineyard, explore winemaking, or discuss the process of transforming grapes into high-quality wines. By taking a farm tour, a younger guest would learn that milk does not originate from a plastic container, but from a cow on a farm! Tours of farm fields have enabled many people to learn about where fruit and vegetables grow, such as - potatoes grow underground and apples grow on a tree.

Whether it is corn mazes or farm animals, agritourism is a growing market at our farms. It helps bring visitors and families to the farm, while also growing its revenue. This is a growing marketing tool for our farms, and we predict many more farms will integrate agritourism into their business plan in order to expand revenue.

Make sure you visit a local farm with your family and check out what agritourism they have to offer!

Northeast Harvest Agritourist Activities

- » CUT-YOUR-OWN CHRISTMAS TREE
- » CORN MAZES
- » DEMOS AND COOKING CLASSES
- » FARM-TO-TABLE DINNERS
- » HAYRIDES
- » PETTING ZOO
- » PICK-YOUR-OWN
- » HOLIDAY WREATH MAKING
- » HIKING TOURS/TRAILS
- » MAPLE SUGARING
- » WINE TOURS AND WINE TASTINGS
- » WEDDINGS, CONCERTS, BIRTHDAY PARTIES

FOLLOW FARMER GEORGE!

Northeast Harvest's Farmer George is learning about the farms in Essex and Middlesex counties to see what they produce and offer, farm events and more! Farmer George will find the best places to buy local in your area, so stay connected with him!

NORTHEASTHARVEST.COM







Give us a shout!

Contact Northeast Harvest to be highlighted in our local food guide at info@northeastharvest.com.







Mark your calendar and make sure to visit the Topsfield Fair!

2022 | September 30-October 102023 | September 29-October 9

2024 | October 4-October 14

