Western Massachusetts’ Pioneer Valley
locally
grown
farm products guide
2017
BE A LOCAL HERO
buy locally grown
a FREE publication of CISA
involved in sustaining agriculture
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Many Hands Farm Corps, Amherst  
CISA photo

Cover: Kitchen Garden Farm, Sunderland  
Kitchen Garden Farm photos
CISA strengthens farms & engages the community to build the local food economy.

From the farm ... ... to the grocery store

... to the restaurant plate

... and to your table!

Read on and visit buylocalfood.org to find local food and farms.

Top to bottom: AC’s Main Street Market, Springfield CISA photo; Paul and Elizabeth’s Restaurant, Northampton Jason Threlfall photo; CISA’s Annual Meeting Jason Threlfall photo

Old Friends Farm, Amherst Old Friends Farm photo
What CISA does

Connects more people to local farms
CISA’s Be a Local Hero, Buy Locally Grown® public awareness campaign is the longest-running and most comprehensive “buy local” program in the United States.

CISA programs help farmers sell their products and help buyers find local, whether they’re feeding a family, serving a cafeteria full of kids, or filling grocery store shelves.

Grows healthy farms ...
CISA’s Local Hero program helps strengthen the financial viability of more than 274 local farms. CISA also advances successful and sustainable farm business practices through workshops, networking, and mentoring opportunities for farmers and food businesses.

CISA works with partners to ensure that locally grown food is available to more residents of our region, in all of the places that we live, work, learn, shop, and eat.

... and healthy communities
CISA works with partners to ensure that locally grown food is available to more residents of our region, in all of the places that we live, work, learn, shop, and eat.

Through research and feasibility analyses, business and marketing support, and participation in the Pioneer Valley Grows Investment Fund, CISA supports new efforts to fill gaps in the local food system.

This year, CISA is a core partner on the statewide Healthy Incentives Program, which offers an instant rebate on fruits and vegetables purchased using SNAP at participating farmers’ markets, farm stands, CSAs, and mobile markets.

Through this program, our tax dollars do double duty—getting more fruits and vegetables to low income families, and bolstering the bottom lines of local farmers. And CISA’s Senior FarmShare program will provide 420 low-income seniors with shares of fresh, locally grown produce at the height of the growing season.

JOIN US!

Visit buylocalfood.org to:

- Find what you’re looking for! Search for local food and farms using our online database.
- Sign up for CISA’s email newsletter to get the latest local food and farm news.
- Become a Community Member and support our important work!

Connect with us:

facebook.com/buylocalfood.org
@cisa_localhero
@cISAsstaff
To find crops with limited availability you may need to join a CSA, find a farmer who grows greenhouse crops, visit a winter farmers’ market, or urge your grocery store to find a local supplier. Please remember that availability depends on many factors, including crop varieties and weather, and may vary from year to year.

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*readily available
limited availability
Farm Festivals

Each season brings opportunities to celebrate local food and explore local agriculture. Visit buylocalfood.org/events for a complete list of this year’s farm festivals, workshops, and more. Here’s a sampling of what’s coming up in 2017:

**SATURDAY & SUNDAY, MAY 27–28**
43rd Annual Massachusetts Sheep and Woolcraft Fair
Cumington Fairgrounds, Cumington
Fiber and woolcraft vendors, sheep shearing demonstrations, fiber and woolcraft workshops for adults and children, and lots of delicious food. masheepwool.org

**SATURDAY, JUNE 3**
WGBY Asparagus Festival
Hadley Town Common
Farmers’ market, family activities, music, asparagus lunch, craft beer tasting, and more! wgby.org/asparagus

**SATURDAY & SUNDAY, JUNE 24–25**
Lavender Festival
Johnson Hill Farm, Buckland
Relaxing, self-guided tours of the farm, local artisans and crafters vending their products, workshops and demonstrations throughout the weekend. lavenderland.net

**SUNDAY, AUGUST 13 THROUGH THANKSGIVING**
Art in the Orchard
Park Hill Orchard, Easthampton
A free, self-guided exhibition of large outdoor sculptures set among the working orchards and fruit gardens. parkhillorchard.com

**SATURDAY & SUNDAY, AUGUST 26–27**
Tomato Weekend
Red Fire Farm, Granby
Sample many varieties of heirloom, red and cherry tomatoes, plus other local fare. Guest chefs, cooking demos, music, wild edible walks, activities for kids, and more. redfirefarm.com

**SATURDAY & SUNDAY, SEPTEMBER 16–17**
Kitchen Garden Farm’s Chilifest
Mike’s Maze, Sunderland
Join thousands of spicy-food lovers for a great line-up of bands, fabulous food, and local-ingredient beers. Sample exotic hot peppers grown on the farm in Sunderland, a chili cook-off, and a hot sauce competition. kitchengardenfarm.com/chilifest

**SATURDAY & SUNDAY, SEPTEMBER 23–24**
19th Annual North Quabbin Garlic and Arts Festival
Forster’s Farm, Orange
The ‘Festival that Stinks’ has more than 100 local food, art, agriculture, and community vendors, great music on two solar-powered stages, and only three bags of trash for 10,000 people. garlicandarts.org

**FRIDAY THROUGH SUNDAY, NOVEMBER 3–5**
23rd Annual Franklin County CiderDays
A community celebration of all things apple in Franklin County. Orchard tours, cidermaking and tastings, workshops, and much more. ciderdays.org

**SATURDAY & SUNDAY, NOVEMBER 4–5**
The Fiber Festival of New England
Eastern States Exposition, West Springfield
Demonstrations, shopping, fleece sale, workshops, fashion show, and local vendors. fiberfestival.org
Map of the Pioneer Valley

The Pioneer Valley is brimming with Local Hero farms and businesses using agricultural products. Find details about them on the following pages, or check the index organized by business name on pages 86–87. Use the Guide to explore the Valley, get to know our many farms, and put more local food on your family’s table!

Find it! Search online for local food and farms at buylocalfood.org/farmguide
**LOCAL HERO FARM LISTINGS BY TOWN**

**AGAWAM**

**Granny’s Place**
844 Main Street, Agawam
413-335-7611 or 413-335-7610
grannysplaceagawam.com

Family farm selling flowers, perennials, annuals, hanging baskets, vegetable plants, fresh vegetables and fruits, pumpkins, as well as Halloween needs, Christmas trees, wreaths, logs, and kissing balls. Eggs and honey are available year-round! CSA shares are available. Visit us Thursdays at PeoplesBank in Holyoke, Friday mornings at the East Longmeadow Senior Center.

**AMHERST**

**American Agro AGD**
515 Sunderland Road, Amherst
413-230-3166
facebook.com/AmericanAgroAGD

Locally owned and operated garden center, offering the world’s best unique micro-gardens with a new nutrition system discovered by scientists at UMass. Micro-gardens are sold with herbs, vegetables, and flowers. Planters are sold with split root nutrient cartridges that allow you to grow quality plants year-round for less cost. Additional nutrient cartridges available. Open year-round.

**Amethyst Farm**
89 North East Street, Amherst
413-461-8877 • amethystfarm.org

An increasingly horse- and solar-powered, historic, diversified family farm on APR land in the center of Amherst. We offer CSA vegetable shares, horse-drawn wagon/sleigh rides, horseback riding lessons and boarding, Nigerian dwarf goats, alpaca fiber, and farm stays. Re-localize with us!

**Amherst Farm Winery**
529 Belchertown Road, Amherst
413-253-1400 • amherstfarmwinery.com

Visit the winery to taste more than 10 locally made fruit and grape wines. Open Friday, Saturday, Sunday, and Monday noon–5pm.

**Amherst Nurseries**
199 Belchertown Road (Route 9), Amherst • 413-549-8873
amherstnurseries.com

Offering everything from flowering trees and shrubs to shade trees, perennials, and a wide variety of fruit-bearing trees. We grow most of what we sell, with an emphasis on sustainable practices. Landscape design consultation services available. Please call for hours.

**Atkins Farms**
1150 West Street, Amherst
413-253-9528 • atkinsfarms.com

With more than 120 years of experience, you can depend on Atkins Farms to grow the best quality, best tasting apples, peaches, and pears. We harvest more than 20 varieties of homegrown apples—you’re sure to find your favorite!

**Book & Plow Farm**
425 South East Street, Amherst
413-610-1381 • bookandplowfarm.com

Book & Plow Farm is now a department of Amherst College. Our mission is threefold: engage students in collaborative and productive farm labor; provide quality produce to our college community; and offer people space on campus to connect with food, land, and each other. Our produce is available at Valentine Hall through Dining Services and through a weekly CSA share in the fall.

**Brookfield Farm**
24 Hulst Road, Amherst
413-253-7991 • brookfieldfarm.org

CSA shares include vegetables, fruit, herbs, and flowers. A $580 share feeds two adults plus kids. You can purchase split shares. We offer 25 weeks of mix-and-match distribution plus the option to buy more organic vegetables at wholesale prices, and pasture-raised beef and pork. Season runs June–Thanksgiving. Call or visit website for details.

**Deepening Roots Farm**
Amherst • 413-537-9915
deepeeningroots.org

For six years Deepening Roots has been supplying the Valley with a variety of leafy greens, from arugula and baby kale to salad mixes. We also offer specialty products such as vegetable noodles, cauliflower and broccoli rice, and more. You can find our products at River Valley, Atkins, Randall’s, Big E’s, Fresh Acres, and...
State Street. For special orders contact Andrew at deepeningroots@gmail.com.

**Invisible Cities Apiary**  
P.O. Box 1056, Amherst MA 01004  
917-495-6879 • invisible-cities.com  
Invisible Cities Apiary produces premium raw honey, nucleus colonies, and queen bees in the Pioneer Valley. Our 100 hives are populated with hardy Russian bees and maintained without pesticides or antibiotics. Primary floral resources include basswood and buttonbush, knotweed and clover, goldenrod and aster. Founded in 2012, Invisible Cities is run by Daniel Berry.

**J & J Farms**  
324 Meadow Street, Amherst  
413-549-1877  
A fifth-generation farm, continuously serving the Amherst and Northampton area for more than 100 years. The last operating dairy farm in Amherst, we offer seasonal produce, specializing in sweet corn, tomatoes, onions, and six varieties of potatoes. We also offer melons, strawberries, peppers, and cut flowers.

**Many Hands Farm Corps**  
132 Pelham Road, Amherst  
774-279-1042 • manyhandsfarmcorps.com  
We grow a huge variety of fresh vegetables for summer and winter CSAs.

**Old Friends Farm**  
P.O. Box 904, Amherst 01004  
413-253-9182 • oldfriendsfarm.com  
We are committed to high quality, certified organic, triple-washed and spun-dry baby greens, vegetables, ginger, turmeric, cut flowers, and a positive workplace. We also make specialty products. Available at the Northampton Tuesday Market and Amherst Saturday Market, and wholesale to stores, florists, restaurants, and distributors throughout the New England. Please visit our website and follow us on Instagram!

**Simple Gifts Farm**  
1089 North Pleasant Street, Amherst  
413-549-1585 • simplesgiftsfarmcsa.com  
We offer delicious and high quality organic vegetables, grass-fed meats, and pasture-raised eggs through a CSA program, at our farm stand, and at the Amherst Farmers’ Market. We are located on land preserved from development by tremendous community effort. This spring our new farm stand will be open seven days a week offering organic produce from our farm as well as other local farms and food producers.

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**YOUR AD HERE**

Get in front of more than 60,000 Valley consumers who place a priority on buying locally!

Advertise in CISA’s 2018 Farm Products Guide:  
- A comprehensive guide to local food and agricultural products;  
- 60,000 copies published each May;  
- Distributed via newspaper and direct mail throughout Franklin, Hampden, and Hampshire counties;  
- Available at more than 300 farm stands, farmers’ markets, restaurants, food retailers, Chambers of Commerce, and visitor information centers all over the Valley;  
- Used as a reference by consumers all year long!

**FOR DETAILS, RATES, AND AD APPROVAL**  
Visit buylocalfood.org/advertise, or contact Alexis at 413-665-7100 or alexis@buylocalfood.org.
Small Ones Farm
416 Bay Road, Amherst
413-253-6788 • smallonesfarm.com
Taste our fresh peaches, pears, plums, berries, and over 50 varieties of apples and you’ll experience local family farming at its best. We don’t use synthetic chemicals and are Certified Naturally Grown (based on USDA’s organic program). We produce farm-pressed apple cider, apple cider vinegar, and delicious apple and berry pies. Summer and fall CSAs. Farm stand open daily, July through October.

Sunset Farm
20 Brigham Lane, Amherst
413-374-5193 • sunsetfarm.us
We are a 10-acre farm with a 30-year history. We produce vegetables, herbs, chestnuts, blue eggs, cut flowers, and unique wreaths. Our products are available as pick-your-own, at our farm stand, and at the Amherst Farmers’ Market. We use only organically approved sprays. Call Bill Gillen for advice and/or help.

ASHFIELD

Bear Meadow Farm
926 Watson Spruce Corner Road, Ashfield • 413-628-3970
buylocalfood.org/directory/listing/bear-meadow-farm
We are apple growers, cider makers, and beekeepers. We use a minimalist approach to apple orcharding, as slightly stressed trees lead to more flavorful cider. The aged Bear Meadow Farm New England-style cider is released each June during the middle of the honey production season. Our cidery is open on Sundays, or find our products at area farmers’ markets, restaurants, and fine retailers listed on our website.

Bear Swamp Orchard & Cidery
1209B Hawley Road, Ashfield
413-625-2849 • bearswamporchard.com
We are a small, certified organic apple orchard offering PYO apples and hard cider at the farm, and hard cider at local retailers. Visit our website for details.
Get to know Massachusetts dairy!

Massachusetts dairy farmers work hard caring for their cows, land, and communities, and the result is high-quality, nutritious milk and dairy products. Buying milk supports Massachusetts dairy farms!

Small but mighty: dairies make up only 2% of the farms in the state, but they account for 9% of the state’s agricultural sales and steward 10% of the state’s agricultural land.

Feeding Massachusetts: MA dairies produce over 27 million gallons of milk per year. 20% of the milk consumed statewide is produced on Massachusetts dairy farms.

Want to learn more? Visit buylocalfood.org/localdairy or massdairy.com for farm profiles, videos, and more!

Cream of the Crop Farm, Russell CISA photo
Bug Hill Farm
502 Bug Hill Road, Ashfield
413-628-3980 • bughillfarm.org
Hilltop organic berry farm, retail store, and PYO a mile from historic Ashfield! We craft black currant cordial and traditional fruit-infused “shrubs.” Our berry-intense products make unusual gifts and we ship. Free tastings on weekends. High tunnel and field grown raspberries, currants, gooseberries, blueberries, elderberries, and potted plants. Glamping in our luxurious large bell tent; see website for details.

Clark Brothers Orchards, LLC
580 Apple Valley Road, Ashfield
413-628-1515
We are a family-owned and -operated business growing apples since 1886. We grow more than 20 varieties of apples on approximately 70 acres, all of which are Eco Apple-certified. Find more information about our farm and the Eco Apple program at redtomato.org.

Cranston’s Tree Farm
372 Baptist Corner Road, Ashfield
413-628-0090 or 413-628-3911
cranstonschristmastreefarm.com
Attractive family-owned and -operated 160-acre farm with 32,000 Christmas trees growing on 40 acres. Come enjoy the fun and experience of choosing and cutting your own Christmas tree from more than 1,000 trees. We also offer fresh pre-cuts, tree tagging, tree wrapping, and our own wreaths and garlands. We make our own maple syrup that has a delicate, smooth flavor. Syrup, hay, and firewood are available year-round.

DewGreen Farm
1450 West Road, Ashfield
413-628-4043 • dewgreen.weebly.com
DewGreen is our tiny, mighty, chemical-free farm with pastured lamb, broilers, and pork. Our mission is to offer carbon-smart, gently-raised, 100% pastured meats at reasonable prices. We also run the Ashfield Meat CSA in partnership with Steady Lane Farm. See our CSA shares with options for beef, pork, lamb, goat, chicken, bone broth, cheese, and raw dog food at ashfieldmeatcsa.weebly.com.

Heart Beet Gardens
230 South Street, Ashfield
413-628-4613
Heart Beet Gardens is a micro-farm located just outside historic Ashfield center. We grow nutrient-dense greens during the winter months, mixed vegetables, and medicinal herbs seasonally for local subscribers. We use organic practices with a focus on balancing soil minerals and supporting soil life. Please call for subscriber information.

The Pieropan Christmas Tree Farm
119 Pfersick Road, Ashfield
413-369-6016 • pieropantrees.com
Growing Christmas trees using a traditional, sustainable, stump-culture method since 1955. Now in a new generation of management, we tie our own wreaths
and garlands and sell balsam trees and greens wholesale as well as at our you-cut grove. Open seven days a week from dawn to dusk from the day after Thanksgiving until Christmas Day. Visit our website to learn what makes stump-culture sustainable.

**Spring Water Farm**
2081 Baptist Corner Road, Ashfield
413-625-9975 • springwater@hughes.net
We grow berries, fruits, greens, and other vegetables and have gardened here over 30 years. Our crops are grown sustainably on three acres of rich loam, and are chemical and GMO free. Our solar powered timber-framed farm stand is open Fridays, 9am-6pm, June 2–September 29. Call or email us to sign up for our newsletter. We are hosting monthly events this summer, dates and times TBD.

**Steady Lane Farm**
144 Steady Lane, Ashfield
413-628-4689 • steadylanefarm.com
Gently raised, 100% grass-fed, hormone- and antibiotic-free beef. Join the Ashfield Meat CSA! Find us at the farm or at River Valley Co-op in Northampton. Call about buying at the farm.

**Sweethaven Farm & Flowers**
12 Lilliput Road, Ashfield
413-628-3947 • sweethavenfarm.com
We are an on-farm producer of field-grown cut flowers, including traditional favorites such as zinnias, gladiolus, and sunflowers. We also offer locally grown select produce, campfire wood, and pumpkins for sale at our farm. We raise registered polled Dorsets to breed and provide lamb. The farm stand is open daily from 8am–6pm, Memorial Day through Halloween.

**Whitney Acres Farm**
535 Main Street, Ashfield
413-628-3279
facebook.com/whitneyacresfarm
We are the proud owners of the largest flock of registered Shetland sheep in Massachusetts. Our flock was established in 1993 and we sell fleece, yarn, and knitted items as well as breeding stock. Eggs from our free-range flock and chemical-free hay are also available. Open by appointment, please call ahead or email fwhitney@whitneyacres.com.

**BARRE**

**Hartman’s Herb Farm and B&B**
1026 Old Dana Road, Barre
978-355-2015 • hartmansherbfarm.com
Locally grown herbs, perennials, annuals, vegetables, and dried flowers. Herbal wreaths, container gardens, gift shop, greenhouses, and gardens. Spend a night at our B&B and enjoy a special herbal dinner in our elegant post-and-beam dining room, also available for weddings, showers, and special occasions. We offer CSA shares with naturally raised pork, vegetables, herbs, flowers, and an optional add-on plant share.

**BECKET**

**Mountain Pasture Farm**
818 Surriner Road, Becket
413-623-6455 • ellsworhrs@verizon.net
Owned and operated by Ray and Sherri Ellsworth since 2007, we have wild and cultivated blueberries in season and an 80-tree apple orchard, with pick-your-own on Saturdays and Sundays. We continue to grow and diversify and are looking into growing mushrooms. Because only native pollinators are used, we do not use pesticides or herbicides of any kind and are now certified organic by Baystate Organic Certifiers.

**BELCHERTOWN**

**Austin Brothers Valley Farm**
270 West Street, Belchertown
413-668-6843 • austinsfarm.com
Pasture-raised beef available at our farm store by the cut, as well as beef sides to order, and fresh eggs. Farm store open daily year-round, please call ahead before coming. Fall corn maze, PYO pumpkins, and hayrides on weekends only. Open to schools and groups by appointment during the week. Quality hay available.
Phoenix Fruit Farm
249 Sabin Street, Belchertown
413-213-1414 • phoenixfruitfarm.com
Located on a scenic hillside, we grow apples and peaches with a focus on sustainable, environmentally responsible management practices. Fruit is available seasonally through wholesale and pick-your-own. Visit our website or Facebook page for updates on pick-your-own and farm events.

Sentinel Farm
37 Cottage Street, Belchertown
413-323-7368 • sentinelfarm.com
As a small family farm located in the center of Belchertown, we focus primarily on apples. Blueberries, plums, pears, herbs, maple syrup, and honey help to round out our offerings. IPM, low spray, and no spray are practiced on our various crops. PYO apples starting in September. Educational programs available upon request. Visit our website for details.

Shattuck’s Sugarhouse
34 Kopec Avenue, Belchertown
413-323-7639 • facebook.com/shattuckssugarhouse
A small family-operated sugarhouse located in a quiet wooded area next to Jabish Brook and our registered Devon cattle. During the sugaring season we offer group tours, call for details. Our products include maple syrup, maple cream, and maple candy. Our products are available year-round and we offer shipping.

Summit Farm
70 Summit Street, Belchertown
413-323-4004
We sell tomatoes, summer squash, beans, cucumbers, and lots of assorted vegetables, as well as blueberries and raspberries. Visit our self-serve stand seven days a week from July through September.

Bernardston
Couch Brook Farm
184 Couch Brook Road, Bernardston
413-648-9659 • couchbrookfarm.com
We grow healthy, certified organic herb plants, vegetable starts, annuals, perennials, and hanging baskets, specializing in varieties that thrive in New England. Our farm stand is open April 22 to June 11, Thursday–Sunday 9am–5pm, with our own plants, pottery, and June strawberries. Pick-your-own blueberries available weekends from July to mid-August, and Christmas trees on weekends in December.
Coyote Hill Farm
250 Martindale Road, Bernardston
413-648-0056 • coyotehillfarm.com
We have three acres of vegetables, fruit, and flowers. Though we are not certified, we use organic growing methods. We sell our produce at the Bernardston and Northfield farmers’ markets as well as Green Fields Market, and we also have a small CSA.

Eden Pond Farm
316 Eden Trail, Bernardston
413-695-4653
edenpondfarm@gmail.com
facebook.com/edenpondfarm
We specialize in free-range, humanely treated, pastured poultry. Our birds forage freely in (non-certified) organic pastures and are fed grain free of growth hormones and antibiotics. The result: delicious, tender chicken and eggs. We sell eggs, and whole and pieced chicken at the farm, at Greenfield Farmers’ Market, and to several wholesale channels. We are proud to be certified by the Farmer Veteran Coalition.

The Raymond Farm
200 Gill Road, Bernardston
413-648-9997
The Raymond Farm Stand has been passed down through the generations. We proudly grow what we sell. Our bounty includes hybrid and heirloom tomatoes with genuine classic flavor! We grow peppers in a rainbow of colors, beans, berries, broccoli, corn, cukes, lavender, squash, spectacular sunflowers, and more. We make our own award-winning pickles, San Marzano tomato sauce, jams, and jellies.

River Maple Farm
250 Brattleboro Road, Bernardston
413-648-9676
facebook.com/rivermaplefarm
River Maple Farm is a family-owned farm selling homegrown beef, maple syrup, hay, sweet corn, and pumpkins at a stand located on the farm. We also produce milk for wholesale.

Blandford
Boomsma Family Farm
10 Nye Brook Road, Blandford
413-848-0001
A small family farm specializing in forested pork, wood-fired maple syrup, free-range chicken eggs and meat, along with a wide variety of seasonal fruits and vegetables. Although we are not organically certified, we use the same farming techniques and practices, including not using hormones or antibiotics, chemical/synthetic fertilizers, or GMOs. Find us at the Westfield and Otis farmers’ markets or call to visit the farm.

Walnut Hill Farm
35 Gibbs Road, Blandford
413-848-2113
facebook.com/blandfordfarm
Pick-your-own highbush blueberries and seasonal vegetables are available the last week in July through the first week of September. We also offer free-range eggs from our many chickens that range in color from brown to blue all year round. Hay is available from fertilized fields. For up-to-date information, find us on Facebook or call for current picking conditions.

Brimfield
Cook’s Farm Orchard
106 Haynes Hill Road, Brimfield
413-245-3241 • cooksfarmorchard.com
We are a family-friendly farm offering PYO apples, plums, and blueberries. Our farm stand features our own fruits and related products including homemade pies, baked goods, and cider in season. We offer a free wagon ride for apple picking and live music on fall weekends. Visit our website or call for directions, hours, and picking conditions.

Flourish Farm
59 Tower Hill Road, Brimfield
413-245-9764
lmfuchsgreenhouse@charter.net
facebook.com/letmeflourish
Herb and vegetable starter plants grown using nutrient-dense and organic methods. Large selection of tomato and pepper

Stay informed! Sign up for CISA’s monthly e-newsletter at buylocalfood.org/connect
plant varieties including heirlooms. We specialize in organic fresh young ginger and turmeric (available late August to the end of October). Visit us Saturdays at the Brimfield Farmers’ Market from mid-April to the end of October.

**River Rock Farm**
81 Five Bridge Road, Brimfield
413-245-0249 • riverrockfarm.com
Antibiotic- and hormone-free, dry-aged beef. Find us at local markets and restaurants or email us and we will deliver to your door! Find our full menu online or email with questions. Retail, home delivery, CSA, and wholesale beef available. Contact charlie@riverrockfarm.com.

**BUCKLAND**

**The Atherton Farm**
147 Ashfield Road (Route 112)
Buckland • 413-625-2659
susanatherton@comcast.net
Flower, vegetable, and herb plants all raised on our farm. Our farm stand is filled with fresh produce picked daily from our on-site family tended garden. Other local products include maple syrup, honey, and eggs. Open May–October, 11am–6pm daily. Custom wreaths, kissing balls, roping, and a limited number of trees are available in November and December.

**E & J Scott Orchards**
65 Upper Street, Buckland
413-625-9487
E & J Orchards has been maintained by our family since 1954. Fruits include: apples, apricots, blackberries, blueberries, cherries, grapes, nectarines, peaches, pears, plums, quince, raspberries, and strawberries, and can be found at our Buckland and Goshen farm stands during the season. Our main store in Ashfield is open Saturday and Sunday 10am–6pm, July–May. Organic duck eggs also available upon request.

**Johnson Hill Farm**
51 Hog Hollow Road, Buckland
413-522-9068
sandy cardinal51@gmail.com
lavenderland.net
Experience walking the 11-circuit lavender labyrinth featuring many types of lavender, herbs, wildflowers, field grass, and ferns. Watch the doves fly over the meadow or sit quietly on the porch. The farm is host to the annual Lavender Festival, held the last full weekend of June with local artisans, crafters, and a self-guided tour of the farm and antique cemetery. Open by appointment, please call or email ahead.

**Red Gate Farm Education Center**
4 Norman Road, Buckland
413-625-9503 • redgatefarm.org
We offer programs, volunteer opportunities, and outreach activities for children and
adults. Programs include overnight school programs, summer camps, field trips, family programs, workshops, and a local seed bank. We sell lamb, pork, maple syrup, eggs, seeds, mushrooms, and honey.

**Shaw’s Sugarhouse**
6 Depot Road, Buckland
413-230-9930
facebook.com/shawssugarhouse
Offering maple products and eggs, both retail and wholesale. Come visit our farm stand to enjoy farm-fresh eggs from free-range chickens, as well as a wide range of maple treats including maple candies, maple sugar, maple cream, four varieties of maple meat rubs, and maple bark. Visit our Facebook page for updates, call for more information or to purchase wholesale.

**CHARLEMONT**

**Blue Heron Farm**
8 Warner Hill Road #1, Charlemont
413-339-4045 • blueheronfarm.com
Situated on 130 hilltop acres, our main agricultural crop is certified organic pure maple syrup. We also breed, train, and sell purebred Norwegian Fjord horses (search for Blue Heron Farm Fjords on Facebook), and we offer farm vacation rentals at four free-standing houses of varying sizes.

**Wilder Brook Farm**
399 West Oxbow Road, Charlemont
413-625-6967
Our vegetable and flower CSA members receive sustainably grown vegetables, herbs, and a weekly bouquet of flowers. Pickup at the farm on Tuesdays 4–7pm.

**CHESTERFIELD**

**Bare Roots Farm**
229 Ireland Street, Chesterfield
717-357-0404 • barerootsfarm.com
We are a small family greenhouse working to help people grow their own food. We endeavor to provide sustainably grown plant starts and edible nursery stock while helping to maintain, preserve, and disseminate heirloom and antique varieties. We grow an assortment of plant starts ranging from vegetables to tomatoes, herbs, medicinals, and flowers. Check our website for a full list of plant starts.

**Crabapple Farm**
100 Bryant Street, Chesterfield
413-296-0310 • crabapplefarm.org
We produce a diversity of products—including vegetables, seedlings, grain, beef, lamb, and eggs—that are available at farmers’ markets and at our farm stand. We are rooted in principles of ecological stewardship and sustainability, building health from the ground up. Visit us at the farmers’ markets in Northampton on Tuesdays April–November and on Saturdays November–April.

**CHICOPEE**

**McKinstry’s Market Garden, Inc.**
753 Montgomery Street, Chicopee
413-536-2043
Specializing in sweet corn, tomatoes, fresh fruit, and other vegetables. Farm stand open May–October. Find us on Facebook.

**Paul Bunyan’s Farm & Nursery, Inc.**
500 Fuller Road, Chicopee
413-594-2144 • paulbunyansfarm.com
You know we love growing Christmas trees when you see how beautiful ours are! Fraser and concolor fir are our specialty.

Let your children enjoy the chickens while you unwind in our gardens. We also offer eggs, honey, maple syrup, Benson Place blueberries, and herbal remedies. Call now to sign up for our flower and vegetable CSA. Find us on Facebook.
The cut-your-own trees are available for tagging September 9–mid-October. Beautiful mums, pumpkins, and fall decorations fill our rustic barn and new building. In November–December, come see our harvested trees, along with swags, decorated reindeer and snowmen, unique gifts, and more. New items every year!

**COLRAIN**

**East View Farm**
63 Van Nusys Road, Colrain
413-624-3445
We raise vegetables and cage-free chickens. Our fresh eggs can be purchased at Atlas Farm Store in South Deerfield. Poultry housing and some laying hens are also available.

**K & L Organic Growers**
Greenfield & Coombs Hill Roads, Colrain • 413-624-3410
facebook.com/leftysgarden
We offer a variety of vegetables, fruit, eggs, herbs, and more at “Lefty’s Garden” farm stand, where we also offer the bounty of other local growers during the season. Additionally, we sell hay direct from the farm, sell our eggs in local markets, and lease pasture land and dairy facilities as available. For 2017 we will not be offering CSA shares.

**Lyonsville Farm**
126 Main Road, Colrain
413-624-3233 • lyonsvillefarm.com
We offer a diverse array of sustainably grown vegetables, baby ginger, herbs, small fruits, and flowers. Find our produce at the Greenfield Farmers’ Market, join our CSA, or visit our farm stand, open May through November. Beginning in May we have a big selection of organically grown vegetable, herb, and flower starts for your garden. Find more information on our website.

**New England Wild Edibles**
65 Foundry Village Road, Colrain
413-624-5188 • newedibles.com
We provide fresh shiitake mushrooms, forest grown on select hardwood logs, from May–November, and dried shiitake mushrooms year-round. We also have mushroom tinctures, soap, and inoculated oak and sugar maple logs so that you can grow shiitake mushrooms on your own. Foraged wild mushrooms available seasonally. Find product at local food co-ops and the Northampton Tuesday Market; check our website for a complete listing.

**Pine Hill Orchards**
248 Greenfield Road, Colrain
413-624-3325 • pinehillorchards.com
A family-owned and -operated orchard that grows many varieties of apples, peaches, fruits, and vegetables for wholesale and for our retail store. The
store is open year-round with produce, our cider, homemade pies, fresh cider donuts, local meats and cheese, bakery, deli, and a wide selection of beer, wine, and hard cider. PYO apples available during fall weekends. Open Monday–Wednesday 6am–6pm; Thursday–Friday 6am–7pm; and weekends 7am–7pm.

**Sunrise Farms**  
24 Heath Branch Road, Colrain  
413-624-3210  
Our 450-acre farm has been in the family for more than 100 years. High in the hills of Colrain and Heath we farm our forest. Producing and selling organic maple products takes up most of our time. From our woods we sell green firewood and lumber. As part of our farm business we also offer hay, beef cattle by the quarter, and have a portable sawmill operation. Find us on Facebook.

**Winterberry Farm**  
340 Wilson Hill Road, Colrain  
413-624-3940 • winterberryfarm.org  
We're a fiber and livestock farm selling lamb, pork, and duck. Our own hand-dyed and natural yarns, felting and spinning wools, Angora and mohair are sold at many New England fiber fairs and at the farm by appointment. We offer weaving, felting, spinning, and other farm workshops for kids and adults and host four open farms each year. Lots more information on our website!

**CONWAY**  

**Boyden Brothers Maple**  
642 South Deerfield Road, Conway  
413-369-4665  
boydenmaple@gmail.com  
We are third-generation farmers on both sides of the family, making maple syrup, cream, and candy. Visit us during spring sugaring season when the sap runs! We sell retail, wholesale, and mail order. Our own pre-cut Christmas trees are available in December. Retail store is open during sugaring season, as well as December weekends before Christmas. Call or email us anytime to arrange for order pickup or shipment.

**Good Bunch Farm**  
482 Newhall Road, Conway  
413-588-1722  
facebook.com/goodbunchfarm  
On the South River in Conway we produce vegetables using organic practices for the Shelburne Falls and Ashfield farmers’ markets as well as local restaurants and co-ops. Good Bunch Farm is known to the community as a reliable producer of high quality produce. In addition to the many varieties of vegetables from our fields, our hoophouse provides season extension for tomatoes, squash, cucumbers, and greens.

**Hart Farm**  
585 South Shirkshire Road, Conway  
413-570-3108 • conwayhartfarm.com  
Hart Farm grows food for local farmers’ markets in Franklin County and for a small box-share distribution in New York City. Through our farm stand and store we sell fresh produce, eggs, flowers, and value-added goods. By using organic growing principles that encourage sustainable land management, the food that is grown is clean, safe, and ethically created.

**Natural Roots**  
888 Shelburne Falls Road, Conway  
413-369-4269 • naturalroots.com  
We run a horse-powered farm and are committed to growing nourishing food while carefully stewarding the land. You are welcome to join us for the season as a CSA member or walk-in customer. We are open June–October on Tuesdays and Fridays 3–6:30pm. During these hours our farm store offers our own vegetables, eggs, and pork as well as other locally produced goods.

**Stonegate Farm**  
1263 Bardwells Ferry Road, Conway  
413-369-4459  
stonegatesugarhouse.com  
Stonegate Sugarhouse is a modern maple sugaring operation. You will see the latest technology in use, providing a top-notch food-grade product. Our practices take advantage of advanced processes that reduce our energy
consumption and carbon footprint. Before you visit please call to be sure we are operating.

**Wilder Hill Gardens**  
351 South Shirkshire Road, Conway  
413-625-9446 • wilderhillgardens.com  
Retail nursery open weekends 8am–5pm, April–November, offering sustainably grown shrubs, trees, small fruits, perennial flowers, herb plants, and annuals. Gorgeous floral arrangements for your wedding or event. Landscape design services available; PYO blueberries, currants, gooseberries, and Asian pears in season.

**CUMMINGTON**

**Goat Nook Farm**  
42 Main Street, Cummington  
413-634-5076 • goatnookfarm.com  
We are a small farm producing goat’s milk soap and eggs. Our soaps use all organic plant-based dyes and essential oils. We strive to produce the best eggs possible, giving our hens access to as much fresh air, sunlight, and forage as they choose to enjoy. Our solar-powered homestead is located along a bend in the Westfield River. We are committed to restoring and preserving the natural river habitat.

**Grace Hill Farm**  
47 Potash Hill Road, Cummington  
413-634-5348 • gracehilldairy.com  
Grace Hill Farm is a small family dairy and cheese farm in Cummington. Our herd of Normande and Ayrshire cows are grass-fed and milked seasonally, from April through November. We produce an assortment of artisanal raw milk cheeses and sell raw milk at the farm. We use no pesticides, chemical fertilizers, hormones, or antibiotics.

**Nutwood Farm**  
P.O. Box 38, Cummington 01026  
413-824-1840 • nutwoodfarm.com  
Nutwood Farm is a regenerative agro-forestry farm growing hazelnuts, chestnuts, walnuts, and other perennial fruits and grains in Cummington. We are working to demonstrate restoration agriculture principles through earthworks, hedgerow/alley cropping, and holistic biological management. We are excited to start introducing nuts into our local and regional foodshed in 2018.

**DEERFIELD**

**The Bars Farm**  
146 Mill Village Road, Deerfield  
413-772-1031 • thebarsfarm.com  
We grow 15 acres of diversified vegetables for wholesale and retail, 30 varieties of peppers (hot to sweet) and our own smoked chipotle, 10 varieties of tomatoes, cucumbers, lettuce, sweet corn, a variety of squashes, pumpkins, mums, and more. We have a large selection of flowers and veggie starts to choose from. Visit our website for more information. Open daily 9am–6pm, May–November. We are IPM and Commonwealth Quality Program certified.

**Barway Farm, Inc.**  
188 Mill Village Road, Deerfield  
413-774-0426 • 413-774-0422  
We are a fifth generation 500-cow dairy farm committed to making the highest quality milk in the most sustainable environment possible. Our methane digester produces one megawatt of energy and several usable by-products.
We farm 700 acres of land and sell straw, hay, manure, and compost. Visit our farm stand in the fall for butternut squash, pumpkins, and garlic. Call for details.

Ciesluk Farm Stand
564 Greenfield Road, Deerfield
413-522-1235
In the heart of Historic Deerfield. Sweet corn is our specialty, wholesale and retail. Pumpkins wholesale and retail. Farm-fresh vegetables (tomatoes, cucumbers, and more) and fruit (apples, peaches, blueberries, raspberries, and strawberries in season). Honey, maple syrup, cider, and jams. Assorted annuals and perennials. Fall mums and great gifts for the garden or home! Find us on Facebook.

Clarkdale Fruit Farms
303 Upper Road, Deerfield
413-772-6797 • clarkdalefruitfarms.com
We are a fourth-generation family farm growing more than 100 varieties of apples, peaches, pears, plums, nectarines, apricots, grapes, and cherries. Our sweet apple cider is fresh-pressed in season. We grow pumpkins, gourds, and squash, and offer PYO apples in fall. We employ sustainable growing practices. Our farm stand is open daily from August to December and weekends from January to March.

The Apple Place, East Longmeadow CISA photo

EAST LONGMEADOW

The Apple Place
540 Somers Road, East Longmeadow
413-348-9628 • theappleplace.net
Visit our authentic New England farm stand. We grow peaches and more than 60 varieties of low spray apples, including many heirloom and hard to find varieties. Our bakery serves cider donuts, pies, muffins, unique tasty treats, locally roasted coffee, our homemade jams, and other local products. We serve farm fresh ice cream from Hadley. Corn maze and apple tasting in the fall. Open May to Thanksgiving.

Art’s Farm
81 Parker Street, East Longmeadow
413-783-1909
facebook.com/artsberryfarm
The best berries are the ones you pick yourself! We have u-pick strawberries in June and u-pick blueberries in July and August. Fresh pre-picked berries, vegetables, and cut flowers are also available at our farm stand. When berries are in season we are open daily, 8am–12pm and 3:30–6:30pm. Bring the whole family and learn where fruit comes from.

Meadowbrook Farm
185 Meadowbrook Road, East Longmeadow
413-525-8588 or 413-525-9080 • meadowbrookfarmma.com
Open early spring with a wide variety of bedding and vegetable plants, perennials, and nursery stock, and a huge selection of hanging baskets. June brings PYO and pre-picked strawberries. From July to September, enjoy our fresh-picked vegetables and unsurpassed sweet corn. Fall offers mums, pumpkins, and fall decorations. The year concludes with Christmas trees (specializing in Fraser firs), wreaths, and holiday decorations.

EASTHAMPTON

Chicoine Family Farm
116 Oliver Street, Easthampton
413-527-4882
Doing what comes naturally—we offer delicious, healthy, 100% grass-fed beef,
free of antibiotics, hormones, and steroids. The herd grazes freely on pesticide- and herbicide-free pastures all spring, summer, and fall; in the winter, they are fed our own sun-dried hay and baleage. Visit our farm store Sundays noon–4pm; visit us at Northampton and Forest Park markets; or call for an appointment. Find us on Facebook.

Mockingbird Farm
15 Torrey Street, Easthampton
413-219-0588 · mockingbirdfarmma.com
On our small family farm we raise grass-fed and grass-finished beef from our Devon cattle. We sell yearlings and finished beef by the whole, half, and quarter.

Mountain View Farm
393 East Street, Easthampton
413-329-0211
mountainviewfarmcsa.com
Voted “Best Local Farm” for the past eight years in the Valley Advocate readers’ poll, we are a CSA located at the base of Mount Tom. Members visit the farm during the growing season to pick up their share of seasonal produce. In addition to a weekly supply of chemical-free vegetables, fruit, flowers, and herbs, we offer our members an expansive u-pick section. Open for farm share pickup on Saturdays in 2017!

Park Hill Orchard
82 Park Hill Road, Easthampton
413-303-0335 · parkhillorchard.com
We are located in the historic and protected Park Hill area of Easthampton, home of the famous Art in the Orchard outdoor community sculpture exhibition. C’mon out and take a walk through the fruit and sculpture gardens! We offer more than 80 varieties of carefully grown berries, peaches, and apples that taste better and cost less. Pick your own or browse our amazing farm stand.

ERVING

Dan’s Veggies
151 Northfield Road, Erving
413-423-3242
Dan’s Veggies is a small family-run roadside farm stand that offers local fresh vegetables, flowers, plants, camp wood, and maple products. Our vegetables are grown on-site and picked daily. We are open May–November, seven days a week.

FEEDING HILLS

Al Stepanik Greenhouses
512 Southwick Street, Feeding Hills
413-789-2278
facebook.com/alstepanikgreenhouses
Offering a wide variety of retail and wholesale annuals, perennials, and hanging baskets. Our farm stand opens for spring in April with pansies and much more. Visit us in fall for mums, pumpkins, and other fall decorations, and after Thanksgiving for Christmas trees, wreaths, cemetery logs, kissing balls, and roping. Open Monday to Friday 10am–5pm; Saturday and Sunday 9am–5pm.

E. Cecchi Farms
1131 Springfield Street, Feeding Hills
413-786-2489
facebook.com/ecechifarms
Farm-fresh vegetables and fruit. A huge selection of quality annuals, perennials, hanging baskets, and herbs. Open from May to October.
Harvest Moon Farm
128 North West Street, Feeding Hills
413-355-8246
farmerbrownorganic62@gmail.com
My technique of hand crafting the soil for individual real food crops and choosing not to use heavy equipment in the field, eliminating as much damage as possible to microbes and earthworms, sets me apart. I am proud to provide my customers with local, organically grown, GMO-free produce, where superior quality, not quantity, is the motivator. Ask about Picking This Week, Pick To Order (PTO), and my farmers’ market schedule.

FLORENCEn
Crimson & Clover Farm
215 Spring Street, Florence
413-570-0337
crimsonandcloverfarm.com
Crimson & Clover Farm is a community-based farm located on the Northampton Community Farm in Florence. We grow a wide variety of fresh vegetables, fruits, and flowers for our CSA, our full-service farm stand, and the Saturday Northampton Farmers’ Market. We use organic practices but are not certified. Visit our website for details or to contact us with questions.

Godard’s Red Hen Farm, LLC/ Mineral Hills Winery
592 Sylvester Road, Florence
413-586-2575 • godardfarm.com
This year we will offer 11 varieties of grape and fruit wines. In addition, we sell our own local honey, apples, blueberries, and sweet cider as well as pollen, balms, and beeswax items. Farm and winery hours: July–November daily 9am–6pm; April–June and December, Wednesday–Sunday 10am–5pm. Wine tastings April–December, Friday–Sunday 11am–5pm or by appointment.

Ravenwold Greenhouses
1095 Florence Road, Florence
413-586-1416 or 413-387-8400
ravenwoldgreenhouses.com
A family-owned farm since the early 1900s, focusing for the past 20 years on greenhouse and field vegetables. We sell annuals, perennials, herbs, vegetable starts, and hanging plants. Non-GMO seed packets and bagged mulch now available. Customized planters for patios and decks, window boxes, and memorials. Christmas trees, decorated wreaths, and hand-made cemetery boxes are also available.

Sawmill Herb Farm
140 Meadow Street, Florence
203-561-7898 • sawmillherbfarm.com
We grow a diverse array of certified organic medicinal and culinary herbs. From May to October we offer a fresh medicinal herb CSA in the Valley, Boston, Worcester, and Brooklyn. We sell dried herbs, tea blends, and other herbal products to local restaurants and cafes and at the Northampton Tuesday and Amherst Saturday markets. We host workshops on holistic health and healing for the community.

Vollinger Farm
460 North Farms Road, Florence
413-268-3556 • rvollinger@gmail.com
buylocalfood.org/directory/listing/vollinger-farm
First- and second-cut hay in square or round bales. Pick up at the farm or delivery negotiable. Square straw bales, fall mums, asters, pumpkins, gourds, Indian corn, and cornstalks for sale. Wholesale available. For updated information including on-farm events, please see our page on the CISA website.

GILL
Bascom Hollow Farm, LLC
75 Bascom Road, Gill
617-538-7886
Our family farm on 160 acres of protected forests and fields is producing pastured pork, grass-fed beef, pumpkins, and squash. Our products are available at Upinngil Farm, Gill; Quabbin Harvest,
Orange; Green Fields Market, Greenfield; McCusker’s Market, Shelburne Falls; and farmsteads in Metro Boston. You can enjoy one of our burgers at The Gill Tavern or at The People’s Pint.

The Gill Greenery
123 Center Road, Gill
413-863-8733
thegillgreenery@comcast.net

We are a small, family-owned and -operated sprout farm. We currently grow eight different varieties of sprouts, year-round, at our indoor facility. We deliver weekly to food co-ops, restaurants, delis, and schools in western Massachusetts, southern Vermont, and New Hampshire. Call or email for details.

Northfield Mount Hermon Farm
One Lamplighter Way, Gill
413-498-3467
nmhschool.org/about-nmh-farm-program

A small, diversified New England farm. Our 2,200 taps produce about 600 gallons of maple syrup each season. We distill lavender oil and produce cider, cider syrup, and cider jelly. We raise and use draft and driving horses and operate a small dairy that produces pasteurized milk, raw milk, ice cream, and cheese. Many of our products are used daily in our school’s dining service.

Upinngil Farm
411 Main Road, Gill
413-863-4431 • upinngil.com

Our farm is open 8am–7pm year-round. Come visit the animals or enjoy a picnic. We sell raw milk and farmstead cheese from our small herd of Ayrshire cattle. We have our own whole grain flour and baked goods, fruits, vegetables, and other local grocery items and snacks. PYO crops include strawberries, raspberries, snap peas, and flowers. CSA shares available. We accept personal checks, credit cards, and now SNAP!

GOSHEN

HillTown Grazers
86 Spruce Corner Road, Goshen
413-588-7638 • hilltowngrazers.com

We raise heritage pigs that graze the green hills of western Massachusetts. Using no commercial grains, we mix a unique diet of locally sourced vegetables, grains, and dairy for our animals. We offer high quality pork products raised sustainably to wholesale markets and to individuals purchasing half or whole hogs. Feeder piglets and Mangalitza pigs available.

GRANBY

Dave’s Natural Garden
35 Amherst Street, Granby
413-320-6802 • davesnaturalgarden.com

Open mid-March to December 23. Eggs year-round, annuals, perennials, hanging baskets, vegetable plants, and herbs. We have a large selection of produce and fruit. Summer CSA shares and winter CSA shares are available. We also have Christmas logs, trees, and decorations. Visit our website and like us on Facebook.

Dickinson Farm
309 East State Street, Granby
413-467-3715

Open daily in season offering Easter plants, bedding and vegetable plants, roses, mulch, corn, tomatoes, native veggies, baked goods and breads, milk, eggs, cheese, pumpkins, cornstalks, fall decorations, poinsettias, wreaths, Christmas trees, kissing balls, and custom orders. Enjoy PYO strawberries,
blueberries, and apples at our new Ludlow Road and 134 South Street location. Please call for details.

**Red Fire Farm**  
7 Carver Street, Granby  
413-467-7645 • redfirefarm.com

We grow delicious certified organic vegetables, PYO organic strawberries, 100 varieties of tomatoes, flower and veggie plants, and more. Our farm store carries local blueberries, sweet corn, milk, bread, cheese and more. Weekly CSA farm shares are available year-round for pickup in Granby, Northampton, Montague, Springfield, Worcester, and Boston. Shares include free PYO at the farm! Visit our website to find fun events.

**Sapowsky Farms**  
434 East State Street (Route 202), Granby • 413-467-7952

A family farm since 1947, we grow asparagus, bedding plants, pre-picked and PYO strawberries, sweet corn, tomatoes, squash, and a variety of small crops and fall crops, including unusual gourds and fancy pumpkins. Full-service roadside farm stand. Visit Facebook for hours, weather conditions as they pertain to crops, planting tips, surplus sales, and to find out what we are picking. Open May–November.

**GRANVILLE**

**Gran-Val Farm/Scoop, LLC**  
233 Granby Road, Granville  
413-357-0164 • granvalascoop.com

Since 1991, we’ve been making ice cream on our family’s century farm. The scoop shop serves up our homemade ice cream in cones, sundaes, custom cakes, and more! Come visit and feed farm animals, and shop for local products including our own beef, pork, and eggs. Have your event with us or schedule a tour. Like us on Facebook or check out our website for information on our fun family events. Seasonal.

**Maple Corner Farm**  
794 Beech Hill Road, Granville  
413-357-8829 • maplecornerfarm.com

Maple sugarhouse, pancake restaurant, and museum of old sugaring items open from mid-February to mid-April. Maple syrup, maple products, jams, and jellies are available year-round at the house. Hay sold from the field and PYO highbush cultivated blueberries from June to September. Cross-country skiing in winter.

**Mountain Orchard, LLC**  
668 Main Road, Granville  
413-357-8877 • mountainorchard.com

Our self-serve stand is open 24/7 from mid-July through November 30. We offer peaches, pears, nectarines, and 18 varieties of apples including Paula Red, Ginger Gold, Mac, Macoun, Empire, and Cortland. Take a scenic drive to the foothills of the Berkshires and enjoy that crisp mountain flavor. A family farm since 1919.

**Nestrovich Orchard**  
561 Main Road, Granville  
413-357-8520 • nestrovichfarm.wixsite.com/nesorch

We are a small third-generation family farm established in 1914. We grow peaches, nectarines, and 14 varieties of apples. We are located in the historic district of bucolic Granville on Route 57, a quarter mile up from the town green. The southeast exposure produces premium fruit and
the land majestically overlooks the village and the surrounding hills capturing spectacular sunrises and sunsets.

**West Granville Blueberries**  
448 North Lane, Granville  
413-357-8829 • westgranvilleberries.com  
Enjoy the fresh country air while you pick your own large, juicy, cultivated highbush blueberries. Open mid-July to mid-September 10am–5pm. Please call or check our website for current conditions.

**GREENFIELD**

**Just Roots and the Greenfield Community Farm**  
34 Glenbrook Drive, Greenfield  
413-325-8969 • justroots.org  
The mission of Just Roots is to increase access to healthy local food by connecting people, land, resources, and know-how. This mission is executed through the work of the Greenfield Community Farm, where we manage a community garden with more than 50 plots, provide a range of educational programming, and grow food for our whole community.

**Martin’s Farm Compost and Mulch**  
341 Plain Road, Greenfield  
413-774-5631 • martinsfarmcompost.com  
Organic compost sales, approved for organic farming by Baystate Certifiers. Great for all your organic gardening and farming needs. Small and large quantities available; delivery available or pickup at the farm. Visit our website for hours.

**Rainbow Harvest Farm**  
178 Conway Street, Greenfield  
Farm location: Adams Road  
413-271-2772 • rainbowharvestfarms.com  
We sell vegetable, fruit, and herb plants, along with vegetables, herbs, mushrooms, fruit, and seasoning salts and blends made with chiles, garlic, and herbs grown on our farm. All produce is ecologically grown, using sustainable practices with no pesticides or chemical fertilizers. Find us year-round at the Greenfield and Forest Park farmers’ markets or contact David for wholesale availability.
Tanstaaf Farm
389 Adams Road, Greenfield
413-773-5232 • tanstaaffarm.com
Our farm features sheep, ducks, chickens, turkeys, pigs, and border collies. Our mixed flock of sheep includes both white and natural colored Border Leicester crosses, Scottish Blackface, and Perendale. We sell fleeces, roving, and yarn, and naturally raised lamb, chicken, turkey, and pork. Herding demonstrations and lessons are available.

Wandering Brook Farm
446 Country Club Road, Greenfield
941-769-1463 • pnckuz@comcast.net
Wandering Brook Farm is a second-generation family farm located on Country Road in Greenfield. We supply naturally-grown hay and wholesale fruits and vegetables. We also have a variety of lilac blooms for sale each spring—retail and wholesale. Peter Kuzmeskus, proprietor. Seasonal hours by appointment.

**HADLEY**

Astarte Farm
123 West Street, Hadley
413-584-5552 • astartefarm.com
We produce certified organic local food with superior taste, increased shelf life, and peak nutritional value. Our specialties include tomatoes above and beyond the standard reds, unique lettuces, more than 10 varieties of heirloom garlic, a broad selection of cucumber types, beans of all colors and shapes, fresh-picked aromatic basil, and tasty spinach. New wholesale account inquiries are welcome.

Barstow’s Longview Farm
14 Barstow Lane, Hadley
413-586-5584
barstowslongviewfarm.com
Our motto is: Looking forward since 1806. Longview is home to 550 dairy cattle. We are Agri-Mark Cabot Co-op member-owners, and farm 400 acres of land. We have a methane digester that uses cow manure and organic food waste to produce electricity and we milk our herd using five robotic milkers. Stop in to Barstow’s Dairy Store and Bakery for breakfast, lunch, and local flavors year-round.

Carr’s Ciderhouse
295 River Road, Hadley
413-345-2133 • carrsciderhouse.com
facebook.com/carrsciderhouse
We are a family-run operation committed to creating handmade and small batch natural hard ciders and traditional cider products: cider syrup, apple cider vinegar, switchel syrup, and more! Our orchard is pesticide- and herbicide-free. We plan on opening our barn for sales one day a week this season; check our Facebook page for updates and hours.

Cook Farm & Flavvors of Cook Farm
129 South Maple Street, Hadley
413-584-2224 • flavvors.com
We sell our own fresh raw milk and the very best homemade ice cream, homemade soups, and mac & cheese. Open year-round, call to check seasonal hours and products. Cook Farm has some of the best dairy cattle breeding stock in the world. In 2009, we celebrated 100 years in farming. Flavvors has been scooping up amazing ice cream since 1998. We look forward to your visit.

Devine Farms, Inc.
26 Knightly Road, Hadley
413-549-4431
Offering bulk compost and cow manure. Local delivery available. Call Mondays for details.

Follow us! CISA is on Instagram @cisa_localhero
Five College Farms
319 River Drive, Hadley
413-548-3959 • fivecollegefarms.com
Five College Farms grows fresh, organic, heirloom tomatoes in our year-round, efficient, and innovative greenhouses. Our produce is available at local institutions, retail stores, and exclusively at Pulse Café in Hadley. For more information, please visit our website.

Four Rex Farm, Inc.
110 West Street, Hadley
413-584-5982
Four Rex Farm is a 200-acre diversified wholesale/retail vegetable operation. We start off the season with various annual and perennial flowers and vegetable plants. Our main season crops include sweet corn, tomatoes, peppers, seedless watermelon, and cantaloupes, as well as summer and winter squash. Our farm is IPM certified and uses sustainable practices to ensure the best products available.

Fungi Ally
311 River Drive, Hadley
978-844-1811 • fungially.com
We offer a variety of gourmet mushrooms, fresh and dried, year-round. You can find our products at farmers’ markets, restaurants, and co-ops. Fungi Ally provides educational workshops and tours diving into the eccentric world of fungi. Sign up for one of our workshops in mushroom cultivation or foraging at fungially.com.

Kielbasa Orchards
290 Bay Road, Hadley
413-455-6687 • kielbasaoorchards.com
We are a family-run pick-your-own apple orchard in the Valley near Atkins Farms on Bay Road. Our u-pick policy is very relaxed, allowing our visitors freedom and privacy to truly enjoy our quiet little orchard at the base of the Mount Holyoke Range.

Kushi Farm & the North Hadley Chili Pepper Company, LLC
196 River Drive, Hadley
413-387-7959 • kushifarm.com
Kushi Farm and the North Hadley Chili Pepper Company produce high-quality, organic, and heirloom tomatoes, peppers, and other vegetables. Their dedication to sustainable farming practices and commitment to local food systems makes them a valuable asset to the community.
Pepper Company, LLC are complementary businesses that focus on providing quality crops and agricultural services. Formed in honor of the original Kushi Farm, we offer wholesale products including peppers (hot and bell) and hot pepper jelly. The operation also supports agricultural education and research.

**Lakeside PYO Strawberries**
403 River Drive, Hadley
413-237-2615
Eight varieties of tasty strawberries are available for PYO or pre-picked for your convenience. Jams and jellies made with local fruit are also available.

**Mapleline Farm**
73 Comins Road, Hadley
413-549-6486 • maplelinefarm.com
Family-owned and -operated. Milk from our Jersey cows is processed on-site, ensuring the freshest milk possible. We offer whole, 2%, 1%, and skim milk; half & half; buttermilk; chocolate, coffee, and seasonal flavored milk; in plastic or returnable glass bottles. Our milk can be purchased in many local grocery stores, visit our website for a complete list. Wholesale available. All natural and rBST free!

**Mill Valley Milk Company**
102 Mill Valley Road, Hadley
413-588-4881 • millvalleymilk.com
Visit our farm store for the best in local food: fresh raw milk, ice cream, butter, local eggs, artisan cheese, local produce, prime farm-raised Angus beef, pork, and much more. Visit our Maple Valley Ice Cream scoop shop, opening Memorial Day at 229 Russell Street (Route 9) in Hadley!

**Mount Warner Vineyards, LLC**
85 Mount Warner Road, Hadley
413-588-1329 • mwvineyards.com
Hand-crafted wines from hand-tended vines. At Mount Warner Vineyards we proudly grow our own grapes to make award-winning wines. Favorites are Sunset Red, a fruit-forward blend of perfectly ripened red grapes; Cayuga White and Traminette, both varietals offering great aroma and taste to
match; and Raspberry Rhapsody, a yummy port-style dessert wine that is fantastic with dark chocolate.

**Next Barn Over Farm**
15 Lawrence Plain Road, Hadley
413-461-8444 • nextbarnover.com
Organic mixed vegetable CSA. Farm shares are available for 2017. Members visit the farm weekly from June through October to choose from an abundant variety of vegetables, herbs, flowers, and fruit. We aspire to grow tasty, healthy, and affordable food, provide a vibrant community gathering place, and keep justice and sustainability at the heart of our farm. We accept SNAP.

**North Hadley Sugar Shack**
181 River Drive, Hadley
413-585-8820
northhadleysugarshack.com
Enjoy our Sugarin’ Breakfast daily from mid-February to mid-April. Come see how we make maple syrup, grab a maple treat, or get supplies to make your own. We serve hard ice cream and our own maple soft serve from May–October, and host lots of fun, family-friendly, and educational events all summer long. Open year-round; local seasonal produce and flowers available throughout the year.

**Pioneer Valley NE Growers Coop**
Hadley • 413-695-4642
buylocalfood.org/directory/listing/PVNEG
We are a cooperative of farmworkers, residents, and established farmers collaborating to raise quality produce and growing products that reflect the diversity of our community. We offer favorites such as callaloo, Jamaican pumpkins, heirloom tomatoes, and more at farmers’ markets across the Valley. We partner with local farms to grow and sell organic herbs and vegetables. Visit our website to see where you can find us!

**River Bend Farm**
21 North Lane, Hadley • 413-695-6015
A third-generation family farm located along the Connecticut River, we specialize
in world renowned Hadley asparagus, cut flowers, and an assortment of vegetables. Find our products at the Springfield Forest Park Farmers’ Market and at our farm stand at 21 North Lane in Hadley.

Rooted Flower Farm
78 Lawrence Plain Road, Hadley
rootedflowers.com
info@rootedflowers.com
We are a small cut flower farm that specializes in growing uncommon, unique varieties. Using organic and sustainable practices, we carefully cultivate some of the finest blooms. Our fresh cuts are offered to flower lovers, brides, designers, and specialty stores throughout the Valley. Registration for our 2017 CSA is open. Does your wedding need local blooms? Consider us! Visit our website to view offerings.

Stone Soup Farm
81 Rocky Hill Road, Hadley
413-687-4341 • stonesoupfarmcoop.com
Stone Soup Farm is a 20-acre diversified veggie and egg farm. We offer a summer CSA (June–November) and a winter CSA (November–April), as well as sell wholesale to local restaurants and grocery stores.

Twenty Acre Farm and Greenhouses
351 River Drive, Hadley
413-549-5708
Starting in mid-March we have a beautiful assortment of pansies followed in April by a wide variety of flowering annuals and vegetable plants, hanging baskets, Proven Winners®, and many shades of geraniums. Our greenhouses are open until mid-June (wholesale available to qualifying businesses). In July we move on to our wholesale vegetable sales, continuing to November with a wide variety of vegetable crops.

Winter Moon Roots
17 Lawrence Plain Road, Hadley
413-387-7140
From December to March, Winter Moon offers premium quality organic carrots, beets, parsnips, turnips, and radishes. The farm’s storage facility requires minimal electricity and uses no refrigerant. Produce is available at winter farmers’ markets as well as River Valley Co-op, Green Fields Market, Cornucopia, and Whole Foods Market.

HAMPDEN
D & R Farm
146 Thresher Road, Hampden
413-636-9681
We produce chickens, eggs, turkeys, jams, salsa, pickles, vegetables, and fruit in season, and baked goods to order. Visit us at our farm stand, open
365 days of the year, and at farmers’ markets. We raise our own fresh produce, chickens, and turkeys with no hormones because we want to know what we are eating, and we want everyone to enjoy our meats and veggies too! Farm shares now available. Find us on Facebook.

**Ferrindino’s Sugarhouse**  
284 Glendale Road, Hampden  
413-519-7101  
info@ferrindinossugarhouse.com  
Ferrindino’s Sugarhouse strives to change the way you look at your ingredients. Produced using rigorous sanitary standards and state-of-the-art processing techniques, our 100% pure maple syrup is the finest available. Products are available at our sugarhouse in Hampden or from our website. For tours, please call ahead to schedule.

**HARDWICK**

**Robinson Farm**  
42 Jackson Road, Hardwick  
413-477-6988 • robinsonfarm.org  
Organic 100% grass-fed dairy offering raw milk, artisan cheese, eggs, seasonal veggies, and more in our farm shop open year-round, daily from 7am–6pm. Wholesale and retail cheese.

**Stillman Quality Meats, LLC**  
3674 Greenwich Road, Hardwick  
413-477-0345 • stillmanqualitymeats.com  
We are a small, artisanal family farm offering individuals and restaurants conscientiously-raised grass-fed beef and lamb, pastured pork, chicken, eggs, and seasonal turkeys. We use sustainable practices that respect both the land and the animals. Our products are sold at farmers’ markets, and we offer numerous CSA options ranging from traditional pickup to a flexible custom order delivery option.

**HATFIELD**

**Bardwell Farm**  
49 Main Street, Hatfield  
413-588-7341 • bardwellfarm.com  
bardwellharry@gmail.com  
We support locally grown produce and
sustainable agriculture. We are a retail and wholesale farm supplying local restaurants and stores. We grow a variety of different vegetables; open from spring to fall. Call for orders, questions; everyone is always welcome!

**Chestnut Mountain Tree Farm**  
126 Mountain Road, Hatfield  
413-687-1806  
chestnutmountaintreefarm.com  
Choose and cut your own or select pre-cut Christmas trees. We also offer wreaths and maple syrup. Join us for a hayride on Saturdays and Sundays to find your tree and enjoy hot cider. Open Wednesday–Sunday 9am–4pm; November 24–December 24. Dedicated to the sustainable production of forest and agricultural products. Hay also available.

**Pop’s Farm**  
62 Chestnut Street, Hatfield  
413-247-9029  
thomas_petcen@yahoo.com  
A small family farm stand located in Hatfield; open May–October from dawn to dusk. In addition to growing fresh vegetables and flowers, we specialize in fall ornamentals.

**Prospect Meadow Farm (ServiceNet Inc.)**  
103A Prospect Street, Hatfield  
413-887-9441 • servicenet.org/farm  
The farm is a non-profit social enterprise that empowers physically, mentally, intellectually, and economically challenged individuals to find meaningful activity through work in agriculture-related fields. Specializing in eggs and mushrooms (wholesale), CSA veggie shares, pork products, and more. Prospect Meadow Farm products are available at an on-site farm stand. The farm is open year-round, Monday–Friday 8am–3pm.

**Teddy C. Smiarowski Farm**  
487 Main Street, Hatfield  
413-247-5181  
PYO and pre-picked berries available at our Whately stand on Routes 5 & 10, one and a half miles south of I-91 exit 24. Pre-picked berries available at our Hatfield stand. Call for start dates. We also offer asparagus in early spring and potatoes in the fall.

**Wild Rose Farm**  
458 Main Street, Hatfield  
239-218-2295 • thewildrosefarm.com  
A small, diverse flower farm providing fresh cut blooms May–October, and dried flowers, terrariums, wreaths, and other crafts through December. Find our flowers at local co-ops, florists, and at the Northampton Tuesday Market and Greenfield Farmers’ Market on Saturdays.
Flowers by the bucket and floral design for events are also available in season.

**HAWLEY**

**Headwater Cider**
112 Forget Road, Hawley
413-695-6099 • headwatercider.com
A 2,000-tree orchard in Hawley, growing apples fermented into hard cider right at the orchard. I grow apples using IPM methods and do not use restricted-use sprays. I use only apples, sugar, and yeast to ferment the cider. The cider is crisp, dry, and refreshing, as well as gluten-free and vegan-friendly. I slow-ferment all winter long, bottle in spring, and I never pasteurize or force carbonate.

**Sidehill Farm**
59 Forget Road, Hawley
413-339-0033 • sidehillfarm.net
Yogurt, raw milk, cheese, sour cream, and beef from our grass-fed Normande and Jersey cows. Our cows graze certified organic pasture from spring through fall; in the winter they eat organic hay cut from our pastures. Our farm shop is open daily year-round 7am–9pm. Visit our website to find stores that carry our yogurt.

**HAYDENVILLE**

**Valley View Farm**
16 Walpole Road, Haydenville
917-592-4999 • valleyviewfarm.info
Chemical-free, horse-powered market garden offering seasonal vegetables, greens, herbs, flowers, apples, peaches, and maple syrup. Pick your own blueberries and pumpkins in season. In the quaint village of Haydenville, our historic barns are available for farm-to-weddings and events. Our hand built “Stone Cider House” is a must visit!

**HEATH**

**The Benson Place**
182 Flagg Hill Road, Heath
413-337-5340 • bensonplace.org
Certified organic lowbush (wild) blueberries available beginning late July. Visit our website on or soon after July 1 to order your pre-picked fruit or to schedule a weekday pick-your-own visit. Weekends are open for unscheduled PYO with a 9am–2pm arrival time. Visit year-round to walk our scenic Franklin Land Trust-designated trail.

**Burnt Hill Farm**
118 Flagg Hill Road, Heath
413-337-4454
Wild lowbush blueberries are available in pre-picked 10- and 20-pound boxes. Orders may be placed beginning July 1. Harvest is late July through mid-August. Please place your order early to ensure availability.
Freeman Farm
283 Number 9 Road, Heath
413-522-5565 • freeman360@verizon.net
We raise grass-fed, free-range cattle.
Through our custom grazing program, you own a beeper and we graze it for you through the spring, summer, and early fall. In the fall, fill your freezer with your own beef. If a whole animal is too much, organize a “cowshare” with others. Pasture-raised pork with no hormones or antibiotics is sold using the same process. Call/email for details. Maple syrup and hay available.

HOLYOKE
Nuestras Raíces, Inc.
24 Jones Ferry Road, Holyoke
413-531-2767 • nuestras-raices.org
Nuestras Raíces Farm offers Hispanic specialty crops, as well as educational tours and programs, event space rental, summer and winter CSA shares, plant sales, and an on-site farm store and farmers’ market. Find us on Facebook!

HUNTINGTON
Gray Dog’s Farm
35 Church Road, Huntington
413-210-3739 • graydogsfarm.com
We are a meat CSA offering monthly shares of chicken, pork, beef, goat, and lamb. Our animals are naturally raised on pasture without grain. We run year-round with rolling enrollment so you can start at any time. We also offer whole and half animals, primal cuts of all animals. Visit our website for details.

LEE
High Lawn Farm
535 Summer Street, Lee
413-243-0672 • highlawnfarm.com
We produce and deliver pure Jersey milk (A2 Milk) to stores, restaurants, coffee shops, and students in Massachusetts, New York, Connecticut, and New Hampshire. Our milk naturally contains 20% more calcium and 17% more protein than other brands. No artificial growth hormones or pesticides are used on our all-natural farm: best quality, best taste, naturally.

LEEDS
Borawski Farm
170 Audubon Road, Leeds
413-584-3291
borawskifarm@comcast.net
We breed and raise Suffolk sheep to provide customers with humanely raised, hormone-free, USDA-processed lamb that is sold by the half or whole. Lamb is available for Easter, in July, and in September. Pre-ordering is required and processed to your specifications. Due to our unique feeding program our lamb is high in omega-3 fatty acid. Straw also available in small square bales. Call today to place your order.

LEVERETT
EIEIO Farm
197 North Leverett Road, Leverett
413-461-0515 • eieiograssfedfarm.com
Our 35 pastoral acres are home to happy animals in a natural rotational grazing practice: 100% grass/forage-fed beef, goat, and lamb, as well as chicken, turkey, and pork. We sell primarily in bulk. Order early for year-round bulk discounts, secret recipes in every box! Also the home of “Honey ‘N Schmaltz” farm-to-table catering and private cook, dedicated to health and wellness through the craft of home cooking. New farm stand opening June 1! Check website for hours.

LEYDEN
Bergeron Sugar House
498 Brattleboro Road, Leyden
413-527-6131
Sugaring is a long-time tradition for the Bergeron family, dating back to our French Canadian ancestors. Bob, who learned to sugar on his grandfather’s farm in Whately, has continued for 50 years and finally built his own sugarhouse. His maple syrup, candy, and cream are available at the Amherst Winter Market, Maple Farm Foods, Big E’s, Atkins Farms, and Atlas Farm. Retail and wholesale.

Bree-Z-Knoll Farm
160 North County Road, Leyden
413-774-3757
Our pure maple syrup is available year-round in all sizes. Syrup can be purchased at the farm or at the Greenfield Farmers Cooperative Exchange at 267 High Street. Please call ahead for farm pickup. Our farm is a proud member of Our Family Farms milk cooperative. Buy our milk at a store near you!
Dancing Bear Farm
181 Frizzell Hill Road, Leyden
413-774-2021 • dancingbearfarm.com
Starter plants in the spring, heirloom tomatoes, baby greens, lettuce, garlic, onions, peppers, potatoes, assorted vegetables in season, and, of course, pumpkins. Now offering figs and fig trees. No chemical fertilizers or pesticides. Ever.

Frizzell Hill Farm
170 Frizzell Hill Road, Leyden
413-773-9294 • frizzellhillfarm.com
Happy goats are healthy goats. Goats prefer to browse, and the landscape here at the farm couldn’t be better suited for goat farming. It consists of rocky, mountainous terrain where ideal forage grows abundantly. Our goats are handled and inspected daily; as a result they are extremely tame and calm, which in turn produces a better product! We sell Boer goat meat to restaurants and can provide USDA-inspected cuts upon request.

Leyden Glen Lamb
31 Glen Road, Leyden
413-774-6514 • leydenglenlamb.com
Our farm raises grass-fed lamb on the rolling hills of Leyden and Bernardston. We have been raising sheep for 30 years and practice intensive grazing of our pastures. All lamb is antibiotic- and hormone-free. Products include frozen ground lamb, lamb stew meat, sausage, and all traditional cuts including legs, chops, and more. Self-serve farm stand open during daylight hours.

Songline Enterprises, LLC
350 East Hill Road, Leyden
413-772-0700 • allaboutemu.com
Songline Enterprises, LLC is the next phase of Songline Emu Farm. We continue to farm emu on a smaller scale while we focus our attention on the formulation and marketing of emu oil products produced by us and a select group of New England farmers who follow the same humane and natural farming practices that we have for more than 20 years. Visit our website to learn where you can purchase/order our product or request a catalog.
varieties for their flavor and garden grown in our certified organic greenhouses. We select ornamental varieties for their annuals, herb, and vegetable plants seed-selected varieties of heirloom and hybrid color, and we choose herb and vegetable plant vigor, flower form, fragrance, and flower picking. Homemade ice cream made on the premises at Elsie’s Creamery. Visit our farm stand and garden center where you will find the best fresh, locally grown produce, flowers, and plants and our home-style bakery/deli.

**MILLENFIELD**

**Blue Heaven Blueberry and Raspberry Farm**
246 Skyline Trail, Milford
413-623-8846
We grow hanging flowering baskets, geraniums, specialty annuals, vegetable plants, herbs, and sunflowers, and offer a fall corn maze, hayrides, and pumpkin picking. Homemade ice cream made on the premises at Elsie’s Creamery. Visit our farm stand and garden center where you will find the best fresh, locally grown produce, flowers, and plants and our home-style bakery/deli.

**Mitchell’s Farm**
391 Blueberry Hill Road, Milford
413-522-2334
Here at Mitchell’s Farm, we produce and sell hay (most suitable for horses), sweet corn (wholesale and retail), maple syrup, lumber, and Christmas Trees. We have been a small family farm since 1920.

**MONSON**

**Echo Hill Orchards & Winery**
101 Wilbraham Road, Monson
413-267-3303 • echohillorchards.com
PYO apples and pumpkins. Tractor rides on Saturdays and Sundays. School field trips for pre-booked groups grades K-4 on weekdays. Farm stand, gift shop and winery featuring our own wines, candles, cider donuts, and many rooms of country style gifts. Open daily in September and October. Seasonal hours in November and December.

**Skalbite Family Farms**
300 Cedar Swamp Road, Monson
413-237-4848
facebook.com/SkalbiteFamilyFarms
We are a small family farm nestled in the rolling hills of Monson. We offer grass-fed Belted Galloway beef, pasture-raised pork, chicken, and eggs. We offer our products “by the cut” off the farm as well as wholesale.

A monthly meat share is also available as is firewood, hay, and manure.

**MONTAGUE**

**Brook’s Bend Farm**
119 Old Sunderland Road, Montague
413-367-2281 • brooksbfarm.com
Brook’s Bend produces high quality lamb and Shetland woolen yarns, rugs, and blankets from a flock raised on organic, remineralized pasture. With a mission to encourage on-farm enterprises that deepen community resilience, we share the land with Sage Farm, Wolf Tree Programs, Full Moon Girls, and Clearpath Herbals.

**Full Kettle Farm**
66 Sunderland Road, Montague
617-842-6931 • fullkettle.com
Full Kettle Farm is a one-acre herb farm located in the heart of the Pioneer Valley. We grow a wide variety of medicinal herbs for fresh market, value-added herbal products, and an assortment of dried teas. Full Kettle practices a mix of permaculture and traditional row cropping, and our herbs are grown and harvested by hand for highest quality.

**Red Fire North Farm Stand & Rustic Bakery**
485 Federal Street (Rt. 63), Montague
413-467-7645 • redfirefarm.com
Red Fire Farm organic produce, berries, sweet corn, breads, cookies, pastries, granolas (made with whole organic grains and local sweeteners). Local dairy, cheeses, pickles, maple syrup, bulk oils, coffee, tea, and much more. “Only food that’s fit to eat.” Open 8am–7pm, seven days a week, year-round in Montague Center. Store 10% discount memberships available; see our website for details.

**Sage Farm**
119 Old Sunderland Road, Montague
860-689-6068 • sage.tyler@gmail.com
Sage Farm produces heritage breed, pastured pork. All pigs are grazed using intensive rotational methods, ensuring maximum foraging and resulting in incredibly flavorful pork. Our pork is
available at Sutter Meats, Atlas Farm Store, and the Greenfield Farmers’ Market. We also offer horse-powered logging services. We are a licensed timber harvester and available for contract with foresters and landowners.

MONTGOMERY

Stony Creek Farm
13 Chamberlain Road, Montgomery
413-862-4039
Specializing in all things from goats! Small farm store carries raw goat’s milk, meat, cheese, and goat soap. Jams and jellies, pickles, local honey, and gift items are also available. Open year-round Monday–Saturday 8 am–9 pm. Come and enjoy!

NEW BRAIN TREE

Walker Farm at Whortleberry Hill
1290 West Brookfield Road, New Braintree • 508-317-2790
walkergrassfed.com
“A cut above the rest.” Certified 100% grass-fed beef. Healthy, local, humane. Animal Welfare Approved, non-GMO grass pastures and hay; no hormones, antibiotics, or dangerous fertilizers. Beef born and raised on our farm, no-stress environment, the height of flavor. We are the only producer in New England that is both Animal Welfare Approved and certified 100% grass-fed. Arrange a visit: an informed consumer is our best customer.

NORTHFIELD

Malinowski Farms
280 West Street, North Hatfield
413-247-9441
Uncertain times you say? Try being a Malinowski Farm pumpkin. Will the family dog lift its leg on me? Will my butt freeze to the front step in December? Will I be squirrel buffet? Pre-Halloween pie? Road kill? Scarred? Burnt? Abducted? The Valley’s best pumpkins and certainly always an affordable treat. Chances are, our pumpkins are spoiled beyond belief with love, affection, adoration—you get the idea.

Wilkes Farm
289 West Street, North Hatfield
413-695-6171
Wilkes Farm is a 30-acre vegetable and fresh cut flower farm. We specialize in wholesale and retail tomatoes.

NORTHAMPTON

Abundance Farm
253 Prospect Street, Northampton
413-584-3593 x203 • abundancefarm.org
Abundance Farm is a Jewish food justice farm, outdoor classroom, and community building space. We are an innovative collaboration at Congregation B’nai Israel, with the Northampton Survival Center and Lander-Grinspoon Academy. Everything we grow is free to people in need. The Farm is an urban oasis where people of all backgrounds are drawn for nourishment, community, and celebration.

Red Barn Honey Company
43 Fort Hill Terrace, Northampton
413-584-2634 • rbhoney.com
Offering locally produced raw honey, hive products, and pollination services. Please visit our website or call for details.

Wakulima Cooperative
Hunts Road, Northampton
413-306-1446
facebook.com/wakulimacooperative
We are a cooperative of African farmers in Northampton. We feed our families, communities, and sell crops indigenous to Africa. Contact us or come to one of our markets for shell beans, dry beans, callaloo/mbchicha, roasting corn, jilo, and other crops that are hard to find in the Valley.

NEW SALEM

New Salem Preserves
67 South Main Street, New Salem
978-544-3437 • newsalempreserves.com
Low spray McIntosh and heirloom apples, cider, cider syrup, cider jelly, apple cider vinegar, apple cider caramels, applesauce, and apple butter. We offer crabapple juice, crabapple jelly, and crabapple butter. Our strawberry and raspberry preserves are sun-cooked. Cider donuts and hot mulled cider available daily. Open September 23 to Thanksgiving eve. Visit us and at the farm for CiderDays November 4–5.
Four Star Farms, Inc.
496 Pine Meadow Road, Northfield
413-498-2968 • fourstarfarms.com
A sustainably operated family farm producing a variety of grains, freshly milled flour, hops, and turf. We take pride in the level of quality we pass along to you, offering only crops that we have grown and prepared to order at the farm. Our grains, flours, and hops are available year-round; turf available seasonally. Monday–Friday 8 am –4 pm; please call ahead as we do not have a storefront.

Northwoods Forest Products
675 Gulf Road, Northfield
413-498-5335
facebook.com/NorthwoodsFP
A family-owned sawmill and logging operation nestled in the hills of Northfield. We offer retail and wholesale native local bandsawn lumber, custom milling, lumber planning, firewood, slabwood, sawdust, and shavings. Northwoods Forest Products also performs timber harvesting for private landowners and on public lands. Open year-round. Call or stop in and please like us on Facebook.

Rock Ridge Farm
2 Main Street, Northfield
413-498-5520
Quality farm stand featuring field-grown perennials, bedding and vegetable plants, hanging baskets, shrubs, and seasonal produce. PYO cut flowers and all your favorite fall decorations, compost, bark mulch, loam, firewood, and straw. Christmas trees, wreaths, and roping. Season runs April–December. Wholesale accounts welcome; gift certificates available year-round.

Severance’s Maple Products
48 Pierson Road, Northfield
413-498-2032
We are a family business located in beautiful Northfield. Our sugarhouse is open to the public during Maple Weekend in March and on a call ahead basis to visit during boiling times. We sell our maple syrup to local restaurants and stores. During summer and fall weekends we attend craft and agricultural fairs to offer customers some of the best tasting maple products in the world, produced right here.

Trillium Farm
82 Gulf Road, Northfield
413-498-2065
We grow vegetables and cut flowers on our farm. Visit our farm stand from May to early October.

ORANGE

Johnson’s Farm
210 Wheeler Avenue, Orange
978-544-7835 • johnsonsfarm.net
We are a restaurant, sugarhouse, and gift shop featuring savory and sweet maple dishes. During maple season our sugarhouse is open to the public, so come in to see how syrup is produced and have a taste. Call ahead to see if we are boiling. We offer breakfast, lunch, and dinner with great maple dinner options. We also make our own maple cream and maple candy. Open Tuesday–Sunday; see website for details.

The Little White Goat Dairy at Heritage Fields Farm
309 Gidney Road, Orange
978-790-1240 • littlewhitegoatdairy.com
We manage our pastures to create delicious, nutrient-dense dairy and meat. Our store is open seven days 8 am–7 pm, stocked with raw goat milk, yogurt, kefir, labne, chèvre, and feta made seasonally (mid-March to late-December) in our solar-powered dairy. The freezers are stocked year-round with pastured chevon (goat), pork, and nitrate-free bacon. Tours and workshops offered, see our website and Facebook page.

O’Brien Farm
505 Holshire Road, Orange
978-544-1195
O’Brien Farm is a small dairy farm built on a hill in Orange in 1989. We milk around 40 cows, mostly Holsteins, with a few Jerseys, Ayrshires, Brown Swiss, Short Horns, and a Lineback thrown in for good measure. We sell composted cow manure in bags or by the yard, which can be picked up seven days a week from noon to 2:30 pm. Delivery is available. We also sell eggs, vegetables, and vegetable starts at our stand.

Seeds of Solidarity Farm
165 Chestnut Hill Road, Orange
978-544-7564 • seedsofsolidarity.org
Solar-powered farm that features no-till-methods. Visit our self-serve farm stand for greens, produce, and hand-crafted cedar meditation benches; open April–November. Visit our website for directions, dates for tours and workshops, and learn about our “Grow Food Everywhere” education programs. Buy our famous culinary and seed garlic and more at the North Quabbin Garlic and Arts Festival, September 23–24.

PETERSHAM

Sweetwater Farm
95 Maple Lane, Petersham
413-813-5746 • sweetwaterfarm.com
Our family farm produces organic and sustainably grown beef, chicken, pork, eggs, and vegetables on 90 acres of...
conserved farm land in the picturesque town of Petersham. All our livestock are pasture-raised and our beef is 100% grass-fed. Join our 20-week CSA, visit us at the Petersham Farmers’ Market, and look for our products at local stores and restaurants.

**PLAINFIELD**

**Manda Farm**  
25 Pleasant Street, Plainfield  
413-634-5333 • mandafarm.com  
Pasture-raised, organically fed pork and beef from rare heritage breed animals. Totally grass-fed cattle. Variety of cuts, sausages, and specialty items available at the farm and at Ashfield and Florence farmers’ markets. Animal Welfare Approved farm and slaughter. Farm opens for visits, educational opportunities, and tours of surrounding historic area including Franklin Land Trust property. Call ahead.

**SHELBURNES**

**Apex Orchards**  
225 Peckville Road, Shelburne  
413-625-2744 • apexorchards.com  
Since 1828 we have been providing the Valley with the finest farm products. We have a great selection of apples, peaches, nectarines, apricots, plums, pluots, pears, Asian pears, table grapes, quince, and kiwi, as well as cider vinegar and honey. Our farm offers PYO apples in the fall with one of the best views in the state. Open August–April 9am–5pm daily. Come see our newly built farm store, open in July!

**Foxbard Farm**  
400 Bardwells Ferry Road, Shelburne  
413-625-4604 • foxbardfarm.com  
We raise purebred Black Angus for sale to individuals, restaurants, and specialty food stores. Our animals are humanely raised, grass-fed from our own pastures and hayfields, and receive no added hormones or antibiotics. We also sell cordwood, hemlock framing timbers, and knotty pine siding.

**RUSSELL**

**Cream of the Crop Farm**  
601 Blandford Road, Russell  
413-297-6037  
jerald@creamofthecropfarm.net  
Our farm store is open daily 7am–7pm except Sundays, on the honor system. We sell raw milk from our 30 Jerseys, as well as cheese, butter, and yogurt made in our on-farm creamery. Other products include grass-fed beef, pastured pork, pasture-raised turkey, veal, lamb, eggs from chickens on pasture, ice cream, maple syrup, honey, and more. Contact us to schedule a farm tour!

**Moss Hill Farm**  
222 Upper Moss Hill Road, Russell  
413-862-3815  
We are a family-owned farm, growing the freshest chemical-free garden produce and Christmas trees on 350 hilltop acres with scenic views, woodland paths, and waterfalls. Stop by to select and pick your own!

**SHEFFIELD**

**Howden Farm, LLC**  
303 Rannapo Road, Sheffield  
413-229-8481 • howdenfarm.com  
A 250-acre farm that raises 30 acres of sweet corn known locally as “sweet corn at its best.” It is also home of Howden pumpkins, three varieties of which have been developed here. We have a fall festival with u-pick pumpkins. It has been said that my father, John A. Howden, did for the pumpkin industry what Henry Ford did for the car industry. Contact us to purchase Howden XXX® pumpkin seeds direct from the source!
Graves-Glen Farm
104 Wilson Graves Road, Shelburne
413-522-9786
gravesglenfarm@gmail.com
This centennial farm sells maple syrup, compost, and hay to the public. The 1762 farmhouse (formerly known as Clark Tavern) overlooks downtown. The eleventh generation is currently learning the ropes of farming. Products can be purchased at the yellow house on the farm, at the Gill Farmers’ Market, and at Apex Orchards in Shelburne. Call us for tours.

Hager’s Farm Market
1232 Mohawk Trail, Shelburne
413-625-6323 • hagersfarmmarket.com
A fifth generation farm family, we grow vegetables, herbs, sweet corn, pumpkins, squash, apples and peaches. Our grass-fed beef and pork is raised on our pastures and our pure maple syrup is produced from our 12,000 taps. You can find all these products at our market along with homemade bread, pies, baked goods, and local products. PYO apples in the fall. Stop in for breakfast or lunch. Open daily year-round.

Kenburn Orchards
1394 Mohawk Trail, Shelburne
413-625-6116 • kenburnorchards.com
Kenburn Orchards is a 165-acre farm growing choose-and-cut Christmas trees and pick-your-own blueberries, and raspberries. Situated on the historic Mohawk Trail with fields and trails with splendid views, abundant birds, and wildlife. Non-smoking; open year-round. Bed and breakfast available for prior guests only.

Pioneer Valley Popcorn
1232 Mohawk Trail, Shelburne
413-625-6323
pioneervalleypop@gmail.com
hagersfarmmarket.com
Pioneer Valley Popcorn, the white low-hull non-GMO popcorn everyone loves, continues to thrive. Grown on our fields in Colrain, our popcorn is available for wholesale and retail markets in one pound glass or plastic jars as well as in bulk. We also offer popping cobs and maple popcorn too.

Shinglebrook Farm
69 Taylor Road, Shelburne
413-625-9967 • shinglebrookfarm.com
At Shinglebrook Farm we raise Boer goats, Berkshire and Large Black pigs, and Standard Bronze heritage turkeys. Registered Berkshire pigs, feeder pigs, and Boer goats are available year-round. We offer whole and half hogs and pastured heritage turkeys for Thanksgiving.

Wheel-View Farm
212 Reynolds Road, Shelburne
413-625-2900 • wheelviewfarm.com
Come see our beautiful new farm store/farm museum/tasting room! Enjoy the view with a drink of hard cider and snacks. Grass-fed beef, maple, cider syrup, and more. Please check our website or call ahead for hours.

SHUTESBURY

DJ’s Farm Fresh Produce
224 Leverett Road, Shutesbury
413-259-1317
Our micro-farm offers fresh, attractive, vine-ripened, local fruits and vegetables grown in a healthy and positive way. The farm stand is open daily June–November offering a seasonal variety of fresh greens, salad, baby bok choy, cilantro, parsley, salad turnips, tomatoes, melons, summer squash, spinach, peaches, blueberries, raspberries, and hardy kiwi. Our products are available at the Leverett Village Co-op.

SOUTH DEERFIELD

Atlas Farm
218 Greenfield Road, South Deerfield
413-397-3587 • atlasfarm.com
We grow high quality, certified organic vegetables, herbs, flowers, and fruit for wholesale, farmers’ markets, and our own retail store on Routes 5 & 10 in South Deerfield. Sign up for our market share program for all the benefits of a CSA share with even greater flexibility and savings! Our store is stocked with...
local meat, cheese, grain, and more from the region’s best farms and food artisans. Open daily 8am–7pm.

**Mycoterra Farm**  
75 Stillwater Road, South Deerfield  
413-320-9789 • mycoterrafarm.com  
We produce gourmet and exotic mushrooms year-round, including: shiitake, oyster, lion’s mane, enokitake, nameko, reishi, maitake, and turkey tail. We also offer growing products for the home grower. An expansive variety of mushroom skincare products and gift items are also available. Our mushroom club card offers the same discount as our CSA with flexible redemption at our new retail store and farmers’ markets.

**Roaming Farm, LLC**  
80 South Mill River Road, South Deerfield • 413-665-6634  
roamingfarm.com  
We raise Highland cattle, a heritage breed known for lean meat with a gourmet taste, and sell natural, pasture-fed beef with no added hormones or unnecessary antibiotics. Our cows are born and raised here on our family farm and spend their lives in a humane, natural habitat, roaming through varied terrain in the heart of the Pioneer Valley. Prices and hours are on our website or Facebook.

**Stockbridge Farm**  
18 Stockbridge Road, South Deerfield  
413-665-6918 • stockbridgeherbs.com  
Welcome to Stockbridge Farm, home of the flavor experts! We specialize in cooking with herbs, flowers, and vegetables to help others learn how to enjoy and use the delicious flavors of our local Pioneer Valley farms and gardens. We have presented a variety of culinary herbal topics at conferences, events, and meetings in New England and are happy to create a program for your club or organization.

**Warm Colors Apiary**  
2 South Mill River Road, South Deerfield • 413-665-4513  
warmcolorsapiary.com  
Warm Colors produces and sells Massachusetts honey and beeswax
candles using only non-chemical methods. Join us for our Annual Honey Festival on September 16. Free admission for a family-friendly day of food, education, and celebration of the honeybee. Visit our website for details.

**SOUTH HADLEY**

**McCray’s Farm and Country Creamery**
55 Alvord Street, South Hadley
413-533-0775
facebook.com/mccrays.farm
Whether you’re stopping in for a gallon of our own bottled milk, having a family day, or celebrating your child’s birthday party here, we have something for the whole family! We offer mini-golf, hayrides, and a free petting zoo. Inside the creamery you can enjoy lunch and homemade ice cream. Visit in the fall for our haunted and pumpkin hayrides as well as Truckfest. Find our milk in local stores.

**SOUTHWICK**

**Blossoming Acres**
249 College Highway, Southwick
413-569-3663
Blossoming Acres grows a full line of vegetables, bedding plants, and cut flowers. Our farm stand, in a beautiful old post and beam barn, is open daily January 23–December 24. Our bakery specializes in pies and breads. From May to October we are also at farmers’ markets in Pittsfield and Longmeadow. Find us on Facebook.
blueberries, peaches, tomatoes, melons, and much more. Fall: mums, ornaments, pumpkins, cabbage, and squash. Visit our farm stand April–October. CSA shares available mid-May to mid-October, sign-ups for the 2018 season begin in September. Find us on Facebook.

Coward Farm
150 College Highway, Southwick
413-569-6724 • cowardfarm.com
We are a family-owned farm open seasonally. Visit us in the spring to check out our annuals, perennials, vegetable plants, and shrubs. In the fall we sell our own mums, pumpkins, and gourds. In the Christmas season we offer choose-and-cut and pre-cut Christmas trees and our own wreaths, kissing balls, and holiday arrangements. Our country primitive barn offers unique items for your decorating needs.

Flynn Farm
49 Mort Vining Road, Southwick
413-569-0420 • flynnfarm.org
Organically run family farm established in 1982, producing hay and heirlooms. Licensed farmstead kitchen bakes artisan breads, scones, pecan pie bars, and naturally sweetened baked goods. Gluten-free options. Check out our website for ordering and in-season availability.

Johnson Brook Farms, LLC
292 College Highway, Southwick
413-519-7915
johnsonbrookfarmsllc@gmail.com
facebook.com/johnsonbrookfarms
A small family farm located in the center of Southwick. Visit our farm stand for asparagus in May and strawberries in June. We also wholesale strawberries and pumpkins.

Meadow View Farms, LLC
120 College Highway, Southwick
413-569-0814
meadowviewfarmssouthwick.com
Our farm’s retail greenhouse has grown into a unique destination for garden lovers. We proudly offer our customers a great selection of quality annuals, vegetable and herb plants, perennials, and ornamental grasses from late April through June.

From September to Halloween we offer mums, pumpkins, a two-mile corn maze, fall fun, and more. Cash or checks (with ID) only, no credit/debit cards. Find us on Facebook.

Ray’s Family Farm
723 College Highway, Southwick
413-569-1876
Owned and operated by the Brzoska family for more than 30 years. Known for beautiful flowers, hanging baskets, and planters, as well as fantastic produce, including the most luscious melons, tomatoes, sweet onions, peppers, cucumbers, pickles, squash, and much more. Our farm stand is open daily from April 1 through December 24. Hours vary by season. Find us on Facebook.

SPRINGFIELD
Gardening the Community
P.O. Box 90774, Springfield 01139
413-693-5340 • gtc springfield.org
Gardening the Community (GTC) is a youth-led food justice and urban agriculture organization based in Springfield. We grow organic fruits and vegetables on empty lots and organize for a healthy and equitable local food system. We sell at our Hancock Street farm stand and the Mason Square Farmers’ Market, and run an affordable CSA program called GTC EATS! We grow community, youth leadership, and just food.

SUNDERLAND
Kitchen Garden Farm
131 South Silver Lane, Sunderland
413-387-5163
kitchengardenfarm.com
We grow organic specialty vegetables with the goal of providing the highest quality, best tasting, most beautiful produce to our community. We sell to the best restaurants and stores in the Pioneer Valley, Boston, NYC, and around New England. In September, we host Chilifest, our annual farm festival celebrating all things spicy, including our farm-fresh sriracha and salsa.
Laurenitis Farm
475 Amherst Road, Sunderland
413-376-5053 • laurenitisfarm.com
Our policy is to give gardeners a choice and show people that gardening can be exciting. We offer more than 100 tomato varieties and 50 pepper varieties, from sweet to very hot! Come see our wide variety of perennials and annuals, and our growing selections of herbs, house plants, and tropical and unique plants such as figs, pineapples, and bananas. Visit us on Facebook for the latest updates!

Riverland Farm
206 River Road, Sunderland
413-687-5781 • riverlandfarm.com
Riverland Farm is a family farm in Sunderland. On 38 acres we grow certified organic fruits and vegetables. We focus on a variety of crops that change with the seasons. We take pride in growing high quality vegetables with sustainable practices. Visit our website to see a list of places where you can buy our vegetables.

Little Brook Farm
334 Russell Street, Sunderland
413-665-3802 • littlebrookfarm.com
Our small family farm practices sustainable agriculture. Sheep and border collies are at the heart of the farm, but diversification is key to our philosophy. We offer lean, healthy, grass-fed lamb, pastured pork, free-range chicken and turkeys, duck and chicken eggs, fleece, yarn, roving, and blankets. We also offer farm camps, workshops, herding demonstrations, and birthday parties.

Teddy C. Smiarowski Farm Stand and Creamy
320 River Road, Sunderland
413-665-3830
facebook.com/smiarowskifarmstand
Teddy C. welcomes you to visit his farm stand. Retail and wholesale: farm-fresh vegetables, fruit, cut flowers, annuals, hanging baskets, planters, and more. Mums, pumpkins, cabbage, winter squash, and root vegetables available in fall, with Christmas trees, local wreaths, and holiday décor in December. The farm stand serves soft-serve ice cream, frozen yogurt, and Polish food. Open early May through December.

Thomas Farm
64 Hadley Road, Sunderland
413-665-7109
thomasfarms2000@aol.com
facebook.com/thomasfarmstand
A family farm with a range of products from vegetable starts, hanging plants, and flowers in spring to a full line of vegetables fresh daily at our Sunderland farm stand. We have fresh eggs daily from our free-range hens and our own fresh goat cheese in late spring. Open dusk to dawn. From July 1 to October, you can also find our produce at The Village Green Greenhouse and Ice Cream on Route 9 in Haydenville.

Warner Farm, LLC
23 South Main Street, Sunderland
413-665-8331 • warnerfarm.com
Warner Farm is one of the longest running family farms in New England and home of Mike’s Maze, an eight-acre corn maze. You can enjoy our produce in many stores and restaurants in the Valley, at farmers’ markets in Amherst and Winchester, or join our CSA. Mike’s Maze is open September–October, weekends from 10am–5pm and for nighttime maze activities in late September–October, Friday and Saturday 7–11pm.

WARE
Letendre Farm
350 Belchertown Road, Ware
413-967-6875
A third generation family farm on Route 9. We produce farm fresh brown eggs and hay that we sell at the farm. We also make pine shavings for bedding, which are sold at the farm in bulk or by the bag.

Popeye Hill Farm
70 Coffey Hill Road, Ware
413-222-1899
facebook.com/popeyehillfarm
We offer meat from pastured Duroc pigs, grass-fed beef, rabbits, and free-range
CISA’s Mission:
Strengthen farms, engage the community, build the local food economy.

Everyone should have access to locally grown food.
Prosperous and diverse local farms are essential to the economic and environmental health of our region.
An engaged community is essential to the future of our local farms.

We believe that

When you buy local, you support your neighboring farms.

Please go one step further and make a donation to support CISA’s work strengthening the farms that grow our local food.

Every day, CISA works to:

- Enable more people to access locally grown food.
- Provide the support and training farmers need to run thriving businesses.
- Inform & inspire our community to support vibrant farms and a local food economy.
- Seize new opportunities to grow the local food movement.

Your support is critical to CISA’s success.
Please make a gift today! buylocalfood.org/donate
Thriving farmers’ markets, fields of sunflowers, just picked tomatoes, and fresh dairy—part of what makes the Valley home.

Be a CISA Cultivator—support our work year-round!

YOU’RE INVITED

Become a Cultivator with your monthly gift of $10 or more, today.

$10/month:
Support local farmer business workshops.

$20/month:
Assist a farmers’ market with publicity and marketing.

$40/month:
Help a beginning farmer grow with peer-networking and one-on-one assistance.

Become a Cultivator.
Secure local farms today, and into the future.

Questions? Call Lisabeth at 413-665-7100 or email lisabeth@buylocalfood.org.
poultry. We also raise quality alpacas and Angora rabbits for their fiber. Our meats and eggs are non-GMO and raised using biodynamic farming practices. Visit our farm store to purchase our meats, eggs, honey, and fiber products. We board and train horses. Contact us for information about our meat CSA and the farmers’ markets we attend.

**WARWICK**

**Chase Hill Farm**  
74 Chase Hill Road, Warwick  
978-544-6327

We are an organic certified, 100% pasture-based dairy farm producing raw milk, artisan cheese, and beef from our Normande cows raised exclusively on grass. We sell at the farm, Amherst Farmers’ Market, area stores, and the Garlic & Arts Festival. Find us on Facebook.

**Hettie Belle Farm**  
28 Winchester Road, Warwick  
978-544-6241 • hettiebellefarm.com

We raise organically-fed chickens, turkeys, ducks, geese, and pork on pasture as well as 100% grass-fed beef and lamb. Our product is available through our meat CSA with distribution sites in South Deerfield, Florence, Warwick, Brattleboro, and Keene. Holiday turkeys and ducks sold individually. Meat and poultry with a guarantee from our family to yours!

**WENDELL**

**Diemand Farm**  
126 Mormon Hollow Road, Wendell  
978-544-3806 • thediemandfarm.com

Come see what’s cooking! Home-style meals, soups, and desserts, including our famous potpies, available fresh or frozen in our farm store, or have us cater your special event. Also available: turkey, chicken, eggs, grass-fed beef, and lamb. From our woodshop, hand-turned wooden bowls, birdhouses, trellises, and more. Available by pre-order: native custom-cut lumber, baby chicks, and started pullets.
**WEST SPRINGFIELD**

**Gooseberry Farms**  
201 East Gooseberry Road,  
West Springfield • 413-739-7985  
Our farm is the oldest farm left in town. We offer a wide variety of farm-fresh vegetables and fruits all spring and summer long. We also have ice cream, Easter flowers, spring flowers, vegetable plants, herbs, perennials, and a full line of fall décor: pumpkins, mums, cornstalks, Indian corn, and more. Come visit us for all of your holiday needs, from Christmas wreaths to cemetery logs.

**WESTFIELD**

**Hinckley Harvest Farm**  
153 Russell Road, Westfield  
860-878-7090  
Hinckley Harvest Farm focuses on the product, to provide our community with quality food options. We focus on providing the ability to “pick up and go” at our farm stand and get back to the dinner table with loved ones more quickly. Local, freshly grown fruits and vegetables available daily during the growing season. Also look for pumpkins in the fall and Christmas trees in winter.

**Kosinski Farms**  
336/440 Russellville Road, Westfield  
413-562-4643 or 413-572-4344  
kosinskifarms.com  
A 150-acre wholesale and retail farm stand operation based on sustainable agricultural practices. Plants, fruit and vegetables, seasonal decorations, maple syrup, pickles, jams and jellies, local gifts, and homemade baked goods. Hayrides and corn maze. Wholesale products include blueberries, sweet corn, pumpkins, peaches, and apples. Open April–November.

**New England Apiaries/Billy C’s Raw Honey**  
116 Farnham Lane, Westfield  
413-454-8403 • newenglandapiaries.com  
Based in Westfield, New England Apiaries and Billy C’s Raw Honey provides pollination services and produces local raw honey. The business started as a hobby with one hive in 2005 and evolved into a commercial operation with more than 1,000 hives today. While sales are limited to wholesale, you can find Billy C’s Raw Honey at numerous locations throughout western Massachusetts.

**Pignatare’s Farm**  
380 East Mountain Road, Westfield  
413-562-9096  
Owned and operated by the Pignatare family for more than 40 years. We sell flowers, hanging baskets, vegetable plants, and herbs. Also, our own strawberries, asparagus, corn, tomatoes, cucumbers, melons, popcorn, and much more. In fall, we have pumpkins, mums, corn stalks, and Indian corn. Open May–October, Tuesday–Friday 9am–6pm; Saturday and Sunday 9am–5pm. Closed Mondays.

**Trotwood Acres Farm**  
541 Montgomery Road, Westfield  
413-726-8477  
Trotwood Acres Farm is a four-acre farm located in the historic farming community of Wyben. The beautiful area under Tekoa Mountain offers the perfect venue for a farm using sustainable practices. From spring through fall the farm provides a variety of vegetables as well as flowers, berries, peaches, and plums. The produce is available at our small farm stand as well as local farmers’ markets.

**Yellow Stonehouse Farm**  
354 Root Road, Westfield  
413-562-2164  
yellowstonehousefarmcsa.com  
Yellow Stonehouse Farm is an 85-acre USDA certified organic property located near the Westfield/Southampton town line. The Manhan River divides the farm creating a beautiful environment for growing vegetables and flowers while preserving wildlife habitats. We cultivate 17 acres of vegetables, field fruits, herbs, and flowers for spring/summer (June–October) and winter (November–February) CSA shareholders.
WESTHAMPTON

Bridgmont Farm
71 Chesterfield Road, Westhampton
413-527-6193 • bridgmontfarm.com
A family farm more than 230 years old.
Our grass-fed beef is certified hormone-
and antibiotic-free and is humanely
processed; we also produce maple products
and compost for sale. Our beef, pork, maple
products, and compost are offered at
our store as well as a beef CSA. Give us
a call to make sure we are close by to
assist you.

Intervale Farm
106 South Road, Westhampton
413-527-5440 • intervalefamilyfarm.com
intervale5@comcast.net
A third generation family-owned farm
growing flower, herb, and vegetable plants,
produce, eggs, and cut flowers. We offer
a seasonal CSA and specialize in flowers
for weddings and special occasions. We
retail from our farm stand and greenhouses
and attend the Northampton and Florence
farmers’ markets.

Mayval Farm Creamery
137 Easthampton Road, Westhampton
413-527-6274 • mayvalfarm.com
Come visit our farm store just over the
Northampton line! We’re selling delicious
fresh cheese, cheese curds, Icelandic
skyr, and cream-top milk (regular and
chocolate)—all made on the farm with
milk straight from our cows! New this
year, we are making Camembert cheese.
We also have farm-raised natural beef,
maple syrup, and maple cream from
our traditional sugar house. Open
Tuesday–Sunday 8am–7pm.

Outlook Farm Barn
and Eatery
136 Main Road, Westhampton
413-529-9388 • outlookfarm.com
Outlook Farm grows apples, peaches,
cherries, nectarines, pears, plums,
blueberries, strawberries, raspberries, and
all kinds of vegetables. Open year-round,
pressing our fresh apple cider, fermenting
hard ciders and wines from our fruit, and
brewing our own beer. PYO apples with
hayrides in fall. The country store includes a bakery and butcher shop featuring farm-fresh pork, and a local fare eatery using our farm products.

WHATELY

Bear Path Compost
134 Webber Road, Whately
413-386-4932 • bearpathcompost.com
Renowned throughout the Pioneer Valley as a supplier of quality compost for farms, home gardeners, and landscape professionals. We also produce tasty peaches and crunchy apples—available at our roadside stand from mid-August to October.

Golonka Farm
8 State Road, Whately
413-247-3256 • golonkafarm.com
Our produce stand offers a diverse selection of crops. We take great pride in our produce, picked fresh all day long from our fields. Open daily from mid-June through October 31. Find us online.

LaSalle Florists
23 LaSalle Drive, Whately
413-665-2653 • lasalleflorist.com
Beautiful cut flowers from our fields and greenhouses year-round. Bedding plants April–June. Full-service retail flower shop at the farm. Open year-round Monday–Saturday; also Sundays in May and December.

Poplar Hill Farm, Inc.
28 Poplar Hill Road, West Whately
413-386-4932
poplarhillfarminc@gmail.com
Poplar Hill is a beef farm with a herd of 65 animals farming over 240 acres. We sell pre-packaged all natural USDA-certified beef at the farm. Our beef is also featured fresh monthly at Sutter Meats in Northampton.

Quonquont Farm
9 North Street, Whately
413-575-4680 (orchard)
413-588-2028 (events) • quonquont.com
Pick your own flowers, blueberries, peaches, and apples in season. Shop for Valley-made products, fresh fruit, cut flowers, and cider at our farm stand. Orchard is open mid-July to October. Our elegant 19th-century barn with a catering kitchen is available for weddings and other events, May–October. Call for more information, hours, and availability.

River Valley Farm
239 River Road, Whately
413-665-2752
rsblueberry@hotmail.com
Established in 1977, the Sobieski family continues the tradition of producing the finest quality and best tasting blueberries available, grown using environmentally friendly IPM and organic methods. Come to our farm and enjoy the many health benefits this delicious fruit has to offer. PYO, retail, and wholesale available. A large variety of seasonal produce is also available at our farm stand.

W & W Farms
178 Long Plain Road, Whately
413-665-3126

A family farm growing vegetables and specializing in potatoes for more than 50 years. Red, white, and Green Mountain potatoes packed fresh from our field to your table. Open weekends 9am–4pm, mid-July to mid-October.

WILBRAHAM

Green Acres Fruit Farm
868 Main Street, Wilbraham
413-596-3016
greenacresfruitfarm@outlook.com
facebook.com/greenacresfruitfarm
This year-round farm stand is open daily 10am–5pm, offering low/no pesticide peaches, plums, apples, vegetables, eggs from our cage-free hens, raw honey, crafts, and custom-made pies. A 24-week CSA includes fruit, veggies, and eggs from July to December. Members may pick up any time during regular hours or two evenings a week. Full shares $675 and half shares $375, a portion of which may be used as farm stand credit.
**WILLIAMSBURG**

**Dufresne’s Sugar House**
113 Goshen Road, Williamsburg
413-268-7509 • sugarmaker@msn.com
berkshiremaple.com

We have “over 100 years of sugaring experience boiled down for you” to produce 100% pure maple products, including syrup, maple cream, granulated sugar, and maple sugar candy! All syrup grades have a special, complex flavor that comes from the mountain on which our trees reside. For individuals or businesses interested in superior, award-winning products we ship countywide and sell wholesale. Call ahead to stop by.

**Paul’s Sugar House**
28 Goshen Road (Route 9), Williamsburg • 413-268-3544

International award-winning maple products available all year: syrup, candy, cream, and granulated sugar. Wholesale and retail. During November and December, visit our Christmas gift shop for freshly-made wreaths, roping, and locally cut trees. Featuring locally crafted gifts from more than 70 artisans and craftsmen, and of course, our own delicious maple products.

**WORTHINGTON**

**Four Corners Farm**
27 Old North Road, Worthington
413-238-4441
worthingtoninnma.com/farm.html

Our goal is to build and maintain a strong connection to the community by providing nutritious organically-grown food. Our farm stand, located in the barn, is open daily from dawn to dusk beginning with our first asparagus harvest!

**Hickory Hill Farm**
159 Buffington Hill Road, Worthington • 413-238-5514
Established in 1946 by my father, our farm has been under our management since 1978 and is now on its third generation of family operation. We offer a full line of maple products, both retail and wholesale, throughout western Massachusetts. We tap over 10,000 trees in Worthington and Chesterfield and are the authorized dealer for Lapierre maple equipment. We specialize in maple sugar-bush management and design for local landowners.

**Justamere Tree Farm**
248 Patterson Road, Worthington
413-238-5902
welch@justamereetreefarm.com
justamereetreefarm.com

Full line of maple products: syrup, candy, cream, and sugar. Visit us from May to November on the Town Common at the Amherst Farmers’ Market or at the Northampton Tuesday Market.

**Kinne Brook Farm**
481 Kinne Brook Road, Worthington
413-238-8001 • kinnebrookfarm.com

In our second generation (the third is growing fast!), our family breeds and raises Highland cattle. We sell certified humane and certified grass-fed beef, as well as organically fed and pastured pork. We also sell certified humane eggs and make and sell organically fertilized hay with our neighbors on our collective hay fields. Call/email to schedule a visit to our farm stand and we’ll show you around!

**Sawyer Farm**
19 Sawyer Road, Worthington
413-238-0173

Sawyer Farm is a small, diverse, family farm. We are 100% horse-powered and way beyond organic. Our farm store has a wide variety of vegetables and products from our own and other local farms. It is open year-round from 9am to 6pm. Come see the horses at work. We also wholesale specialty winter crops. Please contact us for grass-fed beef, pork, and meat birds.
Pick-Your-Own Fruit Farms

From the time that strawberries ripen in June until the last apple is picked in the fall, many local farms open their fields to you for pick-your-own crops!

Berries and orchard fruit are just the beginning—find details about these farms and other farms offering pick-your-own crops like flowers, rhubarb, and vegetables at buylocalfood.org.

KEY

Berries which may include strawberries, blueberries, raspberries, and blackberries
Orchard fruit which may include apples, peaches, and cherries

Apex Orchards, Shelburne
Art’s Farm, East Longmeadow
Atlas Farm, South Deerfield
Bashista Orchards, Southampton
Bear Swamp Orchard & Cidery, Ashfield
The Benson Place, Heath
Birdhaven Blueberry Farm, Southampton
Blue Heaven Blueberry and Raspberry Farm, Middlefield
Bug Hill Farm, Ashfield
Clarkdale Fruit Farms, Deerfield
Cook’s Farm Orchard, Brimfield
Couch Brook Farm, Bernardston
Dickinson Farm, Granby
Echo Hill Orchards & Winery, Monson
Hager’s Farm Market, Shelburne
Kenburn Orchards, Shelburne
Kielbasa Orchards, Hadley
Kosinski Farms, Westfield
Lakeside PYO Strawberries, Hadley
Manda Farm, Plainfield
Meadowbrook Farm, East Longmeadow

Mountain Pasture Farm, Becket
Maple Corner Farm, Granville
New Salem Preserves, New Salem
Outlook Farm, Westhampton
Park Hill Orchard, Easthampton
Phoenix Farm, Belchertown
Pine Hill Orchards, Colrain
Quonquont Farm, Whately
Red Fire Farm, Granby and Montague
River Valley Farm, Whately
Roundhill Orchards, Southampton
Sapowsky Farms, Granby
Sentinel Farm, Belchertown
Small Ones Farm, Amherst
Teddy C. Smiarowski Farm, Hatfield
Upinnngil Farm, Gill
Valley View Farm, Haydenville
Walnut Hill Farm, Blandford
Warner Farm, LLC, Sunderland
West Granville Blueberries, Granville
Wilder Hill Gardens, Conway
Andrew’s Greenhouse
1184 South East Street, Amherst
413-253-2937 • andrewsgreenhouse.com
A picturesque, family-owned, 150-acre farm surrounded by the Pelham Hills in South Amherst. Specializing in perennials, annuals, vegetable starts, and herb plants.

Broadfork Permaculture: Edible and Ecological Landscaping
Montague • 413-522-0432
broadforkpermaculture.com
We provide edible landscapes and ecological design for backyard gardeners, including annual beds, native plant gardens, fruit trees, and water management. We work with your goals and budget to create a landscape where you feel at home. Serving Franklin and Hampshire counties. For an initial consultation, call now or visit our website.

Hadley Garden Center
285 Russell Street, Hadley
413-584-1423 • hadleygardencenter.com
Locally owned and operated garden center serving the Valley since 1963, offering trees, shrubs, annuals, perennials, herbs, fruit trees, organic vegetable starts, seeds, bulbs, houseplants, pots, organic fertilizers, natural pest controls, growing supplies, tools, mulches, bird food and feeders, Christmas trees, and decorations. Our knowledgeable staff offers expert advice. Open year-round.

Megan’s Valley Garden & Landscape Supply
8 Mill Valley Road, Hadley
413-582-1263 • megansvalley.com
Megan’s Valley Garden & Landscape Supply is a woman-owned business. You will find many varieties of bark mulch and colored landscaping stone, rich loam and compost, granite benches, birdbaths, and statuary. We are also a local dealer of Azek® Pavers.

New England Wild Flower Society at Nasami Farm
128 North Street, Whately
413-397-9922 • newenglandwild.org
Native plant nursery of New England Wild Flower Society. Offering hundreds of native plant species, including perennials, trees, shrubs, vines, and ferns. We start many of our plants from seed of wild origin that we collect locally. Open Saturday and Sunday 10am–5pm, April 29–October 8.

Sixteen Acres Garden Center
1359 Wilbraham Road, Springfield
413-783-5883
16acresgardencenter.com
Providing an extensive selection of top quality plants and products for more than 50 years, with exceptional service. Our nursery is brimming with flowering plants, annuals, perennials, trees, shrubs, roses, pond plants, and much more. You can always get advice about plant care from our many horticulturalists. We offer a full-service florist along with landscape design and installation services. We grow our own; open daily!

Quonquont Farm, Whately • Elizabeth Solaka photo
Discover New England Native Plants at Nasami Farm

Choose from an extraordinary selection of hard-to-find and edible species for beautiful, sustainable gardens.

Plant CSA shares available. Check our website for details.

Open weekends, 10 a.m.-5 p.m. April 29-October 8

128 North Street, Whately, MA • 413-397-9922 • www.newenglandwild.org/nasami

Megan’s Valley
Garden & Landscape Supply

Loam
Colored stone
Bark mulch
Specialty stone
and many other products

“Happy gardeners—One yard at a time”

8 Mill Valley Road • Hadley, MA 01035
413.582.1263 • www.megansvalley.com
Open Monday – Friday • 9:00am – 4:00pm

Like us! Follow CISA on Facebook at facebook.com/buylcalfood.org
LOCAL HERO RETAILERS BY TOWN

AMHERST

Atkins Farms Country Market
1150 West Street, Amherst
413-253-9528 • atkinsfarms.com
We are a unique country market where old-time customer service with a smile is an everyday treat. Atkins offers high quality, locally grown produce including our own apples, peaches, and pears, as well as specialty foods, fresh from scratch baked goods, a delicatessen, fresh meats and seafood, local beers and wines, and much more. Open daily 7am–7pm (fall/winter) or 7am–8pm (spring/summer).

Atkins Farms—Your Local Market
113 Cows Road, North Amherst
413-230-3226 • atkinsfarms.com
Atkins’ second location features THE BEST of Atkins Farms! Locally grown produce, including Atkins’ own apples, peaches, and pears, local honey and maple syrup, eggs and dairy, specialty foods, fresh from scratch baked goods, a delicatessen, fresh meats, and much more. Open daily 7am–7pm (fall/winter) or 7am–8pm (spring/summer).

Big Y World Class Market
175 University Drive, Amherst
413-253-0416 • bigy.com
Big Y is a locally owned family business supporting farms and orchards throughout the Pioneer Valley. Our markets carry a full variety of products from around the corner and around the world. Big Y World Class Market Amherst is proud to support CISA!

CUMMINGTON

The Old Creamery Co-op
445 Berkshire Trail, Cummington
413-634-5560 • oldcreamery.coop
A community-owned cooperative supporting 100 local producers. Our deli, bakery, and store feature local fruit, vegetables, cheeses, wines, grocery items, local arts and crafts, and Bart’s Homemade ice cream. Open year-round Monday–Saturday 7:30am–7:30pm; Sunday 9am–7:30pm.

EAST LONGMEADOW

Big Y World Class Market
441 North Main Street, East Longmeadow
413-525-6374 • bigy.com
Big Y is a locally owned family business supporting farms and orchards throughout the Pioneer Valley. Our markets carry a full variety of products from around the corner and around the world. Big Y World Class Market East Longmeadow is proud to support CISA!

EASTHAMPTON

Big E’s Supermarket
11 Union Street, Easthampton
413-527-2125 • bigessupermarket.com
A locally owned and operated grocery store. We support, purchase, and sell a full variety of local farm products and produce throughout the growing season. Open Monday–Saturday 7am–9:30pm; Sunday 8am–7pm.

New England Felting Supply
122 Pleasant Street, Suite 104, Easthampton • 413-527-1188 feltingsupply.com
Did you know the Pioneer Valley is home to the country’s first and only store dedicated specifically to the wool, supplies, and classes for handmade felt? Collaborations with shepherds, artisans, and the public are constantly growing as a result of the NEFS Local Wools Program that offers our visitors year-round access to quality fiber. Please visit to see what it’s all about. Open Tuesday–Saturday 10am–5pm.

FLORENCE

Cooper’s Corner
31 Main Street, Florence
413-586-1684 statestreetfruit.com/coopers_corner
We’ve been in Florence since the 1940s, first as Cooper’s Dairy and now Cooper’s Corner. The only reason we’re called a convenience store is because we are so damn convenient. Lots of Local Hero products including maple syrup, honey, salsa, cheese, salad dressings, ice cream, and now a vastly expanded fresh produce section with more local vegetables and fruits. Open every day of the year.
**GREENFIELD**

**Big Y World Class Market**
275 Mohawk Trail (Route 2), Greenfield • 413-772-0435 • bigy.com
Big Y is a locally owned family business supporting farms and orchards throughout the Pioneer Valley. Our markets carry a full variety of products from around the corner and around the world. Big Y World Class Market Greenfield is proud to support CISA!

**Foster’s Supermarket**
70 Allen Street, Greenfield
413-773-9276 • fosterssupermarket.com
Family-owned and supporting local farmers since 1941, including Gill Greenery, Nourse Farms, Smiarowski Farm, Green Meadow Farm, Warger Farms, Wendolowski Farm, Ryan Brothers, Shelburne Honey Company, Pasiecnik Farm, Spatcher Farm, Muka’s, Butynski Farm, and more than 63 others! Open daily 7am–8pm.

**Green Fields Market**
144 Main Street, Greenfield
413-773-9567
franklincommunity.coop
We sell quality goods to promote health and build a sustainable local economy. Cooperatively owned by 2,700 member households, we support locally grown and produced products, fair trade, organic, minimally packaged, co-ops, and independently-owned businesses. We’ve supported local producers since 1977! Consider becoming a member/owner! All are welcome. Open daily 8am–9pm.

Follow us! CISA is on Instagram @cisa_localhero
**Greenfield Farmers Cooperative Exchange**  
269 High Street, Greenfield  
413-773-9639  
greenfieldfarmerscoop.com  
Locally owned cooperative with more than 700 members representing diverse farming enterprises. Our retail store offers thousands of local, regional, and national products for farms, homes, gardens, pets, and livestock. Open Monday–Friday 8am–6pm; Saturday 8am–5pm.

**HADLEY**

**Barstow’s Dairy Store and Bakery at Longview Farm**  
172 Hockanum Road, Hadley  
413-586-2142  
barstowslongviewfarm.com  
We welcome you to our scenic dairy farm and store. We offer breakfast and lunch—sandwiches, soups, salads, and a large selection of baked goods available daily to eat in or take away. Stop in for local groceries—milk, eggs, beef, cheese, coffee, ice cream, maple, and our own prepared foods freezer section. Open year-round; see our website as hours change with the seasons. Absolutely Local. Absolutely Delicious.

**Maple Farm Foods**  
10 South Maple Street, Hadley  
413-585-1117 • maplefarmfoods.com  
Family-owned specialty market bringing you fresh top-quality foods from the local community and around the world. Enjoy our salad, gyro, and hot bars for lunch, or take home our prepared foods for dinner. Local produce in season. Our in-house butcher offers handmade sausage and fresh-cut meats. Halal and kosher products available. Stop in for ice cream or fresh juice. Open year-round Monday–Saturday 8:30am–8pm.

**North Hadley Market**  
181 River Drive, Hadley  
413-585-8820  
northhadleysugarshack.com  
Farm-fresh food. Open seven days a week, all year long. Featuring hot coffee and tea, Boar’s Head deli and our own bakery with made-to-order sandwiches, hot soups and deli platters, homemade pies, cider donuts, and more. Local meats, produce, milk, ice cream, specialty food items, craft beers, wines, ciders, and unique handmade artisan gifts. Seasonal tasting events all year!

**Whole Foods Market**  
327 Russell Street (Route 9), Hadley  
413-586-9932 • wholefoods.com  
Values matter at Whole Foods Market in Hadley. That’s why for more than 30 years we have worked with area farmers and food producers to bring our customers the widest selection of local foods in the Valley. From farm-fresh fruits and veggies to our 365 Everyday Value-brand pantry staples, we are the largest all-natural, certified organic market in the area. Open daily 8am–10pm.

**LEVERETT**

**Leverett Village Co-op**  
180 Rattlesnake Gutter Road, Leverett  
413-367-9794  
facebook.com/leverettcoop  
Serving the community for more than 20 years with a seasonal array of local and organic produce, store-baked breads and pastries, sandwiches, salads, pizza, and groceries, plus a great selection of beer and fine wines. Relax and gaze at the art on the walls while you sip a cup...
of local joe in our friendly and inviting “schmooze space.” Open 7am–7pm daily.

LONGMEADOW

Armata’s Market
901 Shaker Road, Longmeadow
413-567-5637 • armatasmarket.com
Here at Armata’s we take great pride in our work. We understand that memories are made from gathering friends and family in celebration over a savory meal. We are best known for our custom-cut high quality meats and farm-fresh produce, which are sure to make the perfect centerpiece for your family gathering. Our staff requires no less than the best for our family and yours.

Big Y World Class Market
802 Williams Street, Longmeadow
413-567-6231 • bigy.com
Big Y is a locally owned family business supporting farms and orchards throughout the Pioneer Valley. Our markets carry a full variety of products from around the corner and around the world. Big Y World Class Market Longmeadow is proud to support CISA!

LUDLOW

In The Box
135 East Street, Ludlow
413-610-1261 • intheboxludlow.com
Homestyle meals ready to heat and eat. We strive to use the freshest ingredients, buying local whenever possible. Choose from entrees, soups, salads, sides, desserts, and more. Paleo options, gluten-free, sugar-free, and dairy-free are available. Open Monday–Friday 11am–7:30pm. We offer delivery and catering as well. There’s always something new at In The Box!

Randall’s Farm & Greenhouse
631 Center Street (Route 21), Ludlow
413-589-7071 • randallsfarm.net
The best fresh fruit, vegetables, flowers, and plants. Our own geraniums, hanging baskets, vegetable plants, and specialty container plants available. We offer locally grown fruit and vegetables, local milk, honey, maple syrup, a farm-style bakery, a deli, Elsie’s Creamery homemade ice cream, a corn maze, and pumpkin picking in season.

NORTHAMPTON

Big Y World Class Market
136 North King Street, Northampton
413-584-6137 • bigy.com
Big Y is a locally owned family business supporting farms and orchards throughout the Pioneer Valley. Our markets carry a full variety of products from around the corner and around the world. Big Y World Class Market Northampton is proud to support CISA!

Cornucopia Foods
150 Main Street (Thornes Marketplace), Northampton • 413-586-3800 cornucopiafoods.net
Cornucopia is what a natural food store should be: a place where you can find answers to your questions and where quality standards are strict so you don’t have to worry about reading labels. Cornucopia has been a locavore since 1980 and carries a high proportion of organic, fair trade, and vegan foods. Try our own handmade, artisan chocolate. Open Monday–Wednesday 9am–8pm; Thursday–Saturday 9am–9pm; Sunday 11am–6pm.

Provisions
30 Crafts Avenue, Northampton
413-727-3497 • provisionswine.com
Provisions … for Pantry and Cellar is western Massachusetts’ hottest new location for fine wines, craft beer, and specialty grocery. Featuring a best-in-the-Valley selection of fine cheese and charcuterie, dozens of local and imported ciders and meads, and more than 50 sake choices. Each visit to Provisions is sure to excite your senses and your palate with something new and interesting!

River Valley Co-op
330 North King Street, Northampton
413-584-2665 • rivervalley.coop
We showcase the fresh local harvest in our grocery selections: fresh beef, farm-made...

Stay informed! Sign up for CISA’s monthly e-newsletter at buylocalfood.org/connect
cheeses, fresh produce, heirloom apples, maple syrup, bulk grains and flours, milk, eggs, yogurt, and ice cream. Cooperatively owned and open to the public 8am–9pm daily. Located just south of I-91 exit 21.

State Street Fruit Store
51 State Street, Northampton
413-584-2301 • statetreerefruit.com
For more than 75 years, State Street Fruit Store has been selling “the best of the crop from wherever the crop is best!” That means you’ll find in-season fruits and vegetables from our fertile Valley, Our Family Farms milk, local eggs, maple products, salad dressings, and more. Open Sunday–Thursday 6:30am–9pm; Friday–Saturday 6:30am–10pm.

Sutter Meats
65 King Street, Northampton
413-727-3409 • suttermeats.com
We work directly with more than a dozen local farms to provide fresh, never frozen, pasture-raised meat to the Pioneer Valley. To honor the effort and care our farmers put into raising their livestock, we are committed to using the whole animal by serving not only fresh cuts of meat but also an assortment of sausages, charcuterie, deli meats, smoked meats, and stocks, all made in-house.

Quabbin Harvest Food Co-op
12 North Main Street, Orange
978-544-6784 • quabbinharvest.coop
Quabbin Harvest is a beautiful, sun-filled grocery market where you can find the freshest of locally sourced produce, meat, and grains, and quality regionally-made products at a fair and affordable price. Everyone is welcome to shop, and anyone can become a member-owner of this cooperatively owned, home-grown business that fosters community and supports the natural environment. Ample parking and easy access.

Keystone Market
42–44 Bridge Street, Shelburne Falls
413-625-8400
We are a locally owned full-service market with meat, deli, produce, and grocery departments to meet your needs. We work with local farms to bring you locally grown fruit and vegetables, eggs, milk, cider, maple syrup, and grass-fed local beef. We offer freshly made sandwiches, hot lunches, soup, and side salads. Party platters available upon request. Open Monday–Saturday 7am–7pm; Sunday 10am–6pm.

McCusker’s Market
3 State Street, Shelburne Falls
413-625-9411
franklincommunity.coop
McCusker’s Market is a co-op store (part of Franklin Community Co-op) with a mission to sell quality goods that promote health and build our sustainable local economy. We offer soup, sandwiches, fair trade coffee, deli, grocery, wellness items, local and organic produce, and locally crafted beers and wines. Located across the street from the Bridge of Flowers. Open daily 7am–8pm.

Diemand Farm, Wendell

“We’ve been selling eggs, potpies, and turkeys to local grocery stores for years, and six or seven years ago, we expanded our offerings to include several kinds of turkey soup, all made in our own commercial farm kitchen. This past year we added carrot ginger and black bean soups and BBQ pulled turkey to the line of prepared foods that we sell at grocery stores and at our own stand in Wendell, along with our own pasture raised turkey, grass fed beef and lamb, chicken, and eggs. We’ve been working with some of grocery stores that buy from us since I was a kid, and they have really pushed us to expand our offerings. They speak highly of us to their customers, which helps get the word out about everything else we do on the farm and in our farm kitchen, and we refer people who stop by our stand to them, too. There’s a lot of give and take!

—Anne Diemand Bucci
SPRINGFIELD

**AC’s Main Street Market**
487 Main Street, Springfield
413-737-3086
acmainstreetmarket.com
A family-owned and operated market in Springfield’s South End. We carry a range of premium products, including a wide variety of seasonal and local produce and the finest quality Italian meats, artisan cheeses, fresh fruits, and specialty products. Deli and catering available. We also wholesale fresh produce to the finest dining establishments in the Pioneer Valley—delivering Monday to Saturday!

**Better Life Whole Foods**
1500 Allen Street, Springfield
413-783-9424
betterlifewholefoods.com
We are the oldest and most complete health food store in Springfield. For nearly 30 years we have been providing the community with natural ways to better health. We offer freshly made wraps, salads, and gourmet foods, specializing in organic, non-GMO, fair trade, vegan, gluten-free local foods, and organic beer and wine. We have friendly, knowledgeable staff to assist you. Open Monday–Friday 9:30–6pm; Saturday–Sunday 9:30–5pm.

**Fresh Acres Market**
1941 Wilbraham Road, Springfield
413-783-9141 • freshacresmarket.com
Fresh Acres is a locally owned family business supporting farms and orchards throughout the Pioneer Valley. Our markets carry a full variety of organic and conventional products from around the corner and around the world. Fresh Acres Market is proud to support CISA!

SUDBERTLAND

**Millstone Farm Market**
24 South Main Street, Sunderland
413-665-0543
buylocalfood.org/directory/listing/millstone-farm-market
We are an old-fashioned, year-round, full-service butcher shop/deli with seafood, sandwiches, ready-to-eat foods, groceries, dairy, baked goods, and produce. We specialize in custom orders, bulk meat bundles, and local foods of all kinds when available, as well as natural, gluten-free, and organic choices. We carry a unique selection of candies, chocolates, and gifts. Open Monday–Saturday 7am–7pm; Sunday 7am–5pm.

Tell us! Give us feedback on the Farm Products Guide at buylocalfood.org/survey
WILBRAHAM

**Big Y World Class Market**
2035 Boston Road, Wilbraham
413-543-0931 • bigy.com
Big Y is a locally owned family business supporting farms and orchards throughout the Pioneer Valley. Our markets carry a full variety of products from around the corner and around the world. Big Y World Class Market Wilbraham is proud to support CISA!

**Rice Fruit Farm**
757 Main Street, Wilbraham
413-596-4002 • ricefruitfarm.com
A Wilbraham landmark, founded in 1894 and now open again! The store offers a wide variety of local, organic, and traditional fruits and vegetables, as well as our own hard ice cream made on the farm. We offer a full bakery and a café with a fireplace serving cider donuts and muffin tops, bagels made fresh every day, coffee, breakfast items, maple syrup, candies, and more. Open daily 6am–8pm, later in summer.

WILLIAMSBURG

**The Williamsburg Market**
3 Main Street, Williamsburg
413-268-3006
thewilliamsburgmarket.com
Serving our community since 1990. We are a full-service grocery store with meat, deli, produce, dairy, and grocery departments to meet all your needs. We carry local items including Appalachian Naturals, maple syrup, honey, and much more. In season we also carry local produce. *Be a Local Hero, Buy Locally Grown!* Open Monday–Friday 8am–7pm; Saturday 8am–6pm; Sunday 8am–5pm.

Want to use this?

Join CISA’s Local Hero campaign and reap the benefits of being a Local Hero member!

FOR DETAILS, PLEASE CONTACT:
Devon Whitney-Deal
413-665-7100, ext. 22
devon@buylocalfood.org

Cream of the Crop Farm, Russell CISA photo
CSA Farms in the Valley

Community Supported Agriculture (CSA) farms function on a membership model: commit up front to buying a share of the harvest, and enjoy the results all season long! In return for your membership, the farm provides a weekly or monthly share of produce—often at a discount—and a sustained connection to the people who grow your food. Alternatively, some of the farms below issue a market card preloaded with funds to be spent at the members’ discretion.

Summer vegetable CSAs are the most common, but you can find meat, fruit, dairy, herb, and mushroom CSAs too, along with winter and extended season shares.

Find more information about these farms throughout Locally Grown, or on CISA’s website: buylocalfood.org.

Atlas Farm, South Deerfield*
Ashfield Meat CSA (DewGreen Farm & Steady Lane Farm), Ashfield meat
Austin Brothers Valley Farm, Belchertown meat*
Book & Plow Farm, Amherst
Bridgmont Farm, Westhampton meat
Brookfield Farm, Amherst*
Calabrese Farms, Southwick
Coyote Hill Farm, Bernardston
Crimson & Clover Farm, Florence
D & R Farm, Hampden vegetables & meat
Dave’s Natural Garden, Granby*
Diemand Farm, Wendell meat
EIEIO Farm, Leverett meat
Four Corners Farm, Worthington
Fungi Ally, Hadley mushrooms
Gardening the Community, Springfield
Gray Dog’s Farm, Huntington meat*
Granny’s Place, Agawam

Green Acres Fruit Farm, Wilbraham fruit & vegetables
Hager’s Farm Market, Shelburne vegetables & meat
Hartman’s Herb Farm and B&B, Barre vegetables & meat
Hettie Belle Farm, Warwick meat*
HillTown Grazers, Goshen meat*
Intervale Farm, Westhampton
Just Roots, Greenfield
Kosinski Farms, Westfield
La Finca/Nuestras Raíces, Holyoke*
Lyonsville Farm, Colrain
Many Hands Farm Corps, Amherst*
Mountain View Farm, Easthampton*
Mycoterra Farm, South Deerfield mushrooms*
Natural Roots, Conway
New England Wild Flower Society at Nasami Farm, Whately plants
Next Barn Over Farm, Hadley

Old Friends Farm, Amherst
Popeye Hill Farm, Ware meat
Prospect Meadow Farm (ServiceNet, Inc.), Hatfield
Red Fire Farm, Granby and Montague*
River Rock Farm, Brimfield meat*
Rooted Flower Farm, Hadley flowers
Sawmill Herb Farm, Northampton herbs
Simple Gifts Farm, Amherst*
Skalbite Family Farms, Monson meat
Small Ones Farm, Amherst fruit
Stillman Quality Meats, LLC, Hardwick meat
Stone Soup Farm, Hadley*
Sweet Morning Farm, Leyden
Sweetwater Farm, Petersham vegetables & meat
Upinggil Farm, Gill
Wilder Brook Farm, Charlemont
Yellow Stonehouse Farm, Westfield*

*CSAs that offer winter shares
Look for the preceding the business name to find the restaurants that meet CISA’s highest standard for local purchasing.

AMHERST

30Boltwood at The Lord Jeffery Inn
30 Boltwood Avenue, Amherst
413-835-2011 • 30boltwood.com

Old-school charm with a savvy, modern finish. 30Boltwood is about sharing great food and drink with great people. Enjoy a crafted cocktail and indulge by the fireside. Chef Dino Giordano breathes new life into New England cuisine with ingredients grown by neighboring farms and prepared with passion by our innovative culinary team. Gluten-free and vegetarian cuisine available. Visit our website for details.

The Black Sheep Deli
79 Main Street, Amherst
413-253-3442 • blacksheepdeli.com
Established in 1986, the Black Sheep is an Amherst gathering spot to enjoy fair trade organic coffee, lattes made with local milk, and free wireless. Every day our bakery prepares by hand all-butter croissants, Danish, cakes, and pastries. Black Sheep’s famous deli sandwiches feature our breads and baguettes. We offer catering, pickup or delivery, for your group events.

Bueno Y Sano
One Boltwood Walk, Amherst
413-253-4000 • buenoyalbert.com
Bueno Y Sano opened in Amherst in 1995. There are now seven locations around New England. Our recipes and menu are the result of ideas from staff members at the restaurant. Bueno Y Sano’s mission is to “make people happy.”

GoBerry
28 Amity Street, Amherst
413-256-6003 • go-berry.com
We are a locally owned and operated tart frozen yogurt destination. We serve non-fat soft-serve yogurt with an assortment of delicious toppings including fresh fruit. Hours vary by season—visit our website or call for details.

Henion Bakery
174 North Pleasant Street, Amherst
413-253-4909 • henionbakery.com
Barbara Kline and David Henion opened for business 20 years ago and are thankful for their place in the community. They make bread, cakes, pastries, cookies, and donuts from scratch using Cabot butter, Diemand eggs, and Mapleline milk. They serve Indigo coffee and squeeze fresh orange juice. Please stop by.

Johnny’s Tavern
30 Boltwood Walk, Amherst
413-230-3818
johnnystavernamherst.com
Our mission is to provide a truly unforgettable dining experience, and to have every guest who comes through our door leave impressed and excited to return to our warm hospitality. Our team will be happy to assist you with the same standards you have come to know through our restaurant: excellent customer service, delicious food, professionalism, and hospitality.

Lone Wolf
63 Main Street, Amherst
413-256-4643 • thelonewolfamherst.com
A breakfast restaurant with a focus on Southwest vegan, vegetarian, and traditional cuisine. Full catering facility. Open for breakfast Monday–Friday 7am–2pm; Saturday and Sunday 7am–2:30pm.

Wheelhouse Farm Truck
Amherst • 508-446-2935
wheelhousefarm.com
Wheelhouse Farm Truck is a farm-to-table food truck and caterer serving healthy, delicious, seasonally-inspired food at farms and private events.

The Works Bakery Café
48 North Pleasant Street, Amherst
413-835-0561 • worksbakerycafe.com
A community-conscious café featuring
delicious sandwiches or paninis made with humanely raised, hormone- and antibiotic-free meats and local cage-free eggs served on artisan bread and New York-style bagels with cream cheese from Vermont family farms. Single-sourced, Rainforest Alliance-certified coffee, real fruit smoothies with organic yogurt, and chef-inspired salads. Thoughtfully sourced, locally when possible.

ASHFIELD
Elmer’s Store & Restaurant
396 Main Street, Ashfield
413-628-4003 • elmersstore.com
Beyond buying from local farmers in summer and Squash, Inc. in winter, Red Gate Farm and DewGreen Farm grow some pigs just for us! And the provenance of your burger is down the street at Steady Lane Farm. In the totally-local recycling department, we send all our food scraps to Red Gate’s pigs in summer and Bear Meadow’s chickens in winter after the little piggies go to market (oui, oui, oui!).

BERNARDSTON
The Farm Table
at Kringle Candle
219 South Street, Bernardston
413-648-5200 • kringlefarmtable.com
Situated in an elegantly-restored 1700s colonial farmhouse, The Farm Table is a restaurant unlike any other in the region. We specialize in innovative new American cuisine using the finest organically grown ingredients from local farms, featuring gluten-free options and the very best Sunday brunches! We also offer a broad and diverse wine list. Check our website for hours. Reservations recommended.

Hillside Pizza
77 Church Street, Bernardston
413-648-0500 • hillsidepizza.com
We buy and support local, fresh, all natural, organic ingredients. Pizzas, salads, wraps, and more. Dine in, take out, or “Take & Bake.” Open Sunday, Monday, Wednesday 12–7pm; Thursday–Saturday 11–8pm; closed Tuesday. Contact us to book your next fundraiser with our cookie dough and pizza fundraising program. We have raised more than $415,000 for local civic groups.

CUMMINGTON
Alice’s Kitchen at Honey Hill
48 Trouble Street, Cummington
413-634-5659
alicesskitchenathoneyhill.com
Alice’s Kitchen at Honey Hill Homestead, a prepared foods delivery service, market garden, and native perennial pollinator nursery, is the culmination of a lifelong love of growing food, feeding people, and caring for our land. We grow more than 300 varieties of vegetables and herbs, and a wide variety of fruit trees, berries, grapes, and nuts. We offer delicious, nourishing, and beautiful foods prepared with love.

DEERFIELD
Champney’s Restaurant & Tavern at the Deerfield Inn
81 Old Main Street, Deerfield
413-772-3087
champneysrestaurant.com
Open seven days a week, 12–9pm Sunday–Thursday and 12–10pm Friday and Saturday. Comfy and casual tavern/restaurant dining at the Deerfield Inn with 12 draught beers, a great full bar, and porch dining in season. We celebrate our area growers, producers, brewers,
and foragers with menus that change with the seasons. We are eco-friendly and support sustainability and our local farmers. Come and gather at a New England table!

**EAST LONGMEADOW**

**Center Square Grill**
84 Center Square, East Longmeadow
413-525-0055 • centersquaregrill.com
Creative American grill, with hints of classically prepared French sauces, Latin-inspired fish dishes, and standard Italian repertoire. Small town feel ... big city taste. We use only the highest quality ingredients, from luscious local heirloom tomatoes to fresh “Hadley Grass” asparagus. Dining room and bar open daily at 11:30am.

**My Main Squeeze**
48 Shaker Road, East Longmeadow
413-525-2533 • mymainsqueezebar.com
My Main Squeeze is an organic, vegetarian juice bar conveniently located in the center of East Longmeadow. We want our customers not only to eat great food but to feel great too. We serve healthy cold-pressed juices and smoothies that are made to order with no additives, preservatives, or added sugar. We also offer an assortment of salads and other treats, made fresh in the store daily.

**EASTHAMPTON**

**Coco & The Cellar Bar**
95 Main Street, Easthampton
413-203-5321
cocoandthecellarbar.com
facebook.com/cocofood
Seasons decide the menu. The food is prepared with respect for the ingredients as well as our visitors who make the restaurant a special place. Our chefs prepare food for the main floor at Coco and The Cellar Bar. The cocktail menu is unique, featuring craft cocktails that play off the light and thoughtful food. We want every sip and bite to be part of a memorable experience that brings you back!

**FLORENCE**

**Small Oven Bakery**
36 Union Street, Easthampton
413-527-1785 • smallovenbakes.com
Our award-winning bakery specializes in naturally leavened artisan breads, classic French-style pastry, and special occasion cakes. With a strong commitment to locally sourced food, we also create a seasonally changing breakfast and lunch menu. We offer a sustainably sourced coffee and tea menu as well. Treat yourself ... to lunch, a sweet treat, or your daily bread.

**Great Wall Chinese Restaurant**
176 Pine Street, Florence
413-582-0399 • greatwall-florence.com
We proudly feature locally grown Asian vegetables in season. Try our gourmet menu for an authentic taste of China. Featuring dim sum on Saturdays.

**GILL**

**The Gill Tavern**
326 Main Road, Gill
413-863-9006 • thegilltavern.com
The Gill Tavern serves creative, seasonal fare sourced from local New England farms and producers as well as from our own farm down the road. Delicious food and fine cocktails—come visit us. Open Wednesday–Sunday at 5pm for drinks, small plates, and dinner. Outside patio in summer.

**Wagon Wheel Restaurant**
39 French King Highway (Route 2), Gill
413-863-8210 • wagonwheelgill.com
A country drive-in restaurant, we offer both indoor and outdoor seating. Serving breakfast, salads, grilled burgers, hot dogs, fresh fish, homemade soups, and chili, plus falafel, gyros, homemade ice cream, barbecue, Dean's Beans coffee, and baked goods. One minute from Barton’s Cove, three minutes from I-91 exit 27 east on Route 2 (Mohawk Trail). Open year-round.
**GREENFIELD**

**Hope & Olive**
44 Hope Street, Greenfield
413-774-3150 • hopeandolive.com
Celebrating the bounty of locally grown vegetables, fruit, dairy, and meats. Interesting beers, eclectic wines, and fun cocktails. Come on by! Open for lunch Tuesday–Friday 11:30am–2:30pm; dinner Tuesday–Saturday 5–9pm; Sunday brunch 10am–2pm and dinner 5–8pm.

**Magpie**
21 Bank Row, Greenfield
413-475-3570 • magpiepizza.com
A trattoria and wood-fired pizzeria. Delicious Italian cuisine made with local farm produce. Fine wine and cocktails. Outdoor seating is available. Open Monday, Wednesday, Thursday, and Sunday 4–9pm; Friday and Saturday 4–10pm; closed Tuesdays.

**The People’s Pint**
24 Federal Street, Greenfield
413-773-0333 • thepeoplespint.com
For 20 years the restaurant and brewery have enjoyed supporting our local community of farmers, retailers, and other small businesses. We produce fresh beers, flavorful sodas, and wholesome meals while encouraging self-reliance and environmental respect through our bicycle advocacy, energy efficiencies, composting, recycling, and waste reduction programs. Open daily for lunch and dinner.

**Taylor’s Tavern & Restaurant**
238 Main Street, Greenfield
413-773-8313 • taylors-tavern.com
Locally owned, we offer a casual yet elegant dining experience at an affordable price. Homemade breakfast, lunch, and dinner dishes focus on local products, including fresh produce, seafood, and handmade burgers. Open for lunch and dinner Monday–Wednesday 11am–10pm; Thursday–Saturday 11am–11pm; Sunday 12pm–10pm. Breakfast is served Saturday 8–11am and Sunday 8am–noon. Enter under the green awning (elevator access).

**HADLEY**

**Alina’s Ristorante**
96 Russell Street, Hadley
413-584-8000 • myalinas.com
A regional culinary landmark for more than 30 years and a supporter of local, in-season produce, this location has been serving up family-owned recipes from Italy to the locals’ palates. Winner of 36 awards in four years including “Best Restaurant,” “Most Romantic,” and “Best Wine List.”

**Esselón Café**
99 Russell Street, Hadley
413-585-1515 • esselon.com
Café, coffee roaster, and caterer. Café serves breakfast, lunch, dinner, and weekend brunch. Food is prepared fresh daily using local ingredients whenever possible, including those from our own Esselón Farm. Vegetarian, vegan, and gluten-free options. Outdoor garden seating available. Coffee roasted in-house every Monday and Thursday.

**Hillside Pizza**
173 Russell Street, Hadley
413-585-0003 • hillsidepizza.com
We buy and support local, fresh, all natural, organic ingredients. Pizzas, salads, wraps, and more. Dine in, take out, or “Take & Bake.” Open Sunday, Monday, Wednesday, Thursday 12–7pm; Friday–Saturday 11–9pm; closed Tuesday. Contact us to book your next fundraiser with our cookie dough and pizza fundraising program. We have raised more than $415,000 for local civic groups.

**Mi Tierra Restaurant**
48 Russell Street, Hadley
413-587-9820 • mitierrahadley.com
We use locally grown, organic, non-GMO corn to bake our own tortillas, which are featured in our restaurant in the form of chips, tamales, tacos, enchiladas, quesadillas, and more. We are the only restaurant in New England baking our own tortillas from local corn. We support local farms and use local produce whenever possible, from the kitchen to the bar to the table. Come in and taste a piece of Mexico!

**Share Coffee Roasters & Cafés**
220 Russell Street, Suite 201, Hadley
413-588-2374 • sharecoffeeroasters.com
Share Coffee is committed to a superior quality of excellence in product, service, and environment. Our coffee comes to us through the rigorous labor of our farmers, importers, and roasters. Come by the roastery or a café to learn why our coffee is amazing! Coffee and food made daily in-house can be enjoyed at the roastery café in Hadley, at
17 Kellogg Avenue, Amherst, and at Thornes Marketplace in Northampton.

**HOLYOKE**

**The Bistro at Gateway City Arts**
92 Race Street, Holyoke
413-650-0786
gatewaycityarts.com/dining

Gateway City Arts is a venue for events, entertainment, dining, art-making, teaching, and learning in the heart of Holyoke’s Arts and Innovation district. Bistro at Gateway City Arts is a full-bar, seasonal outdoor beer garden, and event space to host or cater your next visit or special event.

**MONTAGUE**

**The Alvah Stone**
440 Greenfield Road, Montague
413-367-5345 • thealvahstone.com

Housed in the historic Montague Mill building, The Alvah Stone offers authentic American food and drink in an atmosphere that’s both casual and modern. Come for creative, ingredient-focused food or a local brew at the bar. Serving lunch, dinner, and brunch, with outdoor seating available overlooking the Sawmill River.

**The Lady Killigrew Café**
440 Greenfield Road, Montague
413-367-9666 • theladykilligrew.com

The Lady Killigrew Café is situated in the historic Montague Bookmill, along the Sawmill River. Come enjoy our intrinsically delicious food, craft beer and cider, and friendly staff while viewing the waterfall or perusing the tomes in the Bookmill. Our small café is a great study space during the week and the perfect getaway for a weekend day trip. Vegetarian and gluten-free options available.

**NORTHAMPTON**

**Beets & Barley Catering**
P.O. Box 1485, Northampton 01061
413-341-6830 • beetsandbarley.com

A vegetarian catering company and weekly meal delivery service using the finest local and organic ingredients. We use farm-fresh produce to create seasonal meals that are nourishing to the body and soul. We specialize in creating delectable dishes for gluten-free, vegan, and other diets. Full-service event caterer. Find us at the Northampton and Amherst winter markets, Northampton Tuesday Market, Nourish Wellness Café, and online.

**Bistro Les Gras**
25 West Street, Northampton
413-320-4666 • bistrolesgras.com

Serving classic farm-to-table food and boutique wines in a warm and inviting atmosphere. Our daily changing menu features house-made dishes that highlight the local ingredients we love. Open Wednesday through Saturday for dinner with an award-winning wine list.
Queen’s Greens, Amherst

“Most of what we grow is greens—baby greens, bunched greens, lettuce heads, and culinary herbs, plus tomatoes—and we sell it all directly to restaurants and retailers, and some regional distributors. Our first wholesale relationships were with local restaurants, and we love working with them. Restaurant menus are so flexible and creative and they’re always changing, so the chefs get so excited when a new crop comes in. I love going to the restaurants we sell to and seeing how they use our produce! It’s part of what we love about the Valley—there’s something special about how the businesses around here work together.”

—Danya Teitelbaum

Danya Teitelbaum and Matt Biskup, Queen’s Greens  Jim Gipe photo, courtesy of River Valley Co-op

Find it! Search online for local food and farms at buylocalfood.org/farmguide
**Mama Iguana’s**  
271 Main Street, Northampton  
413-586-0400 • spoletorestaurants.com  
Mama Iguana’s strives to use produce from various local farms, when available, to bring the freshest flavors to the table. Nothing makes a better salsa than a plump juicy tomato or a vibrant green jalapeño!

**Northampton Brewery**  
11 Brewster Court, Northampton  
413-584-9903  
northamptongbrewery.com  
New England’s original brewpub, celebrating 30 years in the Valley, serving a creative pub menu with locally grown and raised ingredients, freshly brewed award-winning beer, an extensive wine list, and delicious handmade cocktails.

**Paul and Elizabeth’s Restaurant**  
150 Main Street (Thornes Marketplace), Northampton • 413-584-4832  
paulandelizabeths.com  
We are a family-run natural foods restaurant serving the Pioneer Valley and beyond since 1978. Our menu, specializing in vegetarian, fresh fish, homemade bread, soups, and desserts, incorporates local and organic ingredients that we use to highlight the seasons.

**Pizzeria Paradiso**  
12 Crafts Avenue, Northampton  
413-586-1468 • spoletorestaurants.com  
Pizzeria Paradiso, located on Crafts Avenue in the center of Northampton, uses fresh grown ingredients whenever possible in preparing authentic Italian entrées, salads, and wood-fired brick oven pizza, as well as our homemade sangria and local craft beers.

**Roberto’s Restaurant**  
223 Pleasant Street, Northampton  
413-584-0204  
robertosnorthampton.com  
Roberto’s is a classic New England-style pizza restaurant featuring more than pizza. Our pizzas are famously thin crusted. Big beautiful chop salads, Caesar salads, and Greek salads. Delicious pub-style food including macaroni & cheese and fresh seafood. Cioppino and fresh mussels, local goat cheese pizzas, pasta dishes, burgers, and more.

**Sam’s Pizzeria and Café**  
235 Main Street, Northampton  
413-587-2677 • samsizzeria.com  
Delicious fresh gourmet pizza and salads with an emphasis on local ingredients. We feature live music, sandwiches, grinders, soups, beer and wine, a full espresso bar, and homemade desserts. We also offer many gluten-free options including pizza, sandwiches, and dessert. Catering available and a drop off point for local CSA shares. Open Sunday–Thursday 11am–10pm; Friday–Saturday until 3am.

**Sevenstrong**  
7 Strong Avenue, Northampton  
413-341-3395 • sevenstrongavenue.com  
Chef Jon Adler is the conduit from local farms to your dinner plate. We offer large and small dishes to share plus seven- and twelve-course tasting menus at a fair price. Bar open daily, dinner Wednesday–Sunday.

**Spoleto**  
One Bridge Street, Northampton  
413-586-6313 • spoletorestaurants.com  
Serving contemporary Italian food, Spoleto has an intimate and vibrant atmosphere. Daily specials and menu items use local ingredients as available from local farms. Come enjoy our new menu with exciting drinks, a great wine list, and excellent food. Serving dinner daily, open Monday–Thursday 4:30–10pm; Friday–Saturday 4:30–11pm; Sunday 4:30–9pm. Reservations accepted every day.

**Sylvester’s Restaurant**  
111 Pleasant Street, Northampton  
413-586-1418  
sylvestersrestaurant.com  
A favorite downtown Northampton destination for breakfast, lunch, and weekend brunch since 1983. Homemade
breads, local organic eggs, fair trade organic coffee, and local fruits and vegetables in season. Local organic egg omelets, pancakes, burgers, chicken, homemade soup, and beautiful fresh salads. Menus on our website. Located in the historic Sylvester Graham building.

**Tart Baking Co.**
192 Main Street, Northampton
413-584-0717 • tartbaking.com
Tart offers scratch-baked pastries, artisan breads, an array of fine desserts, and savory lunch items. We also offer a full menu of sustainably-grown, locally roasted coffee drinks. We’re delighted to feature many of the organic and local ingredients grown by our farmer friends and neighbors in our café. Come check us out at the bakery or at the Tuesday Market!

**Woodstar Café**
60 Masonic Street, Northampton
413-585-9777 • woodstarcafe.com
An artisan bakery honoring traditional methods and pure ingredients. Offering handmade hearth breads, croissants, muffins, fine pastries, special occasion cakes, and more. We also offer delicious gluten-free and vegan baked goods. Our coffee, sandwiches, and salads are not to be missed. A growing portion of our produce comes from our own farm. Open daily with indoor/outdoor seating.

**SHELBURENE FALLS**

**Hearty Eats**
24 Bridge Street, Shelburne Falls
413-625-6460 • heartyeats.org
Our mission is to be a force in our community that enables people to reconnect with local, seasonal food systems that support sustainable practices for our planet and for future generations. Our dishes are designed to use produce in season, grown locally from partners all year round. We offer a delicious, plant-based menu completely free of gluten, dairy, sugar, peanuts, GMOs, or artificial ingredients.

**West End Pub**
16 State Street, Shelburne Falls
413-625-6216 • westendpubinfo.com
An intimate upscale pub located in a historic building on the Deerfield River with a widely varied menu. We feature many local items including local beef, maple syrup, produce, ciders, kimchi, goat cheese, eggs, beers, and liquors. We serve lunch and dinner daily (except Mondays) in a riverfront dining room with fabulous river and mountain views adjacent to the world-famous Bridge of Flowers.

**SOUTH DEERFIELD**

**Hillside Pizza**
265 Greenfield Road (Routes 5 & 10), South Deerfield • 413-665-5533
hillsidepizza.com
We buy and support local, fresh, all natural, organic ingredients. Pizzas, salads, wraps, and more. Dine in, take out, or “Take & Bake.” Open Wednesday–Saturday 11am–8pm; Sunday 12–7pm; closed Monday–Tuesday. Contact us to book your next fundraiser with our cookie dough and pizza fundraising program. We have raised more than $415,000 for local civic groups.

**SOUTH HADLEY**

**FoodLove, Inc.**
P.O. Box 12, South Hadley 01075
413-328-0618 • foodloveinc.com
FoodLove! exists to help people gain food confidence and feel good about the food they eat. We offer an in-home personal chef service providing a week of delicious meals for you; customized in-home cooking workshops where you can learn a new skill in the company of your family and friends; and cooking workshops held throughout the community. Visit foodloveinc.com to find your food confidence!

**SPRINGFIELD**

**350 Grill Steakhouse**
350 Worthington Street, Springfield
413-439-0666 • 350grill.net
Our old world historic brick and a contemporary décor creates an ambiance of fine dining. Our patio can extend your dining experience to enjoy the sunny days or moonlit nights. In addition to our excellent steak menu, we feature innovative contemporary offerings that change seasonally and a diverse tapas menu. We are proud to use products from local farms. If you desire something special, we will be happy to accommodate you.

**Bella Foodie, LLC**
49 Amos Drive, Springfield
413-342-4641 • bellafoodie.net
We create healthy homemade meals-to-order for busy people using locally grown, organic products. Food is all about joy, love, and family. Let Bella Foodie bring the love of food to you and your family today. We offer personal chef service, cooking classes for kids and adults, birthday parties, and private in-home cooking parties. Find us on Facebook for the most up to date information on classes and events.

**Max’s Tavern**
1000 West Columbus Avenue, Springfield • 413-746-6299
maxrestaurantgroup.com/tavern
Open daily for lunch and dinner, our innovative menu features contemporary American cuisine including some of Max’s favorite “Chop House” classics. Max offers full-service, custom catering, and is the exclusive caterer for all Basketball Hall of Fame special events. Our chefs use the finest locally grown ingredients and our staff sets the standard for excellence in service. Reservations by phone or online.

**The Student Prince Restaurant & Fort Café**
8 Fort Street, Springfield
413-734-7475 • studentprince.com
Located in downtown Springfield, The Student Prince Restaurant & Fort Café believes that locally sourcing products is a great way to give back to the community. Our executive chef strongly believes in superior product; he and his team do their best to put local product on the menu as much as possible. Come check us out Monday–Sunday.
**SU NDE RL A N D**

**Blue Heron Restaurant & Catering**  
112 North Main Street, Sunderland  
413-665-2102 • blueherondining.com  
Award-winning Blue Heron Restaurant & Catering is owned and operated by Deborah Snow and Barbara White. Sourcing our ingredients from local and regional farms and pastures, we are committed to offering the very best of sustainably raised and organic products, and to the health of our community and planet. We offer private dining rooms, cooking classes, wine dinners, and full-service catering.

**BridgeSide Grille**  
9 Amherst Road (Route 116), Sunderland • 413-397-8101  
bridgesidegrille.com  
We use local products to create food and drink that is fresh, creative, and delicious. Great food and spirits steeped in “local color.” Serving lunch and dinner Tuesday–Friday 11:30am–9pm; Saturday breakfast, lunch, and dinner 8am–9pm; Sunday brunch 8am–2pm; closed Monday.

**Bub’s BBQ, Inc.**  
676 Amherst Road (Route 116), Sunderland • 413-548-9630  
bubsbbq.com  
With indoor and outdoor country style dining, we feature fresh cucumber salad with tomatoes from Warner Farm and homemade coleslaw with Smiarowski Farm cabbage. Come in and try our smoked potatoes, dirty rice, corn salad, or vegetable soup. All dinners and sandwiches include our unlimited hot and cold bar with a bounty of great local produce. We have been proudly buying local for more than 30 years!

**TURNERS FALLS**

**Great Falls Harvest**  
50 3rd Street, Turners Falls  
413-863-0023 • greatfallsharvest.com  
We strive to create food with integrity. Our focus is stimulating the local food economy for small, local farms and long-term sustainability with a low environmental footprint. We love our community and take its wellbeing very seriously. We are but one thread in the fabric of our town and hope to weave a warm, comforting blanket to share in a tough environment.

**WEST SPRINGFIELD**

**Auntie Cathie’s Kitchen**  
217 Elm Street, West Springfield  
413-788-0022 • auntiecathies.com  
A dedicated gluten-free bakery and quaint vintage café serving breakfast, lunch, and dessert using fresh, local, organic ingredients. Meals are prepared to order. We offer a complete menu that is gluten-free and allergy- and vegan-friendly, with staff who know the importance of making your dining experience a real pleasure! Catering and food truck available. Open Tuesday–Friday 8am–2pm; Saturday 9am–2pm.

**Bottega Cucina**  
46 Morgan Road, West Springfield  
413-732-2500 • bottega46.com  
Old World Italian cuisine featuring local vegetables in season. We focus on freshness and quality ingredients and have a lengthy menu with soups, salads, panini sandwiches, flatbreads, pasta, beef, chicken, pork, and seafood entrées. We are also vegetarian, vegan, and food-allergy friendly. Open Monday–Saturday 11am–3pm and 4:30–10pm. We are excited to be launching a food truck in 2017; stay tuned!

**Bueno Y Sano**  
935 Riverdale Street, West Springfield  
413-737-1259 • buenoysano.com  
Bueno Y Sano opened in Amherst in 1995. There are now seven locations around New England. Our recipes and menu are the result of ideas from staff members at the restaurant. Bueno Y Sano’s mission is to “make people happy.”

**Lattitude Restaurant**  
1338 Memorial Avenue, West Springfield • 413-241-8888  
latitude1338.com  
Lattitude has quickly become the place to see and be seen. During spring, summer, and fall, Chef Jeff uses local market highlights to create fantastic cuisine. From baby lettuces, Brussel sprouts, and bok choy to chili peppers, basil, and the sweetest tomatoes around, he uses his talents to cover all avenues and tastes. Come and try what everyone’s talking about.

**WHATELY**

**The Whately Inn**  
193 Chestnut Plain Road, Whately  
413-665-3044 • whatelyinn.com  
“Eat greatly at the Whately!” The colonial-style Whately Inn nestles at the base of the Berkshire Mountains of western Massachusetts. Situated on a lovely tree-lined street in the heart of Whately, the Inn offers fine dining in a relaxed atmosphere. Also offers on- and off-site catering. Open Monday–Saturday at 5pm; Sunday at 1pm.
We Care.

That's why we use only environmentally-friendly, non-toxic, water-based inks.

DAILY HAMPSHIRE GAZETTE gazettetenet.com

For a quote, call 413-585-5292
At least 25% of these Local Hero businesses’ products contain a minimum of 50% local ingredients.

Alicia’s Homemade
12 Aitchison Street, Worcester
508-762-9108 • aliciashomemade.com
Alicia’s Homemade is a small, all-natural food company founded in 2015 by Alicia Haddad and Jon Dahl. With Alicia’s strict dietary needs in mind, we set out to develop great-tasting recipes that focus on fresh produce and wholesome ingredients. We strive to incorporate local, organic ingredients when in season, leaving the artificial preservatives and high fructose corn syrup for the other guys!

Appalachian Naturals
P.O. Box 704, Goshen 01032
413-559-0816 • appalachiannaturals.com
Since 2004 we have been committed to bridging the gap between local agriculture and the grocery aisle. Our products, which include dressings, dips, organic salsa, and barbecue sauces, are made locally using ingredients from local farms. Look for our products at farm stands, independent markets, and your local co-op, or purchase our products online.

Artifact Cider Project
270 Albany Street, Springfield
508-446-2935 • artifactualdicer.com
Artifact crafts ciders of distinction from the superb apples of New England. Through thoughtful cidermaking, we unearth the infinite potential in our region’s apples—reviving the pleasures of local cider.

Crooked Stick Pops
122 Pleasant Street, Suite 236, Easthampton • 413-337-7677
crookedstickpops.com
Crooked Stick Pops creates craft ice pops—both classics and bold flavor experiments. Purists love Orange Cream and Watermelon, while the adventurous might try Vietnamese Coffee, Mango Basil Lemon, or Maple Pear. We use fresh fruit and locally sourced ingredients when possible. During the growing season we often pick fruit at our favorite farms and make it into pops while it’s still warm from the sun.

Forest Products Associates
75 Oak Hill Road, Greenfield
413-772-6833
forestproductsassociates.com
Family-owned and -operated, we offer locally grown and harvested kiln-dried hardwoods, live edge slabs, and pine. Garlic available seasonally. Open Monday–Friday 8am–4pm; Saturday 8am–12pm.

Full Moon Ghee
Greenfield • 413-695-5968
fullmoonghee.com
Full Moon Ghee is crafted with pure Jersey cow butter sourced from Massachusetts dairy farms where the cows are fed high quality grass and treated ethically, without the use of hormones or antibiotics. Honoring Ayurvedic tradition, we chant mantras and cultivate a peaceful state of mind while making our ghee on the full moon.

Hardwick Vineyard & Winery
3305 Greenwich Road, Hardwick
413-967-7763 • hardwickwinery.com
We invite all ages to enjoy the beauty of our family-run farm. From vine to glass our grape wines are made here in Hardwick for your enjoyment. Wine tastings year-round Friday–Sunday and holiday Mondays 11am–6pm, with live music every Saturday and Sunday. Local cheese, maple syrup, and honey for sale. Banquet services and personalized labels for special occasions. Visit our website or find us on Facebook.

Hosta Hill
273 Great Barrington Road, Housatonic • 413-329-8389
hostahill.com
Berkshire-based farm and value-added cultured food producer. We produce four varieties of sauerkraut and kimchi, along with seasonal varieties, hot sauce, krautonics and more! We strive to grow the majority of all ingredients used in our products. When not grown by us we source 100% organic and locally from farms in the Berkshires and Pioneer Valley. Real food, produced locally and sustainably is what we’re about!
Lashway Lumber, Inc.  
22 Main Street, Williamsburg  
413-268-7685 • lashwayusa.com
A classic sawmill that has flourished into a diverse forest-to-wood products business. Still rooted in custom sawmill work, our capabilities include custom kiln drying, woodlot management, and logging services. Our standards have never wavered; they have only deepened with time.

Maple Valley Ice Cream  
102 Mill Valley Road, Hadley  
413-588-4881 • maplevalleycreamery.com
Offering the only local ice cream that meets the CISA local ingredient criteria. Wholesale, retail, and institutional sales of farm-fresh ice cream. Remember, “If they say it’s local, ask to see their cows!”

Mi Tierra Tortillas  
262 Oakland Street, Springfield  
413-387-7140 • mitierratortillas.com
Mi Tierra Tortillas are made from locally grown corn from the Connecticut River Valley. Corn, water, and lime—those are the only ingredients we use. Our tortillas are available made either from conventional* or 100% organic corn. Both can be found at area grocers and restaurants. (*Our corn does not contain seeds that have been genetically modified to increase farmers’ dependence on toxic herbicides.)

Mother’s Inc.  
P.O. Box 3, Shelburne 01370  
413-625-2763 • buymothersonline.com
Mother’s Inc. produces all-natural jams, jellies, relishes, chutneys, peanut butter, pickles, and sauces. We use fresh local ingredients sourced from our own farm and surrounding farms. We sell wholesale to local markets and online at buymothersonline.com. For wholesale inquiries, please call 413-768-8883.

Old Friends Farm  
P.O. Box 904, Amherst 01004  
413-253-9182 • oldfriendsfarm.com
We are a certified organic farm and make specialty products using our own ginger and turmeric. Our products are small batch crafted and of the highest quality. They include ginger syrup, chai syrup, turmeric honey, spices, and teas. Available at the Northampton Tuesday Market, Amherst Saturday Market, and wholesale to stores, restaurants, florists, distributors, and restaurants throughout the Valley, Rhode Island, New York, and Boston.

Real Pickles  
311 Wells Street, Greenfield  
413-774-2600 • realpickles.com
We are a worker-owned cooperative producing raw naturally fermented pickles from locally-grown vegetables. Our 100% organic products include dill

Follow us! CISA is on Instagram @cisa_localhero
pickles, sauerkraut, garlic kraut, red cabbage, kimchi, beets, ginger carrots, tomatillo hot sauce, and our newest product, turmeric kraut. Look for our products throughout the Pioneer Valley at natural foods stores, independent grocers, and farm stands.

**Relish the Harvest**
190 Delaney Avenue, Chicopee
413-539-3591 • relishtheharvest.com
We count our vegetables not chemicals. People who are allergic to organic relishes buy our gourmet relishes and spreads instead. This is no joke! Local vegetables and simple healthy ingredients excite folks to eat our gourmet products. Our relishes and spreads have fewer ingredients and have healthier nutritional facts. Are you eager to enjoy a spoonful? Visit our website to learn where to get some today.

**Seven Hills Farmstead**
55 Ridge Road, Rutland
508-302-2125
sevenhillsfarmstead.com
A specialty food business located on a small farm. We select the freshest, most wholesome, locally produced ingredients from neighboring farms and use them to make traditional rustic Italian recipes. We are committed to providing customers with simple, clean, and savory specialty foods. We source local and sustainably produced ingredients. You have a right to know where your food comes from and we will honor that right.

**Stoneman Brewery, LLC**
20 Stetson Brothers Road, Colrain
413-624-5195 • growbeer.com
Stoneman Brewery is a small farm brewery located on our 74-acre farm in Colrain. Our beer is brewed with nearly 100% locally sourced ingredients from Valley Malt and Four Star Farms. We operate mainly as a beer CSA giving our members a wide variety of brews each
CISA promotes environmental sustainability and farm profitability in our valley.

We are a proud supporter of CISA.

GREENFIELD Cooperative Bank
NORTHAMPTON Cooperative Bank

BestLocalBank.com • 877-682-0334
month for a great price. Our vision is to create community around local beer by brewing our unique one-barrel batches. **Sweet Birch Herbals**
Montague • 413-695-5968
sweetbirchherbals.com
Sweet Birch Herbals is a community herbal medicine company. Owner Hannah Jacobson-Hardy has a passion for connecting people to their own inner wisdom with the assistance of plant-based medicine. In addition to a line of natural herbal salves, creams, elixirs, and infused oils, Sweet Birch Herbals produces Full Moon Ghee, one of the best known secrets for cooking enthusiasts around the valley.

**Tornado Firestarters, LLC**
Monson • 413-219-7060
tornadofirestarters.com
Sustainable firestarters for campfires, BBQ grills, fireplaces, stoves, and smokers. Instant light and 10–20 minute burn starts any fire. Reduces need for kindling and won’t affect food taste. We use wood from tornado- and storm-damaged trees and help plant new ones. Private labeling is available. Sold locally at Big Y, Randall’s, Atkins, Graziano Gardens, Whole Foods, the Massachusetts building at the Big E, and more.
These Local Hero businesses offer select products that contain a minimum of 50% local ingredients.

**Artisan Beverage Cooperative**
324 Wells Street, Greenfield
413-773-9700 • artbev.coop
We are a worker-owned merger of Green River Ambrosia Meadery and Katalyst Kombucha. We aim to make the finest fermented beverages while supporting local regenerative farms and apiaries. Green River Ambrosia meads and libations provide the taste of a season of hard work by our bee friends. Crafted with love and care, all products are sulfite- and gluten-free. Tasting room open Friday 4–7pm; Saturday 2–6pm.

**Black Birch Vineyard**
108 Straits Road, Hatfield
413-374-8257
blackbirchvineyard.com
We are a small farm winery focusing on grape varietals that grow in the Northeast and crafting notable wines such as Riesling, Chardonnay, Traminette, Cab Franc, Pinot Noir, and Blaufrankisch. Experience and learn about wine with tastings, tours, and special events. Our vision is to grow a healthy, sustainable vineyard, create exceptional wine, and have Massachusetts become known for its wines. See website for details.

**Kringle Farm Table**
219 South Street, Bernardston
413-648-5200
Our restaurant menu features jams and spreads with recipes by kitchen manager/cook/jam producer Elizabeth Walsh, who originated the idea for locally sourced Kringle Farm Table products. The products show how the restaurant’s chefs serve with flair local agricultural products for home use. They’re so good they are now sold in the Kringle Country Barn adjacent to the restaurant. Stop by to try a sampling!

**Ponders Hollow Custom Wood Flooring and Millwork**
16 Ponders Hollow Road, Westfield
413-562-8730 • pondershollow.com
We offer local, affordable, custom wood accents designed especially for your home. The majority of our native lumber is sawed in western Massachusetts and manufactured at our Westfield plant. We keep it local!

**Richardson’s Candy Kitchen**
500 Greenfield Road (Routes 5 & 10), Deerfield • 413-772-0443
richardsons Candy.com
High quality chocolates and specialty candies. We use rich local milk and cream in our caramel and famous fudges. Our very own Dixies were recently featured on the Food Network! Local maple products and strawberries (in season) dipped in our chocolate. In fall we feature caramel covered local apples dipped in chocolate. Open 10am–5:30pm daily with extended hours during holidays.

Stay informed! Sign up for CISA’s monthly e-newsletter at buylocalfood.org/connect
Businesses listed here sell to institutions and distributors; they do not sell directly to consumers. For a complete list of wholesale farms, please contact CISA at 413-665-7100 or devon@buylocalfood.org.

**Australis Aquaculture**  
One Australia Way, Turners Falls  
413-863-2040 • thebetterfish.com  
Taste barramundi—sweet, mild, and delicious! Raised locally in the Pioneer Valley in one of the world’s most sustainable indoor fish farms. High in omega-3s, with no mercury, hormones, or antibiotics. Available at Whole Foods, BJ’s Wholesale Club, and under the Nature’s Promise® brand at Stop & Shop in the frozen seafood section.

**Fairview Farms, Inc.**  
345 Long Plain Road, Whately  
413-665-4361 • fairviewfarmsma.com  
Fairview Farms, Inc. consists of three acres of greenhouses. We produce approximately 28,000 hanging baskets, 13,000 patio pots, 38,000 small potted annuals and accent plants, and 3,600 flats of spring annuals. We also grow field potted mums for the fall. We produce two crops of greenhouse tomatoes for spring (end of May to July) and fall (October to December) wholesale markets and restaurants.

**Harvest Farm of Whately**  
125 Long Plain Road, Whately  
413-665-2030  
harvestfarmofwhately.com  
Vegetable, bedding, and herb plants. Crops: kale, collards, mustard greens, turnip tops, mint, Swiss chard, parsley, beets, tomatoes, and specialty eggplants. Wholesale only.

**Joe Czajkowski Farm**  
86 Comins Road, Hadley  
413-237-2615 • czajkowskifarm.com  
We farm 400 acres, 162 of which are certified organic. This third-generation family farm is run by Joe who says, “We love what we do.” We sold 27 different items to schools last year and are accustomed to meeting the needs of institutions. Orders are consolidated to make it easy for school buyers, meaning fewer gaps in orders. The farm is HAACP- and GAP-certified, state-licensed, and insured to sell to institutions.

**Myers Produce**  
P.O. Box 839, Hardwick VT 05843  
917-733-9949 • myersproduce.com  
Myers Produce is a regional distributor that operates out of a warehouse in Hadley, Massachusetts. Myers purchases produce from small, primarily organic farms in Vermont, Maine, and Massachusetts, and sells to wholesale customers in New York and Boston. Myers also ships produce to both cities for a freight charge per box or pallet.

**Open Palm Farm**  
10 Jones Road, Deerfield  
413-522-0301 • open-palm.org  
We are a small farm specializing in salad greens and prioritizing wholesale relationships. Our focus is a consistent, high quality product. Our greens mixes are triple washed and ready for use. Organically grown with care, our crops include: lettuce mix, mesclun, brassica mix, arugula, head lettuces, Asian greens, and bunched greens. Delivering Thursdays throughout the Pioneer Valley, June–December.
Plainville Farm
135 Mount Warner Road, Hadley
413-237-2616
We are a third-generation family farm specializing in asparagus, green beans, pickling cucumbers, and broccoli in the spring and summer months. In winter and fall we have all types of winter squash from butternut (whole and peeled) to more exotic varieties including bora-bora and delicata. We sell to large chain suppliers as well as small local farm stands.

Queen’s Greens
62 Russellville Road, Amherst
413-345-0848 • queensgreensfarm.com
We specialize in certified organic greens, herbs, and select vegetables for wholesale buyers. Please visit our website for more information at queensgreensfarm.com.

Squash, Inc.
1315 Federal Street, Belchertown
413-256-8929 • squashinc.com
Year-round distributor of conventional and organic produce, butter, eggs, and cheese. We specialize in local produce distribution and trucking, and are proud recipients of CISA’s 2014 Local Hero Award.

Szawlowski Potato Farms, Inc.
103 Main Street, Hatfield
413-247-9240 • swazpotato.com
A 107-year-old family farm that grows, packs, and ships locally grown white, russet, red, and gold potatoes. Open year-round Monday–Friday 8am–5pm.

Twin Oaks Farm
116 Stockbridge Street, Hadley
413-549-0016
twinoaksfarmhadley@gmail.com
We are a third- and fourth-generation family-owned and -operated vegetable farm located in Hadley. We are primarily wholesale growers of beets, leeks, cabbage, bell peppers, eggplant, summer squash, zucchini, winter squash, Indian corn, mini-pumpkins, and swan gourds. We can accommodate large or small orders; please call to make arrangements. GAP- and Commonwealth Quality-certified.

What Cheer Fruit & Produce
P.O. Box 788, Northampton 01061
860-481-9807
whatcheerfruitandproduce.com
What Cheer delivers produce grown by Massachusetts and Vermont farms to restaurants and small grocery stores. We source from farms that focus on quality and diversity, and are committed to supporting our farmers and buyers throughout the supply chain. Most of our produce is organic and all of our produce is harvested to order. We also work with farmers to truck produce to their customers; contact us for details.
LOCAL HERO DINING SERVICES

SCHOOLS

Amherst College Dining Services
59 College Street, Amherst
413-542-2221 • amherst.edu
A gathering place of the college community, focused on great service with culinary talent, fresh, real, and sustainable ingredients. Our commitment is also focused on environmental and social responsibility. We partner with the college’s Book and Plow Farm, which provides our program with fresh produce throughout the year. We operate the Student Dining Program, Schwem’s Coffee House, Frost Café, and more.

The Bement School
94 Old Main Street, Deerfield
413-774-7061 • bement.org
The Bement School, founded in 1925, a co-educational junior boarding and day school serving 220 students in kindergarten–grade nine, is surrounded by farmland. Bement’s rich secondary school preparatory curriculum motivates and challenges students. Bement is proud to be a Local Hero, preparing and serving locally grown food in our dining hall during our family style meals.

Chicopee Public Schools
816 James Street, Chicopee
413-594-3453 • chicopeefresh.com
Our schools have always had a reputation for excellence when it comes to serving fresh, nutritious, delicious food. Thanks to a Kendall Foundation grant, we scaled up our Farm to School program. In fall 2014 we launched a new initiative, ChicopeeFRESH, leading to many new partnerships with local producers. Local ingredients are now served in school meals almost every day, and our use of local continues to grow!

Deerfield Academy Dining Services
7 Boyden Lane, Deerfield
413-774-1518 • deerfield.edu
Deerfield Academy educates all its members on local and global impacts of personal and institutional choices, encouraging long-term thinking and modeling environmental best practices. Deerfield Academy Dining Services is committed to supporting the local economy’s health through menu design and local purchasing to foster greater sustainability in the community.

Eaglebrook School
271 Pine Nook Road, Deerfield
413-774-7411 • eaglebrook.org
An independent junior boarding and day school for boys in grades six through nine, situated on 800 acres overlooking the Deerfield River. Across the campus are signs of our commitment to sustainability: solar panels, recycling, geothermal heating and cooling, hydration stations, gardens, and bees. The commitment is reinforced in the classroom. Our dining service serves fresh local food with as much farm-to-table fare as possible.

Greenfield Community College Dining Services
One College Drive, Greenfield
413-775-1177 • gcc.mass.edu
GCC is a two-year public community college that enrolls 2,500–3,000 students each semester. The school offers an extensive variety of foods and catering services to its campus and the local community, and the college cafeteria is open to the public. Normal hours of operation are Monday–Friday 7:30am–6pm during the fall/spring semesters; 7:30am–2pm during the summer months, except Friday when we close at noon.

Hampshire College
893 West Street, Amherst
413-559-5683 • hampshire.edu/sustainable/a-healthy-food-transition
Hampshire College aims to test the limits of regional sustainable agriculture by sourcing nearly 100% of food on campus locally. This effort is supported by the Hampshire College Farm, which grows more than 75,000 pounds of produce a year using organic growing practices. The farm also supplies us with fresh eggs, pork, beef, and maple syrup. We work with more than 15 other farms to serve fresh, local meals.
Northfield Mount Hermon School Dining Services
One Lamplighter Way, Gill
413-498-3277 • nmhschool.org
NMH, a private boarding high school, offers an extensive variety of foods through our dining services, including ethnic food bars and vegetarian, gluten-free, and vegan entrées. We use vegetables, syrup, and other products from our on-campus farm as well as local producers. It is our mission to provide healthy, local food to our students.

Smith College Dining Services
30 Belmont Avenue, Northampton
413-585-2300
smith.edu/diningservices
Smith College Dining Services provides food and service to students, faculty, staff, and guests at 11 dining locations, the Campus Center Café, and the Smith College Conference Center. The Campus Center Café is open to the public Monday–Friday 7:30am–11:30pm; Saturday and Sunday 9:30am–11:30pm.

Springfield Public Schools
1550 Main Street, Springfield
413-787-7141
springfieldpublicschools.com
Our food service’s mission is to eliminate child hunger and increase nutrition in a culture of equity and proficiency. Our farm-to-school program includes nutrition and wellness education, school gardens, salad stations, local farm partners, a field-to-freezer program, composting, and local purchasing goals. Opening in 2018 is the Springfield Culinary and Nutrition Center.

UMass Amherst Dining Services
669 North Pleasant Street, Amherst
413-545-2472 • umassdining.com
Our mission is to serve a variety of healthy, flavorful meals featuring local, regional, and world cuisine, in a sustainable and environmentally-conscious manner. We purchase 30% of our produce locally. Open to the public, we offer an award-winning residential and retail dining program, and catering. We’re on a mission to change the way the world eats, offering the best in healthy, sustainable, and delicious cuisine.

Westfield State University Dining Services
577 Western Avenue, Westfield
413-572-5410 • westfield.ma.edu
As a part of a larger commitment to healthy and sustainable foods, Westfield State University made the decision to switch from a contract food service provider to self-operation. As a self-operated dining program, Westfield State will enjoy greater autonomy with respect to menu and service in order to contribute to the overall campus experience and success of our students.

Support us! Donate to CISA at buylocalfood.org/donate
HOSPITALS

Cooley Dickinson Hospital Café
30 Locust Street, Northampton
413-582-2469 • cooley-dickinson.org

Whether you are a visitor or a patient at Cooley Dickinson, you will enjoy healthy meals made from locally sourced fruits, vegetables, and meats. Our chefs are proud to serve the region’s bounty. Breakfast options are available Monday–Friday 6:30am–2:30pm; lunch is served 11:30am–2:30pm. High quality, healthy meals give new meaning to hospital food. Hear the daily menu by calling us. Credit cards accepted.

RETIRED COMMUNITIES/COMMUNITY SERVICES

The Arbors at Greenfield
15 Meridian Street, Greenfield
413-774-4409 • arborsassistedliving.com

Many meals served at The Arbors include fresh produce from several local farms and local milk from Our Family Farms. We are committed to making the dining experience at The Arbors as fresh and enjoyable as possible.

Lathrop Retirement Communities
100 Bassett Brook Drive,
Easthampton • 413-586-0006
lathrop.kendal.org

Lathrop offers a variety of retirement living options, in townhomes or apartments, on two campuses in the heart of the Pioneer Valley. To us, environmental sustainability means practicing stewardship on our campuses and supporting the people who care for our local environment. Lathrop is committed to providing our residents with the freshest ingredients purchased locally in the Pioneer Valley.

Northampton Survival Center
265 Prospect Street, Northampton
413-586-6564
northamptonsurvival.org

The NSC’s “Fresh & Local” program ensures that low-income residents of Hampshire County have access to the nutritious bounty of fruits and vegetables available in our area. We partner with dozens of local farms, gardeners, and growers to offer produce, eggs, local milk, plant starts, and volunteer trainers on topics such as how to grow and cook with fresh produce and how to plant a container garden.

Rockridge Retirement Community
25 and 37 Coles Meadow Road,
Northampton • 413-586-2902
rockridgemca.org

This not-for-profit community offers independent living, assisted living, residential care, and the Gardens Neighborhood for Memory Support. We have cottages, apartments, and private suites on 11 acres. A wide range of personal care assistance is offered and staff is available 24 hours per day. Meals are homemade and nutritious, with fresh local fruit and vegetables, home-baked desserts, and more. In the summer, 70% of our food is sourced locally.
Joe Czajkowski Farm, Hadley

“We’re farming 400 acres, and 162 of those are organic. A lot of our fruits and vegetables go directly to grocery stores, but we’ve also been lucky to have relationships with schools like UMass Amherst and Chicopee Public Schools. It works for us, because produce that’s getting used in food service is just as high quality as what the grocery stores want, but it’s ok if the size or shape is a little odd. The people doing food service at schools are great to work with—we know it takes extra work to buy local, and they do it because it’s the right thing. They spend their lives serving others, and they want to reach out and support others by supporting local farms and jobs.”

—Joe Czajkowski

Chicopee Public Schools

“We serve 10,000 meals every day at Chicopee Public Schools, and we take our work very seriously. We find local products to be superior in freshness and taste, and the kids can tell the difference when we serve local food—I have high schoolers asking for seconds when we serve Hadley asparagus! It’s a win-win, because we know we’re supporting our local farmers, and they’ve been very supportive of us. I can call Joe up and ask for 2,000 pounds of berries, and he’s there.”

—Joanne Lennon, Director of Food Service, Chicopee Public Schools

Follow us! CISA is on Twitter @CISAstaff
FARMERS’ MARKETS

FRANKLIN COUNTY

Ashfield
Ashfield Town Common
Saturday 9am–1pm • May 13–October 28

Bernardston*
Bernardston United Church parking lot
Saturday 10am–1pm
May 27–September 30

Conway
Greenfield Savings Bank parking lot
181 Parsons Road
Wednesday 4–7pm • June 7–September 27

Greenfield Saturday Market*
Court Square
Next to Common & Town Hall
Saturday 8am–12:30pm
April 29–October 28

Greenfield Tuesday Market*
Sears Avenue, downtown Greenfield
Between Green Fields Market & King’s Gym
Tuesday 3–6:30pm • May 2–October 31

Northfield*
In front of Green Trees Gallery
(Northfield Coffee and Books)
105 Main Street (Routes 63 & 10)
Thursday 3–6pm • May 25–October 5

Orange
The Armory parking lot
135 East Main Street
Thursday 3–6pm • May 18–October 12

Shelburne Falls
On the Green • Water Street & Main Street
Friday 2–6:30pm • May 26–October 27

Shutesbury
In front of Shutesbury Town Hall
1 Cooleyville Road
Saturday 8:30am–12pm
May 20–October 14

Turners Falls*
Corner of Avenue A & 2nd Street
Next to Great Falls Discovery Center
Wednesday 2–6pm • May 3–October 25

HAMPDEN COUNTY

Brimfield
Hitchcock Free Academy
2 Brookfield Road
Saturday 9am–2pm • April 15–October 28

Chicopee*
Off Chicopee Street, under I-391 overpass
Wednesday 10:30am–2:30pm
July 5–September 13

Holyoke City Hall*
In front of City Hall • Dwight & High Street
Thursday 10am–2pm • May 18–October 26

Longmeadow
Longmeadow Shops • 666 Bliss Road
Thursday 2–7pm • June 15–October 26

Monson
First Church parking lot • 5 High Street
2nd and 4th Thursdays 3–6pm
May 25–September 7

Nuestras Raíces Mobile Market*
Multiple locations and days
June–TBD
For updates, visit nuestras-raices.org

Springfield Central Downtown*
Tower Square Park
1447 Main Street
Friday, 11am–3pm • May 19–October 27

Springfield/City Soul Market*
700 State Street, Springfield
Saturday 10am–2pm • June 17–October 28

Springfield Cooperative
158 Avocado Street
Saturday 7–11am • May 6–June 10

Springfield/Forest Park*
Forest Park, Cyr Arena parking lot
Tuesday 12:30–6pm • May 2–October 31

Springfield Go Fresh Mobile Market*
Multiple locations and days
July–October (end date TBD)
See Facebook for updates

Springfield/STCC*
Springfield Technical Community College Campus Green
Wednesday 11:30am–2pm
September 6–December 13

Westfield*
Church of the Atonement
36 Court Street
Thursday 12–6pm • June 1–October 5
**HAMPshire country**

- **Amherst***
  - Amherst Center
  - Spring Street parking lot
  - Saturday 8am–1:30pm
  - April 22–November 18

- **Belchertown***
  - Belchertown Town Common
  - Sunday 10am–2pm • June 11–October 8
  - no market 9/24

- **Easthampton**
  - Easthampton Municipal
  - Building parking lot
  - 50 Payson Avenue
  - Saturday 9am–1pm • May 13–October 28

- **Florence***
  - Florence Civic Center • 90 Park Street
  - Wednesday 2–6pm • May 3–October 25

- **Northampton Saturday Market***
  - Gothic Street
  - Saturday 8am–1pm • April 29–November 11

- **Northampton Tuesday Market***
  - 150 Main Street, pedestrian way
  - behind Thores MarketPlace
  - Tuesday 1:30–6:30pm
  - April 25–November 7

- **South Hadley**
  - Town Common, in front of the Village Shops • Hadley Street at College Street
  - Thursday 2–6pm • June 1–October 5

- **Ware***
  - CVS at 104 West Street
  - Saturday 9am–1pm
  - June 17–October (date TBD)

**Worcester County**

- **Barre**
  - Barre Common
  - Saturday 9am–12:30pm
  - May 13–October 28

- **Hardwick**
  - Hardwick Town Common
  - Sunday 11am–2pm • June 18–October 29

- **West Brookfield**
  - Town Common • Routes 9 & 67
  - Wednesday 3–6pm • June 7–October 11

*As of the date of this publication, these farmers’ markets accept SNAP/food stamps.*

**Winter Farmers’ Markets:**

- **Amherst***
  - For updates, visit amherstwintermarket.com

- **Greenfield***
  - Four Corners School
  - 21 Ferrante Avenue
  - 1st Saturday of the month, 10am–1pm
  - November 4–March 3
  - (plus November 18)

- **Northampton***
  - Smith Vocational and Agricultural High School • 80 Locust Street
  - Saturday 9am–2pm
  - November 18–April 21

- **Springfield***
  - Old Monkey House in Forest Park
  - 302 Summer Avenue
  - November 11 & 18, then the 2nd & 4th
  - Saturday of the month to April 14, 10am–2pm

- **Wilbraham**
  - Gardens of Wilbraham
  - 2301 Boston Road
  - Saturday 10am–2pm
  - December–April

*As of the date of this publication, these farmers’ markets accept SNAP/food stamps.*

**Find it!** Search online for local food and farms at buylocalfood.org/farmguide

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Austin Brothers Valley Farm, Belchertown

“We used to be a dairy farm, and 10 or 11 years ago we stopped milking cows and started focusing on producing meat. It was a big shift from being a wholesale business to selling directly to consumers at farmers’ markets and our stand in Belchertown. We love the rapport we have with customers at the market—you can’t get that personal touch other places. We’re able to answer questions about our meat and how to cook it, and we ask questions and learn from our customers, too!”

—Roxanne Austin
# FARM PRODUCTS GUIDE INDEX

Not sure where a particular Local Hero farm or business is located? Use this index, which is organized alphabetically by business name within each category, to find the page number of each business listing, or visit buylocalfood.org.

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