**Connecting Boston Area Community Farms and Gardens with Food Justice Communities: Models and Recommendations for the Massachusetts Department of Agricultural Resources**

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**Introduction**

Community farms and gardens in the Boston-area are showing how food justice missions can be enhanced. Through direct communication and programming within food justice communities, they are able to both provide fresh, healthy, local produce at affordable prices, as well as education, employment, and a space for community gathering. This paper summarizes three case studies of community farms and garden in the greater Boston area, and identifies actions that can be taken to support this important contribution to the health of our communities.

*What are community farms and gardens?*

Community farms (or community supported agriculture - CSA) are typically defined as farms in which community members and farmers share risks and benefits through advance payments that provide upfront capital and a secure market for the farmer, and fresh, local, and sustainable produce to members throughout the growing season.[[1]](#footnote-1) Community gardens, on the other hand, are typically defined as a common land resource used by a community in which the individuals that care for the garden reap the benefits of the garden.[[2]](#footnote-2) These two may be hard to separate in practice. Many community gardens and farms donate food back to the community, providing food to people who are not “buying in” or directly assisting in the production of the food. Both types of farms also typically have large community and/or youth engagement pieces that allow youth to volunteer or work for the farm, providing valuable knowledge and experience to members of the community and providing essential help to keep the farm or garden running.

Community engagement is at the core of both community farms and gardens. Without members of the community being active participants, whether financially, physically, or spiritually, neither would have purpose to thrive in a system that very actively promotes large-scale industrial agriculture. It is the people behind the farms and gardens that gives them powerful meaning, and that often makes the line between defining a farm and a garden almost indistinguishable. For the purposes of this report, the two terms will be used somewhat interchangeably. However, “community farms” will typically refer to more upscaled and financially-backed operations, whereas “community gardens” will refer more to smaller operations with more direct community involvement.

*What are food justice communities?*

Food justice is hard to define. It varies in meaning depending on each individual community, and can have different focuses based on race, ethnicity, income, region, religion, etc. But there are a few different factors that highlight common themes across food justice that are vital to understand in order to begin to properly define what food justice is and why it is important.

1. The “right” to food justice. Many definitions in the literature on this topic address food justice as a right or a necessity for any community. Food security is a common issue across the world, but the framework that food justice provides around food security views not only the access to food as a right, but also includes other caveats such as being culturally-appropriate, safe, and nutritious.
2. Access to “culturally-appropriate”, “healthy”, “local”, “fresh”, “nutritious” and “affordable” food. All of these terms hold within them their own ambiguity, but all of them say something about the community side of food justice. If food justice is a right, then within that right is included not only *access* to food, but access to food that a given community *wants*. Each community can determine itself what that means for them, but most of these terms are overarching across food justice definitions.
3. Fair, equitable, and sustainable production of food. Perhaps the most ambiguous part of food justice definitions is that whiche defines the practices that happen before the consumer ever touches the food. Some definitions describe this is as “[ensuring] that the benefits and risks of where, what and how ... are shared fairly”,[[3]](#footnote-3) whereas other definitions are more specific about how it should be sustainably produced, or how workers should be adequately compensated with living wages,[[4]](#footnote-4) or how it should be produced “without the exploitation of people, land, or the environment.”[[5]](#footnote-5) There does not seem to be clear agreement on any of these supply-level conditions, because the needs and focuses of any community differ so greatly.

For the purpose of this report, food justice will not be defined with a single definition, but will be viewed as a collective action driven by communities encompassing any and all relevant factors listed above that pertain to the given community. Since the farms and gardens in this report reach many different communities with many different needs, this broad definition allows for those farms and gardens to help in ways that address individual community needs, but also provides room to evolve and improve.

*How do community farms and gardens connect to food justice communities?*

Community farms and gardens are ideal for connecting to food justice communities because of both close proximity and community participation. Close proximity ensures that the food is local (a key pillar in many definitions of food justice), creates easier access to food, and allows the community to have direct communication to farmers and suppliers. This helps ensure that the community is receiving food that they want and will actually use.

Community participation is key to community farms and gardens. With the local community in direct conversation with the producers, not only can they help the farms and gardens, but the farms and gardens can help them. Many farms and gardens have youth engagement and/or community engagement experiences that provide community members with educational experiences that benefit individuals and the community. This also leads the members to have a greater understanding of how and why they should support community farms and gardens as a way to increase food justice in their community. With a stake in their own local garden or farm, community members are also more likely to provide support in any way possible, increasing both the likelihood that the farm or garden will survive, and the likelihood that the community will reap the benefits from having a farm or garden.

**Case Studies: Food Justice-Oriented Community Farms and Gardens**

*Eastie Farm – East Boston, MA (Urban)*

Mission statement:

“Eastie Farm is dedicated to improving food access and community resilience through the development of interactive urban agricultural spaces, where residents of all ages and backgrounds are encouraged to learn and take part in the production of healthy, locally-grown, and culturally relevant foods”[[6]](#footnote-6)

How it works:

Eastie Farm is a small-scale community garden located in East Boston, MA. Eastie Farm is unique in that it is all volunteer-driven; there is only one staff member, an Ameri-corps volunteer, who is shared with another local community organization. Every week, between 10 and 30 volunteers come and help with the gardens. Their season lasts through the normal growing season, with little to no farming activities during the winter. However, the indoor space is still used for educational purposes throughout the winter.

Through all organic practices (uncertified), between 900-1000 pounds of food are produced in a single year. Community members have free reign to come and harvest as much food as they would like, however, many members don’t know about this, according to the organization. Therefore, the majority of the food is donated to one of three local organizations: East Boston Community Soup Kitchen, Crossroads Family Shelter, and the Grace Church Food Pantry.

Education & participation:

Eastie Farm provides many events and workshops throughout the year with focuses on music, food, and educational workshops about gardening, composting, and rainwater harvesting. They also have a few different educational programs:

* NATURE program (Nature As a Teacher for Urban Resiliency Education): In coalition with other community organization, NATURE offers environmental education an exposure to elementary and middle school aged children through interaction, observation, and problem-solving. Climate education is also a key aspect of the program as the East Boston community is considered a frontline community for climate change. Eastie Farm however utilizes this as a way to teach kids about how to create more resilient food systems, and how to adapt to climate change, such as creating rain barrels for harvesting rainwater during extreme rain events.
* CASL program (Communities Advancing Science Literacy): Another coalition-based program, CASL brings science literacy education into the community. Funded by the New England Aquarium, the program provides community members with tools and resources to advance science literacy.

Funding sources:

Eastie Farm has no operational funding. There are small amounts of funding for running events and workshops, and some for capital (sheds, equipment, etc.). Rather, the majority of their resources come from the extensive volunteer time offered by the community and from partnerships with local organizations. One example of this is that local woodshops in East Boston donate sawdust that would otherwise be thrown away, which is used to help composting processes in the gardens.

Challenges:

* Hard to ensure adequate and consistent participation when the farm is volunteer-run, and there is no funding to pay people for their work.
* Little to no funding, and lack of experience or expertise in development, grant-writing, and fundraising.
* Lack of expertise in farming and gardening practices.
* Lack of resources for community farms, urban farms, and farmers working on carbon sequestration and/or climate change adaptation and mitigation.
* Pressure from developers who want to convert the land to something more profitable.

How does Eastie Farm believe others can create the best models for connecting community farms and gardens with food justice communities?

1. Empower people who are suffering from food injustice to grow food for themselves.
2. Align community farms and gardens geographically with the neighborhood they are serving.
3. Allow community members to come harvest food themselves, as both a way to increase food access but also as an educational tool.
4. Foster relationships with local community organizations and members, and ensure that the goals and projects of the farm or garden are aligned with what the community is interested in or needs help with.

Website: [www.eastiefarm.com](http://www.eastiefarm.com)

*Hannah Farm – Boston’s South End & Boston Harbor’s Long Island (Urban)*

Mission statement:

“Hannah Farm strives to grow goodness through sustainable farming, youth investment and community involvement. We produce wholesome, nourishing food adhering to organic practices and build community through utilizing the farm as a platform for education and volunteerism.”[[7]](#footnote-7)

How it works:

Hannah Farm is a small-scale 1-acre farm located on Boston Harbor’s Long Island. The farm has three full-time staff throughout the entire season, one college intern and five high school interns for the summer, and between 200-300 volunteers throughout the season.

Through all organic practices (uncertified), between 7000-9000 pounds of food are produced (amount depends on the year) throughout the entire season. 50% of the food produced is donated to community organizations, and 50% of the food goes to any of three B. Good restaurants in Boston.

Hannah Farm has a unique relationship with the summer camp that it shares the island with, Camp Harbor View. The farm provides various educational experiences for the campers, in addition to producing fresh produce that is incorporated into the 17,000 meals that feed the campers throughout the summer. The farm also donates produce to two other local Boston organizations, About Fresh[[8]](#footnote-8) (about ¼ of the harvest) and Serving Ourselves Quincy Street Kitchen[[9]](#footnote-9) (1-3 large donations made yearly, typically when there is an excess of food on the farm).

Education & participation:

Hannah Farm has many education components, largely connected to Camp Harbor View and B. Good restaurants:

* Salad Days Program: Intended as a “small experience to give kids a memorable moment about being connected to the land”.[[10]](#footnote-10) At the beginning of the summer camp, 200 11-year old campers tour and learn about the farm, and plant their own lettuce. Three weeks later, they harvest the lettuce and make a salad with the food they have grown.
* Leader in Training Program: Five high-school interns engage in “in-depth leadership development, sustainable farming and food justice workshops.”[[11]](#footnote-11) The interns also learn how to manage groups of 10-15 adult volunteers and give tours of the farm. In the latter half of the season, they learn entrepreneurial skills by running a weekly stand at the local SoWa Market in Boston’s South End. All of the profits made by the interns are directed into a college fund for them.
* Family Day: One day out of the summer, all of the families of campers from Camp Harbor View are invited to the farm for a farmer’s market with 500 pounds of produce. Families are free to take any produce they would like.
* Corporate Volunteers: Throughout the season, corporate volunteer groups (many of which are from B. Good) of sizes 1-25 come to the farm to participate in a day of volunteering and learning about organic farming and food justice.

Funding sources:

As a part of B. Good, Hannah Farm is entirely funded through corporate funds that are intended as a way for the company to give back to the Boston community. This is very unique in terms of community farms & gardens, but this essentially works the same way as a CSA program does. B. Good provides the upfront capital and secure market for the farm to run, and in turn Hannah Farm provides 50% of its produce back to three of the Boston locations, and donates 50% of the produce back to local community organizations.

Challenges:

* The small size and location of the farm limit the amount of food that can be produced, as well as the accessibility of the farm to volunteers.

How does Hannah Farm believe others can create the best models for connecting community farms and gardens with food justice communities?

1. Put community farms in the community they are serving.
2. Grow produce and create programming around the culture of the community they are serving. If the food produced isn’t familiar or relevant to the clientele then it’s not really benefiting the community.
3. Make farms more accessible. Location-wise, farms aren’t often prevalent in food justice communities, and many of the people within those communities don’t have the time to engage or participate in the farm.

Website: [www.bgood.com/our-community/our-farm/](http://www.bgood.com/our-community/our-farm/)

*The Food Project – Dorchester, Roxbury, Lynn, Lincoln, MA (Urban & Suburban)*

Mission:

“The Food Project’s mission is to create a thoughtful and productive community of youth and adults from diverse backgrounds who work together to build a sustainable food system. Our community produces healthy food for residents of the city and suburbs, provides youth leadership opportunities, and inspires and supports others to create change in their own communities.”[[12]](#footnote-12)

How it works:

The Food Project has seven farms in the greater Boston area, and about 245,000 pounds (figure from 2019)[[13]](#footnote-13) of produce are grown using sustainable methods, without chemicals or fertilizers.[[14]](#footnote-14) The majority of the produce is grown at the suburban Lincoln farm. Of the 245,000 pounds, over 65,000 pounds were donated to hunger relief organizations in the Boston area, such as Boston Area Gleaners.[[15]](#footnote-15) The rest of the food is sold through CSA’s or farmers markets in Dudley, Lynn (Central Square Market and mobile market), Roxbury, and Jamaica Plain.

One of the programs that The Food Project pioneered in Boston is the SNAP/HIP (Healthy Incentives Program) program, which allows Massachusetts residents to receive a dollar for every SNAP dollar spent on eligible fruits and vegetables at farmers market, farm stands, mobile markets, and CSA programs.[[16]](#footnote-16) Through this program, low-income communities have more access to fresh, healthy foods that can often be unaffordable. The Food Project’s farmers markets, mobile markets, and farm stands are all SNAP/HIP eligible. The company is also working to get fresh produce into local corner stores and small grocery stores in the communities they serve (while also accepting SNAP/HIP), to further make fresh produce more available to these communities.

The CSA share program offers participants produce for 20 weeks through the growing season. Pickup options are available in Lincoln, Lynn, and Beverly. SNAP/HIP benefits are also eligible for the CSA, creating a more affordable option for those who need it.

The organization also has an extensive, nationally-recognized leadership program for Boston-area youth. With three different, but connected, youth programs, 100-120 high school-aged students participate in one of the three programs throughout the year, developing leadership skills and learning about sustainable agriculture, food access, social justice, volunteerism, business, and teamwork.[[17]](#footnote-17) The students are also compensated for their work, which is especially important when working with youth across racial and economic backgrounds in order to ensure that students from diverse backgrounds can participate.

The Build-a-Garden program also provides support to low-income households in Dorchester, Roxbury, and Mattapan who are looking to grow their own food. The program assists with building a raised-bed garden, and then provides tools, workshops, and support for the home gardeners before and after the beds are built.[[18]](#footnote-18) The organization also provides free gardening resources online and workshops throughout the year at the Dudley Greenhouse in Roxbury and The Food Project Kitchen in Dorchester.

Education & participation:

The Food Project offers many different education opportunities to the communities they serve through youth programs, gardening and cooking workshops, a shared greenhouse and resource center, a third-grader program through Lynn Public Schools, and building raised-bed gardens for homes and organizations:

* Three-tier youth program: in the greater Boston and North Shore regions, youth are recruited across gender, racial, and socio-economic background to participate in the Seed Crew program, with about 60-65% of the students form Boston, and 35-40% from the suburbs. After completing the 6-week summer program, they can then move onto the Dirt Crew academic year program, which is primarily on Saturdays and after-school through the academic year. After completing Dirt Crew, they can move onto Root Crew, a year-round program focusing on leadership and more advanced skills built on their previous experience from the first two programs.[[19]](#footnote-19)
* Gardening and cooking workshops: “Grow Well, Eat Well, Be Well” workshops are provided throughout the year at the Dudley greenhouse, teaching them valuable knowledge about gardening and cooking, but also connecting community members and fostering connections throughout the community.
* Dudley greenhouse: The Food Project offers this space not only as a greenhouse for community members to grow their own food, but also as a place to gather for workshops and to serve as a resource center for the community.
* “Salad Days” third-grader program: over 1,000 third graders in Lynn Public Schools have the opportunity to learn about gardening and healthy eating by planting their own lettuce, tending to their plant throughout the year, and then harvesting and eating their food.
* Build-a-Garden program: eligible low-income residents are given a raised-bed garden, gardening workshops, and other tools and resources to grow their own produce.

Funding sources:

The Food Project is primarily funded through philanthropy, with a small amount of funding through earned revenue:

* Philanthropy (85-90%)
  + ~ 50% from individuals
  + ~ 35% from institutional giving
  + ~ 10% from annual fundraising event (“The Big Shindig”)
* Earned revenue (5-10%)
  + Sales (CSA’s, farmers markets, mobile markets), workshops

Challenges:

* For their more recent program to get food into corner stores, it is difficult for them to get the produce into the corner stores, as well as making residents aware that the produce is available to them.
* Providing an adequate amount of food to communities without suburban farms to adequately supply the majority of the produce.
* Depending on contributions

How does The Food Project believe others can create the best models for connecting community farms and gardens with food justice communities?

1. Have larger farms in the suburbs to grow the amount of produce that is needed. Small urban farms are very important, but can’t physically produce the amount of food needed to meet demand.
2. Be deeply connected with the communities you are serving. Get resident input to see what changes they want to see in their community. Partner with organizations that are already well-connected in the community. Engage youth from the neighborhoods you serve.
3. Create 4-5 priorities for projects in each of the communities you serve, based on the needs of the given community.
4. Sell and donate food at accessible prices. Utilize state and federal programs (like SNAP) to do this.

**Models & Recommendations for MDAR**

*Common themes and challenges*

Across the three different case studies outlined in this report, some common themes arise across their business models that are important to note for other farms and gardens who wish to create similar programs.

1. They all rely on outside funding. None of the farms were able to generate enough revenue to be self-sustaining, and therefore rely on community volunteers, donations, or grants to run.
2. They all have youth programs. All of the farms had community engagement pieces that varied vastly, but they all incorporated youth into their programs. This strengthens the community by providing education, experience and resources to the youngest generation, which will create more opportunities for them in the future, and hopefully foster environmental stewardship and an appreciation for healthy, local food that can be passed on to future generations.
3. All of the farms use sustainable and/or organic growing practices, however none of them are certified organic. Using sustainable and organic practices is important not only because this ensures that the food produced doesn’t have trace chemicals and fertilizers that can be harmful to consume, but also because it protects the surrounding environment from potentially harmful chemicals.[[20]](#footnote-20) If the farm is in close proximity to the community, the environmental impact of the farm inputs are even more important to ensure that the surrounding community is not adversely affected by the food production. However, the cost barrier for farms to get organic certifications is extremely high, and for community farms and gardens with little to no funding, it is almost impossible to access.
4. Most of the farms have some sort of challenge in reaching their customers/consumers. In the case of Eastie Farm, not many members know that they can come harvest food for free. For The Food Project, they are having trouble making residents aware of emerging produce availability in corner stores and small food markets in their communities. Many of the gardens and farms rely on word-of-mouth to reach their customers, which can present a challenge to reaching wide-audience of community members.
5. All of the farms face challenges in the amount of produce they are able to provide in small urban spaces. The Food Project especially provides a great example of this, as the majority of their food is actually produced in Lincoln, MA, but they are mostly targeting customers in food justice communities in Boston.
6. Many farms across the state are facing challenges protecting their land from developers. Eastie Farm in particular has been facing this challenge over the past few years as the area becomes more gentrified and land values are increasing. With the support of the City of Boston, they have managed to keep their community gardens going, however, legal protections would further support the gardens, and help similar community farms and gardens facing these sorts of issues.

*Creating resources for community farms*

In order to support community farms and gardens with food-justice missions, MDAR and the commonwealth should provide resources to gardens and farms with specific food justice missions, with education and youth components, and that use sustainable and/or organic practices in their production. The following specific recommendations come directly from the farms and gardens discussed or from a synthesis of the challenges that are present across them:

1. Community gardens and farms with food justice missions are mostly non-profits with minimal resources or funding that is spread thin across a variety of programs. Creating grant, loan, or subsidy programs that either aid the gardens and farms, or aid food justice communities that buy or get produce from these organizations, could help both the consumers gain more access to fresh, affordable produce, and provide more stability and flexibility for the organizations that serve food justice communities. For example, the USDA/NIFA Community Food Projects grants program provides grants to “eligible nonprofits, tribal organizations, and food program service providers to promote self-sufficiency and increase food security in low-income communities by developing comprehensive, community-based solutions. Projects vary in scope, ranging from community gardens with market stands to marketing and consumer cooperatives, but all must involve low-income participants.”[[21]](#footnote-21) Instituting a similar program on a state-scale would likely provide smaller community farms and gardens with more adequate resources to assist food justice communities.
2. Subsidize youth programs run by community farms and gardens. By subsidizing youth programs, fair labor is provided to community farms and gardens whose largest weakness is often a lack of labor. In turn, the youth in the communities the farm is serving also receive education, work, and leadership experience that aid in a community’s strength and success. Since food justice communities very often align with low-income and/or social justice communities[[22]](#footnote-22), this also provides income and education to youth that may lack those types of opportunities.
3. Preserve urban and suburban farmland and gardening spaces through improvements in legislation, state funding, and public engagement. For example, the Agricultural Preservation Restriction (APR) program provides farmers with a tool to preserve their land, but the program’s eligibility requirements exclude small, non-profit farms and gardens.[[23]](#footnote-23) Improving the language in this program to be more inclusive of community farms and gardens with careful attention to the size requirements and gross sales requirements would help preserve land against development for future use as a benefit and resource to communities.
4. Create a resource center or hotline for community farms and gardens with information and tools about: how to improve community engagement and participation, how to get access to or apply for certifications, how to protect the land (through APR programs), how, when, and what grants they may be eligible for, workshops for improving gardening and farming techniques, and more.
5. Aid farms and gardens who have educational programs by funding or subsidizing these programs, providing educational resources for the programs, and increasing visibility of these types of events and programs.
6. Offer grants for using sustainable, climate resilient, or organic practices, and/or provide easier, cheaper pathways to organic certifications. For example, the Massachusetts Agricultural Climate Resiliency and Efficiencies (ACRE) Program offers grants for materials and labor for implementing practices that improve climate resiliency, but excludes non-profit or small-scale farms who implement these practices through the high cost barrier of requiring a minimum $25,000 average annual value of produce.[[24]](#footnote-24) Implementing a similar, small-scale program, or creating additions to the ACRE program would benefit these smaller-scale non-profit community farms and gardens. Updating the Agricultural Environmental Enhancement (AEEP) program may also be a way to be more inclusive of community farms and gardens as it has no minimum annual value of produce or acreage requirements, however, it is less inclusive to community gardens (than farms) as the farm must be used for commercial purposes.[[25]](#footnote-25)

**Conclusion**

These three case studies show how each community farm and garden faces their own problems in producing enough food, engaging with their communities, and staying afloat in an economy that highly subsidizes and favors commercial farms. The policy suggestions provided attempt to broaden the existing policies and programs that are currently exclusive to these smaller farms and gardens, while also proposing new ideas that could both assist communities and farms. By expanding and creating these policies, we can hopefully expand the accessibility of local, fresh and healthy food to communities that are currently lacking that access.

Community farms and gardens are vital to the communities they engage in. However, many of them face similar, complex challenges that require solutions that are best fixed through policies that take a more holistic approach to food systems. By creating and re-aligning programs that better serve community farms and their missions to help food justice communities, we can create a more equitable food system that serves people and communities.

1. <https://www.nal.usda.gov/afsic/community-supported-agriculture>; <http://www.communityfarms.ca/people/communFarm.shtml> [↑](#footnote-ref-1)
2. <https://www.nal.usda.gov/afsic/community-gardening> [↑](#footnote-ref-2)
3. <https://tilth.org/stories/food-justice-definitions/> [↑](#footnote-ref-3)
4. <https://www.chelseagreen.com/2014/food-justice/> [↑](#footnote-ref-4)
5. <https://tilth.org/stories/food-justice-definitions/> [↑](#footnote-ref-5)
6. <https://eastiefarm.com/mission/> [↑](#footnote-ref-6)
7. <http://www.bgood.com/our-community/our-farm/> [↑](#footnote-ref-7)
8. <https://www.aboutfresh.org/> [↑](#footnote-ref-8)
9. <https://www.bphc.org/whatwedo/homelessness/homeless-services/Pages/Job-Training-and-Education.aspx> [↑](#footnote-ref-9)
10. Interview with Casey Ballin from Hannah Farm [↑](#footnote-ref-10)
11. <https://www.bgood.com/wp-content/uploads/2019/01/1218_HF_impact-report.pdf> [↑](#footnote-ref-11)
12. <https://thefoodproject.org/about-us/> [↑](#footnote-ref-12)
13. Interview with Anne Hayes from The Food Project [↑](#footnote-ref-13)
14. <https://thefoodproject.org/farm-shares/> [↑](#footnote-ref-14)
15. Interview with Anne Hayes from The Food Project [↑](#footnote-ref-15)
16. <https://www.mass.gov/service-details/healthy-incentives-program-hip-for-clients> [↑](#footnote-ref-16)
17. <https://thefoodproject.org/seedcrew/>; Interview with Anne Hayes from The Food Project [↑](#footnote-ref-17)
18. <https://thefoodproject.org/bag/> [↑](#footnote-ref-18)
19. <https://thefoodproject.org/youth/> [↑](#footnote-ref-19)
20. <https://pdfs.semanticscholar.org/ce12/a0779a21b5214325c167f439c10efd7fb69e.pdf>;

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21. <https://sustainableagriculture.net/publications/grassrootsguide/local-food-systems-rural-development/community-food-project-grants/> [↑](#footnote-ref-21)
22. “Food Justice: What is it? Where has it been? Where is it going?” Cassidy R Hayes and Elena T Carbone. Department of Public Health, University of Massachusetts, Amherst, MA, USA. [↑](#footnote-ref-22)
23. <https://www.mass.gov/service-details/agricultural-preservation-restriction-apr-program-details> [↑](#footnote-ref-23)
24. <https://www.mass.gov/service-details/agricultural-climate-resiliency-efficiencies-acre-program> [↑](#footnote-ref-24)
25. <https://www.mass.gov/service-details/agricultural-environmental-enhancement-program-aeep> [↑](#footnote-ref-25)