

**CITY OF SOMERVILLE**  
**ORDINANCE NO. 2012-06**  
**IN THE BOARD OF ALDERMEN: August 16, 2012**

**AN ORDINANCE AMENDING THE SOMERVILLE ZONING ORDINANCE TO ENCOURAGE URBAN AGRICULTURE IN SOMERVILLE ADDING DEFINITIONS, AND AMENDING THE TABLE OF USES AND THE FOOTNOTES TO THE TABLE OF USES TO ALLOW FARMS AS ACCESSORY RESIDENTIAL USES, AND TO ALLOW COMMUNITY GARDENS, COMMUNITY FARMS AND FARMING ON MUNICIPAL LAND.**

WHEREAS, the City of Somerville is committed to increasing access to fresh, locally grown, wholesome foods for all residents; and,

WHEREAS, as a national leaders in innovative government practice, Shape Up Somerville and its local partners have established a wide and increasing variety of programs and initiatives for access to fresh food; and,

WHEREAS, state and national policies are encouraging home gardeners to produce their own food; and,

WHEREAS, there is local interest in additional community gardens, community farms and small commercial farms; and,

WHEREAS, growing local food eliminates both the need for fossil fuels in transporting food and the use of destructive chemicals that are a part of large scale food production operations; and,

WHEREAS, urban agriculture at a residential scale provides a valuable supplement to a family food budget; and,

WHEREAS, urban agriculture at a community scale provides an invaluable opportunity for students to learn about nutrition and where food comes from; and,

WHEREAS, new technologies for growing food, including indoor growing technologies such as aquaponics and hydroponics are the basis for new agricultural opportunities, partnerships and research; now,

THEREFORE, be it adopted by the Board of Aldermen, in session assembled, that the below listed sections of the Somerville Zoning Ordinance are hereby amended as identified.

1. Article 2: Definitions are hereby added to as follows (additions are underlined):

Agriculture, Urban (Urban Agriculture): An umbrella term that describes a range of food growing practices that may include the keeping of chickens and/or bees, but does not include other livestock.

Arbor: An accessory structure consisting of an open frame, freestanding or attached to another structure, with horizontal and/or vertical latticework often used as a support for climbing food or ornamental crops.

Aquaponics: The cultivation of fish and plants together in a constructed, re-circulating ecosystem utilizing natural bacterial cycles to convert fish waste to plant nutrients.

Cold Frame: An unheated outdoor structure built close to the ground, typically consisting of, but not limited to, a wooden or concrete frame and a top of grass or clear plastic, used for protecting seedlings and plants from cold weather.

Farm: The cultivation and tillage of the soil, the production, planting, caring for, treating, growing and harvesting of any agricultural, aquaculture, floricultural or horticultural commodities, the keeping and raising of hens and/or honey bees, sales subject to compliance of local, state, and federal regulations. Farming shall include aquaponic and hydroponic farms.

Farm/Greenhouse, Commercial: the primary use of a lot is commercial urban agriculture.

Farm/Greenhouse, Community: Urban agriculture or greenhouse operated by a non-profit agency

Farm, roof: Urban agriculture on a roof of a principal residential or accessory structure.

Farm, yard: Urban agriculture on a residential yard.

Farmstand: A temporary structure for the display and sale of clean, whole, unprocessed produce, eggs, or honey grown on-site.

Gardens: A planned space, set aside for the display, cultivation, and enjoyment of plants including vegetables, flowers, and fruits for private/personal use.

Garden, community: Gardens operated by the City of Somerville with a primary purpose of providing space for members of the community to grow plants for beautification, education, and recreation for personal use. Sales, processing and storage of plants or plant products are prohibited on-site.

Garden, home/yard: An accessory use on a residential lot to grow plants for consumption, beautification, or recreation for personal use. The garden may be outdoors, in accessory greenhouses or on the roof of a structure. The ownership, care and control is the responsibility of a resident of the dwelling on the lot. Sales are prohibited.

Greenhouse: A structure, primarily of transparent material, in which temperature and humidity can be controlled for the cultivation or protection of plants or other agricultural products. All greenhouse structures are subject to setback and building code requirements.

Hens: Female chickens.

Honeybee: A common domestic honeybee, Apis mellifera species.

Hoop house: A temporary accessory structure typically made of, but not limited to piping or other material covered with translucent material for the purposes of growing food or ornamental crops.

Hydroponic: The cultivation of plants in nutrient solution rather than soil.

2. Article 7: Permitted Uses, Section 7.11 Table of Uses is hereby amended as follows (additions are underlined and deletions are ~~crossed out~~):

PRINCIPAL USE (unless specified otherwise)	DISTRICT															
	RA	RB	RC	NB	CBD	BA	BB	IA	IB (18)*	IP	OS	UN	ASMD	PUD B PUD BI	AOD	
<b>4. ACCESSORY RESIDENTIAL USES</b>																
<u>k. Keeping of hens (20) (25) (26)</u>	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y		††
<u>l. Keeping of honey bees (21) (25) (26)</u>	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y		††
<u>m. Yard farm (22) (25) (26) (27)</u>	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y		††
<u>n. Roof farm (23) (25) (26) (27)</u>	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y		††
<u>o. Home/yard garden</u>	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y		††
<b>5. INSTITUTIONAL USES</b>																
<u>8. Community Gardens on Municipal Property</u>	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y		††
<b>9. SALES OR RENTAL OF GOODS OR EQUIPMENT</b>																
<u>10. Commercial Greenhouse or Nursery Farm and/or Greenhouse</u>																

PRINCIPAL USE (unless specified otherwise)	DISTRICT															
	RA	RB	RC	NB	CBD	BA	BB	IA	IB (18)*	IP	OS	UN	ASMD	PUD B PUD B1	AOD	
1. <u>Commercial farm and/or Greenhouse without keeping of honey bees and/or hens</u> : All operations conducted entirely within an enclosed building (27)																
a. less than 5,000 s.f. of gross floor area			Y	Y	Y	Y	Y	Y		Y			Y	SPSR		††
b. 5,000 to 9,999 s.f. of gross floor area				SPD (17)	SPD	SPD	Y	Y		Y			Y	SPSR		††
c. 10,000 s.f. or more of gross floor area				SPSR (17)	SPSR	SPSR	SPSR	SPSR		SPSR			SPSR-A	SPSR		††
2. <u>Commercial farm and/or Greenhouse without keeping of honey bees and/or hens</u> : Operations, in part or in whole, conducted outside an enclosed building (27)																
a. less than 5,000 s.f. of gross floor area				SP	SPD	SP	SP	SP		SP			Y	SPSR		††
b. 5,000 to 9,999 s.f. of gross floor area						SPD	SPD	SPD		SPD			SPSR-A	SPSR		††
c. 10,000 s.f. or more of gross floor area						SPSR	SPSR	SPSR		SPSR			SPSR-A	SPSR		††

PRINCIPAL USE (unless specified otherwise)	DISTRICT														
	RA	RB	RC	NB	CBD	BA	BB	IA	IB (18)*	IP	OS	UN	ASMD	PUD B PUD B1	AOD
3. Commercial farm and/or Greenhouse with keeping of honey bees and/or hens: (27)				SP	SP	SP	SP	SP		SP			SP	SP	††
4. Community Farm (25) (26) (27)															
a. Without the keeping of honey bees and/or hens	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	††
b. With the keeping of honey bees and/or hens	SP	SP	SP	SP	SP	SP	SP	SP	SP	SP	SP	SP	SP	SP	††
5. Community Greenhouse (25) (26) (27)															
a. Without the keeping of honey bees and/or hens				SP	SP	SP	SP	SP	Y	Y	Y	Y	Y	Y	††
b. With the keeping of honey bees and/or hens			SP	SP	SP	SP	SP	SP	SP	SP	SP	SP	SP	SP	††
6. Farm and/or Greenhouse as a principal or accessory use on Municipal Land and/or in Municipal Buildings (24) (25) (26) (27)															

PRINCIPAL USE (unless specified otherwise)	DISTRICT													AOD		
	RA	RB	RC	NB	CBD	BA	BB	IA	IB (18)*	IP	OS	UN	ASMD		PUD B PUD B1	
a. Without the keeping of honey bees and/or hens	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	††
b. With the keeping of honey bees and/or hens	SP	SP	SP	SP	SP	SP	SP	SP	SP	SP	SP	SP	SP	SP	SP	††

3. Article 7: Permitted Uses, Section 7.12. Footnotes to table of permitted uses, is hereby added to as follows (additions are underlined):

(20) Hens shall be subject to the following rules: 1) Hens may be kept per 7.11.4.k on residential properties only; 2) ownership, care and control of the hens shall be responsibility of a resident of the dwelling on the lot; 3) a maximum of 6 hens may be kept on a lot, although Health regulations may further limit the number and/or manner of keeping of hens on lots; 4) no roosters may be kept on lots in Somerville; 5) henhouses are subject to accessory structure setback requirements and, 6) Hens and henhouses are not permitted in front yards or in side yards that abut streets.

(21) Honey bees shall be subject to the following rules: 1) Honey bees may be kept per 7.11.4.l on residential properties only; 2) ownership, care and control of the honey bees shall be responsibility of a resident of the dwelling on the lot; 3) a maximum of 2 colonies may be kept on a lot, although Health regulations may further limit the number and/or manner of keeping of honey bees on lots; 4) structures for honey bees are subject to accessory structure setback requirements, and 5) Honey bees and beekeeping materials are not permitted in front yards or in side yards that abut streets.

(22) Yard farms shall be subject to the following rules: 1) Yard farms may be kept per 7.11.4.-m on residential properties only; 2) ownership, care and control of the farm shall be responsibility of a resident of the dwelling on the lot; 3) Land devoted to agricultural use shall be well-maintained, regularly cleared of debris and free of excessively tall weeds and grass; 4) Yard farms may include greenhouses as accessory structures, subject to applicable setbacks and 5) Accessory structures to an agricultural use shall also be well maintained.

(23) Roof farms shall be subject to the following rules: 1) Roof farms may be kept per 7.11.4.n on residential properties only; 2) ownership, care and control of the farm shall be responsibility of a resident of the dwelling on the lot.

(24) Commercial farming/greenhouse, including but not limited to hydroponic and aquaponic farming, is permitted on municipal land, in municipal buildings, on roofs of municipal buildings and/or in greenhouses on municipal land. Products from such farms may be sold off-site, or sold on-site subject to the provisions of footnote #25.

(25) On-site sale of products from these uses are allowed subject to the following provisions: 1) Sales of products shall be permitted between the hours of 9:00am and 6:00pm, May 1 – Oct. 31 of each year; 2) Sales shall be permitted not more than three (3) days per week and not more than twenty-five (25) days per year; 3) Retail sale display areas shall not exceed fifty (50) square feet; 4) One farmstand is allowed per lot; however, no sales display or structure shall be located on public sidewalk, street or block vehicle and pedestrian flow; 5) Sales display, structure, and signage must be stored out of site while not in use; 6) Signage shall be limited to one (1) sign and not exceed six (6) square feet; and, 7) Proof of annual soil testing must be posted during all sales of produce.

(26) Farms and Greenhouses shall be subject to building code requirements and any applicable rules and regulations established by the Health Department of the City of Somerville.

(27) Hoop houses, cold frames or other similar structures shall be allowed as accessory structures subject to the building code and subject to the following provisions (1) they shall not exceed a maximum height of six and one-half (6½) feet; (2) the cover shall be removed and stored when plants are not being cultivated.

4. Article 8: Dimensional Requirements, Section 8.6. Footnotes to Section 8.5 Table of Dimensional Requirements, is hereby amended as follows (additions are underlined):

11. Garages and accessory structures in residential districts: In any residence district, garages and other permitted accessory buildings shall not exceed fifteen (15) feet in height, but may extend within any side or rear yard up to but not closer than three (3) feet from any side or rear lot line, unless of fireproof construction. Arbors, hoop houses and cold frames may also extend within any front yard up to but not closer than one (1) foot from the lot line (also see §7.12.27). Replacement of pre-existing arbors not changing existing setbacks shall be permitted. However, where a Historic Carriage House is converted to principal use as part of a Historic Bed & Breakfast or a Historic Carriage House Occupation, and preexisting dimensions would be nonconforming for a principal structure, no additional zoning relief shall be required.

Approved by the Board of Aldermen:

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President

Board of Health Policy Regulations for Urban Agriculture  
in Somerville

**Definitions:**

Agriculture, Urban (Urban Agriculture): An umbrella term that describes a range of food growing practices that may include the keeping of chickens and/or bees, but does not include other livestock.

Aquaponics: The cultivation of fish and plants together in a constructed, re-circulating ecosystem utilizing natural bacterial cycles to convert fish wastes to plant nutrients.

Composting: The natural degradation of organic material, such as yard and food waste, into soil.

Farm: The cultivation and tillage of the soil, the production, planting, caring for, treating, growing and harvesting of any agricultural, aquaculture, floricultural or horticultural commodities, the keeping and raising of hens and/or honey bees, sales subject to compliance of local, state, and federal regulations. Farming shall include aquaponic and hydroponic farms.

Farm/Greenhouse, commercial: the primary use of a lot is commercial urban agriculture.

Farm/Greenhouse, Community: Urban agriculture or greenhouse operated by a non-profit agency

Farm, roof: Urban agriculture on a roof of a principal residential or accessory structure.

Farm, yard: Urban agriculture on a residential yard.

Gardens: A planned space, set aside for the display, cultivation, and enjoyment of plants including vegetables, flowers, and fruits for private/personal use.

Garden, community: Gardens operated by the City of Somerville with a primary purpose of providing space for members of the community to grow plants for beautification, education, and recreation for personal use. Sales, processing and storage of plants or plant products are prohibited on-site.

Garden, home/yard: An accessory use on a residential lot to grow plants for consumption, beautification, or recreation for personal use. The Ownership, care and control is the responsibility of a resident of the dwelling on the lot. Sales are prohibited.

Greenhouse: A structure, primarily of transparent material, in which temperature and humidity can be controlled for the cultivation or protection of plants or other agricultural products. All greenhouse structures are subject to setback and building code requirements.

Hydroponic: The cultivation of plants in nutrient solution rather than soil.

1. *Yard/Roof Farms* shall be subject to the following ONLY if fresh produce is for sale:
  - a. Only fresh, un-cut, and unprocessed produce grown on the premises may be sold on-site.

## Board of Health Policy Regulations for the Keeping of Honey Bees

### Definitions:

The following words, terms and phrases, when used in this section, shall have meanings ascribed to them in this section:

- (1) "Apiary" shall mean a place where honey bee colonies are kept.
  - (2) "Abutter" shall mean a property adjacent to the property of another.
  - (3) "Beekeeper" shall mean the person(s) responsible for the keeping of honeybees.
  - (4) "Honey Bee" shall mean any life stage of the common domestic honey bee, *Apis mellifera* species.
  - (5) "Colony" shall mean a hive and its equipment and appurtenances, including, honey bees, comb, honey pollen and brood.
  - (6) "Hive" shall mean a structure intended for the housing of a honey bee colony.
  - (7) "Honey" shall mean the natural food product made by honey bees from nectar collected from a flower's nectarines or a plant's extrafloral nectarines.
  - (8) "flyway" shall mean the direction bees fly leaving their colony; if obstructed, may cause bees to accidentally collide with the obstruction and eventually become aggravated
  - (9) "Owner" and "Beekeeper" any person who owns or controls hives or beekeeping equipment.
1. No person shall keep honeybees on their premises without obtaining a permit from the Board of Health. Application fees are of \$50 for the first year and \$25 for annual renewal with no modifications to the plan or keeper.
  2. A maximum of 2 colonies may be kept on a lot. An exemption will be made for beekeepers at the time of the passage of this ordinance. The beekeeper shall be permitted to keep the hives upon payment of a renewal fee.
  3. The beekeeper shall notify abutters of the request to keep honey bees on applicant's property.
  4. The Beekeepers shall maintain their apiaries in such manner that the same shall not become a public nuisance.
  5. The beekeeper must comply with all Massachusetts General Law's of beekeeping (330 CMR 8.00) including:
    - notify the Commonwealth of the hives within 48 hours of possession
    - mark all hives with the name of the owner, either inside or outside, to be easily found by the inspector. Branding or stencil marking or broad ink pen lettering is recommended.
    - bees moved between sunrise and sunset shall be covered with wire mesh, screen or net.
  6. Each hive shall not exceed five (5) feet in height and twenty (20) cubic feet.
  7. Hives located closer than twenty (20) feet from a principal building on an abutting lot, or on a side yard abutting a street must:
    - Provide a flyway barrier at least six (6) feet in height that shields any part of a property line.
    - The flyway barrier shall consist of a wall, fence, dense vegetation or a combination thereof for a minimum of twenty five (25) feet and meet the Zoning Code.
  8. A constant supply of fresh water shall be provided for all hives; stagnant water that could provide a breeding area for mosquitoes is not permitted.

9. Any person who keeps bees and sells honey must comply with Massachusetts Department of Public Health Food Protection Program for the sale of unprocessed honey.
10. The beekeeper must watch the Board of Health video regarding the keeping of bees in Somerville.
11. The Board of Health may suspend, revoke, or decline to renew a beekeeper permit for cause after reasonable notice to the licensee of the ground for the proposed action.
12. If the Board of Health, or its agent, determines that the hive(s) causes disturbances on, or damage to neighboring property or public areas, the Board or its agent may require that the hive be removed, at owner's expense, immediately.

- b. Soil sampling and testing is required prior to any sales. Results must be clearly posted for buyers review.
  - c. Yards must remain free of tall weeds, grasses, and rotting fruits and vegetables at all times.
2. *Community garden* shall be subject to the following:
  - a. Mechanized equipment similar in scale to that designed for household use shall be permitted. Use of larger mechanized farm equipment is generally prohibited; provided, however, that during the initial preparation of the site, heavy equipment may be used to prepare the land/soil between 7:00 a.m. and 7:00 p.m, Monday – Saturday.
  - b. Any equipment or supplies needed for garden operations shall be enclosed or otherwise screened from the street and any adjacent residential uses.
3. *Community Farm/Greenhouse* shall be subject to the following:
  - a. Annual soil sampling and testing required for all sales. Results must be clearly posted for buyers review.
  - b. Only fresh, un-cut, and unprocessed produce grown on the premises may be sold on-site.
  - c. Mechanized equipment similar in scale to that designed for household use shall be permitted. Use of larger mechanized farm equipment is generally prohibited; provided, however, that during the initial preparation of the site, heavy equipment may be used to prepare the land/soil between 7:00 a.m. and 7:00 p.m. Monday – Saturday.
  - d. Any equipment or supplies needed for garden operations shall be enclosed or otherwise screened from the street and any adjacent residential uses.
4. *Commercial Farm/Greenhouse* in the residence districts, shall be subject to the following:
  - a. Annual soil sampling and testing required for all sales. Results must be clearly posted for buyers review.
  - b. Only fresh, un-cut, and unprocessed produce grown on the premises may be sold on-site.
  - c. Any equipment or supplies needed for farm operations shall be fully enclosed or otherwise effectively screened from the street and any adjacent residential uses.
5. Massachusetts Department of Public Health Food Protection Program states that the sale of unprocessed produce, farm fresh eggs and unprocessed honey may be sold without permits (see policy standards for beekeeping and chicken keeping).
6. *Sale of produce, honey, and eggs.* Farmstands shall be allowed subject to the following:
  - a. Allowed as a temporary use provided that such temporary farmstand shall only sell
    - fresh, uncut up products grown on site
    - honey harvested from site hives
    - eggs produced onsite.
  - b. Produce grown for retail sales must have an annual soil sample testing with results posted at point of sale.
7. Composting must be done in a rodent-proof composter.

## Board of Health Regulations for the Keeping of Hens

### Definitions

The following words, terms and phrases, when used in this section, shall have meanings ascribed to them in this section:

“Hen” shall mean a female chicken

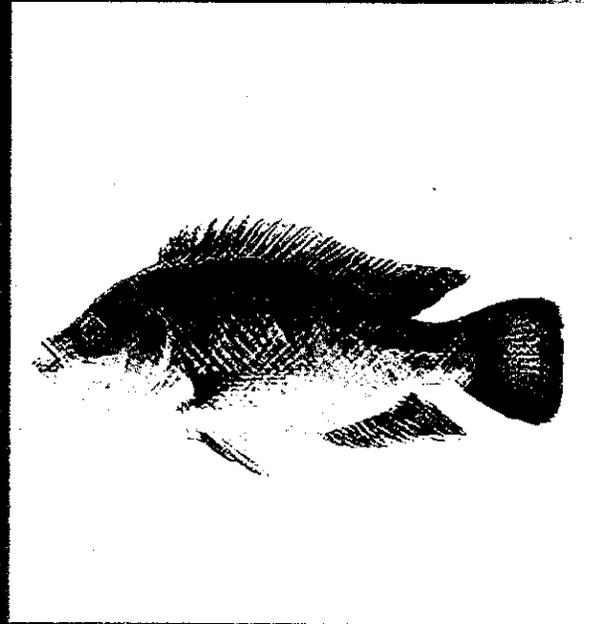
“Henhouse” shall mean an enclosed structure for hens

“Pen” a pen shall mean the enclosed outdoor space for hens

1. No person shall keep hens on their premises without obtaining a permit from the Board of Health. Application fees are \$50 for the first year and \$25 for annual renewal with no modifications to the application or owner.
2. A maximum of six (6) hens may be kept on a lot. Roosters are not allowed to be kept in Somerville. An exemption will be made for existing henhouses at the time of the passage of this ordinance and shall be permitted to keep existing hens of more than six (6) hens until they expire. Renewal fees shall apply to existing henhouses.
3. The applicant shall notify abutters of the request to keep hens on applicant's property.
4. An enclosed henhouse shall provide at least two (2) square feet per hen and an enclosed pen shall provide at least four (4) square feet of pervious surface per hen kept on the property.
5. Structures shall meet all build code requirements. Structures exceeding one hundred twenty (120) sq feet or ten (10) feet in height will require building permits and structures with electrical or plumbing shall require appropriate permits.
6. Henhouse structure will not interfere with any utility or other feature of the property that needs suitable access.
7. Henhouse structure will be located in a well-drained area that does not discharge on a public way or neighbor's property.
8. All outdoor roaming areas for hens shall be sufficiently enclosed and screened from the street and neighboring properties.
9. Hens shall not be kept within the living area of the residential structure.
10. Massachusetts Department of Public Health Food Protection Program states that the sale of farm fresh eggs must be stored and maintained at 45°F (7.2°C).
11. Noise from hens at the property boundary must conform to the City's Noise Ordinance.
12. Odors from hens, hen manure, or other hen-related substances shall not be perceptible at the property boundaries.
13. Waste shall either be composted with carbonaceous material such as hay, bedding, or leaves or stored in a sealed container until it is removed from the property.
14. Henhouses shall be cleaned at least on a weekly basis.

15. Hens shall be confined to the subject property and not allowed to wander onto other properties including City owned land.
16. Hen feed must be stored in a rodent-proof container inside the primary structure.
17. Henhouse and attached pen must be constructed securely so as to exclude predators and rodents.
18. The applicant must watch the Board of Health video regarding the keeping of hens in Somerville.
19. The Board of Health may suspend, revoke, or decline to renew a hen permit for cause after reasonable notice to the licensee of the ground for the proposed action.
20. If the Board of Health, or its agent, determines that the hen(s) causes disturbances on, or damage to neighboring property or public areas, the Board or its agent may require that the hens be removed, at owner's expense, immediately.

# THE ABC'S OF URBAN AGRICULTURE



**Somerville, MA**



# INTRODUCTION

## **City of Somerville's Urban Agriculture Ordinance**

All practices discussed in this guide are subject to local health and City ordinances as well as state and federal regulations. This guide attempts to promote best emerging practices and to provide the forms required for urban agriculture in the City of Somerville, MA. Please be aware that Urban Agriculture in Somerville is regulated by two sets of documents found here:

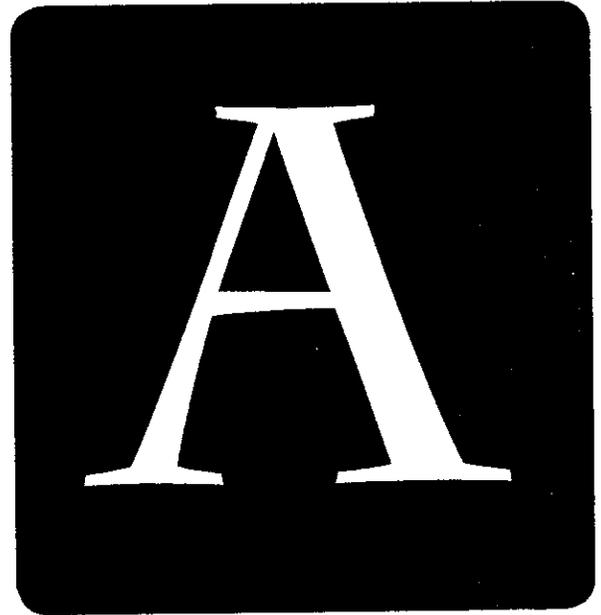
For the complete Somerville Urban Agriculture Zoning Ordinance, see:

<http://www.somervillema.gov/sites/default/files/UrbanAgOrdinanceAsApproved.pdf>

For the complete Somerville Board of Health rules, see:

<http://www.somervillema.gov/sites/default/files/All-Three.pdf>

# AGRICULTURE



*Agriculture, Urban (Urban Agriculture): An umbrella term that describes a range of food growing practices that may include the keeping of chickens and/or bees, but does not include other livestock.*

## DID YOU KNOW?

- Growing food in cities is not new; people have been doing it for a very long time.
- When you grow your own food, you know where it comes from and how it was grown.
- Growing your own food can yield a significant savings in your food bill.
- A typical 4' x 8' raised bed can yield 75-100 pounds of crops annually.
- With the right crops, you can extend the growing season from March to October.
- Growing food requires daily watering and ongoing maintenance.
- There are many Somerville gardeners and local resources from which to learn about urban agriculture.



## REQUIREMENTS

If you plan to sell what you grow:

1. A soil test is required and the results of the soil test must be clearly posted at the point of sale. *Please read the Recommendations about Soil Safety in this guide. (Pg 5)*
2. Only fresh, un-cut, and unprocessed produce grown on the premises can be sold. *Please read the Requirements for the Sales of Farm Products in this guide. (Pg 11)*

**The rules for selling crops apply to all of the types of urban agriculture.**

## **Gardens: growing food for personal use.**

**Yard Gardens** are growing spaces for personal use, not for sale, on residential lots. There is an overgrowth ordinance in the City of Somerville that requires you to keep your garden from becoming overgrown with weeds. *Please read the Agriculture Recommendations in this guide. (Pg 5-6)*

**Community Gardens** are spaces provided by the City of Somerville for residents to garden. Community gardens are located throughout the city on public land. The sale of produce and the installation of farm-stands are not allowed. Plots are generally small, so large farm equipment is not needed or allowed, except for initial site preparation. To assure positive relationships with neighbors and other gardeners, all tools and supplies must be kept in an enclosed area or in an area screened from the street. (O)

**Roof Gardens** are subject to the same rules as Yard Gardens and they may require building permits. Check with the Inspectional Services Department (ISD) to see if permits are required before installing a roof garden.

## **Farms: growing food for sale.**

**Read the Recommendations on Soil Safety (Pg 5) and the Requirements for the Sales of Farm Products (Pg 11) in this guide. Check the full zoning ordinance for all applicable regulations and permits. All State and Federal requirements specific to agricultural operations apply.**

**Yard Farms** are located in residential yards with the intent of growing produce for sale. The person who tends the garden needs to live there. Yard farms need to be well-maintained; this includes regularly clearing debris, rotting fruits and vegetables, as well as tall weeds and grasses. To extend the growing season, temporary structures including greenhouses and hoop houses are allowed as accessory residential structures. These temporary structures must meet setback requirements and be well maintained. In the case of hoop houses, they must be under 6 1/2 feet in height and the plastic cover must be removed and stored when plants are not being cultivated. Any structures with electrical or plumbing requires the appropriate building permits.(O)

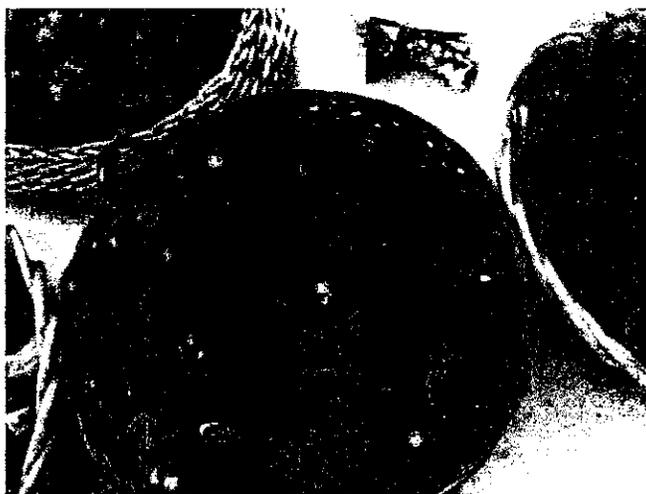
**Community Farm/Greenhouses** are operated by a non-profit agency with the intent of selling produce. No large farm equipment is allowed, except during the initial site preparation and between the hours of 7:00 am and 7:00 pm, in accordance with the City's Noise Ordinance.

**Farms/Greenhouses**, including aquaponics and hydroponic farming, are operated with the primary use of growing food for sale. See the full zoning ordinance to determine where farms are allowed and which permits are required. All State and Federal regulations apply. As with all businesses, you should contact the Planning and the Economic Development offices in City Hall for help getting started.

**Roof Farms** are farms on roofs where the intent is to sell the crops. To ensure the building has the ability to handle a roof farm, a structural assessment is required. All applicable Massachusetts building and fire codes must be met. To begin the permitting process, please contact the ISD at 617-625-6600, ext 5600.

## **Composting.**

All residential composting must be done in a rodent-proof composter. Commercial composting operations must follow local, state and federal laws.

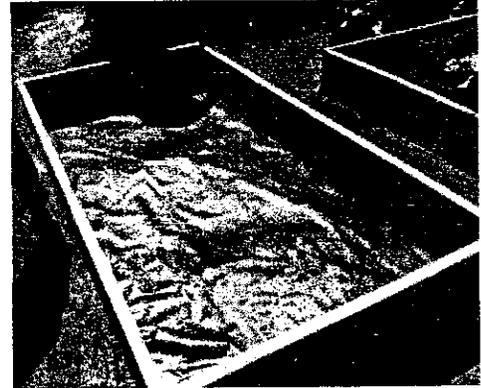


# RECOMMENDATIONS

## 1. Soil Safety

As in all older cities in the U.S., soils in Somerville can contain contaminants. As a **best practice**, it is recommended that produce be grown in **containers or raised beds** built from wood that has not been chemically treated, or another safe material. Place landscape fabric, available at hardware stores, on the ground and build the raised bed on it. This provides a barrier between the old soil and the new, while allowing water to infiltrate. Fill the raised bed with clean soil. Be sure you know where your soil comes from. Do not buy soil from someone's city yard or from an urban site, as it is likely to be contaminated. If you buy soil from a nursery or landscaper, ask where it comes from and if it has been tested for contaminants. Place gardens away from structures with flaking paint and be aware that clean soils can become contaminated by activities like the scraping of leaded paint on a nearby structure.

*If you plan to sell your produce, a soil test is required and must be posted. Please read Requirements for the Sale of Farm Products. (Pg 11)*



## Lead in Soil

On residential sites, the most common soil contaminant is lead (Pb). It has been deposited on the soil from years of industrial pollution, lead in gasoline and flaking leaded paint. In an effort to prevent childhood lead poisoning, the EPA has defined dangerous levels of lead in soil as 400 ppm in play areas and 1,200 ppm in bare soil<sup>1</sup>.

The EPA has not defined lead hazard levels for gardens; and, there are varying opinions on how much lead is too much for growing edible plants. The Massachusetts Contingency Plan identifies **300 ppm** of lead as the standard for "soil associated with unrestricted use."<sup>2</sup> In addition, the University of Massachusetts recommends not growing in soils with more than **300ppm** of total lead. Based on these guidelines, the City of Somerville recommends that produce be grown in soil with under **300 ppm** of total lead. If you intend to sell your produce, you are required to post your soil test results at the point of sale. UMASS Amherst Extension Services offers an affordable "Routine Soil Test" that includes Lead: [http://www.umass.edu/soiltest/list\\_of\\_services.htm](http://www.umass.edu/soiltest/list_of_services.htm)

Always follow these best gardening practices:

- locate gardens away from painted structures
- add compost to your soil every year
- do not let children play or garden in contaminated soil
- wear gloves when gardening, and wash hands afterwards
- wash all produce thoroughly before eating
- throw away the outer leaves of vegetables where soil particles are most likely to be located
- peel all root vegetables before eating

For recommendations on how to improve soils and grow plants in mildly contaminated soil, see:

[http://www.epa.gov/swerosps/bf/urbanag/pdf/bf\\_urban\\_ag.pdf](http://www.epa.gov/swerosps/bf/urbanag/pdf/bf_urban_ag.pdf)

<http://nepis.epa.gov/Exe/ZyPDF.cgi?Dockkey=P100BZSZ.PDF>

1 <http://www.epa.gov/lead/pubs/leadhaz.htm>

2 [http://www.mass.gov/dep/cleanup/laws/0975\\_6a.htm](http://www.mass.gov/dep/cleanup/laws/0975_6a.htm)

## 2. Pesticides and Fertilizers

The City encourages **organic gardening practices**. The use of pesticides and fertilizers is regulated by state and federal laws. Under City regulations, nothing can run-off your property on to your neighbor's lot or on to the street.

## 3. Composting

The best way to keep rodents away from your composter is to **compost properly and use a rodent-proof composter**. For rodent-proofing, the City recommends that you buy an enclosed "tumbler" composter **OR**:

1. Install a metal hardware cloth on the ground (available at hardware stores) and place the composter on it. This prevents animals from burrowing under and into your composter.
2. Site your composter at least 18" away from all structures and keep tall vegetation trimmed or mowed.
3. Keep the doors/lids closed at all times.
4. Compost properly by alternating layers of organic materials (greens) and dried materials- leafs, twigs, newspaper, etc. (browns) AND stirring the compost (see *the Resources section of this guide*). You can compost ALL garden waste, including fallen or rotting fruits and vegetables, dried plants and twigs, etc.
5. **DO NOT COMPOST** anything with fat or odor, including meat, dairy, bread, butter, oils or prepared foods.

All large-scale or commercial composting operations must follow local, state and federal laws.

## 4. Keep your Garden Clean

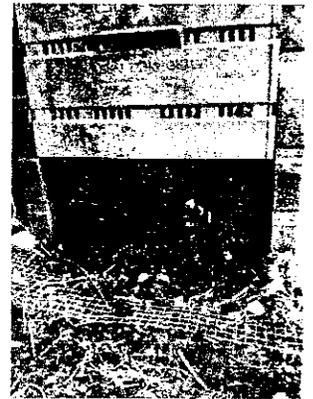
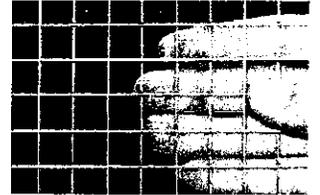
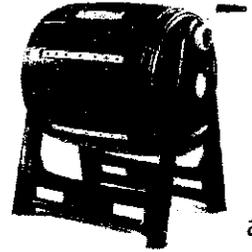
The City recommends keeping your garden as clean as possible. This requires regular maintenance. Do not leave vegetables or fruits on the ground to rot. These can attract animals. Be sure to keep your garden free of weeds and overgrowth by tending to it regularly. There is an Overgrowth Ordinance and you can be cited if your garden becomes a nuisance. Structures must also be maintained. City health inspectors can issue fines for yards or structures that are attracting rodents or otherwise violating health and nuisance regulations.

## 5. Urban wildlife

Pest fencing around gardens is recommended. Eliminate all food sources by keeping lids securely fastened on trash cans; keep the area free of any rotting fruits and vegetables; do not feed birds, pigeons or stray animals; clean up after dogs; compost properly; and control overgrowth. These are all important practices for not attracting critters or rodents.

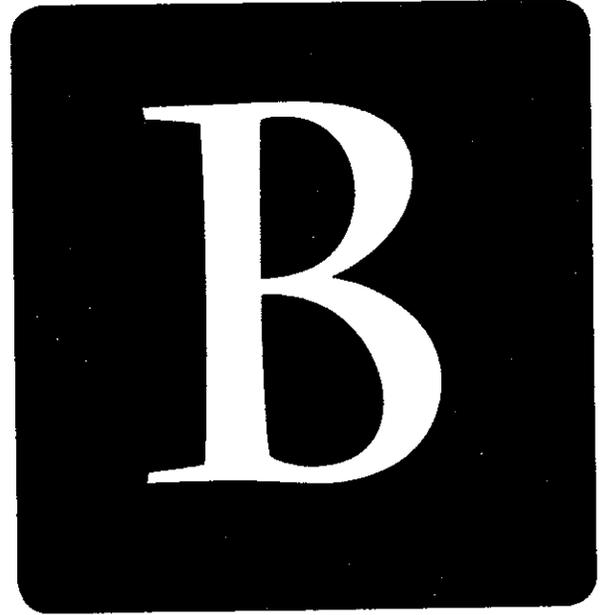
## 6. Rainwater

Rain barrels and water catchment systems are great ways to save water and money. They also keep water out of the city's stormwater system, which is important. Be sure the rain water is not contaminated (eg from a dirty roof) and that barrels have a filter to prevent mosquitos from laying eggs in standing water.



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# BEE KEEPING



*Honeybee: A common domestic honeybee, Apis mellifera species.*

## DID YOU KNOW?

- Agriculture depends on the honeybee for pollination.
- Honeybees account for 80% of all insect pollination
- "Yellow jackets" are not honey bees. Honeybees are worker bees and will not usually sting.
- Bees need a constant supply of fresh water.
- A new bee colony needs time to build a hive and honeycomb. You may not have honey the first year.
- Beekeeping is a year-round commitment.
- You cannot surrender your bees to Somerville Animal Control.
- The best way to learn about bee keeping is to take a class and connect with other beekeepers.

## REQUIREMENTS

There are Massachusetts laws that govern the keeping of honey bees (*Apis mellifera*). They can be found in 330.CMR 8.00 Chapter 128, Sect 30-36a, 38 Regulating Apiaries. All colonies must register with the Commonwealth in accordance with 330 CMR 8.00: M.G.L. c.128, § 35. See the Resources section of this guidebook for weblinks to State laws and inspectors. In addition to following MA state laws, these are the rules for the keeping of honey bees in Somerville:

### General:

1. Per MA laws, you must notify the State of your hives within 10 days of getting your bees. You are also required to mark all hives with your name, either inside or outside, to be easily found by the inspector. When moving hives or bees, you are required to cover bees with wire mesh, screen or netting. (S)
2. A "Bee Permit" is required for keeping bees in Somerville. You can find the permit in the Forms section of this book. Watching the Board of Health video about bee keeping in Somerville is a requirement of the permit. (H)



3. Beehives need to be kept in a way that they do not become a nuisance. (H)
4. You can keep a maximum of two (2) hives per property. (O) If you are rescuing a swarm, you can have more than two hives for a period of ten (10) days. (S)
5. Bees need a constant supply of fresh water, but it cannot be stagnant (still) water, because that breeds mosquitos. (H) If you are selling honey, read Requirements for the Sales of Farm Products. (Pg 11)

**Site specific:**

6. Honeybees are allowed on residential lots. Honey bees on a commercial property will be evaluated based on the primary use of the property and may require a special permit. (O)
7. You must inform your neighbors if you are keeping bees. (H)
8. Since you are responsible for them, you must live at the residence where you are keeping bees. If you are a tenant, you will need written permission from the property owner. (O)
9. Hives cannot be located closer than three (3) feet from any property line. (O)
10. Hives and beekeeping materials are not allowed in front yards or on side yards next to the street. (O)
11. If your hive is closer than twenty (20) feet from your neighbor's house, or on a side yard, you must provide a flyway barrier at least six (6) feet in height to shield any part of a property line. This flyway barrier can be a wall, solid fence, dense vegetation or a combination of these for a minimum of twenty five (25) feet long. (H)
12. Hives can't be taller than five (5) feet in height and twenty (20) cubic feet of total total area. (For example, it can measure 2'x2' and be 5' tall.) (H)

**More...**

13. Massachusetts Department of Public Health Food Protection Program allows for the sale of unprocessed honey. (S)
14. Existing beekeepers must apply for a permit. An exemption may be made for existing hives which, at the time of passage of the ordinance, exceed the two-hive limit. Once the exceeding hive has died or is otherwise removed from the property, replacements are not allowed if there are more than 2 hives.
15. The City reserves the right to refuse to allow the keeping of honeybees if they are deemed a nuisance.
16. Application fees of \$50 for the first year and \$25 for annual renewal with no modifications to the plan or keeper. (H)

## RECOMMENDATIONS

Before you invest in hives, please connect with other other beekeeper groups, such as the Middlesex County Beekeepers Association. They have great resources, classes and discussion groups for beekeepers. See the *Resources* section of this guidebook.



yellow jacket



paper wasp



honey bee



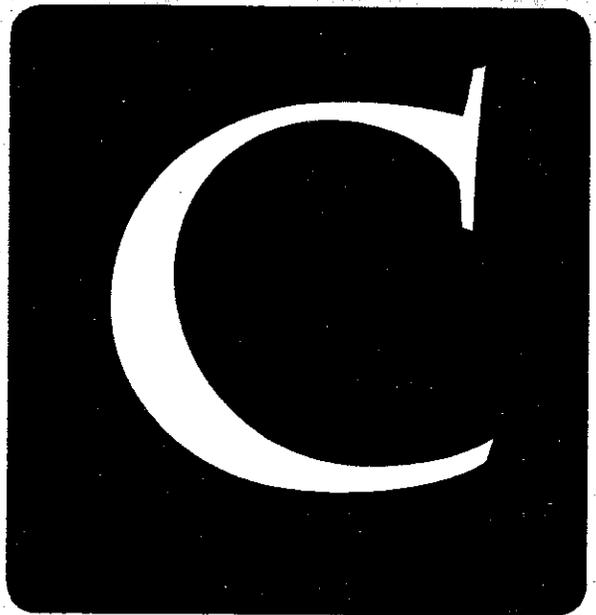
hornet



bumble bee

**Honey bees are often blamed for all bad behavior attributed to “bees.”**

# CHICKENS



*Hen: An adult, female chicken.*

## DID YOU KNOW?

- Keeping hens provides fresh eggs, a great way to connect to your food source, and entertainment.
- A healthy hen can lay an egg a day, depending on the season and the hen.
- Keeping hens requires daily feeding and maintenance.
- Hens only lay eggs for approximately 5 years, but they can live up to 10 years.
- If you order chicks online, it is difficult to be sure that they are all hens and no roosters.
- Hens start to lay eggs when they are about 4-6 months old.
- Roosters are not allowed in Somerville.
- You cannot surrender your hens, chicks or roosters to Somerville Animal Control.
- The State requires that the eggs you sell be stored and maintained at 45°F (7.2°C).

## REQUIREMENTS

### General:

1. A Chicken Permit is required in Somerville, even if you are not selling the eggs. You can find the application in the Forms section of this book. Watching the Board of Health video about keeping hens in Somerville is a requirement of the permit. (H)  
*If you are selling the eggs, please read the section on Requirements for the Sales of Farm Products. (Pg 11)*
2. Since you are responsible for them, you must live at the residence where you are keeping hens. If you are a tenant, you will need written permission from the property owner. (O)
3. No more than 6 hens are allowed per lot. Health regulations could limit the number to less than six and/or the manner in which the hens are kept. (O & H)



4. NO ROOSTERS may be kept in Somerville. (O & H)
5. Any noise from your hens needs to conform to the City's Noise Ordinance.
6. The odor from your chickens cannot be noticeable at the property boundaries. (H)
7. Chicken waste needs to be composted with a material such as hay, bedding, or leaves in a rodent-proof composter or stored in a sealed container until it is removed from the property. (H)
8. Henhouses need to be cleaned at least once a week. (H)
9. Your hens need to stay on the property. They can't wander onto another property, the street or public land. (H)
10. Hen feed must be stored in a rodent-proof container inside your home. (H)
11. Henhouses and pens need to keep predators and rodents out. (H)
12. If you are selling eggs, read *Requirements for the Sales of Farm Products*. (Pg 11)

**Site specific:**

13. Hens can be kept on residential properties.(O) Hens on a commercial property will be evaluated based on the primary use of the property and may require a special permit. (O)
14. You must inform your neighbors if you are keeping hens. (H)
15. You can't keep hens inside your house. (H)
16. Henhouses can't be closer than three (3) feet from any property line. (O)
17. Structures for hens need to meet all setback requirements.(O)
18. Hens and henhouses are not permitted in front yards or in side yards that abut streets.(O)
19. Structures need to meet all building code requirements. Structures that are more than one hundred twenty (120) sq feet or ten (10) feet in height require building permits. Any hen structures with electrical or plumbing also require the appropriate permits. (H)
20. An enclosed henhouse needs to provide at least two square feet per chicken of space. An enclosed pen needs to provide at least four (4) square feet of permeable surface per chicken. (H)
21. Henhouses can't interfere with any utilities or other property features that need access. (H)
22. Henhouses must be located in a well-drained area that does not discharge to a public way or a neighbor's property. (H)
23. All outdoor roaming areas for chickens need to be enclosed and screened from the street and neighboring properties. (H)

**More...**

24. Massachusetts Department of Public Health Food Protection Program states that the sale of farm fresh eggs must be stored and maintained at 45°F (7.2°C). (S)
25. Existing henhouse owners must apply for a permit. An exemption may be made for existing henhouses which, at the time of passage of the ordinance, contain more than 6 hens. Once a hen has died or is otherwise removed from the henhouse, replacements are not allowed if there are more than 6 hens.
26. The City reserves the right to refuse to allow the keeping of hens if they are deemed a nuisance.
27. Application fees of \$50 for the first year and \$25 for annual renewal with no modifications to the application or owner.

## RECOMMENDATIONS

- Because hens are social creatures, it is not recommended that you keep only one.
- Before getting hens, think through where and how you will keep them, including what to do when they stop laying eggs, die or if you get a rooster by mistake, etc.
- Chicken waste is an excellent garden fertilizer, but it must be composted first.
- Keep your coops clean and put waste in a rodent-proof composter. If a coop attracts rodents, it can be shut down.
- Use a pest fence around the coop and roaming area to keep other animals out.
- Connect with other chicken keepers and read the resources section of this guide before you buy hens.

# REQUIREMENTS FOR THE SALE OF FARM PRODUCTS

## 1. WHAT you can sell

The Massachusetts Department of Public Health Food Protection Program's (FPP) interpretation of farm products currently includes:

1. Fresh Produce (fresh uncut fruits and vegetables), *see soil test requirements below*
2. Unprocessed honey (Raw honey as defined by the National Honey Board: Honey as it exists in the beehive or as obtained by extraction, settling or straining without added heat.)\*
3. Maple syrup
4. Farm fresh eggs (must be stored and maintained at 45°F (7.2°C).\*)

For the sale of all other food products, you need a license as a retail food operation.

\*Please note that while you do not need a permit to sell honey or eggs, you do need a permit to keep bees and chickens.

## 2. WHERE and HOW you can sell

1. You can sell produce, eggs, maple syrup and honey between the hours of 9:00am and 6:00pm, from May 1 – October 31 of each year.
2. You are not allowed to sell your products at City-run community gardens, parks or public land.
3. To be respectful of residential areas, you can only sell your products three (3) days per week and not more than twenty-five (25) days per year.
4. Your sale area can't take up more than 50 sf of your property.
5. You can't put any sale display or farmstand on the public sidewalk or street or block vehicle or pedestrian flow.
6. Sales displays, farmstands, and signs must be stored out of site when you are not selling.
7. Only one sign is allowed and it can't be larger 6' SF (six square feet).

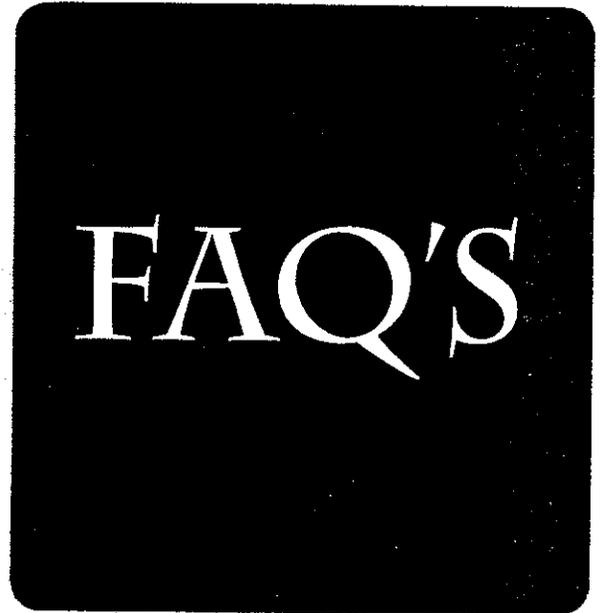
## 3. SOIL Test Requirements for selling produce

8. If sell your produce, you are required to post your **annual** soil test results at the point of sale. The City of Somerville recommends that produce be grown in soil with under 300 ppm of total lead.

*Please read the Recommendations about Soil Safety in this guide. (Pg 5)*

**Get a soil test at UMASS Amherst Extension Services:**  
[http://www.umass.edu/soiltest/list\\_of\\_services.htm](http://www.umass.edu/soiltest/list_of_services.htm)

# FREQUENTLY ASKED QUESTIONS



## **Why do I need permits?**

Permits are the way that the City can assure the health and well-being of residents and of the animals they keep. The City encourages crops to be grown safely, in clean soils. Knowing where the chickens and bees are in Somerville allows municipal departments to efficiently handle problems that arise. The City also recognizes the value of local resources and expertise and would like to facilitate the sharing of knowledge. The City of Somerville wants to encourage and promote urban agriculture in the best and healthiest way possible.

## **Do any of the permits required for urban agriculture cost money?**

Yes. The cost is \$50 the first year and \$25 every year after to keep chickens or bees.

## **In the yard...**

### **I want to grow food on my property for personal consumption. Do I need any permits?**

No.

### **Do I need a soil test to have a garden in my yard for my own use?**

No, you are not required to test your soil if you use the produce for yourself. But, you should know that soils in cities are often contaminated. *Please read the Recommendations about Soil Safety in this guide. (Pg 5)*

### **What if my soil is contaminated or I don't want to test my soil?**

If you do not test your soil, or your soil is contaminated, the City recommends growing in raised beds or containers filled with clean soil. *Please read the Recommendations about Soil Safety in this guide. (Pg 5)* You cannot sell your produce without testing your soil annually.

### **I want to keep chickens in my yard, can I do that?**

Yes. You need a permit and to follow the zoning and health rules. *See section C: Chickens. (Pg 9)*

### **I want to keep honey bees in my yard, can I do that?**

Yes. You will need to get a permit and and to follow the zoning and health rules. *See section B: Bees. (Pg 7)*

### **I don't have a yard, but my friend does. Can I keep chickens or bees in his yard?**

No. The keeping of chickens or bees is only allowed on the property where you live.

### **I rent my apartment. Can I keep chickens and bees?**

Yes, if you have enough space, get written permission from your landlord beforehand, and obtain the required permits.

### **Can I keep other animals in my yard? Like pigs, goats, rabbits, ducks or a cow?**

No, only bees and chickens are allowed as accessory uses for urban agriculture.

### **My neighbors have chickens in their yard, but they are not following the recommendations for keeping them, who can I call?**

Please call 311 to report a nuisance complaint.

## **Community Gardens...**

### **Can I sell food grown at my community garden (a community garden is defined as a garden run by the City of Somerville)?**

No. Crops grown in a community garden are for personal use and can't be sold. Farmstands are also not allowed at community gardens.

### **Can we keep chickens or bees at our community garden (a community garden is defined as a garden run by the City of Somerville)?**

No. The keeping of chickens or bees is not allowed at Somerville community gardens.

### **Can we have composters at our community garden?**

You are not allowed to bring in your own composters. Only composters that have been provided and/or authorized by the City are allowed.

## **Farms...**

### **My group wants to grow and sell food on a vacant lot that we own. Do we need a permit?**

If you are selling produce, there are requirements. *See Recommendations about Soil Safety (Pg 5)* and *Requirements for the Sale of Farm Products* in this guide. (Pg 11) See the complete Zoning Ordinance for any other requirements or contact the Planning Office at City Hall.

### **Can we keep chickens and/or bees at our farm?**

Yes, but a special permit is required. Please see the complete zoning ordinance for more information or contact the Planning Office at City Hall.

# RESOURCES



## **in Somerville...**

### **Somerville Board of Health**

617-625-6600, ext 4301

City Hall Annex

50 Evergreen Avenue

Somerville, MA 02145

Hours: Mon-Wed: 8:30am-4:30pm, Thurs: 8:30am-7:30pm, Fri: 8:30am-12:30pm.

### **Somerville Inspectional Services Department**

617-625-6600, ext 5600

1 Franey Road

Somerville, MA 02145

Mon-Fri: 8:00am- 3:45pm

### **Somerville Office of Sustainability & Environment**

Composters and rain barrels:

<http://www.somervillema.gov/departments/ose>

### **Somerville Community Growing Center**

Educational and community programs:

[www.thegrowingcenter.org](http://www.thegrowingcenter.org)

### **Somerville Public Library**

Books on gardening, beekeeping and chickens and much more:

<http://www.somervillepubliclibrary.org/>

### **Somerville Garden Club**

[www.somervillegardenclub.org](http://www.somervillegardenclub.org)

## **beyond Somerville...**

### **Agriculture**

Boston Natural Areas Network  
Master Urban Gardener and other classes and workshops.  
<http://www.bostonnatural.org/index.htm>

### **Aquaponics**

<http://extension.umass.edu/aquaculture/projects/aquaponics-umass>

### **Bees**

classes, groups and resources:  
<http://www.middlesexbeekeepers.org/index.html>

Massachusetts regulations:  
[http://www.mass.gov/agr/legal/regs/330\\_CM\\_8.00.pdf](http://www.mass.gov/agr/legal/regs/330_CM_8.00.pdf)

Registering your hive with the State:  
<http://www.mass.gov/agr/farmproducts/apiary/index.htm>

Identifying honeybees:  
<http://pollinator.com/identify/whatsbuzzin.htm>

If you see a swarm:  
<http://www.middlesexbeekeepers.org/swarm.htm>

### **Chickens**

[www.backyardchickens.com](http://www.backyardchickens.com)  
[www.mypetchicken.com](http://www.mypetchicken.com)  
<http://urbanchickens.org/>

### **Soil**

(soil test)  
University of Massachusetts Amherst Extension Services:  
[http://www.umass.edu/soiltest/list\\_of\\_services.htm](http://www.umass.edu/soiltest/list_of_services.htm)

(interpreting soil test results)  
<http://extension.umass.edu/landscape/fact-sheets/problem-soils>  
<http://www.mass.gov/dep/cleanup/laws/ssfs.htm>

(EPA guidelines)  
[http://www.clu-in.org/download/misc/urban\\_gardening\\_fact\\_sheet.pdf](http://www.clu-in.org/download/misc/urban_gardening_fact_sheet.pdf)  
[http://www.epa.gov/swerosps/bf/urbanag/pdf/bf\\_urban\\_ag.pdf](http://www.epa.gov/swerosps/bf/urbanag/pdf/bf_urban_ag.pdf)

# ATTACHMENT D

Eating the City and Town: Todmorden and Beyond

published at

<http://www.dailykos.com/story/2012/09/05/1125342/-Eating-the-City-and-Town-Todmorden-and-Beyond>

TED talk about Todmorden:

[http://video.ted.com/talk/stream/2012S/Blank/PamWarhurst\\_2012S-320k.mp4](http://video.ted.com/talk/stream/2012S/Blank/PamWarhurst_2012S-320k.mp4)

A few months ago, some people in Cambridge, MA were inspired by the example of Todmorden in the UK between Leeds and Manchester, a town that decided to grow as much of its food as possible within the town limits.

Since we started meeting, some of us have begun mapping the Cambridge local food system which already exists. It includes farmers' markets every day of the week from Memorial Day to Thanksgiving, the local growing season, and one winter market on Saturday mornings. There are City Sprouts (<http://www.citysprouts.org/>) gardens in every one of the 12 public middle schools, 15 community gardens including those at Harvard and Leslie Universities, and at least three restaurants with rooftop or container gardens. Local organizations include Pick a Pocket Garden (<http://pickapocketgarden.org/>) which is planting and maintaining public plantings of ornamentals, a yogurt-making coop, and the League of Urban Canners who will harvest and process fruit from neighborhood trees and bushes into preserves, with the owners getting 10% of the product.

The Cambridge Todmorden group may have access to three different sites for public gardens but we haven't turned any soil over yet, although we certainly plan to in the near future.

A few schools, community plots, and restaurants will not grow any appreciable percentage of the food in Cambridge, MA but it is a start. There is a local food system. We are learning how to grow it.

Todmorden has a population around 15,000. Cambridge has a population of about 100,000. The Todmorden example may not be completely applicable to Cambridge let alone cities of larger scale. However, Linköping, Sweden, a city of about 104,000 people is considering a vertical farm project to become self-sufficient in food (<http://www.good.is/post/a-vertical-greenhouse-could-make-a-swedish-city-self-sufficient/>) while Chicago is already building their first vertical farm (<http://www.plantchicago.com/>) and Berlin is planning the world's largest rooftop fish and vegetable garden (<http://www.treehugger.com/sustainable-agriculture/worlds-largest-rooftop-fish-and-vegetable-farm-planned-berlin.html>).

In the US, Growing Power (<http://www.growingpower.org/>) in Milwaukee is probably the most successful urban gardening project. Today, 1% of the food consumed in Milwaukee is grown in the city but Growing Power wants to increase it to 10% within two years. They plan to build 100 acres of greenhouses for year-round growing and have begun a 20,000 backyard garden program. You can see their founder, Will Allen, talk about their work on CSPAN's Book TV (<http://www.booktv.org/Program/13443/The+Good+Food+Revolution+Growing+Healthy+Food+People+and+Communities.aspx>)

There's even a feature length documentary on this nation-wide movement entitled "Edible City":

<http://www.youtube.com/embed/nyMRCQBvonc>

According to this film, Cuba's urban gardens can produce 16-20 kilos of food production per square meter using organic and ecological methods.

Locally, Cambridge is not alone in discussing these issues. Boston, MA has been meeting for most of the year to develop a plan for urban farms, and Concord, MA has just finished a community food assessment, "Building Local Food Connections" (<http://issuu.com/conwaydesign/docs/concordfood2012>).

George Mokray [gmake@world.std.com](mailto:gmake@world.std.com)  
617-661-2676  
Solar Archive <http://solarray.blogspot.com>  
Solar (and Other) Videos  
<http://www.youtube.com/user/gmake>

Energy (and Other Events) Weekly  
Email [gmake@world.std.com](mailto:gmake@world.std.com) to join the mailing list  
<http://hubevents.blogspot.com>

Solar IS Civil Defense

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Farmers' Markets

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Monday: Central Square  
Tuesday: Harvard Square/Science Center  
Wednesday: Kendall Square/Cambridge Center  
Thursday: Kendall Square/Kendall Street  
Friday: Harvard Square/Charles Plaza  
Saturday: Memorial Drive/Magazine Beach  
Sunday: Harvard Square/Charles Plaza

Winter Market

Saturday: Cambridge Community Center

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Community Gardens

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1. Whittemore Avenue Garden
2. William G. Maher Community Garden
3. Fresh Pond Reservation/Parkway Garden
4. McMath Park Community Garden
5. Corocoran Park Community Garden
6. Sacramento Street Community Garden
7. Field of Dreams Garden
8. Green Street Neighborhood Garden
9. Peggy Hayes Memorial Garden
10. Emily Garden
11. Squirrel Brand Community Garden
12. Moore Street Community Garden
13. Costa Lopez Taylor Park Community Garden

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City Sprouts School Gardens

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Amigos School  
Baldwin School  
Cambridgeport School  
Graham & Parks School  
Fletcher-Maynard Academy  
Haggerty School  
Kennedy-Longfellow School  
King Open School  
Martin Luther King School  
Morse School  
Peabody School  
Tobin School

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Restaurant Gardens

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Nubar, 16 Garden Street, Cambridge

Rendezvous, 502 Massachusetts Avenue, Cambridge  
Henrietta's Table, 1 Bennett Street, Cambridge - working with the Farm School, which teaches children and adults about sustainable agriculture

Green City Growers works with  
Abigail's, 291 Third Street, Cambridge  
Ole Mexican Grill, possibly Inman Square location  
B.Good, Boston  
Flatbread Pizza, Somerville  
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League of Urban Cannery  
Got fruit? Want Jam?

League of Urban Cannery is an informal volunteer organization based in Somerville/Cambridge. Our mission is to harvest and preserve 100% of the fruit growing in our local area. Every year, thousands of pounds of apples, grapes and other fruit in the city go unconsumed. LURC harvests and preserves local fruit into jams and sauce to be used throughout the season.

Do you own a fruit tree or arbor in Cambridge and Somerville and don't want to harvest all the fruit yourself? The League of Urban Cannery (LURC) will remove your unwanted fruit, can it into sauce, jam or butter and return 10% of the product to you.

During fall 2011, LURC canned over 70 pints of apple sauce and 50 pints of grape jam from local apple trees and grape arbors and returned 10% of that to the owners.

We remove fruit before it falls in your yard and makes a mess.

We give you 10% of whatever product we make from your fruit.

We schedule the exact time of the harvest in advance.

We bring a small team of no more than three experienced harvesters.

We use all our own tools.

We clean up after ourselves.

We do not charge.

If you own a fruit tree or arbor and are interested, or if you know of a fruit tree or arbor that is not being harvested, please contact us at [leagueofurbancannery@gmail.com](mailto:leagueofurbancannery@gmail.com)

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Pickapocket Garden does volunteer gardening, ornamentals so far, on public spaces like the garden at the Baptist church in Central Square

<http://pickapocketgarden.org/> website under construction

[pickapocketgarden@gmail.com](mailto:pickapocketgarden@gmail.com)

Ellen Coppinger, [ecoppinger@cambridgema.gov](mailto:ecoppinger@cambridgema.gov)

Kathy Gardner

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Harvard Food Law Society <http://hlsorgs.com/foodlaw/>

Harvard Community Garden <http://www.garden.harvard.edu/>

MIT Food and Agriculture Collaborative <http://food-ag.mit.edu/>

Lesley University Garden <http://www.lesley.edu/services/operations/green/lesley-garden.html>

Babson Food SOL - food think tank -

<http://www.babson.edu/Academics/centers/the-lewis-institute/Pages/food-sol.aspx>

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<http://CambridgeMA.GreenMap.org/> - seems to be abandoned, could be resuscitated

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<http://www.bootstrapcompost.com>

Bootstrap Compost - Greater Boston's Food Scrap Go-Getters. We are a residential and commercial food scrap pickup service based right here in Boston. For urban dwellers who want to compost but don't have the space or time, we help them keep their food scraps out of the landfill and put them to good use.

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Somerville Yogurt coop <https://sites.google.com/site/somervilleyogurtcoop/home>

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### Feeding Program

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Food For Free Committee, Inc., 11 Inman Street in Cambridge  
[www.foodforfree.org](http://www.foodforfree.org)

Produce Rescue and Delivery Program - Rescues fresh food that might otherwise go to waste and delivers to organizations that make up the emergency food network

Transportation Partnership Program - picks up food from the Greater Boston Food Bank for Cambridge food programs that do not have their own transportation

Home Delivery Program - brings food to low-income Cambridge residents who cannot access food pantries due to illness or disability

Field of Greens - Food For Free's own quarter-acre organic farming operation hosted by Lindentree Farm in Lincoln, Massachusetts.

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Bread and Jams, 50 Quincy Street, Cambridge  
617-441-3831  
adults only, breakfast and lunch

Salvation Army, 402 Massachusetts Avenue, Cambridge  
617-547-3400  
lunch (children's shelter?)

#### Monday:

Massachusetts Avenue Baptist Church, 146 Hampshire Street, Cambridge  
617-868-4853  
dinner

#### Tuesday

First Parish Unitarian Church, 3 Church Street, Cambridge  
617-876-7772  
dinner

Faith Lutheran Church, 311 Broadway, Cambridge  
617-354-0414  
dinner - second and last Tuesday of the month

#### Wednesday

Hope Fellowship Church, 16 Beech Street, Cambridge  
late dinner at the Harvard Square pit

Salvation Army, 402 Massachusetts Avenue, Cambridge

dinner

Thursday

Christ Church, Zero Garden Street, Cambridge  
617-876-0200

dinner

Women's meal (children welcome)

Union Baptist Church, 874 Main Street, Cambridge  
617-864-6885

dinner

Friday

Massachusetts Avenue Baptist Church, 146 Hampshire Street, Cambridge  
617-868-4853

dinner

Saturday

Hope Fellowship Church, 16 Beech Street, Cambridge  
lunch last Saturday of the month

Loves and Fishes

First Korean Church, 35 Magazine Street, Cambridge  
dinner, food pantry

Sunday

Food Not Bombs, 955 Massachusetts Avenue, Cambridge  
lunch/dinner Central Square

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Retail  
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Harvest Co-op in Cambridge, MA, 580 Mass. Ave., Cambridge, MA 02139  
(617) 661-1580  
E-mail [mstclair@harvest.coop](mailto:mstclair@harvest.coop) Web <http://www.harvestcoop.com>

Savenor's Market

92 Kirkland St., Cambridge, MA 02138  
(617) 576-6328

E-mail [cambridge@savenorsmarket.com](mailto:cambridge@savenorsmarket.com) Web <http://www.savenorsmarket.com>

Formaggio Kitchen, 244 Huron Ave., Cambridge, MA 02138

(617) 354-4750

E-mail [info@formaggiokitchen.com](mailto:info@formaggiokitchen.com) Web <http://www.formaggiokitchen.com>

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Restaurants  
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Stone Hearth Pizza, 1782 Mass Ave., Cambridge, MA 02140

(617) 492-1111

Web <http://www.stonehearthpizza.com>

Rendezvous Central Square, 502 Massachusetts Ave., Cambridge, MA 02139

p.m. CT Monday - Friday.

(617) 576-1900

E-mail [rendezvousadmin@gmail.com](mailto:rendezvousadmin@gmail.com)

Web <http://www.rendezvouscentralsquare.com>

Craigie On Main, 853 Main St., Cambridge, MA 02139

(617) 497-5511

Web <http://www.craigieonmain.com>

Garden At The Cellar Restaurant, 991 Massachusetts Ave., Cambridge, MA 02138

(617) 230-5880

Web <http://www.gardenatthecellar.com>

Mariposa Bakery, 424 Massachusetts Ave., Cambridge, MA 02139

(617) 876-6500

Bondir, 279A Broadway, Cambridge, MA 02139

(617) 661-0009

E-mail [info@bondircambridge.com](mailto:info@bondircambridge.com)

Web <http://www.bondircambridge.com/>

Henrietta's Table, 1 Bennett St., Cambridge, MA 02138

(617) 661-5005

Web <http://henriettastable.com>

Harvest, 44 Brattle St., Cambridge, MA 02138

(617) 868-2255

Web <http://www.harvestcambridge.com>

Blue Room, 1 Kendall Sq., Cambridge, MA 02139

(617) 494-9034

E-mail [info@theblueroom.net](mailto:info@theblueroom.net)

Web <http://www.theblueroom.net>

Cambridge Brewing Co, 1 Kendall Square, Bldg 100, Cambridge, MA 02139

(617) 494-1994

E-mail [david@cambridgebrewingcompany.com](mailto:david@cambridgebrewingcompany.com)

Web <http://www.cambrew.com>

Hungry Mother, 233 Cardinal Medeiros Ave., Cambridge, MA 02141

(617) 499-0090

E-mail [eat@hungrymothercambridge.com](mailto:eat@hungrymothercambridge.com)

Web <http://www.hungrymothercambridge.com>

Oleana, 134 Hampshire St., Cambridge, MA 02139

(617) 661-0505

Web <http://www.oleanarestaurant.com>

Clover Food Lab, 7 Holyoke Street, Cambridge, MA 02138

E-mail [rolando@cloverfoodlab.com](mailto:rolando@cloverfoodlab.com)

Web <http://www.cloverfoodlab.com>

Hi-Rise Bread Co, 208 Concord Ave., Cambridge, MA 02138

(617) 876-8766

T.W. Food, 377 Walden St., Cambridge, MA 02138  
(617) 864-4745  
E-mail [tim@twfoodrestaurant.com](mailto:tim@twfoodrestaurant.com)  
Web <http://www.twfoodrestaurant.com>

Sofra Bakery & Cafe, 1 Belmont St., Cambridge, MA 02138  
(617) 661-3161  
E-mail [info@sofrabakery.com](mailto:info@sofrabakery.com)  
Web <http://www.sofrabakery.com>

Iggy's Bread, 130 Fawcett Street, Cambridge, MA 02138  
(617) 491-7600 Fax (617) 491-8700  
E-mail [info@iggysbread.com](mailto:info@iggysbread.com)  
Web <http://www.iggysbread.com>

More at <http://www.farmfresh.org/food/csa.php?zip=02139> (and the other Cambridge zip codes)