

# New England Food Vision at The Festival



[SBN](#) is excited to be partnering for a seventh year with the [Food Solutions New England](#) (FSNE) regional network to present “The New England Village” at this year’s festival. The Village follows on the Massachusetts launch and announcement of FSNE’s “50 by 60” vision at the 2014 Boston Local Food Festival. A New England Food Vision calls for our region to build the capacity to produce and harvest at least 50% of sustainable, fair, just, and accessible food and fish for all people in New England by 2060.

The New England Village highlights a select few of our New England vendors as a sampling of how easy it is to support and celebrate our region’s interconnection, making a vision of 50 by 60 come to life! The New England Village is a feature of the Boston Local Food Festival demonstrating how states in New England are working together to realize [A New England Food Vision: 50 by 60](#).

## 2022 NEW ENGLAND VILLAGE

### Schedule

*1:00 – 2:00 PM:*

Meet the Authors of a New England Food Vision in the “50 by 60” Gallery, where you can take a closer look at the Vision and where it takes us!

*11:00 AM – 5:00 PM:*

Meet Vendors from around New England and learn more about our regional food system. Featured vendors and exhibitors in this year’s New England Village include:

- [Ackermann Maple Farm](#), Cabot, VT with maple cream, maple candy, maple sugar and maple syrup crafted in their sugar shack from their family-owned 6,400 taps and 76-acre hillside of Vermont’s sugar maples. Family-owned, family grown! Everything maple. how sweet it is!!
- [Backyard Garlic](#), Eliot ME with Backyard Garlic grinder jars and refill bags are filled with garlic grown in New Hampshire and Maine by its founders and farmer friends. Dehydrate one small batch at a time in their own dehydration facility, Backyard Garlic is 100% garlic inside the jar! Women-owned and grown!
- [Beth Bakes](#), Middleton, RI with delicious artisanal crackers in four flavors: Currant Fennel, Pumpkin Seed Cumin and Crispy Classic (plain). A member of [Hope & Main](#), these crackers are made whole grain flours, these crackers are gluten free, vegan, and nut free. For something a little spicy, try her Everything Bagel Spice crackers!
- [Heiwa Tofu](#), Rockport, ME with their iconic New England tofu grilled in toasted sesame oil, plunged in a garlicky soy -based sauce and coated in crunchy sesame seeds and paper-thin scallions. Grab a recipe card from the booth and a few packages of tofu to

recreate it at home. Heiwa Tofu's celebrated its 14<sup>th</sup> year on September 6. Happy Birthday, Heiwa Tofu!

- [Red Apple Farm](#), Phillipston, MA with a taste of their 4<sup>th</sup> generation farm. You will enjoy their locally sourced and grown specialties foods that include their own MA grown Ginger Gold apples; some sweetly dipped in caramel; freshly pressed unpasteurized apple cider. Don't miss their signature apple cider donuts made right at the Boston Public Market using their own unpasteurized apple cider, rolled in cinnamon sugar!
- [Sisters of Anarchy Ice Cream](#), Shelburne VT with its 'farm-to-cone' ice cream. Made on-site at Fisher Brothers Farm in Vermont, almost entirely with flavor elements grown on the farm by the ice cream makers.
- [World Farmers](#), Lancaster, MA with bounty from the immigrant and refugee farmers on the Flats Mentor land. Their land spans 5 land sites across Central Massachusetts, selling this season at 23 farmers markets in New England. Harvest includes seasonal vegetables and cultural crops like amaranth /callaloo, pea tendrils, and water spinach to add to plates. Greens, greens, and more greens!
- [Yamacu/Dugu Inc](#), Boston, MA with handcrafted all natural fresh ginger drinks and seasonally paired dishes. This black and women-owned West African fusion food & beverage company specializes in local. Experience the bringing together of people to healthy and diverse food and a cultural bridge to Africa with Yamacu's unique dishes and fresh pressed ginger drinks.