



FOOD DAY SOMERVILLE

Neighborhood Scavenger Hunt

Each Somerville neighborhood has places where food is grown, distributed, and eaten.
Can you find them all?

Visit each site in the neighborhood of your choosing and write which food picture was displayed there. Once you've seen them all, come to The Somerville Mobile Farmers' Market on Saturday, October 24th at either 24 North Street 11AM-1230PM or 530 Mystic Ave 1-3PM to be entered into a raffle! Complete all three neighborhoods for the grand prize, or snap a selfie at each site and post it on social media with #somervillefoodday for the social media prize!

Name, number, social media handle _____

East Somerville _____ Grown: Glen Park Community Garden
(Glen Street at Oliver Street)

_____ Distributed: East Branch Library / Somerville Mobile Farmers' Market
(115 Broadway, between Michigan Ave and Illinois Ave, market open Friday
330PM-430PM, check somervillepubliclibrary.org for library hours)

_____ Eaten: La Brasa
(124 Broadway, at Glen Street, open 8AM-1AM except Sunday 8AM-9PM)

Union Square _____ Grown: Green City Growers
(600 Windsor Place, between Columbia Street and Windsor Street)

_____ Distributed: Taza Chocolate Factory
(561 Windsor Place, at Windsor Street, open 11AM-6PM weekdays and
10AM-6PM weekends)

_____ Eaten: Neighborhood Restaurant
(25 Bow Street, open 7AM-4PM daily)

Davis Square _____ Grown: Bikeway Community Garden
(Community Path behind Rite Aid, Hours)

_____ Distributed: Davis Square Farmers' Market
(Day Street and Herbert Street, open Wednesdays 12-6PM)

_____ Eaten: Pick your own!



East Somerville

Food is grown at the **Glen Park Community Garden**. Visit somervillema.gov/departments/concom/gardens for more information on the city's community gardens. Somerville is also home to The Growing Center, a ¼ acre hands-on educational garden.

Food is distributed through **The Somerville Mobile Farmers' Market**, which brings fresh, local, affordable produce to sites across the city, including here at **Somerville's East Branch Library**. Ask the salespeople about the produce—they grow a lot of it themselves and then sell it here! The Library is a community place where you can borrow books, DVDs, music CDs, and books on CD (about food or otherwise!). You can use computers, study English, participate in children's programs, and get help using all the Library's free resources. Now, during the summer and fall, people can also purchase affordable produce. Visit the librarians inside to learn more about the library!

Food is eaten at **La Brasa**, a new restaurant for Somerville whose food draws influence from Mexico, Peru, the Middle East, and more—places where many East Somerville residents hail from. The menu circles around their wood-burning stove, for many people a symbol of home and community. Their menu rotates seasonally and changes daily depending upon availability of the produce, meat, and dairy they source from within Massachusetts. Sourcing locally is a very sustainable practice, perfect for Food Day and beyond! Be sure to check out their healthy Shape Up Approved menu items.

Union Square

Food is grown at **Groundwork Somerville's South Street Farm**. Groundwork Somerville works to improve the environment by connecting and empowering the community living in it and by promoting environmental, economic, and social well-being. South Street Farm was created to increase growing space in Somerville while addressing the intersection of health inequities and food access. Much of the produce grown here (by local teens hired by Groundwork through their youth program, Green Team) is sold at the Mobile Farmers' Markets across the city, helping people eat healthy and local in our city. By growing, distributing, and eating food all within Somerville, we can limit the financial and environmental costs of shipping food—and it's fresher, too!

Food is processed and distributed at **Taza Chocolate Factory**. Taza makes stone-ground chocolate which is uniquely-flavored and ethically-sourced directly with the farmers who grow organic cacao (the beans which are ground into chocolate). Direct sourcing helps ensure that farmers are paid fairly and minimized the miles that the cacao has to travel. The team strives for sustainability in their operations by running an energy-efficient factory, recycling and using recycled materials for packaging, and partnering with local environmental organizations.

Food is eaten at **The Neighborhood Restaurant**, a Somerville staple serving Portuguese American breakfast and lunch as well as homemade soups, cream of wheat (a community favorite), breads, wines, and more. Did you know that their beautiful outdoor seating is shaded by a real grape arbor, which they use to make homemade jelly? Check out their healthy Shape Up Approved menu which is hand-written by the owner, Sheila, every day.

Davis Square

Food is grown at the **Bikeway Community Garden**. See above community garden info.

Food is distributed at **The Davis Square Farmers' Market**, a long-running market in the heart of Davis Square selling everything from fresh produce to raw and smoked meats as well as prepared granolas, breads, and donuts. Running every Wednesday from May through November, rain or shine, holiday or not, this market has all of your local food needs in the Davis area. Visit the manager's table to learn more about the market as well as The Federation of Massachusetts Farmers' Markets.

Visit somervillefoodday.blogspot.com for more info