Welcome! Massachusetts Ice Cream Trail
Sundaes and Every Day!

From beachside ice cream stands to year-round ice cream parlors to our pastoral dairy farms, Massachusetts has you covered for all of your ice cream cravings! Our Massachusetts Ice Cream Trail brochure features more than 100 destinations where you can find your favorite flavors, swirls, soft-serves, dips, toppings, and ice cream delights, all brought to you by the hardworking farmers, and cows, of the Massachusetts dairy industry. Have fun discovering new flavors and novelty treats and sweets, and learning about the difference between a milkshake and a frappe, as you taste your way through the Commonwealth’s many popular ice cream spots. We encourage you to discover and visit our dairy farms and local ice cream businesses, and learn about the history of ice cream in Massachusetts. Use the handy map organized by region to wind your way through the Massachusetts Ice Cream Trail.

Be sure to take pictures and tag us on Facebook too! @Massachusetts Dairy Promotion Board, @MassDeptAGR, and @VisitMA. For more information: massdairy.com, MassGrown & Fresher Map and visitma.com.

Photos courtesy of:
Cover: Hubbard’s Farm, Princeton by Kaitlyn Hubbard (calf) MDAR (cow), West End Creamery, Whitinsville (dog) Furlong’s Candies & Ice Cream, Norwood (girl in red)
IFC and Page 1: Cabot’s Ice Cream & Restaurant, Newton (ice cream) | Ron’s Gourmet Ice Cream, Hyde Park (boy) | Pizzi Farm, Waltham (what’s the scoop ice cream) | Murdock Farm Dairy, Winchendon (cow)
Various cones: Cabot’s Ice Cream & Restaurant, Newton | Mad Martha’s, Oak Bluffs | Shaw Dairy Farm, Dracut | The Big Dipper, North Reading Furlong’s Candies & Ice Cream, Norwood Hornstra Farms, Norwell & Whitman

The Massachusetts Ice Cream Trail is brought to you by the Massachusetts Dairy Promotion Board, the Massachusetts Department of Agricultural Resources, the Massachusetts Office of Travel & Tourism and your local Massachusetts dairy farmers, who are dedicated to providing you with fresh, wholesome dairy products all year long.

HERE’S THE Scoop
The average dairy cow drinks between 30-50 gallons of water each day.
Greater BOSTON

Boston Children’s Museum Hood Milk Bottle
308 Congress Street, Boston, MA 02210
617-426-6500 | www.bostonchildrensmuseum.org

Bubbling Brook
1652 High Street (Route 109)
Westwood, MA 02090
781-762-9860 | www.bubblingbrook.net

Cabot’s Ice Cream & Restaurant
743 Washington Street, Newton, MA 02460
617-964-9200 | www.cabots.com

Celebrity Pizza & Dairy Bar
684 Mt. Auburn Street, Watertown, MA 02472
617-924-0009 | www.celebritypizzainc.com

Colleen’s Ice Cream and Sandwich Shop
61 High Street, Medford, MA 02155
781-395-8100 | www.colleensmedford.com

Crescent Ridge Dairy Bar
407 Bay Road, Sharon, MA 02067
781-784-2740 | www.crescentridge.com

Emack and Bolio’s
100 City Square, Charlestown, MA 02129
617-232-2753 | www.emackandbolios.com

Massachusetts dairy farms who have ice cream stands and may sell packaged ice cream.

Massachusetts dairy farms who sell packaged ice cream at their farm store.

Massachusetts ice cream stands/shops who sell Massachusetts ice cream products.

Note: Ice cream products sold at each location in this brochure are made at least partially from cows’ milk and/or cream produced on a Massachusetts dairy farm.

HERE’S THE Scoop

In 1984, President Ronald Reagan designated July as National Ice Cream Month and the third Sunday of the month as National Ice Cream Day.
Furlong’s Candies & Ice Cream
23 Cottage Street, Norwood, MA 02062
781-762-4124 | www.furlongscandies.com

Gracie’s Ice Cream
22 Union Square, Somerville, MA 02143
617-764-5294 | www.icecreamgracies.com

Furlong’s Candies & Ice Cream
23 Cottage Street, Norwood, MA 02062
781-762-4124 | www.furlongscandies.com

Gracie’s Ice Cream
22 Union Square, Somerville, MA 02143
617-764-5294 | www.icecreamgracies.com

Here’s the Scoop
Brigham’s Ice Cream was founded in 1914 by Edward L. Brigham in Newton Highlands, MA and every cone sold for 5¢.

Here’s the Scoop
Did you know that many dairy farms are diversified businesses with other agritourism activities like farm stores, corn mazes, and maple syrup operations?

Kennedy’s Ice Cream Bar
888 Main Street, Melrose, MA 02176
781-662-1770

Little Luke’s Cafe
1225 Chestnut Street, Newton, MA 02646
617-244-3424 | www.littlelukescafe.com

Lizzy’s Homemade Ice Cream
367 Moody Street, Waltham, MA 02453
781-893-6677 | www.lizzysicecream.com

Oake Knoll Farms
70 North Street, Foxborough, MA 02035
866-472-9645 | www.oakeknollfarms.com

Honeycomb Creamery
1702 Massachusetts Avenue, Cambridge, MA 02138
617-714-3983 | www.honeycombcreamery.com

Ice Cream Beach Club
10 Mechanic Street, Foxborough, MA 02035
www.icecreambeachclub.com
Howard Johnson opened his first ice cream parlor in 1925, in Quincy, MA with 28 flavors made with buttercream for a richer taste.

**Pizzi Farm Ice Cream**
495 Lincoln Street, Waltham, MA 02451
781-891-1032  |  www.pizzifarm.com

**Ron’s Gourmet Ice Cream**
1231 Hyde Park Avenue, Hyde Park, MA 02136
617-364-5274  |  www.ronsicecream.com

**Sweeties**
48 Corinth Street, Roslindale, MA 02131
617-858-1333  |  www.sweeties-social.com

**The Big Dipper**
327 Main Street, North Reading, MA 01864
978-668-4444  |  www.thebigdippernr.com

**The Original Boston Frosty**
Corner of Boylston Street/Arlington Street
Boston, MA 02116
781-826-1151  |  www.bostonfrosty.net

Photos courtesy of:
Pages 2-3: West End Creamery, Whitinsville (farm in header)
Honeycomb Creamery Ice Cream, Cambridge (ice cream in header)
Cabot’s Ice Cream & Restaurant, Newton (interior)
Pages 4-5: Boston Children’s Museum Hood Milk Bottle, Boston (milk bottle) | Mad Martha’s, Edgartown, Oak Bluffs, Vineyard Haven, Martha’s Vineyard (spoons) | Gourmet Ice Cream, Dedham (ice cream sandwiches with sprinkles) | Smith’s Country Cheese, Winchendon (cows)
Pages 6-7: Shaw Dairy Farm, Dracut (cows) | Dunajski Dairy, Peabody (milk containers) | Cabot’s Ice Cream & Restaurant, Newton (man eating) | Ron’s Gourmet Ice Cream, Hyde Park (cups of ice cream) | Pizzi Farm, Waltham (ice cream cone)
Boston Hill Farm
1370 Turnpike Street (Route 114)
North Andover, MA 01845
978-681-8556 | www.bostonhillfarm.com

Carl’s Cones
185 Washington Street, Gloucester, MA 01930
978-879-4051 | www.carlscones.com

Chelmsford Creamery
131 Gorham Street, Chelmsford, MA 01824
978-458-0100 | www.chelmsfordcreamery.com

Connors Farm
30 Valley Road
Danvers, MA 01923
978-777-1245 | www.connorsfarm.com

Farmer Daves
437 Parker Road, Dracut, MA 01826
978-454-3434 | www.farmerdaves.net

Chelmsford Creamery
131 Gorham Street, Chelmsford, MA 01824
978-458-0100 | www.chelmsfordcreamery.com

Here’s the Scoop
Vanilla is the number one flavor of ice cream with chocolate coming in second.

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Hodgies Too Ice Cream
251 Low Street, Newburyport, MA 01950
978-255-2163 | www.hodgiestooicecream.com

Hodgies Too Ice Cream
136 Rabbit Road, Salisbury, MA 01952
978-463-0214 | www.hodgiestooicecream.com

Holy Cow Ice Cream Cafe
80 Pleasant Street, Gloucester, MA 01930
978-281-0313 | www.holycowicecreamcafe.com

Holy Cow Ice Cream Cafe
86 Andover Street, Peabody, MA 01960
978-587-2255 | www.holycowicecreamcafe.com

Holy Cow Ice Cream Cafe
181 Fort Ave, Salem, MA 01970
978-498-4387 | www.holycowicecreamcafe.com

Long Hill Orchard & The Big Scoop
520 Main Street (Route 113), West Newbury, MA 01985
978-363-2170 | www.longhillorchard.com

HERE’S THE Scoop
Cows have a great sense of smell. They can smell something from up to six miles away.
Mac's Dairy Farm, LLC
1863 Main Street, Tewksbury, MA 01876
978-851-9565 | www.macsdairy.com

Meadowlands Ice Cream
328 N Billerica Road, Tewksbury, MA 01876
351-500-6519
www.toasttab.com/meadowlandsicecream

Richardson’s Farm
156 South Main Street, Middleton, MA 01949
978-774-5450 | www.richardsonsicecream.com

Shaw Farm Dairy
204 New Boston Road, Dracut, MA 01826
978-957-0031 | www.shawfarm.com

Smolak Farms
315 South Bradford Street, North Andover, MA 01845
978-682-6332 | www.smolakfarms.com

The Ice Cream Store
14 Bearskin Neck, Rockport, MA 01966
978-546-7500 | www.rockporticecream.com

Tully Farms Dairy
446 Pleasant Street, Dunstable, MA 01827
978-649-6687 | www.tullyfarms.com

HERE’S THE Scoop
Each 8 oz glass of cow milk includes 9 essential nutrients your body needs to grow.

Photos courtesy of:
Pages 8-9: Tully Farms Dairy, Dunstable (header image of farm) and (man in truck) | MDAR (cows) | Richardson's Farm, Middleton (tractor and sign)
Pages 10-11: MDAR (cows) | The Big Dipper, North Reading (ice cream cone) | North of Boston Convention & Visitors Bureau (family) | Great Brook Farm, Carlisle (interior) and (sign)
Pages 12-13: Tully Farms Dairy, Dunstable (packaged ice cream) Addison Choate and the North of Boston Convention and Visitors Bureau (woman with bike) | Richardson's Farm, Middleton (single cup of ice cream) | Tully Farms Dairy, Dunstable (cups of ice cream)
Dairy farming has been a part of Massachusetts agriculture ever since settlers brought cows to Plymouth in 1624.

**KEY**

- Massachusetts dairy farms who have ice cream stands and may sell packaged ice cream.
- Massachusetts dairy farms who sell packaged ice cream at their farm store.
- Massachusetts ice cream stands/shops who sell Massachusetts ice cream products.

Note: Ice cream products sold at each location in this brochure are made at least partially from cows’ milk and/or cream produced on a Massachusetts dairy farm.
Here’s the Scoop

Waffle cones beat out sugar cones 29% to 12% among consumers but 27% of consumers prefer to eat their ice cream out of a bowl. Source: IDFA
Photos courtesy of:
Pages 14-15: Joyful Scoops, Middleboro (header image of store) Kaitlyn Hubbard, Spencer (cow) | Joyful Scoops, Middleboro (boy)
Pages 16-17: B’s Ice Cream, Marshfield (cone and board) | Joyful Scoops, Middleboro (dog) | B’s Ice Cream, Marshfield (ice cream cups) Joyful Scoops, Middleboro (sign) | Gellar’s Ice Cream, Plymouth (ice cream)
Pages 18-19: Joyful Scoops, Middleboro (wall) | Appleton Farm, Ipswich and MDAR (cow) | The International Dairy Foods Association (America’s Favorite Ice Cream graphic) | Barstow’s Dairy Store and Bakery, Hadley (cow)

HERE’S THE Scoop
It takes 12 pounds of milk to make one gallon of ice cream.

Value of Dairy Farming
Massachusetts farms are an important part of our rural landscape and character. Agriculture is part of our heritage and the history of our communities. Farms provide scenic vistas, open space, soil and water resource protection, wildlife habitat, community economics, and healthy local foods critical for quality of life. dairy farming is essential to the vitality and diversity of Massachusetts agriculture and maintains approximately 113,600 acres of open space and rural character, and circulates approximately $61 million to the local economy annually.
Four Seas Ice Cream
360 South Main Street, Centerville, MA 02632
508-775-1394 | www.fourseasicecream.com

Ghelfi’s Candies and Ice Cream of Cape Cod
228 Main Street, Falmouth, MA 02540
508-457-1085 | www.shipchocolates.com

Ghelfi’s Candies and Ice Cream of Cape Cod
22 Steeple Street, Mashpee, MA 02649
508-477-8001 | www.shipchocolates.com

Holy Cow Ice Cream Cafe
671 Main Street, Dennisport, MA 02639
508-619-7957 | www.holycowicecreamcafe.com

Lil’ Caboose Ice Cream
1279 Route 28, South Yarmouth, MA 02664
508-258-0065 | www.lilcaboose.com

Note: Ice cream products sold at each location in this brochure are made at least partially from cows’ milk and/or cream produced on a Massachusetts dairy farm.
**Mad Martha’s**  
7 N. Water Street, Edgartown, MA 02539  
202-492-3072 | www.madmarthas.com

**Mad Martha’s**  
12 Circuit Avenue, Oak Bluffs, MA 02557  
202-492-3072 | www.madmarthas.com

**Mad Martha’s**  
24 Union Street, Vineyard Haven, MA 02568  
202-492-3072 | www.madmarthas.com

**Sundae School Ice Cream**  
381 Lower County Road, Dennisport, MA 02639  
508-394-9393 | www.sundaeschool.com

**The Juice Bar**  
12 Broad Street, Nantucket, MA 02554  
508-228-5799 | www.ackjuicebar.com

**Whistle Stop Ice Cream**  
14 Central Square, Mashpee, MA 02649  
508-419-1553 | www.whistlestopicecream.com

**Whistle Stop Ice Cream**  
430 Shore Road, Monument Beach, Bourne, MA 02553  
508-759-8958 | www.whistlestopicecream.com

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**HERE’S THE Scoop**

Dairy cows aren’t always black and white. Some of the most common breeds found in Massachusetts include Holstein, Red & White Holstein, Jersey, Brown Swiss, Ayrshire, Milking Shorthorn, and Guernsey.

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Photos courtesy of:

Pages 20-21: The Juice Bar, Nantucket (header image of waffle cones) | Mad Martha’s, Edgartown, Oak Bluffs, Vineyard Haven, Martha’s Vineyard (cups of ice cream) and (sign) Mermaid Farm & Dairy, Chilmark and MDAR (cow) Four Seas Ice Cream, Centerville (historical image)

Pages 22-23: Cape Cod Chamber of Commerce (boy) Mad Martha’s, Edgartown, Oak Bluffs, Vineyard Haven, Martha’s Vineyard (ice cream brownie) | The Juice Bar, Nantucket (row of cones) | Barstow’s Dairy Store and Bakery, Hadley (cows)
Central Massachusetts

**Black Cow**
1397 Main Street, Millis, MA 02054
508-376-4884 | [www.blackcowicecream.com](http://www.blackcowicecream.com)

**Carter & Stevens Farm**
500 West Street, Barre, MA 01005
978-355-4940 | [www.carterandstevensfarm.com](http://www.carterandstevensfarm.com)

**Chevy’s Ice Cream**
191 Pulaski Boulevard
Bellingham, MA 02019
508-883-0000

**Eastleigh Farm**
1062 Edmands Road, Framingham, MA 01701
508-656-0063 | [www.eastleighfarm.com](http://www.eastleighfarm.com)

**Elmhurst Dairy Farms**
342 West Main Street, Millbury, MA 01527
508-865-2158 | [www.facebook.com/elmhurstdairyfarms](http://www.facebook.com/elmhurstdairyfarms)

**Gibby’s Famous Ice Cream**
42 Sunderland Road, Worcester, MA 01604
508-753-1095

**Hanson’s Farm**
20 Nixon Road, Framingham, MA 01701
508-877-3058 | [www.hansonsfarmframingham.com](http://www.hansonsfarmframingham.com)

**Hollis Hills Farm**
340 Marshall Road, Fitchburg, MA 01420
978-696-3130 | [www.hollishillsfarm.com](http://www.hollishillsfarm.com)

**HERE’S THE Scoop**
Hot fudge, whipped cream, and caramel sauce are the top three most popular ice cream toppings.
*Source: IDFA*

**KEY**
- Massachusetts dairy farms who have ice cream stands and may sell packaged ice cream.
- Massachusetts dairy farms who sell packaged ice cream at their farm store.
- Massachusetts ice cream stands/shops who sell Massachusetts ice cream products.

*Note: Ice cream products sold at each location in this brochure are made at least partially from cows’ milk and/or cream produced on a Massachusetts dairy farm.*
Lilac Hedge Farm
216 Wachusett Street, Rutland, MA 01542
774-245-5367 | www.LilacHedgeFarm.com

Rota Spring Farm
117 Chace Hill Road., Sterling, MA 01564
978-365-9710 | www.rotaspringfarm.com

Murdock Farm & Dairy Bar
62 Elmwood Road, Winchendon, MA 01475
978-297-2196
www.facebook.com/MurdockFarmDairyDairyBar

Smith’s Country Cheese
20 Otter River Road, Winchendon, MA 01475
978-939-5738 | www.smithscountrycheese.com

Murphy’s Eats & Treats, Inc.
911 Edgell Road, Framingham, MA 01701
508-434-7744 | www.murphysframingham.com

New City Microcreamery
28 Main Street, Hudson, MA 01749
978-261-5236 | www.newcitymicrocreamery.com

**Here’s the Scoop**
Friendly’s Ice Cream was founded in 1935 by the Blake Brothers in Springfield, MA and still operates 26 stores in Massachusetts.

**History of Massachusetts Dairy Farms**
Massachusetts has a rich history of agricultural land use dating back to the cultivation by the native peoples. Between 1620 and 1649, twenty thousand English settlers arrived to establish permanent agricultural settlements along the coastal plains and major rivers. European husbandry was adapted to New England soils and climate, incorporating elements of the native ecological system such as cultivated crops, meadow grasses, fish and game. The colonists worked together to till fields, growing crops and cutting native grasses for hay to feed the livestock. Cattle were most important, providing milk, butter, cheese, meat, leather, manure and oxen to work the fields. Livestock shared common pasture in meadows and marshes and untilled fields as part of a single herd during the day, and then were enclosed in a community fence at night. New generations of settlers filled the coastal region with farms and then moved inland from the coast and upward from tidal rivers toward the uninhabited interior. There they created self-sufficient homestead farms. They cleared the land to build cabins for their families and fences for livestock. By the late 1600s, most farms were independently owned and operated.
Still Four Corners
224 Barre Paxton Road, Rutland, MA 01543
508-886-6666 | www.stillfourcorners.com

Sub Zero Nitrogen Ice Cream
91 Main Street, Ashland, MA 01721
508-202-9790
www.facebook.com/subzeroicecream.ashland

Sunshine Farm
41 Kendall Avenue, Sherborn, MA 01770
508-655-5022 | www.sunshinefarmma.com

Swirls & Scoops
68 Worcester Street, Grafton, MA 01536
508-839-9036

Tangerini’s Spring Street Farm
139 Spring Street, Millis, MA 02054
508-376-5024 | www.tangerinisfarm.com

Trombetta’s Farm
655 Farm Road, Marlborough, MA 01752
508-485-6429 | www.trombettasfarm.com

West End Creamery
481 Purgatory Road, Whitinsville, MA 01588
508-234-2022 | www.westendcreamery.com

Whittier Farms
90 Douglas Road, Sutton, MA 01590
508-865-1053 | www.whittiers.com

Photos courtesy of:
Pages 24-25: Barstow’s Dairy Store and Bakery, Hadley (header image of cows) | Lilac Hedge Farm, Rutland (boy and girl) and (ice cream treat)
Pages 26-27: West End Creamery, Whitinsville (sign and cone) | Elmhurst Dairy, Millbury (boy with calf) | MDAR (historical image)
Pages 28-29: West End Creamery, Whitinsville (farm) | Langwater Farm, North Easton (two girls) | Trombetta’s Farm, Marlborough (ice cream)
Western Massachusetts

- **Barstow’s Dairy Store and Bakery**
  172 Hockanum Road (Route 47), Hadley, MA 01035
  413-586-2142 | www.barstowslongviewfarm.com

- **Elsie’s Creamery at Randall’s Farm**
  631 Center Street, Ludlow, MA 01056
  413-589-7071 | www.randallsfarm.net

- **Ferrindino Maple, LLC**
  284 Glendale Road, Hampden, MA 01036
  413-374-7511 | www.ferrindino.com

- **Scoop**
  Barstow’s Dairy Store and Bakery
  172 Hockanum Road (Route 47), Hadley, MA 01035
  413-586-2142 | www.barstowslongviewfarm.com

**Note:** Ice cream products sold at each location in this brochure are made at least partially from cows’ milk and/or cream produced on a Massachusetts dairy farm.

- **Flayvors of Cook Farm**
  129 S. Maple Street, Hadley, MA 01035
  413-584-2224 | www.flayvors.com

- **Herrell’s Ice Cream**
  8 Old South Street, Northampton, MA 01060
  413-586-9700 | www.herrells.com

- **High Lawn Farm**
  535 Summer Street, Lee, MA 02138
  413-243-0672 | www.highlawnfarm.com

**KEY**

- Massachusetts dairy farms who have ice cream stands and may sell packaged ice cream.
- Massachusetts dairy farms who sell packaged ice cream at their farm store.
- Massachusetts ice cream stands/shops who sell Massachusetts ice cream products.

**Here’s the Scoop**

Soft serve ice cream was invented in 1938 by J. F. McCullough and his son Alex in Illinois and they would later start Dairy Queen.
Most dairy cows are milked two to three times per day. On average, a cow will produce 6-8 gallons of milk each day.
Greater Boston
- Boston Children’s Museum Hood Milk Bottle
- Bubbling Brook
- Cabot’s Ice Cream & Restaurant
- Celebrity Pizza & Dairy Bar
- Colleen’s Ice Cream and Sandwich Shop
- Crescent Ridge Dairy Bar
- Emack and Bolio’s
- Furlong’s Candies & Ice Cream
- Gracie’s Ice Cream
- Honeycomb Creamery
- Ice Cream Beach Club
- Kennedy’s Ice Cream Bar
- Little Luke’s Cafe
- Lizzzy’s Homemade Ice Cream
- Mac’s Dairy Farm, LLC
- Long Hill Orchard & The Big Scoop
- Meadowlands Ice Cream
- Richardson’s Farm
- Shaw Farm Dairy
- Smolak Farms
- The Ice Cream Store
- Tully Farms Dairy

South of Boston
- Acushnet Creamery
- Annie’s Ice Cream Shack
- Annie’s Ice Cream Shop
- B’s Homemade Ice Cream
- Bay State Creamery
- Bliss Restaurant
- B’s Homemade Ice Cream
- Farfar’s Danish Ice Cream Shop
- Flannel Cow Creamery
- Gellar’s Ice Cream
- Hornstra Farms
- Hornstra Farms
- Joyful Scoops
- Langwater Farm
- Pinky’s at Nelson Beach
- Sugar Hill Dairy at Hanson Farm Inc.
- Vineyard Farm

Cape Cod & The Islands
- Four Seas Ice Cream
- Ghelfi’s Candies and Ice Cream
- Ghelfi’s Candies and Ice Cream
- Holy Cow Ice Cream Cafe
- LIF Caboose Ice Cream
- Mad Martha’s
- Mad Martha’s
- Mad Martha’s
- Sundae School Ice Cream
- The Juice Bar
- Whistle Stop Ice Cream
- Whistle Stop Ice Cream

Central Massachusetts
- Black Cow
- Carter and Stevens Farm LLC
- Chey’s Ice Cream
- Eastleigh Farm
- Elmhurst Dairy Farms
- Gibby’s Famous Ice Cream
- Hanson’s Farm
- Hollis Hills Farm
- Lilac Hedge Farm
- Murdock Farm & Dairy Bar
- Murphy’s Eats & Treats, Inc.

North of Boston
- New City Microcreamery
- Rota Spring Farm
- Smith’s Country Cheese
- Still Four Corners
- Sub Zero Nitrogen Ice Cream - Ashland
- Sunshine Farm
- Swirls & Scoops
- Tangerini’s Spring Street Farm
- Trombetta’s Farm
- West End Creamery
- Whittier Farms

West of Boston
- Barstow’s Dairy Store and Bakery
- Elsie’s Creamery at Randall’s Farm
- Ferrindino Maple, LLC
- Flavors of Cook Farm
- Herrell’s Ice Cream
- High Lawn Farm
- Maple Valley’s Scoop at the Silos
- McCray’s Country Creamery
- Mt Tom’s Homemade Ice Cream
- North Hadley Homemade Ice Cream
- Rice Fruit Farm
- Rondeau’s Dairy Bar
- The Apple Place
- Townline Ice Cream LLC

South of Boston
- Murphy’s Eats & Treats, Inc.
- Acushnet Creamery
- Annie’s Ice Cream Shack
- Annie’s Ice Cream Shop
- B’s Homemade Ice Cream
- Bay State Creamery
- Bliss Restaurant
- B’s Homemade Ice Cream
- Farfar’s Danish Ice Cream Shop
- Flannel Cow Creamery
- Gellar’s Ice Cream
- Hornstra Farms
- Hornstra Farms
- Joyful Scoops
- Langwater Farm
- Pinky’s at Nelson Beach
- Sugar Hill Dairy at Hanson Farm Inc.
- Vineyard Farm
A Day in The Life Of A Dairy Farmer

MASSACHUSETTS DAIRY STATS

• Massachusetts is home to 95 dairy farms that contribute more than $61 million to the Massachusetts local economy, annually, and produce more than 20 million gallons of fresh, nutritious, wholesome milk, some of which is used to make value added products such as cheese, yogurt, butter, and ice cream every year.

HAPPY COWS REQUIRE GOOD CARE

• Dairy farmers depend on healthy cows for their livelihoods. Dairy herds are provided with a nutritious diet, regular medical care, and comfortable and clean living conditions. A cow’s health is of the utmost importance to dairy farmers because dairy cows must be well-cared-for to produce high quality, wholesome milk.

• Dairy farmers employ professional nutritionists to develop a scientifically formulated, balanced, and nutritious diet for their cows. Diets include hay, grains, protein sources, and a balance of essential vitamins and minerals.

• Dairy cows have access to feed, as well as fresh, clean water every day. Many dairy farms use “free-stall housing,” which is a type of barn that allows cows to eat, drink, and sleep whenever and wherever they choose. These barns also provide shade and protection from the elements. Inside these barns, farmers provide comfortable bedding for the cows in the form of sand, wood chips, recycled shredded rubber, or mattresses.

• Dairy cows receive regular veterinary care, including periodic check-ups, preventative vaccinations, and prompt treatment of illness.

• Being a dairy farmer is more than a full-time commitment! Dairy farmers spend all day working hard to care for their cows. Morning chores start at about 5 am and include feeding and prepping their cows for milking. Depending on the herd size milking can take up to four hours. Then the milking parlor and milking equipment are thoroughly cleaned. Every day, cows are fed and milked 2-3 times per day. Cows, like a lot of people, do better with a routine, but nothing is predictable on a dairy farm!

• Feeding and milking cows aren’t the only daily chores farmers have to do. They also spend their day tending to calves, cleaning the barn, scheduling veterinary visits, planting feed crops, mowing, handling milk pick up logistics, as well as barn and equipment maintenance. Dairy farmers are also business managers; they spend time managing staff, ordering supplies and equipment, accounting, and attending business meetings.

DISPELLING MYTHS

• There are never antibiotics in milk because it is illegal. Even with the best prevention programs, animals can become sick or injured. When this happens, the judicious and responsible use of antibiotics or medicine, under the supervision of a veterinarian, may be necessary to treat the animal. When a cow gets her medicine, her milk is separated from the rest of the herd’s milk and disposed of, so her milk does not enter the food supply. She is not put back into the milking herd until the antibiotics have cleared her system. As another layer of inspection, after milk leaves the farm it is tested at the processing plant for the most commonly used antibiotics. Any milk that tests positive cannot be sold to the public. Dairy is one of the most regulated and inspected industries in agriculture.

• Most dairy farmers live and work on their farms, so it’s important to them to protect the land, water, and air for their families, surrounding communities, and future generations.

The Massachusetts Dairy Promotion Board and your local Massachusetts dairy farmers are dedicated to providing you with fresh, wholesome dairy products all year long. The Board develops programs and policies with the goal to increase the consumption of fresh Massachusetts dairy products.

Massachusetts Dairy Promotion Board
225 Turnpike Road - 3rd Floor, Southborough, MA 01772
617-655-3540 | www.massdairy.com

The Massachusetts Office of Travel & Tourism (MOTT) is the state agency dedicated to promoting Massachusetts as a leisure-travel destination. An essential part of the state’s economy, tourism generates $1.9 billion in state and local taxes and $24.2 billion in tourism-related spending, supporting 131,200 in-state jobs.

(Massachusetts Department of Agricultural Resources)

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