RSVP for our Speaker Series this Wednesday!

Sacred Cow: The Nutritional, Environmental and Ethical Case for Better Meat

Diana Rodgers RD, LDN, NTP - Dietitian, farmer, author, filmmaker, producer and host of the podcast and blog, *The Sustainable Dish*.

17 Days to Go!

We have 17 days to go for the Green Match Challenge to make a more sustainable future for the Farm and the All Seasons Barn. So far we’re at $22,600 of $75,000.

Right now your donation will count 2x!

Donate here

Learn more about the Green Match Challenge and [The All Seasons Barn Project](#).

We are currently raising money to build a year-round facility at the Farm called the All Seasons Barn. Building this multi-purpose barn is a crucial step in ensuring the future of Wright-Locke Farm. The All Seasons Barn will allow us to operate all year-long and will expand and enhance our popular programming.

DONATE HERE

Spoon Carving is back!

Space is limited so sign up now to reserve a spot!

Want to learn how to create and carve your very own spoon from a split log? Join us on Saturday, June 15th in the 1827 Barn from 9am-12pm as Alyssa Pitman from [Spire Woodshop](#) teaches us about different types of wood, tools and techniques for producing a beautiful handmade spoon. Cost includes supplies and instruction and you’ll go home with your new spoon and newly acquired skills!

[Click here to learn more and to register](#).

Coming up, Sunset Yoga in the Barn on Tuesday, June 11th and a special Solstice, meditative Forest Bathing walk on June 22nd! [Learn more here](#).

Upcoming Events - Solstice Cocktails & Family Farm Nights!
Volunteer Opportunities

Flower Field Work
Flower volunteers needed to plant, weed and fertilize.

Wednesday 10-12
(Fill out our volunteer form before arriving)

Family Farm Night
Jump in to help us with our famous Family Farm Nights. We always need extra hands for set-up, welcoming concert-goers, concessions, & more.

Sign-up Here!

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Click here to learn more about other types of volunteer opportunities available and how to sign-up!

Sustainability Tips

There are so many little things that we can all start to work into our daily lives to create big, positive change.

We wanted to share some suggestions and ideas that we've been trying out ourselves. Check out this section weekly for sustainability tips.

TIP: Better Meat = Big Difference

Celebrate the Summer Solstice at The Farm -- when the summer season really starts! Join us for a lovely evening of farm-inspired cocktails and appetizers, live music from Miss Ellaneous and the a glorious evening at the Farm.

Friday June 21
7 - 10PM
Tickets: $75/person
Buy your tickets here
Don't delay -- this event always sells out!

Family Farm Night is almost here!

Our first concert of the season will be June 13th, featuring Desperate Measures. For info about rules, parking, and the summer line-up, check out our website.

Farm Stand Highlight

Haydari, Beet Cacik, Muhammara, Basil Hummus, Lentil Fingers, Carrot Salad... Our farm stand carries now a selection of Mediterranean Dips and Spreads artisinally made at Magic Bites in Arlington. They are prepared from scratch with natural ingredients and no preservatives. They can be paired up with some crackers made with spent grains by Brewer's Crackers from Dorchester.

Our current hours are:

Tuesday - Friday 10 - 6. Saturday 10 - 2.

You can reach our Farm Stand Manager, Sergio Sotelo, for questions and suggestions at farmstand@wlfarm.org.

Winchester Farmers' Market this Saturday!
We can make a big impact with our diets. We eat every single day and the choices we make add up.

If you eat meat, and want to do so while minding your footprint, make sure you attend our upcoming speaker series with Diana Rodgers. She will be presenting on the “Nutritional, Environmental, and Ethical Case for Better Meat”. RSVP Here

Share your own tips! Send them along to kneeland@wlfarm.org

Farm Reel

Aphids in the flower fields - and the battle begins! They are quite beautiful, but we choose to snip out leaves infected with these voracious pests.

Getting excited for our new bicycle powered root washer! (built as part of an eagle scout project) Stay tuned for more on this!

We Welcome SNAP EBT Customers

And speaking of the importance of the SNAP program and making sure healthy food is more accessible, we’re really excited to hear that the Winchester Farmers’ Market has created a fund in honor of long-time volunteer Anna LaViolette in order to double SNAP dollars. Stay tuned, we’ll have more info on how to contribute to this worthy cause soon!

New Face on the Farm!

The team at Wright-Locke Farm is excited to welcome Jack Wright to their ranks. Jack will be serving as the Youth Programs Manager this season, so make sure to say “Hi” and introduce yourself when you see him around the farm.

Jack: “I grew up in West Hartford, CT but have spent most of the past four years at Hamilton College in central New York. I look forward to pursuing my passion for environmental education here at the farm!”

Sustainable Transportation?!

This Saturday marks the first Winchester Farmers’ Market of the season. Come down to Winchester Town Common between 9:30am - 1:30pm for our organic, fresh spring produce.

We also have an exciting announcement. We have been authorized to accept SNAP/EBT cards at our Farm Stand. Which means more good, fresh, food available to all!

Winchester Chamber of Commerce is holding their annual Garden Tour. Tickets are available at Book Ends.
Was fun to host Parfait food truck on Sunday for natural, delicious, ice pops and ice cream bars. If you host a party here at the farm, food trucks can be a fun and easy addition to your event.

We are co-sponsoring this talk about the future of transportation. Head over to the Jenks Center on Monday, June 10th to learn more about what could be coming down the line in terms of electric vehicles, micro-mobility, autonomous vehicles, and making our transportation networks more efficient.

Support your Farm

This video gets one more week in the newsletter - it's just too fun.

Here's the Farm's celebratory skit for former Board President, Sally Quinn during the Citizen of the Year award banquet. Look what kooky things happen when we put our creative heads together. Thanks to everyone who participated and made it such a special night!