



Flower bouquets!

The flower fields have come alive with the recent hot days and look beautiful - stop by to find bouquets for sale in the Farm Stand during business hours, and on the small table by the lower parking lot when the Farm Stand is closed. An Honor Box is set up next to the parking lot table for 'drive-by flowers' during daylight hours most days of the week. You are also welcome to just stop by and visit the flower fields ... they really are pretty right now!

Farm Blog



[Recipes from the](#)

Speaker Series - July 24th

[Fields](#)

All the produce starting to come in inspired the Wright-Locke Farm team to submit their favorite recipes for our next blog. Check out what your farmers are cooking and eating!

News From our Flower Fields



Flower CSAs Still Available

There are still a couple of available slots for our Tuesday Flower CSA share.

[Sign-Up here](#)

Flower Crew Volunteer Hours

Join us on Wednesday from 10am - 12pm in the fields to help weed, maintain, and harvest our flower crop.

[Sign-Up Here](#)

**Family Farm Night
Thursday, July
18th**



Climate Resilience in your Own Backyard

Wednesday, July 24th at 7:30pm

Admission: Free

Soil is alive with more microbes in a teaspoon of healthy soil than there are people on this planet. Only in recent years have we come to fully understand the extent to which a thriving soil also has the potential to rapidly sequester carbon, store and filter water, buffer extremes, break down toxins, and support biodiverse ecosystems. This talk is a call for gardeners to learn to become stewards of the immense thriving world beneath our feet.

Allison Houghton is a soil, plant and natural world enthusiast. She recently wrote *The Carbon Sequestering Garden: Gardening for the Planet While Growing Some of the Best Food Possible*. She has played many roles over the past few years as a gardener, farmer, teacher, writer, mother, and naturalist, including as former Director of Horticulture at Green City Growers in Somerville where she wrote the gardening guide, *The Urban Bounty: How To Grow Fresh Food, Anywhere*. She currently works at the Northeast Organic Farming Association with their soil technical assistance program.

[Learn more and RSVP for this talk here.](#)

**Taco Tuesday at the Farm Stand
Anyone?!**



Let's continue the Summer fun with our 3rd Family Farm Night of the season!

This week, we're jamming out with **Karen K & the Jitterbugs**

[Family Farm Night Guidelines and Info](#)

You can also order a picnic dinner from The FULLer Cup that will be delivered to the Farm for your convenience.

[Check out your options here.](#)

[Want to Volunteer? Sign-Up Here](#)

Stop & Shop Donating Proceeds from Reusable Bags to Farm



Wright-Locke Farm was selected as the recipient for Stop & Shop's Community Bag Program. For the month of July, they will donate \$1 for every reusable bag sold at the Winchester Stop & Shop. Stop by today and pick up your bags to help the environment and the Farm!



We've got the makings for an amazing taco Tuesday dinner, including fresh scallions and cilantro from our fields, freshly baked corn tortillas from Mi Tierra (delivered every Friday), Kitchen Garden Salsa, Curio Spice's "chili today" blend, and ground lamb from Walden Local. Truly delicious tacos in the works here!

Hours this Week:

Tuesday - Friday 10 - 6

Saturday 10 - 2

Sunday 12 - 4

You can reach our Farm Stand Manager for questions and suggestions at farmstand@wlfarm.org. We're excited to welcome you back to the Farm Stand this year as we continue to develop this great little destination on the Farm.

Upcoming Workshops

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:
Create a healthier backyard garden

If you already have a garden or are thinking of starting one, there's a bunch of things that you can do to create healthy, vibrant soils to support your veggie harvests as well as the surrounding ecosystems!

[Check out some of the tips](#) that were featured in the documentary, **[The Biggest Little Farm](#)**.

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

Farm Reel



Stargazing with Joshua Roth

Friday, August 9th from 8-9:30pm.

The summer sky offers ghostly nebulas, glittering clusters, and delightful double stars - all of which can be seen in suburban skies, if you know where to look!

Knowing where to look means knowing the constellations, first and foremost, so we'll begin our evening with summer's best. We'll explore the first-quarter moon and celebrate the 50th anniversary of that "giant leap for mankind." And we'll take advantage of the solar system's most grandiose giants, Jupiter and Saturn, lurking above the southern horizon. Appropriate for adults and children ages 9 and older (accompanied by an adult). *Cost: \$10/person.*

Yoga in the 1827 Barn

Sunrise Yoga, Fridays, 6am-7am: 8/2, 8/30

Sunset Yoga, Tuesdays, 7pm-8pm: 7/30, 8/6, 8/20

Bring your mat and yourself and soak in the serene setting of the farm with local instructor Brittney Burgess!

Cost: \$10 pre-registered, \$12 walk-in.

Farm-to-Table Suppers Return



Flower fields



Very cute picture of Georgia, the dog, visiting the farm



Flower Bouquets with long "Love Lies Bleeding" flower strands



Join us for a casual weekday supper at the Farm. Celebrate the seasonal bounty, featuring Wright-Locke produce, new friends and old, and maybe some raspberries, too. Local never tasted so good!

Details

Dates: 8/7, 8/14, 9/11, 9/18, 10/10, 10/17
Suppers start promptly at 6:30 & end by 8:30pm
\$60/person. Cash Bar.

For more info and to register, [click here](#).
If you don't find answers to your questions on our website,
e-mail Events Manager, Amy Rindskopf at
arindskopf@wlfarm.org.



One of our chickens
sprawled out on the
grass next to the patio.
When chickens relax like
this, they are
comfortable and
content.



Look at these beauties!
(the small one is from
one of our pullets, AKA
teenage chickens, who
just started laying).



'Tis the season for fresh organic veggies, fruits, and flowers.
We've got greens, and snap peas, blueberries, and lots
more!

**Come see us at the Farm Stand from Tuesday -
Sunday or at the following Farmers' Markets:**

Winchester: Saturdays, 9:30am - 1:30pm
Lexington: Tuesdays, 2-6:30PM

[Support your Farm](#)



Notice this scene from next to our parking lot? We've got popcorn and pumpkins growing on the hillside!
