



Climate Resilience in your own Backyard

Join us for our 3rd Speaker Session of the season at 7:30PM this Wednesday with Allison Houghton. 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. Learning these skills not only has benefits for our gardens and the food we grow, but also for our local ecosystems, watersheds, communities, and for the planet.

This event is free, but [please RSVP here](#) so we know how many to expect.

U-Pick Raspberry Coordinators Needed



It's tradition at Wright-Locke Farm to open up our raspberry fields to the public each fall for U-pick Raspberries. This is a whirlwind season and we need individuals (or small teams) to help from August - early October to help set up the berry operations and recruit, train, and schedule volunteer "U-Pick Gurus" for days the fields are open.

You will work closely with our Community Engagement Manager.

Time commitments range from 2-6 hours a week, depending on how many volunteer. Coordinators should be 18+ and be ready to commit for the fall season.

If interested in volunteering, please E-mail Kim at kkneeland@wlfarm.org

Youth Programs - Spots Open!



We've had a few spots open up for the following summer sessions:

July 29 - Aug 2 PM session (for children in grades 3-5)
August 12 - 16 AM session (for children in grades K-2)

Email Jack, our Youth Programs Manager, at jwright@wlfarm.org for more information or to register.

Upcoming Workshops

25th



Let's continue the Summer fun with our 4th Family Farm Night of the season!

This week, we're jamming out with [The Sorry Honeys](#)

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.](#)

[Family Farm Night Guidelines and Info](#)

[Want to Volunteer at Family Farm Night? Sign-Up Here](#)

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:
[Come learn about climate resilience in your own backyard...](#)

at our July Speaker Session, tomorrow evening at 7:30pm. 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. Learning these skills not only has benefits for our gardens and the food we grow, but also for our local ecosystems, watersheds, communities, and for the planet.

[RSVP HERE](#)



[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



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.

Farm Stand Highlight

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

Farm Blog



[Recipes from the 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. Don't worry, even though the pick-ups have already started, we'll prorate the cost so you're still getting the best value!

[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](#)

Stop & Shop Donating Proceeds from Reusable Bags to Farm



Wright-Locke Farm was selected as the recipient for Stop & Shop's Community Bag



Codman Community Farms Chicken

We are really proud to be partnering with Codman Community Farms and Pete and Jen's Backyard Birds to offer the best pasture raised chicken around. Pete and Jen began their first small flock of chickens in 2003 and over the years expanded due to the growing interest in clean, tasty and humanely raised meats and eggs. In 2016, they relocated their farm to Lincoln where they now manage Codman Community Farms.

Their goal is growing happy, healthy, and tasty animals for the local community while respecting the land and their wonderful animals. Come by the Farm Stand to pick up various cuts of chicken or their delicious pasture-raised eggs. Chicken of this quality is very hard to find, even in stores like Whole Foods, you really have to go local to find truly pasture-raised birds.

Hours this Week:

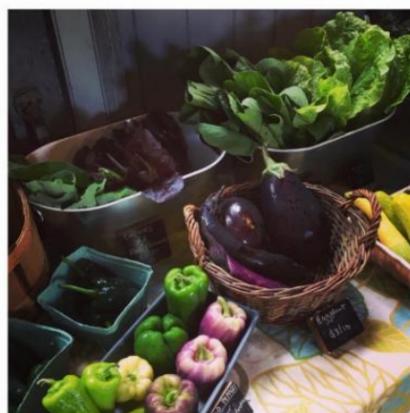
Tuesday - Friday 10 - 6

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.

Farmers' Market News



'Tis the season for fresh organic veggies, fruits, and flowers. The fields are starting to burst with produce.

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

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!

[Support your Farm](#)



Here's a shot of our first flower CSAs to go out this season. Gorgeous! (There's Maya the pup in the background, doing quality control...she found no issues).

Don't forget, you can also support Wright-Locke when you shop online with Amazon Smile - they'll donate 0.5% of your purchase to the Farm. Just make sure to access amazon through <https://smile.amazon.com/> and designate "Wright-Locke Farm Conservancy LLC" as your nonprofit pick to make your purchases count towards proceeds for the farm.