



Tomorrow: Foraging for Wild Edibles with Russ Cohen
Wednesday, July 10, 6 - 8 pm

Join Russ Cohen, a local and expert on wild edibles, for a walk around the farm and conservation lands in search of wild plants that are edible and delicious! Russ will also discuss fun and tasty ways to prepare some of these treats that are so easy to find and possibly, quite literally, right in your own backyard.

Cost: \$25/person. Registration required, [Register Here.](#)

**Family Farm Night
is Back this Week!**



Hope everyone had a great 4th of July celebration. Let's continue the Summer fun with our 2nd Family Farm Night of the season!

This week, we're jamming out with **Matt Heaton & the Outside Toys**

[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.

**Last Call for Next Week's Preschool
Program**



Due to high demand, we are offering an additional week-long afternoon preschool program next week July 15 - 19 (1-4pm).

To enroll in this program, please email FarmEd@wlfarm.org. Spots will be offered on a first come, first serve basis. We look forward to

[Check out your options here.](#)

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

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 9:30 - 11:30am in the fields to help weed, maintain, and harvest our flower crop.

[Sign-Up Here](#)

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!

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.

seeing you on the farm!

Speaker Series Continues - July 24th



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.](#)

Farmers' Market News



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

Come see us at the Farm Stand or at the following Farmers' Markets:

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

**TIP: Plastic Bags...
What to do?**

Ok, so you try to avoid plastic bags day-to-day, but wow, it can be really hard to forego them entirely.

Step 1: Choose glass containers, paper bags, or other more sustainable options, and of course bring your own as applicable.

Step 2: When it's inevitable and you end up with plastic bags at home from different products - reuse them! Rinse 'em out and store half used onions, avocados, fruits, sandwiches for lunch, and so much more. I haven't had to use new resealable bag in 6 months!

Step 3: You can also bring these bags back into the store to put veggies, fruits, or bulk items in without having to use their provided options.

Make Step 2 easier by [creating your own "bag dryer"](#) with leftover chopsticks (what better to do with that overflowing collection in the utensil/junk drawer?)

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

**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!

Farm Reel

Tuesday, July 9th, will be **Sustainability Day at the **Lexington Farmers' Market**. They will be celebrating healthy and sustainable living and how it applies to what we eat, the environment, and personal well-being. The market will have several local organizations on-site providing activities and sharing information regarding initiatives being done in the Lexington Community.*

News from the Farm Stand



Grab-able "Grill-ables"

It's a great week for grillin' outside! Come by the Farm Stand to pick up some tasty "grill-ables"! We've got Codman Community Farm's pasture raised chicken, pork sausages, beef patties, and pork chops! There's also ground lamb coming from Walden Local. Plus we're got plenty of organic greens, zucchini, and other veggies and herbs to compliment your summer get-togethers.

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



Yoga in the 1827 Barn

Sunrise Yoga, Fridays, 6am-7am: 7/12, 8/2, 8/30
Sunset Yoga, Tuesdays, 7pm-8pm: 7/9, 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.

Spoon Carving

Wednesday July 17th or Thursday August 8th



First blueberries of the season! Keep an eye out for them at the market!



Here a couple students from Perkins School for the Blind got to say "hi" to our goats on a recent tour of the Farm.



Beautiful shot of a field of buckwheat in front of the Squash House. The buckwheat is a great cover crop and pollinator attractor!

Join Alyssa Pitman from [Spire Woodshop](#) and learn how to carve a spoon from fresh cut wood. This course is designed for beginners and will cover wood anatomy, axing out a spoon blank from a tree or tree branch, knife holds and techniques, basic sharpening skills, drying and finishing. Each student will walk away with their very own spoon as well as receive sand paper and a food safe oil/beeswax blend for finishing. *Cost: \$70.*

Coming in August: Stargazing with Joshua Roth

[Support your Farm](#)



The flower fields starting to take off!
