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**Farm-to-Table Gains Ground in Freeport, Maine  
New Event Series Supports Young Farmer Education, Food Pantries**

FREEPORT, ME – Wolfe’s Neck Farm is pleased to announce its first ever Farm-to-Table Dinner series.  Building on the overwhelming success of a similar event last October with Miyake, Wolfe’s Neck Farm will host three dinners over the course of the summer, with proceeds from each going to support its efforts to expand the availability of fresh, local and sustainably-grown food in Maine.

This year the farm is partnering with Miyake of Portland, Gather Farm Fresh Eatery of Yarmouth and Frontier Café of Brunswick for these unique events. Proceeds from these events will go to support to work of the farm’s Teen Ag Program, through which Wolfe’s Neck Farm is educating the next generation of farmers and small farm advocates while filling food pantry shelves with local, sustainably-grown foods.  Over the past two years, the Teen Ag Program has donated over 10,000 pounds of fresh produce to local food banks.

“We wanted to create an opportunity for people to have an authentic farm experience, and to connect with local food in a meaningful way,” said David Herring, Executive Director of Wolfe’s Neck Farm. “We are so excited to share this amazing resource with people and are honored to be working with great partners like Miyake, Gather and Frontier.”

The Farm-to-Table event series is designed to highlight food grown and raised at Wolfe’s Neck Farm and at other local farms, connect attendees to this special resource and create a shared of sense of community.  Each event will be unique and highlight foods that are fresh and available at the time. They will feature the culinary skills of excellent local chefs, as well as beer and spirits of Maine brewers and distilleries.

Each event will be held on Wolfe’s Neck Farm, with the beautiful backdrop of Casco Bay and farm fields. Wolfe’s Neck Farm is a working saltwater farm and education center that includes hundreds of acres of forest, saltwater marsh, pasture lands, over four miles of Casco Bay coastline.

The schedule of events is as follows:

Sunday, June 22nd – Pig Roast and Tasting Featuring Miyake

Sunday, August 24th – “Gather with Frontier Family Farm Feast  
 Featuring the Food of: Gather Farm Fresh Eatery and Frontier Café  
 Featuring the Music of: North of Nashville

Sunday, September 14th – Harvest Dinner Featuring Miyake

Information regarding tickets and event specifics will be made available throughout the spring.   
For additional information go to [www.wolfesneckfarm.org/maine-farm-to-table-dinners](http://www.wolfesneckfarm.org/maine-farm-to-table-dinners)

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**ABOUT WOLFE’S NECK FARM**

Wolfe’s Neck Farm is a nonprofit organization in Freeport, Maine dedicated to promoting sustainable agriculture, education, and outdoor recreation while preserving its 626 acres of open space and historic buildings. This working saltwater farm includes hundreds of acres of forest, saltwater marsh, pasture lands, over four miles of Casco Bay coastline and an award-winning oceanfront campground. Wolfe’s Neck Farm’s educational programs include a summer day camp, field trips, Farm School and its Teen Ag Program. It hosts annual barn dances and farm festivals as well as growing vegetables and pasture-raising chickens, turkeys and lamb for the local community. Open free to the public year-round, the Farm encourages visitors to explore its miles of hiking trails, meet the animals in the barn, explore the organic gardens and enjoy the open space. For more information, visit [www.wolfesneckfarm.org](http://www.wolfesneckfarm.org)

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