We are all connected—through food

Whether Wolfe’s Neck Center is near and dear to you or you have yet to visit, we welcome you. Wolfe’s Neck Center is a place for you to connect to nature, learn more about where food comes from and how it is grown, and watch organic farming in action. It’s a place that reminds us our planet is a valuable resource, and we need to take care of it as much as we can. 2020 has certainly reminded us that as much as we need to care for our planet, we need to take care of ourselves, too. While we are fragile to circumstances beyond our control, times like these beckon us to not let basic necessities—like access to fresh food—become too far out of reach.

Local food producers play a powerful role in this, feeding our community and supporting small businesses like restaurants and local markets. But we all have a critical role to play, from choosing where we buy our food, to deepening our relationship with what we eat.

Now more than ever is when we need places like Wolfe’s Neck Center—a place that is training new farmers, and educating people of all ages on how connected we are (and can further be) to our food.

This year, we are going through a significant experience together with the pandemic and stay-at-home order. It is challenging all of us in various ways, but through it, food is a shared experience. Food has and will continue to be, personal. What we eat, who taught us to cook, memories associated with certain foods—this is part of our identity. Throughout this newsletter, we’ll explore more about the role local food plays within our community by highlighting Wolfe’s Neck Center (The Place), our farmers and staff (The People), and the impact of our important work on a local level and beyond (The Footprint). Together but apart, we’ve faced an uphill battle with a pandemic like we’ve never experienced before. Food can continue to be our shared community builder.

Dave Herring, Executive Director

Can Seaweed Curtail Effects of Cow Burps?

Studying a new way to reduce methane emissions

By Leah Puro, Agricultural Research Coordinator

The B3 (Bovine Burp Buster) Project begins this summer at Wolfe’s Neck Center to study the effect of adding seaweed to the diet of dairy cows on reducing methane emissions. This project is a collaboration between Wolfe’s Neck Center, Bigelow Laboratory for Ocean Sciences, the University of New Hampshire, University of Vermont, Colby College, and Bates College.

In livestock production, methane emissions come from feed supply, processing, transportation and emissions from the cows during digestion of grasses. Cows have four compartments in their stomachs to digest the tough grass fibers. The first compartment is the rumen. Microbes that live in the rumen break down the grass and release methane. That methane is released from the cow in the form of cow burps. On average, 44% of the total global livestock methane emissions come from the cows during this digestion process (FAO).

Many livestock farmers already feed kelp products to livestock, including our dairy farmers at Wolfe’s Neck Center. Kelps and seaweeds are high in micronutrients that aid in immune system function and overall animal health. We will be testing seaweeds that are native to and produced on the coast of Maine, and have the potential to reduce methane emissions from the cow digestion process.

At Wolfe’s Neck Center, the experiment uses two mobile feeder trailers that will follow the cows as they graze at the center’s farm. The trailers will provide each cow with a tailored diet of grass and seaweed. The project will monitor methane emissions from each cow through the use of infrared methane sensors attached to the trailers.

The study will also investigate how adding seaweed to the diet affects the cows’ health and productivity. The results will be analyzed to determine if seaweed can effectively reduce methane emissions and improve cow health.

Can Seaweed Curtail Effects of Cow Burps? continued on page 6
Wolfe’s Neck Center for Agriculture & the Environment is a nonprofit organization with a mission to transform our relationship with farming and food for a healthier planet. Situated on over 600 acres of preserved coastal landscape in Freeport, Maine, we use our setting to connect people of all ages to the food they eat and where it comes from.

We are open year-round for visitors to enjoy the barns, trails, and coastline. Check out our seasonal Farm Café, or stay in our oceanfront campground. From nature trails to community programs and more, visitors of all ages can immerse themselves in food and farming!

How to find Wolfe’s Neck Center
184 Burnett Road, Freeport
From I-295 North or South: Follow Interstate 295 to exit 20, or US Route 1 to Freeport. Across from L.L.Bean turn onto Bow Street. This becomes Flying Point Road. After approximately 2.5 miles, turn right onto Wolfe’s Neck Road. Travel 1.5 miles, turn left onto Burnett Road. You are now on Wolfe’s Neck property. Continue across the bridge to reach the farmhouse office, animal barns, and trailhead. Continue 800’ further down Burnett Road to find our Campground office with kayak and bike rentals, and our Farm Café. Drive slowly to enjoy the scenery and keep our neighborhood safe.

Field Notes is published by
Wolfe’s Neck Center for Agriculture & the Environment, a 501(c)3 nonprofit organization
Dave Herring, Executive Director
Allison Carrier, Editor
184 Burnett Road, Freeport Maine 04032
(207) 865-4469
wolfesneck.org

Wolfe’s Neck Oceanfront Camping
(207) 865-9307
freeportcamping.com

The mission of Wolfe’s Neck Center is to transform our relationship with farming and food for a healthier planet.

In 2017, we changed our name from Wolfe’s Neck Farm to Wolfe’s Neck Center for Agriculture & the Environment. This reimagined name represents the breadth and focus of our work and how it has grown over the past few years. It serves to improve and enhance your experience here, while at the same time allowing our organization to join others around Maine and throughout the country who share serious concerns about the state of our food system and the planet, and are working together to strengthen them.

Visit the Farm and Campground

Wolfe’s Neck Center for Agriculture & the Environment
184 Burnett Road, Freeport

The mission of Wolfe’s Neck Center is to transform our relationship with farming and food for a healthier planet. Situated on over 600 acres of preserved coastal landscape in Freeport, Maine, we use our setting to connect people of all ages to the food they eat and where it comes from.

We are open year-round for visitors to enjoy the barns, trails, and coastline. Check out our seasonal Farm Café, or stay in our oceanfront campground. From nature trails to community programs and more, visitors of all ages can immerse themselves in food and farming!
A quick demonstration on how to properly look for hiding spots for salamanders and their prey. After the path is a vernal pool, where amphibians lay eggs and hatch their young. Let's start looking for salamanders! A bit further down the path, I ease their tension—otherwise, they might not want to come out. Is anything going on here, and I'M NOT LAUGHING! Not even at the beginning of the woods! Something funny... not in the parking lot, not in the field, but in the forest! Salamanders are hiding around here. I often imagine the kids' inner dialogue going something like this:

“Let’s find salamanders. I’m sure we can find some... not in the parking lot, not in the field, but...”

By now, and most of the program has been about exploring the woods, the kids are ready to find salamanders. They start asking as we walk, “Can I hold it if I find one?”

“With a bit of patience, you’re likely to find and even hold a salamander.”

These are the questions I try to answer over the course of the program. We start near the barn, eager to find salamanders. The premise is simple: take a walk in the woods to find salamanders. But where to look? What does finding one tell you about where you are? And, the most common, Can I hold it if I find one?

By the time we reach the outdoor classroom, the tension is palpable. Usually 15 minutes have passed by now, and most of the program has been about not finding salamanders. I often imagine the kids' inner dialogue going something like this: We’ve been walking for FIFTEEN whole MINUTES and all we’ve done is NOT find salamanders...not in the parking lot, not in the forest, not at all! Sometimes funny is going on here, and I’M NOT LAUGHING!

Just beyond the outdoor classroom, at a fork in the path, I ease their tension—this is where we will start looking for salamanders! A bit further down the path is a vernal pool, where amphibians lay their eggs without fear of predators. All around the ground are fallen and decaying logs, making great hiding spots for salamanders and their prey. After a quick demonstration on how to properly look for salamanders (gently roll back the log, get your hands dirty if you want to pick it up, scoop with two hands, gently place it back where you found it and carefully roll the log back into place), the kids are off, the disappointment of moments before forgotten. Often, many or all of them find and hold a salamander by the end of the program. All of them wander from the path to do so.

Community & Visitor Programs

For the health of educators & visitors, this season’s programs are offered at limited numbers and with extra precautions. Please refer to our website for any updates.

- Barn & Garden Tour, Ages 10 & up
- Moovin’ in the Pasture: Walk with Cows, Ages 10 & up
- Salamander Meander, All ages
- Chicken or the Egg, Ages 6 & up
- Taste of the Farm, All ages
- Private Farm Tour, All ages
- Private Goat Hike, Ages 6 & up

COVID-19 Safety

We welcome you on your visit! Please be mindful of social distancing. Adults must wear a mask in barns. Additional portapotties and sanitizing stations are available throughout the property.

Nature Trails

Our 600 acres span an array of ecosystems, from coastline, forest, salt marsh, and pastures. Head out for a walk to spot clues of wildlife that call this place home!

Livestock Education Barn

Walk through to see chickens, sheep, and goats when they’re not out on pasture. Learn about our livestock and how we care for them. Free and open to the public year-round.

Farm Café

Enjoy a quality meal or tasty treat from our seasonal Farm Café. Meals feature farm ingredients, but there’s also Maine lobster rolls, ice cream, & more! June–Labor Day, takeout only.

Watch a Milking

Take the Discovery Trail over to our new organic dairy facility. Look for cows on pasture, or watch a milking from the parlor viewing room — cows are milked around 4:30pm each day.

Bike & Kayak Rentals

Paddle the calm waters of Casco Bay by kayak or canoe, or enjoy the peaceful country roads & scenic vistas by bicycle! Call the campground office to book. June–October.

Program Highlight: Salamander Meander

Explore the forests & see who calls them home

By Michael Messina, Education Programs Assistant

When a river meanders, it bends, curves, loops, and wanders away from the straight and narrow path. There is an aimlessness to this meandering, but that is the beauty of it: no matter how circuitous the river’s course, it still reaches its destination. The same can be said of Wolfe’s Neck Center’s naturalist program, Salamander Meander.

The premise is simple: take a walk in the woods to look for salamanders. But where to look? What does finding one tell you about where you are? And, the most common, Can I hold it if I find one?

These are the questions I try to answer over the course of the program. We start near the barn, eager to find salamanders. The premise is simple: take a walk in the woods to look for salamanders. But where to look? What does finding one tell you about where you are? And, the most common, Can I hold it if I find one?

By the time we reach the outdoor classroom, the tension is palpable. Usually 15 minutes have passed by now, and most of the program has been about not finding salamanders. I often imagine the kids’ inner dialogue going something like this: We’ve been walking for FIFTEEN whole MINUTES and all we’ve done is NOT find salamanders...not in the parking lot, not in the field, not even at the beginning of the woods! Something funny is going on here, and I’M NOT LAUGHING!

Just beyond the outdoor classroom, at a fork in the path, I ease their tension—this is where we will start looking for salamanders! A bit further down the path is a vernal pool, where amphibians lay their eggs without fear of predators. All around the ground are fallen and decaying logs, making great hiding spots for salamanders and their prey. After a quick demonstration on how to properly look for salamanders (gently roll back the log, get your hands dirty if you want to pick it up, scoop with two hands, gently place it back where you found it and carefully roll the log back into place), the kids are off, the disappointment of moments before forgotten. Often, many or all of them find and hold a salamander by the end of the program. All of them wander from the path to do so.

Community & Visitor Programs

For the health of educators & visitors, this season’s programs are offered at limited numbers and with extra precautions. Please refer to our website for any updates.

- Barn & Garden Tour, Ages 10 & up
- Moovin’ in the Pasture: Walk with Cows, Ages 10 & up
- Salamander Meander, All ages
- Chicken or the Egg, Ages 6 & up
- Taste of the Farm, All ages
- Private Farm Tour, All ages
- Private Goat Hike, Ages 6 & up

COVID-19 Safety

We welcome you on your visit! Please be mindful of social distancing. Adults must wear a mask in barns. Additional portapotties and sanitizing stations are available throughout the property.

Nature Trails

Our 600 acres span an array of ecosystems, from coastline, forest, salt marsh, and pastures. Head out for a walk to spot clues of wildlife that call this place home!

Livestock Education Barn

Walk through to see chickens, sheep, and goats when they’re not out on pasture. Learn about our livestock and how we care for them. Free and open to the public year-round.

Farm Café

Enjoy a quality meal or tasty treat from our seasonal Farm Café. Meals feature farm ingredients, but there’s also Maine lobster rolls, ice cream, & more! June–Labor Day, takeout only.

Watch a Milking

Take the Discovery Trail over to our new organic dairy facility. Look for cows on pasture, or watch a milking from the parlor viewing room — cows are milked around 4:30pm each day.

Bike & Kayak Rentals

Paddle the calm waters of Casco Bay by kayak or canoe, or enjoy the peaceful country roads & scenic vistas by bicycle! Call the campground office to book. June–October.

Program Highlight: Salamander Meander

Explore the forests & see who calls them home

By Michael Messina, Education Programs Assistant

When a river meanders, it bends, curves, loops, and wanders away from the straight and narrow path. There is an aimlessness to this meandering, but that is the beauty of it: no matter how circuitous the river’s course, it still reaches its destination. The same can be said of Wolfe’s Neck Center’s naturalist program, Salamander Meander.

The premise is simple: take a walk in the woods to look for salamanders. But where to look? What does finding one tell you about where you are? And, the most common, Can I hold it if I find one?

These are the questions I try to answer over the course of the program. We start near the barn, eager salamander meanderers gathering in a loose huddle around me. From there, we’ll move towards the pasture behind the barns, then on into the woods, asking as we walk, “Would a salamander like living here? How about here? Here?”

By the time we reach the outdoor classroom, the tension is palpable. Usually 15 minutes have passed by now, and most of the program has been about not finding salamanders. I often imagine the kids’ inner dialogue going something like this: “We’ve been walking for FIFTEEN whole MINUTES and all we’ve done is NOT find salamanders...not in the parking lot, not in the forest, not even at the beginning of the woods! Something funny is going on here, and I’M NOT LAUGHING!

Just beyond the outdoor classroom, at a fork in the path, I ease their tension—this is where we will start looking for salamanders! A bit further down the path is a vernal pool, where amphibians lay their eggs without fear of predators. All around the ground are fallen and decaying logs, making great hiding spots for salamanders and their prey. After a quick demonstration on how to properly look for salamanders (gently roll back the log, get your hands dirty if you want to pick it up, scoop with two hands, gently place it back where you found it and carefully roll the log back into place), the kids are off, the disappointment of moments before forgotten. Often, many or all of them find and hold a salamander by the end of the program. All of them wander from the path to do so.

Community & Visitor Programs

For the health of educators & visitors, this season’s programs are offered at limited numbers and with extra precautions. Please refer to our website for any updates.

- Barn & Garden Tour, Ages 10 & up
- Moovin’ in the Pasture: Walk with Cows, Ages 10 & up
- Salamander Meander, All ages
- Chicken or the Egg, Ages 6 & up
- Taste of the Farm, All ages
- Private Farm Tour, All ages
- Private Goat Hike, Ages 6 & up

COVID-19 Safety

We welcome you on your visit! Please be mindful of social distancing. Adults must wear a mask in barns. Additional portapotties and sanitizing stations are available throughout the property.

Nature Trails

Our 600 acres span an array of ecosystems, from coastline, forest, salt marsh, and pastures. Head out for a walk to spot clues of wildlife that call this place home!

Livestock Education Barn

Walk through to see chickens, sheep, and goats when they’re not out on pasture. Learn about our livestock and how we care for them. Free and open to the public year-round.

Farm Café

Enjoy a quality meal or tasty treat from our seasonal Farm Café. Meals feature farm ingredients, but there’s also Maine lobster rolls, ice cream, & more! June–Labor Day, takeout only.

Watch a Milking

Take the Discovery Trail over to our new organic dairy facility. Look for cows on pasture, or watch a milking from the parlor viewing room — cows are milked around 4:30pm each day.

Bike & Kayak Rentals

Paddle the calm waters of Casco Bay by kayak or canoe, or enjoy the peaceful country roads & scenic vistas by bicycle! Call the campground office to book. June–October.
All In a Day's Work
One apprentice's experience at the dairy farm
By Corinne Carey, Organic Dairy Apprentice

A typical day as a dairy apprentice is different each and every day. I normally start my days by waking up 3:30am to be down at the barn by 4am. I get to the barn a little bit before 4am and turn on all of the lights. My manager or another apprentice is always there to work with me. I start up the tractor for barn chores and start the sanitation cycle for the parlor.

Next, I go out to the headlocks and lock them so I can feed grain to the cows. The milk herd gets fed grain five times a day. Once at 4am, 7am, 12pm, 3:30pm, and 7pm. After I've done graining the cows, I head inside to set up the parlor and milkhouse while the other person tills the pack, which entails using the tractor to stir up the bedding of hay, sawdust, and manure that becomes compost for the fields come springtime. Once everything is set up to milk the cows and the pack is tilled, we bring the cows in. After the cows are brought into the holding area and parlor, the person doing outside chores scrapes the cow yard with the skid-steer. There is one person that milks the cows and one person that does outside chores and feeds all of the other animals. With our current milk herd of 60 cows, it takes about two hours to milk them.

The person doing outside chores is responsible for scraping the cow yard, feeding out a bale to the milk herd, feeding the calves, cleaning the calf pens, feeding grain and hay to the heifers, and cleaning the heifer pens. We have other animals to care for, too. We go around to all the other barns and fields around the farm to feed the sheep, goats, broiler chicks, laying hens, and pigs and fill all of their water. We also feed the dry cows (not being milked) grain and hay and pick their pack. When that person gets back from chores they wash the dishes (bottles, buckets, etc.). Morning milking and outside chores are usually done around 8am.

After morning chores are done, it is time to turn the cows out to pasture! From 8-9am we have our breakfast break. When we get back to the barn at 9am, we have our daily morning meeting to go over projects for the day. For the next three hours until noon, we work on projects and things that need to get done. Some daily tasks and projects are fueling up equipment, scraping and bedding up groups of animals, pressure washing equipment and the parlor, washing eggs, fencing, etc. At noon we bring the cows back to the barn from pasture. All of the cows are fed grain, 4oz of kelp, hay and molasses. We also take temperatures of the fresh cows who have just given birth and the temperature of the bedded pack. Every couple of days we add wood shavings to the bedded pack. It takes about fifteen buckets each time we bed it up.

You might notice that we paint the tails of our cows different colors. This has to do with heat detection. The cows that have green tails are open (not pregnant), blue tails are pregnant and orange tails are pre-fresh (close to calving). When the paint is completely rubbed off of a cow with a green tail, that means they are in heat. It is important to check each cow tail every day to monitor heat activity.

When noon chores are done, the cows are unlocked and hang out until 3:30pm when we start afternoon chores. Lunch is around 1pm and lasts 30 minutes to an hour depending on the day. After lunch we head back to the barn for some more small projects before afternoon chores. At 3:30pm we start all over again and do the same routine as we did in the morning. We normally finish work around 7pm.

While one apprentices does outside chores, the other is milking the cows. Head into our Milking Parlor Viewing Room around 4:30pm daily to watch apprentices at work.

Apprentice Graduates: Where are they now?
Meet two former apprentices continuing farm careers

Tierney Lawlor
2018-2020
I am now a herdsman in Western New York. I work at two organic dairy farms that milk between 400 and 500 cows each. The cows go out on pasture every day and are milked twice a day. I take care of anything cow related. I tend to sick cows in the hospital, fresh cows that have recently given birth, treating illnesses or problems, cow health, hoof trimming, vaccinations, cow moves between pens. I also help milk the fresh cow groups, recordkeeping, pasture management, calf transport and many other things.
I really enjoy the daily challenges I face and the constant stream of learning from the dairy industry provides. Wolfe's Neck Center provided me with the opportunity to build my dairy knowledge foundation. At Wolfe's Neck Center, I learned everything from cow health to financials, to mechanics and machinery operation. With the knowledge from Wolfe's Neck, I gained the confidence to be able to take on new challenges in the dairy industry and expand my expertise on a daily basis. Without this, I would not be able to do what I do today and I am very grateful for the experience I was afforded at the farm.

Haden Gooch
2017-2020
One year as journey person
I'm raising 6,500 birds this season for Walden Local Meat Co, the same company Wolfe's Neck contracts some birds for as well. I was very lucky to have had an instrumental role in developing a relationship with Walden during my third year at Wolfe's Neck. That relationship carried over very easily into my own personal endeavors, which made securing purchase contracts from Walden a breeze. I secured a $50,000 loan from the FSA to purchase/build equipment and infrastructure and to cover a portion of the first year's operating costs. I've built and developed everything almost entirely by myself which has been very satisfying. A lot of those skills (basic electrical, plumbing, construction, etc) I developed on farms I have worked for in the past, including Wolfe's Neck.
I'm also working full time at the Milkhouse Farm and Dairy in Monmouth, Maine. I help out with all things that come along with a dairy farm: hay production, pasture management/planning, milking shifts, etc. My love of farming continues and a great future goal of mine is to have a dairy farm of my own.

There's an app for that
Storing farm data digitally with farmOS
Our farmers use FarmOS, a web-based application for farm management, planning, and recordkeeping, to track animal movements, document seedlings and plant growth, capture vegetable and hay harvest data, and store on-farm research data. This information can then be used to support future farm planning and ongoing research at Wolfe's Neck Center and its research partners.
FarmOS was developed by a community of farmers, developers, researchers, and organizations with the aim of providing a standard platform for agricultural data collection and management. This is one of the software tools in a full suite being brought together by our new OpenTEAM project, established in July 2019. Learn more about OpenTEAM on page 10.
In her second year at Wolfe’s Neck Center, Eliza is able to demonstrate her acquired knowledge to new interns.

My Day as a Vegetable Farmer
A second-season intern’s perspective on summer in the plot
By Eliza Baker-Wacks, Assistant Grower

A typical day of veggie farming at Wolfe’s Neck Center always starts in our propagation house. Every morning we meet there to water the baby plants and discuss the plan for the day. We try to mimic a “gentle rain cloud,” making sure the plants get enough water to stay saturated until midday in the 95-degree propagation house.

Next, we catch up on weeding. While it’s minimal in the spring, by late June the weeds seem to multiply overnight. It is best to try and stay ahead of it! During this time in the early season before harvesting becomes a large part of our days, a lot of our time is spent doing tractor training. We also use tractor attachments to get our fields ready for production. Last year was my first season on the farm, and within a month of being here I learned to use the large John Deere tractor. It is exciting to now learn how to use our smaller Ford 3600 tractor this season, which was out of commission last year. I have enjoyed building on my knowledge and completing more skilled and difficult tasks on it. Working with one of our new interns, Sarah, on the tractor has been particularly rewarding because it has been a great way for me to demonstrate my knowledge and assist her in learning.

After a long day spent in the sun weeding, planting, preparing beds, and setting up irrigation, we often finish the day by sitting in the shade and seeding our next successions of lettuce, herbs, and greens. This ensures a steady supply of favorites throughout the season for our CSA and Farm Store customers!

Fruit & Vegetable Farm
A seasonal internship program training the next generation of farmers through a 3.5-acre organic fruit and vegetable production system

Green Crabs as Fertilizer
One innovative strategy used on our organic, chemical-free farm
All of our fruit and vegetables are certified organic, important for our own health and for the environment. Some organic farms use approved pesticides in operations, but our farm is 100% chemical-free. While we’re proud to represent a farm model with limited environmental impact, this means a lot of extra work and innovation!

Solution in the form of an invasive species
One technique our farmers use to build soil nutrients is part of a greater issue affecting our coast. Invasive green crabs are destroying the soft shell clam population in Maine, but Quahog Bay Conservancy is working to revitalize this ecosystem. We’ve partnered with them to use the trapped crabs as fertilizer on our fields. They are rich in nitrogen, phosphorus, and calcium, all essential growth nutrients for our crops.

Oceanfront Campground
Campsites, cabins, “Comfort Camping” & more in a family-friendly setting

A Place Like No Other
Endless activities await outside your tent door

Wolfe’s Neck Oceanfront Camping has been hosting campers for decades—and some loyal visitors have even been coming that long! While much has stayed the same in the campground over the years, like the pristine ocean views, adjacent farmlands, and escape to nature just minutes from the amenities of downtown Freeport, there has also been exciting growth.

Open May through October, our award-winning campground offers over 130 campsites and three oceanfront cabins. Book online at freeportcamping.com.

One camper said in a testimonial of their Summer 2019 trip, “I was so pleasantly surprised at how wonderful our experience at this campground was! There are not words for how beautiful and peaceful it is. Getting breakfast at the [Farm] Café was a huge treat, as well as spending time around the locals and taking in all of the farm activities. It was also very interesting to see how far removed from the hustle and bustle.”

Another camper had made plans to stay one night on their way to Acadia, but as soon as they drove into the campground, they made a change of plans and stayed for the week.

The magic of camping at Wolfe’s Neck Center is that not only are there several ways to stay entertained and have access to daily needs, but much of the newer amenities serve a greater purpose: to connect campers with our mission. We want each camper to experience a deeper level with their connection to food and agriculture. We are all linked to the food we eat and its impact on the environment.

By camping at Wolfe’s Neck Center, you can watch apprentices farming in the fields, training to be the next generation of farmers. You can meet a goat or walk out into the pastures with cows in a community program, and taste some of the food grown and raised right on these fields, directly from our Farm Café menu.

While much has evolved since our campground first opened for nature enthusiasts, the experience you are offered here is one that is as original as can be. Learn more at www.freeportcamping.com.
**Research on Pastures**

Using our fields to learn more about how agriculture can be part of the solution to climate change

**Cows, Seaweed**

*Continued from cover*

As they make their way through the pastures, these trailers have devices that can read an ID chip in the cow's ear to identify each cow in the study. One trailer contains the seaweed feeder and automatically dispenses the correct seaweed ration based on the cow's ID tag. The second trailer measures the methane emitted from the cow burps. The researchers will collect data on milk production and milk quality for each cow to understand how the seaweed affects production and compare them to a baseline. Blood, fecal, and urine samples will be taken to monitor animal health during the experiment. Researchers will also measure the amount of grass in the pasture before and after the animals graze to measure how much each animal eats in a day.

Through the B3 Project, Wolfe’s Neck Center is contributing to science and innovation, hosting interns to provide on-farm research experience, and educating through community engagement to share our results with other growers, other organizations, and our visitors.

This year we are hosting two research interns to assist with the on-farm research projects and to participate in the larger OpenTEAM community. The internships provide undergraduate and graduate students the opportunity to learn how to conduct on-farm research trials, connect with farmers, academics, and industry partners, and to learn about agricultural research from the perspective of the researcher and the producer.

As the new Agricultural Research Coordinator at Wolfe’s Neck Center, I hope to use my diverse agricultural background to support not only the B3 project, but the growing number of research projects coming to the farm. My farming journey began on a diversified vegetable farm in the mountains of Northern Argentina, then to farms in South Carolina, Vermont, and the Hudson Valley. I was swept away by the natural cycles, the connection to the earth, and a strong tie to the community through nutrient dense, beautiful, fresh produce and meat. Captivated by plants and soils, I went for a Masters of Science in International Agricultural Development from the University of California Davis. As a graduate student researcher, I conducted research projects in Vietnam and Cambodia with the International Center for Tropical Agriculture and in California with the University of California Cooperative Extension. These projects shed light on how fragile our agricultural system is in the face of a changing climate. This led me to Stone Barns Center in New York where I managed livestock operations (cattle, sheep, goats, pigs, poultry) on over 300 acres of public land and contributed to the development of a long term monitoring program through a partnership with New York State to assess the impacts of the multi-species grazing system on soil health and insect, plant, and bird biodiversity.

Now at Wolfe’s Neck Center, I am coordinating the on-farm research trials with our academic and institutional partners, working with a cohort of research interns, translating our research into educational programming and connecting with the larger regenerative agriculture community through OpenTEAM. I was drawn to Wolfe’s Neck Center’s dedication to education, community, research, and the commitment to agricultural practices focused on soil and ecosystem health. Many of the existing regenerative practices are indigenous techniques that can be validated and enhanced with data, which may lead to policy change and influence decision making. Researchers, farmers, tech developers, and industry can join together to conduct research and broaden our understanding of these regenerative practices to contribute to healing our food system and planet.

**Beneath the Farmhouse Siding**

Wolfe’s Neck Center is part of a history of the land which dates back centuries

By Kathy Smith, Local Historian

A lucky discovery this spring, thanks to the sharp eye of a carpenter, is helping solve a mystery. Who built the 19th century farmhouse that is now Wolfe’s Neck Center offices? What story does it hold? As siding was removed during restoration, the following appeared carved in the wood beneath: *WL June 23, 1845.*

Who was WL, and how does that person fit in the unfolding history of the house and the land on which it stands? The land holds a story that goes back thousands of years. After a series of tragic wars between native Abenaki people and the first European settlers had left the southern Maine coast deserted in the early 1700s, a committee in Boston set out to organize European resettlement. Maine was at that time part of Massachusetts.

The land now at the heart of Wolfe’s Neck Center was given as a gift to the Resettlement Committee as thanks for its work. A member of that committee sold the land in the mid-1700s to Jacob Anderson of a Scots Irish community that settled Flying Point and today’s Flying Point Road.

Land deeds at the Cumberland County courthouse provide a chain of land ownership, but none reveal who built the farmhouse at Little River and when. An 1857 Freeport map shows the name Henry Orr at the site, so an assumption has been that he built the house. It has the architectural characteristics of the Greek Revival style popular before the Civil War, adapted for a modest farmhouse—sidelights by the doors, pilasters at the corners, returns at the eves. But the initials on the wood are WL, not HO. And the date is 1845, before Orr, of the family of Orr’s Island, owned the land.

A new look at the land deeds suggests the answer. By 1823, Hezekiah Merrill, who lived at the corner of Burnett and Wolf Neck Road, had come to own the land. In that year he sold the Little River land to Samuel Lufkin, a mariner. That same year Samuel resold it to Benjamin Lufkin, likely a relative. Thanks go to John Mann, a surveyor known to many in this community and whose family dates back to the first Ulster-Scots in the area. He found William Lufkin, along with Albert Lufkin the only living heirs of Benjamin. The most likely possibility now is that William built the house for Benjamin. It is likely this family was related to the Lufkins who settled at Mast Landing. There is more research to be done.
Voices From the Farm
Tips & recommendations about food, farming, and caring for the planet from the people doing the work

Our food philosophies
Food, the environment, and our economy are all interconnected. Knowing where your food comes from and its impact means you can make more informed decisions. These values are the root of our mission, Transforming our relationship with farming and food for a healthier planet, and what our staff and board are committed to carrying out in their work. Here are some ways we individually stay connected to food and farming.

What We’re Reading
Our resident bookworm is Marissa M., Grants & Development Manager. Take a look at her curated collection if you’re just getting into themes of food, farming, and the environment:

• I learned the basics of farming through Maine native Eliot Coleman’s The New Organic Grower
• My love of permaculture design stemmed from reading Gaia’s Garden: A Guide to Home-scale Permaculture by Toby Hemenway and Permaculture: Principles and Pathways Beyond Sustainability by David Holmgren
• My favorite compilation of agricultural essays is The Gift of Good Land by Wendell Berry
• For the most inspiring writing about gardening, read Animal, Vegetable, Miracle by Barbara Kingsolver
• The best book to learn everything there is to know about the fermentation process is, in my opinion, Wild Fermentation: The Flavor, Nutrition, and Craft of Live-Culture Foods by Sandor Katz

Where We’re Eating
Maine Beer Company

*Maine Beer Company! They partner with local farms (including Wolfe’s Neck Center) to create inventive pizzas using local ingredients. They also donate 100% of tips towards environmental nonprofits and clean energy initiatives.*

—Michael M., Education Programs Assistant
Portland’s Pai Men Miyake for savory comfort dishes. Sometimes you’ll find our pork on the menu.

—Allison C., Communications Manager

*Go for the grilled cheese and Wolfe’s Neck bacon at the Farm Café.*

—Sam S., Board Member

Food Tips for a Healthier Planet

"Grow something edible at home, whether it’s just a few herbs or some cherry tomatoes in a pot. Not only will you love eating a little something you grew yourself, it will deepen your appreciation for our local farmers and the hard work that it takes to produce food."

—Nora Healy, Board Member

"Instead of tossing your veggie scraps, collect them all in a bag in the freezer to make veggie stock once you have enough. Onion skins, carrot tops, celery ends, mushrooms all work well, but you can really use any veggie. Use the stock in soups, stews, or in any recipe that calls for broth or water."

—Allie Armstrong, Workshop Educator

Recipe: Garden Pizza

Makes one 12-inch pizza

• 1 tablespoon extra-virgin olive oil, plus more for brushing the dough
• 5 garlic scapes, bud ends trimmed off
• 1 ball pre-made pizza dough
• 1 cup shredded aged Gouda cheese
• 5-6 small Hakurei turnips and their tops, trimmed and very thinly sliced
• 1/4 to 1/3 cup finely diced pepperoni
• Salt and freshly ground black pepper

Place a rack in the middle of the oven. Preheat the oven to 425°F.

Heat oil in a large skillet over medium-high heat. Place garlic scapes in the hot skillet in a single layer, pressing them down so they lay flat. Cook for 3 to 4 minutes per side, or until slightly charred.

Spray a baking sheet and place stretched dough on the prepared baking sheet. Brush the dough lightly with olive oil. Sprinkle on half of the cheese, then arrange the turnip slices on top, followed by the garlic scapes and raw turnip greens. Sprinkle with the pepperoni and the remaining cheese. Season with salt and pepper.

Bake 10-15 minutes, until the crust is golden and the cheese begins to brown in spots.

Remove the pizza from the oven and let it rest for 5 minutes, then sprinkle on the micro herbs; slice and serve.

Try our spin on a Garden Pizza at the Farm Café. Toppings rotate weekly!

Apprentice Spotlight: Corinne Carey

Corinne is a dairy apprentice in her second year at Wolfe’s Neck Center. She shares how she got here and how she’s grown since her start in our organic dairy program.

From a young age, growing up in New London, NH, I have always loved the outdoors and felt a special connection with animals. By high school, I was working on a couple of horse barns where I took riding lessons. The experience made me decide that I wanted to work on a farm with cattle, and I found Cascade Brook Farm, which raises 100% grass fed Black Angus beef. Coming to the farm with little experience, I soon learned how to drive a tractor, how to graze cattle and how to grow farm-raised, healthy food. I worked on the farm for over a year as the lead ranch hand. After graduating high school in 2019, I wanted to seek more opportunities in agriculture. I found Wolfe’s Neck Center and fell in love with the location and type of work.

I have been a dairy apprentice at Wolfe’s Neck Center for over a year now. I started my journey here on April 22nd, 2019. In just that short year I have learned so much more than I ever thought I would. When I was in training, I was told I would have to milk the cows by myself once I got more comfortable. The thought of milking by myself intimidated me. A year later I am milking the cows by myself in the parlor each day and I could not be more comfortable. A year ago, I could not back a trailer up. I was overwhelmed by the thought of doing it. Now, I can confidently say that I can back up a trailer. I wouldn’t be able to do these things if it weren’t for the people who trained and taught me.

When not working, Corinne loves to be creative with hobbies like photography, drawing, painting and wood burning.

Wolfe’s Neck Center
OpenTEAM Global Coordinator and Community Facilitator

Staff Spotlight:

Laura Demmel
OpenTEAM Global Coordinator and Community Facilitator

I grew up on a farm in Nebraska and have always had a passion for sustainable agriculture with my first enterprise being pastured chickens and sweet corn sales. My interest in scaling soil health practices nationally and internationally through systemic changes has brought me here to Wolfe’s Neck Center in this new position.

At Wolfe’s Neck Center, I coordinate the global community for the Open Technology Ecosystem for Agriculture Management (OpenTEAM) initiative, bringing together stakeholders across the agricultural value chain to facilitate a community and technological platform to support farmers in improving soil health. This open, collaborative community will help facilitate points of connection for farmers to better access agricultural data insights, ecosystem markets, and other conservation incentives, regardless of geography, production system or farm scale (Learn more about its impact on page 10).

In my free time, I enjoy being outside and bringing people together through a home cooked meal.

Kids Activity: Bee Hotel

Make a home for pollinators in your own backyard

There are more than 4,000 native species of bees in North America. Bees are incredibly busy—it is estimated they are responsible for pollinating one third of our food supply! With the recent decline in many pollinator species, it is important we do our part to protect them.

Unlike the social, hive-nesting honeybees, solitary bees nest as individuals. Most are ground nesters (like bumble bees), but many are cavity nesters. Cavity nesters lay their eggs in small holes–like those in wood made by birds, or in dried hollow reeds or stems. They start by filling the back of the cavity with nectar and pollen then deposit an egg and seal it with mud or chewed leaves.

Bee hotels provide shelter for pollinators to rest and lay eggs, and make a positive impact on local ecosystems in our backyards and neighborhoods!

**You will need:**

- A frame— a small tin can, like a soup can
- Hollow bamboo canes or paper straws
- Fill material (twigs, leaves, small pine cones)
- String
- Scissors or other tool for cutting tubes

**Instructions:**

Measure and cut each tube so it is ¼ inch shorter than the length of the tin can you are using.

Place your tubes in the tin can until 80 percent full. Fill the rest with leaves, pine cones, twigs and cotton. Get creative! The space between the tubes and the fill is just as important a nesting area as the space inside the tubes.

Your bee hotel is ready to be hung when you can hold the tin can upside down without the contents falling out. Wrap string or twine around the can and hang it outside. It’s time to display your vacancy sign — you’re open for business!

Bee hotels should be hung outdoors where they are protected from rain and exposed to morning sunlight. The sun’s warmth acts as an alarm clock and lets the bees know it’s time to get up and go to work. Finally, just like any accommodation business, it’s important to keep the rooms clean for guests. Your bee hotel should be carefully cleaned each year after the young bees have emerged in the summer.

---

**Make Your Own Pine Syrup**

Herbalist and educator Allie Armstrong guides us through a step-by-step tutorial for making your own pine syrup with simple ingredients:

- White Pine needles
- Water
- Raw honey
- Stovetop and pot

**Instructions**

1. Go outside and collect a few handfuls of White Pine needles. To ensure that you are collecting White Pine and not the needles from a similar looking tree, remember this trick: White Pine trees have 5 needles per bundle and “WHITE” has 5 letters.
2. Put needles in a pot with enough water to cover the needles and bring to a boil.
3. Simmer for about an hour. If desired, while simmering you can strain off a cup of the water for tea while you wait.
4. Let water cool to lukewarm, then strain and compost the needles.
5. For every 1 cup of pine water, stir in ¼ cup of raw honey to lukewarm water (make sure it’s not hot). Ex: If you end up with 4 cups water, add 2 cups honey.
6. Pour into glass jars or bottles and label.
7. Enjoy! Take 1-2 tsp., 2-3x/day or add to your favorite smoothie, juice, or anything else you can think of. Store in the refrigerator for up to 6 weeks or on the counter for up to 3 weeks.

Other immune boosting plants include rose hips (also high in vit. C), medicinal mushrooms (reishi, cordyceps, chaga), astragalus, lemon balm (antiviral), holy basil/tulsi, and many more!

Find upcoming on-farm workshops led by Allie at www.wolfesneck.org/workshops

---

Learn Where Your Food Comes From

Do you know the path from the food on your plate? Write down everything you ate today, then try to see if you can map where it came from. Commit to making just one product or ingredient you eat each day come from a local source. As educator Andrew says, “You don’t have to cut meat out of your diet to make an environmental impact, just cut out meat that doesn’t come from within 50 miles. It tastes better anyways!”

---

**Voices From the Farm**

Tips & recommendations about food, farming, and caring for the planet from the people doing the work

**Learning & Staying Active**

Our educators love showing visitors why we should feel connected to food, farming, and nature. They’ve put together some activities you can do from your own home! Interested in learning more? Visit our website for upcoming community programs, workshops, and our digital Educational Activities page.
Reimagining 'Farm to Table'
Transforming our Farm to Table event series to better serve our community

Each year Wolfe's Neck Center holds a series of beautiful Farm to Table events at our historic Mallet Barn where chefs from local restaurants prepare delicious food using fresh ingredients from our gardens and pastures. To ensure the health and safety of our friends and supporters, we have cancelled the 2020 Farm to Table series. Working with our restaurant partners and local food pantries, we are shifting the food, staff time and logistics that would have gone into these events to people facing food insecurity.

So far this year we have donated fresh produce, meat and eggs, and later in the season we will work with our restaurant partners to get prepared meals on the table of those who need it most. Our community has come forward to support our efforts to help the people in our community who are being hardest hit during this crisis and supporting Wolfe's Neck Center’s efforts to create a stronger, more resilient food system for everyone.

2020 Farm to Table Partners

Our Lead Sponsor:

Bath Savings Institution, a long time friend and partner of Wolfe's Neck Center, has made a generous gift to this effort. Their support of our organization and the community during these challenging times truly reflects their commitment to strong, healthy communities.

Support Our Efforts
To learn more about the series and support by joining our Host Committee, visit: wolvesneck.org/farm-to-table-series

Wolfe's Neck Center | 9
For more than 60 years, Wolfe’s Neck Center has been a valuable community resource and a destination for people of all ages to learn about agriculture and enjoy this beautiful landscape. With a renewed sense of purpose, we have expanded and evolved to address the growing climate crisis and challenges in our food system. Our unique mix of diverse ecosystems, varied farming operations, a wide range of educational opportunities and robust public engagement provide an ideal setting for innovative, forward thinking work around food and farming. On any given day Wolfe’s Neck Center is bustling with activity, but our impact reaches far beyond the boundaries of the farm. At a time when food and farming are playing an increasingly important role in addressing a wide range of national and global issues, Wolfe’s Neck Center is emerging as a leader in regenerative agriculture.

Take a look at how the work happening in our barns, pastures, gardens and greenhouses is helping farmers, scientists, and researchers across our state, the country and the globe to build a better future for food and the planet.
Support Our Important Work
Become a sustaining donor or member so we can build a more resilient food system and healthier planet.

Farm to Easel Art Auction Coming This Fall
Join us this September for a special online experience.

We are thrilled to host our 3rd Farm to Easel Invitational Art Auction this fall. This year’s online auction will feature over 40 local artists, and a range of experiences from private dinners to goat hikes on the farm. Bidding opens Thursday, September 17th and culminates with a live online auction event on Sunday, September 20th.

For our theme, artists are asked to contemplate their own perspective on the climate crisis using inspiration from the farm or their own backyards. They will consider what drives them to act, create, and engage in the effort to fight climate change.

For our theme, artists are asked to contemplate their own perspective on the climate crisis using inspiration from the farm or their own backyards. They will consider what drives them to act, create, and engage in the effort to fight climate change.

Become a Member
Support us—and get farm perks, too—with an annual family membership.

- **Green Thumb**
  - $35 Individual Membership
  - Plant a seed, and watch it grow! Support from our wide base of individual members makes up a community of people that keep our tractor wheels turning.

- **Flockstars**
  - $60 Family Membership
  - Be a good egg and make a gift for your whole brood. Our Flockstars are the life of the barnyard and support fun and learning for all ages. Food comes from and why farming is important for our planet. Perks include discounts on festival admission, Farm Café, early access to ticket sales for popular events, members-only events, and more!

www.wolfesneck.org/give

2020 Events Season Update
In response to COVID-19, we have made modifications to our season, including limiting visitors, and canceling all annual events, festivals, and Farm Camp. We look forward to a special 2021 season.

Wolfe’s Neck Center Staff

- **Dave Herring**, Executive Director
- **Brian Barber**
- **Allison Carrier**
- **Susan Connolly**
- **Dorm Cox**
- **Molly Cyr**
- **Chuck DeGrandpre**
- **Matthew DeGrandpre**
- **Laura Demmel**

- **Bill Horsfall**
- **Joe Grady**
- **Andrew Lombardi**
- **Dan Mahoney**
- **Marissa Masters**
- **Jeanie Mattson**
- **Michael Messina**
- **Thomas Prohl**
- **Leah Puro**

Dairy Apprentices

- **Corinne Carey**
- **Katie Coffin**
- **Brady Swan**

Board of Directors

- **Lee Schepps**, Chair
- **Tim Griffin**, Vice Chair
- **Raina Maxwell**, Treasurer
- **Nora Healy**, Secretary
- **David Bennett**
- **Peter Bouman**
- **Morgan Cuthbert**
- **Richard Ganong**
- **Gray Harris**
- **Megan Hestledt**
- **Trippelt Kise**
- **Tucker Lannon**
- **Brett Pierce**
- **Sam Smith**
- **Vivi Stevenson Miller**
- **Sofia Wilson**
- **Meredith Winter**

Thank You to Our 2019-2020 Business Supporters

- **Ames Farm Center**
- **Anchour**
- **Bath Savings Institution and Bath Savings Trust**
- **Big Tree Hospitality**
- **Bob Miles & Sons, Inc.**
- **Bow Street Market**
- **Brown Chiropractic**
- **Charlie Burnham Energy & Heating**
- **Chaval**
- **Chilton Furniture**
- **Dead River Company**
- **Freerport True Value Hardware**
- **Frontier Café**
- **Gather Eatery**
- **Gnome, Inc.**
- **Goodwin Chevrolet-Mazda**
- **Griffin & Griffin**
- **Houses and Barns by John Libby**
- **IDEXX Laboratories**

- **Johnny’s Selected Seeds**
- **Kennebec Savings Bank**
- **L.L.Bean**
- **Main-Land Development Consultants, Inc.**
- **Maine Beer Company**
- **Maine Optometry, P.A.**
- **Mt. Desert Island Ice Cream**
- **Miyake**
- **New England Distilling**
- **Picculo**
- **Royal River Natural Foods**
- **Stonyfield**
- **The Strainrite Cos./Geary Brewery Co.**
- **UNION**
- **Visit Freerport**
- **W.S. Badger Company, Inc.**
- **Wicked Joe Organic Coffee**
- **Winter Hill Farm**

Thanks to the following foundations for their generous support: Globetrotter Foundation/#NoRegrets Initiative, Elmina B. Sewall Foundation, Foundation for Food and Agriculture Research, Horizon Foundation, L.L.Bean, Inc., Newman’s Own Foundation, The Onion Foundation, Patagonia, Stonyfield, Seacoast Companies Fund of the Maine Community Foundation, Northeast Agricultural Education Foundation.
Special Thanks to Our 2019-2020 Members and Donors

Sarah Clark
Laurence Ciembroniewicz
Vivian Chiang-Nielson
Diana and Bruce Channell
Gina and Paul Castronovo
Steve and Tracy Cassidy
Lauren Carter
Beth Carr
Pat and Mike Caron
Maryellen Carew
Matt and Edwin Cahill
Katie Byrnes and Joe Adams
Sharon and Don Bushey
Vincent and Caryl Burns
Carrine Burns and Pete Bouman
Allie and Alex Buck
Jim Briggs
John and Alexandra Bouman
Rebecca Boulos and Peter Himmer
Mitch Booth
Christina Bonney
Martha Bohrmann
Larry and Ina-Lee Block
Emily Birchby
Megan and Brent Bendson
Ashley Beaulieu
Katie Bauer
Christina Banks
Erin Baltes
Jane Auchincloss
Barbara Armstrong
Mary Kate Appicelli and Steven Trockman
Rebecca Andreozzi
Janet and Paul Aliapoulios
Rachael and Justin Alfond
Bruce Albiston
Chip and Joy Ahrens
Elizabeth Adams
Elizabeth Ackley
Daniel Lang
Rebecca Lambert
Maureen and Tom Lafferty
Megan and Clayton Kyle
Denise and Robert Kinney
Desiree Kinley
Jeffrey Kilcoin
Melissa and Keith Kennedy
Victoria and Paul Kendrick
Rodney and Kristina Kelshaw
Molly Kellogg
Rianna Keegan
Keith Kantack
Sue Jones
Kristin Jean
Toby Jacobs
Amy and Jonathan Ives
Linda Hyatt
Ross Housewright
Bryson Hopkins
Jennifer Honig and Christopher Muntiu
Andrew and Sara Helman
Megan and Erik Hellstedt
Bridget and Michael Hearne
Hannah Wolken
John Winters
Fiona and Rob Wilson
Valerie and Les Williams
Ethel and John Wilkerson
Dick and Rodi Whiting
Lucinda White and Thomas Kelley
Emily Whiston
Toby Jacobs
Amy Tennes
Vic and Dina Talmadge
Sarah and Alan Tracy
Bobbie and Frank Flood
Richard and Ruth Tann
Erika Lichter
Tim and Julie Leland
Kathy and Colin Stacey
Win Soule
David Soley and Debra Coppinger
Addy Smith Reiman
Donor list as of 4/6/20
We've made every effort to ensure accuracy. If your name was omitted inadvertently or appears incorrectly, please accept our apologies and email mm@wolfsneck.org to let us know.

Become a member—wolfsneck.org/give

Adly Smith-Thomas
David Salley and Derek O'Connor
Ryan Culleton
Dean and Erin O'Gallway
Katie and Paul Pilkinton
Denise and Carl PanX
Kitty Pastor
Pat and Mike Palmer
Todd Pantazis
Richard Parent
Anne Parker
Heidi Parker
Sam and Judy Pankin
Gary Pastore
John and Peter Peterson
Ben and Lauren Perlman
Michael Stahl
Leslie and David Stone
Morgan and Merit Stahl
Dale and Marc Swain
Linda and Charlie Swanson
Talia Swanson
Sam and Ben Talbott
Sarah and Dan Talbott
Sandra and John Talbot
Jim and Jen Talmadge
Susan Taranowski and Jen Fraser
Loren Tofte
Amy Tennes
Barbara Thomas and James Thomas
Susan Taranowski
Rebecca Thomas
Sarah and Alan Tracy
Bobbie and Frank Flood
Richard and Ruth Tann
Erika Lichter
Tim and Julie Leland
Kathy and Colin Stacey
Win Soule
David Soley and Debra Coppinger
Addy Smith Reiman
Donor list as of 4/6/20
We've made every effort to ensure accuracy. If your name was omitted inadvertently or appears incorrectly, please accept our apologies and email mm@wolfsneck.org to let us know.

Become a member—wolfsneck.org/give

Adly Smith-Thomas
David Salley and Derek O'Connor
Ryan Culleton
Dean and Erin O'Gallway
Katie and Paul Pilkinton
Denise and Carl PanX
Kitty Pastor
Pat and Mike Palmer
Todd Pantazis
Richard Parent
Anne Parker
Heidi Parker
Sam and Judy Pankin
Gary Pastore
John and Peter Peterson
Ben and Lauren Perlman
Michael Stahl
Leslie and David Stone
Morgan and Merit Stahl
Dale and Marc Swain
Linda and Charlie Swanson
Talia Swanson
Sam and Ben Talbott
Sarah and Dan Talbott
Sandra and John Talbot
Jim and Jen Talmadge
Susan Taranowski and Jen Fraser
Loren Tofte