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## WINNETU OCEANSIDE RESORT

*Winnetu Inn, Mattakesett Properties &  
Mattakesett Tennis Club*

### **FROM ISLAND FARM TO TABLE AT WINNETU**

Neighboring Winnetu is the new Katama Farm Institute, a non-profit agritourism venture located on a 200-acre former dairy farm dating back to the early 20<sup>th</sup> Century. The Institute was created in 2005 to educate and engage children and adults on farming, land preservation and nutritional issues. Its mission is to provide a sustainable approach to food and to preserve the legacy of farming on Martha's Vineyard. In May 2006 the Farm Institute will open with offices, classrooms and a schedule of events for Winnetu guests and visitors to experience a working farm and an important aspect of island heritage.

The Farm Institute currently supplies Lure, Winnetu's casual fine-dining restaurant, with fresh produce, as well as poultry, beef and lamb. In the coming seasons, the Farm will eventually provision the dairy for the restaurant. As part of Winnetu's new Adventure & Wellness Center, opening May 19, 2006, guests will have the opportunity to join in farm activities. For children, there will be the Farmer for the Day program and a four-day camp for kids ages 4 – 14. Through the Center, guests will also be invited to witness the births of baby chicks, lambs, piglets and other animals from May to early July. A special hotline has been established with Winnetu's front desk to ensure that guests are notified as soon as the birthing process begins.

For adults Winnetu has partnered with the Farm to offer seasonal weekend packages for spring and fall featuring sheep sheering and cheese making demonstrations.

Katama Farm played a significant role in the history of farming on Martha's Vineyard. Its history goes back to World War I when families grew army and navy beans there. Arthur Hillman brought sheep in to the northern fields after purchasing the property for \$5,000 in the 1930's. Elisha Smith started with six dairy cows on the farm when he first rented from Mr. Hillman in 1943. Shortly thereafter, Elisha was able to purchase most of the 50 by 100 foot lots of the southern pastures for \$420,000 and assemble the complete farm as it is known today. One of the 35-farms comprising Martha's Vineyard Dairy Cooperative, Katama Farm remained a highly productive 50-cow dairy, and also helped fill the shelves of island grocers with corn and potatoes.

In 1979, with remarkable foresight, the Town of Edgartown and the Massachusetts Executive Office of Environmental Affairs jointly purchased the entire property for the purpose of agriculture, conservation and passive recreation. Since then, the Conservation Commission has leased the property to farmers for dairy and beef production. The Farm Institute now holds a 10-

year lease on the land where it will conduct educational programs for Vineyard residents and visitors, and restore the historic public space as a working farm and community agricultural resource center.

For more information, go to [www.farminstitute.org](http://www.farminstitute.org).

### *2006 Schedule of Events*

**Easter/Sheep Sheering, April 14 & 15** – Winnetu guests can participate in this once a year activity at the Farm, rarely made available to the public. Guests get to shear the sheep themselves.

Included in this two night package for two persons: East Chop Suite , daily breakfast, one three-course dinner at Lure (excluding beverages), sheep shearing and Farm tour, Easter egg roll, use of the Adventure & Wellness Center, fresh fruit basket amenity, all taxes and gratuities on lodging and services included in this package. \$325.00 per person based on double occupancy. Additional discounted cost for children.

**Cheese Making/Winery Tour, June 2 & 3, October 20 & 21** – Learn how to milk a goat with Peter Dixon, a national cheese making master, and then make your own cheese. A visit to Chicama Vineyard, the island's only wine producer, is also included. Later in the day, guests will relax and enjoy wine and their own cheese on the private balcony of their Suite at Winnetu, followed by a three-course dinner at Lure.

Included in this two night package for two persons: studio (upgrades to suites available at additional cost), daily breakfast, one three-course dinner at Lure (excluding beverages), a Farm Institute experience including how to milk a goat and make your own cheese, tour of Chicama Vineyard, fitness center, fresh fruit basket amenity, all taxes and gratuities on lodging and services included in this package. \$410.00 per person based on double occupancy.

**Animal Births, May/June/July** – Witness the wonder of a live birth at the Farm. Winnetu has a hotline to alert the front desk of impending arrivals. Guests can time their stay to coincide with the birth of their child's favorite baby animals.

- Mid-April to mid-June – Chickens birth every other week
- Early May – Goat kids, piglets
- Throughout May – Lambs
- Late May to late June – Calves
- Mid-July – Turkeys

**Summer Camp at the Farm Institute, June 19 – September 1** – Winnetu guests ages 4 – 14 can sign up for a four-day farm experience. Children will get hands-on experience working with a wide-variety of livestock, field crops, gardening, as well as carpentry and farm mechanics for older children. Participants will learn about organic farming, the ecology of the area, the importance of local agriculture, the history of the animals and vegetables, as well as art experiences related to farming. The program takes place every Monday or Tuesday – Friday. Rates for the half day program for children ages 4 and 5 are \$125 per child per week. Rates for the full day program for children ages 6 and up are \$250 per child per week.

**Farmer for the Day, Saturday mornings in July & August** – Held from 7:30am – 9:30am. Children are invited to help out on the Farm with early morning community assistance. Kids will experience first-hand what is like to run the day to day operation of a working farm. Activities include feeding the livestock, positioning them in the fields, planting and harvesting crops.

**Corn Maze, Late August – Halloween** – Guests are invited to get lost in this labyrinth of maize tunnels and paths.

### ***Farm Stands and Markets on Martha's Vineyard***

Another great way for visitors to sample the bounty and natural goodness of Vineyard-grown products, is to visit farm stands, dairies and local markets.

- **West Tisbury Farmers Market** – held each Saturday in July and August from 9am – Noon, and Wednesdays from 3 – 6pm. Selections of fresh flowers, produce, herbs, preserves and other local wares, such as hand dyed yarns and more.
- **Sunflower Cart** – a simple roadside stand on Herring Creek Road offering self-service bouquets of sunflowers for only \$5 each.
- **Morning Glory Farm** – choose from among the many home grown fruits and vegetables as well as baked goods.
- **Thimble Farm** –sample some of the best strawberries and tomatoes on the island.
- **Nip’N’Tuck Farm** – fresh milk in old fashioned glass bottles
- **Norton Farm** – beans, squash, peas and potatoes
- **Hillside Farm** – beans, root vegetables and may varieties of squash
- **Whippoorwill Farm** – fresh greens and pick-your-own flowers

*Winnetu Oceanside Resort is the quintessential Martha's Vineyard experience. The resort includes 53 suites, studios and a private cottage, each equipped with kitchen and separate living areas, many of which have unobstructed ocean views. The resort also includes 80 townhouses and single-family homes available for rent on a weekly basis. Set beside natural dunes and at the head of world-class biking and walking trails, Winnetu epitomizes the best of island living for guests of all ages and all fitness levels from mid-April to the end of October. Styled after the traditional New England grand seaside resorts, Winnetu is New England's premier resort for healthy living and life-changing adventures. For more information visit [www.winnetu.com](http://www.winnetu.com), or call 978-443-1733.*