

On the 2009 Phish Summer Tour Reverb coordinated the research of local organic farms near every tour stop.

Over 70 farms in nearly 20 markets were researched in order to provide fresh, organic produce, dairy products, and meat for band and crew catering backstage. Select farms also assisted in the proper collection and removal of post-consumer food scraps as a viable compost source.

By working with organic, family-run farms Phish caterers were able to source the freshest local ingredients possible and support the local economy as they crossed the country.

Featured: Wilson Farm, Lexington MA

Wilson Farm is a 125 year old family farm, currently run by the fourth generation of Wilsons. Their 33-acre Lexington farm is the major contributor of seasonal products to the local area.

Wilson Farm grows over sixty different fresh items in addition to providing eggs, meats, dairy and cheeses. Their farm stand is a 19th Century post and beam construction, and is a twice “Best of Boston” winner.

The majority of the meats and produce for the May 6th Comcast Center show were sourced from Wilson Farm.

