

Enjoy healthy, stress free lunches this summer from Red Apple Lunch!



We are excited to partner with
Red Apple Lunch to serve our campers this summer!

About Red Apple Lunch:

Red Apple Lunch thoughtfully sources, preps and delivers homemade lunches.

For each lunch purchased we provide meals to families in need in the area.

We are a "scratch style kitchen" cooking and baking everything in-house.

*We use only whole wheat flour and pastas, our dairy and meats are nitrate free
and our dairy & produce is local and/or organic.*

New This Year

Not wasting our waste! While we go out of our way to purchase compostable packaging if it doesn't make it to the right kind of composter this all just ends up right in the landfill.
We are thrilled to close the loop this year! In partnership with Black Earth Compost we'll be taking all of our lunch leftovers and packaging back and composting every bit we can.

New Kitchen Space: As some of you may know we paused this past school year to regig a bit and find a new kitchen space. We are thrilled to be starting back up in Food rEvolution in Stoneham, MA.

Food rEvolution is an allergen aware, small shared kitchen space supporting local food startups. It is a beautiful space to do our work in and we're surrounded by folks all working hard to create food with a thoughtful perspective on ingredients, sourcing and waste.

If you'd like to sign up please go to:

www.RedAppleLunch.com

Please be sure to sign up by

Friday, at mid-night for the following week

If you have any questions send them their way at contact@redapplelunch.com

Parents love Red Apple Lunch!

"The service has been wonderful. I continue to recommend you to every parent I know!"

You fed my kids almost exactly what I would have fed them, and the kids loved eating it!

Double win!"

"My daughter LOVED the sushi last week! I hope it will be in the rotation again next school year. "