



U-Pick Raspberry Sale Today!

Our Raspberries are still going strong, so we'll be open all week despite the dreary weather forecast. But since today is supposed to be clear and we'd like to get as much fruit out of the fields before the rain comes, we want to offer pickers a Tuesday Sale!

Come today (Tuesday the 8th) to pick from 10am - 5:45pm to get these delicious, organic beauties for \$8/lb (\$2 off per pound!)

Hours this week:

Tuesday - Friday 10 - 5:45

Saturday 10 - 1:45

Sunday 11 - 2:45

For more information, visit our [U-Pick webpage!](#)

That's a Wrap!

Final Flower CSA, with love from your flower farmer, Ruth!



The flower fields are abundant with beautiful fall flowers! While this is the final CSA week, we will continue to offer bouquets at the Farm Stand, curbside, and at the Farmers Markets throughout October.

Hope to see you here soon!

Honey Helpers Needed!

Speaker Series: "Just Sustainabilities"



Join us for the final session of our 2019 Speaker Series.

Just Sustainabilities by Julian Agyeman

Wednesday, October 16th - 7:30PM

This is a free event.

In his talk, Julian will outline his concept of 'just sustainabilities' - the full integration of social justice and sustainability, defined as 'the need to ensure a better quality of life for all, now and into the future, in a just and equitable manner, whilst living within the limits of supporting ecosystems.' He will give practical examples from his recent



On Saturday, October 19 at 10 AM we will be harvesting our Wright-Locke Farm honey in the Squash House. Email Sally at squinn@wlfarm.org if you would like to come watch and help. Wear clothes that can get sticky!



All Seasons Barn Updates



We've been working diligently on our plans for the All Seasons Barn with our architects, builders, the Town, and all key parties that will help inform a well designed building.

Here are our most up-to-date plans for the All Seasons Barn.

[Check out the plans!](#)

Farm Blog



[An Educator's Experience at WLF](#)

Check out our latest Blog Post from Jack Wright, Youth Programs Manager. In this blog he talks about his experience running our summer youth programs.

Where to get our Organic Produce



'Tis the season for fresh

research into spatial justice in urban planning and design, food justice, sharing cities, and planning in and for intercultural cities.

Julian Agyeman Ph.D. FRSA FRGS is a Professor of Urban and Environmental Policy and Planning at Tufts University.

[Learn More and RSVP Here](#)

Farm Sprouts for Toddlers & Drop-In Programs



Farm Sprouts

Explore the farm with your toddler (ages 2 & 3) on October 16 from 10 - 11:30 AM! During your visit, we will help take care of the chickens harvest a farm-fresh snack, read a story, and tour the farm!

Farm Sprouts is a perfect way to introduce your little ones to the farm and the outdoors!

Toddlers must be accompanied by a caregiver.
\$15 per child.

[Click here to register!](#)

Drop In Programs (Last 2 Weeks)

Drop-in to our after-school or preschool programs! Join our K-2 programs from 3:30 - 5:00 PM on Tuesday and/or Wednesday or attend our Friday morning preschool program from 9:00 AM - 12:00 PM. Drop-ins are the perfect way to visit the farm when it's convenient for you! Sign up for our K-2 after-school programs or preschool programs now!

K-2: \$30 per child, per drop-in.
Preschool: \$45 per child, per drop-in.
Children must be pre-registered for Drop-in Programs

[Click here to register!](#)

Farm Suppers!

organic veggies, fruits, and flowers. The fields are bursting with Summer produce.

Markets:

Winchester Market:
Saturdays,
9:30am - 1:30pm

Lexington Market:
Tuesdays,
2pm - 6:30pm

Farm Stand:

Tuesdays - Fridays,
10am - 6pm
Saturdays, 10am - 2pm
Sundays, 11am - 3pm



Farm Reel



Fall Produce in the Farm Stand



Apple Cider Donuts in the Farm Stand



Beautiful autumn dried flower wreaths



Beautiful fall flower arrangements

Join us for a casual weekday supper at the Farm. Celebrate the seasonal bounty, featuring Wright-Locke produce, new friends and old, and maybe some raspberries, too. Local never tasted so good!

Every meals features a first course, a main course with protein and side dishes, and a dessert.

Suppers start promptly at 6:30 & end by 8:30pm.
\$60 per person (seats are limited). Cash Bar.

Remaining Dates:

Thursday Oct. 10th
Thursday Oct. 17th

For more details and to register for a supper, visit our website.

[Click here to register!](#)

Fall in the Farm Stand!



Come by the Farm Stand for some Fall favorites - hot apple cider, apples from Farmer Dave's, apple cider donuts from Source Bakery, beautiful autumn flower arrangements, butternut & acorn squash, root veggies, pie pumpkins, PYO raspberries, autumn wreaths, cornstalks, popcorn, and more!

Hours:

Tuesday - Friday: 10am - 6pm
Saturday: 10am - 2pm
Sunday: 11am - 3pm

The Farm Stand will be open through October and will change to limited hours in November.

[Support your Farm](#)



There's always a little time for some goofing off in the fields - here a couple of our young volunteers (the Doyles!) pose for a pic (while Zoe is hard at work in the background!) We love our up-and-coming farmers!

Don't forget, you can also support Wright-Locke when you shop online with Amazon Smile - they'll donate 0.5% of your purchase to the Farm. Just make sure to access amazon through <https://smile.amazon.com/> and designate "Wright-Locke Farm Conservancy LLC" as your nonprofit pick to make your purchases count towards proceeds for the farm.
