



The Forest School at Wright-Locke Farm

BIG NEWS! We're excited to announce the opening of The Forest School at Wright-Locke Farm in September 2020!

The Forest School is for children ages 3 - 6 and is nature-immersive. Small classes spend their day entirely outdoors, exploring and learning in nature year-round.

Come learn more about The Forest School at one of our information sessions! Choose from two dates, both meeting at Winchester Public Library's Large Meeting Room. RSVP required.

Monday, December 16th: 7 - 8 PM

Thursday, January 9th: 7 - 8 PM

Click the links for more information on the [history of forest schools](#) and [what a forest school looks like](#).

Construction Updates



The Yellow House is no longer. You may have

Final Week for Farm Stand & Markets

noticed a lot of activity up at the farm last week. Demo happened early on Tuesday, and crews have been cleaning the rubble and creating a clean slate for us to start building off of! Here's to new beginnings.

Please Note: that the parking lot at 82 Ridge St. is not usable during this construction period. Please park at Mullen Field or St. Eulalia's lots if you're coming to the farm for a longer visit, or for a quick pick-up or drop-off, you can use the small street lot on Ridge St. in front of the farm fields.



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

[Check out the plans!](#)



Blog Post



[Tori's Blog Post](#)

Read our newest blog post by Field Assistant Tori Dahl as she reflects on this past season.

Tori is on her way back home to Minnesota since the season is at it's end. We are sorry to see her go -- she has truly been an amazing addition to Wright-Locke Farm. Come back and visit any time Tori!

Speaker Series Survey



It's our last week open! Don't miss out on Farm Stand goodies, Jam, pasture raised meat, eggs, maple syrup, and more.

Final Farm Stand Hours:

Thursday, the 21st: 10am - 4pm
Friday, the 22nd: 10am - 4pm

[Winchester Farmers' Market - Holiday Market](#)

On, Saturday, November 23rd, from 10am - 2pm, we will bring our final fall harvests down to the Jenks Center to sell at the Holiday Market.

What happens during the winter?

We still have eggs to sell in the wintertime, so starting on December 4th, we will open the Farm Stand on Wednesdays and Saturdays at 9 am for you to buy eggs via our "honor box" system. Cash or check only during honor box operation.

Holiday Cocktail Workshop



Join us at the Jenks Center to learn how to create unique, tasty, festive holiday cocktails and mocktails using some farm-fresh ingredients. In addition to discovering new seasonal concoctions, we'll explore making and using shrubs to spruce up your favorite Hot Toddy!

Cost is \$25 per person. This event is 21+ for all attendees. Please let us know if you or your guests have any food allergies or preferences.

[Register Here](#)

Winter CSA Shares



[Please take our short Speaker Series survey](#)

If you've attended our speaker series before, we'd love to get your input as we start preparing for next year!

To view the recordings from this year, [check out our website.](#)

Farm Reel

Here are some pictures from last week's wreath-making class.



Here are some photos from the fermentation workshop we hosted with Jane Hammer.



Did you know that Wright-Locke Farm hosts **Shared Harvest's** Winter CSA pickups once a month from November to February? If you want local produce year-round, Shared Harvest is a great option. They source from a variety of local, organic farms and vendors to bring you a convenient and delicious way to eat local all winter.

You can sign up for all months, or just one or two. You'll get two big boxes of a variety of fall and winter veggies with the option to add on specific veggies and other local products that you love the most (think butter, eggs, mushrooms, maple syrup, sauerkrauts, honey, and more).

The next pick-up happens November 23rd, (just in time for Thanksgiving!).

[Learn more and sign-up here.](#)

Home School Programs



(Photo Courtesy of Mei Lin Barral)

This Winter, we are offering a variety of opportunities for your homeschooler to continue their education through farm programs! [Register for one of our scheduled programs](#) or contact us to schedule a program listed in our [program offerings](#) for your homeschool group.

Starting in January, we will host a 4-part series using STEM to understand and practice four key aspects of survival: fire building, food and water, navigation, and shelter. Each session meets Wednesday morning from 9:30 AM - 12:00 PM, running January 15 - February 5. \$40 each or \$150 for all four.

Bulk Carrots & Garlic Anyone?



Interested in bulk carrots or garlic? The farm is selling unwashed storage carrots for \$2 per pound in 5lb increments (Max order 30lbs. First come first serve as we were nearing the end of our carrot surplus). Garlic is \$12 per pound.

Please email Adrienne at farmer@wlfarm.org to place your order. Orders are to be placed by 8am Friday and can be picked up Friday the 22nd (from 10am - 4pm) at the Farm Stand or Saturday the 23rd at the Holiday Market at the Jenks Center in Winchester.

[Support your Farm](#)



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.
