



Happy Thanksgiving from all of us at the Farm!

We are so thankful for all of you who are part of our kind, strong, thoughtful, and supportive farm community. Thank you for appreciating the food and flowers we grow and the animals we care for. Thank you for coming together to share knowledge, stories, laughs, dances, and peaceful walks on the Farm. May your holidays be full of great times with friends and loved ones.

Anthropology and the Farm



For the fall semester,
Wright-Locke Farm and
Tufts University
Professor, Cathy

Upcoming Workshops

Merry Mixology

Stanton, and her Anthropology Field Lab class have been working together to help explore and answer the question "Who does Wright-Locke Farm currently reach, and who might it serve in the future?"

The public is welcome to attend the class' end-of-semester presentation and findings presented at the Jenks Center in Winchester on **December 2nd, from 2-4pm.**

Join us and see the data and analysis that the class has done on the many surveys and interviews they've conducted this semester.

This event is free to the public.



**Thursday, December 5th from 6:30pm
@ the Jenks Center in Winchester**

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, as well as how 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](#)

Construction Updates



The Yellow House is no longer. You may have 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.

Wreath-Making with Ferris Donham



**Tuesday, December 10th, 6:30-8:30pm
@ the Jenks Center in Winchester**

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!](#)



Winter CSA Shares



Did you know that Wright-Locke Farm hosts

Shared Harvest's winter CSA pickups once a month from

Join us for a Winter Wreath-Making workshop with Ferris Donham. Learn to create and assemble your own Holiday Wreath using local, natural materials. Registration is required and space is limited. *Materials fee \$25.*

[Register Here](#)

Cyber Monday and Giving Tuesday!



We hope that you'll keep the Farm in mind over the next coming weeks! Your generous support is vitally important as we continue to cultivate this vibrant, healing, and enduring community resource, open to all.

If you're shopping online for **Cyber Monday**, don't forget, you can support Wright-Locke when you shop 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, INC" as your nonprofit pick to make your purchases count towards proceeds for the farm. (**Note:** you won't find a "charity list" for us, but just update who you are "supporting" under the search bar to "Wright-Locke Farm Conservancy, INC")

Giving Tuesday is a day to all give thanks by supporting nonprofits and charities all over the world. Please share your thanks and support the work that we at the farm.

[DONATE HERE](#)

The Forest School at the Farm (Update included)

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 will be December 14th.

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

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



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. RSVP required. ****PLEASE NOTE, due to the large number of RSVPs, the sessions have been moved to the Jenks Center to accommodate everyone****

[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.](#)

Home School Programs

addition to Wright-Locke Farm. Come back and visit any time Tori!



(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.

[Support your Farm](#)



Such a beautiful sunset at the Farm last week. Thanks to Miles Syswerda for capturing this shot!

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