Wright-Locke Farm is free and open to all, everyday. Visit, volunteer, and enjoy your local farm!
**Field Notes from the Executive Director**

**As the season comes to a close**, we’re pleased to report that we’ve had another great year. The Farm was abuzz with visitors and participants in all our activities - growing certified organic vegetables, fruits and flowers for our markets, taking care of our farm animals, participating in our many farm education programs for kids and adults alike and enjoying many public and private events on our lovely, historic farm.

With the onset of colder weather, our public events come to a close but farm staff and core volunteers are still busy at work putting the Farm to bed for the year and planning for next year’s activities. This annual cycle will change with the construction of our All Seasons Barn which is starting as this newsletter goes to press. The new, heated barn will enable year round farm activities so we don’t have to put the Farm to bed every year but can continue to provide meaningful opportunities for everyone to engage with the Farm, even in winter.

Thanks to all our supporters for making the Farm a continuing success and an important part of our community. Whether you’re a casual visitor, an involved volunteer or a financial contributor, everyone makes the Farm a special place enjoyed by many. We’re looking forward to new initiatives next year. Stay tuned to learn about our Forest Kindergarten program starting in the Fall of 2020.

Sincerely,
Archie McIntyre
am McIntyre@wlfarm.org

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**All Seasons Barn:**

**“Green” for “Go!”**

Hoorah! After many years of planning, fundraising, outreach, designing, redesigning, more fundraising, and gathering input from our community, we are pleased to announce that the All Seasons Barn has received the “Green Light” and construction will begin before the year is over! A huge thank you to all who have helped get us to this point -- this building is a major step towards ensuring that this Farm will be a center of learning, innovation, sharing of experiences and food, and building community for many generations to come. We still have a little way to go to close our funding gap, but we couldn’t pass up this chance to start the project as we head into our “quiet” season (please see inside for donation and pledge details).

We’d like to share with you - our valued farm community - what the construction process will look like in the short term so you can be apprised and excited as we watch the transformation unfold together.

By the time this newsletter reaches your home, the demolition of the dilapidated yellow house (built circa 1960) will already be underway so our construction crew can start before the first snows occur. Then, before you know it, in its place you’ll see a completed barn “shell.”

How so quickly? We’re working with New Hampshire-based timber framing company, Bensonwood, who will pre-build the segments of the barn, complete with super insulated walls. Once those walls are erected and connected, the remainder of construction can go on during the winter inside this airtight, weatherproof shell. We’re excited that this unique process will make the construction schedule shorter to minimize disruption at the farm.

During construction, we’ll use our current parking area at 82 Ridge St. for staging materials and construction equipment, which will greatly reduce our on-site parking during most of 2020. We hope to create a temporary drop-off loop in the lower driveway to...

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Collaborating in the Dirt

At Wright-Locke Farm, education is a prominent part of our mission and our small size gives us the flexibility to partner on unique projects with a variety of other organizations. Collaboration is a powerful tool for connecting and learning and we’re happy to share many of these exciting partnerships that have started up in 2019.

This fall, we are delighted to be working with Tufts Professor Cathy Stanton, and her Fieldwork Lab class which teaches students anthropology’s signature method of “participant-observation.” Through engagement with Farm programs as well as surveying customers, staff, board members, and volunteers in order to get a better idea of how people think about “who the farm is serving and who it might serve in the future,” her students are gaining hands-on fieldwork experience and also will be helping the Farm make more informed and intentional choices about our future. Very broadly, these are questions about diversity and inclusion -- the kind that a lot of organizations are grappling with right now.

“In the present moment, many people are asking how we can move beyond the novelty factor of locally-produced food and toward more sustainable and equitable ways of growing and eating food closer to home. Wright-Locke’s leadership is beginning to engage with those questions, and they’re definitely things that Tufts students are thinking about as well. It’s a strong convergence of interests and concerns, and the farm is an outstanding locale for exploring them,” explains Professor Stanton.

On a more individual level, dedicated volunteer Joshua Schindelman has cooked up a multidisciplinary, year-long project between his middle school, Wincam (the town’s community media resource), and Wright-Locke Farm. Josh will be filming and producing videos about the Farm this year, merging his passions for agriculture and videography to earn credit at school and learn valuable technical skills. He will even be helping to document the construction of the new All Seasons Barn. (If you’ve been wondering what that odd wooden structure is in the parking lot, here’s your answer: Josh will be taking time lapse video of the building process!)

Our Teen Agriculture Program was a new collaboration with Lex Farm, located just through the adjacent Whipple Hill woods. “Teenagers had the chance to experience, first-hand, much of what goes into growing food for a market: from crop planning, soil health, harvesting, pricing and marketing, to issues surrounding the food system, and kitchen skills to prepare fresh produce,” said Education Director, Erika Gorgenyi. “Teens need more opportunities to be allowed to take initiative, problem-solve, work together and learn to be outside, doing hands-on, meaningful work that produces tangible results. This program affords all of that and more. Our participants were invested and learned a great deal, but also had fun and garnered a new appreciation for the food system, farmers and the outdoors!”

Additionally, students from MIT created and trialed their nutrient testing technology in our fields, we welcomed students from Perkins School for the Blind for the third year in a row to work with our farmers, and Harvard’s Food Literacy Project visited the farm as part of their Fall Retreat. We’ve been excited to work more closely with the Jenks Center, Kids Corner, and local Boys & Girls Clubs in the area. We love being a resource and participant in these collaborations, always striving to create supportive relationships, cultivating curiosity and learning around our food system. We hope that the addition of the All Seasons Barn will only serve to strengthen our ability to engage with more institutions, individuals, and organizations to create positive impact.
Highlights from the 2019 season!

- Solar panels approved for barn roofs & farmhouse heating system converted to “green” system
- Hosted our first Farm-to-Farm Bike Ride and Supper in Sept.
- 4,580 people attended Family Farm Nights
- Over 8,700 people visited the farm stand this year to buy produce, flowers, snacks, & local products
- Sold $112,000 in organic produce, flowers to the community
- Recorded 2,197 hours in volunteer time from over 220 volunteers
- Former board president Sally Quinn was awarded Winchester’s “Citizen of the Year”
- 1,014 children visited the farm for educational programming

The Ratz and Baird families helping us celebrate the successful $250K match challenge, Sally Quinn driving the Farmall tractor in the En Ka parade

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...facilitate youth programs and accommodate any visitors with reduced mobility. We’ll collaborate with Town Hall and St. Eulalia’s next door to make plans for alternate parking sites.

Our farming and educational programs will continue, unfettered, but there will be some changes to our public event schedule depending on construction progress. For the most part, we will try to conduct business as usual -- so don’t be a stranger this winter, spring, and summer -- come on over and check things out. Our plan is that by this time next year, the All Seasons Barn will be a bustling, cozy space where the community can enjoy the farm all year long!

Support Your Farm by Making a Donation.

Thank You!

Donate online at WLFarm.org/donate or send a check with this form

For pledge options for the All Seasons Barn, please contact Executive Director, Archie McIntyre

Email: amcintyre@wlfarm.org
Phone: 781-760-1017

My Annual Support

- $50
- $150
- $250
- $500
- $1000
- $2500

Other $___________

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☐ I’m interested in learning more about the Farm’s Legacy Giving Program

Please make your check payable to Wright-Locke Farm Conservancy, Inc. and mail with this form to:

Wright-Locke Farm Conservancy, Inc., P.O. Box 813, Winchester, MA 01890