Join us for our Saturday Pop-Up Markets!

While the Farmers’ Markets are done for the year (except one last Lexington market today), we aren’t done producing veggies and flowers, so come up and get your local, organic produce for another couple of weekends! See you **10am - 2pm on Saturday November 2nd and 9th**.

We’ll have hot apple cider, cider donuts, pasture raised meats, apples, greens, root veggies, winter squash, and much more! Enjoy the fall at your community farm!

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All Seasons Barn Gets the Green Light!

Good news! All of our ducks are in a row and construction of the All Seasons Barn is slated to start soon. But first, we need to take down the decrepit yellow house. Please make note that our main parking lot at 82 Ridge St may be inaccessible while

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Upcoming Workshops for Adults & Teens

**Vegetable Fermentation**

November 7th from 6-8pm at our neighbors’, St. Eulalia’s Parish, kitchen. Cost $40 (includes 2 jars of
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!

Visit our 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, butternut & acorn squash, root veggies, pie pumpkins, PYO raspberries, autumn wreaths, corn stalks, popcorn, and more!

Farm Stand Hours:
Tuesday - Friday
10am - 5:30pm*
Saturday
10am - 2pm (Pop-Up Market)
**Sunday**
CLOSED

*Note that we are closing earlier, at 5:30pm on weekdays due to the earlier sunset*
**Sundays in November, the Farm Stand will be closed!**

Learn the basic science of lacto-fermentation (also known as lactic acid fermentation) and techniques for making delicious homemade ferments including pickled vegetables (like sauerkraut or sauerbruben, kimchi, sour dills, sour beets, and more) and sauces (hot pepper sauces, fermented salas).

Learn More and Register Here

Wreath Making

Tuesday, November 12th, 6:30-8:30pm
at the Jenks Community Center. Cost $25.

Join us at the Jenks Center in downtown Winchester for a 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.

Register Here!

Farmer's Helper

Wednesday Nov. 6th from 3 - 5pm

This stand-alone program is for students in grades 3-5 and offers a first-hand account of agricultural operations here at Wright-Locke Farm.

Participants will spend two hours working with Adrienne (our Farm Manager) in the field to learn and experience our agricultural operations!

Cost: $15

Click here to register

What did you think of the 2019 Speaker Series?

Where has 2019 gone?! What a year! We hope you were able to make it to some of the sessions of our free speaker series. If you were sad to have missed any, you’re in luck because all of the recordings (except for Dr. Agyeman’s by his request) are up on our website, ready for viewing! Click here to watch any of the following presentations:

- Climate Change in New England - William Moomaw
- Sacred Cow - Diana Rodgers
- Climate Resilience in your own Backyard - Allison Houghton
While the Raspberry season is coming to a close, there is still fruit to be picked out there. We are now offering our continuous sale price ($8/lb) for any berries picked in our final days. Grab a deal on some berries for jamming or making into a pie, tart, or smoothie!

**U-Pick Hours:**
- **Tuesday - Friday**
  10am - 5:15pm
- **Saturday**
  10am - 1:45pm

For more info about raspberry picking, check out our [U-Pick Webpage](#).

It's crazy, but fall is whizzing past! Make sure not to miss out on your favorite organic veggies and flowers this season. Here's the schedule for our last Farmers' Markets.

**Last Lexington Market**
(TODAY!) Tuesday Oct. 29th, from 2 - 6PM

**Farm Stand Hours in November**
Thursday & Fridays 10am - 4:30pm
Saturdays 10am - 2pm

**Fall Pop-Up Markets at the Farm**

After the Farmers' Markets end, we take the market to the Farm! We'll be hosting our Fall Pop-Up Markets from 10-2:
- Saturday, November 2nd
- Saturday, November 9th

**Winchester Thanksgiving Market**
Saturday, November 23rd: 10am - 2pm

**Sign-Up for the TARCkey Trot**

Saturday, November 16th @ 8:00 AM
can also collect clean dry acorns for the goats to munch on as well.

Thank you from the goats and all their friends!

**Farm Reel**

- The first hole has been dug! Getting ready for demolition of the yellow house

- Time Lapse Camera ready to capture the construction for the All Seasons Barn

- Beautiful colors of the flowers fields in fall

What better way to jump-start the holiday season by getting together with some other Animals to chase some turkeys around some beautiful trails?

The course will start at the Farm but will mostly wind its way through the remarkable singletrack of Whipple Hill, a 120-acre conservation featuring the highest point in historic Lexington. The course is 5k. This is a great chance to stretch the legs and burn some calories before beginning to hibernate after that big dinner just a few days later! You’ll have the option to run it once, or as many times as you care to over 6 hours.

There will be refreshments available at the Farm Stand to warm fingers and bellies after the run!

**Register for the Race Here**

**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/](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.