



Fall Work Days at the Farm

As the weather gets colder, we've been working to put the farm to sleep for the winter, getting the fields and grounds cleaned up and prepped for the change of season. We could use some extra hands for a few last work days. If you're interested in volunteering, sign-up by clicking on the links below:

[Saturday Nov. 16th, 12pm - 2pm](#)

(Working with Farmer, Adrienne. Meet in front of the Greenhouse)

[Sunday Nov 17th, 10am - 12pm or 12pm - 2pm](#)

(Working with Volunteer, Bob Johnson, meet in front of the 1827 Barn)

Definitely dress for being outside, bring work gloves if you have them, as well as your own water + snacks if you need. Volunteers should be 14+ (or 10+ if accompanied by an adult).

Construction Updates



Please note that demolition and tree removal has started this week to get the site ready for the All Seasons Barn. Our parking lot at 82 Ridge St. will be unavailable for parking. Please use Mullen Field's lot or St. Eulalia's.

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.



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

[Check out the plans!](#)

New 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



[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.](#)

Thank You "Flower Ladies"



Thank you to our outstanding 'Flower Ladies' for such a wonderful year! Seen here are Flower Volunteers Mary Farrell, Courtney Davis (WLF

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.

Final Markets and Farm Stand Hours



We're getting down to the last couple of weeks to be able to grab our organic veggies, jam, and other farm stand goodies. Don't miss out!

Farm Stand Hours: **(last day open Friday, November 22)**

Thursday & Fridays: 10am - 4pm

Saturday, Nov. 16th: 8am - 2pm**

Since we will be hosting the TARCkey Trot at the farm, we will open the farm stand early for warm beverages and baked goods. Please note that raspberry Jam will not be available until 10am.

[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.

Bulk Carrots Anyone?



Interested in bulk carrots? The farm is selling at a bulk price unwashed storage carrots in 5lb increments. Max order 30lbs. Please email Adrienne at farmer@wlfarm.org to place your order. Orders are to be placed by 8am

Flower Staff), Rose Beecher, Lindy Brown, Ruth Trimarchi (WLF Manager of Flower Operations), Jackie Burchard, Lillian Cohen, Cheryl Curtin, Mary Lou Ferriero, and Kent Porter-Hamann.

We appreciate their beautiful and creative work, and look forward to a new season in 2020!

Bring Your Pumpkins!



Goodbye Halloween.
Goodbye Jack-O-Lanterns.

WAIT. Don't throw them in the trash! Bring them to the Farm.

We can compost your pumpkins (down at the concrete compost bays down the hill next to the pond) OR feed your pumpkins that are still in good shape to our goats. You can leave your "Goat" pumpkins on the stoop of the Squash House (the barn closest to the goat pen), or bring your moldy/squishy pumpkins straight to the compost pile.

Farm Reel



Our cozy wood stove is back in the Farm Stand



The Farmhouse was updated to an electric, multi-zone heating system over the past two weeks!

Friday and can be picked up Friday the 15th or Saturday the 16th at the farm stand while the farm stand is open.

Winter CSA Shares



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.](#)

Holiday Cocktail Workshop



(Photo Credit: [BEVVY](#))

Save the Date! We'll be leading a seasonal cocktail workshop on Thursday, December 5th, from 6:30 - 8:30 at the Jenks. We will have sign-ups ready soon, so stay tuned.

For questions, contact our Education Director, Erika by e-mailing farmed@wlfarm.org

[Support your Farm](#)



It's feeling warmer already! Can't wait to get our solar panels installed and start generating our own energy!



More Jamming!



Sunset on the goat hill. (Look at those fat, happy goats!)

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.