Educational Program Offerings

Overview

Education is a key aspect of our mission here at Wright-Locke Farm. Below is a list of some of the topics that we cover in our education programs. This list is not exclusive, and we are always happy to discuss adapting programs to meet different needs. Please note that some lessons may be modified depending on the season.

Education programs can take multiple forms, with your group visiting the farm or farm educators coming to you! Farm visits typically last about 1.5 hours, and enrichment programs may last 1 hour or more, depending on your interest!

General Farm Tour

Our Farm Tour gives an overview of everything happening on the farm, including our agricultural operations, goats, chickens, honey bees, compost, farm history, and pond & forest ecology. This interactive tour of the farm is great for groups of all sizes.

Specific Program Topics

Farm History

Lessons on farm history focus on how agricultural operations have changed through the decades, from indigenous agricultural practices to the farm's founding in 1638, historical operations, and our modern practices. This history-focused lesson uses historical photographs and artifacts found throughout our 1827 Barn, the Ice House, and the Squash House.

Goats

Learn all about Wright-Locke Farm's goats. Visitors will learn about the growth, anatomy, habitat, and use of goats here on the farm as well as how we care for them. We'll also learn what foods goats eat and hand-feed them some of their favorite snacks!

Chickens
Meet the chickens of Wright-Locke Farm as we learn about chicken anatomy, care, diet, and behavior. Visitors will feed the chickens and have an up-close look at our hens and roosters. Discover why having chickens is so helpful to the farm operation.

Food Preparation
Use farm-fresh ingredients to make healthy, nutritious food! When possible, participants will harvest the farm ingredients themselves to provide a true farm-to-table understanding of food. Culinary lessons can be adapted for different age groups. *This can sometimes be done in conjunction with Farm Chef Kelcy.

Composting
Explore our compost as we learn about decomposition, recycling, waste reduction, life cycles, and worms. This hands-on lesson provides visitors the opportunity to dig into our compost and search for the workhorses of compost--worms!

Worms
Don't overlook the importance of worms! In this hands-on lesson, visitors will learn about the anatomy and importance of worms in maintaining healthy soils. This lesson also covers decomposition, composting and vermicomposting.

Pollination
In our pollination lesson, participants will learn why pollinators are so important, especially for growing food! We'll focus on honeybees, which we keep right here on the farm. Lessons will cover beehive organization, types of bees, pollination, and honey production.

Pond Ecology
Using the ponds of Wright-Locke Farm and Whipple Hill Conservation, this lesson explores pond ecology including wildlife and aquatic organisms,

habitats, and invasive species. This lesson also covers the interconnection of ecosystems.

Forest Ecology

Our Forest Ecology lesson uses the 120+ acres of forest on and adjacent to the farm to explore forested ecosystems. While we hike through the woods using all of our senses, we'll learn about the flora and fauna, invasive species, habitats, and Leave No Trace principles.

Soil Structure and Health

In our soil program, we'll learn about soil horizons, soil health, and its importance, not just here on the farm, but for all of us! Groups will discuss nutrient cycles and ways to support soil health. This program is adaptable to different age groups.

Plant Anatomy and Growth

Learn about plant anatomy and growth through hands-on examples at the farm! Participants will explore the farm identifying (and sampling) different edible plant parts. *This lesson varies depending on the season.

Agricultural Practices

This program takes a closer look at how Wright-Locke Farm operates. Participants will learn about our agricultural practices, what it means to be an organic farm, and some farming basics! Depending on group size and the season, a hands-on component may be included.

Nutrient Cycles

Participants in our nutrient cycles program will gain an understanding of the natural and artificial processes that influence key elements such as carbon and nitrogen. During the program, we will use the farm to understand nutrient cycles in the context of organic agriculture.

Climate Change

Our climate change program will explore the greenhouse effect, its consequences, and humans' impact on the climate. While this program is

adaptable for multiple age ranges, we find that students Grades 5+ gain the most from this lesson.

Slow Food/Seasonal Eating

Slow Food refers to taking time to prepare quality, nutritious foods (as opposed to fast food). This lesson discusses Slow Food, the use of whole ingredients, seasonal eating, and the importance of local food. Depending on group size and the season, this program can include a culinary lesson as well.

Sustainable Living

How can we live in a way that works with our natural systems and not against them--a way that preserves precious natural resources, reduces consumption, pollution, and fossil fuel dependency and values all life and promotes respect and equity? We will explore these important and challenging issues through the lens of a small, organic farm. This program is best suited for middle school and up.

Survival Skills

Ever wonder what it would take to survive in the wild? While gear is super important for surviving in the wild, there are other key pieces that we can learn about and use! We'll walk you through shelter-building, animal tracking, fire starting, and water safety. We'll talk about using the natural surroundings to navigate our surroundings as well as using tools like a compass.