



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!

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

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

construction is going on. We will have more information about the timeline soon and will update you as details develop!



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 upto-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, autumn
wreaths, cornstalks,
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

U-Pick Raspberry Hours

veggies)

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 sauerruben, kimchi, sour dills, sour beets, and more) and sauces (hot pepper sauces, fermented salsas).

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 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.

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>U-Pick</u>
<u>Webpage</u>

Lollipops for the Goats...!



As you clean up in the yard or wander the woods for the next week or so, you can do the goats a huge favor and collect the bounty of free "tree hay", a.k.a. "goat lollipops"! This summer and fall, the wind, rain, and squirrels have pruned the majestic oaks showering us with green-leafy twig "bouquets", still green and full of nutrients. They make a wonderful, healthy treat for the goats at any time of year, but especially as dry "tree hay" in the winter when green browse is relatively scarce and the goats are craving healthy, woody-plant based compliments to

Just pick them up and collect into those paper yard trimmings bags from the hardware store and bring to the farm to store with the hay. You

their daily grass hay.



Making Room for the River -Julie Wormser

Why the Ocean Matters -Laura Parker Roerden

If you've attended our speaker series before, we'd love to get your input as we start preparing for next year!

Please take our short Speaker Series survey

Where to get our produce this November



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 **The Farm Stand's last day open will be Friday Nov. 22nd**

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



What a wonder our natural world is... $% \label{eq:world} % A = \{ (x,y) \in \mathbb{R}^{n} \mid (x,y) \in \mathbb{R}^{n} : (x,$

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.