



# **Happy Giving Tuesday!**

Giving Tuesday is a day to all give thanks by supporting nonprofits and charities all over the world. Please share your thanks and support the work that we do at the farm.

Your generous support is vitally important as we continue to cultivate this vibrant, healing, and enduring community resource, open to all.

# **Make a Donation Here**

### Updates on Youth Program Registration



We've been making some changes to the registration process for youth programs - nothing huge, but please note that there will no longer be an "early registration week". All registration will go live to the public at the same time later this winter.

Youth program
registration will most
likely open in February,
but we will keep you
posted about specific
dates as we get closer
to that timeframe.
Thank you for your
understanding and
please stay tuned!

# **Construction Updates**

Check out this video that Joshua Schindelman put together documenting the demolition of the Yellow House!

## **Upcoming Workshops**

## **Merry Mixology**



### Thursday, December 5th from 6:30pm @ the Jenks Center in Winchester

Join us at the Jenks Center to learn how to create unique, tasty, festive holiday cocktails and mocktails using some farm-fresh ingredients. In addition to discovering new seasonal concoctions, we'll explore making and using shrubs, as well as how to spruce up your favorite Hot Toddy!

Cost is \$25 per person. This event is 21+ for all attendees. Please let us know if you or your guests have any food allergies or preferences.

### Register Here

**Wreath-Making with Ferris Donham** 



We've got a snowy construction site now, but have no fear, the plan is to start the foundation work by the end of this week.

Stay tuned for more videos by Joshua as he continues to work with us at the farm and at WinCAM to create videos as part of a year-long project with his middle school.

Please Note: that the parking lot at 82 Ridge St. is not usable during this construction period. Please park at Mullen Field or St. Eulalia's lots if you're coming to the farm for a longer visit, or for a quick pick-up or drop-off, you can use the small street lot on Ridge St. in front of the farm fields.

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

# Check out the plans!



Farm Stand Goes
To Honor Box
System - Fresh
Eggs Available



As many of you remember from seasons past, we still sell our farm fresh eggs in the winter time (the chickens don't stop laying!). We will open up the Farm Stand on Wednesdays and Saturdays at 9AM.

We use an honor box system during the winter, so please bring cash or check to deposit in the box. A half dozen carton of eggs costs \$3.

Winter CSA Shares



Tuesday, December 10th, 6:30-8:30pm @ the Jenks Center in Winchester

Join us 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. *Materials fee \$25*.

### Register Here

# The Forest School at the Farm (Update included)



BIG NEWS! We're excited to announce the opening of The Forest School at Wright-Locke Farm in September 2020!

The Forest School is for children ages 3 - 6 and is nature-immersive. Small classes spend their day entirely outdoors, exploring and learning in nature year-round.

Come learn more about The Forest School at one of our information sessions! Choose from two dates. RSVP required. \*\*PLEASE NOTE, due to the large number of RSVPs, the sessions have been moved to the Jenks Center to accommodate everyone\*\*

Monday, December 16th: 7 - 8 PM Thursday, January 9th: 7 - 8 PM

Click the links for more information on the <u>history of</u> <u>forest schools</u> and <u>what a forest school looks like</u>.



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 will be December 14th.

<u>Learn more and sign-up here.</u>

### **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!

# **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.

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.

## **Support your Farm**



Farm Dog Hank was enjoying the first snows yesterday in front of the chicken coop!

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 <a href="https://smile.amazon.com/">https://smile.amazon.com/</a> and designate "Wright-Locke Farm Conservancy, INC" as your nonprofit pick to make your purchases count towards proceeds for the farm.