Farmers | Markets | Co-ops | Restaurants

The definitive guide to the freshest, most sustainable ideas for your table... from Hayward to La Crosse and back.

FARM FRESH ATLAS™
of Western Wisconsin 2019

farmfreshatlas.org
EGGS. EGGS. EGGS.

CAGE FREE. FREE RANGE.
Locally raised and naturally produced.

EGGS/CHICKEN AVAILABLE
EVERYDAY AT THE FARM.

PASTURE POULTRY AVAILABLE
Whole Birds • Halved Breasts
Leg Quarters • Wings - Stew Hens

Amanda’s Eggs & Pasture Poultry, LLC
9359 100th Ave., Chippewa Falls
715-556-3469 • amandarbohl@icloud.com
Find us on @Amanda’s Eggs

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Find us on @Amanda’s Eggs

You’re Invited to:
BURGER NIGHT!

WHAT: 100% grassfed beef burgers, cheese curds, fries, drink & fun on the farm!

WHEN: Thursdays* & Fridays, 4:00PM
Sat, 11:30AM
May 3rd - October 4th

WHERE: Together Farms, W93 Norden Road,
Mondovi, WI

WHY: Amazing food, great atmosphere,
cute farm animals, and live bands!

Watch for Wine Night Tickets, Second Wednesday
of every month!

Plus Gluten Free & Vegetarian Options!
TogetherFarms@gmail.com

*Thursdays are only June through August

Thank you for voting us
one of the best CSAs & pop-up restaurants
two years in a row!

Use code “BESTOF2019” to get free local delivery!

Let’s Connect!
If you care about what you eat, then we want to meet you!
Our goal is nutritious, no-weird-stuff meat (100% grassfed beef and lamb, heritage pigs) from happy animals.

No Time?
Simply order online, and we’ll deliver right to your door!
Check out our meal kits for serious time savings.

Eat on the Farm!
Join us at Burger Night this summer (live music every Friday & Saturdays) or our monthly Wine Night or Beer Dinner.

Visit us online to see why we should be your farm!
TogetherFarms.com

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TogetherFarms.com
Support Local and Know Your Food

The food we eat, where it comes from, and who grows it has become a topic of immense interest for many locavores and foodies. In the 2019 Atlas, we bring you highlights of farmers tilling it up old school — natural and organic, free range and grass fed — the way your grandma used to eat. We guide businesses that support local farmers and their sustainable practices and let you know the closest place for you to find good, quality homegrown goodness.

I hope that you grab an Atlas for yourself and a friend, that you find the information in its pages useful and educational, and along the way add a little more locally grown freshness to your table. The Western Wisconsin Farm Fresh Atlas™ 2019 is out now and online at www.wwffa.net.

Farm Fresh Atlas Pledge:

Farms and other businesses listed in this atlas pledge their commitment to the following:

Farms pledge that their farm:
• Is family or cooperatively owned.
• Is committed to reducing the application of synthetic pesticides and fertilizers.
• Is operated in a way that protects and sustains the region’s land and water resources.
• Treats animals with care and respect, and gives them access to the outdoors.
• Provides safe, fair working conditions for employees.
• Sells Wisconsin products that they have grown on their farm or helped produce.

Businesses pledge that their business:
• Is locally and family or cooperatively owned or is a nonprofit organization whose mission includes promoting a sustainable, regional food system.
• Is operated in a way that protects and sustains the region’s land and water resources.
• Provides safe and fair working conditions for employees.
• Sells and/or uses products grown on Wisconsin farms, or sells and/or uses products made by their business using raw materials grown on Wisconsin farms, and uses fair trade, sustainably, or organically raised ingredients in their products when local ingredients are not available.

All our listings are as accurate as possible at the time of printing. We apologize if anything is incorrect. Please contact us to make changes for the next issue.
WARRENS CRANBERRY FESTIVAL
September 27-29, 2019
Opens 7 a.m. All 3 Days
Phone: 608-378-4200 Fax: 608-378-4250
cranfest@cranfest.com
WARRENS, WI
8 MILES NORTH OF TOMAH
TAKE I-94 WEST TO
EXIT #135

• Cranfest Marsh Tours & Video, Fri. & Sat.
• 850 Arts & Crafts booths all 3 days!
• 350 Antiques & Flea Market booths all 3 days!
• 80 Food Booths
• Gigantic Parade Sun., at 1:00 p.m.
• Festival App now available
www.cranfest.com

Do you want to know all about Team Appleseed and AVEnue Orchard?

Hop online and find us on our web page and social media pages for all the info!

• On our website check out:
  * Pre-order then pick-up & pay at the market!
  * Sign up for first notice when your favorite apple is ripe, 20+ to choose from!
  * Calendar of events all year round!
• Like us on FB to be invited to special events!
• Follow our social media pages for breaking announcements, coupon codes, and fun photos!

• THE MOST IMPORTANT REASON—
  • TO FOLLOW US ONLINE—
Knowing when the apples will be ready to eat!

www.aveappleorchard.com
Pick some apples, have a picnic, play some games, and say hi to the critters.
7-days a week!

Let us know where you heard about us!

We offer—
Pick Your Own & Pre-picked Apples

AVEEnue Orchard
6700 US Highway 53
Eau Claire, Wisconsin
**Blue Hills Country**

**WASHBURN, SAWYER, BARRON & RUSK**

Farms, Markets, CSAs, and U-Pick

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**Bruce Community Farmers’ Market**
Hwy 8 and N. Alvey St. | Bruce | 715-868-2885
Corner of Hwy 8 and N. Alvey St. in Bruce, WI
maryvlr@yahoo.com
June 7 - October 4 | Friday 1 pm - 5 pm

**Chickadee Hills Homestead**
Sherry Sutton
N6374 8th Street | Spooner | 715-816-4103
sherry@chickadeehillshomestead.com
chickadeehillshomestead.com
Multi-species working farm. Pastured pigs, free-range chickens, ducks and guinea fowl. Emphasis on healthy soil which in turn leads to healthy animals and food that is more nutrient dense.

**Country Lane Farmers’ Market**
1642 16th Street | Barron | 715-637-5367
countrylane@countrylanemarket.com
countrylanemarket.com
June 6 - October 24 | Thursday 2:00 - 7:00 pm
Bring your friends and neighbors, load your baskets with FRESH wholesome local Wisconsin produce, fresh baked loaves of bread and other baked goods. Some vendors plan to have good food available for eating so no one has to walk around hungry, including homemade ice cream!

**Friendly Fungi**
Patrick Miller
W7387 Mae West Road | Ladysmith | 715-403-1580
friendlyfungi@gmail.com
Friendly Fungi is a wild mushroom business with a passion that is leading people to find the wild mushrooms they desire. We offer seasonal classes that focus on choice edible mushrooms and mushrooms to avoid with a hands on experience. You can also find us at the farmers market where you can buy or sell your mushrooms. Follow us on Facebook for updates on availability of cultivated and wild mushrooms and for assistance with wild mushroom identification.

**Green Light Farm**
Maggie Sheehan & Ben Olson
611 5 1/2 Avenue | Prairie Farm | 715-418-3880
maggie@greenlight.farm | greenlight.farm

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**Havin Hills Rolling Acres**
Amber Dwyer
1842 8th Avenue | Chetek | 715-642-3833
havinhillsrollingacres@gmail.com
prairielakemeats.com
We raise cattle and poultry with the soil in mind. Our cattle and poultry are rotationally grazed throughout their lifetime. We also grow sweet corn and pumpkins to sell in season. We have all different types of cuts of meats that are individually packaged, take one pound or as much as you want. At different times of the year we are raising pigs, chickens, goats, and steers (Holstein and beef) to be butchered. We utilize no-till and cover crop practices as a way to take care of our land.

**Hayward Farmers’ Market**
15886W US Hwy 63 | Hayward | 715-550-5720
Junction 63 South and Michigan - next to Gordy's HaywardFarmersMarket@yahoo.com
June 3 - September 30 | Monday 11:30 am - 4 pm
A growing, vibrant, diversified market. You'll find seasonal vegetables & fruits, natural beef, chicken, pork, lamb, fresh home-made baked goods, eggs from happy wandering chickens, jams & jellies, coffee, lemonades, soaps & lotions, plants & shrubs, honey & maple syrup, home-made dog treats and much more!

**Hustad’s Sugar Bush**
2165 11 1/2 Street | Cumberland | 715-822-4608
ahustad@centurylink.net | hustadssugarbush.com
in business since 1965. State inspected and licensed. We sell pure maple syrup, maple cream, maple sugar, maple candy, and many more items in our on-site store. Hustad’s Sugar Bush was named 2004 Producer of the Year.

**Maple Hill Farm**
Brian or Tammy Michielson
N4009 Townline Road | Ladysmith | 715-415-3736
maplehillfarmwi@yahoo.com | maplehillfarmwi.com
We have an on-site farm store and offer tours as we like for you to know exactly how your food is raised and where it comes from. We are also an AWA (Animal Welfare Alliance) certified farm.

**Mommsen’s Pumpkin Patch and Orchard**
Andrew Mommsen
1696 20 1/2 Street | Rice Lake | 715-234-2665
fallmarket@gmail.com
ricelakepumpkinpatch.com
June - July pick your own or already picked strawberries. Call 715-234-6363 for availability.
Open September - October, 10 am to 6 pm every day. Pumpkins, squash, apples, and fall decorations as well as corn mazes, hayrides, and a large petting farm. Fun for the whole family.

**Rusk County Farmers’ Market**
1642 16th Street | Barron | 715-637-5367
countrylane@countrylanemarket.com
countrylanemarket.com
June 15 - October 30
Saturday 8:30 am - noon; Wednesday noon - 4 pm
Since 1990 the Rusk County Farmers Market has been bringing the best of local vegetables, fruits, and meat to the Ladysmith area. From mid-June until late October customers can also find a great selection of fresh flowers, honey, maple syrup, personal care products, crafts, and live music.

**The Pine Lodge Chetek Farmers Market**
2420 6 1/4 Avenue | Chetek | 715-924-2370
cindee@pinelodgeshop.com
pinelodgeshop.com
June 1 - September 14 | Saturday 9 am - 1 pm
Local, homemade items with a touch of our Wisconsin charm! Our vendors sell a variety of craft items, baked goods, eggs from happy wandering chickens, produce, hand picked vegetables and fruits, natural beef, chicken, pork, lamb, fresh home-made baked goods, eggs from happy wandering chickens, jams & jellies, coffee, lemonades, soaps & lotions, plants & shrubs, honey & maple syrup, home-made dog treats and much more!

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farmfreshatlas.org | 5
Garden Valley Farmstead
Justin and Darci Daniels
N9958 North Branch Road | Hixton | 715-896-5780
gvfarmstead@gmail.com
gardenvalleyfarmstead.com
Garden Valley Farmstead is West Central Wisconsin’s home for local farm fresh foods. Our on-the-farm store features our own cheese, butter, beef and eggs from animals born and raised on our farm. We also have a large selection of other local foods including pork, honey and a large selection of Wisconsin cheese. We are a grass based farm, meaning that the largest component to our animals diets is grass and that they have access to pasture as long as weather permits.

Grampa Glenn’s Certified Organic Strawberries
Nenn Stuve
W11280 Cty Road B | Humbird
715-937-5177, 715-964-8663
gstuve@centurytel.net
Our certified organic strawberries are grown near our home, right behind our former dairy barn. We welcome families to pick at their leisure. Sampling while picking is encouraged! Taste and see that The LORD is good.

Jackson County Farmers Market
227 S. 11th Street | Black River Falls
715-284-6012 or 715-533-8905
www.jcfarmmarket.org
jcfarmmarket@gmail.com
June-October
Thursday 2:00 - 6:00 pm; Saturday 9:00 am - 1:00 pm
A partnership of organizations operate the Jackson County Farmers Market, located on Diploma Drive, near the Lunda Community Center. The Jackson County Farmers Market aims to bring expanded Farmers Market options to the Jackson County community. We also offer an Indoor Winter Market from Nov.-Dec., location, dates and times to be announced. We have a large variety of produce, fruit, meats, cheese, soap, prepared foods, crafts, baked goods.

Marth Homestead
Haly & Joe Schultz
N4263 Cty Road G | Neillsville | 715-937-1323
hb28_uwrf@yahoo.com
G’Day, Mate! We specialize in 100% grass-fed Murray Grey beef. The Murray Grey breed originated in Australia where these docile cattle are known for their ability to produce tender, well-marbled meat solely on grass. Free range turkeys and pasture-raised Jersey beef (very tender with traditional beef taste) also available upon request. We are 5th generation farmers who believe in providing a pasture-based environment for animals to express their natural behaviors. Kid-friendly farm!

Neillsville Farmers’ Market
Snieman Town Square, Corner of Hewett St & 5th Street
715-743-6444
neillsvillechamber@gmail.com
neillsville.org
June 1 - October 26
Saturday 8:00 am - noon

Scholze Family Farms Beef
Becky Scholze
W11218 Scholze Road | Humbird | 608-347-5915
orders@scholzefamilyfarms.com
scholzefamilyfarms.com
We are proud to offer delicious, locally-raised Jersey beef. We are third generation farmers committed to sustainably raised food, which led us to pasture-raised beef. We work with a small local butcher to dry-age and process our beef, which is available for purchase online as a subscription box, or single order. Also offering on-farm sales beginning early 2019.

Handcrafted sourdough and slow-fermented baked goods with:
Clean ingredients  Local sourcing
Focus on sustainability  Heritage grains
We support the use of heirloom grains from WI-MN-IL growers!

Doreen Peterson
info@littlewissotabakehouse.com
715-829-8258
littlewissotabakehouse.com
Amanda’s Eggs & Pasture Poultry LLC
Amanda Bohl
9359 100th Avenue | Chippewa Falls | 715-288-6608
amandarbohl@icloud.com
farmfreshbrowneggs.weebly.com
A family farm that produces cage free, free range eggs and pasture poultry. Products:
Eggs-by the dozen or case, whole chicken, pieced chicken-breasts, leg quarters, wings, feet, backs-, stewing hen, turkey, pickled eggs and live chicken sales. Individual sales and Wholesaler for shops, restaurants, and events. Self-serve sales at farm daily 6am-8pm or check website for locations in town.

Augusta Blueberries
E27020 E. Branch Road | Fairchild | 612-850-9852
augustablueberries.com
We have several acres and varieties of cultivated Highbush Blueberries all in a park like setting. The picking season normally runs from mid-July through August and early Sept. For picking dates, times, and updates, call us or visit our website or Facebook page.

Autumn Harvest Winery and Orchard
Jean McIlquham
19947 Cty Hwy J | Chippewa Falls | 715-720-1663
jeanmcilquham@gmail.com
autumnharvestwinery.com
Tasting Room is open May - October. Produces many varieties of wine including many wines using fruit from their orchard, and a hard cider. Enjoy complimentary wine tasting, relax on the outdoor patio seating, or peruse the gift shop. Starting in May you can enjoy the beautiful sights of blooming apple trees, flowers and an abundance of wildlife. In July you can purchase fresh blueberries or pick your own. During the fall season, apples can be purchased or you can pick your own.

AVEnue Orchard
Ronnie Knutson
6700 Hwy 53 | Eau Claire | 715-563-5874
ronnieappleseed1@gmail.com
aveappleorchard.com
Over 20 varieties of apples, means there is something for everyone at Avenue Orchard! We offer a relaxing orchard with standard & dwarf tree’s, we offer Pick Your Own & Pre-Picked apples, pears & pumpkins. We are well known for our fresh cider & unique jams-jellies-butters & fruit creations that can be purchased at farmers markets all year round. AVEnue has a unique venue for photos & school tours. Follow our webpage, Facebook & other social media for hours & info & specials - Open 7 days/week!

Birch Wreath
Galen Klisiewicz
34019 185th Avenue | Stanley | 715-497-5207
galen@birchwreath.com
birchwreath.com
We manufacture the wreaths and wood products here in Wisconsin, and even though we are a small company, we make a quality product and supply thousands of items per year. We offer handmade products and will work with our clients to get them everything they need. We also do custom products.

Blueberry Ridge Orchard
Mark & Andrea Nyseth
E2795 Hageness Road | Eleva | 715-287-3366
blueberryridge@tcc.coop
blueberryridge-orchard.com
We grow 20 acres of highbush blueberries in several varieties offered u-pick and prepicked. The season normally starts in early July. Prepicked apples and plums available. Conveniently located 12 miles south of Eau Claire off Hwy 93 or 3 miles north of Eleva. For updates, call us, visit our website or Facebook page.

Bushel and a Peck
18444 County Hwy 00 | Chippewa Falls
715-723-0133
apples@bushelandapeck.com
We have more than 18,000 trees producing over 30 varieties of apples. We feature many recipe books; many emphasize recipes that would work with the fruits we produce. We like to feature local crafters, so if you have something you made and need a place to get out in front of the public, give us a call or email and we can try to get your pieces out in the store for the public to view and purchase. Jams and Jellies - Most are produced in our own kitchen in the store. The fruit used is from our own fruit production. Honey products - B’s Bees is our honey supplier. His bees are the ones you would see buzzing around the orchard when the trees are in bloom.

Chippewa Falls Farmers Market
Allen Park
1 S. Bridge Street | Chippewa Falls | 715-723-6661
snow@cfms.us
chippewafallsmainst.org/farmers-market.html
June 13 - October 17 | Thursday 12:00 - 6:00 pm
Join us for locally grown fresh fruits, vegetables, and flowers, as well as locally made baked goods, salsas, jams, jellies, honey, jewelry, fine art, unique handcrafted items, and more! If you handcraft a unique product or grow something out of the ordinary and are interested in selling at the Farmers Market, please fill go to our website and fill out the form to be added to our mailing list!
Fresh picked eggplant from Home Oasis Farm

Chippewa Valley Farmers Market
2615 N Clairmont Avenue | Eau Claire | 715-497-5207
galen@birchwreath.com
eaucrailefarmersmarket.com
June 1 - October 5: Saturday & Sunday 8am - 2pm;
Tuesday & Wednesday 11am - 5pm
Three locations! Four days! Tuesday - Festival Foods,
Birch St., Wednesday - Festival Foods
Westridge Center, Saturday Festival Foods
Westridge Center, Sunday - Gordy's Country Market
Chippewa Falls, Saturday - Festival Foods,
Westridge Center, 2615 N. Clairmont Ave. Eau Claire
8am-2pm, Sunday- Gordy's Downtown, 212 Bay St.
Chippewa Falls 8am-2pm, Tuesday- Festival Foods,
2717 Birch St. Eau Claire 11am-5pm,
Wednesday- Festival Foods, Westridge Center 2615 N. Clairmont Ave. Eau Claire. 11am-5pm

Class Apple
Ronnie Knutson
5198 Sunset View Drive | Eau Claire | 715-563-5874
ronniesapplesseed1@gmail.com | classapple.com
Located on Eau Claire’s South side, just off Cty Hwy F,
Class Apple features a quiet picturesque setting for
pick your own apples. Follow Cty Hwy F to Priory Rd from Priory Rd turn onto Sunset View Drive.

Eau Claire Downtown Farmers Market
Phoenix Park | Eau Claire | 715-563-2644
eccowntownfarmersmarket@gmail.com
eccowntownfarmersmarket.com
May 4 - October 26; Saturday 7:30am - 1pm;
Thursday noon - 5pm; Wednesday 7:30am - 1pm
We are a producers-only market that wants
to foster a connection between family farms and the community. This goes beyond having fresh, locally produced products and includes
the chance for the consumer to talk directly to the
person who grows, raises, or produces their
food. We are located in an open-air pavilion
along the Chippewa River.

Farm Doc Microgreens
Dan Czelatdko
EB475 W Mallard Road | Strum | 715-829-0197
farmdocmicrogreens@gmail.com
Locally produced microgreens help you fight
disease and contain many micronutrients! Find
us at the Downtown Eau Claire Farmers Market
and Winter Market in 2019 as well as the Down
to Earth winter market.

Farm Sweet Farm LLC
Heather and Mark Flashinski
16294 250th Street | Cadott | 715-289-4896
mhflash@centurytel.net | farmsweetfarm.com
Farm Sweet Farm is a grass-based family farm
dedicated to using organic principles to produce
naturally grown foods, for your health and
environment. The farm is your source for 100%
grass fed beef, pasture raised whole chickens,
and farm fresh eggs. We sell direct from the
farm by appointment.

Forage EC
Michelle Thiede / Kristen Dexter
930 Galloway Street Bldg 13, Ste 212 | Eau Claire
920-858-1943
forage.ec@gmail.com | forageecaulea.com
We offer a full commercial grade kitchen for people
looking to develop and produce food for their
business or creative endeavors. We also offer the
ability to host a “pop-up” temporary restaurant.
Here you can use our kitchen and spacious dining
area to hold workshops and classes of all kinds.
Hours of operation: Though we do have a restaurant license, we don’t keep traditional restaurant hours.
When we host a pop-up meal we use social media
to notify the public. We’re often in the kitchen or
in our office so please email at the above address if
you’d like to set up an appointment.

Harvest Moon Organics
Andrew and Emily Drilling
2722 220th Street | Cadott | 715-450-3507
harvestmoon2722@gmail.com
Harvest Moon Organic Farm is a diversified MOSA
Certified Organic farm. We currently pasture raise
chickens, hogs, and Highland cattle. In 2018 we
opened The Old Laughing Lady General Store on
our farm. We sell our farm products, products from
other local farms, health/beauty products, whole
foods, local art and hand-crafted items. We are
open year round and hope to offer a CSA in 2019.

Home Oasis Farm
Dora Wood
11293 County Highway X | Chippewa Falls
715-828-3856 | homeoasisfarm@gmail.com
Home Oasis Farm is a sustainable living family farm
dedicated to using alternative energy such as solar
and wood gasification to protect our environment
and the use of organic principles to produce
naturally grown foods, benefiting your health. The
farm is your source for all natural maple syrup,
jams, jellies, 100 percent grass-fed beef, free
range chickens, farm fresh eggs, herbs, vegetables.
Come visit our solar powered organic farm. Also,
Follow us on Facebook. Hours: M-F 9:00-5:30, S 9-2.

Klingers Farm Market
12756 132nd Street | Chippewa Falls | 715-288-6348
klingerfarmmarket@yahoo.com
klingerfarmmarket.com
A fifth generation farm over one hundred years in
business. Each season has its own specialty items.
Featuring 18 Greenhouses and a full line of over
400 varieties of perennials are available.Summer:
April 1 - October 31: 8 am - 1 pm daily. Winter:
November 1 - March 31: 8 am - 5 pm daily.

Little Wissota Bakehouse
Doreen Peterson
2829 County Hwy I | Chippewa Falls | 715-829-8258
littlewissotabakehouse.com
info@littlewissotabakehouse.com
We specialize in unique, customer-driven, baked
goods, including authentic, slow-fermented
sourdough English muffins, handcrafted oatmeal
cream pies filled with maple-vanilla cream; wild-
yeastated sourdough breads from savory to sweet.
Important to us: CLEAN ingredients, sourcing
local, focusing on sustainable, promoting heritage
grains. We support the use of heirloom grains
from WI-MN-IL growers including Meadowlark
Organics and order fresh, milled-to-order flour from Lonesome Stone Milling when possible.

Leffel Roots Apple Orchard
W2369 Maple Road | Eau Claire | 715-514-5171
leffelroots@gmail.com | leffelroots.com
Come visit our small, family orchard! We have
pick-your-own and ready-picked honeycrisp apples,
and pick-your-own and ready-picked honeycrisp apples,
as well as 6 other apple varieties. While ‘you’re
here, don’t forget to try our 1 and 10 acre corn
mazes and our family-favorite apple slingshot.
Our one-acre pumpkin patch has lots of pumpkins
and we supply the loppers and wagons! End
your fun day browsing our store and take home a
caramel apple or a fresh pie! Open Wednesday -
Sunday, 10am-6pm. Extended hours on Friday and
Saturdays in October for our popular night maze
(weather permitting). Our season is September and
October! We look forward to seeing you!

Let’s Get Pickled
Galen Klisiewicz
34019 185th Avenue | Stanley | 715-497-5207
and trail/river gear. A place to gather, hang, and craft cocktails, unique food, live music, art gallery, hello@theoxbowhotel.com | theoxbowhotel.com

Kelsey Deetz
Center, The Local Store in Eau Claire; Yellowstone Saturdays, Just Local Food, Down to Earth Garden Downtown Eau Claire Farmer’s Market some tomatoes, squash, kale & more! Pasture-raised from Wisconsin packaging! We also grow delicious dairy goats. Available in a wide array of scents Lucy’s Soap is made with milk produced from our cooncreekfamilyfarm@gmail.com | lucyssoap.com

Vince and Julie Maro
Lucy’s Soap & Coon Creek Family Farm
Vince and Julie Maro
W4855 Hemlock Road | Mondovi | 715-834-4547 cooncreekfamilyfarm@gmail.com | lucyssoap.com

Lucy’s Soap is made with milk produced from our dairy goats. Available in a wide array of scents and beautiful shapes with Something Special from Wisconsin packaging! We also grow delicious tomatoes, squash, kale & more! Pasture-raised chicken and eggs available in limited amounts. Downtown Eau Claire Farmer’s Market some Saturdays, Just Local Food, Down to Earth Garden Center, The Local Store in Eau Claire; Yellowstone Cheese in Cadott; & Marieke Gouda in Thorp.

Oxbow Hotel and The Lakely
Kelsey Deetz
516 Galloway Street | Eau Claire | 715-839-0601 hello@theoxbowhotel.com | theoxbowhotel.com
Craft cocktails, unique food, live music, art gallery, and trail/river gear. A place to gather, hang, and absorb the culture. The Lakely boasts a locally-sourced, seasonal menu created by critically acclaimed Chef Nathan Berg. We serve casual Midwest modern comfort foods, including our famous Koldtbord, from open until bar close. Behind the bar we feature a cleverly curated list of craft cocktails and local brews on tap and in bottles. Evenings are reserved for our signature stage hosting local and touring jazz and other live music. Our generous courtyard patio has outdoor lounge seating, high-top tables, two fire pits, a yard game lawn, and more.

Prosper Farm
Mel and Shawn Seufferer
W3393 County Road HH | Eau Claire | 715-559-4165 Mel.prosperfarm@gmail.com
Located 8 miles south of Eau Claire, Prosper Farm raises asparagus, fowl, lamb and pork. Products are subject to availability.

Sedge Wood Farms
Ashly Steinke
30101 190th Avenue | Cornell | 715-579-6355 ashly@sedgewoodfarms.com | sedgewoodfarms.com
Sedge Wood Farms is a family farm working every day to better our environment while raising delicious 100% grass-fed and finished beef and pastured poultry. We raise our animals using organic principles (no chemicals & no hormones) with a goal of improving the health of our land, soil and water all while keeping our animals well fed and happy. We sell beef by halves, quarters, individual cuts and burger throughout the year and we raise a limited amount of pastured chicken.

Seibel’s Organic Meats, LLC
Chuck or Adam Seibel
10494 157th Avenue | Bloomer | 715-568-2587 seibelsorganic@gmail.com sites.google.com/site/seibelsorganic/
We sell grass fed, certified organic beef. We have many cuts of meat on hand, including ground beef, steaks, and roasts. Beef is also available by the eighth or quarter. We also carry whole, frozen chickens. We sell direct from the farm by appointment.

SHIFT Cyclery & Coffee Bar
Laura Lash
615 Graham Avenue | Eau Claire | 715-514-5060 info@eushift.com | eushift.com
A full-service bicycle repair shop, craft coffee bar, and all-around creative lounge located in downtown Eau Claire.

Solheim Gardens
Luke Howard, Ryan Howard, Rachel Keniston, Allen Keniston
1542 Nesja Road | Eleva | 715-287-4563 rachel@solheimwi.com | solheimwi.com
Small, family run, sustainably grown, bio-intensive market gardens. Looking to build community through the production of real, local food. Please visit our website to learn more!

The Glass Orchard
Dawn Passineau and Jon Chapman
130 Deerfield Road | Eau Claire | 715-252-0720 theglassorchard@gmail.com
The orchard has a retail store offering pre-picked and u-pick apples, cider, hand blown and fused glass work, other local handmade art and home goods. The Glass Orchard will also be offering classes in various glass making techniques throughout the year. Perfect for individuals, families, and organizations to get a hands-on experience working with glass at the orchard. Apple varieties include:Honey crisp State Fair Zestar Red free Connell Red Cortland Haralson Honeygold MacIntosh.

Wisconsin Farmers Union
Danielle Endvick
117 W. Spring Street | Chippewa Falls | 715-723-5561 info@wisconsinfarmersunion.com wisconsinfarmersunion.com
A member-driven organization committed to enhancing the quality of life for family farmers, rural communities, and all people through educational opportunities, cooperative endeavors, and civic engagement. Educational efforts focus on renewable energy, land conservation, sustainable farming, fair trade and local foods. WFU Kamp Kenwood summer camps on Lake Wissota deliver a unique blend of cooperative philosophy, leadership development, and social justice education to rural and urban kids, while building awareness of the value of family farms and strong communities.

Wisconsin Local Food Network
Jessica Jayne Spade
117 W. Spring Street | Chippewa Falls | 608-520-6222 wilocalfoodnet@gmail.com | wilocalfood.com
A collection of individuals and organizations that share a common vision for WI: a state that empowers communities and businesses to build healthy, local food systems that support sustainable farms of all sizes, a strong infrastructure for those farms and supporting food business to thrive, and equitable access to healthy locally grown food for all Wisconsin residents. If you support this vision and are working toward such a Wisconsin then you are a part of the WLFN. Attend our annual summit, invite us to facilitate a regional stakeholder meeting, and join our statewide listserv today!
Berge’s Beef
Chad & Holly Berge
1705 135th Avenue | Colfax | 715-308-1670
bergesbeef@htomail.com
bergesbeef.com
We are a small, family farm that raises 100% Grass-fed Scottish Highland beef cattle. We utilize rotational grazing methods, allowing the cattle to feed on high quality grasses throughout the spring and summer months. During the winter, they eat hay that is harvested from the farm. Our beef can be purchased in whole, half, or quarter animal, as well as smaller quantities, throughout the year.

Bifrost Farms Creamery
Meg Wittenmyer
E2062 930th Avenue | Boyceville | 715-643-2208
Bifrostfarms@gmail.com
bifrostfarms.com
Bifrost Farms is a Farmstead Creamery making fresh goat cheese for the western WI and Twin Cities areas. Our herd of Miniature Nubian and LaMancha goats are loved and pampered because they are our partners in this business. Bifrost Farms is Animal Welfare Certified.

Chippewa View Maple Syrup
Paul Schlosser
W6391 Cth C | Durand | 715-495-8965
somethingspecialwi.com/list/member/chippewa-view-maple-syrup-5957
Chippewa View Maple Syrup bottled by the Schlosser Family Sugar Shack.

EB Ranch LLC
Erin Link
N13346 490th Street | Ridgeland | 715-949-1120
cornshloger81@gmail.com
ebranch.weebly.com
Raising animals as humanely as possible.

Govin’s Farm
John or Julie Govin
N6134 670th Street | Menomonie | 715-231-2377
govinsfarm.com
Here at Govin’s we strive to produce high quality products using environmentally safe practices as well as connecting families to agriculture with education and entertainment. Join us in the spring to see the farm babies, picking strawberries in June/July and enjoy the great fall activities like our corn maze and pumpkin patch.

Highland Pastures
David Link
N8130 County Road F | Menomonie | 715-505-4949
davelink4@gmail.com
I raise grass fed finished angus beef. No hormones, implants, or steroids! Sold in whole, halves, or quarters. Hamburger is also available. On-Farm Sales. Tours Offered.

Mary Dirty Face Farm
Rachel Henderson, Anton Ptak
N3060 630th Street | Menomonie | 612-280-2438
info@marydirtyface.com | marydirtyface.com
Our certified-organic orchard includes an exciting array of both familiar and unusual fruits. Flavorful and nutrient-rich, our berries and tree fruit are available via our Fruit Share, at local food co-ops, and on our farm during special events. We are committed to regenerative agriculture, creating a farm that builds and supports a diverse and healthy ecosystem. Diversity of products is a key part of our management, as well as our marketing. Besides fruit, we offer pastured pork and lamb.

Sonnenberg’s Rolling Acres Beef
E8117 1130th Avenue | Colfax | 715-658-1340
as3@chibardun.net
sonnenbergrollingacres.webs.com
100% naturally raised beef Hamburger & roast always on hand Available in quarters or halves Try SCENT-FREENATURALS.COM

Valley Pasture Farm LLC
Katie & Scott Baier
E7631 N County Road E | Elk Mound | 715-256-7676
katie@valleypasturefarm.com
valleypasturefarm.com
Pasture raised lamb, heritage pork, poultry, & eggs available for pre-order via our website. U-pick & pre-picked seasonal produce & cut flowers June-Oct plus frozen cuts of meat, specialty brats & smoked items available at the farm year round. (Use Facebook or contact us to stay up to date on availability). Be sure to bring the family in Sept & Oct to the annual Fall Fun and Pumpkin Patch.

Wheatfield Hill Organics
Chris, Helen and Bob Kees
N5457 St Hwy 25 | Durand | 715-495-4104
Wheatfield@nelson-tel.net
Wheatfield Hill Organics is a small, 5th generation family farm located just south of the river community of Durand, WI. producing certified organic: Beef, Fruit, Vegetables, Forage and Confections. Our passion for regenerative Agri-culture doesn’t end at your table. We feel strongly about civic engagement to promote a more economic and just food system for all. We invite you to stop by the farmers market, one of our road side stands or join us on the farm for our Holiday Open House December 12th thru 22nd.
Menomonie Farmers’ Market
8th Street & 9th Avenue | Menomonie | 715-781-1416
Wilson Park, downtown Menomonie at the corner of 8th Street & 9th Avenue
manager@menomoniefam.org
menomoniefam.org
May 11 - October 12
Saturday 8:00 am - 1:00 pm; Wednesday 11:00 am - 4:00 pm
Market features local farmers, producers, artists, musicians, authors and is one of the best markets in the area! In addition to fresh local produce, crispy right-from-the-oven breads, grass-fed meats, free-range eggs and handmade cheese, visitors can also enjoy hot lunches, fresh pop corn and fair trade coffee while listening to the performances of local musicians. Menomonie Farmer’s Market is a gathering place and we host many special events and activities through the season, partnering with local businesses, non-profits and organizations. Menomonie Public library Book Bike will be back this year, Free Physical Activities provided by M-Shed, Open Music Jam on Wednesdays, Testings and Festivals and so much more!

Winter Market of Menomonie
603 South Broadway | Menomonie | 715-505-1422
At the Raw Deal
menomoniefam.org
November 3 - April 27
Saturday 9:00 am - 1:00 pm

Join Fifth Season Cooperative!
Fifth Season Cooperative connects all parts of the local food system to make buying & selling local products easier for everyone!
Contact us today! (608) 638-2667
info@fifthseasoncoop.com
www.fifthseasoncoop.com

Cultivating community through real, local food.
Subscribe to receive a healthy supply of fresh produce weekly. CSA shares $400 per season, enough produce to feed 2-3 people weekly.
CSA members will be invited to a celebration day at the farm.
1542 Nesja Rd, Eleva, WI
715-559-9319
Solheimwi.com
CSA SUBSCRIPTIONS AVAILABLE NOW FOR 2019

Get Fresh With Us!
MENOMONIE FARMER’S MARKET
5198 Sunset View Dr Eau Claire, WI
Check us out on our web page and social media!
www.classapple.com

Come check out all Class Apple has to offer!
We are a quiet, beautiful orchard with lots of places to relax and enjoy the day with your family, or just some quiet reading or drawing time.
"PICK YOUR OWN APPLE" WEEKENDS!
Begins Saturday September 7th, 2019
Cedar Hill Farm & Greenhouse
Bill Kelly
W10041 State Road 29 | River Falls | 715-426-1831
cedarhillgreenhouse@comcast.net
cedarhillgreenhouse.com
Providing three seasons of high quality plants and produce. We start with asparagus and end the season with fall decor and pumpkins. Annuals, perennials, and veggie starts as well as fresh vegetables are available.

Maple Leaf Orchard LLC
Mark and Sue Christopher
W3901 750th Avenue | Spring Valley | 715-778-5881
MapleLeafOrchard.com
Open seven days a week, Labor Day- Halloween 10 am- 5 pm, and Wed and Sat. November-Christmas. Fall weekends feature hayrides for U-pick apples and bakery shop. Apples, pears, cider, home raised honey, syrup and jellies, also U-pick grapes and pumpkin squash patch.

River Falls Farmers’ Market
1121 South Main Street | River Falls
715-220-6308
Lower parking lot of Dick’s Fresh Market
bellacollina98@yahoo.com
June 1 - October 29
Saturday 8:00 am - 2:00 pm; Tuesday 3:00 - 6:00 pm

Rush River Orchard and Bakery
Jill and Joe Zawierucha
W4616 County Road G | Ellsworth | 715-273-4373
jandjfruit@gmail.com
rush-river-orchard.squarespace.com
Rush River Orchard and Bakery is a U-pick apple orchard. Visitors have the chance to stroll through acres of apple trees and pick their own from dozens of varieties including the ever-popular Honeycrisp and Zestar varieties.

At the orchard, you can also take a hayride through the property to enjoy the beautiful countryside views, taste some of the delicious treats from the bakery, and enjoy seasonal activities such as pumpkin picking. We look forward to your visit.

Locally owned, the greenhouse and farm stand have been a presence in the St. Croix Valley since 1997. Opening mid-April with annuals, perennials, veggie starts, baskets, and on-site grown produce all 3 seasons. We feature custom planters and offer planting services to meet your needs. Fall offerings include pug pumpkins, mums, and fall decor.

Call us at 715.426.1831 or visit our web site at cedarhillgreenhouse.com

Let’s get Pickled
Natural birch wreaths, swags, twig benches and easels, primitive dolls, paintings, hand-carved walking sticks and wooden figurines and more.

608.374.3434
BIRCHWREATHS.COM

Pickles & pickled veggies. This is what makes us special. All natural-home grown, and a healthy choice!

715.497.5207

Pick Your Own Tart Cherries from Maple Leaf Orchard
**Amery Heritage Farmers’ Market**
105 WI-46 | Amery | 715-554-0322
Keller Ave S, across from Fire Department
val@pikeholefarm.com
amerywisconsin.org
June 10 - October 21
Saturday 8:00 - 11:00 am

**Morning Sun Farms**
Everett and Janet Marsh
1063 280th Avenue | Frederic | 715-296-7909
morningsunfarms@gmail.com
morningsunfarms.net
We offer organically grown seasonal produce, berries and mushrooms. We also provide year-round poultry, eggs, syrup, micro-greens, shoots and lettuce. All of our products are GMO free and we never use antibiotics, hormones or synthetic chemicals. All of our great products are available for on farm purchase, Wholesaler markets and at the Siren Farmers Market. Always fresh. Always real.

**Blackbrook Farm**
Ayla & James Dodge
1150 35th Avenue | Amery
651-343-2595 or 828-702-0444
blackbrook.farm.llc@gmail.com
blackbrookfarmstead.com
Blackbrook Farm is a Certified Organic diversified vegetable and animal operation. We sell through a 250 member CSA and through Wholesale accounts to the Twin Cities. We raise heritage breed hogs on pasture. $600 for a full share 16 weeks $320 for a half share 8 week EVERY OTHER week delivery 2 or 4 week fall Share add-on Mushroom add-on Customized CSA Comes with recipes, tips, weekly newsletter and easy rescheduling. Sign up atblackbrookfarmstead.com

**Farm Table Foundation**
Laura Phoenix
110 Keller Avenue N. | Amery | 715-268-4500
coo@farmtablefoundation.org
farmtablefoundation.org
Farm Table Foundation supports local food culture through education, training, and research. With recent insights into food quality, microbial life in soil and the human body, bio-availability of vitamins, minerals, and enzymes, and the health profile of pastured animals and their products there is clearly no end to research and discoveries regarding farm practice, food production, and human well-being. The Farm Table Foundation seeks to contribute to this body of research. Join us soon for a visit to the Hungry Turtle Farm and see what a seed research project looks like up close.

**Johnson Family Pastures**
Tamara and Chris Johnson
1206 State Road 35 | Centuria | 262-354-5737
farmer@johnsonfamilypastures.com
johnsonfamilypastures.com
Our family humanely raises 100% grass-fed beef and pasture-raised chicken, pork, and eggs. Our products are raised with the health of the land, our animals, and our customers in mind. We accept online pre-orders, and sell our products on-farm, at Baker Orchard, and at farmers markets. We look forward to meeting you!

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**St Croix River Valley**

**BURNETT & POLK**
Farms, Markets, CSAs, and U-Pick

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**Catering to The Greater Northwestern Wisconsin serving weddings & private events of all kinds!**

- We are your source for handcrafted & locally produced pastas, jams, jellies & pickles.
- “The patience & practice of utilizing an ingredient at the desired peak in its maturity. That is often the sole difference between good & great”

**CHEF, BUTCHER, BAKER & PASTA MAKER**

**Wisconsin Farmers’ Union**

- Working for family farmers and rural communities!
- Education. Legislation. Cooperation.
- Ag Policy • Local Food Systems • Conservation
Cooperative Development • Youth Program & Camp
- Join today! www.wisconsinfarmersunion.com
Baldwin’s Main St. Farmers Market
Main Street (corner of 6th Ave and Main)
Baldwin
715-684-3426
tracy@villageofbaldwin.com
villageofbaldwin.com/community/page/main-st-farmers-market
May 31 - October 11
Saturday 9:00 am - 1:00 pm
Baldwin’s Main St. Farmers Market is located at the end of Main St in a well maintained park with plenty of parking available. We feature numerous local vendors who provide locally grown produce, salsas and seasonings, beef, fresh cut flowers, Amish baked goods and so much more. Enjoy entertainment almost weekly as you browse our exceptional selection of homegrown goodness.

Bashaw Valley Farm and Greenhouse
W7402 Fox Trail Road | Shell Lake | 715-468-2591
bashawvalley@gmail.com
Our picturesque family farm, greenhouse, and shop features annuals, perennials, fruit trees, hand-crafted rusty metal art, custom moss baskets, all natural grass-fed Angus beef, pastured pork, free range eggs, picked and pick your own certified organic blueberries, raspberries, strawberries, and asparagus.

Blueberry Fields of Stillwater
Bev O’Connor
9450 Mendel Road N | Stillwater | 651-351-0492
bev@blueberryfieldsofstillwater.com
blueberryfieldsofstillwater.com
Pick your own delicious blueberries in peaceful setting with picnic areas, 4 miles from Stillwater Bridge. We use composted turkey manure, fish emulsions, and mulch, which feed our bushes, soil, and create our nutrient-rich blueberries. Check website/call for dates/times before coming to farm during picking season (late June/July). Family friendly!

Hudson Farmers’ Market at Plaza 94
1800 Ward Avenue | Hudson | 715-294-2541
Near Freedom Gas Station
June 6 - October 24
Thursday 7:30 am - noon
Hudson Farmers’ Market at Plaza 94
1800 Ward Avenue | Hudson
Located at Freedom Gas Station near US 14 and Hwy 28.
info@hudsonfarmersmarket.com
hudsonfarmersmarket.com
Saturday 8 am - 12 noon
Hudson Farmers’ Market at Plaza 94 is a vibrant market that offers a variety of local produce, artisan breads, cheeses, meats, and baked goods. Visitors can enjoy live music, local vendors, and a kid-friendly atmosphere.

New Richmond Heritage Center Farmers’ Market
1100 Heritage Drive | New Richmond
Located at New Richmond Heritage Center parking lot.
info@nrheritagecenter.org
nrheritagecenter.org
Saturday Opens at 7 am
June - October, 7 am to sell out.

St. Croix Valley Trees LLC
Sherrill and Paul Schottler
458 Rice Lake Road | Somerset | 715-247-5500
stcvt@somtel.net
stcroixvalleytrees.com
The very best Christmas trees and holiday fun in the Valley. Look us up at stcroixvalleytrees.com and then start your holiday tradition at our family farm.

Star Prairie Berries and Produce
2070 County Road CC | New Richmond
715-781-5861
phil.mcoonville@gmail.com
In our seventh year of production. We look forward to plentiful raspberries and a crop of blueberries in 2019. Like us on Facebook.

Van Someren Gardens
Doug and Betty Van Someren
2098 90th Avenue | Baldwin | 715-684-2662
On-farm store with sweet corn, potatoes, squash, and a big selection of fall pumpkins. Great quantities for canning and freezing. WIC accepted. Hours: 8 am - 6 pm daily from July -October. We are located 1 mile North of Baldwin on Hwy. 63 and 90th Avenue.

White Pine Berry Farm
Greg Zwald
1482 Oak Drive | River Falls | 715-222-2946
berries@whitepineberryfarm.com
whitepineberryfarm.com
Our goal at White Pine Berry Farm is to grow high quality, certified organic fruits and vegetables and have visitors enjoy the beautiful countryside. U-Pick berry seasons throughout the summer, corn maze and pumpkin patch in the fall. Check our website or Facebook for more information.

St Croix River Valley
ST. CROIX (& WASHINGTON COUNTY)
Farms, Markets, CSAs, and U-Pick

Delicious blueberries from Blueberry Fields of Stillwater
Looking for a Getaway?

Everyone knows that time in nature and in the countryside is good for the heart AND for the soul. Have you taken a trip to a local farm lately? Did that farm give you an up-close and personal tour of the intricacies of raising truly grass-fed beef?

If you’re looking for a respite in beautiful western Wisconsin farmland, look no further than the brand new Airbnb at Sedge Wood Farms in Cornell, Wisconsin. Producers of sustainably- and ecologically-responsible-raised beef, Stacy and Ashly welcome travelers to rest and relax in their farmstead home. The farmhouse at Sedge Wood is equipped with space for six guests, with 2 bedrooms, 4 beds and a bathroom. Sedge Wood farmhouse invites you to relax and unplug in this newly renovated farmhouse.

In addition to a beautiful indoor space, Sedge Wood Farmhouse Airbnb has access to over 60 acres of walking and snowshoeing trails. Farm tours are available upon request and there are abundant opportunities to experience wildlife at the Farmhouse. Beautiful local parks, lakes/ rivers, breweries, wineries, cafes, orchards, and trail systems are within miles. If you’re in town for a wedding at the Barn on Stoney Hill, the Sedge Wood Farmhouse is the perfect place to stay the night.

There is truly nowhere more beautiful to spend some time away from the hustle and bustle of your normal life than to relax at Sedge Wood Farmhouse Airbnb. Contact them at ashly@sedgewoodfarms.com to learn more or go to the Airbnb website and search for Sedge Wood Farmhouse near Cornell, Wisconsin.

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At The Lakely, it’s truly important to us that we use only the freshest, local ingredients. It supports local farmers and producers, helps the local economy, reduces environmental harm, and makes for the best tasting and most nutritious meals. We hope you join us for some amazing and truly authentic Midwest fare soon!

- Chef Nathan Berg

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The Oxbow Hotel and The Lakely
516 Galloway Street, Eau Claire, WI
www.thelakely.com | 715.559.8553

farmfreshatlas.org | 15
B & E’s Trees
Bree & Eric
1201 North Main Street #5 | Viroqua
608-799-9380
farmers@bandestrees.com | bandestrees.com
At B & E’s Trees we craft organic Bourbon Barrel Aged Maple Syrup on our off-grid farm in the driftless region. The aging mellows the sweetness, imparting smoky vanilla tones of white oak. Central Waters Brewing Company then ages their Maple Barrel Stout in the maple soaked barrels. Taste the Adventure!

Birdsong Ridge Farm
Beth Summers
E8716 County Hwy SS | Viroqua | 608-345-1657
summersbeth@gmail.com
Birdsongridgefarm.com
We are a small, family owned farm located in Viroqua, Wisconsin. Starting in 2017, we’ve been working to transform 10 acres of conventionally farmed cropland to organic fruit and vegetable production. Through the process of cover cropping, adding organic matter to the soil, and introducing plant diversity, we hope to heal the damage done to the soil caused by years of corn and soybean monoculture. So far it’s proven to be a more difficult task than we bargained for!

Cameron Park Farmers Market
Located at King Street & 5th, Downtown La Crosse 4th Street S | La Crosse | 608-433-6708
lacrossefarmersmarkets@gmail.com
Cameronparkmarket.org
May 3 - October 26
Friday 4:00 - 8:00 pm
Saturday 8:00 am - 1:00 pm

Deep Rooted
Tiffany Cade & Jimmy Fackert
E8975 E. Ridge Road | Westby
608-386-6177
info@deeprootedgreenhouses.com
deeprootedorganics.com
Deep Rooted is a small Certified Organic farm and greenhouse business offering diverse goods and services. We are dedicated to our community, and environment and use our resources for the betterment of both. Tomatoes, grown for flavor and beauty are our specialty, and we have a festival, Tasty Tomato Festival, to celebrate labor day weekend. We also offer a variety of organic produce and vegetable transplants, bedding plants, perennials, landscaping services, cut flowers, and workshops.

Echo Valley Farm
Lauren West
E14604 County Road F | Ontario | 608-337-4578
laurenwestt@yahoo.com
Echovalleyfarmwisconsin.com
At Echo Valley Farm we strive to be good stewards. We share our farm with domesticated and wild animals and we enjoy foraged foods. The apple orchard, gardens of herbs and vegetables, and commercial kitchen keep us busy. We offer on-site sales, farm stays, and attend local farmers markets.

Ferryville Farmers Market
190 Pine Street | Ferryville | 920-210-4560
Sugar Creek Park, State Hwy 35
squamme@centurytel.net
visitferryville.com
May 18 - October 26 | Saturday 9:00 am - 3:00 pm

Enjoy the Market & Sugar Creek Park. Free cup of Kickapoo Coffee. Fresh produce, baked goods, canned goods, Amish crafts, quilts.

Fifth Season Cooperative
Jennifer Rengert, Member/Sales Coordinator
1201 N. Main Street, Suite #9 | Viroqua | 608-638-2667
info@fifthseasoncoop.com | fifthseasoncoop.com
Fifth Season Cooperative provides the infrastructure to move local food from Wisconsin’s producers, processors, and distributors into food service and retail markets in Chicago, Milwaukee, Madison, Minneapolis and everywhere in between. Food service managers, restaurant owners, and grocery buyers access local food year round and establish relationships with the folks who grow it all through Fifth Season.

Floating Gardens Aquaponics
Bonny Goodenough
N8985 County Road C | Mindoro | 608-769-0758
floating@goodenough.farm
floatinggardens.farm
We are Tim & Bonny Goodenough along with our family - Boston, Kessler, Wyndsor & Elly. We are the 4th & 5th generation farm family that started as dairy/hog/beef and moved into a grain operation before becoming aquaponics greenhouse growers. We feel that aquaponics will be the new face of farming as it is sustainable, healthier and can supply more food per acre than traditional farming along with it is grown locally year round in a controlled environment. We’d love to have you out!

Harmony Valley Farm
Kelly Kuester
S3442 Wire Hollow Road | Viroqua | 608-483-2143
csa@harmonyvalleyfarm.com
harmonyvalleyfarm.com
Our farm is located in a spring-fed valley in southwest Wisconsin. Our produce is distributed through our CSA program and is also available at grocery stores and food co-ops in the Twin Cities area and the Madison, La Crosse, and Viroqua, Wisconsin areas as well as other locations throughout the region.
Mastodon Valley Farm
Peter Allen
14153 Kanable Hollow Road | Viola | 608-843-6467
peter@mastodonvalleyfarm.com
mastodonvalleyfarm.com
Located in the hills of the Kickapoo River watershed in the Driftless area of Southwest Wisconsin, our mission is to restore our native oak savannas and produce the most vibrant foods from the most diverse ecosystems. We plant trees by the thousands, graze herds of cattle, pigs, sheep, goats, and poultry in mobs around lush valley pastures, ridgetop savannas, and wooded hillsides, just like their pleistocene cousins would have 10,000 years ago. Our animals help us restore diversity, build soil, and sequester carbon, and provide us with the most delicious grass fed meats. We offer home delivery in Madison, Minneapolis, La Crosse, Milwaukee, and around the Driftless area through our Meat CSA. We also offer courses and consulting services, helping people effectively design and manage profitable regenerative agro-ecosystems.

St. Brigid’s Meadows
Grant Mayer
N1030 State Road 162 | Coon Valley | 608-797-9905
info@stbrigidsmeadows.com
stbrigidsmeadows.com
St. Brigid’s Meadows is a certified organic farm located near Coon Valley in the heart of Wisconsin’s beautiful Driftless region. Our animals spend the sunny months of the year outdoors grazing our organic pastures and are comfortably housed and bedded during the winter months. We offer 100% Grass-fed Angus Beef, pasture-raised heritage Red Wattie Pork, pasture-raised Chickens, farm fresh Eggs, 4 select Cheeses, along with a variety of other seasonal items.

SunRay Farmstead Meats
Paul and Julie Larson
W4260 County Q | Mindoro | 608-484-0654
plljal@aol.com | sunraydairy.com
My wife Julie and I are dairy farmers. Over the last 7 years we have developed a farmstead meat business. We currently sell meat to about 20 local schools, LaCrosse and Winona farmers markets and many local customers at our farm store. We raise forage fed Jersey steers (not corn finished). We feed no antibiotics to promote growth, implant no hormones and use no pesticides on our fields. Visit our website for pricing.

Valley View Organic Farm
Aaron Sommers
22001 Rosses Road | Richland Center | 608-479-2252
valleyvieworganicfarm@gmail.com
valleyvieworganicfarm.com
We custom raise Pastured Organic meat CSA style. We are convinced that there is a definite difference in pastured meat so we pasture as much as possible. We offer BBQ Broilers-4#-$3.25#, Regular Broilers-5#-$3.10#, Brown Broilers-5#-$3.10#, White Turkeys-14#-$2.99#, Bourbon Red Turkeys-14#-$3.50#, Lamb & Goat-75#-$3.99#, Heritage Pork-185#-$2.35#, Heritage Beef-150-600#-$3.35-3.55, Eggs-$3.50.

People’s Food Co-op
Ann Mull
315 5th Avenue S | La Crosse | 608-784-5798
ann.mull@pfc.coop | pfc.coop
People’s Food Co-op is a locally owned natural foods grocery store with locations in La Crosse, WI and Rochester, MN. PFC features local farmers and producers, fresh and organic produce, made-from-scratch deli, vegetarian and gluten free options, in-house bakery, full-service meat and seafood, coffee and tea bar, wine, beer and spirits, fair trade products, and a health, beauty and supplement department. Anyone can shop. Everyone is welcome!
Genesis Acres
Bruce and Mary C. Anderson
W16191 Simonson Road | Whitehall | 715-983-5587
genesisacres@excite.com

Genesis Acres, a family owned and operated grass and grazing based farm has been producing high quality naturally grown meat products since 1992. We carefully balance the soil and grow our beef, pork and chicken the way they were designed by nature. Our intensively grazed pastures provide high quality forages year round during the growing season and during our period of rest- winter.

Deutsch Family Farm
Alison and Jim Deutsch
N 50666 Hogstad Road | Osseo | 507-273-9897
ajdeutsch@gmail.com
deutschfamilyfarm.com

Jim, Alison, Lou, and Lily Deutsch farm together, as a family. Since 2006, they have been raising hogs outside, all year round, on pasture in the sunshine and snow. When the Midwest weather does not allow for our animals to be outside, they enjoy deep bedded pens. In the Spring of 2010, the Deutsch Family purchased their Wisconsin farm located on 160 acres in Osseo, WI. Their animals are outside for feed, hay, or grass. Pigs are able to nest in cornstalks and straw while the chickens are in the

FFATS Brewing Company
Eric Staff
18517 Blair Street | Whitehall | 715-533-1174
ffatsbrewingco@gmail.com

Come Do Beer With Us. Rotating 13 beer taps and a soda tap. Bring your own food in or order a Heggies pizza 2 outside seating areas that are pet friendly.

Together Farms
Andy and Stephanie Schneider
W93 Norden Road | Mondovi | 715-210-4740
togetherfarms@gmail.com
togetherfarms.com

Working to raise the healthiest, happiest, best-tasting animals around! 100 percent grass-fed/finished beef and lamb; woodland-pastured pork. All organically raised, GMO-free feed, intensively grazed. Processed without weird stuff (no MSG, nitrates, etc). Cuts, bundles, or wholes/halves available. Nourishing farm-made skincare products too! Certified Naturally Grown, American Grass-Fed Approved. Burger Nights 2019. Join us for our 2019 Season! Burger Night Grand Opening is scheduled for Friday, May 4th & Saturday, May 5th. We will also be open Thursdays from Memorial Day through Labor Day.
We are tentatively planning to be open until Grand Closing weekend, the 1st weekend in October. We will be open at 4pm all days.

Meat, Produce, View Our Map...
At Farm Table Restaurant, we work to bring Wisconsin produce and proteins direct to consumers. Our menu is updated seasonally to reflect what is coming in off the land.

BE SURE TO VISIT OUR WEBSITE TO SEE OUR MENU, UPCOMING EVENTS AND CLASSES

WWW.FARMTABLEFOUNDATION.ORG

715.268.4500 | 110 KELLER AVE. N. AMERY, WI 54001
Take a Walk Through The Glass Orchard

Glass-blowing studio? Apple orchard? Why not both? Dawn and Jon of The Glass Orchard just might have created the perfect space south of Eau Claire to celebrate both locally produced food and local art.

Best described in their own words, Dawn and Jon explain their business and intentions in the following: “New to Eau Claire in 2017, the owners started The Glass Orchard after purchasing a property to build their glass studio. The property is home to a 4-acre orchard that produces 10 varieties of apples, which the owners manage and harvest themselves. Their love of the arts and creating objects by hand provided a natural transition to become orchardists as well as glass artists. They feel that like art, the orchard also demands creativity, passion, and perseverance.”

Apples are just one of this unique business’s diverse endeavors. New this year, the orchard has two flavors of apple wine made from their orchard’s apples. In the fall, their retail store offers fresh apples, u-pick apples, blown and fused glass, household goods, jams, syrups, honeys, cider and local handmade art. Live glass blowing demonstrations on specific dates will be available to view onsite when visiting their orchard this fall. See first hand how some of the objects are created that are offered in their store.

Make sure to check out their Fall Glass Pumpkin Patch sale, where they have over 500 hand blown glass pumpkins on display, all made by the owners in their studio. The Glass Orchard continues to offer apples, orchard products, and seasonal glass gifts through the holiday season.

Year round, they offer private and public hands-on classes in glass suitable for all ages and experience levels. Inquire with Dawn and Jon at theglassorchard@gmail.com or (715) 252-0720. They look forward to meeting you and talking all things apples, glass, and art!

Come visit our farm store, The Old Laughing Lady Open Saturday and Sunday from 10-5

2722 220th Street - Cadott, WI
715.450.3507

INVESTING IN SOLAR ENERGY IS LIKE PLANTING A TREE; THE BEST TIME TO PLANT IT WAS YESTERDAY. THE NEXT BEST TIME IS TODAY.
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Naturally Raising Vegetables, Fruit and Heritage Pastured Pork.

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Bringing back the bees!

Which flowers do bees really like?

Spring
- Thrift (Amelia maritima)
- Cranebill (Cranium macranthum)
- Chives (Allium schoenoprasum)

Early Summer
- Lupine (Lupinus polyphyllus)
- Rose (Rosa)
- California Lilac (Ceanothus “Victoria”)

High Summer
- Lavender (Lavandula angustifolia)
- Goldenrod (Solidago canadensis)
- Fennel (Foeniculum vulgare)

Late Summer
- Sunflower (Helianthus annuus)
- Verbena (Verbena bonariensis)
- Black Eyed Susan (Rudbeckia)

31% of honeybee colonies in the United States died in the winter of 2012-2013

From Our Garden To Your Plate.

- Chemical-free.
- Aquaponically grown.
- Grown in an environmentally controlled greenhouse where it is summer all year long.
- Because we package just before we deliver, your produce will stay fresher longer!

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Buying & Selling Mushrooms
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Candles • Chaga Incense
Chaga Tea • Other Wild Edibles

N4009 Townline Rd | Ladysmith | maplehillfarmwi.com
Farmers, producers, and aspiring chefs and restauranteurs! Have an idea for a new food business or see a niche market that you wish to fill? Forage of Eau Claire is the place for you. Located in Banbury Place, the commercial and communal kitchen and event space at Forage is your best best to start a food business, teach a class, or host a shindig in the Chippewa Valley. A fully equipped kitchen is yours to allow your dreams to take shape! Build a soup and sandwich pop-up shop or an elegant dining space or even a lively birthday party or wedding.

With extensive knowledge in the food industry and in managing a business, co-owners Michelle Thiede and Kristen Dexter are happy to help anyone looking for their own slice of the burgeoning food industry in the Eau Claire area. They also are happy to cater your event on or offsite! When you rent their kitchen, you have access to commercial food prep equipment, food storage, and expertise. Michelle says, “At Forage we strive to not only celebrate food, but find ways to educate people that cooking should not be scary, but something to embrace and enjoy.” And Kristen adds, “[We] have the freedom to try new things, partner with new people, and develop their philosophy of creating community around food.” A truly unique space, Forage allows guests to learn and create in a safe space with minimal risk and/or to celebrate in style.

Check out Forage’s Facebook page or their website (forageeauclaire.com) to see events and classes. Contact Michelle and Kristen at info@forageeauclaire.com to schedule a time to see the space and chat about a new food business venture or to talk about hosting your next business luncheon, birthday party, company holiday gathering or even a wedding!
Saturdays
June - August 9am - 1pm
Chetek Exit 126 West 1/4 mile
Market Manager: Cindee Borton - Parker
Vendor Information: Cindee@pinelodgeshop.com

SHIFT CYCLERY & COFFEE BAR
Eau Claire, Wi.
House-Made & Locally-Sourced:
- Baked Goods & Syrups
- Vegan & Vegetarian Specialties
- Grain Bowls, Salads & Wraps
Featuring Locavore Brunch
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VISIT OUR RETAIL STORE:
• Pre-picked Apples
• U-pick Apples
• Fresh Apple Cider
• Handblown Glass
• Fused Glass
• Local Handmade Art
• Household Goods

GLASS CLASSES, DEMONSTRATIONS, & EVENTS
CUSTOM GLASS DESIGNS & COMMISSIONS
OPEN SEP. 6 - DEC. 22
Fridays Noon–6pm
Saturdays & Sundays 10am–6pm
715–252–0720
130 DEERFIELD RD
EAU CLAIRE, WI 54701
theglassorchard@gmail.com

THE GLASS ORCHARD
APPLE ORCHARD • GLASS STUDIO • RETAIL STORE
SAVE THE DATE: OCT 12+13, 2019 • 10AM–6PM
THIRD ANNUAL
GLASS PUMPKIN PATCH
BRING THE WHOLE FAMILY & TAKE A WALK THROUGH THE GLASS PUMPKIN PATCH
Each glass pumpkin is hand blown by the owners of The Glass Orchard.
No two are the same, and only a few hundred are available!
The Sedge Wood Farmhouse is a newly renovated home on our grass-fed beef farm located in a peaceful country setting near Cornell, WI. Enjoy access to private walking/snowshoeing trails on 60+ acres along with the cows and abundant wildlife. It is a wonderful getaway location for you and your family. Explore our beautiful local parks, lakes/rivers, breweries, wineries, cafes, orchards, and trail systems.

The home is tastefully decorated and fully furnished with everything you should need for your vacation. The open-concept kitchen, dining and living room are perfect for interacting with friends or family. Ask us about our steaks or burger if you are interested in a great meal during your stay!

Find the Sedge Wood Farmhouse on Airbnb.com to book your date!

If you are interested in some great grass fed beef contact us!

Sedge Wood Farms is a diversified, direct marketing farm. We utilize managed grazing, and raise a registered British White Park cow herd and 100% grass-finished steers. We also buy yearlings from a few other grass farms to finish.

Grass-fed beef is marketed locally as quarters and halves and also to restaurants in the area. We partner with a local producer to grow row crops utilizing no-till techniques and cover crops. Every management decision made on the farm considers economic, social and environmental impact.

A family farm dedicated to nurturing the earth while raising grass-fed cattle and pastured poultry.