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 2023

farmfreshatlas.org



wemarket.coop

CREAM

(715) 425-7971

126 S Main St., Downtown River Falls

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 2023 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[™] 2023 is out now and online at farmfreshatlas.org.

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.

FIND YOUR FOOD

Farmers | Markets Co-ops | Restaurants

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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.



BLUE HILLS COUNTRY

WASHBURN, BARRON, OCONTO, ONEIDA & RUSK

Farms, Markets, CSAs, and U-Pick



Northstar Bison ...now offen e 100% grass fed cheese that they make on the farm!

Country Lane Farmers' Market

1642 16th Street | Barron | 715-637-5367 countrylane@countrylanemarket.com countrylanemarket.com June 15 - September 28 | Thursday 2pm - 7pm Bring your friends and neighbors, load

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!

DragSmith Farms

Maurice or Gail Smith 1304 16th Avenue | Barron | 715-537-3307 dragsmithfarms@gmail.com dragsmithfarms.com

DragSmith Farms is a certified organic produce farm originally founded in 1899 by Arnt and Julia Dragseth. Through the years it has been a lumber camp and mill, a tobacco farm, a dairy farm, a beef and crop farm. In 1988 Gail and Maurice Smith bought Gail's family farm and created DragSmith Farms a 104-acre certified organic produce farm. Our products are sold at our farm store the "Packing Shed and Market" and some of the finest restaurants and food co-ops in Minnesota and Wisconsin.

Hansen Honey Farm

Chris or Jodie Hansen 3279 Hwy 8 | Rhinelander | 715-482-0136 sales@hansenhoneyfarm.com hansenhoneyfarm.com Hansen Honey farm is a family owned and operated farm and retail store. We offer local, raw honey and honey products such as creamed honey, beeswax, and honey taffy. We also service the needs of area beekeepers with a full line of beekeeping equipment and supplies. In the spring we bring in honeybees to begin new colonies or replace colonies that have died. We offer information and support for our community related to beekeeping and the benefits of local, raw honey.

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 featuring all our own meats (grassfed beef, pastured chicken and eggs, lamb, and pastured pork) along with our sheep milk soaps and lotions. We want you to know exactly how your food is raised and where it comes from.

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.

Northstar Bison

Mary Graese 222 Birch Avenue | Cameron | 715-458-4300 northstarbison.com

A regenerative, family-owned ranch that began in 1994 as a fulfillment of a dream to own a couple of bison. Owning our own harvest and processing facilities allows us to control every step of the process to the enth degree for the highest quality possible. Our unique and ultra-respectful field harvest honors the animal while also preserving an incredible eating experience. We also offer Elk, Beef, Pork, Chicken, Turkey, Lamb, Rabbit, and Wild Alaskan fish. We have low histamine options as well! Visit us online or take advantage our our wholesale outlet in Cameron, open 8-5, Monday thru Friday.

Rusk County Farmers' Market

Hwy 8 & East 2nd Street | Ladysmith 715-532-3791 Saturday, June 10 - Saturday, October 14 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.



Adorable baby lamb on the farm at Maple Hill Farm in Ladysmith



BLACK RIVER COUNTRY

CLARK

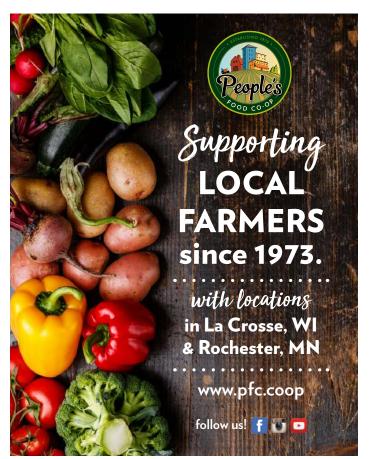
Farms, Markets, CSAs, and U-Pick

Marth Homestead Farm

N4263 County Road G | Neillsville | 715-937-1323 West of Neillsville by 3 miles along Hwy 10, North on County Road G 1/4 mile, we are on the West side of the road hb28_uwrf@yahoo.com marthhomesteadfarm.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, juicy, and flavorful meat solely on grass. On-farm store and Delivery available. Eggs & Turkeys as well!



100% grass-fed Murray Grey beef in the pasture at Marth Homestead Farm



good. local. food.

Open Daily 7 am – 8 pm 609 N Main Street Viroqua

www.viroquafood.coop





Ways to Support Locally Grown

SHOP AT A FARMERS MARKET

Buy directly from your farmers! Learn about how and where your food is grown by asking questions at the market.

JOIN A CSA

CSA stands for Community Supported Agriculture, which is a model that creates partnerships between farmers and consumers. Become a member of a local farm in the spring and receive a box of produce throughout the growing season. Some CSAs extend their subscriptions beyond the traditional northern growing season. See, for example, Northwoods Farm Share in Vilas County and Bayfield Foods CSA, which offer year-round CSAs.

VISIT A FARM OR FARMSTAND

Take the family for a berry picking adventure, stop at your favorite farmstand or place an order with a farmer in advance and pick up your items from the farm.

FIND LOCAL PRODUCTS AT YOUR GROCERY STORE

Grocers are starting to source and feature local products. If you don't see any, be sure to ask!

EAT AT RESTAURANTS THAT SOURCE LOCALLY

Enjoy fresh, delicious food prepared by chefs and support your local economy at the same time!

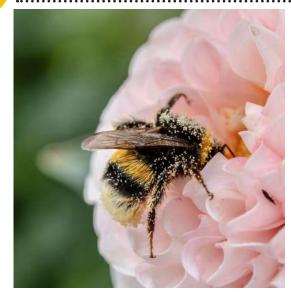
GROW YOUR OWN

Reduce even further the "food miles" your food travels by growing some of your own. Give the kids their own little plot or pots to care for. Get a taste of something fresh off the vine!



Start Seeing, Bees By Becky Streeter

Detween 70 and 80% of the Dworld's crops are pollinated by bees. That's a lot! And yet bee populations have been in decline for almost two decades due to climate changes, beekilling pesticides, parasites, and habitat loss. Accurate studies on bee populations are difficult to compile because they usually only take into account farmed bees. Below, however, are a few ways you can help researchers gather data and learn more about the wild bee populations hovering in your own backyard or neighborhood.



to add health metrics and colony weight to their national database so they can observe "the relationship between forage, flows and disease." nectar They also provide emergency response kits for failing colonies. And each year they hold a citizen science collaboration called the Sentinel Apiary Program to help alert beekeepers of increases in the destructive Nosema bee parasite. You can register for this program on their website beeinformed.org/citizen-science/ sentinel-apiaries.

iNaturalist (inaturalist.org)

iNaturalist is a joint initiative of the California Academy of Sciences and the National Geographic Society for everyday people to make observations and record them in a collective database. Scientists then used these submissions to help better understand organisms and work to protect their habitats. iNaturalist has many bee-related projects, such as the BeeWise Honey Bee Pollen & Nectar Map, where you can submit photos of the bees you find to help further the program's mission. They have also held a survey the past four years called Backyard Bumble Bee Count to track where certain bees are and help determine how they're doing and how to protect them in their natural environment. In 2022, 642 observations were received and included 19 different species. Keep an eye out for (hopefully) this year's count at backyardbbcount.wixsite.com/bumblebeecount, it should get rolling sometime in July.

Bumble Bee Watch (bumblebeewatch.org)

Working to track and conserve North America's bumble bees, this is another initiative where you can submit photos of the bees in your area. Scientists will help identify the species, and the overall collection of data will help researchers determine the status and conservation needs of bumble bees.

Bee Informed Partnership (beeinformed.org)

If you own a bee farm or are thinking about starting one, research or become a member of the Bee Informed Partnership. They are a nonprofit national collaboration founded to better understand honey bee decline in the United States. Bee Informed encourages beekeepers

Other ways to help the bee population:

- Create a habitat in your own backyard! The Xerces Society for Invertebrate Conservation has a multitude of resources to get you started: xerces.org/pollinatorconservation/habitat-restoration
- Buy local and/or organic produce from farmers that use little or no pesticides.
- Spread the word about how helpful bees are! Many people are afraid of bees and don't understand the importance they play in helping feed the world. There is also a fun children's book called Give Bees a Chance by Bethany Barton that can help get little ones in the right frame of mind from the get-go.

Source: Kendrick, Julie. "33% of Our Food Would Disappear Without Bees—Here Are 4 Simple Ways to Help." Eating Well. 15 March 2021. https://www. eatingwell.com/article/7893191/resources-helpingbees.



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 pyo pumpkins, mums, and fall décor.

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

Cedar Hill Greenhouse W10041 State Road 29, River Falls, WI



CHIPPEWA RIVER VALLEY CHIPPEWA, EAU CLAIRE & DUNN



Freshly picked strawberries from McIlquham Orchard and Strawberry Farm in Foster

Amanda's Eggs & Pasture Poultry LLC Amanda Bohl

Amanda Boni 9359 100th Avenue | Chippewa Falls 715-556-3469 amandarbohl@icloud.com amandaseggs.com

A family farm that produces cage free brown eggs and pasture poultry. Products: Eggs-by the dozen or case, whole chicken, pieced chicken-breasts, leg quarters, wings, feet, backs-, stewing hen, and live chicken sales. Individual sales and wholesale for retail food establishments, meat shops, restaurants, and events. Farm store open daily 6am-8pm or check website for locations near you. Online ordering with weekly delivery inside city limits.

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 trees. We have Pick Your Own & Pre-Picked apples & pears. We are well known for our fresh cider & unique jams-jellies-butters that can be purchased at farmers markets all year round. AVEnue Store has crafts from local artisans and baked goods from our Kreation

Farms, Markets, CSAs, and U-Pick

Kitchen. AVEnue Orchard has a unique backdrop for photos. Schedule your school tour with us. Follow our webpage, Facebook & other social media for hours, info & specials. AVEnue Store is now open year round, Saturday - Monday 2 pm - 6 pm. During apple season we are open 7 days a week ,10 am - 6 pm. Closed holidays. Harvest season for 2023 is September 5th through October 30th.

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.

Chippewa Valley Farmers Market

2615 N Clairemont Ávenue | Eau Claire 715-497-5207 galen@birchwreath.com eauclairefarmersmarket.com June - October at Festival Foods Three locations, five days! Saturday: Festival Foods West Ridge 8am - 2pm Saturday: Elk Mound Mercantile 8am - 2pm Sunday: Festival Foods Birch Street 8am - 2pm Monday: Festival Foods Mall Drive 11am - 5pm Tuesday: Festival Foods Birch Street 11am - 5pm Wednesday: Festival Foods West Ridge: 11am - 5pm Winter Market: Saturdays - The Brewing Projekt Nov. though April 1st: 3rd Saturdays 12pm-4pm

Farm Sweet Farm LLC

Heather and Mark Flashinski 16294 250th Street | Cadott | 715-289-4896 info@farmsweetfarm.com 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. Pastured chickens available by preordering in the spring.

McIlquham Orchard and Strawberry Farm in Foster

Paul Mcilquham

S13247 Finch Drive | Osseo | 715-533-0620 honeycrispgal@gmail.com

Mcilquham Orchard and Strawberries has been a family-owned farm since 1993. We pride ourselves on the quality in flavor of our honeycrisp apples and our strawberries. We challenge you to taste the difference. We have both pick your own or pre-picked available at our farm. Strawberry season starts about the middle of June, and apple season about the middle of September.

Menomonie Farmers' Market

8th Street & 9th Avenue | Menomonie 715-641-0050 Wilson Park, downtown Menomonie at the corner of 8th Street & 9th Avenue manager@menomoniefam.org menomoniefam.org May - October Saturday 8:00 am - 1:00 pm Wednesday 10:00 am - 6:00 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 popcorn and fair trade coffee while listening to the performances of local musicians.

Menomonie Market Food Co-op

Kendall Sukopp, Marketing Manager info@mmfc.coop mmfc.coop <u>Menomonie Store</u> 814 Main Street East | Menomonie | 715-231-3663 <u>Eau Claire Store</u> 1117 South Farwell Street | Eau Claire | 715-552-3366



CHIPPEWA RIVER VALLEY

CHIPPEWA, EAU CLAIRE & DUNN

Farms, Markets, CSAs, and U-Pick

Menomonie Market Food Co-op (cont'd)

Menomonie Market Food Co-op is a 49-yearold community-owned grocery cooperative with two locations in Menomonie and Eau Claire. The co-op's mission is to be central in building a thriving, healthy community, which they fulfill by offering full-service grocery, a from-scratch deli, local foods, and friendly service to everyone in the Chippewa Valley.

Seibel's Organic Meats, LLC

Adam & Chrissy Seibel

10494 157th Avenue | Bloomer | 715-568-1227 seibelsorganic@gmail.com seibelsorganic.com

We are a 5th generation family farm that raises grass fed, certified organic beef. We take great pride in the health and well-being of our animals. Our steers receive a majority of their feed from our rich, lush pastures. If the weather is not ideal for them to be outside, they can come into the barn to cool off in the summer or warm up in the winter. All of our facilities are modern and well-ventilated. We have many cuts of beef on hand year round, including ground beef, steaks, and roasts. Beef is also available by the eighth or quarter. Please call or email to arrange on-farm pickup. Nationwide shipping is now available, see our website for details.

Tin Roof Garden

Tory and Beth Luck 5310 Friedeck Road | Eau Claire | 715-834-4232 tinroofgarden.com

Monday-Saturday 8:30am-5pm, Sunday 10am-4pm Vegetable and herb seeds, vegetable and herb starts in 6 packs and 4", a variety of Wisconsin natives, fruit trees, large assortment of succulents, houseplants, growing supplies and tools, 4" annuals and mixed hanging baskets, variety of trees, shrubs and perennials.

Wisconsin Farmers Union

Danielle Endvick 117 W. Spring Street | Chippewa Falls 715-723-5561 info@wisconsinfarmersunion.com Wisconsin Farmers Union is a memberdriven 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



Get out to Tin Roof Garden this year to pick from their huge selection of hanging baskets!

farming, fair trade and local foods. Since 1930, WFU has championed cooperatives and other community-based businesses. 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. Together, we're "United to Grow Family Agriculture."





N4009 Townline Rd | Ladysmith | maplehillfarmwi.com



ST CROIX RIVER VALLEY

PIERCE, BURNETT, POLK & ST. CROIX

Farms, Markets, CSAs, and U-Pick



Beautiful, delicious grapes available at Maple Leaf Orchard. Wonderful for eating, juice, jelly, wine, etc.

Baldwin's Main St. Farmers Market

Main Street (corner of 6th Ave and Main) Baldwin 715-684-3426 info@villageofbaldwin.com villageofbaldwin.com June 10 - September 30, 2023 Saturdays 9:00 am - 12:00 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.

Cedar Hill Farm & Greenhouse Bill Kelly

W10041 State Rd 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.

Johnson Family Pastures, LLC

872 320th Avenue Frederic | 262-354-5737 farmer@JohnsonFamilyPastures.com JohnsonFamilyPastures.com Our family humanely raises 100% grassfed and grass-finished beef and lamb, and pasture-raised pork. Our products are raised with the health of the land, our animals, and our customers in mind. We offer meat shares, accept online orders and sell our products on our farm and at farmers markets. Join us in becoming a member of our communitysupported farm. Visit our website to learn more and contact us with any questions.

Maple Leaf Orchard LLC

Mark and Sue Christopher W3901 750th Ave | Spring Valley | 715-778-5881 MapleLeafOrchard.com Open seven days a week in the fall, Labor Day-Halloween 10 am- 5 pm, and Wed and Sat November-Christmas. Fall weekends feature hayrides for U-pick Apples and Bakery shop with our delicious Apple Donuts and Apple Pies! Taste test 30 varieties of APPLES in season, Pears, unpasteurized Apple Cider, farm raised Honey, Maple Syrup, Jellies, and Squash, plus U-pick Grapes and Pumpkin patch. U-pick Tart Cherries, Currants, and Gooseberries in July--Picking times TBD by weather and by appt.

Morning Sun Farms

Everett and Janet Marsh

1063 280th Avenue | Frederic | 715-296-7909 morningsunfarms@gmail.com morningsunfarms.net We offer organically grown seasonal and extended season produce, beef, poultry, eggs, and maple syrup. We can also provide freshly popped Organic Kettle Corn for your next event. All of our products are GMOfree. We never use antibiotics, hormones, conventional feed, or synthetic chemicals. Our products are available for on-farm purchase at the Siren Farmers market, local retailers, and through our CSA.

Octagon House Museum Farmers Market

Tori Boomsma

Located at the Octagon House Museum 1004 3rd Street | Hudson | 715-386-2654 www.HudsonOctagonHouse.org Visit the Octagon House Museum Tuesdays from 3pm to 6pm weekly June through September. We have local producers & vendors set up in our beautiful yard. Stop by to grab delicious goodies for your family!

Whole Earth Market Co-op

126 S Main Street | River Falls | 715-425-7971 Robin Boles

robin@wholeearthgrocery.coop wemarket.coop

WE Market Co-op started as a small group of 16 passionate people looking to take control of the food they buy and eat. Not much has changed since 1974, except we are now a strong group of over 2000 owners; Still passionate about the food, our community, and the world beyond the doors of the co-op. These 2000 owners are your neighbors, friends, and community members supporting a different way of buying food. The difference is that by choosing the co-op first you help us build and maintain strong relationships with local farmers and artisans, which is an important part of our co-op's values. WE provide shoppers with access to organic, local, wholesome, and fairly traded food and products.



Colorful carrots for sale at Whole Earth Market Co–op in River Falls

New Farm Store Opening Soon at Together Farms!

O nce again, the staff at Together Farms is hard at work, prepping for summer, and this year they are introducing their brand new Farm Store! You literally have to walk right past it to get to the Burger Night area, so if you plan to head over there for a burger this summer, it will be easy to pop in and take a peek at what they've got going on.

By Becky Streeter

Even though it's still under construction (in multiple senses of the phrase), Stephanie Schneider, co-owner of Together Farms, is very excited about the progress and potential of the Farm Store. The physical space is much larger and more efficient than their previous setup, with the retail at the front of the store, offices in the back, and supplies for shipping and local deliveries in the back and basement. Aesthetically speaking, they used reclaimed materials from Dell's Architectural Antiques for many parts of the building-for example, the ceiling is from an old mink farm that was taken down. Schneider says they already have some good stories about the building process-make sure to ask about the "incident" with the flooring when you stop by this summer.

The retail side of the store is coming along as well. Together Farms has been in discussions with over 50 businesses and local artists to sell their products in the store. In conjunction with this, each week Together Farms will have a Store Spotlight, where they feature a business in tandem with the Burger of the Week. Burgers will be announced on the

calendar page of their website as soon as the staff knows what they will be, and then the "spotlight" business will come to the farm on their featured weekend for a meet and greet and sampling offers, and they will likely have additional items from their product line for purchase. Schneider says, "We're trying to build community and make connections. Plus, now folks have another reason to come back every week and try some new, exciting things and meet other local producers while they're here." A few events are already planned, check out their website for more details.

The Store Spotlight is a great marriage between Burger Night and the Farm Store. Schneider states, "Our goal is not to be a food co-op or to create a tourist trap-we

just want to carry the products that complement our meats (and make for easy meals) and that our customers want. It will very much be driven by demand, so there may be a lot of 'evolving' and testing the first year or two. Any feedback will be very valuable!"

The Store is set to open to the public this summer with a Grand Opening TBD, so keep your eyes open for that, because it's going to be awesome.

For more information about Together Farms products or Burger Nights, check out their website at togetherfarms.com.





COULEE REGION

BUFFALO, LA CROSSE, MONROE, PEPIN & VERNON

Farms, Markets, CSAs, and U-Pick



Brew yourself a cup of fresh-from-the-farm tea from Sacred Blossom Herbal Farm

People's Food Co-op

315 5th Avenue S | La Crosse | 608-784-5798 pfclacrosse@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, inhouse 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!

Sacred Blossom Herb Farm

Tony DiMaggio PO Box 5 | Gilmanton Tony@SacredBlossomFarm.com SacredBlossomFarm.com Find us on Facebook and instagram: SacredBlossomFarm "Living Herbal Teas" fresh from the garden. Blended to support health and taste delicious! We grow, dry, process and blend a variety of medicinal herbs including; Ashwagandha, Chocolate Mint, Lemon Balm, Nettle, Tulsi and more. Watch our videos and order herbal teas and bulk herbs from SacredBlossomFarm.com

Sunny Skies CBD

100 W. Main St. | Durand info@sunnyskiescbd.com SunnySkiesCBD.com We are a family-owned and operated USDA licensed hemp grower, processor, and CBD product manufacturer in Durand, Wisconsin. By keeping every step of the process inhouse, we are able to keep prices low and provide high-quality, consistent products.

Together Farms

Andv and Stephanie Schneider W93 Norden Road | Mondovi | 715-210-4740 togetherfarms@gmail.com togetherfarms.com Together Farms offers a variety of 100% grass-fed beef and lamb, as well as pastured pork and chicken you're sure to love. Together Farms is dedicated to providing their community with nourishing food, straight from the farm. All of the livestock are raised humanely on pasture without GMOs, antibiotics, or hormones. The meat is processed without any weird stuff (no MSG, nitrates, etc). Ordering is easy, with the online store & weekly farm-to-door delivery. This is also a farm you'll want to visit, with weekly tours in the summer and the popular Burger Nights from May through October. Whatever your style, this is a farm that makes eating well healthy, easy, and even fun.

Viroqua Food Co+op

609 N Main Street | Viroqua | 608-637-7511 viroquafood.coop

Located in the heart of the Driftless Region, everyone is welcome to shop at the Viroqua Food Co+op. The Co+op is so much more than a grocery store. We're a big part of a caring community, pooling our change to support non-profits, and putting local farmers first in our efforts to build a local and organic food economy. With products from over 200 local producers, we showcase a taste of the Driftless Region every single day. Stock up on your local favorites or discover something new, pick up your grocery staples, enjoy a meal, grab a bottle of wine, peruse our cheese display, or unwind with a cup of coffee and a tasty treat! Indoor and outdoor seating. Open daily 7 am to 8 pm.

Warrens Cranberry Festival Inc.

402 Pine Street | Warrens | 608-378-4200 cranfest@cranfest.com cranfest.com

Warrens WI is host to the annual, World's Largest Cranberry Festival! The Festival is best known for its shopping and boasts over 800 arts & crafts booths, 300 flea & antique booths, 100 farm market booths and 100 food vendors for a three-mile shopping extravaganza! It's a Berry Good Time! September 22-24, 2023.



Don't miss out on Burger Nights at Together Farms!

FARMERS MARKET RECIPES



FRESH SUGAR SNAP PEA SALAD

Ingredients

- 2 tablespoons olive oil
- 2 tablespoons white wine vinegar
- 2 teaspoons honey
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1/4 teaspoon dried thyme
- 1/2 cup chopped onion
- 1/2 teaspoon poppy seeds
- 1 pound fresh sugar snap peas, trimmed and halved (about 4 cups)

Directions

- 1. Place the first 7 ingredients in a blender; cover and process until blended. Transfer to a large bowl; stir in poppy seeds.
- 2. Add peas to dressing and toss to coat. Refrigerate, covered, 30 minutes before serving.

Total Time: Prep: 15 min. + chilling Makes 6 servings.

Recipe & photo by Taste of Home



CUCUMBER-STUFFED CHERRY TOMATOES

Ingredients

- 24 cherry tomatoes
- 3 ounces cream cheese, softened
- 2 tablespoons mayonnaise
- 1/4 cup finely chopped peeled cucumber
- 1 tablespoon finely chopped green onion
- 2 teaspoons minced fresh dill

Directions

- 1. Cut a thin slice off the top of each tomato. Scoop out and discard pulp; invert tomatoes onto paper towels to drain.
- 2. In a small bowl, combine cream cheese and mayonnaise until smooth; stir in the cucumber, onion and dill. Spoon into tomatoes. Refrigerate until serving.

Prep/Total Time: 25 min. Makes 2 dozen.

Recipe & photo by Taste of Home



HONEY-ROASTED BEETS

Ingredients

- 2 tablespoons avocado oil or canola oil
- ¼ teaspoon salt
- 1/4 teaspoon ground pepper
- 2 pounds medium beets, peeled, halved and cut into small wedges
- 2 tablespoons honey
- 2 tablespoons lemon juice

Directions

- 1. Place a large rimmed baking sheet in the oven. Preheat to 425 degrees F.
- 2. Stir oil, salt and pepper together in a large bowl. Add beets & toss well to coat. Transfer the beets to the hot baking sheet and roast until almost tender, 20 to 25 minutes. Remove from the oven and drizzle with honey & lemon juice, tossing to coat. Continue roasting until tender, about 5 minutes more.

Prep/Total Time: 35 min. Makes 6 servings.

Recipe & photo by Eatingwell.com



PRODUCE IN SEASON BY THE MONTH

ITEM	MAY	JUNE	JULY	AUG	SEPT	ост
APPLES						
ASPARGUS						
BAKERY ITEMS						
BEETS						
BLACKBERRIES						
ВОК СНОУ						
BROCCOLI						
CABBAGE						
CARROTS						
CAULIFLOWER						
CUCUMBERS						
DAIRY PRODUCTS						
DRIED FLOWERS						
DRY ONIONS						
EDIBLE POD PEAS						
EGGPLANT						
FARM FRESH EGGS						
FRESH CUT FLOWERS						
GARDEN PEAS						
GREEN BEANS						
GREEN ONIONS						
HONEY						
KOHLRABI						
LETTUCE		1	1			
MAPLE SYRUP						
MEAT ITEMS		1	 	1	1	
MELONS						
MUSHROOMS						
PEPPERS						
POTATOES					1	
PUMPKINS						
RADISHES		1				
RASPBERRIES						
RHUBARB						
SNOW PEAS						
SPINACH						
STRAWBERRIES						
SUMMER SQUASH						
SWEET CORN						
ΤΟΜΑΤΟΕS						
WAX BEANS						
WINTER SQUASH						
ZUCCHINI						
	1	1		1	1	

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WE V LOCAL

As a community-owned co-op, our mission is to support the hard-working farmers, producers, and processors in our area year-round. We do so by:

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Sourcing Local As Often As Possible



Giving Back To Local Suppliers Through Our Donation Programs



Connecting Shoppers With Local Suppliers Through Promotions & Events

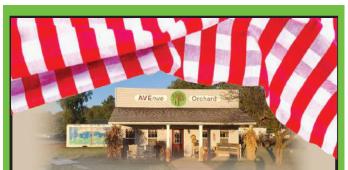
MENOMONIE STORE 814 Main Street East

Menomonie, WI 54751

EAU CLAIRE STORE 1117 South Farwell Street

Eau Claire, WI 54701

SHOP ONLINE AT MMFC.COOP



Check out what's been happening at **AVEnue Orchard's KREATIVE KITCHEN!**

We got our processing license! We now sell our products at 14 different locations as well as online and we can ship our canned goods.

NOW ADDED! Caramel apples with our homemade caramel, and other baked goods! The list keeps growing and growing. No end is in sight for what AVEnue Orchard's Kreative Kitchen will stir up next. And as always... don't forget the cider!

The store is open Saturday - Monday 2 PM - 6 PM. Closed holidays. During apple season open 7 days a week 9 AM - 7 PM

-FOLLOW US ONLINE-Know when the apples will be ready to eat!



www.avenueorchard.com

Pick some apples, have a picnic, play some games, and say hi to the critters.





Let us

Come visit us, we'd love to help you grow!



Tin

Roof

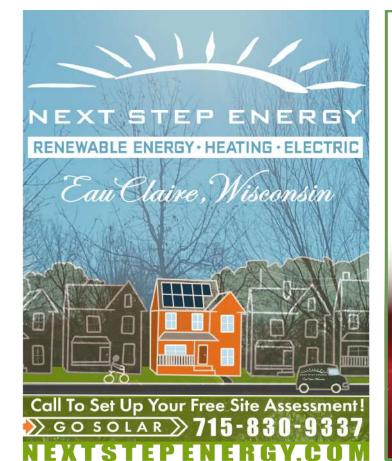
Garden

- Vegetable and herb seeds
- Vegetable and herb starts in 6 packs and 4"
- A variety of Wisconsin natives
 - Fruit trees
 - Large assortment of succulents
 - Houseplants
 - Growing supplies and tools
 - 4" annuals and mixed hanging baskets
 - Variety of trees, shrubs and perennials

Come out and visit this season! We're growing giant pumpkins!

Located south of 194, on the east side of Highway 93 5310 Friedeck Rd, Eau Claire 715-834-4232 • tinroofgarden.com Monday-Saturday 8:30-5:00, Sunday 10:00-4:00





^{50th} Annual WARRENS CRANBERRY FESTIVAL September 22-24, 2023

Open all three days 7am-5pm Phone: 608-378-4200 Fax: 608-378-4250

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WARRENS, WI 8 MILES NORTH OF TOMAH TAKE I-94 WEST TO EXIT #135

Cranfest Marsh Information & Video
850 Arts & Crafts booths all 3 days!
80 Food Booths

www.cranfest.com



- 350 Antiques & Flea Market booths all 3 days!
- Gigantic Parade Sun., at 1:00 p.m.