



The Market Voice

Spring 2010

Our mission is to provide a convenient and socially enriching place where the community can purchase the freshest locally grown produce and farmstead products available directly from farmers and producers who represent traditions and skills that we value as part of our way of life.

Welcome to the 2010 Farmers Market

May through October
Seven days a week
7:00 a.m. until sold out

Saturday Market

Coffee and treats at the
Welcome Tent
Music
Special events
Master Gardener
4-H activities
Traditional crafters

Grand Opening June 5

Music by BLT folk singers
10:00 am to noon

Sheep shearing
demonstration
at 9:00 & 11 am



Strawberries are addictive fresh from the market – just rinse right before eating and enjoy – what could be simpler!

The Early Birds

by Sarah Blue

After a winters deprivation of fresh produce, the early offerings are even more appealing. I can hardly wait!

Asparagus is one of the first to appear. One of the few perennial vegetables, asparagus shoots start appearing in early spring. Asparagus has a different flavor from other green vegetables, is so unusual in appearance, and so simple to prepare. It is easily steamed in the microwave or on the stove top; dress with a little butter and lemon juice and enjoy. Asparagus supplies fiber, a good amount of vitamin A and smaller amounts of vitamin C and Iron.



Spinach is also an early green vegetable. It is planted early, when the soil is still cool, and grows quickly in the mildness of spring. Spinach is delicious in salads (see recipes for one of my favorites), works great as a filling for a veggie lasagna, and steams up quickly to be a vegetable side dish. Spinach supplies lots of vitamin A, vitamin C, calcium and Iron.



Peas take a little longer to appear at the market. We enjoy the immature seeds of the plant as a vegetable, though there are also snow peas which are grown for their sweet and tender pods alone. Newer to most of us are pea shoots, the tender end of the plant that has a little tendril which helps the plant attach to a support as it grows. Pea shoots are quite perishable, but delicious fresh in salads or lightly steamed. A serving of peas supply most of the RDA of vitamin C, as well as good amounts of vitamin A, calcium and iron. They are also a very good source of fiber. Eat your peas!



I feel healthier just writing about these great green veggies, but what's for dessert? Spring provides us with two standouts for spring desserts.

(Early birds are continued on page 8.)

The President's View



Well, it looks like winter's death grip has finally let go. This nice weather we are having now is a huge tease, tempting us to start working the soil. I've been stung before by this false sense that I can get stuff in the ground earlier than the year before, only to have a frost in May wipe me out. Even though I welcome this weather, I'm not falling for it again.

I hope to see you all at the general meeting, since we have several new procedures and guidelines this year that we will be going over. We continue to grow and change and with that change we are constantly evolving. We may also be moving the Saturday market down by the train depot at the river and will go over that possibility and what it would mean to us.

Hope you are having a good spring and we'll see you soon.

Steve Kaufer
President, RWFMA

This Season at the Red Wing Farmers Market

This season at the Farmers Market you'll see many familiar faces and a few new ones. We are so pleased that nearly all the vendors who sold at the Market last year will be returning. We welcome several new vendors this year.

Jolie Snow and Shelley Wicinske of **Snows Organic Corner** near Ellsworth, grow heirloom vegetables and are preparing to be certified as an organic operation.

Deb Moen and her sister, **Sisters Norske Lefse** of Red Wing, will bring freshly made lefse to the Market every Saturday. Deb and her sisters gather every year to make a supply for their families. Now their years of practice will benefit customers at the Farmers Market.

Dave and Krista Capatske, **Capatske Cattle Company**, raise cattle at their Ellsworth farm and are owners of a meat market in Ellsworth where they will make a variety of meats to sell at the Farmers Market.

Scott and Terri Pass, **Perennial Outfitters** from Mazeppa, will join us early in the season with shrubs, and berry plants as well as fall mums and a variety of perennial plants throughout the summer.

Linda Banks, **Banks of the Mississippi** of Red Wing, has come up with a unique way of selling her organic vegetables and herbs. You will find baskets with a selection of vegetables, herbs, and recipe ideas perhaps to encourage you to try something new.

Dave Ziffler, **Grateful Bread** of River Falls, brings his artisan breads, scones, croissants and other bakery products. A variety of spreads, dips and infused vinegars complement his assortment of baked goods.

Heirloom Vegetables

by Paul Schaefer, Master Gardener



Heirloom, heyr lome, heyerlomys, ear lome, ayrliness...the first use of the word, according to the Oxford English Dictionary, occurs in 1424. Meaning a tool [i.e., loom] that is inherited via a family connection. Recently, the term has been applied both to

plants that have been passed down in a family, and to plants and seeds that have been around for 50 or more years. Or some say that anything introduced before 1951, the presumed start date for extensive use of hybrids in industrial agriculture, is an heirloom. No matter the date, however, those of us planting heirlooms, saving their seeds, and eating them, more or less agree on the following.

Heirlooms, aka “antique” or “heritage” plants, are open-pollinated: they will come back true-to-type year after year. A Brandywine tomato will be a Brandywine year after year. Hybrid seeds, on the other hand, will not come true: plant the seeds from a Sweet Olive hybrid tomato, and they may be sterile, or if they do produce, what you get will be little like the tomato you wanted. To complicate things, you should know that open-pollinated does not really include plants such as squash or cabbage, because if you do not isolate one variety from another you will get strange results. And of course things like potatoes are grown vegetatively: no seeds, no pollination.

Heirlooms are generally much more flavorful, colorful, and diverse than hybrid vegetables. Trudi and I started growing Black from Tula Russian heirloom tomatoes a few years back. Their flavor is astoundingly, incomparably wonderful. Colorwise, they are sort of green, sort of red, and sort of black. And compared to any hybrid, they defy the tomato standard in just pure-d ornery ugliness. And diverse? Take a look at the catalog from Seed Savers Exchange, the very best source for heirloom seeds.

The tomato section offers 72!!! types of tomatoes, ranging from Amish Paste, our favorite salsa tomato, to Wapsipinicon Peach, a fuzzy yellow type that won the Exchange’s taste test in 2006.

Heirlooms are also much more suited to particular sites and locales with regard to weather, soil, pests, and so on. The reason they have been passed on, sometimes for hundreds of years, is that they have done very well, thank you, in places where a particular family, or group of people, has...pardon the pun...put down roots. This puts them and those who grow them wholly at odds with the varieties and intentions of industrial agriculture, which has sought to create a small number of plants that can grow profitably, in vast numbers, in a great variety of conditions. The result being produce that is very tough, often lacking in flavor, highly uniform, and chemically dependent.

Which leads to the obvious: those who raise and cherish heirlooms, whether they know it or not, are horticultural anarchists. No, we are not tossing tomato bombs at the local McDonalds or sending explosive squash missives to board members of Monsanto. We are just quietly working against the grain, if you will, of the monstrosity that industrial agriculture has become. In opposition to Monsanto, Cargill, etc. etc, we use few or no artificial pesticides or fertilizers. We make our own fertilizers with compost and manure from animals we raise or obtain locally. We use a wide variety of organic methods to deter disease and pests. We cook our own food. We can and freeze and dry our garden produce. If we sell our produce, we sell it nearby, in the Red Wing Farmers Market, for example. We are not trying to get rich, nor to exploit someone else’s labor or resources. We do not pollute or let our soil run into the Mississippi. We do not hope to get on the telly or be noticed by the New York Times. We do not wait anxiously to see if the Lords of Commerce or the Grand Distributors in Washington toss us a dime. We are too busy making compost, hand cultivating, crop rotating, mulching and picking off potato beetles. Growing heirlooms is a lot of work. Good work!

Memories of the Farmers Market

by Sarah Blue



John and Sarah Blue selling apples out of VW van in 1969 at the Market.

The 'New and Improved Red Wing Farmers Market' has been up and running since 2006. We have many new vendors, live music and educational entertainment on Saturdays. Master Gardeners are on hand for gardening advice and we have volunteer staff available to greet and assist market customers and, of course, coffee. All in all, quite an improvement. Though not quite 'new'. In this and future newsletters we'd like to remember what the farmers market in Red Wing used to be like. I'm going to start out with my own memories of the market from the early 1970's.

This is my first recollection: I'm lying on top of my made-up bed in the 100 year old, creaky farmhouse that we've moved into the spring of 1969. I'm fully dressed and very excited – so excited that I can't sleep. I am 8. Last year I missed

out on the first trip to Farm to Market Day in Red Wing and was not going to risk missing out this year. I was told if I wasn't ready to go at 6:00 am to drive in with the truck full of apples – too bad. So this year I leave nothing to chance, I even have my shoes on. The instant I hear activity in the kitchen downstairs, I hurry on down and make my presence known. As the youngest of six, I've learned to stay alert and underfoot, or I might get left behind. All my planning pays off and I'm in the truck with my Dad and older brother to Red Wing early in the morning at the end of August.

What became of Farm to Market Day I cannot say. Not too many people seem to remember it. It was just one weekend day in August, but in my memory, it filled up the intersection of West 3rd Street and Bush just like the Red Wing Association Arts

Fair does in October. We went early to set up in our spot in front of Corner Drug and Hughes Shoes. Many farmers brought produce to sell, but there were also those ancient farm ladies that wove the best rag rugs—wore like iron and I remember there was a little bit of a flea market aspect to the event and that may have been its demise. Too much ‘stuff’ and too little locally grown or made products.

My parents were not originally farmers. They moved from St. Paul to Flower Valley Orchard with no previous orchard experience other than the 2 apple trees we had in our back yard. That first fall of 1969 was a bumper crop and they were both excited about the income all the apples represented and fearful of how they were ever going to sell them all. When we went to Farm to Market Day the first time it was with a Volkswagen micro bus loaded up with early apples, Mantet, Oriole and Wealthy. We quickly sold out and had to hurry back to the farm for more. My Father was convinced that selling apples was going to be a breeze!

Farm to Market Day seemed to just fade away. It was only one day of selling in the season, so it couldn't really provide an income for a farmer. In the early 70's some local growers approached the City of Red Wing and requested use of the west parking lot of the City Hall on Saturdays in the summer and fall. It was a casual arrangement and the City made up a loose ordinance to insure that it wouldn't become a flea market or craft fair. The intent was to have a location that all the local produce growers could use to market their products. Flower Valley Orchard sold apples, the Beringers had a huge variety of produce from their large garden in Upper Burnside, the 'bread lady' sold homemade breads and Mrs. Plaas filled her station wagon with homemade pies. I'm sure there were other vendors, but in the flurry of activity during the fall – we were selling apples everywhere we could – those Saturdays went by in a blur. In the early 1980's my niece, who couldn't have been more than 11 or 12 at the time, remembers being left with a station wagon load of apples at the market on Saturday's with the instructions 'to sell 'em all'. Once the apples were gone, she'd patiently wait on the tailgate for someone to drive her home.

The market continued on in a simple, no frills sort of way for years. As the older vendors stopped selling, a few took their place, but there weren't enough new sellers for the market to grow. Interestingly enough, those that did come built up a following so that it was in their best interest to be at the market several days a week. That was accommodated by the City with permission to use the parking stalls in front of City Hall during week-days. Having a 7 day market is unique among farmers markets, especially in small towns like Red Wing. However, it really makes sense when the season is at it's height for fresh fruits and vegetables; you want to get your produce to market as soon as possible so customers can enjoy them at their freshest. On the downside, it makes for long days that start very early for the growers, many of them who hold down additional jobs to make ends meet. Thank goodness for all that coffee and music at today's market to keep us alert!

I'm sure there are other recollections of the Farmers Market out there. Maybe you or your parents remember some of the other vendors at the market in the early years, or even 'Farm to Market Day'. Stop by the Red Wing Farmers Market welcome tent and share you story with us, we would love to include it in a future newsletter.

More Early Birds

Rhubarb, like asparagus, is a long-lived perennial plant. In spring and early summer, it quickly produces huge tropical-like leaves supported by stout red or green stems. The stem is the edible portion and with the addition of sugar, cooks down to a delicious sauce that goes well with vanilla ice cream.

Maple syrup also appears in early spring. Maple syrup is the boiled and concentrated sap of certain maple trees. Sugar, Black, Red and Silver maples are most often 'tapped' for their sap. At one time, maple syrup was used as the primary sweetener in this country and lightness of color and flavor was most desired. Today, we enjoy the intensity of the maple flavor on breakfast pancakes and waffles and might find we prefer the darker grades.

See you at the market!

Who's Who at the Market

Chars Bars Soaps

Char Smith
460 12th Street, Red Wing Minnesota
csmith@harsbars.com 651-380-7243



Hi! I'm Char Smith, a local soapmaker. I started selling my handcrafted soaps and lotions through the Red Wing Farmers Market in 2009. I like the friendly, vibrant atmosphere of the market and I appreciate the loyal customers who frequent the market and purchase our local products. The market staff and vendors have been very supportive. Talking with customers and getting feedback on my soaps and lotions has helped me know what I should make and how I can improve. I got started in soapmaking in 2002. I had just finished a degree from the University of Wisconsin and wanted something engaging to do. With the support of my family I started making all my own soap from bath bars to liquid dish and laundry soaps. Part of the impetus for this was my son's and my allergies. I became convinced that it was just as important what we exposed our skin to as what we eat or put into our bodies. I determined to use all organic raw oils in my soap and lotion making, not only because I believe it makes a better product but because I hope that even in my one small business I can help drive the market towards more organic production.

Char's Bars Soaps are handcrafted, environmentally friendly, true soaps made from organic ingredients, predominately olive and coconut oils. Some tallow is used in our soaps for its hardness which we hand process from local farmers of southeastern Minnesota. We use only pure, natural essential oils for scenting--any coloration is from natural organic material in the soap or natural mineral pigments. Our lotions and body creams are also made in small batches, using the highest quality ingredients, strictly adhering to the use of organic oils and butters with only natural essential oils for fragrance.

Shady Lane Farm

Pete and Nancy Brooks
N7014 530th Street, Beldenville, Wisconsin
shadylanefarm@yahoo.com 715-273-0371

Our family farm motto is: "Preserving Tradition's Wisdom." We believe that the modern advancements in food and body care products, although convenient and inexpensive, have done away with many of the benefits that were present in generations past. We're doing our part to preserve the health, purity and wholesomeness that home grown and hand made products had to offer "way back when."

Our soaps and body care products are based on high-quality organic oils, rain water (or snow water), herbs from our garden, and organic, therapeutic-grade essential oils. My (Nancy's) grandparents were farmer's market vendors in the 50's, 60's and 70's, and we are trying our best to follow in their footsteps—sustainable gardening only made sense back then, and it still does today. We compost and recycle, encourage helpful insect populations, irrigate with rainwater, and fertilize naturally with components produced on our farm.

We offer classes on healthful eating and teach "from-scratch" cooking techniques. And we hope to be publishing our first cookbook soon, "Just a Little Bit Better," a collection of recipes from Grandma's recipe box. We also teach soap-making classes demonstrating old-fashioned techniques.

We've been making whole grain, healthful cookie and biscuit mixes for several years, and have been selling our soaps and body care products at the farmer's markets and special events (and now over the internet) for four years. We sell eggs and poultry from our farm, and welcome visitors (by appointment) to observe our growing practices. We hope to add raspberries and blueberries to our farmer's market offerings in the no-so-distant future.

Our very favorite aspect of being a vendor at the Red Wing Farmers Market is meeting and chatting with customers! It's always so encouraging to encounter folks who are trying hard to incorporate healthful food and body care products into their lifestyle. And it's exciting and fulfilling to be able to offer the "fruits of our labor" to help meet the need that exists in our community. Red Wing is a beautiful city, and the Farmer's Market is a very wholesome and exciting contribution to the atmosphere. We are pleased to be a part of it!

J & J Produce

John and Lori Dondlinger
57800 County Road 2, Milleville, MN
55957
507-798-2486

John had two uncles that were in business for many years, and before them, their father (John's grandpa). They started growing melons about 75 years ago. In 1962, Don Dondlinger started growing sweet corn, one of the first in the State of Minnesota.

John first started selling corn in front of the Red Wing Shoe store on main street when he was 16 years old. After so many years, they told him that he could no longer sell in that location and need to move. So, after checking into where we could sell, they put us in front of the City Hall. He was the very first person to sell anything in the town or in front of City Hall which was roughly 40 years ago. And we've been there ever since.

Currently, we sell sweet corn, melons, squash, pumpkins and a variety of vegetables. The up-side is that our business has been pretty successful and we've had lots of good help. The down-side is we've worked very hard to find different towns and locations to sell our produce. Nowadays, like Red Wing, every town has anywhere from five to ten trucks selling right around you. So, therefore, your volume of produce isn't being sold and there is a lot of waste on some days.

Bushel and Peck

Chuck and Judy Bremer
Richard Bremer and Cheryl Sprick
72000 300th Ave., Lake City, Minnesota
651-345-4747



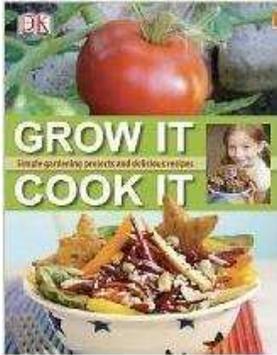
Strawberries are one of the first signs of Spring at the Red Wing Farmers Market. The Bremers have been growing and selling strawberries since 1991 and have been at the Red Wing Farmers Market for the past 10 years. Chuck says what he likes most about the Farmers Market are the people. His advice to other vendors, which he has learned from experience is "the customer is always right."

Growing strawberries is a lot of hardwork, particularly when his apple orchards are also demanding his family's attention. He believes that quality in his product is what keeps customers coming back. "When people taste that first strawberry in the Spring, they say 'Oh, that's how it's suppose to taste!'" He's also noticed that the recent difficult economy hasn't necessarily decreased his customer base. For example, when the hail last spring damaged his apple crop, customers were quite happy to buy slightly damaged #2 grade apple at a lower price. They taste just as good. Once people know how fresh fruit is supposed to taste, they keep coming back.

Book Reviews

Submitted by Dianne Aisenbrey, RWFm member

Grow It Cook It will give you great ideas for passing the joy and satisfaction of growing your own food to the youngsters in your family. Together, adults and children will learn about the tools and supplies needed to begin a gardening project. Then, the story of how things grow from seed to table unfolds.

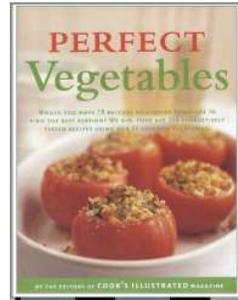


There is even a short “cooking class” demonstrating how little hands can prepare a good meal. The vegetables and fruits to grow include familiar fare for our part of the country such as tomatoes, zucchini, beans and strawberries. A recipe follows each garden produce to complete the satisfying work of growing one’s own food.

Perfect Vegetables

by the editors of COOK’S ILLUSTRATED Magazine

What’s so mysterious about cooking green beans? Many of us grew up eating “well done” green beans without considering there might be other ways to prepare them. The staff of *Cook’s Illustrated* spent hours testing various preparations for ordinary vegetables. Should beans be steamed or boiled? Should salt be added to the water? How long should beans cook?



This comprehensive cookbook answers basic questions about 44 vegetables. It will be a wonderful addition to your kitchen as you try out some new vegetables from the Farmers Market. After all, we owe it to our vegetables to prepare them to taste their very best.

Roasted Asparagus



1 pound washed asparagus

3-4 cloves of garlic and some olive oil

Break off woody ends, lay spears in a single layer on baking sheet.

Sprinkle asparagus with garlic then drizzle with oil.

Bake in a preheated 400° oven, shaking the pan or partially turning the asparagus every few minutes. When asparagus starts to look wrinkled and brown in some spots (6-8 minutes) remove from heat. Season to taste with salt and pepper. If desired, drizzle with balsamic vinegar or lemon juice right before serving. Good hot or room temperature.

Serves 2-4.

Sugared Asparagus

2 pounds of asparagus washed and cut into 2 inch pieces, discarding woody ends

2 Tablespoons butter & 2 Tablespoons brown sugar melted together in large fry pan until dissolved. Add asparagus to pan and sauté 2 minutes.

Stir in ½ cup chicken or vegetable broth, bring to boil, cover, and simmer until just tender, 6-8 minutes.

Remove asparagus to a warm dish. Return liquid to a boil and simmer uncovered until sauce it reduced by half, about 5 minutes. Pour over asparagus, sprinkle with 1-2 tablespoons toasted sesame seeds if you like, and serve. Serves 4-6.

Both recipes from “Simply in Season” by Mary Beth Lind and Cathleen Hockman-Wert, 2005
Herald Press, Scottsdale, PA.

Community Gardens Are Thriving

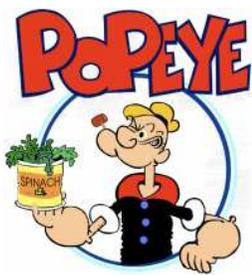
Some of you may be old enough to remember the Victory Gardens of the 1940s. Families grew their own food wherever they could find a place to grow it. The Dowling Community Garden in Minneapolis started in 1943 making it one of the oldest continuously operated community gardens in the country.



Community gardens are alive and well again in Red Wing. This movement represents a victory for healthy eating and appreciation for the source of our food. The growth of the community gardens appears to be more than a fad and may well represent a cultural shift in our expectations of what we eat. As people grow their own food, awareness grows about the source of the food we eat, appreciation for the work involved to grow it, and desire for good tasting food comes alive. Meals are cooked at home with the hard won harvest of the garden. What could be more satisfying?

The first garden established on Spring Creek Road will be adding four more 20x20 plots. Bob Ryan is donating supplies and labor to create a system to supply water to the garden. The East side Bluff View garden on 4th Street and Bluff developed last year has added three more plots. Here water will be supplied by rain collected in 300 gallon tanks. Thanks to the efforts of Renee Lorence and Michelle Leise, project director of Live Healthy Red Wing, money has been provided for permanent fencing for both gardens. Novice gardeners can call on Master Gardeners to learn about organic gardening practices required of garden renters.

For information contact Melissa Brueschke @ 651-206-3788.



Spinach Salad

The dressing is quickly made with a little of the bacon fat, cider vinegar, sugar and a little minced onion. Poured warm over the spinach, the

dressing slightly 'cooks' the greens and provides the right balance of sweet and tart. A crumble of bacon and a chopped hard boiled egg makes the salad a satisfying meal.

1 lb. fresh spinach
2 hard-cooked eggs, diced
1/4 red onion, minced
Tear spinach into bite size pieces
Toss with eggs and onions in a large salad bowl.

Fry 4 to 6 slices of bacon, diced
Remove bacon crisps

Dressing:

Reserve 2 Tbls. hot bacon drippings and mix with
3 tbsl cider vinegar
3 tbsl. sugar or honey
1/4 cup salad oil
Mix well in fry pan so dressing is hot.
Drizzle over salad mix.
Sprinkle bacon crisps over salad.

Live Healthy Red Wing

By Michelle Leise, Project Coordinator, Live Healthy Red Wing



The Red Wing Farmers' Market Association has always valued getting fresh, nutritious food into the hands of as many people as possible. Now there's another organization with those same healthy objectives in mind.

Live Healthy Red Wing has a vision that all residents will enjoy easy access to good nutrition and physical activity on a daily basis. The group, made up of 10 leaders from all sectors of the community, works collaboratively with local organizations to influence policy and make environmental improvements so all changes toward healthy living are sustainable. Work is funded by a federal grant from the Centers for Disease Control and Prevention, the Robert Wood Johnson Foundation, and other corporate donors as part of the YMCA's national Pioneering Healthier Communities program.

Last year, with the help of Dianne Aisenbrey, John Anderes, and Live Healthy co-coach Pam Horlitz of Fairview, the RWFMA and LHRW collaborated to set up a farmers' market satellite site at Fairview once a week. As a result, people who worked at or visited Fairview were able to buy produce directly at this location, and hundreds of other patrons going in and out of the parking lot were visually reminded of the gorgeous products available at the downtown market every day.

Currently, the RWFMA and LHRW are working together with the City of Red Wing to fine-tune a policy that would allow more vendors to sell at satellite sites during the week if they wish. Then all who live in Red Wing will have easier access to fresh fruits and vegetables, and the market can increase its outreach and visibility.

As market season begins this spring, Live Healthy Red Wing salutes all the great work the RWFMA is doing in our community and looks forward to working together in the future. If you'd like to learn about LHRW's other 10 initiatives and see dozens of ways to get healthy locally, go to www.livehealthyredwing.org.

4-H—It's not just for farm kids: New this year at the Farmers Market

This year two local 4-H clubs, Burnside Pluckies and Haycreek Pioneers, will be joining us every third Saturday at the Farmers Market. They will show you what it means to be a 4-H member. This program currently has over 650 Goodhue County members, ages 5 to 19 years. These young people learn leadership, community service, team building and life long skills. They become the leaders in our communities.



The two clubs will bring fun and activities to all ages at the market. Each month there will be animals for people to enjoy and learn about. There will be a project that kids can participate in and take home with them. It might be a bird house, a decoupage planter or a beaded necklace. Of course, it wouldn't be complete without face painting.

This year Burnside will be working closely with the seniors and Master Gardeners on a community garden. They will learn how to work the land, plant, weed, water, and harvest vegetables. After harvesting, they will be selling the produce at the Farmers Market as well as donating produce to area Senior Centers and food shelves. Come see what 4-H is all about—it's not just for farm kids.

Membership

Vendors

Banks, Lisa—Banks of the Mississippi
Bennetsen, Eske & Audrey—River Road Honey Farm
Blattner, Dana—Dana's Breaad
Blue, Maureen & John—Flower Valley Orchard
Bremer, Chuck & Judy—Bushel and Peck
Brooks, Nancy & Pete—Shady Lane Farm
Bystrom, Dean & Nancy—Bystrom Produce
Capatske, Dave & Krista—Capatske Cattle Co.
Coleman, Melissa—Tie & Dye Bathworks
DeMarce, Dennis—Dennis' Produce
Dondlinger, Lori & John—J & J Produce
Hinck, Delmar & Barb—Hincks Produce
Holden, Blaize—Green Gardens
Johnson, Susan—Hawk's Brain Garlic
Kaufer, Steve—Hartland Prairie Farm
Kong, Yee & Mai—Leng Gardens
Lorence, David and Susan—Lorence's Berry Farm
Moen, Deb & Barry—Sisters Norske Lefse
Nesbitt-Miller, Leah—Nesbitt's Nursery
Overlander, David—Overlander Organics
Pass, Scott & Terri—Perennial Outfitters
Passus, Lucie—LC Vegetable Gardens
Peterson, Richard & Marie—Peterson Produce
Schurhammer, Kathleen—Schurhammer Farm
Smith, Charlotte—Char's Bars Soaps
Smith, Joe M.—Thurston Hill Farm
Snow, Jolie & Shelley Wicinske-Snow's Organic Corner
Vang, Bao & Shua—Vang Gardens in Eagen
Yoder, Alma—Alma's Bakery
Ziffler, Dave—Grateful Bread

Friends

Aisenbrey, Dianne & Bruce McBeath
Anderes, John
Bear, Norma and Alfred
Boos, Kathy
Brown, Anna
Brummer, Hank & Barb Ekstrand
Campbell, Ginny & Stuart
Davis, Tilton & Marilyn Tkachuk
Dean, Michael & Jeanne
Denzer, Elaine
Dunnwald, Tom
Eppen, Bob
Goulette, Robert
Horn, Ted
Leveille, Sherry
Lind, Avis
McDonald, Kathleen
Murphy, Dawn
Nord, Donald & Nancy
Olson, Amy & Ryan
Priest, Missi
Quade, Beverly
Raich, Ruth
Savage, Gladys
Schaefer, Paul & Trudi
Schroeder, Sharon
Simonson, Jennifer
Tieskoetter, Pat
Tincher, Dave
Torquati, Julie
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Wornson, Jamie & Diane
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To contact the RWF, please call
651.388.4252. You may download a mem-
bership application from our website:
www.redwingfarmersmarket.org

Editorial Staff

Editor: Dianne Aisenbrey
Design: Sharon Schroeder
Printer: St. Olaf College
Website: Sharon Schroeder



The Farmer's Feast 2009
Visit RWFm website
www.redwingfarmersmarket.org

