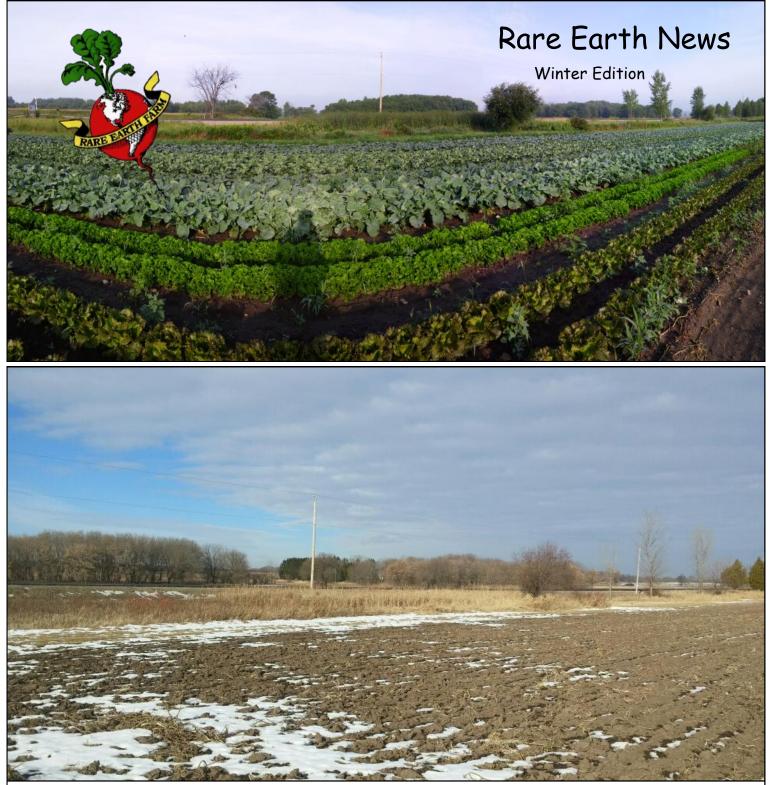
Rare Earth Farm

January 2018

www.rareearthfarm.com



After getting some relief from the recent bitter arctic blast I went out on a field walk to stretch my legs and to take a casual look around. Not as much snow on the ground as in some years making it an easy traverse. As I walked into one area I had remembered standing in almost the exact same place last summer and taking a picture. (Top photo). I pulled out my camera and snapped another photo. Here's what it looks like today. Boy! Would I wouldn't give for some of that green lettuce now! We rely a bit on what we have in our cold storage and pantry, but sadly nothing is in the leafy greens class. Hate to admit but yes we do have to buy lettuce from the grocery store at this time of the year. It's not the same as having our own greens but it is organic. We hope you have a good source of quality greens to resort to until once again its lettuce harvest time at Rare Earth. I think we could all agree it's hard at times to criticize our commercial food system. It does have its advantages especially when you live in Wisconsin. My dad use to tell me what his family ate during the winter and one thing for certain fresh greens were not on his list. The early 1900's winter diet in Wisconsin was minimal. My dad's side of the family from their Russian roots defaulted their winter menus to using mostly potatoes, bread, meat, and cabbage. Lots of cabbage! All locally grown too! In the one hundred years past to present day I'm privileged to say I've held onto a long family tradition of eating some our own food during the winter.



Do you still have a few vegetables from this summer's harvest on hand? If you do and would like to tell us what you still have we'd be happy to here from you. Send us a message by clicking <u>"HERE"</u> We have some stored winter produce available to anyone who's able pick up their order at the farm. If anything interests you in the line of eggs, maple syrup, or produce click here to see what we h a v e for sale. <u>http:/</u> rareearthfarm.csasignup.com/store/ produce Farm pick up only. There's going to be a greater effort on our

Thank you to the following members who renewed their membership in 2017 for next summer. Great to have you back!

- Laure Arendt Michael & Patty Koehn Kristin Hildebrandt Allan and Carolyn Bittner Andrea McIlwraith Ann Van Eerden Rachel and Jared Krueger Marlene Tack & Katrien Vervisch Corrine Anshus & Ingrid Snyder Molli Rasmussen Ruth Seider
- Loey O'Keefe Ruth Dickinson Ted & Jolie Zimmer Karin Welstead Elizabeth Philps Takako Willden Kevin Hogan & Mia Berman Shirley Asma Julianne Bauer Lori Luna & Jake Putirskis Christina Demopoulos

Get a jump on the season and sign up for a CSA vegetable share today. Payment options available. Click on "Sign me up for 2018" and you'll be redirected to our online sign-up page.

Note: For renewals click on the "returning member" link in the green box at

the top of the web page.

Sign me up for 2018!



behalf this coming summer to offer extra produce on our web store. It will give our members a chance to buy extra of their favored foods, or perhaps to purchase some additional food items that can stowed away for winter. Next month's newsletter will give you a little more insight to what we're up to with our online shopping store. Essentially we want to give customers an option to customize or "add onto" their weekly vegetable deliveries.

Were getting pumped for another great summer so be patient, and let your secret mantra for the month be "Greener days are coming". Stay warm and eat well!



Job Posting!

We're now accepting resumes for both part and full time positions for the 2018 growing season.

The link below takes you to our "Employment Opportunities" page where from you can send us a resume for review.

Only the brave need apply!

Employment Inquiry



"What lies behind us and what lies before us are tiny matters compared to what lies within us."

William Morrow