

Northeast Family Farming

Fall 2022



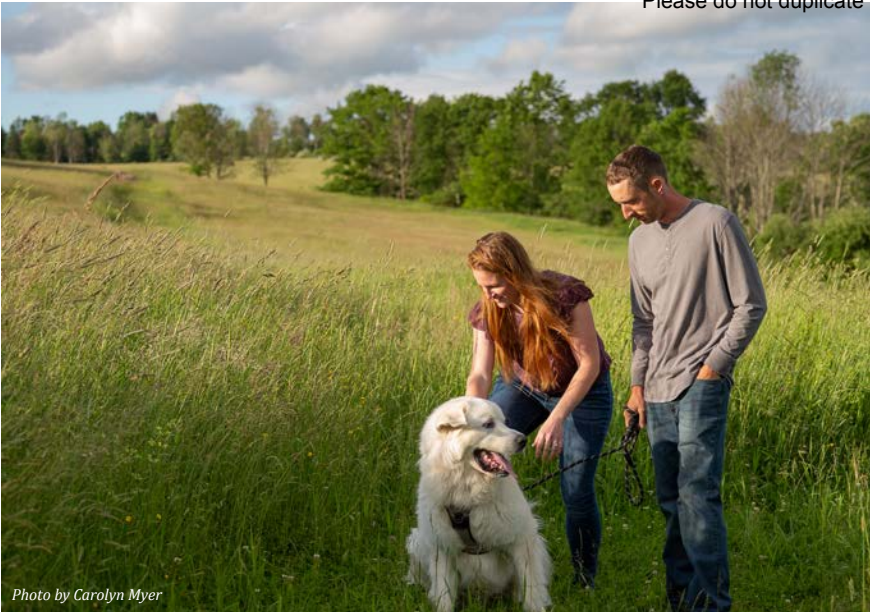


Photo by Carolyn Myer

A Letter from your Editors:

Let's talk a little bit about failure, shall we? The word itself causes my stomach to sink a little. And it's probably not the greatest word choice to kick off this quarter of the magazine is it? But I'm going to do it anyway. So - failure it is. The month of September, and the turning of the leaves used to fill my heart with excitement. Oh the jars we were going to fill, oh the harvests we would celebrate. We'd live off the land deep into the frozen months like Laura Ingalls Wilder and listen to the sweet medley of pops coming from the kitchen island as we relaxed on the porch swing. It's still a beautiful thought, isn't it? But you, like me, probably know by now that things don't ever go that swimmingly. Well, this year I find myself bracing for impact. Why? Because last year's harvest season was tainted with some of the worst canning failures in the books.

For example, stocked up on our new wide mouth jar lids, we dropped our green bean-filled jars into the pressure cooker. All went according to plan. That is, until Tony opened the lid and started to pull the first jar out with canning tongs. I was in the bathroom and just heard the explosion. I dropped my toothbrush mid swipe and sprinted into the kitchen to find green bean mush speckled all over the ceiling, the cabinets and the dog and Tony with his hands over his face shouting, "Am I dead? Am I dead?" We've all read the horror stories about pressure cookers exploding, and without a clear view of his face, I feared the glass had shattered. Thankfully, the glass held intact, but a bum canning ring with a minuscule bend failed to hold all that pressure inside and when Tony merely touched the metal, the lid flew off and the beans with their scalding water blasted over his arm and his face. We spent the night tracking down burn cream and googling canning disasters.

A few weeks later, I decided to pickle some of our hot peppers. I wanted to be smart, so I wore gloves. But then I ended up bypassing my smarts and found another batch of peppers tucked into the fridge that I had forgotten. I sliced them up too...after I had already discarded my gloves. I canned the peppers, hot water-bathed them, and listened to the melodious pop. All was well. Until my hands started to tingle about thirty minutes later. The tingle turned into a slight ache, and the ache quickly ramped up into an all-out inferno. Soon, I was in agony because the napalm oils from the peppers had soaked into my pores. I scrubbed them with dawn, I soaked them in milk. We even used a pair of gloves and filled them with yogurt to squish my hands into. All of those things provided a few moments of relief. But when the gloves came off, the extreme pain started again. I finally ended up on the couch, with my upturned hands covered in burn cream, praying that God would help me fall asleep. And He did. And I did.

And sadly, those are just two of the memorable ones. We got mold in our garden, the weeds took over the cantaloupes, the tomatoes were wimpy and we got the big "C" virus right when we were supposed to process our sauce. All in all... our harvest season was filled with failure. Hot, agonizing, mildly traumatic failure. I'm praying this year isn't like that, for you, or for me. But after each of those failures someone would say to me: "well, you'll never make that mistake again," or "you learned from that!" And somehow, it didn't seem like a failure anymore, but a lesson.

At times I realize just how afraid of failure I truly am. No one wants to fail and no one wants others to watch them fail. But maybe you can learn from my failures just like I learned. And maybe you'll be less scared to try something new just because you may fail and people may see. Above all, I'm thankful that God has worked out all of these failed expectations for my good, because,

Romans 8:28

"...we know that God causes all things to work together for good to those who love God, to those who are called according to His purpose."



Subscribe Today!

Scan the QR code or visit our website: northeastfamilyfarming.com/subscribe. Or, mail a check for \$15 with your address to: Northeast Family Farming, 1089 Coleman Road, Montrose PA 18801.



Northeast Family Farming LLC
Tony & Liz LoSchiavo
NortheastFamilyFarming.com
NEFamilyFarming@gmail.com
570-767-9024
Cover photography by Elizabeth Plantz
Content © Northeast Family Farming LLC Fall 2022

*Connecting communities to their local farmers
and preserving agricultural traditions.*

Meet your editors...and Remus

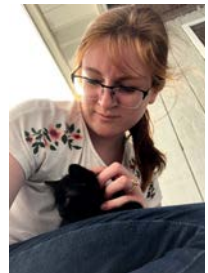


Tony LoSchiavo

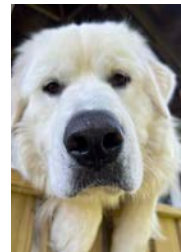
Tony grew up in Southern Maryland and started out his professional career working in engineering for government contractors. He met Liz in 2016 and asked her to marry him that same December (spoiler alert - she said yes). Tony now works

for the Montrose Bible Conference in maintenance and loves every minute. He loves metal detecting and big ice cream cones with rainbow sprinkles. When he closes his eyes every night, he sees tractors.

Liz LoSchiavo



Liz grew up in Montrose, PA. She went away to Liberty University and earned a Bachelor of Arts in English, specializing in literature and writing. Currently she works at Montrose Bible Church as Ministry Assistant. She was pretty psyched when Tony asked her to marry him and loves being his wife! Liz dreams in flowers and likes to make super challenging and weird recipes in her kitchen, and then spends a good deal of time trying to convince others to try them.



Remus LoSchiavo

Remus was born in North Carolina on a beautiful sheep farm. He was being trained to be a Livestock Guardian Dog and was supposed to guard the LoSchiavo chickens. Currently he likes to chase them because they move funny. He sleeps inside and eats peanut butter out of a Kong toy and begs for belly rubs. He may have failed as a farm dog, but he's an ace at fetching rubber chickens, drooling on furniture, and hating black and white cats.

Follow us on instagram:
@northeastfamilyfarming

Boots & A Five-Gallon Pail

2022 Copyright Northeast Family Farming
Please do not duplicate

One of the hardest debates for newbie homesteaders and farmers is the, “where and how do I start this whole thing?” Thankfully, beginners like ourselves are surrounded by farmers who have seen a thing or two, to use a last understatement. Here to share his experience with those of us who would like to begin, is David Nowacoski of Delivered Fresh.

It’s been ten years since we started the farm. That’s amazing to me, especially knowing how absolutely clueless I was when I started this adventure. I consider myself a fairly intelligent person, but in farming, there is no substitute for experience. It’s the little things that really expose a rookie ... like thinking you can just push that 400 pound hog onto the trailer the morning the butcher shop calls.

So, with a decade of experience behind me, I thought I would share some things I learned that I felt were worthy of passing along.

- Boots & a 5 gallon pail are the best pieces of equipment on your farm. Seriously, I can’t think of anything I use more than those two things. I even have boots that are designated for certain chores and I color code my 5 gallon pails. Remember, it is the usefulness of the tool that makes it valuable, not the cost.
- Fences are suggestions. When we first started the farm we raised everything, including some pasture piggies. But since we rotated pastures very frequently I used some portable electric fencing hooked to a solar charger. Those piggies grew fast and it didn’t take them long to realize that solar battery ran out of juice just before dawn. And the goats watched the piggies. And the chickens watched the goats. And by the time I got to the barn in the morning, ALL the animals would be there waiting for me. If you fence it, it will get out.
- Cash flow is incredibly important. People talk about diversifying your income for your farm and most think that is just adding different crops or animals. But you have to work through building your cash flow first. Let me explain; let’s say I wanted to raise beef. It could take me two years to get that steer ready for market ... what do I live on in the meantime? Here is how I eventually set up our cash flow; hens lay eggs everyday so that means I could make a sale every day. Meat chickens take 42 days to grow to market size, so the eggs pay for their feed until I can sell them. Turkeys take 18 weeks to get to market size, so the eggs and the chickens pay for the feed until I can sell them. Pigs take six months ... and I’m sure you can see where I am going with this. Constant inflows of new items ready for sale helps you get that farm off the ground. You might not keep all these products once you get established, but having that diversity of cash flow up front is one of the most important things we did for our farm.
- Get more freezer space than you think you need. This was a big lesson for us. Our very first year we made a huge miscalculation with this. We were raising around 300 turkeys and they looked mighty fine in the field. It was October and we started to harvest a few and quickly realized that a 20lb turkey takes up waaaayyyy more room than we figured. Our double door commercial freezer was full with just a few dozen birds. With Thanksgiving rapidly approaching we had to run out and rent every chest freezer we could find until they could build out our new walk in freezer. Do the math, calculate what you need ... then double it.
- Price it right. I have become fanatical about this. You HAVE to know the true cost of the item you are producing. Don’t stop with the easy stuff (feed, cost of livestock/seed/plant) but really dig through everything it takes to get that item into the hands of the consumer. Do you store it in a freezer? How much does that cost? Do you have insurance cost factored in? Spoilage for the things that do not sell? Advertising costs? Transportation costs? I have a full spreadsheet that tries to capture every single penny associated with everything we grow. That is the only way you know if you are pricing your product correctly. Otherwise you are practicing, not profiting. It’s hard to do, but absolutely necessary.



Photo courtesy of David Nowacoski

You get paid to sell not grow. No one is going to pay me for growing chickens. I can grow the best chickens and the world and still starve if they do not sell. You have to sell in order to get paid ... there is no easy way around this. “Build it and they will come” has doomed many a farm. Know who your customers are BEFORE you decide what you are going to grow. I thought I was going to sell home raised fish ... until I realized that there was no one to buy those fish. Rookie mistake. Go to a farmers market and watch to see what is selling. Hang out in a grocery store and notice what is going through the checkout line. That is what people are willing to pay for. You might try raising a few other things, but build your farm around what you know will sell.

- Enjoy a sunset. Listen, farming is seven days a week, every week, all year long. There is ALWAYS something that needs to be done. Always. If you don’t carve out a few moments where you can enjoy being alive, then you are missing out on one of the biggest perks of being a farmer. We get to work in the most beautiful “office” ever constructed. Take a moment ... sit on the wagon and watch the sun dip below the mountain ... enjoy being a farmer.

David Nowacoski grew up on a farm in East Smithfield and lives just down the road a bit from it still. He and his wife Marla raise chickens, turkeys and bunches of veggies at WindStone Landing Farms. They also run an online farmers market with over 50 other small family farms that deliver right to your door all year long! www.DeliveredFresh.Store

FAMILY OWNED AND OPERATED
FRIENDLY & KNOWLEDGEABLE SERVICE
WIDE SELECTION OF TOP BRANDS AND PRODUCTS

10273 STATE ROUTE 29, MONTROSE, PA 18801

570-278-9453

WEEKDAYS: 9AM-5PM
SATURDAY: 9AM-1PM
CLOSED SUNDAY



Meet our team. Meet our mowers.

Celebrating 30 Years in Business!



Call **Watson**town
570-538-9564



Call **Wysox**
570-265-7200



GRAVELY®

"SHAPING THE AMERICAN LANDSCAPE FOR MORE THAN 100 YEARS"



ZT HD SERIES

PRO-TURN® 100 SERIES

PRO-TURN® MACH ONE

ZT XL SERIES

PRO-TURN® 200 SERIES

PRO-STANCE®

WATSONTOWN 1300 Susquehanna Trail Watsonstown, PA 17777 **WYSOX** 34872 Route 6 Wysox, PA 18854

www.RovendaleAg.com

Farm On A Mission: *Rocky Ridge Farm*

On a beautiful evening in July, Tony and I took a country drive over to Rocky Ridge Farm in Brooklyn PA. We had connected with Rocky Ridge over a wonderful blog post they shared about learning to create a common-sense approach to stocking up your pantry in preparation for rising market prices. We loved the practical advice they gave and their cool-and-calm approach to it all. And when we sat down with Rob, Hannah and their cute kiddos, we learned about the heart of their farm and the heart of their mission and the way God brought them together to do just what they're doing now.



Rob grew up on a dairy farm in Elk Lake where his dad and his uncle were in partnership together. Rob loved the lifestyle and the work but never saw himself going back into dairy when he grew older. He then joined the Army and went to West Point. Rob met his lovely wife Hannah, who grew up on the mission field in the Philippines and the two began their married life much as their dating had gone - through several deployments. One day, Rob heard Joel Salatin interviewed on the radio, describing himself as "the lunatic farmer," highlighting the way he dives into multiple ventures and finds innovative ways to repurpose his efforts on the farm. Rob said it was like a lightbulb had gone off in his mind, opening a whole new potential future for this homegrown farm kid. He and Hannah drove to visit Salatin's farm and spoke with him, grabbing some of his books and resources for their further studies. At that point, Rob was in grad school and would soon begin teaching at West Point, but this potential for a future in Ag grew in their hearts and minds.

At the same time, Rob's grandparents' farm was going through a transitory phase and they would have the opportunity to purchase it. "It was like a dream come true," Rob explained. "Grandpop approached us when I was at Fort Drum. We were going to do the job at West Point and then we were gonna be done. We had the land and we had an idea, and really, what it came down to was that this is the lifestyle we wanted for our family." Rob and Hannah explained this ideal life they wanted for their kids while their boys rode bikes down the yard and caught lightning bugs, their baby girl tottering bare-toed in the grass.



"At West Point we lived in a town house and had a great neighborhood, but were seeing those ahead of us in the process, multiple moves and multiple deployments and realized we wanted more stability for our family and to be present and to do something together."

"That doesn't mean we're not working hard and we have a ton of down time now," Hannah laughed, "But we're doing it together. Learning the value of real work and tangible fruits of our labor. It's not always easy having the kids with us, and it's been something we're learning the balance of."

We asked Rob to expand a bit on the passing of the torch at their farm. "I forget the exact statistic but the average age of farmers is in the early 60s across the country." He explained. "We're about to see the biggest turnover of land because it's not going to stay in the families. Either younger people can't afford it or don't see a way forward."

That is why Rob and Hannah so appreciate the opportunity to "stand on the shoulders" of their family in a sense and not just keep the farm going, but innovate and have the opportunity to grow, not to mention the relational aspect taking over the family farm allows for their kids. Because his grandparents still live on the farm with them, Rob explained that they "do things with the kids they never would've done if we hadn't lived here, like riding bikes with the kids. It's keeping them young and now they're shaping the lives of my kids as well. Those are things you can't put a price tag on."

"We launched right when COVID hit," Rob said. "In January 2020 we were leaving West Point. We had two cows we needed to sell. We built the website, sent out newsletters. We did all of the online infrastructure and built a customer list. We took some marketing courses and tried it out. We arrived on the farm in June of 2020 and the first summer was spent mostly on our house but we also launched with pigs and chickens." Rob and Hannah now offer grass-fed beef, pastured pork, pastured chicken and free range eggs. You can shop their online store and find cuts of meat and bulk options as well.

But beyond the day-to-day operations on the farm and the hard work they pour into their animals and their land, beats the heart of Rocky Ridge Farm: their mission. While he was showing us around, Rob was wearing one of the farm's t-shirts he designed, with their logo on the back and the words, "Mission First, Meat Always." This "mission" is shaped by Rob and Hannah's faith, their time in the military, and their passion for the community. "We're committed to building strong families and that starts with ours," Rob said, "that's building nutritionally, spiritually, and building character. We're committed to generational faithfulness in our family, serving the Lord and serving our community." You can truly see this goal and this passion thriving as the core of their family ministry and mission. It drives the work they do and the relationships they're building within and around their family.



We asked Rob what advice he would give to those interested in beginning a small farm, be it a homestead or a business. "Do your research," Rob said. "Understand your goals. It's going to look different if you want to raise your own source of food rather than if you're trying to make a living. You just need to be clear on what you're trying to do."

"And learn to be efficient," Hannah said. "Save up some money so you can afford to buy the equipment you need because if the labor is so hard that it's crushing you, you won't keep doing it."

Rob and Hannah's advice is wise and timely, and will be put to good use, even in our endeavors. We were so thankful for the time to visit with them and will be watching their operation continue to grow with excitement. If you'd like to support their family, sign up for their newsletter! You can do so by visiting their website: rocky-ridgefarm.com or checking them out on Instagram or Facebook where they're frequently updating their subscribers on what's happening on the farm.

Feature Family Farmers:

I have to tell you, choosing who is going to be the Featured Family Farmer in each issue of Northeast Family Farming is incredibly difficult and gets harder all the time. You all deserve to be featured, and maybe at some point, we'll get the opportunity to do many more of your farms the justice of an in-depth feature. But in spring this year, I got a call from Nicole Harris, and after talking to her for a short while, I knew her family farm would be an awesome fit. I mean it - my jaw hit the floor when I learned of everything they were doing over in their neck of the woods.

Over on the other side of the world from us in Montrose, on the far edge of Bradford County, sits Greener Pastures. Tony and I took a drive out there on a windy, sunny spring day and we found ourselves winding up a red dirt road on a steep mountain overlooking Troy. "What in the world could be all the way up here," we wondered... and then we found out. We pulled into Greener Pastures' drive and came upon their little country farm stand, all manner of flowers and planters displayed around it, and we found Nicole. She was gracious to walk us about the greenhouses and property and it was then we learned just how much there was going on at Greener Pastures.



When I asked Nicole where it all started, she took a deep breath and said, "In 2013, my cousin Sean was killed in a car accident. And there are times that you look at your life and wonder why you're doing what you're doing. We had two preschool-age children and I was driving back and forth to Williamsport teaching horticulture." She realized something needed to change. Nicole explained how the draw of farming and raising "common-sense kids," as she coined it, was beckoning to her. She wanted to cultivate leadership in her kids, grit. "My 12-year-old can run the skid-steer better than me," she laughed. "Everything that we've done we have built up according to what we knew we could sustain," Nicole explained. And we don't put all our eggs in one basket. We've diversified. We've developed an agritourism approach to it all: education, biodiversity. We love the opportunity to spread knowledge to others

So in 2013 they started with pigs and goats at their home. In 2014, the land where Greener Pastures now sits came up for sale and they dove in. "At that time, there wasn't anything on this land," Nicole explained. There was an old farmstead house and it needed some love and care as it had sat vacant for a while.

So they activated that hard-working grit and they chipped away at one thing at a time. Greenhouses. A hay barn. A workshop which Steve now uses for his business, Harris Excavating. A high tunnel. A commercial kitchen. An animal barn. When you visit Greener Pastures now, you can't imagine it ever being nothing, because you find something new and unique every time you turn a corner.

So they activated that hard-working grit and they chipped away at one thing at a time. Greenhouses. A hay barn. A workshop which Steve now uses for his business, Harris Excavating. A high tunnel. A commercial kitchen. An animal barn. When you visit Greener Pastures now, you can't imagine it ever being nothing, because you find something new and unique every time you turn a corner.

And that's what you find at Greener Pastures; you uncover layer upon layer of richness and creativity and passion for family farming and investing in one's community. I want to take you on a tour of Steve & Nicole's family farm and try to give you the same experience we had as we walked and talked with them.

When we walked up to the farm store, we peeked around to see what Nicole carried as she helped customers find the exact varieties of vegetable and flower plants they were looking for in her greenhouses. We were thrilled to see all of the local farmers and makers represented right at her farm stand. She carries Backroads Creamery cheese curds, their own pastured eggs, Maple Hollow Botanicals soap, Dirt Road Herbals medicinal plant tinctures, sprays, perfumes and more. You can find art from Sadie Allen and Dancing Heifer Art as well as Sara Hamburger's Untamed Art metalworks. We checked out the honey and homemade apple cider vinegar from Slipping Down Farms. We could've spent hours checking out each of the salves and tinctures made with organic herbs grown right on the premises, but then we would've missed out on the incredible variety of plants in the greenhouses.

In the spring and early summer you'll find the greenhouses full of bedding plants and six pack annuals, hanging baskets, container gardens, herbs, vegetables and arrangements, almost all of which are grown right there at Greener Pastures.

Beyond the two huge greenhouses themselves, you find the High Tunnel, which Nicole uses for an incredible variety of things. She uses it to harden off some of the early plants as well to grow perennials. After that takes place, everything gets moved out so she can hold events there. The High Tunnel ends up hosting garden clubs, book clubs, bachelorette parties, classes and you name it for special meals and events. "We do as many private events as public events," Nicole explained. And most of the events feature food that's grown and raised right on their farm.

After we stepped out of the high tunnel, we really began to notice the animals. Greener Pastures is home to Boar goats, Angus-Hereford cattle, broiler and layer chickens, horses and then the pigs. The giant pigs. When I saw the sow chilling in a mud-puddle, I kid you not, I thought it was a boulder. And then it moved. The Harrises raise Idaho Pastured Pigs, which is a registered cross-breed meant for grazing. They're docile, which appealed to Steve and Nicole as they love when visitors of all ages enjoy their farm.

After leaving the animals behind, we checked out one of the new projects on the farm, a Manure Management Facility. The goal of this facility is to cultivate a bed-pack system for the animals similar to that of Joel Salatin of Polyface Farm. "This lets me be able to give them all of the quality hay they want," Nicole explained. "For example, shell corn gets put in the bed pack, ferments, and then we send in the pigs to rototill it and then the chickens as well. Then we turn around and sell it as compost and it will make great plants." Every animal on the farm works together on this project and it all benefits the overall soil health.



Greener Pastures

We left the Manure Management Facility to check out the incubator kitchen, and you could hear Nicole's excitement well up inside her as she explained the passion behind this project. "We're officially inspected now with this commercial kitchen. And our hope is that we can offer aspiring farmers a chance to establish their own businesses. They'll have a licensed facility they can process products in without having to pour a ton of overhead into their own. We can give them a leg-up." Nicole went on to explain the sort of projects she hopes people will continue to pursue with their kitchen, and they already have plans to expand their offerings.

Last, but certainly not least of all the Harrises projects, is the Douglas House Farm stay. Remember that farmhouse on their property that needed a lot of work when they first arrived? Well, Steve and Nicole have fixed it up and turned it into a quiet little retreat for hunters and visitors from all over. Some are looking for wildlife, to experience nature, or to learn about farming - a place for simplicity. "There's a trail that goes around the property, 3,000 acres of state forest, a little garden out back for visitors to enjoy," Nicole shares. "It's quiet. It's a great little retreat for someone looking to get away from the hustle and bustle of daily life."

But you can tell Steve & Nicole's own life and work with their skilled and loyal employees at Harris Excavating, and their passionate investment into all their work at Greener Pastures, is anything but quiet. From concerts with food trucks packing out their farm with their neighbors, coaching the town softball team and working tirelessly to give their fellow farmers a leg up, The Harris's life on the mountain is full.

"We're really just stewards," Nicole said. "Care-takers of this place God gave us. And it's not easy, but it's an honorable way of living. We're tired at the end of the day and we don't have any trouble falling asleep." She explained the joy of giving her kids the opportunity to grow up in this culture. "I have high expectations of them," she says, "They have great opportunities to have independence and do dangerous things. They have to look people in the eye, thank strangers, count their change back to them."

Listening to Nicole open her heart about what this life means to her and her family left me with no doubt: they're living a hard and good life. And it's that life that so many of our family farmers want. It doesn't make sense to everyone, but to those who live it, any other way of life would seem just as crazy. Nicole shared a quote from John Irving that she loves, that sums up this life and I've thought of it often since she shared it with me, "If you are lucky enough to find a way of life you love, you have to find the courage to live it."

If you want to support Greener Pastures and all they're doing, stop by; drive up that windy mountain for yourself and check it out! You won't regret it. You can also shop Greener Pastures' products on Delivered Fresh's website! Try the jowl bacon. Trust me. Learn more about them too at, Greenerpasturesfarm.net.



**Shop from over 50 local farms and
have it delivered to your door!**

Meats, veggies, breads, dairy, soaps & more!



DELIVERED FRESH



www.DeliveredFresh.Store

Future Farmers: *Borderline*

2022 Copyright Northeast Family Farming
Please don't duplicate

We're always pleased to bring you an inside scoop on what our 4H members around the area are up to! We are privileged to bring you an update on the Borderline 4H group of Susquehanna County. Borderline Community 4-H Club is one of the longest running clubs in Susquehanna County. 4-H is a youth development program that is available to youth ages 5-18 that offers educational programming about leadership, citizenship, and life skills while promoting positive development, a sense of belonging, meaningful relationships, and fun in a member's project club. Borderline 4-H have youth that participate in production livestock, dairy goats, breeding & meat rabbits, entomology, leadership training, & goat milk soap making. Club meetings are held monthly at Slanted Art in downtown Montrose, PA. If you have any interest in any of the over 200 plus 4-H projects offered locally, contact Co-Organizational Leaders Stephanie Rozelle at 570-309-7955 or Jill Kutz Swartley at 607-237-6053 or the local 4-H County Extension Office at 570-278-1158 located at 88 Chenango St., Montrose, PA 18801.

4-H Livestock Clinic 2022

By Judah Donnelly, age 13 of Borderline 4-H club

On Saturday, June 11th, All of Susquehanna and parts of Wyoming counties convened at the Harford Fair Grounds in New Milford, PA, for a livestock clinic covering showmanship, QAM's, and animals as well as their common diseases. We opened the day at 9 am with a welcome speech and the 4-H pledge. From there, we broke into workshops until 10:30 am, where we covered one of many subjects, including parasitic diseases, showmanship, swine, dairy and meat goats, sheep, cows and meat rabbits. At 10:30 am, we moved to another of the workshop sessions for the remaining morning. At 12 pm, we ended the morning workshops and headed to the 4-H building for a pizza lunch, followed by ice cream. By 12:45 pm, we were heading for our livestock clinics, which lasted from 12:45 to 1:45 pm. In those workshops, we completed our QAM's, or had the option to do a marketing clinic or a general trivia. We ended the day with 15 minutes of cleaning and beautifying the fairgrounds, then we departed for home.



In this 4-H livestock clinic, one of the workshops was on dairy goats. This class was taught by Mrs. Jill Swartley, a member of the Susquehanna County Livestock Committee, owner of Viva Villa Farms, a LaMancha goat farm producing soap and other products and an experienced 4-H'er. In this 90 minute class, we covered all the subjects necessary to know for the Harford Fair, including showing and projects. For the first 15 minutes, we discussed the project books and posters which we needed to enter into the fair. Then, we moved on to the actual showing of the goats, where we covered the basics of walking them, posing them, and Mrs. Swartley tested us on our knowledge of our specific goats as well as dairy goats in general. During this, we went over the scorecards of the goat and some of the less commonly known body parts of the goat. We finished by doing a mock showmanship competition, with 1st, 2nd and 3rd place winners. To finish off the morning, we delved into the health of goats, exploring many common diseases such as coccidiosis, copper



deficiency and worms. We also discussed the treatment of these common diseases, both pharmaceutical and natural. We also went over natural minerals to increase the health of the dairy goat in general, including organic selenium, copper and free choice minerals. With about 30 people in attendance, this workshop was a huge success. A HUGE thank you to

Mrs. Jill Swartley, from whom we learned so much in one of the most exciting and educational workshops of the day!

Rabbit Livestock Clinic Report

By Cassie Marvin

On Saturday June 11th breeding and market rabbits were asked to participate in the Susquehanna County 4-H Livestock Clinic for the first time. Presenters were ARBA judge #913 Mike Ross and his wife Christina Ross, assisted by longtime rabbit 4-H'er Cassie Marvin who provided young Satin and Californian]



juniors for participants to use for showmanship. There were about ten participants in each session, not including parents and cloverbuds. In the two morning sessions participants learned the basics of showmanship- such as flipping a rabbit over, posing, and checking teeth, handling rabbits, and sexing rabbits. All families received an information packet with entry forms for 4-H and Open Harford Fair entries, showmanship score cards and information, and other important information for the success at the fair.

After lunch was the afternoon session, where a rabbit tattoo demonstration took place. After the tattoo demonstration, Mike went through two classes of meat pen age Californians and explained meat type and desirable traits of young animals. A nutritionist from Kalmbach feed, Michelle Roman gave a presentation on rabbit nutrition. Overall it was great to be included in the livestock clinic for the first time and help educate first year rabbit 4-H'ers.



Interested in learning more about your local 4-H clubs?

"Learn real-world skills, become a confident leader, make lifelong friends."

Check out extension.psu.edu to learn all about the local opportunities for your kids to engage with others, learn about agriculture, livestock, and countless other topics! Please feel free to reach out to the 4-H Educator for your county.

Bradford County: Amanda Lavender, azl587@psu.edu
Susquehanna County: SarahRae Sisson, ses5921@psu.edu
Wyoming County: Tim Jayne, tim.jayne@psu.edu



PennState Extension



18 U.S.C. 707

Backroad Creamery: *Bring on the cheese!*

2022 Copyright Northeast Family Farming
Please do not replicate

I don't know about you, but on the top of my all-time-favorite-foods-list, along with coffee and chocolate, sits cheese. I don't think I've ever met a cheese I didn't like, and I'm convinced that most foods are just a vehicle for cheese. But during the fall months, it's even more appropriate. What could be better than Concord grape juice, a cider donut, and soft cheese curds? Well, whether you're jonesing for it more in the colder months or you're a cheese-a-holic all year 'round, we've teamed up with Amanda Kennedy of Backroad Creamery from Columbia Crossroads to share a bit about what goes into their day-to-day operation!

Tell us about the history of your creamery and its current operations:

I grew up on a dairy farm, not far from where I farm now. When I started my own farm, I knew I wanted to keep it small so that I could manage it alone. So I decided that processing my own milk probably made more sense than to ship it to a co-op or processor since I wasn't going to produce much milk. I have always been obsessed with cheese, so it only seemed natural to go that route! I started taking classes and experimenting a lot, and opened my creamery doors in the fall of 2016! We are located at 49 Kennedy Road Columbia Crossroads PA 1691, but I recommend just searching Backroad Creamery on Google Maps. We're open every day 7-7, closed on Christmas

What products can consumers buy from you, and where?

I currently make a variety of flavors of fresh curds (our most popular flavor is Garlic Dilly), fresh Feta (this took 1st place at the 2022 PA Farm Show!), an aged cheddar (Farmhouse Cheddar), flavored cheddars such as Bacon and Fireside (a little hot!), and recently started making a mozzarella!

We have a small farm store that is open daily. Also, we offer it in several retail locations throughout Bradford and Tioga Counties (If you have a store you want it in, reach out to us; we are always looking for more opportunities!). We also sell bulk to restaurants. The Roost in Wellsboro deep fries our cheese curds - they are a must try! Harland's Restaurant in Wellsboro uses our Farmhouse Cheddar in their famous homemade macaroni and cheese! Shore's Sisters in Towanda uses our Feta on a variety of their café entrees. We recently started working with Salt and Light Café in Sayre- they use our mozzarella and feta! Yorkhola in Mansfield uses our Original Curds on their delicious Poutine. The Butcher's Son in Corning also uses our Feta in a variety of amazing dishes! Growen Foods in Bentley Creek uses our Mozzarella on all of their pizzas! The Roseville Market rotates through our cheeses, offering a variety on different specials they create throughout the year.

What got you into cheesemaking?

I have always had a fascination with cheese! I mean- you take a short shelf life product (milk) add a couple of natural ingredients, and turn it almost immortal - how cool is that!

What breed of cows do you milk, and why?

I milk registered Holsteins. I have black and white and red and white. My dad and I have had show animals together since 2009, and we always showed Holsteins. I wouldn't mind branching out into Jerseys some day, but Holsteins speak my love language!

Tell us about the process of getting from milking phase to cheese.

Prior to building the creamery, I was just milking a couple cows with pail milkers and feeding all the milk to calves. When the creamery was built, I added a 4-stall step-up parlor and milk house that attaches to the creamery. All my milking equipment was re-purposed from another farm that quit farming in the 1990's. I visited that farm a lot growing up with my dad, so I was really neat to move all that equipment into my own barn.

Can you give us a run-down on how you make a basic cheese?

All of my cheese is pasteurized, so step one is to pasteurize the milk. For this, milk is heated to a minimum of 145 degrees and held there for 30 minutes. I am careful not to heat the milk much over this 145 minimum requirement to avoid damaging the milk, and killing of precious bacteria (cheese needs bacteria!) From there, I cool the milk back down to usually 90 (this temp is specific to the kind of cheese you are making). From there, the cheese is cultured. I purchase my cultures from a company in Wisconsin, and each culture is specific to the kind of cheese you are making. From there, I let the milk and culture mix and the culture will slowly cause the pH of the milk to drop. Once the desired pH is reached, Rennet is added. I use a vegetable rennet (rennet is a natural enzyme that reacts from the protein found in the milk. It causes the milk to coagulate and separates the curds and whey). After the milk coagulates to the desired firmness, the curds are cut. From here on out, the process is just getting the curds to the desired moisture level. Curds are stirred and cooked to continually release more whey and dry down. Once those curds are dried down enough, and reach a certain pH, the whey is drained off, and the curds will mat together to form a solid mass. They are then cut again into squares, and flipped and stacked for a couple hours, or until the pH drops to where you want it. This flipping and stacking is called the cheddaring process and is unique to only a few kinds of cheese. Once that pH is reached, the slabs of cheese are then run through a curd mill, that chops them into the final curd (the ones you see in the store). They are then salted and flavored for fresh curds, or salted and put into cheese molds, put under pressure, and pressed into blocks of cheddar.



Photo courtesy of Backroad Creamery



Photo courtesy of Backroad Creamery

Do you have any favorite cheese recipes?

My favorite cheese to make is Camembert! I don't make it for sale, but I hope to one day! It is more of a small batch specialty cheese. I also enjoy teaching people to make mozzarella in a small batch that they can make easily at home. It takes under an hour, and you can have fresh mozzarella! It's superb. If anyone wants to make cheese themselves, I highly recommend the website cheesemaking.com. There are a host of recipes as well as all the equipment needed to make cheese at home! Truly a priceless resource of a website. The author of the recipes has traveled worldwide learning about cheese and its origins and usually gives some history of each cheese in the recipe. I took a class he offered in the basement of his house in New England; what an experience!

How can readers best support your farm and other dairy farms?

Try to buy local when you can! It's not always feasible to buy local, I get it. But we really are trying to offer high quality products! Word of mouth is a great way to support us! Take local products as your dish to pass to events you go to, and talk about them! deliveredfresh.store is your source for all things local! Order by 5pm on Tuesday, and they deliver local products to your doorstep the same week! (Side Note: I recently attended a Farmer's Market with someone that isn't a farmer. She was almost appalled at the prices. She thought the farmers there were taking advantage of the customers with the high prices. But small-scale farming is really expensive. We don't get large quantity discounts, or have the resources that the large farms have. Our profit margin is arguably smaller even at our higher end-product prices. Our operations are very hands on, and very time consuming. For instance, I personally hand-package every pack of cheese that goes through my creamery. Thousands of packs of cheese a month, all hand packed. From milking the cows, to pasteurizing, to making the cheese, to packaging, to marketing and delivering to stores, my hands are on all of it.) As for supporting dairy farms in general, just keep buying dairy products. The dairy products you find in the big stores are generally still from farms in your region. Dairy consumption is the lowest maybe it's ever been, making it really hard for small dairies to keep going. But dairy is one of the most wholesome, nutritious, natural products on the market - and its cheap!

What's your favorite Fall flavor cheese pairing?

Oh man, I am gonna have to go with my sharp cheese for this. There is nothing better than sharp cheese and apple cider in my opinion. My Farmhouse Cheddar is around 2 years old and extra sharp. It sells out at every event I take it to! It took 3rd place in its class at the PA Farm Show this spring. BUT - I also make an Apple Pie cheese curd in the fall! Its so good!! I am also going to debut a Pumpkin Spice curd this fall - I can't wait!

What advice would you give someone who wanted a dairy cow?

Cows can be the most docile, loving creatures that God made. Their temperaments and easy demeanor can be therapeutic - they are great listeners. But...they are a lot of work. The average cows eat 100 lbs of feed a day and drink about 40 gallons of water. I've never computed it, but I think Holsteins, with their big frames, eat and drink a substantial amount more. And of course, what goes in...must come out! It takes a lot of work to keep a working dairy cow in peak condition. Farmers work very closely with veterinarians and nutritionists to make sure cows get the best possible care. So, for someone that has the ample space and resources for a cow, I would recommend a Jersey or something on the smaller side. It's also good to keep in mind, many dairy cows can give over 100 pounds of milk (that's 11 ½ gallons!) a day with proper care and nutrition! That's a lot of milk to put to good use. So all in all, I recommend finding a local farmer that sells milk.

All About Apples: *from some of your favorite U-picks*

It's high time for apple picking throughout Northeast Pennsylvania! We know that you, like us, can't get enough of candied apples, apple jams, jellies and pies during this season, but there's something extra special about going to fill your own baskets at local orchards! Here are a few of our local orchards bringing us the inside scoop on all things apple this fall!

Gardiner's Orchard LLC

5420 Fall Brook Rd, Troy PA

History: Our property started as an orchard in the 1860s. Gardiner's then bought the farm in 1988 and planted 8000 dwarf apple trees and about 500 peach trees.

Tell us about your season: Apples begin Mid-Late August, it all depends on weather and the fruit ripening. Our market will be open when our first variety is ripe and ready through November.

What's your favorite thing about growing fruit trees: Having an end product that is delicious to eat is a wonderful feeling.

What sort of pest issues do you have to face? Protecting the trees is difficult. Deer and mice can do some serious damage to the tree, along with bugs that can eat the fruit as well as the tree.

Tell us a little about seasonal care for your trees: They require some type of attention all year round. Trimming or pruning in the winter, nutrients in the spring, growing in the summer and harvest in the fall.

What varieties do you grow on your farm? Our apple varieties include: Redfree, Gala, Red McIntosh, Red Cortlands, Red and Yellow Delicious, Jonathan, Jonagold, Empire, Honeycrisp, Fuji, Snowsweet, Macoun, Stayman Winesap, and Zestar.

Do you have any favorites? Each of us have a different favorite, Honeycrisp, Fuji, Macoun and McIntosh are some of them.

Can you give us a rundown on the basic purposes for different varieties? Each apple has a different skin, flavor and density. Some are good for sauce, others for baking for instance. Some apples are good for several different things, but it really depends on each persons preference. Some like a tart apple in their pie, however others don't.

What is your favorite apple recipe? Apple crisp is a classic and so delicious, can't rule out Apple dumplings either though.



What are the advantages of buying apples locally rather than from the store? Most importantly freshness! You can't beat a ripe apple picked straight off the tree. Typically the apples in stores are picked before peak ripeness to allow time for packing and shelf life. Price is also a huge bonus to shopping at a local orchard. It depends, but on average your saving over 50% and supporting a small business.

What are the picking instructions on your orchard/farm? What do you want customers to know about how your orchard operates? We love our customers to be able to experience picking apples with the changing leaves as a backdrop. We use reusable 1/2 bushel bags that our customers can take as many as they want out into

the orchard and pay for whatever they pick when they come back. Finding your favorite apple among the varieties and picking it yourself is a great experience that the whole family can enjoy! We also have apples already picked and ready for purchase in our market, along with cider, jams and jellies, apple butter and other goodies you can find throughout the store.

Photos courtesy of Gardiner's Orchard LLC

Jayne's Orchard

750 Jayne Road, Laceyville PA

History: Our farm was bought by Roger's great-great grandfather, Allen Jayne in 1877. Allen's son started the orchard in 1885. Roger's grandfather and his father, Carter Jayne added more acreage of trees. Carter used to tell us stories of our apples being packed into barrels and shipped to England. Apples were also shipped into Philadelphia and New York City. In 1976 Roger and his brother took over, and sadly, 10 years later David passed away. Since then, Roger and I have had the pleasure of continuing the family business of growing apples. We've been here a long time and when I married Roger, I also married a strong family tradition, which I am very proud to be a part of.

Tell us about your season: We usually start harvesting our apples the end of August and continue picking other varieties as they become ripe, to the end of October.

What's your favorite thing about growing fruit trees: Watching the fruit grow is our favorite thing, from the trees waking up in the spring, the beauty of blossom time, to admiring the mature fruit.

Tell us a little about seasonal care for your trees: As soon as the trees are dormant, we start the pruning process and unless it's a frigid day, we're out there. At our orchard, it takes all winter. Before the growing process starts, we take action to eliminate things like diseases and harmful insects that can affect the crop. Spring time is when we plant the new trees. We continue monitoring the orchard, using IPM (Integrated pest management). And after harvesting the crop, we clean the orchard up, so we hopefully don't have anything lingering over the winter that we don't want. For example, mowing the orchard, so rodents do not take up residence.

What varieties do you grow on your farm?

We have a good variety of apples at the orchard. We start off with Gala and Golden Supreme and on to, Jonamac, McIntosh, Honeycrisp, Cortland and Macoun. In October we start with Yellow Delicious, Empire, Jonagold, Spy, Mutsu/Crispin, Ida Red, Stayman Winesap and finish the crop out with Braeburn and Fuji. Most of these varieties are dual purpose- cooking or eating.

Do you have any favorites? I fell in love with Empires when I joined the Jayne family, and it is still my favorite. But a nice Gala and Jonamac are good, too. Roger enjoys a good ole McIntosh. He picks out a blend when he makes our applesauce.

Can you give us a rundown on the basic purposes for different varieties? Eating out of hand, first!!! Most of our varieties are multi-purpose. Each variety of apple has its own cooking characters, some might be better for cooking than others. Cortlands hold their shape better, so they are recommended for baked apples. McIntosh cook down, but the pie flavor is hard to beat. I dehydrate Cortlands and Galas into apple chips. A mixture is best for cider and spirits Apples can also be used (usually dried) for decorating.

What is your favorite apple recipe? Favorite recipe, it's a toss-up, my Mom's apple pie or my apple strudel. Roger, his cider!!!!

What are the advantages of buying apples locally rather than from the store? Going to the orchard to buy your fruit as opposed to the grocery store gives you many advantages; you get to see where the fruit is grown, you see the people growing the fruit (between Roger and I, we have almost 100 years of experience), we can explain the best variety for you to use, and it keeps your money local.

What are the picking instructions on your orchard/farm? What do you want customers to know about how your orchard operates? We do not offer pick your own, but every apple at our orchard is handpicked-hand sorted. If you're not sure of an apples flavor, you'll be given a sample. And, I'll admit, if I feel you are being "too rough" on the fruit, I am liable to speak up. NO one wants bruised fruit!



Photos courtesy of Jayne's Orchard

Russell Farms

1488 Hawleyton Rd, Brackney PA

2022 Copyright Northeast Family Farming
Please do not duplicate

History: Michael and Debra Russell started their first farm market in Montrose, PA over 30 years ago. They brought local farm fresh products to the small town and received a great response from the public! They quickly outgrew their first retail space and moved into a larger building to obtain a deli and a fresh floral department and expand on their scratch bakery, fresh produce, jams, jellies, and snacks. Following the farming trends Michael saw it would be a good idea to incorporate the farm experience and pick your own into our operation. Both Debbie and Michael purchased the land in Brackney, PA and they started planting trees almost 25 years ago! During the early Fall months of the orchard we would sell our retail products out of a tent, we would offer hayrides, bounce houses and pumpkin picking. Fast forward to now and we have a fully functional retail building housing all our retail products allowing us to emphasize on the products we are truly passionate about and bring customers out to the entire farm experience.



Tell us about your season: U-pick season typically starts at the beginning of september. Gingergold apples are our first variety ready followed by early Macintosh, Empire and Macouns. We have over 12 different varieties of apples allowing us to u-pick through the end of october or even later weather depending.

What sort of issues do you have to face? One of the most difficult parts about maintaining the trees is actually the weather. Mother nature is very unpredictable and you never know what she is going to do next.

Tell us a little about seasonal care for your trees: Winter care - Once the trees go dormant we typically will start pruning. Spring - Assessing the trees after they have been pruned, keeping the grass in the orchard mowed, checking the weather constantly for any cold nights once blossoms start to form. Monitor trees for fruit production and get ready for harvest season. Post harvest- Strip the trees of any remaining fruit and allow the trees to go dormant for the winter

What varieties do you grow on your farm? Gingergold, macintosh, macouns, yutaka, crispins, empire, ida reds, galas, fuji, honeycrisp, northern spy, granny smith, cortlands,crimson crisp pears and blueberries.

Do you have any favorites? We can't just pick one!! Honeycrisp are a customer favorite, Michael Russell cant get enough of the super crisp early macouns, our scratch bakery loves our ida reds and northern spys to make pies with!

Can you give us a rundown on the basic purposes for different varieties? Macouns, gingergolds, yutakas are our primary eating apples. Macintosh, galas, honeycrisp, fuji, crispins and granny smith are all very multifunctional. They are all great for eating and baking. Cortlans, ida red and northern spys are the most popular for baking and juice.

What is your favorite apple recipe? Mike Russell JR. does an amazing job with our fresh pressed cider! We are very proud of this product!

What are the advantages of buying apples locally rather than from the store? Purchasing local apples allows for small farms to continue to produce local products for the local community. #supportsmallbusiness

What are the picking instructions on your orchard/farm? What do you want customers to know about how your orchard operates? Before customers enter the gate they are greeted by one of our friendly staff members who give them a rundown on how the orchard is laid out, what we are currently picking, what customers can pick in, pricing and any other questions the customers may have. There are signs explaining how to pick an apple for first time u-pickers. Dogs are not allowed in our orchard due to our GAP (Good Agriculture Practice) Certification. also have apples already picked and ready for purchase in our market, along with cider, jams and jellies, apple butter and other goodies you can find throughout the store.

Photos courtesy Russell Farms



505S. Main | Montrose, PA. 18801
570-278-3706 | thelittleleaf.com



STEVE, NICOLE,
ANSON & NORA
HARRIS

177 DOUGLAS RD.
TROY, PA 16947
CELL 570/337-0815

Pastured Eggs, Chickens, Goats, Pork & Beef
Wreaths & Wedding Flowers
Armenia Mountain Farmstay Rental & Workshops
Asparagus, Shiitakes, Hay, Pumpkins, Maple Syrup
Greenhouses - Annuals, Perennials, Vegetables & Herbs!



Email: greenerpasturesfarm@yahoo.com
www.greenerpasturesfarm.net

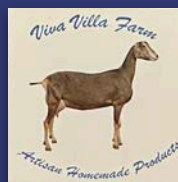
Directions to Greener Pastures Farm & Greenhouses

*(conveniently located in the middle of
nowhere on Armenia Mountain):*

From Sylvania: Turn on Mountain Ave, follow for 4 1/2 miles. At stop sign, continue straight through onto Douglas Rd. Follow for ~2 miles and turn R into farm lane.

From Troy: Turn on Fallbrook Road, follow for 5+ miles. At intersection of Douglas & Mountain Ave, turn L onto Douglas Rd. Go ~2 miles and turn R into farm lane.

From Alba: Turn onto Alba Mountain Rd, follow for 1 1/2 miles. Take first switchback to L, then bear L onto Rundell Creek Road. Go 1 mile and turn R onto Douglas Rd, take L into farm lane.



Viva Villa Farm

Pyrenees/Maremma Livestock Guardian Puppies.
Females & Males in brown & white and black & white colors. Vet checked, papers, shots & wormed.

Pick-up or delivery available.

Contact Jill: 607-237-6053



Wolfe's Custom Threads & Awards

Formerly Elmira Trophy & Awards



Dave Wolfe

607-734-8023 - P

www.elmiratrophies.com

Screenprinting-Embroidery-Promotional Products-Trophy & Awards

Falling Into Gratitude

2022 Copyright Northeast Family Farming
Please do not duplicate

Often, I am thankful we live in an area where we see all four seasons. We see the great creativity of God in these seasonal shifts, allowing us a new routine and a new breath of life. When it comes time to revel in a new season, I seem to find myself at Shores Sisters once again. And once again, Renee Shores Wilson shares a seasonal moment with us.

Here we are, another summer has faded into fall, and we have another season to reflect upon. Fall is such a wonderful time of year and there's so much to write about, but as I was contemplating on what to write, I was surprised as what came to mind. It wasn't the pumpkin lattes or cider donuts that arose to my thoughts; although I'm pretty sure I could write an entire article on just those things! What came to my mind instead was gratitude and all of the emotions that fall brings when owning a farm market and having a family.

As the kids head back to school, and the summer produce fades, the mind of a business owner and mother is filled with all kinds of thoughts. Did I capitalize on the busy summer months of produce season? Did we save enough for the fall and winter slow down to pay our bills until the spring rush? Did I spend enough time with the kids? Did we enjoy the warm summer sunshine before the snow blows? Did I tend to the gardens as well as I should have after spending all that time and money planting it? I don't know about you, but when everyday life seems to be a race, it is hard to slow down and appreciate the goodness around you without those awful feelings of guilt as well.

Maybe you don't feel the same feelings as this mama does, but if you do ever feel the guilt of busy-ness and the endless summer chore list that doesn't get done, I encourage you to instead "fall into gratitude." That has been my personal challenge at this particular change of season. We aren't to live a life of guilt, but one of gratitude. Instead of feeling guilty for taking that summer nap, I challenge you to be grateful you had the time to rest. Instead of feeling guilty you didn't spend as much time with your children as you would have liked, relish the memories you did make under the sunshine- no matter how few and far between. Instead of feeling guilty for all of the money you spent on groceries this summer while the children are home snacking, be grateful they have healthy appetites. Especially these days, with so much tension and comparison on social media, it is easy to "fall into a season of funk" as we call it in our family, instead of falling into gratitude. I promise you, because I have had to do it myself, when life seems overwhelming and as the seasons change to colder months and seasonal depression settles in, take a minute and write down a list of items you're grateful for. Whether those items are small or large, write them down, and you'll quickly be falling into a mindset of gratitude instead of guilt.

To enjoy the seasons changing and ward off the post summer blues, one of the things I love to do is transform my front door planters from summer to fall. Last year, since we had a new porch to fill, the ladies in the greenhouse surprised me by planting two large containers in the

Photo courtesy of Renee Shores Wilson



summer. I love all things neutral, so they went with lots of greenery and some deep burgundy foliage. Come fall, as some of the plants started to fade, others still looked amazing. Again, (back to the guilt thing), I can't stand throwing aside any plant that is still performing. After pulling out the spent plants, I used the summer foliage that was still full grown and beautiful, as my base for some front porch fall planters.

By adding some mums and kale, and a few pumpkins for texture, I was able to reuse my summer planters all the way through the end of October. I should have taken some before photos of the planters, but you can see the finished photos and how easy it was to transform from the summer look into a harvest arrangement. I had so many compliments on them and was able to be *grateful* that I was able to reuse something I had from before.

I feel as though there are no rules in making fall planters. Maybe the professionals would disagree, but for me, the fall season can be one of celebrating all of the colors and textures of the harvest. Still have gorgeous summer greenery? Use it! Want to add in some dried florals? Go ahead! Want to add in silk florals because you have them and they last? Do it! And my last favorite thing to do, which I learned from a great friend, Sue Wheeler, who had a greenhouse for 30 years and an unmatched talent for making all things beautiful, add pumpkins and gourds to your

Photo courtesy of Renee Shores Wilson



planters! Who said a planter has to be all plants? I absolutely loved the texture and color the cheese pumpkins brought to my fall planters. And the best part, they do well in the shade and you don't have to water them! To top it off, again instead of feeling guilty for buying something to be pretty on the porch when there are so many necessities to spend money on these days, those cheese pumpkins can be used for pies and Thanksgiving squash when you're ready to add in winter evergreens to those same pots.

This fall, I hope you find yourself falling into gratitude. I hope you can relish the summer memories without the guilt of the unfinished to-do list. I hope you can be grateful for the little things that the fall season brings, like pumpkin spice lattes and apple cider donuts. And, when you see your friends' posts online of gorgeous planters they just purchased, I hope you feel inspired to get digging in the dirt and reuse some of your summer plants before tossing them to the compost pile! Grab a fun colorful pumpkin that can be used later for a special pie, set it among your summer greenery, pop in a \$7 mum for some color, and be grateful for the affordable décor refresh. I hope you and I both are able to turn our guilt into gratitude as we prepare to relish the flavors and beauty of another season before this one too, fades away.

Seasonal Favorites *from Renee Shores Wilson*

Cheesy Pumpkin Dip

2 T butter
1 clove Garlic, minced
1/2 T Rosemary, fresh
1/3 cup pumpkin puree
2 oz. Cream cheese, soft

3 oz. Whole milk
5 slices Cooper cheese
4 oz Sharp cheese, shredded
1/4 tsp salt
dash Cayenne pepper

Directions: Melt butter over medium heat. Stir in garlic and rosemary. Cook for 2 minutes. Stir in pumpkin and milk. Melt cream cheese in microwave for 20 seconds and stir. Whisk in cream cheese and spices. When smooth, stir in cheeses and stir until melted. Serve with veggies, pretzel bites, tortilla chips, soft bread, etc for dipping.

Roasted Brussels sprouts

2 oz Bacon
2 oz Bulk Sausage
1 clove Garlic, minced
1 T Butter

1 lb Brussels Sprouts
Kale, shredded 1 cup (.5 oz)
1 small onion, chopped

Preheat oven to 400. Fry the bacon; crumble; set aside. Cook the sausage. When meat has a 2 or 3 minutes left, add the garlic. When meat is cooked, remove from pan and drain or place on paper towels to absorb grease. Wash and slice Brussels sprouts in half or slice thinly if preferred. Toss all ingredients together in a large bowl. Spread the mixture onto a sheet pan, lined with parchment paper. Bake for 20 minutes, until the Brussels sprouts are golden. Drizzle with maple syrup or balsamic vinegar if desired.



WALDRON

CUSTOM MEATS, LLC

Butcher - Eat - Repeat

- CUSTOM BEEF AND PIG PROCESSING
- USDA INSPECTED
- RETAIL PROCESSOR
- 4H SUPPORTER
- WHOLE & HALVES AVAILABLE



 **100% LOCAL**



(570) 396-1885 • 534 Bronson Hill Rd. New Milford, Pa 18834 • Made In USA
WWW.WALDRONMEATS.COM • WALDRONMEATS@OUTLOOK.COM

Timberline Farm

Q&A with Casey & Denny O'Reilly

With each issue of Northeast Family Farming, we seek to bring you an in-depth look on raising and caring for a unique animal on the farm, brought to you by some of our local experts who are doing just that! In this issue, we're pleased to bring you a Q & A from a team of two brothers here in Susquehanna County who are raising top-quality Angus beef cattle. Denny & Casey O'Reilly are Timberline Farms in Friendsville, PA. We appreciated spending time with them and learning all about their all natural beef operation!

Tell us a little about the history of Timberline Farms

The farm was a dairy until 1993. We are the third generation on the farm. We hayed the ground for years and around 2012 we got beef cattle. Initially it was a measure to keep the fields down with just a few animals, but then five led to ten, ten led to 50, 50 led to 150. We try to keep 40 cows, and those have 40 calves. And those 40 calves either become freezer beef or replacement cows. We farm about 350 acres. Half is ours, and half is technically rented. Our whole farm is 400 acres, with only 350 farmable.

What breed of cattle do you raise, and why did you choose this breed?

We raise red Angus and black predominately, with some cross-bred cattle. The majority of them now are all pure registered. There's a lot of marketability with Angus. They will finish a little faster and they tend to marble a little better on good quality forage. Crossbred cattle take a little longer to finish because they're larger framed animals. That also assists in your different cuts of meat.

When you look at a cowboy ribeye with the bone, chances are that was a crossbred animal because it's harder to achieve that size of a steak. Crossbred often gets you bigger cuts, bigger bone. Angus are known as a moderately framed animal. We artificially inseminate our commercial cows, for carcass quality. This also allows us to synchronize a group of 40/50 cows and get 65 to 70 percent conception. This practice makes for sleepless nights during calving season but gives us a little more control over our herd. It also gives us a consistent finishing as well.

Tell us a little about what and how you feed your cattle.

We will pasture all our animals up until finishing time. Finishing is a grain and hay forage mixture. Everything is grown here though. The only thing that we buy to feed our cattle is our mineral and our protein. We produce all our own corn and all our own hay, oats, bedding, straw.

When/how many do you send to be butchered?

We have scheduled appointments. We try to do the majority of our appointments as USDA certified. So if we don't do quarter halves or wholes we can do individual retail. We have standing appointments all year and there's cattle going in every week 12 months a year. We use a couple different butchers. We send in usually 40/50 head a year, either for our own freezer beef customers or wholesale meat to guys who sell retail to restaurants. We've had a lot of return customers. We try to always have cattle that are ready to go because storage space is a big deal.

Tell us a little about the daily care/routines involved.

Feed 'em in the morning before work. Feed 'em at night after. When cattle get up and they're sticking their heads through the bunks, they want food. Mid-day they loaf. Nutritionally, if they're eating all day they're not in a good place. They should loaf in the day. We check cattle on pastures, check for heats. Breeding seems to be our busiest time, in the spring. We have several trail cams set up and we're always checking cameras.

Have you ever had issues with predators?

We have never had predator issues thankfully, but part of that is in due to having a Livestock Guardian Dog on the property. Calving in the barn really helps us with predators too.



2022 Copyright Northeast Family Farming

Please do not duplicate

What are some of the biggest challenges you experience raising beef cattle at Timberline Farms?

Time is our biggest challenge, and mainly because Timberline Farms is not our only job. (Denny and Casey operate Timberline Lawn & RV in Montrose, PA) There are a lot of producers who keep their animals out in the field when time is an issue. When we started bringing our animals inside, our labor went up. If we let them stay out all year, the labor goes down. We chose to take the harder route but it's what made more sense for us as a comprehensive approach. There are pros and cons to everything and what works for one producer doesn't work for another. For example, you fight bacteria in a barn, outside you don't. You get a huge value from manure with a barn which means nice green pastures in the spring. Stored manure is huge especially when fertilizer triples in price like this year. In order to grow good crops in our area, you have to have manure. The longer winters up here are always a challenge too. Another challenge is just battling the misconceptions of the average consumer when it comes to where their food comes from. In the world we live in, we find people are more and more disconnected from understanding their food sources.

What are some of the lessons you've learned along the way?

Diligence. You really see where you put your hard work in. You can never get enough good help. There are things you always have in mind and there are things you always want to do in the future but the farm wasn't built in a day. We've learned from our mistakes. The sad truth about everything we do, we're always chasing water. Drainage issues, etc. Everything stems with water. Probably the biggest thing we've learned is how to move water efficiently. We're always doing more drainage or we're digging out old drainage. It's an advantage to our ground up here. We have a lot of springs, but that also means a lot of wet areas in the fields to deal with.

What tips could you give someone who wants to start raising a few head of beef for their own use?

One of the biggest problems you may run into and will want to have a game plan before you start is not having enough hay. Then you should decide, where are you going to put your manure? Everyone can store bales, but in a barn you can't stack manure high enough. We have manure storage. Decide how much feed and how much manure you're going to use and need to use. When we brought all of our animals inside, we realized those things quickly. You start putting it on concrete where nothing is lost and you realize how fast it adds up fast. Learn your input costs. With fuel being seven dollars a gallon, those costs add up fast. Think about the gallons of fuel you're gonna burn. You learn to be a weatherman. You're also an accountant, biologist, mechanic, animal scientist, and you gotta be a people person. Also, take into account facilities and water. Make it easy on yourself and the animal to get what they need.

Tell us a little bit about Timberline Lawn & RV and how your two businesses work hand-in-hand.

We are a Polarix Kubota Dealership, 2nd generation. We have about 13 employees. We use everything we sell. We have a lot of good customers and we wouldn't be here in either business if it wasn't for our customers. The questions that are asked through the business, we can usually answer because we use it all on our farm. We can save people money because we have a knowledge base to understand what folks need from their equipment. Many times, we can explain right over the phone what people need to do for repairs because we've already done them ourselves rather than sending out techs. This is a benefit because usually farmers don't have a ton of overhead to pay for repairs and you can't replace good knowledge. We have more of a family business mindset here which I think is lost a bit in our society. Some people are surprised to see the person who sold it to them come out.

So whether you're in the market for top-notch local and natural freezer beef, or equipment for your farm or homestead, Denny & Casey from Timberline Farms can fill your freezer and equip you for success in your own operation. Check them out on Facebook at Timberline Farms, or look at what Timberline Lawn & RV can help you out with at timberlinerv.com.



SAVE!

26% Tax Credit Applies to the Purchase & Installation of Qualifying Wood Stoves, Pellet Stoves and Fireplace Inserts



2244

TALL PINES FARM
STOVES AND FIREPLACES

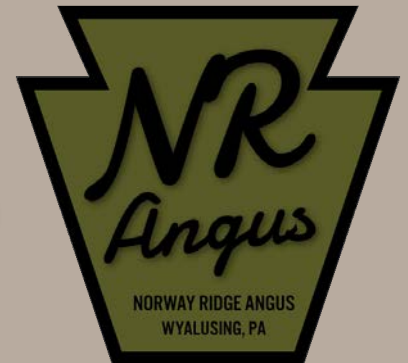
800-927-6848
570-278-3071
tallpinesfarm.com

Rt. 167, Kingsley, PA
(Between Montrose & Brooklyn)

M, Tu, Th, F 10-6
Wed CLOSED
Sat 9-5 Sun 1-5

OVER 200
STOVES & FIREPLACES
ON DISPLAY EVERY DAY!

FARM STORE @ NORWAY RIDGE ANGUS



- Naturally Raised Black Angus Beef
- Forest Raised Pork
- Registered Black Angus Breeding Stock
- Grass-fed Tallow Body Butter & more

Open Fridays & Saturdays
10am-5pm

271 Terrytown Mountain Road
Wyalusing PA 18853

570-721-2425
www.NRAngus.com

Check us out on  **YouTube:**
Norway Ridge Angus



SIENKO

FOREST PRODUCTS INC

Custom sawing in a variety of sizes
Large orders, small bundles and everything in between
Offering hard and soft woods, rough cut, some burls, and live edge
Buying standing timber

570-396-3125

David Sienko
Hallstead, PA

MudPond Farm

Custom Butchering

Cows
Pigs
Sheep/Goats
Deer

MudPondFarm.com
570-222-MEAT

Ross Feeds

Established 1929

We have all your animal feed needs...

*We also carry bale wrap/net wrap, twine, grass seed, fertilizer, hay, straw, gates, fencing supplies,
garden supplies, and much much more!*

We are proud to be a dealer of Seed Consultants Seed Corn, Soybeans, & Alfalfa

☞ In addition to making our own feed...we are proud to be a Purina and Cargill Dealer ☞

6 Mill Street; Kingsley, PA 18826 ♦ 570-289-4388

Hours: Mon-Thur 8-5/Fri 8-4/Sat 8-12 & Sun Closed

175 North Center Street; Hop Bottom, PA 18824 ♦ 570-289-4128

Hours: Mon-Thur 8-5 & Fri 8-4

A Word on Meat 2022 Copyright Northeast Family Farming Please do not duplicate from our local butchers

It's. No doubt there has been a nation-wide shift toward hobby farming and local meat production. But what impact does that have on our local butchers? What are the day-to-day changes to their operations? We're thrilled to bring you a valuable perspective and some excellent advice from two of our local butchers.



Photo courtesy Waldron Custom Meats



Tell us a little bit about your butcher operation, history. What do you do/specialize in?: We are a family owned and operated USDA/USDA Organic beef and hog processor. We support on-site butchering and slaughter of beef and hogs for individuals, retail sales and commerce. We also provide locally raised and sourced animals to the Northeast, Pa and Southern Tier, NY communities, restaurants and markets. We have been in operation for 3 years as an official business. Prior to that we raised and slaughtered our own animals (beef, hogs, chickens and turkeys) on our ranch for our own consumption. We have raised Cornish cross meat birds and processed other poultry in the past however, due to the pandemic and meat scarcities we have focused our operation on beef and hogs. We also source beef and hogs from local farmers within Susquehanna county for restaurants and markets from Wilkes-Barre to Tunkhannock to Montrose to Syracuse. Our company motto is "Quality not Quantity", that means we take an individual approach to processing animals and take the time we need to get the customer what they are looking for. We do specialty cuts upon request such as Tomahawk steaks, Cowboy Steaks, Flanken Short Ribs, flavored burger patties and sausages to Braciolo and aren't afraid to try new things. We can be found as establishment M47196 on the [USDA.FSIS.GOV](https://www.usda.gov/FSIS) website.

Where are you located and what are your hours? Our hours are: Monday, Tuesday, Thursday, Friday 8-4. Saturday we are working and can accommodate visits upon request. We are closed on Wednesday and Sunday. Our website also has this information available. www.waldronmeats.com

What is the best way for folks to contact you to find out about your products/services? We prefer text or calling us at 570-396-1885 or to schedule appointments: 570.442.1445.

What is your schedule like, and when should people contact you for your services? How far in advance? Our schedule is mostly booked for 2022. We always leave "wiggle" room for our restaurants and volatility within the markets. We prefer that customers call to schedule 6 months in advance to give us the appropriate time to balance our schedule out.

We just opened up scheduling appointments for 2023 on June 1st. I know it seems daunting scheduling animals for slaughter when they may not even be born yet, but thinking ahead is very helpful logistically on our end so we can get the maximum amount of people needing processing scheduled appropriately.

Do you recommend standing orders/appointments? We do both and we really don't have a preference. We understand that standing orders are nice for scheduling purposes, but not always possible for the farmers. It's up to the farmer and their operation to determine what they need and how many slots they can forecast out, requiring the processing room on our side. Most farmers we do work with schedule a handful at a time, however we do have many that have standing appointments month after month so they don't have to wonder if they can get in.

Often folks are intimidated about raising their own meat, especially when it comes to butchering their animals. What are some of the best tips you can offer to local farmers about building relationships with their butcher? We started out with a few bottle valves and grew from there. If you want to know where your food came from then buy locally. If you don't have enough space to raise animals, give us a call and we can send you to a farmer who sells meat we have processed for them. We also sell retail and animals by the whole or half taking all of the logistics away from the buyer. We encourage people if they have the room to start off small and go from there. Most of our customers raise 2-3 beef or 3-5 hogs a year for themselves and their families. The best tip I can give is to call us, setup a time to meet us and understand the process the animal travels throughout its lifetime and beyond. We were very fortunate years ago to learn from 2 retired butchers. This allowed us to fine tune how we wanted to setup our facility and design our operation. If someone wants us to help them slaughter an animal on their farm for their personal use we can help guide them or even come over and help on a weekend. It's truly a gratifying feeling knowing where your food came from and all the hard work that went into the process.

Where can the public purchase your processed meat from? Where can the public purchase your processed meat from? Our meat is available for purchase as individual cuts and packaged ground beef in house at our butcher shop in New Milford, PA. Everything we sell is locally sourced and usually from a handful of farms we rotate through based in the county. If your in Montrose you can visit OIP for some great burgers or if you're in New York visit Beer Tree Brew Co., Down in the back mountain visit Northslope, In Lenox area visit Lenox Diner. We are always expanding our operation to get to more restaurants to help get local meat out there.



USDA inspected custom processor and retail store, offering custom butchering as well as a selection of choice meat cuts, full deli case, and freezer items. We are also a certified Organic Processor and Animal Welfare Certified handler.

Check out our website at leona.meatplant.com
 (570) 297-3574 • sales@leona.meatplant.com
 Find us on facebook!



1961 Leona Rd,
Troy, PA 16947



Tell us a little bit about your butcher operation, history. What do you do/specialize in?: We are a multi-generation family-owned USDA Processing facility and butcher shop that began with Charlie Debach in 1963. His two oldest sons, Chick and Mike Debach now own the facility. In the store we sell cut-to order beef, pork and chicken, and also source specialty seafood and frozen items. Our USDA facility processes beef, pigs, and lamb for those who sell at farmer's markets or farm stores. We specialize in our hickory smoked hams and bacon, and original recipe sausages. We are also a certified organic and animal welfare processor.

Where are you located and what are your hours? We are located at 1961 Leona Road in Troy, PA. We are just two miles off of Route 6.

What is the best way for folks to contact you to find out about your products/services? You can call us at 570-297-3574 or 800-416-3968.

What is your schedule like, and when should people contact you for your services? How far in advance? We have a waiting list for the rest of 2022 and limited availability for 2023. We only schedule 1 year in advance because animal numbers fluctuate so drastically. One key to getting in with a butcher is planning your butcher dates and numbers well in advance. This may mean scheduling butcher dates before those animals are born or even bred! (This is especially true for pigs and lambs). For example, we have those who are consistent with their annual pig yields because they plan their butcher counts based on previous litter sizes.

Do you recommend standing orders/appointments? Whether or not to work with standing orders varies by processor: In some cases, standing orders are easier to work with and secure slaughter appointments will be filled, however they are really only suited to larger operations, as most small farmers would not have the numbers to fulfill a regular standing order. Standing orders can also limit the number of new customers that can be taken on. So it's really a case-by-case basis.

What sort of services do/can you offer to small farm operations or backyard homesteaders? We offer cutting/packaging services and recommendations, custom smoking of ham and bacon, and we also source and sell beef and pork.

Have you noticed an increase in the need for butcher services since the pandemic/an increase in individuals raising their own meat? In the early days of the pandemic, our requests for customer slaughter quadrupled. We had many people who wanted to buy whole beef and pigs as well to fill their freezers. Currently, the number of people wanting to get animals processed has declined a bit, but butcher date requests are still above pre-pandemic numbers. One issue for our customers who sell on their farm stores and in markets is that demand dropped off dramatically once commercial stores re-opened after shutdowns. This caused many people to be stuck with product because they raised more animals for meat and then didn't have the sales.

Often folks are intimidated about raising their own meat, especially when it comes to butchering their animals. What are some of the best tips you can offer to local farmers about building relationships with their butcher? Start calling around and build relationships with local butchers well in advance of when your animals are ready for slaughter. It's important to get an idea of how long it will take to get a date with some processors. They may have a waiting list and not be able to schedule animals right away. Also, be honest about how many animals you will have. We understand that planning so far in advance can be difficult, but it's important not to exaggerate numbers in hopes of future sales and then have to cancel loads of dates. Many processors are now putting a deposit in place at the time of booking the slot to discourage customers from cancelling.



Your Local Farm Directory

2022 Copyright Northeast Family Farming
Please do not duplicate

Bradford County

Back Achers Farm

Sue & Aaron Bullock
Rome, PA
570-247-2940
backachersfarm@epix.net
backachers-farm.weebly.com
pastured pig & poultry, 100% grass-fed beef,
organic seasonal produce and maple syrup

Backroad Creamery

Amanda Kennedy
Columbia Crossroads, PA
570-404-0664
backroadcreamery@gmail.com
www.backroadcreamery.com
quality artisan cheeses

Bluebird Ridge Farms

The Ashby Family
Milan, PA
www.bluebirdridgefarms.com
pastured grass-fed beef, veal, chicken and Berkshire
hogs

Bohlayer's Orchards

David & Heather Loomis
Troy, PA
570-297-2480
www.bohlayersorchards.com
heather@bohlayersorchards.com
quality Romeldale sheep and wool products

Dirt Road Herbals

Gillett, PA
Dirt Road Herbals on Facebook
dirtroadherbals@yahoo.com
Natural herbal remedies, lotions, salves and other
botanical products

Edsell's Greenhouse

Wyalusing, PA
seasonal: May - Mid June
570-744-1960
Edsell's Greenhouse on Facebook
hanging baskets, annual flowers, pre-planted
containers, vegetable plants and herbs

Greener Pastures

Troy, PA
Steve & Nicole Harris
www.greenerpasturesfarm.net
570-337-0815
pastured pork, poultry, grass-fed beef, plants,
produce, pumpkins, maple syrup, hay

Norway Ridge Angus

Paul & Stacy Fusco
Wyalusing, PA
570-721-2425
paul@nrangus.com
www.nrangus.com
naturally raised Black Angus beef, Forest Raised
Pork, Tallow Balm

Southview Station

Jessica Newman
585-261-5434
SouthViewStation@outlook.com
www.southviewstation.com
grass-fed cows and sheep, pastured pork and
poultry

Bradford County cont...

Sunset Ridge Creamery

New Albany, PA
570-924-3949
Sunset Ridge Creamery on Facebook
delicious A2 Jersey milk

WindStone Landing Farms

David & Marla Nowacoski
Columbia Cross Roads, PA
570-596-4470
dnowacoski@gmail.com
wsfarms.com
quality pastured pork, chicken and turkey, eggs,
vegetables, jams, salsas, soups, pickles

Susquehanna County

Albert C. Shaulis

Montrose, PA
Albert & Rachelle Shaulis
tweetyburdz@yahoo.com or
beefcow10@icloud.com
570-934-2833
grass fed, grain finished quarter, half, whole beef

Amy Boot

Montrose, PA
snoylany@hotmail.com
570-396-2043 (text or call)
quality farm fresh eggs

Barbour Farms

Jim & Kim Barbour
Hallstead, PA
607-435-0830
barbourfarms.com
organic/sustainable vegetables & pumpkins.
Raising grass-fed American Aberdeen beef.

Bennett Farms

Brandon & Adele Bennett
New Milford, PA
570-947-4056
Bennettfarms.biz
local beef, pork, and equine services

Burke Farms LLC

Bill & Becky Burke
Meshoppen, PA
570-240-0714 or 570-240-5485
wb.burkefarmsllc@gmail.com
whole, half or quarter beef and individual cuts and
packages

C. Birchard Farm

Chapin Birchard
Birchardville, PA
607-321-9298
U.S. Inspected Individual retail beef. Call or text for
meat order.

Carlton Farms

Jennie & Richard
Montrose, PA
570-396-0886
info@carltonfarms.net
carltonfarms.net
certified organic produce, pastured lamb, fire-
tonic, pestos and CBD products

Susquehanna County cont...

Castiglione Family Farm

Heather Castiglione
Montrose, PA
Grass-fed beef, free range non-GMO eggs
dcastiglione111@gmail.com

Clodhopper Farm

Pete & Eliza Comly
Springville, PA
570-965-2201
clodhopper@epix.net
clodhopperfarm.com
pasture-raised chicken, turkey and eggs, grass-
fed beef and natural pork

Corbin Family Farms

David Corbin
Hop Bottom, PA
570-396-6105
djc005@lvc.edu
locally sourced, naturally and sustainably grown
beef and lamb. Beef Quality Assurance certified.

Endless Mountains Ranch

Paul & Emily Travis
Hallstead, PA
607-205-0361
info@endlessmntsranch.com
www.endlessmntsranch.com
@endlessmntsranch
quality pastured pork and pastured poultry

Ellsworth Farm

Samantha Ellsworth
Montrose, PA
910-352-0929
Ellsworth Farm on Facebook
organic, non-gmo homegrown plants and flowers

Evelyn Adams

Montrose, PA
570-982-3702 (text only)
local fresh eggs

Jill's Happy Bees

Chuck & Kate Castrogiovanni
Montrose, PA
570-396-0311
Jill's Happy Bees on Facebook
honey, nuc boxes, and wax-dipped bee boxes

LaRue's Farm Market

Ben & Renee LaRue
Montrose, PA
570-934-2618
laruesfarm.com
seasonal home-grown vegetables and meats

Legacy Farm/Lauer Farm

Springville, PA
John Krayestki
570-575-0284
beef and hay

Susquehanna County cont...

Parrish Family Farm

Karen & Guy Parrish
South Montrose, PA
607-759-8201
karen.glparrish@frontier.com
home-grown quality beef

Rocky Ridge Farm

Rob & Hannah Squier
Brooklyn, PA
845-258-0742
rocky-ridgefarm.com
grass-fed beef, pork & chicken

Russell Farms

Mike Russell
Brackney, PA
@russellfarms
russell-farm.com
year round farm store, CSA, and u-pick apple orchard

Si's Sow & Steer

Silas Lewis
Montrose, PA
570-278-4533
sisowsteer@gmail.com
@sisowsteer
Si's Sow & Steer on Facebook
fresh homegrown pork and beef

Trinity Angus, LLC

Edward & Dr. Rebekah Burke & Family
Brackney, PA
570-840-7376
trinityangus@gmail.com
www.trinityangus.com
veteran-owned family farm offering hormone and antibiotic-free Angus beef for your freezer and/or local business. Also offering embryos and bulls to help build a healthy Angus herd.

Viva Villa Farm

Jill Kutz
Friendsville, PA
h-570-553-4280, c-607-237-6053
jill.kutz24@gmail.com
www.VivaVillaFarm.com
Great Pyrenees/Maremma breeder, goat soaps and lotions, Icelandic sheep fiber and crafts

White Dog Farm

Tony & Liz LoSchiavo
Montrose, PA
570-280-0718
@whitedogfarmnepa
local raw honey, seasonal produce

Windy Willow Homestead

Mark & Stephanie Rozelle
Montrose, PA
srozelle@live.com
570-309-7955
@windy.willow.homestead
registered Nigerian Dwarf goats, chickens, ducks, turkeys, quail, meat rabbits, herbs and produce

Wyoming County

Brown Hill Farms

The Brown Family
Tunkhannock, PA
570-241-8430
brownhillfarms@gmail.com
brownhillfarms.com
seasonal tulip & sunflower fields, pumpkin patch and local produce

Carlin Farm (4 Seasons Farm Market)

Gerald & Tina Carlin
Meshoppen, PA
570-240-5094
4seasonsfarmmarket@gmail.com
4seasonsfarmmarket.com
wide variety of fresh produce and pasture-raised beef

Redfield Farm

Falls, PA
570-614-6697
redfieldfarmpa.com
beautiful daylilies in a full spectrum of colors, varieties and bloom times

Rock "N" K Farm

Josh & Elena Kuwaye
Meshoppen, PA
607-206-1036
Kuwayejosh@yahoo.com
grass fed, grain finished beef by the whole, half or quarter

Wild Notion Farm

Names
Town
Phone
Produce

Wilson Farm

Lynn
Tunkhannock, PA
570-836-3289
grass-fed lamb and poultry, wool, Texel breeding stock

Should your farm be in our directory?

We'd love to list your farm and grow our directory to help our community learn where to find quality home-grown products! Please contact us via our website so we can connect with you and list your family farm for free!

