

The latest news,
products & events
from **Norsk Farm.**



March 2013

Greetings from Norsk Farm,

The weather sure doesn't feel very spring-like but it always comes eventually so we have started getting things ready. Most of our garden seed has arrived and Hannah has started her Sweet Potatoes. She sets them on top of a container of water with the one end of the potato submerged. She usually sets them on the stove top so that the water stays a little warmer than room temperature. They then send roots out the bottom of the potato and shoots out the top. After a while she snips off the shoots and roots them in water. By spring, one sweet potato could give 50 or more plants.

Speaking of gardens, we are planning on doubling the size of our Sweet Corn patch this year. We thought maybe some of you would like some Organic Sweet Corn for your families. We work the ground with a tractor and plant the seed with a corn planter so *that* part isn't too much work. The work comes in when we have to weed it! That is usually an evening event for our family and friends. We milk early and then go out to the corn patch. Last year we had 36 rows about 150' long. Each person had to weed about two rows. Maybe YOU would want to be involved this year! ☺

Another spring activity around the farm is making maple syrup. We have a few dozen maples in our woods and we tap some trees in a woods on our church property. Somehow through the year my maple sap buckets disappear and get used for other things like feeding calves etc. This year I am trying another idea. You start with a 12" piece of 3 1/2" piece of plastic drain tile. You drill a 1" hole into the side of it to fit over the tap. You then take a heavy plastic bag and attach it to the end of the tile with a zip tie. To empty it you just take it off the tap and pour the sap out through the tile!

Our new website is up and running! There is more content, recipes and pictures from the farm. We will also be posting updates when new farm babies are born and some media clips. I have a friend who is an executive chef at a nice restaurant in Montana. He will be sending us monthly recipes as well as articles on cooking meat which we will post on the website.

We are continuing to sign up people for our monthly Meat CSA club. It will guarantee you a box of meat with a retail value exceeding \$125 for only \$100 per month. We will also include applicable recipes and have a special event for our CSA customers on the farm. I have about 21 shares available yet.

New products

Beef Tenderloin fillets

Beef boneless sirloin steaks

Beef Nitrate-free summer sausage [garlic and jalapeno cheese]

Bratwurst patties

Pork Baby back and country style ribs

Shoulder bacon [bacon flavor with less fat]

Boneless Easter hams [5-7# Nitrate-free]

Canadian bacon

Our specials at the store include NY strip steaks for \$10 a pound and Pork Butt Roasts for \$4.

One of the most rewarding aspects of this business is the friendships that we've gained by meeting all of you. We look forward to your next visit to the farm!

Sincerely,

Daniel

TRY A HEALTHIER MEAL TODAY!

6366 Fredrickson Road, Lena, WI 54139 map • 920.676.2516 • www.norskfarm.com • info@norskfarm.com



This spring, we had an abandoned piglet. And not wanting to see it die, we decided to bottle feed it. We named her Pixie and she thrived on cow's milk! Recently, we brought some pigs into the barn and one of them was Pixie. We decided to see if she still remembered how to drink from a bottle. And she did! We thought you might enjoy seeing her too.

