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Stay Local, Stay Healthy Contest a Success!

This summer F2FA successfully administered a food-dollars giveaway for 11 consecutive weeks between June and August. The purpose of this contest was two-fold: support our farmers by giving people incentive to grocery shop local and to support our people during global stress through accessing most nutritious food the area has to offer.

To apply to the contest participants were asked to submit their name and contact information to the F2FA via email or Facebook messenger. The contest was advertised on the radio on 104.7 WKJZ and HITS FM 94.7.

The funding for this project came from a generous donor who felt inspired to do something supportive and exciting for the community to look forward to and keep people thinking local during hard times.

\$25 gift certificates were awarded to residents in the following areas:

Alcona FFA – 1 quart, ½ point maple syrup: Howell Resident

Jamieson Farm – beef or hay: National City Resident

Cedarbrook Trout Farm – trout: Oscoda Resident

White Barn Garden – produce: Tawas City Resident

Leeseberg Farm – beef: Harrisville Resident

J&R Farm – beef or pork, Tawas City Resident

Nedo's Farm Market – produce: Greenbush Resident

Brittain Family Farm: produce: Harrisville Resident

Wandering Winds Farm – variety produce: Oscoda Resident

Byelich Farm – 5 pounds burger: Whittemore Resident

Lumbardo's Farm – variety produce or flowers: Oscoda Resident.

F2FA would like to give a big thank you to everyone who participated in this contest. This could not have been done without the support of our local producers or our participating members!

Inside this issue:

Stay Local, Stay Healthy Contest	1
Introducing: Rice Roots	2
Farm Fresh Recipes	3
F2FA Updates	4

The F2FA newsletter has a new look!

Watch out for underlined text—those are hyperlinks for our online readers!

Do you have a story you would like to see in F2FA Quarterly? Email farm2 forkalcona@gmail.com

Introducing: Rice Roots!

Rice Roots is an up-and-coming produce stand in Alcona County brought to you by Kiel and Erika Rice. Their big red produce stand is located just South of Alcona Community Schools at 425 S Barlow Rd, Harrisville. They can be contacted through their Facebook page, Rice Roots. Below is a narrative from Rice Roots' regarding their, well...roots!



Kiel has always been interested in cooking, starting with being

employed as a cook at the local Flour Garden when he was 16 years old. Since then Kiel has continued to flourish in the kitchen. Any cook will tell you, the best ingredients are the freshest ingredients. Cooking ultimately led to Kiel's interest in gardening. In 2017, we bought our first home on 5 acres in Alcona County. The property had established apple trees, large asparagus beds and grape vines. We have always had small gardens at our previous residences, but we were able to vastly expand once owning our property. We were able to fence in a 40'x50' area where a near century old barn once stood. We have been planting in this garden for 3 years, and each year, trying to figure out how to maximize our yield for the year. This past spring Kiel was able to build a farm stand to put at the end of our driveway. All summer long we were able to keep vegetables stocked every other day to ensure we were able to provide quality produce.

Last winter Kiel purchased a cut-flower gardening book with the hope that it would spark an interest correlated to his own. We purchased seeds and trays and began planting flowers for spring of 2020. We fenced in a tiny area on the north side of our property specifically for cut flowers. We grew Bells of Ireland, Zinnias, Sunflowers, Celosia, Carnations and China Asters. The summer of 2020 proved to be successful. We were unable to keep up with not only bouquet demands, but vegetable demands as well. It was then that we realized we wanted to expand our gardening areas.



Growing vegetables and flowers are hobbies of ours. Both Kiel and I work full-time and have 3 children. We are extremely busy, but still make time for something we enjoy doing. We enjoy producing our own food, as we know where it comes from, what we are feeding our children and helping in reducing grocery costs. We enjoy canning our vegetables, so we are able to enjoy our garden goods all year long. We keep our children involved in the homesteading process. They love being outside, planting seeds and collecting produce. This year was our first year raising meat chickens and pigs. This coming summer we will be expanding both the vegetable garden and the cut flower garden and hope to participate in the Hubbard Lake Farmer's Market as well. We have big dreams and hope to have a successful summer on our homestead.

Farm Fresh Recipes

Rice Roots' Bruschetta

- 1 ½ cups of finely chopped roma tomatoes (or any tomato of your choice)
- 1 Tbsp olive oil
- 1 Tbsp balsamic vinegar
- 1 Tsp minced garlic
- 3-4 Tbsp chopped fresh basil
- Salt and pepper to taste

Combine all ingredients. Serve over toasted baguette slices.

Apple Cider Cocktails

Who was able to make cider this year?! For all of you who had an opportunity to make or purchase apple cider, here are a few fun holiday beverages to try.

Sparkling Cran-Apple Mocktail

- 1 quart apple cider
- 1 quart cranberry juice
- 1 liter club soda

Combine juice and cider. Top with club soda just before serving.

8oz serving is approx. 86 calories and 21 gm carbohydrate. Recipe retrieved from eatingwell.com



Apple Pie Mimosa

- 1 quart apple cider
- 1 (750mL) bottle Champagne, chilled
- 4 cinnamon sticks

Combine cider, Champagne and cinnamon sticks in a large pitcher. Serve immediately.

6oz serving is approx. 106 calories and 14 gm carbohydrate. Recipe retrieved from <u>eatingwell.com</u>

Crisp Apple-Ginger Cocktail

- 1 quart apple cider
- 1 (750mL) bottle vodka, chilled
- 1 liter ginger ale

Combine cider and vodka. Top with ginger ale just before serving.

6oz serving is approx. 160 calories and 13 gm carbohydrate. Recipe retrieved from <u>eatingwell.com</u>







FARM TO FORK ALCONA

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Supporting local farmers and nourishing our community

2021 Small Farm Conference Postponed

At a recent meeting F2FA members elected to postpone the 2021 Alcona Small Farm Conference which was scheduled to take place in February until 2022.





We wish you all a joyful holiday season!

Alcona Community Schools' Giving Tuesday Project

This year F2FA did not participate as an organization registered with the Community Foundation of Northeast Michigan's Giving Tuesday. Instead, F2FA is suggested it's supporters consider Alcona Community Schools who participated in Giving Tuesday to support their efforts to build an outdoor classroom for students and the local community to use for related events. They were able to raise \$_____. Thank you to everyone who contributed!

Autumnal Poem

"If it is true that one of the greatest pleasures of gardening lies in looking forward, then the planning of next year's beds and borders must be one of the most agreeable occupations in the gardener's calendar. This should make October and November particularly pleasant months, for then we may begin to clear our borders, to cut down those sodden and untidy stalks, to dig up and increase our plants, and to move them to other positions where they will show up to greater effect. People who are not gardeners always say that the bare beds of winter are uninteresting; gardeners know better, and take even a certain pleasure in the neatness of the newly dug, bare, brown earth."

Víta Sackvílle-West