

What's GROWING ON at



Farm Fresh is Best

SHOP your LOCAL FARMERS MARKET
5 Days a Week!

Mondays, 10a-2:30p - UW-L Campus, Wittich Lawn

Wednesdays, 8a-1p - Shopko on Rose St., La Crosse

Wednesdays, 3-7p - Festival Foods, Holmen

Wednesdays, 2-6p - Bike Shelter, West Salem

Thursdays, 7a-4p - Hmong Community Center on
Ward Ave., La Crosse

Thursdays, 5-7:30p - Town Hall, Minnoro

Fridays, 4-8p - Cameron Park, La Crosse

Saturdays, 8a-1p - Cameron Park, La Crosse

Saturdays, 6a-12p - City Hall, La Crosse

Sundays, 8a-1p - Festival Foods, Onalaska



Miniature Horses

Our two miniature horses, Prince and Chip, joined the herd this spring. Horses have been a big attraction at the farm. These two are young and playful and love to graze the fresh green grass in the pasture.



Grilled Sweet Corn With Herb Butter

8 ears of corn

1 sticks of butter, softened

1/4 cup freshly chopped herbs (basil, chives, oregano, rosemary, tarragon, etc.)

1 Tablespoon of salt plus 1 teaspoon of salt

Ground pepper to taste

Heat the grill to medium. Pull the outer husks down the ear to the base. Remove the stringy silk from each ear of corn by hand. Fold husks back into place, and place the ears of corn in a large bowl of cold water with 1 tablespoon of salt for 10 minutes. Remove corn from water and shake off excess. Place the corn on the grill, close the cover and grill for 15 to 20 minutes, turning every 5 minutes, or until kernels are tender. Remove the husks and eat on the cob or use a knife to slice the kernels off the cob. Spread herb butter over the corn while hot.

To make the herb butter, mix the softened butter, chopped herbs, 1 teaspoon of salt, and ground pepper in a bowl.

You can also microwave corn in the husk for 4-6 minutes or boil without husks for about 5 minutes or until tender.