

What's GROWING ON at



Harvest Celebration

Join us for some family fun at Clearwater Farm!

Tuesday, August 16th, 5:00-7:00 p.m.

760 Green Coulee Rd in Onalaska (Turn at Coulee Golf Bowl)

Cooking demo by Shawn McManus of Savory Creation.

Garden Tour, Farm Animals, and a Garden Craft.

FREE for all participants and their families!

Flock of Chickens

Clearwater's chickens come in all shapes and sizes, and their eggs are equally as colorful. Nothing beats the taste of farm fresh eggs or the sound of a rooster crowing. Our chickens help the garden by eating harmful insects and fertilizing the soil.

A Basic Omelet Recipe

3 large eggs
2 teaspoons whole milk
1 tablespoon butter

A pinch of salt
Freshly ground pepper to taste

1 teaspoon finely chopped fresh herbs, such as parsley or chives, and any filling you desire

A well-prepared omelet is pale yellow, fluffy and moist, and not overly stuffed. The secret is having the right pan, a little butter, and a flexible wrist. You can fill this basic omelet with just about anything - shredded cheese, sautéed vegetables and mushrooms, pre-cooked meat, or freshly chopped herbs.

1. Whisk the eggs, milk, salt, and pepper in a medium bowl until pale yellow and the egg yolks and whites are evenly combined.
2. Melt the butter in an 8-inch nonstick frying pan over medium heat until foaming.
3. Pour the egg mixture into the pan. In the first 30-seconds of cooking, use a spatula to create 6-10 small cuts through the omelette. This allows the uncooked egg on the top to flow down to the bottom of the pan.
4. When the top is nearly set, sprinkle any fillings over half of the omelette and turn off the heat.
5. Don't worry if some of the egg in the very center isn't quite set. It will continue to cook in the pan.
6. Use your spatula to flip one half of the omelet over the other and serve immediately.

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