

JustLocalNews

News & Views from the Clearwater Collective

Issue 2

July 2004



JustLocalBoy

by Aaron, one of several worker-owners

I'm proud to announce the entrance of my sweet little **Sy Green** into our world. He was born on delivery day, Friday, of course. Sy and his big sister Olive provide plenty of inspiration for me to work for peace and justice through this cooperative enterprise. Keep a lookout for Sy down at the Saturday market, I don't think he'll be doing deliveries anytime soon!

Eggs

Our main egg supplier until now, MidvalleyVu farms, is unable to provide us with enough eggs. And they have a **great excuse** - sales at their on-farm store have doubled since a recent event they hosted. Understandably, their farm store customers get priority and they just don't have enough to cover us as well right now. We will truly miss their spectacular eggs and hope we can work with them again in the near future.

We believe it or not, there is a (temporary?) **regionwide shortage** of fresh free-range eggs. We are now sourcing eggs from a number of local farms, and hope to keep a consistent supply to our customers. All eggs are from **free range** chickens raised naturally. Color and size will vary from week to week as a result of this. Please let us know if you have concerns or questions.



Organic?

All products we refer to as “organic” are in fact certified Organic according to the new Federal USDA Organic Standards. Farms that go through certification are undeniably working towards a sustainable future and farming responsibly. The process of certification adds one more (sometimes controversial) layer of certainty and dedication to the cause of sustainable small farming.

However the costs (financial and paper-work) associated with certification can be high, and many farms don't do enough



volume to make certification worthwhile for each and every product they make available. Members of the Clearwater Collective have **visited**

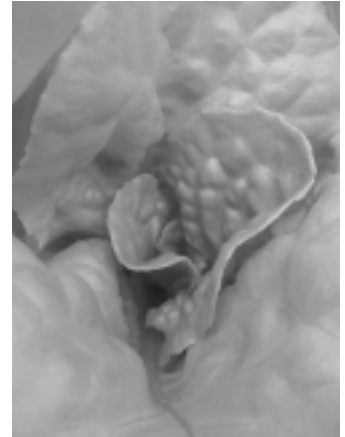
every farm and talked with every producer.

We are confident that even though some products are not labeled “organic”, they are of high quality and the producers are committed to sustainable agriculture. If you have any questions about the products, you are encouraged to **speak with the farmers directly**. You can also contact Aaron, our local procurement specialist at aaron@justlocalfood.com or 552-0849.

Vegetables

On our order forms in July you'll notice a few fresh vegetable selections from ROMAR.

We met Bob and Martha at the first Downtown Farmers Market this season and hit it off right away. They have a very unique farmstead



and grow interesting and delicious heirloom (old world) varieties. Here's what they say:

We are a family owned greenhouse located 2 miles north of Augusta. 2004 will be our third season in business. We are tested chemical free and grow produce using only approved organic methods. We specialize in growing **heirloom vegetables and fruits**. We are open every Friday 12 to 7 thru October. The public is welcome to come and see our operation and enjoy a wide variety of small farm animals. Romar Greenhouse is owned and operated by Bob (could that be Robert?) and Martha Hamblin. E20361 Solie Road, Augusta, 286-5335.

New Owners

We are a worker-owned cooperative exploring heavy growth and are looking for a few more people to get involved. If you are looking for an interesting job rooted in **democracy and cooperation**, look no further. Call any one of our collective members for details and a preliminary interview.

Community Support

We're a small local business and figure our customers might have some **good ideas** or **references** for us in meeting our needs. We strive to support absolutely as many **local and small businesses** as possible. Here are a few things we thought y'all might be able to help us out with:

welder to repair truck

The aluminum liftgate on our truck has a few broken seams that need to be **welded**, or whatever it is one does to aluminum!

parking spot

We're looking for a great spot to **park our truck**. Security and access to electricity are a must, good visibility is a bonus. The truck is about 8 feet by 20 feet altogether. Could be related to the following item...
storefront or storage space

No, we're not prepared to open a store right now but we do have a need for a **small storage space** and **office** area. 100 square foot minimum. Will rent, share or sublease. *We will be opening a store eventually though, and your suggestions for that are welcome too!*
source of ice

We occasionally use ice at the **farmers market** and when customers don't have enough in their **cooler** upon delivery. Crushed, blocks, cubes... whatever.
refer a friend

It's our **best** form of advertising.
Thanks!

Wheatfield Hill

We're very proud to offer certified organic ground beef from Wheatfield Hill. See them at the Downtown Farmers Market for a full selection!

Wheatfield Hill Organics is a small, 5th generation family farm dedicated to providing the areas finest certified organic fruits, vegetables and beef. We are located 1 mile south of Durand, WI. Bordered on the west by the Chippewa River and on the east by limestone bluffs, the rolling land was chosen by our forefathers in the early 1900's for pasturing their dairy cattle. Although not used today for dairying, we continue to care for this land by producing **certified organic** forages, fruits, vegetables and beef. Grandpa Robert, age 91, still resides in the farm house, which is the gathering place for over 4 generations. 888-255-0491, W6754 Simpson Lane, Durand.

Thanksgiving Pre-orders

Want to have a spectacular local food Thanksgiving Feast? Look no further than your favorite home delivery service. You now have the unique opportunity to order a **fresh Thanksgiving Turkey** for your table. If you order now, the farmers can raise just the right number of chicks and steward a special bird just for you. Then, just before thanksgiving your order will be ready fresh - never frozen - for your family. Just call or email us and let us know you want one!

Vegetarians don't fret - check out our buying club for access to **meat alternatives** such as Tofurky. It's not local, but hey.

Meats & Berries

Another Downtown Farmers Market staple, we'll be carrying a variety of things from Govins including their Strawberries and Brats!

Govin's Meat & Berries is located East of Menomonie between I 94 and Hwy 12/29. We are a small family farm, owned by John and Julie Govin and our two sons, that enjoys sharing our farm with your family. When you buy products from our farm, you can be assured that you are getting the highest quality available from a family you can trust and get to know. When you come to the farm, ask about a farm tour so you can see for yourself how your food is being raised.

We are a back to the basics type farm. We raise your animals the way our ancestors raised animals, on grass. All of our animals are pasture raised on our 55 acres of lush grass. We **raise the animals naturally** and free of hormones and antibiotics. The meat is not irradiated and no animal by-products are used. 715-231-BERRY(2377).

Kostka's Pigs

We're sourcing our pork through the Kostka Family Farm, a fifth generation farm near Osseo. You'll hear more about them in future issues as they prepare for a micro-dairy introducing organic yogurt and ice cream among other things!

We are a MOSA certified organic crop farm; raising corn, soybeans, alfalfa, oats and rye. We respect the relationship between soil health, plants, animals and people. Our animals lead a relaxing life. We give them

plenty of living space, fresh air and sunshine. We do not give artificial hormones or antibiotics. No pesticides are used on our farm grounds.

We strive to keep our farm as sustainable as possible. Our animals are healthy. If we need to intervene we use homeopathic methods, such as garlic tinctures or aloe juice.

Natural raised pork from the Kostka family farm is a labor of love. Organically raised, our sows farrow and graze on pasture. They are supplemented with organic grain. Our pigs wallow in mud holes to cool down and prevent sunburn. They also have shaded areas for resting. Once weaning happens sows are moved back to the barn and given access to pasture. Every attempt is made for them to lead stress free lives.

Kostka Family Farm, S13240 Young Rd, Osseo. (715)597-2268.

Our Co-op

The Clearwater Collective is organized as a **worker owned cooperative**. Each member is part owner/investor and has equal decisionmaking power. We chose this model to accommodate our lives (raising kids, other jobs, gardens, etc.) and to provide a sustainable income for ourselves down the road. We are incorporating as the Just Local Food Cooperative. Just as in justice for the farmers, the earth, the workers, and the consumers. Local as in produced nearby in Western Wisconsin and regionally where appropriate.

To get local fair trade food **delivered to your door** every week, call us at 577-5564 or visit justlocalfood.com.