



# Monthly Musings

JUNE 2008

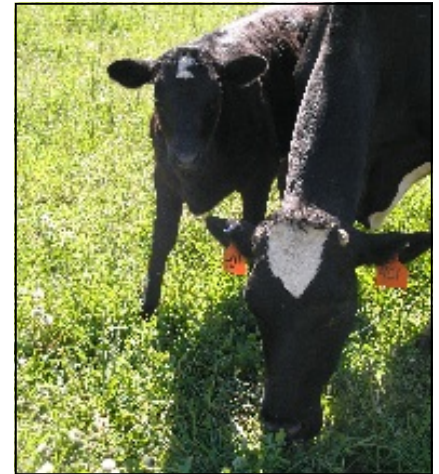
## Farm Tour Fun

We had a great turnout for our farm tour on May 24th. Thanks to everyone who showed up and had some great questions for our farmer, and to him for his quiz for us! It was perfect weather, and the kids seemed to have a great time getting some extra exercise and fresh air.

The cows are loving being back out on grass, and as our farmer said, California isn't the only place with happy cows. Yes, Michigan does have happy cows! The photo at right is one

of the newest calves with her mama out in the pasture. There are a few more photos of new calves on the website.

We're hoping to talk our farmer into hosting another tour sometime in late fall, for those who couldn't make it out this time. With his seed business, fall is a busy time, so it might be pretty mucky out by the time we can get some time from him. We'll definitely keep you posted in future newsletters.



## U-pick Strawberries

Our Battle Creek MMM member Shirley Wyllys has U-pick Strawberries!!! Here is a note from her with more information:

*Hi, everyone. We want to let you know we will open in mid-June for our first time with our new u-pick strawberry patch. We are located NE of Battle Creek. We don't use any chemical fertilizers, pesticides or herbicides. We aren't certified organic but do everything we can to stay as organic as possible.*

*We call our farm Patch & Pasture and we are located at 20975 Pine Lake Rd. Battle Creek, MI 49014. Directions from Battle Creek: go north on M-66 to Pennfield Rd; turn right and follow Pennfield Rd to the end; turn left on Pine Lake Rd. We are the 4th house on the left.*

*Please bring your own containers to take your berries home in. We will have containers for you to pick with. Price will be \$1.50 per quart. We are excited about our first season! If you have any other questions you may call us at 269-964-3942 or send email to dcsawyllys@yahoo.com. Looking forward to seeing everyone in a couple of weeks!*

*Shirley Wyllys, Patch & Pasture*

## Recipe: Crème Fraiche

From Nourishing Traditions by Sally Fallon

1 pint good quality cream

1 Tbsp commercial or whole-milk buttermilk [see May newsletter!] or *crème fraiche* from a previous batch

European sour cream, called *crème Fraiche*, (and pronounced "crem fresh") is a key ingredient in French cooking. It has a delicious flavor and is wonderful in creamed soups and sauces... To make *crème fraiche* at home, start with the best quality cream you can find. Raw cream is best... Place in a clean glass container. Add buttermilk or *crème Fraiche*, stir well, cover tightly and place in a warm spot for 20 to 24 hours. Chill well.

## Notices

- **June monthly fees** are now due. We will continue with the number of shares you had for May, unless we have heard from you otherwise.
- **Please remember to let us know of changes to your delivery at least two days beforehand.** If you have ordered milk that you don't pick up or don't arrange to be picked up, we're stuck with it. Hence, those gallons will not be rolled over for you for later ordering.
- **Newsletters are now online!** Check our Membership page.