

Just Local News

News and views from the Just Local Food Cooperative – April 30 2005

Eggs

Some of you may remember the great egg shortage of 2004. Maybe it wasn't all that great, but all through Western Wisconsin stores selling local eggs were having a hard time finding a supply. One of the hard parts of getting eggs from local farms is the change in laying patterns of chickens that live **naturally**. When the weather changes, so does their laying pattern. And when one farm's chickens aren't laying well, chances are other local farms are in the same situation.

We are now working with two excellent farms near Osseo that provide for all of our current egg needs, the **Kostka's** and **Jenny Dubiel**. Jenny has recently started supplying us with her eggs. We are proud of these farms, as they treat their animals very well. Happy chickens lay better eggs, and we know you'll agree that the price is worth it.

Local CSA's – coon creek and sunbow still have openings

Community Supported Agriculture (CSA) farms operate in part from the advance purchase of shares of the farm's produce by the customers. Each share holder receives a **weekly supply of fresh produce** during the growing season, to be picked up or delivered at a specified pick up point, at a certain time and date. There are several local CSA's, and it's not too late to join!

In addition to supplying JLF and working the downtown Farmers Market, **Coon Creek Family Farm** operates a CSA. Just call Vince and Julie for more information or to sign up at 834-4547, or browse for more information at their website: cooncreekfamilyfarm.com.

Sunbow Farm also operates a CSA south of Eau Claire and has a booth at the downtown Market. And like Coon Creek, they will also be supplying us with various fruits and vegetables this summer. For more information on their CSA or to sign up, call 379-7284 or visit their website at sunbowfarm.com.

If you're not ready to sign up for a CSA yet, don't fret! Just Local Food is working with several local organic farms to offer **fresh produce this summer**. Sunbow and Coon Creek will be ready with greens and other early season produce in the next few weeks.

Eau Galle Cheese

The first of our cheese additions has been confirmed! In the next few weeks you'll have access to fresh **parmesan**, **romano** and **asiago** cheeses from Eau Galle Cheese near Durand. Leo Buhlman apprenticed for 8 years as a cheesemaker in Switzerland before coming to the United States in 1926. Leo purchased the Eau Galle Cheese Factory in 1945. His hard work, honesty, and attention to quality is shown in the cheese produced. Leo passed down the knowledge and skills of cheesemaking to his son who operates the plant today. Like the past, they still get their milk within about 15 miles of the plant – a truly local cheese! And while it isn't labeled as such, the cheesemakers have assured me that the milk they use is **rBGH free**. They are a major producer of these varieties of cheese in the country, and we're proud to have them in our neighborhood.

Farmer's Market promotions

The downtown Farmer's Market board has come up with some interesting ways to entice folks to come down to the market this year. There will be a table set up at the market with information on the market and their basket promotions – each week they will be **giving away a basket of food** and other stuff. Examples include a Mother's Day basket with food, flowers and gardening items, and a Father's Day basket with a grilling theme. Other promotions will include free ice cream, magnets with the farmer's market times, and more. **Remember, the farmers market starts Saturday May 7!**

Just Local Food Cooperative is a worker owned cooperative dedicated to bringing fresh, local and fair trade food to people in and around Eau Claire. For more information please see our website justlocalfood.com or call 577-5564 to get more information or a catalog. Thanks for your support! All articles within by Aaron Ellringer.