



*"Your trusted source of local food, from our family to yours!"*

# Zekiah Farms3, LLC

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## **IT ISN'T TO LATE! CSA Sign up Now!!**

[Sign Up Here](#)



**Vegetable**



**Meat**



**Chicken**



**Egg**

**Don't forget with the CSAs, you get the ZF3 VIP Club**

### **Benefits:**

- 5% off all Zekiah Farms products for 2019 (\*discount excludes our wholesale partners' businesses)
- Random drawing for a free 2020 CSA, one entry per CSA purchase
- Referral program – refer a friend who purchases a CSA and get an additional entry for the drawing.

\* **ZF3 Stop the Hunger Program** [Learn more](#)

## **Up Coming Classes**

**Sewing Workshop - learn to sew a pillow**

[For more information and sign up](#)



### **Details**

Have you ever wanted to try your hand at sewing, but don't know how, or don't have a sewing machine? Has it been a while since you have sewn? Do you enjoy learning new skills and creating handmade items? If you said yes to any of these questions, this class will be perfect for you!

Participants will learn the basic features and operation of a sewing machine to create their very own pillow. All materials and sewing machine usage are included.

In the spirit of Valentine's Day, we'll be sewing pillows with an applique heart on the front.

## Puppies

On 12/31/2018 Mahi had 12 (yes 12) puppies. The puppies are Lab/Chesapeake mix. They are from amazing parents, you are welcome to come visit them. We have 3 black females and one chocolate male still available. All others have deposits on them.



## Bonnie Update

As Bonnie post earlier, she took medical leave for surgery. Surgery went well, she is home recuperating. She is already bored and restless. She is monitoring FB, so your welcome to drop her a message. Hopefully, we will have her back in February. Fingers Crossed.

## Store Hours

Check the [website](#) and [Facebook](#) for current hours and specials. Bonnie normally covers the store, but I think Tyler and I have it covered while she is gone. Free to text us, if you have any questions. Texting preferred, phone calls are difficult at times.

## Food Preservation

### Class: Jams and Jelly

On Jan 12, 2019, we held a class on the basics of making jams and jellies. We had a great time today at Zekiah Farms, in the Jam and Jelly Class. We made mixed berry jelly and grape jam. All done before the snow. If you freeze high quality fresh fruit in its season, you can pull it out on a cold winter day and make jam and jelly. The aroma will remind you of a nice warm day. Also, a great family project.

If you'd like to join in the next class, send us your email. Classes will also be posted on FB and our website.



Preparing berries for juice

Draining juice for Jelly



Adding Sugar to Juice for Jelly

Separating grapes for Jam



Jarring Jelly

Hot water bath



## Making Vinegar

We are trying an experiment:  
The containers contain a mixture of fruit pulp (from making juice for jelly), Zekiah Farms honey, and water. I also added some previously made apple cider vinegar with mother to jump start the process. Hopefully, it will produce a nice berry vinegar.



Draining the fermented apple juice



The fermenting apple juice and berry pulp

Historically, a natural process to make vinegar, vats of cider are allowed to sit open at room temperature. During a period of several months, the fruit juices ferment into alcohol and then oxidize into acetic acid. There are many beneficial uses of vinegar for both health and culinary.

## Seasonal Photos

