Edition #03 Quarter 3 Sept. 2025





SEASONS OF STEWARDSHIP

Cultivating a regenerative future, one step at a time.



COUPLE OF MONTHS

SHED OUR TURKEY MOBILE GRANT PROJECT—THE FLOCK IS THRIVING! THANKS TO ALL WHO PITCHED IN.

Jess earned Pollinator Stewardship Certification for herself and the farm.

Jess recently earned a Pollinator Stewardship Certification for herself and the farm, strengthening our foundation as we work toward educational nonprofit status. This certification will support future community programs ranging from hands-on ecology workshops to pollinator-friendly gardening and sustainable farming education—helping us share knowledge and resources that benefit both people and the environment.

We welcomed our four new sheep-Willow, Fern, Pebble, and Rivercompleting our rotational grazing herd. Just like everything on the farm, it's a learning journey, and while we dream of one day raising a conservancy breed, we're giving ourselves time to grow in understanding and management first. Katahdin, Dorper, and Suffolk—to begin learning rotational grazing.





PRESENT GOALS FOR FALL 2025



WITH THE COOLER DAYS AHEAD, WE'RE LEANING INTO LEARNING, GROWING, AND SETTING THE FARM UP FOR AN ABUNDANT SEASON.



Our farm was recently featured in the Farm and Dairy news! Read more here.

>>> FALL PREPARATIONS MADE POSSIBLE BY COMMUNITY.



A couple of weeks ago we were blessed by 22 volunteers from Kings Hill for our 2nd annual

"Help on the Farm" day.



Crimping and hay: prepping our orchard for fall!



Remembering and Giving Back: 9/11 Community Service Day.



laspberry Care: Weeding an Prepping for Fall

Together they learned about crimping, laid protective hay mounds in the native orchard,

They even and even tackled an old pasture fence line to make way for the new—such a gift as we prepare for fall as we begin to develop a new pasture area for rotational grazing.

ROLL UP YOUR SLEEVES! SIGN UP TO VOLUNTEER HERE.

Rooted in Growth: New Creations & Community Ahead!

Hatching more **chickens this fall** (learning from our Bresse—excellent meat birds, but not the best producers).

We've added something new from the farm this season—Oat & Goat Milk Honey Soap and our own Farm House Perserves from berries from the our farm! The goat milk comes from our very own Petunia, whom we hand-milk twice a day. After enjoying her milk in yogurt and cheese-making, we're now bringing that goodness into soap-making, too—nourishing, gentle, and straight from the farm.

We're in the process of applying for **non-profit status** as a way to keep learning, growing, and serving well. Stay tuned—we'll soon be offering a few new opportunities to the community in gentle, small ways as we begin this next chapter.











RESERVE YOUR TURKEY TODAY

We're raising 120 heritage turkeys on fresh pasture, and they're growing strong for your holiday table.

Our pasture-raised heritage turkeys are now available for pre-order—but supplies are limited! These sell out every year, so reserve yours early to ensure a place at your Thanksgiving feast.

Claim your bird with a \$25 deposit

Choose from:

Make your deposit here

- small (7 12 lbs).
- medium (13 19 lbs.)
 - large (20 27 lbs.)

Raised with care on our regenerative pastures and fed an organic all natural feed, these birds are the perfect centerpiece for a meaningful, farm-to-table holiday feast.

A Friday on the Farm – October 24th – Friday

This October, step onto the farm for a peaceful, creative experience where faith and art meet. Prayer, painting, and quiet reflection—leave refreshed, canvas in hand, and heart full.

Space is limited. Sign up here.

Madiera Farmers Market. Come out to see us locally We are there the month of October. Every Thursday from 4-7 pm. Come say hi!

Sneak Peek at What's Coming

- Hands-on farm workshops (gardening, animal care, and sustainable living)
- Volunteer days are a regular rhythm here where you can get your hands in the soil and be part of the rhythms of the farm
- Faith & reflection gatherings to find rest and connection in nature
- Children's activities that invite curiosity, creativity, and care for creation
- Seasonal farm experiences



WANT TO HELP SUPPORT US?

As we move toward nonprofit status, we're exploring partnerships with like-minded folks — including local breweries — to deepen our impact. **Know someone who'd connect well with our mission?** We believe in linking arms for greater good and would love introductions to future collaborators, supporters, or fellow dreamers.

FUNDRAISER: BUILD A FUTURE FOR ORGANIC AND HERITAGE FARMING



