



Amery Heritage Farmers Market

Food, Farmers and Friendliness

Vision Statement

Enriching Amery by celebrating Wisconsin's cultural heritage of small independent farms, world-class food, and self-reliant communities.

Mission Statement

Offer a regular venue that links independent farm producers with diverse customers in order to:

- a. Conduct a well-run market for wholesome, fresh and local foods;
- b. Raise the bar on understanding links between ecological farming, food quality and human health;
- c. Foster valuable relationships between growers and customers built on authenticity, honesty and transparency;
- d. Fortify community and economic health through quality local products, festive enjoyment of food, and the celebration of Wisconsin's diverse cultural heritage.

Growing practices of AHFM Farmers

Pike Hole Family Farm

Brad and Valerie Burke

Amery

3 1/2 acres

No chemicals or artificial petrochemical fertilizer used. Majority of land is reclaimed century old barnyard; remainder is cropland which lay fallow for 15 years and virgin pasture-land. Fertility is primarily provided through composting and green manure. selective fertilizing is done with Drammatic One and Drammatic-k liquid fish and kelp. Crops are rotated minimum of 3 years. Most irrigation is controlled drip or t-tube. A winter rye program was begun last fall and additional cover crops will be utilized beginning this year. Plants are started on farm via soil block.

All OMRI approved inputs include pyrethrin (botanical), spinisad, plantone organic fertilizer and minimal amount of sulfur powder for active powdery mildew.

Diverse fruits and vegetables and canned goods.

Blackbrook Farm

Ayla Graden and James Dodge

Clayton

5 acres

We do not use any chemical fertilizers or pesticides. We use chicken manure pellets for fertility as well as Sustane, an organic fertilizer, fish emulsion for transplants and we work with Midwest Bio-Ag every year to balance out micronutrients and fertility. We also cover crop, rotate crops and use green manure. Our irrigation systems are drip and overhead. we use organic BT for potato beetles.

We grow vegetables and sell locally produced maple syrup. On our farm we strive to grow food with the ecosystem, not against it. From managing our soils to thoughtfully choosing pest and weed management tactics, we seek to increase the diversity of our biological world, both above and below ground. To us, sustainable farming includes nurturing the soils rather than treating the crops. To be stronger stewards of the land and of our vegetables, we feel it is better to work toward understanding the causes than it is to treat the symptoms. In turn, when you choose our produce, you are supporting rich land for future generations to come.

Lauri's Country Garden

Lauri Schafer

Clayton

2 acres

I have been following organic practices and may start certification process this year. Last year I used green manures, blood meal, bone meal, worm castings and compost. This year I plan to

Growing practices of AHFM Farmers

test the soil then use green manure, greensand, rock phosphate manure and bloodmeal as needed. I use drip irrigation. Crops are rotated yearly.

A one-woman farm growing organic food that is just a little bit different. Food that is picked when its young and tender. fingerling potatoes, heirloom tomatoes, beets and eggplant. Harvested at peak ripeness for full flavor and nutrition.

Sleepy Root Farm

Brandon Wiarda and Heather Saliba

Amery (Little Falls)

5 acres

Our produce is grown mindfully, without chemicals, prioritizing soil quality, biological diversity and human happiness. Cook and eat in-season, enjoying diverse produce fresh from our farm. Specialties include: salad greens, beans and heirloom tomatoes.

J+B farm

Troy and Dawn Jackson

Clayton

1 acre

I make my own compost and grow my own annuals from seed. I use dawn dishsoap and baking soda for pests. If I have an abundance of pests, I use Garden Safe solution. I do a lot of hand picking pests.

We grow our own vegetables and raspberries for our use. We have plenty of extra vegetables we should like to share with the community which is fresh and locally grown. We makes pickles, sauces and jams without all of the preservatives that you find in the stores.

Pang Blia Vang

Downing, WI

acres in cultivation: 1 1/2

Growing practices: fertilizer and Miracle-Gro.

What we do: grow vegetables