

McDougal's Farm LLC

What's Growing On!

April 13th, 2017

Farm News

Do things seem to be slowing down out there or are we just a bit more jacked up than the rest? That was our question over coffee this morning after a trip to the grocery store. Doesn't everybody shop in pairs, so one can push the cart as fast as possible, weaving around slow/normal shoppers, while the other one bales it in? A quick *in* and a quicker *get-out* so we can quickly return home to the un-automated greenhouses before the sun hits and over heats them. It's early April and we have 2 months of growing in already....and we both are sporting a farmers tan (people think we have been on vacation...huh). We have been kayaking on the river behind our place for a month now, so you can only imagine our surprise when we decided to adventure a little further off the farm and showed up at a boat landing staring at a frozen lake....what?!! What the heck? Time for a reality check. It is us, we are the odd ones...we are the ones living in some hyper, nonseasonal time warp...probably should leave the farm more....or not:)

Greenhouse news

All three greenhouses are packed...floors, tables and wherever we can hang it. As soon as the nights warm up a bit, we will be able to relieve a bit of the congestion by moving some of it out to a large cold frame. But for now, your broccoli, cauliflower, cabbage, onions, herbs and romaine will stay snug as a bug in the warm greenhouses with all the peppers, tomatoes and flowers. Really looking forward to this year's greenhouse opening (May 12-14 and May 19-21). We have so many fun things and new ideas happening. Half the fun is watching our customers expressions as they shop in our *unique* greenhouse. We love being "different".

CSA news and sign up

Today we will attack the warm, earthy smelling hoop houses with hoes and tillers and the first seed (sweet peas) will go into the ground in the next few days. The baby romaine, spinach and onion transplants will not be too far behind. We are planning on our first CSA box to go out mid June. But Mother Nature always get the last word. We humbly know who is boss. **Our membership is up from this time last year but we still have plenty of room. Please know we pride ourselves on quality service, not quantity service...this means we will only accept a set number of CSA members in order to do our best work for you. If you are interested in joining our CSA, get that sign up form in.** We attached a sign up form for your convenience. We would love to be your personal farmers!

Workshops and upcoming events

Our children's workshop was well attended and Elise Schuler of the Raptor Education Group did an amazing job with her visiting live owls. McDougal's Farm made sure not a kid went home without a smile, a freshly planted marigold and little dirt under their fingernails.

May 12th-14th, Friday thru Sunday 8:00am-5:00pm- **McDougal's Farm Greenhouse opens for sales.**

Open to the public for two- 3 day weekends only. Filled with many earthy mossy delights, rusty accents, hanging baskets and organically grown garden transplants and herbs...many of them heirloom. Love nature? Looking for unique? You will find it here, located at W10835 Bluebell Rd. Deerbrook Wi. Just 5 minutes N on Hwy 45 from Antigo to Cty Rd. B., turn west and then straight onto Bluebell Rd...see you in a mile and a half on the left.

May 13th, Saturday at 6pm, Build Your Own Herb Garden Enjoy a fresh brewed cup of tea (or a complimentary Mothers Day eve glass of wine) as we go around the large

selection of herbs and talk briefly about some of the medicinal and culinary uses of herbs and introduce you to some new ones. Then you will be free to design your own herb container garden. Bring your own container, we will have a few on hand. Cost will be determined according to your container size and herb selection. Space is limited. Please call ahead

May 14th, Sunday at 1:30, [Sharing tricks of the trade...calling all gardeners!](#) Ever wonder how we do things here on the farm? How we stay ahead of weeds without herbicides? or ahead of the bugs or avoid late blight? What's a nematode? Did you ever wonder how we plant things to keep a constant crop coming in? or how we eat fresh spinach all winter long *without* using a hoop house? We didn't always know the answer to these questions, many we learned the hard way. But **you** don't have to. **Come and learn from our experience and mistakes for free.** Have something you found that works? We would love to learn from you as well. Under the tent. Cost is free-call ahead [715-627-4418](tel:715-627-4418)

May 19th-21st, Friday thru Sunday 8am to 5pm- [McDougal's Farm Greenhouse open for sales.](#) Our second weekend open to the public, good deals on selected remaining annuals. Always adding new plantings. Come see us for unique.

May 21st 1:30pm, ["Gifts of the Earth"](#). Join Laurie Michlig, doTERRA Wellness Advocate, to learn how you can incorporate essential oils in your daily lifestyle. Emerging clinical research shows the power of pure essential oils in fighting a wide range of health issues in people of all ages. This introductory class will explore the potential benefits essential oils hold for you by teaching you what essential oils are, how they are used, and why they are working for millions of people around the world. Cost \$5.00. Under the Tent

May 27th 8am-2pm, Saturday only- [McDougal's Farm Greenhouse open for sales...maybe](#) There is a possibility (depending on inventory at the time) we may still open this final day for the convenience of our Memorial Day weekend planters. Please call ahead to double check [715-627-4418](tel:715-627-4418). You may not have all the choices you would opening weekend, but vegetables transplants and good deals can always be found.