

MEET YOUR LOCAL PRODUCER LIST – 2016



Brought To You By:
**Healthiest Manitowoc County &
AmeriCorps Farm To School**



Healthiest Manitowoc County & AmeriCorps Farm to School provide this resource for the benefit of our community members and visitors to our community. Information contained within this list is for general information purposes only. We make no claim of relationship, benefit, affiliation to producers, organizations, businesses, or the like listed in this document.

We would love to highlight your locally produced goods within this list. To be added or to update your FREE listing, please contact: Healthiest Manitowoc County at healthiestmc@gmail.com

Artesian Fresh

Sam Lensmire
11330 County Line Rd
Cleveland, WI 53015
(920) 646-0036

artesianfresh@gmail.com

Artesian Fresh is a fresh vegetable and microgreen business, currently specializing in pea, sunflower, radish, Broccoli and other assorted microgreens. At Artesian Fresh the microgreens are grown hydroponically with only fresh artesian water, no pesticides or additives. Microgreens are tiny plants grown from seed to a height of 1"-3" and include the stem and first leaves. They are high in protein and are great in salads, sandwiches, bake dishes, pestos or as a garnish. Artesian Fresh is located at 11300 County Line Road in Cleveland, WI. For further information contact Sam Lensmire at (920) 646-0036 or artesianfresh@gmail.com.

Becker's Bees

Joe Becker
920-684-6552

beckerjm@hotmail.com

Joe is a local apiarist, informs us on how bee's affect local farm produce and how he manages his apiaries in Manitowoc County

The Bridge-Between Retreat Center

Dayna Kennedy
4471 Flaherty Lane
Denmark, WI 54208
(920)864-7230

info@bridge-between.com

www.bridge-between.com

We grow using organic principles and offer vegetable CSA memberships, eggs and poultry, and locally spun and carded wool. We also offer workshops and events to teach a self-sufficient way of life. We believe the idea of getting food from your neighbors is as old as agriculture and is worth preserving. We encourage all of our members to have personal relationships with our farm and to connect with food grown on our farm. We provide regular information packed newsletters and practical recipes to our CSA members. We also offer discounted events and workshops designed with our members in mind.

Circle Union Farm

Greg Zahn
11906 S Union Rd
Newton WI 53063
(920) 973-5872

greg@circleunionfarm.com

www.circleunionfarm.com

Circle Union Farm is a new sustainable permaculture farm in Newton. Our market specializes in greens and root crops. We focus on no till and perennial crops, herb garden, flower garden, plant nursery establishment of berry, fruit and nut orchards. Upcoming projects include mushroom cultivation, forest management, bees, chickens, natural building, solar energy and water catchment projects. Woodshop and artist studio are being developed.

Clipper City Co-op

Our community grocery
Manitowoc, WI 54220
Clippercitcoop@gmail.com
www.clippercitcoop.com

<https://www.facebook.com/LakeshoreFoodCoop>

Clipper City Co-op will be a community owned cooperative grocery store accessible to all and dedicated to enhancing the local economy and our overall well-being. Project started in 2012 Target open date 2017-18.

Fischer Farm

Valerie Fisher
3720 E Hillcrest Rd
Two Rivers , WI
920-246-9800

Fisher-Farm.com
Fisherfarm00@gmail.com

We are a small farm one mile north of Two Rivers. We grow many different kinds of produce, starting with Asparagus in the spring. All our seeds are certified organic, and we follow organic practice in growing our produce. We have many kinds of organic garlic. Also available year round are farm fresh eggs, whole free range chickens, grass fed beef, and pork. Don't forget about our fall pumpkins, Indian corn, squashes, Fisher Farm Honey, and much more. If you have any questions feel free to call or email us. CHECK US OUT ON FACEBOOK

Floppy Ear Farm, LLC

Keith Schroeder & Christine Kocourek
16711 Hilltop Rd
Reedsville, WI 54230
920-775-9364

ckocourek@lsol.net
www.FloppyEarFarm.com

We are a small farm located in Reedsville. Our hay fields are certified organic. We turn the milk from our pasture-raised Boer and dairy goats into national award winning goat milk soaps and lotion.

Gary Sydow, Beekeeper

113 S Hickory Street
Whitelaw, WI 54247
920-737-3507 920-629-7771

Gary has been beekeeping as a hobby for over 30 years. He enjoys sharing his knowledge about bees. He sells honey and beeswax, as well as making candles and doing bee extraction when asked.

Golden Bear Farm

Marie and Steve Deibele
19714 Reichardt Rd
Kiel, WI 53042
(920)333-0005

Goldenbearfarm@gmail.com
www.goldenbearfarm.com

Golden Bear Farm raises 100% Grass-fed Beef and pastured Berkshire Pork using sustainable farming practices. Our pastures are certified organic, naturally fertilized and enhanced with sea minerals. Our animals are rotationally grazed on fresh pastures and have access to fresh air, fresh water, sunshine and space to exercise. We never feed corn, soy, GMO's, processed foods, or treat our animals with hormones or routine antibiotics. We sell ¼, ½ and whole steers and ½ and whole pigs cut to order through Beck's Meats. Please visit our website: www.goldenbearfarm.com or call Marie or Steve Deibele for availability and pricing.

GrassWay Organics Farm Store, LLC & The GrassWay

Kay Craig
N600 Plymouth Trail
New Holstein, WI 53061
(920)894-4201/Cell: (920)460-0905

grasswayorganics@gmail.com
www.grassywayorganics.com

We are an organic, grass-based dairy farm that believes people need and have a right to eat wholesome food raised humanely. Shop our on-farm store to enjoy our own organically fed and actively pastured chickens, and turkeys (whole and pieces), eggs from eggmobile chickens and all cuts of grass-fed jersey beef (no corn ever fed). We sell the very healthiest organic whole foods in our membership store.



Grow It Forward Inc.

Amber Daugs
2344 S 14th Street (garden)
108 Riverview Dr. (mailing address)
Manitowoc WI 54220

www.Grow-It-Forward.org
growitforward.wi@gmail.com

Grow It Forward Inc. is a 501(c)3 non-profit organization dedicated to increasing awareness, availability, and accessibility to healthy, locally grown food. Our mission is to connect our community by growing food and educating for the future in the areas we live, learn, work, and play. We operate a 2 acre community garden, support of our community's Farm to School activities both at the garden with and in schools, install individual garden beds through our Garden Blitz, and more. The community garden is open to the public features a youth garden, allotment/rental plots, and lush vegetables, fruit trees, flowers, and herbs. Mulched paths lead visitors and gardeners of all ages through the raised beds with places to pause and reflect on the wonders of nature. Clearings with several benches provide space for personal reflection, to gather with friends, view nature, or to read a book from our on-site library. There are also several picnic tables making the garden a great location to have a picnic.

Hemlock Ridges

Julie and Tom Tittl
jtittl@hotmail.com
920-682-8168

Small local homestead growing real food for family and friends. Find us at the Manitowoc Farmers Market selling produce, eggs, cider and meats.

Heritage Orchard LLC

Vern Gasch
N2963 Lakeshore Drive
Chilton, WI 53014
(920)849-2158/Cell: 920-810-5812

appleannie4@hotmail.com
www.heritageorchard.net

Heritage Orchard is a family owned and operated orchard for your family to enjoy. Located on the east shore of Lake Winnebago along the base of the Niagra Escarpment, a perfect location for raising high quality, great tasting apples. Open September and October for Pick Your Own apples and pumpkins, as well as the Farm Market featuring unique food products, caramel apples, award winning apple cider, fresh apple cider donuts and the Craft Loft. We also host school and group tours during the week and family activities on weekends.

Kellner Back Acre Garden, LLC.

Nancy Kellner
5561 Cooperstown
Denmark, WI 54208
thomaskellnerbackacre@gmail.com
www.kellnerbackacregarden.com

We are a 2nd generation family farm in Denmark, WI using 100% organic standard practices. We are in our 12th year running a Community Supported Agriculture (CSA) program and memberships are still available for the 2014 season. We work with the Farm to School program in Manitowoc and Brown counties. On our farm we raise pastured organic fed chickens, turkeys, goat and beef. We have free range organic fed egg layers. Come visit the farm for a tour and see what we enjoy doing every day.

London Dairy Alpaca Ranch & Store

Kevin Stoer/Wade Gease
6827 State Hwy 147
Two Rivers, WI 54241
LDAlpacas@gmail.com
www.LondonDairyAlpacas.com

London Dairy Alpacas Ranch is one of the first natural fiber alpaca farms in the Midwest. Their fleece is sheared each spring and processed into warm durable alpaca socks by Wigwam, and international sock manufacturer in Sheboygan, WI. Alpaca fiber has been found to be the warmest of all natural fibers, is soft, wicks away moisture and is quite strong making everything last longer. The farm produces other natural fiber accessories, yarn and much more. Visitors are welcome by appointment throughout the year.

Manitowoc County Dairy Promotion Committee

Becky Salm
12701 West Washington Road
Newton, WI 53063
(920)253-5303
rbsalm@tds.net
www.manitowocdairypromo.com

The Manitowoc County Dairy Promotion Committee is the county dairy leaders group made possible by the dairy farm families of Manitowoc County.

Manitowoc County Farm to Table

Pat Sampe, RN BSN
Manitowoc County Health Dept.
(920)683-4458

patriciasampe@co.manitowoc.wi.us

healthiestmc@gmail.com

www.healthiestmc.org

Manitowoc County Farm to Table is a fun, energized group dedicated to linking people already part of the local food movement with those new to the food movement. Together we work to increase access to and consumption of fresh locally grown foods, strengthening Farm to Table by increasing active members, and supporting grassroots efforts to grow, sell and eat fresh local foods throughout Manitowoc County. Join us! Let's build our local economy while supporting the growers of local, sustainable foods.

Misty-River Farm

Mark or Colleen Hansen
16210 Co. Road M
Cleveland, WI 53015
(920)565-3796/Cell: (920)946-5558

mchansen@tds.net

Are you looking for BEEF that's healthy, tasty and reasonably priced? On our small, grass-based, family farm, we raise beef cattle and milk goats. Our beef is available in convenient 10-lb. variety-or-ground beef boxes for those of you that just want a small amount. If you need larger amounts, we can provide that too. Our beef cattle are given fresh pasture or hay, minerals and water. Nothing else. They grow slower this way, producing a wonderful, real meat. Pick meat up at the farm. Please call first. Larger amounts can be delivered.

Natural Market

Kristina Schram
302 N 8th St.
Manitowoc, WI 54220
(920) 682-1489

We've been a family owned business for 25 years. We take pride in our friendly, service-oriented nutritional department. Along with supplements we carry a wide variety of teas, herbs, and coffee, baking supplies, gluten free products, nuts, dried fruit and healthy snacks. Local & imported gourmet items include cheese and holiday specialties. Our store is complete with earth friendly cleaning supplies and personal care. Check us out on Facebook.

Plant Land

Steven Gruenke
4323 Morningview Ct. K106
Sheboygan, WI 53081
(920)912-5594

stevengrue@aol.com

Our business is 70% produce, 10% vegetable plants, 10% Herbs and Perennial Plants and 10% Preserves Famous "Killer Pickles" and "Killer Salsa". We grow a very wide variety of produce and plants. We specialize in pickling cucumbers. 95% of our business is done at Farmers Markets (Manitowoc, Elkhart Lake, Brown Deer, and Fond du Lac). Only 5% is directly off the farm-mainly the pickling cukes.

Red Belly Farms

Donna Lang
22608 Why 151
Chilton, WI 53014
(920) 775-3696

www.redbellyfarms.com

donna@redbellyfarms.com

Red Belly Farms is a small family farm and market owned by Dale & Donna Lang in northeast Wisconsin, just East of Chilton on Highway 151. We start our vegetable plants in early March, so we can provide you the earliest, finest, fresh homegrown vegetables possible. We take great pride in our quality produce that we harvest by hand, so it can be "fresh from our garden to your home." Our vegetables are picked daily, cleaned and placed in a cooler to keep it as fresh as possible. You can rest assured, we take no shortcuts, all products being sold here are grown here. We are well known for our clean fields, sweet tasty strawberries and super-delicious vegetables. We begin our season with spring's favorite vegetable, Asparagus!

Reif Sugar Bush

Mary or Don Reif
12703 Parkway Road
Two Rivers, WI 54241
(920)755-2654
mreif@lakefield.net

My husband and I have a small hobby farm. We sell at the Manitowoc Farmers Market and Mishicot Farmers market. We produce Pure Maple Syrup. Also have 30 hives of Honey Bees in our woods (owned by a 4th generation beekeeper) to pollinate our vegetable and flower crops we sell the honey at the markets. We also have a good selection of home style jams. We grow a large selection of natural vegetables, some berries and flowers. We start our own seedling plant and sell some plants too. We also grow and sell perennial flower plants in spring. We have been in business and a vendor at the market for over 35 yrs.

River of Dreams, Inc

Dennis Drzewiecki
23927 W. Hillcrest Road
Brillion, WI 54110
(920)860-5184
dennis@riverofdreamsinc.com
www.riverofdreamsinc.com

Were a family business raising Grass-fed beef and lamb as well as organic free- range chickens and eggs. We farm with organic sustainable methods and our animals graze on pasture with our Management Intensive Grazing system. Sheep and cattle grow to their greatest potential without feeding grains, using antibiotics, or adding hormones to their diets or bodies thereby providing you with a premium quality product high in Omega 3 fatty acid. The free-range chickens graze on pasture and receive an organic certified mix. Our products are available at the farm store as and both the Green Bay and Sheboygan winter and summer Farmers' Markets. Visitors are welcome! Please call ahead.

Square One Soapworks, LLC

10032 Westview Rd
Newton, WI. 53063
920-726-4822
www.facebook.com/squareonesoapworks
squareonesoapworks@gmail.com

Square One Soapworks, LLC began out of a desire to go "back to basics" with the products we use in our home and on our bodies. Guided by the belief that the ingredients we should be using already existed in nature – not developed in a laboratory – we started creating products we could feel good about. Our handcrafted, small-batch soapworks are intentionally subtle in scent and often more muted in color because they are free of synthetic fragrances, harsh dyes and harmful chemicals. In addition, we try to utilize organic, fair-trade or locally-sourced ingredients whenever possible. Although working with all-natural ingredients poses its own challenges, it's fascinating to see the variety of beauty that can be created with nature!

Taproot Farm & Kitchen, LLC

Christine Mittnacht
6623 STH 42
Manitowoc WI 54220
(920) 758 2443/Cell: 920-905-5618
taprootkitchen@gmail.com
www.taproothomestead.com

Taproot Farm & Kitchen, LLC is a homestead farm that sustainably and responsibly raises fruit, heirloom vegetables, mushrooms, meat, eggs, and poultry as well as all-natural skin care products, wool and mohair, seeds/seedlings, and heritage breeding stock. The facility will soon include a retail kitchen where cut and frozen vegetables and meal components will be prepared for retail and wholesale customers. The Kitchen will be available to rent on a cooperative basis. Educational opportunities at Taproot include: internships, classes on homesteading skills and cooking, week-long and weekend immersion experiences, and field trips.

Viola's Kitchen Garden

Suzanne Zipperer
8023 County Road Q
Manitowoc, WI 54220
920-483-8071 414-419-2014
violaskitchengarden@gmail.com
www.violaskitchengarden.com

Viola's Kitchen Garden is a family farm nestled six miles north of Manitowoc on County Q operated by Suzanne Zipperer. Viola's is named after Suzanne's grandmother, Viola Koch Zipperer, who was born on the homestead and farmed with her husband Reinhadt. Viola's Kitchen Garden specializes in three products-pastured chickens, fall raspberries, and gem squash. In addition, a large vegetable garden provides on-farm sales. Produce is grown within organic certification guidelines. Chicken feed is free of antibiotics and other medication and contains no animal protein. Non-GMO corn and soy is fed when available. We are open daylight hours during the growing season.

Wilfert Farms, LLC

Terry and Dave Wilfert
7528 Manitou Drive
Two Rivers, WI
(920) 683-3264
www.wilfertfarms.com
sales@wilfertfarms.com

"The roots of our farm go back to 1877. We have pioneered the 'Eat fresh, Eat local' movement over the past 30 years. Our goal is to put the food on your plate the same day it's harvested. We are highly respected in the WI agricultural community and intend to keep it that way! We hope to see you soon! Check us out at www.wilfertfarms.com, or you can find us at 7528 Manitou Dr. Two Rivers, WI. We are open daily in season from 9 am to 6 pm."

