

WHO'S YOUR FARMER?

CRAIG CARLSON ninepatch farm



DESCRIBE YOUR FARM

On our small family farm on 3rd Lane in the central Wisconsin township of Hamburg we are careful stewards of our land and our livestock, working to exceed organic standards. We have been farming for 15 years, and produce chicken, beef, pork, turkey, lamb, eggs, and vegetables.

TELL US ABOUT YOUR NAME

Quilters are familiar with the simple but elegant quilt design called a ninepatch, in which nine simple or plain pieces are joined together to make a patch and then the patches joined to create a quilt. On a macro scale that is what we are doing on our farm: joining a number of small enterprises (pastured poultry, grassfed beef, beekeeping, pastured pork, raising garlic, making soap) to create a farmstead that is attractive and useful. The colors in our logo reflect healthy soil and water and the green grass that is integral to our farm and joins all the pieces.

And, of course, there's the fact that we have nine children!

WHAT IS YOUR HOPE FOR FARMING?

I hope the word keeps getting out about local food. Most often tragedy or illness is what gets people asking about their food.

WHERE CAN CUSTOMERS FIND YOU?

On Saturdays in Summer I am at the Wausau Area Farmers Market. In Winter I am at the Wausau Winter Market on Saturdays.

Website:

www.ninepatchfarm.blogspot.com

Facebook:

www.facebook.com/pages/Ninepatch/73314850801

RECIPE: LEMON THYME CHICKEN

INGREDIENTS:

- 3 Tablespoons kosher salt
- 1 1/2 teaspoons black pepper
- 2 Tablespoons chopped fresh thyme, reserved (keep stems)
- 1 Ninepatch chicken
- 1 lemon, quartered
- 4 cloves garlic
- 3 Tablespoons unsalted butter, melted

DIRECTIONS:

Mix first 3 ingredients (into a rub); place chicken on rack. Spread with rub. Cover and refrigerate for 8 hours or overnight. Heat oven to 400 degrees. Put lemon, thyme stems, and garlic in cavity of chicken. Put melted butter on outside of chicken. Baste chicken every 20 minutes with butter, then juice from chicken. Bake chicken for 1 to 1 1/2 hours. Tent with foil for 10 minutes, then carve.