

WHO'S YOUR FARMER?

PAT SENORASKE

hiddenview acres farm



WHERE IS YOUR FARM LOCATED?

Our family farm is located 1 mile east from Edgar on Thomas Hill Road, and then a 1/4 mile north on Blue Jay Lane.

Address: 4302 Blue Jay Lane, Edgar, WI 54426

DESCRIBE YOUR FARM

We own approximately 49 acres of land, with the most beautiful view (at least to us). We breed and sell quality Boer Meat Goats, and we garden about 4.5 acres of fruits and vegetables. Our main goal is fruit such as strawberries, blueberries, raspberries, and blackberries. However, we cannot resist growing anything and everything we can.

WHAT BROUGHT YOU INTO FARMING?

I was born and raised on a farm and then met my husband of 40 years and continued to farm with him. I was involved in a car accident that has left me with some physical restrictions, therefore was unable to find employment outside the farm after my husband passed away. I turned back to what I know best--gardening! Farming and gardening is a great way to live. My daughter, Shelly, lives with me on the farm now and is a great help.

WHAT DO YOU LOVE MOST ABOUT FARMING?

The freedom to be your own boss. Farming is not an easy job, but it is so rewarding. I grow what I eat, and it tastes soooooo good!

WHAT IS YOUR HOPE FOR FARMING?

That the family farm would come back. The values and skills our children learn from being raised on a farm are priceless. My hope for local food is that vendors selling their products stay honest with consumers and really grow what they say they do. Nobody can put a price on honesty and hard work.

WHERE CAN CUSTOMERS FIND YOU?

- Tuesday Mornings: Clark County Farmers' Market, Abbotsford
- Tuesday Afternoons: Athens Farmers' Market, Athens
- Wednesdays: Stratford Farmers' Market, Stratford
- Thursdays: On our farm- please call 715-615-1333
- Fridays: Edgar Farmers' Market, Edgar

RECIPE: PIGS IN A BLANKET

INGREDIENTS:

1-2 Large Dutch Flat Head Cabbage
4 lbs ground beef
4 cups instant minute rice
1 large sweet onion
1 lb hickory smoked bacon
1 stick butter
Salt, pepper, garlic, and beef bullion to taste

DIRECTIONS:

Clean and core cabbage and blanch in boiling water. Brown the ground beef and drain. Add onions to beef until tender. Cook rice and set aside. Peel leaves off cabbage head. Mix ground beef and rice together and season to taste. Take large spoonful of beef mixture and wrap a cabbage leaf around. Wrap uncooked piece of bacon around the cabbage wrap. Place all completed wraps in a roaster pan, cover, and cook at 350 degrees until bacon is fully cooked.