

WHO'S YOUR FARMER?

TENZIN & STACEY BOTSFORD

red door family farm



DESCRIBE YOUR FARM

I live on our 36 acre farm with my wife, Stacey, and our two daughters. Red Door Family Farm is located five miles north of Athens, WI. We have a diversified farm, transitioning conventional cropland into organic meats, fruits, and vegetables. Instead of pesticides and herbicides, we use floating row cover, crop rotation, manual weeding, and other methods to cultivate high quality produce. We have a CSA program that we started in 2015. A CSA is a direct food-to-consumer relationship, connecting people with their food source by sharing in the risk and enjoying the bounty. We also have pastured-raised chickens and wood-fire maple syrup.

WHAT BROUGHT YOU INTO FARMING?

We were not born into a farming family like some of the farmers in our county. Stacey and I were looking for a good way to contribute to our community and farming was an interest of ours. We did an apprenticeship and learned by working on other farms until we were ready to start farming on our own.

WHAT DO YOU LOVE MOST ABOUT FARMING?

What we love most about farming is bringing good food to people and the connection we have with our community. It feels good to know that the hard work we put into farming is contributing good into our community.

WHAT IS MOST DIFFICULT ABOUT FARMING?

The most difficult thing about farming is the unpredictable things that are out of your control, like weather. Also, your physical state such as injuries, which can be scary.

WHAT IS YOUR HOPE FOR FARMING?

Our hope for farming is that people in our area will be able to fully appreciate all central Wisconsin has to offer in providing healthy, local foods to our communities.

WHERE CAN YOU BE FOUND?

Wausau Winter market on Saturdays
Website: reddoorfamilyfarm.com
Facebook: Red Door Family Farm page
reddoorfamilyfarm@gmail.com; 715-409-1738

RECIPE: Mom's CSA Coleslaw

INGREDIENTS:

Grated veggie options: Kohlrabi, carrot, cabbage, Chinese cabbage, broccoli stems, onion, green pepper, cooked potato, celery, celeriac, rutabagas, turnips, bok choy, radishes, and all other types of hard veggies.

"Plus" options: Apple slices, raisins, dried/fresh cranberries, nuts, cilantro, or parsley.

DIRECTIONS:

Boil together 1 cup vinegar and 1-2 cups sugar or maple syrup for 1.5 minutes. Cool, then add 1 cup oil and 2 tbsp celery seed. Can keep this in the fridge, then stir in grated veggies just before serving.

*Optional, add dressing to equal parts mayo and whip together before adding to veggies.