

## WHO'S YOUR FARMER?

# ANDREW LONSDORF silver creek orchards



### DESCRIBE YOUR FARM

I farm alone five miles north of Wausau off of Hwy K. I will officially be a Certified Organic orchard this next season. I have 260 trees on my orchard. I have 30 different types of apples, plums, cherry, and pears.

### WHAT BROUGHT YOU INTO FARMING?

I got into farming through our family business.

### WHAT DO YOU LOVE MOST ABOUT FARMING?

What I love most about farming is being able to sell good quality products to the residents of Marathon County at a fair price.

### WHAT IS MOST DIFFICULT ABOUT FARMING?

The most difficult thing about farming is bad weather. Also, because I use organic practices keeping the pests and weeds away is a challenge.

### WHAT IS YOUR HOPE FOR FARMING?

My hope for farming is that more people would come to the farmers' markets and buy fresh local foods that keep them healthier. I hope that people would be provided access to healthy foods at the farmers' markets that they otherwise would not have had access to.

### WHERE CAN YOU BE FOUND?

I am at the Wausau Summer Market on Wednesdays and Saturdays. I am at the Wausau Winter Market on Saturdays.

Facebook: Silver Creek Orchards

### RECIPE: BEET AND APPLE SALAD

#### INGREDIENTS:

2 apples  
4 celery stalks  
1 shallot minced  
1 lemon  
1 beet  
1 tsp sugar  
3 tbsp chopped walnuts  
3 tbsp olive oil  
Salt & Pepper  
Leafy greens

#### DIRECTIONS:

Toss thinly sliced apples, thinly sliced celery stalks, and minced shallot in a bowl with the juice of one lemon. Peel beet, then slice into matchsticks and add to the bowl. Toss in sugar, chopped walnuts, olive oil, and salt & pepper to taste. Let stand 10 minutes, then serve on a bed of leafy greens.