

WHO'S YOUR FARMER?

ROGER BALLERSTEIN RB Gardens



DESCRIBE YOUR FARM

I farm by myself, with a few German Short-hairs to keep me company. My 6,000 sq. foot garden is located in downtown Edgar in central Wisconsin. I use all organic practices and produce a wide variety of vegetables such as garlic, onions, kohlrabi, sauerkraut, beets, beans, and squash. I am starting to explore getting a licensed kitchen, and I can a lot of the produce I grow.

WHAT BROUGHT YOU INTO FARMING?

I was born and raised on a farm. Now that I am retired, I enjoy farming and am passionate about the produce that I grow.

WHAT DO YOU LOVE MOST ABOUT FARMING?

What I love most about farming is being able to see all of the produce grow and then getting to eat it. I love using organic practices, and I won't go any other way.

WHAT IS MOST DIFFICULT ABOUT FARMING?

Keeping up with all the weeds!

WHAT IS YOUR HOPE FOR FARMING?

My hope is that more people will get involved with growing and consuming local food through gardening and farming. I do not sell anything I would not eat myself, and I inspect my produce one piece at a time.

WHERE CAN YOU BE FOUND?

I sell my produce at the Edgar (Fridays) and Athens (Tuesdays) farmers' markets and plan to again during the 2016 summer season. I will also sell directly from my home by appointment.

Phone: 715-352-2754

RECIPE: Sauerkraut Casserole

INGREDIENTS:

1 quart of my spaghetti sauce
1 quart of my sauerkraut
1.5 lbs. of ground beef
About 1/4 cup brown sugar (to taste)
1/2 cup Minute rice
1 large can of diced tomatoes (drained)

DIRECTIONS:

Mix all of the above ingredients together and put into a crock pot. Cook on high for 4 hours.