

# WHO'S YOUR FARMER?

## Chad Kranski

### Chad's Homegrown Produce



#### DESCRIBE YOUR FARM

I farm with my father, Woody. Our farm is located at 2720 BJ Court in Stevens Point, WI. You can contact us at the number 715-498-9297. We have a 2.5 acre farm where we grow a variety of produce. We grow 9 kinds of peppers, 6 varieties of tomatoes, sweet peas, sugar snap peas, green beans, several varieties of pickling and regular cucumbers, asparagus, potatoes, raspberries, apples, plums, blackberries, and strawberries. All of this is grown right on our farm.

#### WHAT BROUGHT YOU INTO FARMING?

We were introduced to farming from other local farmers that live close by. They gave advice on how to take care of the land, how to grow crops, and things to watch for. I worked on other farms for two years to learn. I do most of the soil work by hand or with a tiller--I am able to rent a tractor if it's needed. We don't use any pesticides, except for an outside perimeter that is sprayed at least 15 feet away from the produce.

#### WHAT DO YOU LOVE MOST ABOUT FARMING?

What I love most about farming is raising vegetables that I can watch grow and know that people can enjoy eating them.

#### WHAT IS MOST DIFFICULT ABOUT FARMING?

The most difficult things about farming are the long hours and the unpredictable weather.

#### WHAT IS YOUR HOPE FOR FARMING?

My hope is that more people will eat food that is healthy for them. I want to provide great tasting and naturally grown produce to people.

#### WHERE CAN YOU BE FOUND?

We sell our produce at the Stevens Point farmers' market on Tuesday evenings at the Ruth Gilfry Building parking lot since July. We also sell at the Weston farmers' market on Tuesdays and Saturdays until the end of October.

#### WHAT IS YOUR FAVORITE FOOD THAT YOU PRODUCE?

My favorite food from our farm is our tomatoes.

#### RECIPE: Rosemary Tomato Salad

##### INGREDIENTS:

1/4 cup extra virgin olive oil  
2 tbsp rice wine vinegar  
1 sprig fresh rosemary, finely chopped  
1/8 tsp dried oregano  
Kosher salt and black pepper to taste  
3 large tomatoes, quartered  
3 small tomatoes, quartered

##### DIRECTIONS:

Whisk together the olive oil, rice wine vinegar, rosemary, and oregano in a large bowl. Add small and large tomatoes and toss until evenly coated. Cover and refrigerate until chilled (10-15 mins). Season with salt and black pepper. Toss again before serving. Source: allrecipes.com