

# WHO'S YOUR FARMER?

## Andrew Anderson

### Treasure Hill Family Farm



#### DESCRIBE YOUR FARM

I farm with my wife and two sons. Our farm is located eight miles north of Stratford, WI. We bought our farm in 2009. We own 155 acres where we grow beets, potatoes, onions, cucumbers, and apple trees to make our apple sauce. We have dairy cows, chickens for eggs, and five farm dogs. We tap about 400-500 trees to make maple syrup and have 12 bee hives for honey.

#### WHAT BROUGHT YOU INTO FARMING?

I grew up farming near Spring Green, WI. Before moving to central Wisconsin I had a dairy farm near Sturgeon Bay.

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

What I love most about farming is the freedom of being your own boss. You can have your own house and your own rules and ways of farming.

#### WHAT IS MOST DIFFICULT ABOUT FARMING?

The pay isn't that great but I farm because it's a passion of mine.

#### WHAT IS YOUR HOPE FOR FARMING?

My hope is that more people will eat food that is healthy for them. We have GMO-free feed for our chickens, and you can tell the food we grow just tastes better.

#### WHERE CAN YOU BE FOUND?

I sell my produce at the Aspirus farmers' market on Thursdays and the Big Bull Falls farmers' market on Saturdays.

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

My favorite food from our farm is the eggs our chickens lay.

#### RECIPE: Loaded Scrambled Eggs

##### INGREDIENTS:

1 red onion, chopped  
1 bell pepper, chopped  
2 tablespoons olive oil  
Kosher salt and black pepper  
8 large farm eggs, beaten  
3/4 cup grated Cheddar cheese  
1 cup halved cherry tomatoes  
1/3 cup finely chopped flat-leaf parsley

##### DIRECTIONS:

Heat the olive oil in a large nonstick skillet over medium heat. Add the onion, bell pepper, 1 tsp salt, and 1/2 tsp pepper. Cook, stirring occasionally, until tender (12-14 mins). Add the eggs and cook, stirring frequently, until eggs are just set (1-2 mins). Add the cheese and cook, stirring, until melted (1-2 more mins). Remove from heat and stir in tomatoes and parsley.

Source: [www.realsimple.com](http://www.realsimple.com)