

WHO'S YOUR FARMER?

Chuege Thao Family Farm



DESCRIBE YOUR FARM

I farm with my wife and family. Our farm is located three miles north of Ringle, WI. We have been farming for over 20 years since 1995. We own 78 acres of land that we share with a neighbor farmer. We grow our flowers and vegetables on 5-10 acres of that land every year. We grow many kinds of vegetables such as zucchini, eggplant, squash, peppers, beans, carrots, potatoes, and kohlrabi.

WHAT BROUGHT YOU INTO FARMING?

We grew up farming in Laos, and we kept farming because we enjoy it. First we make sure to provide for our family and then we sell to others.

WHAT DO YOU LOVE MOST ABOUT FARMING?

What we love most about farming is watching our flowers bloom and cutting flowers outside in the fresh air. We just enjoy farming and it makes us happy.

WHAT IS MOST DIFFICULT ABOUT FARMING?

The most difficult thing about farming is we didn't get to go to school for farming. So, we have to learn the hard way by trial and error. We learn from problems so we can do better the next year.

WHAT IS YOUR HOPE FOR FARMING?

My hope is that children will keep farming for future generations. As I retire I hope to transition my farming into more of a hobby.

WHERE CAN YOU BE FOUND?

We sell on Wednesday and Saturdays at the Wausau Farmers' Market, as well as on Thursdays at the Aspirus Farmers' Market.

WHAT IS YOUR FAVORITE FOOD THAT YOU PRODUCE?

My favorite food from our farm is all of our vegetables.

RECIPE: Sugar Snap Pea Stir Fry

INGREDIENTS:

1 lb fresh sugar snap peas
2 tsp canola oil
1 garlic clove, minced
2 tsp minced ginger root
1.5 tsp balsamic vinegar
1.5 tsp soy sauce
1 tsp sesame oil
Dash cayenne pepper
1 tbsn minced fresh basil
2 tsp sesame seeds

DIRECTIONS:

In a large nonstick skillet or wok, saute the peas in canola oil until crisp. Add the garlic, ginger, vinegar, soy sauce, sesame oil, and cayenne; saute 1 minute longer. Add basil; toss to combine. Sprinkle with sesame seeds.

Source: www.tasteofhome.com