

WHO'S YOUR FARMER?

Yee Xiong Xiong Gardens



DESCRIBE YOUR FARM

I farm with my husband and our children and their children, we have a very large family! We farm at three different locations, near St. Clare's Hospital and two locations by Hwy 52 in Central Wisconsin. We have been farming for over 20 years. We grow a large variety of flowers over two acres, such as gladiolus, sunflowers, snapdragons, and more. We also grow many vegetables like tomatoes, cucumbers, squash, pumpkins, garlic, and melons.

WHAT BROUGHT YOU INTO FARMING?

We used to farm ginseng but transitioned into flowers and other produce. I have always enjoyed gardening and had a green thumb. People started asking for my vegetables more and more so I decided to sell them at the markets.

WHAT DO YOU LOVE MOST ABOUT FARMING?

What we love most about farming is having our big family all together. It's fun to hang out on the deck after a long day of farming. It is fun even while you work when you are in good company.

WHAT IS MOST DIFFICULT ABOUT FARMING?

The most difficult thing about farming is getting all of our vegetables prepared for the market. We have so many varieties and amounts that it is very time consuming. We pick all of our produce fresh the day before the market. We wake up at first light around 5:00am and work all day to prepare.

WHERE CAN YOU BE FOUND?

We sell on Wednesdays and Saturdays at the Wausau Farmers' Market.

WHAT IS YOUR HOPE FOR FARMING?

My hope is that people will become more aware of the farmers' markets and help support their local farmers.

WHAT IS YOUR FAVORITE FOOD THAT YOU PRODUCE?

My favorite food from our farm is all of our vegetables. The kids especially love carrots and green peppers.

RECIPE: Carrot & Green Pepper Salad

INGREDIENTS:

1 lb carrots
1 medium onion, finely chopped
1 green pepper cut into strips
1/2 cup sugar
1/4 cup olive oil
1/3 cup vinegar
1/2 tsp dry mustard
1/2 tsp pepper
1/2 tsp salt

DIRECTIONS:

Cook carrots in boiling water about 8-10 minutes until tender/crisp (not soft). Drain. Add onions and green peppers. Mix together the rest of the ingredients and pour over the carrot mixture. Cover and refrigerate over night.

Source: <http://www.food.com>