MaryJane's Cluck

Monthly Sisterhood Newsletter ... where the braggin' begins!

Colotful Fall

September 2010

Life made us FRIENDS, MaryJanesFarm made us SISTERS!

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Hello from Sister #1

The Meaning of Sisterhood

I've never been that fond of travel. More specifically, I'm fond of home, where my feet stay firmly planted, but I surprised my family recently by planning a week-long Sisterhood trip to Georgia and North Carolina, alone, without my traveling companion, my daughter Meggie.

It all started with a trip to Michigan in May. More than two years ago, we got the crazy notion to hold a Christmas-tree decorating contest, with the winner getting a rag-rug making class taught in person by my daughter and me. When Meggie got caught up in the business of having babies, I thought of every delay possible, until my WORD was threadbare and in serious jeopardy of being discarded. I went. Some 40 women showed up, and I haven't been the same since.

Love. Hope. Inspiration. Hugs. And FOOD! (Of course, farmgirls have that down.) But I came home UP. Very up and wanting more.

First, I dropped in on the Georgia Farmgirls. Click **here** to see their website. Do you believe they rent their own building (er, henhouse)? The session I attended was about food preservation, and we ended our class by eating locally made gelato. (Can't preserve that.)

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That evening, I dined with another group, and believe me, I didn't want the evening to ever end.

I'm not sure I can explain this change in me, but it has something to do with reaching a point in my life where I've accomplished most everything on my bucket list. My ambitions have morphed into something else, something less driven, something cozy, something loving and huggable. I want to be with my grandbabies more, my animals, my sisters. To see the world through the eyes of the farmgirls I meet is one mighty pair of rosecolored glasses.



After that, I met in person, for the first time, our City Farmgirl. That woman just makes my heart ache, I love her so much. She gave me a special treasure, a Buddhist prayer wheel. Spinning it invites compassion.



From there, I flew to Charlotte and met another Mary Jane! Check out the live centerpiece on the table. The food came from an organic restaurant called New South beyond divine and the evening was hosted by the sweetest, dearest woman on Earth. I'll be seeing her and her mother again in Minnesota this month. One of their Farmerettes, who is obsessed with horses, sings Italian opera. (Have you ever met a teenage girl who sings Italian opera?) Jaw dropping.

The Urban Farmgirls were next. They gentrified a city neighborhood in Charlotte. The abandoned houses they took over are adorable now—adjoining backyards with shared gardens, lots of porch gatherings, flowers, and obviously, cans of paint. That first brave soul, who camped out in a house with the windows knocked out, said, "I *did* keep all the lights on for the first few weeks."



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One evening, inspired by a project in my *Outpost* book, they wrapped duct tape around their wrists, wrong side out, and walked around

their neighborhood making bracelets from the lovely flowers they'd planted.

Then on to Hickory for a meeting with a group of homeschooling moms to attend their first chapter

gathering—a starfish school of sorts (next page). Two of the women from the Georgia meeting drove nearly four hours to feel the love again. (One of them runs the Georgia Farmgirls Farmerette program.)

On the way home, my flight was canceled. (It came to a screeching halt as it raced down the runway—the pilot announcing a light had just come on). I missed all my connecting flights and spent the day in an airport, but you know what? I had a big smile on my face. I didn't care one bit. I've done it all, seen it all, and been loved. What else is there? For me, more sisters to meet and connections to make, and if that means I have to log a few extra miles, I'm there!

Maryane

P.S. There is one more thing on my list now, thanks to KarrieAnn. I have to match her Sisterhood badge. Every thread of fabric on her badge, even the background, was embroidered! And Violetrose, yours was beyond amazing also. I was so inspired, I started a new badge the next day in my hotel room. That's the other great thing about travel: I get plenty of alone time with just a needle and thread.



"THE STARFISH STORY"

One day a man was walking along the beach and saw a little boy in the distance. As he got closer, he realized the boy was picking up something and throwing it into the ocean. He then noticed that the tide had gone out and thousands of starfish were left dying in the sun. Approaching the boy he asked, "What are you doing?" The child replied, "I'm rescuing starfish. The sun is up and the tide is going out. They'll die soon if they don't get back into the water."

The man thought of the futility of the boy's efforts and said, "Son, don't you realize that there are miles and miles of beach and thousands of starfish? You can't possibly make a difference, there are too many!" After listening politely, the boy smiled and bent down to pick up another starfish and threw it into the surf.

> He said, "I made a difference to that one."



each other

According to MaryJane, the seven aspects for living the farmgirl life are: EACH OTHER | FARM KITCHEN | GARDEN GATE | STITCHING & CRAFTING ROOM | MAKE IT EASY | OUTPOST | CLEANING UP EACH OTHER with Megan Rae To earn a Sisterhood badge in our EACH OTHER category, CLICK HERE



Megan Rae (Sister #2) grew up "on the farm"-MaryJanesFarm. She attended Gonzaga University and received a bachelor's degree in Journalism. After marrying her college sweetheart, they moved to Kansas and bought their first home on a cobblestone street. Her love for writing, editing, and well, her Mom, finally brought her back to the farm. Raising her 3-yearold and 1-year-old farmgirls and working alongside her husband, mother, and family is the perfect lifestyle mix for Megan. She rounds it out with travel across the country to visit her five dearest college girlfriends who she loves with all her heart (they've all been in each other's weddings), her stepsister in New York City (the perfect excuse to slip into a pair of stilettos), and one of her favorite farmgirls that she met when she lived in Kansas (scheduled around working the cows, of course).

"In Between" Month

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September is always that "in between" month. You're feeling melancholy that summer is over, yet it's usually still warm enough to be summer again on any given day. It's time to pack away the swimsuits until next year; time to switch gears and get excited about those few short weeks of fall up ahead. I say "few" short weeks because they're my favorite and never seem to last long enough for me.

So, it's put away-the-lawn-chairs and clean-the-house-time again (since we're about to be inside more). But September means *maybe* just one more camp trip over a long weekend? Maybe one more quick trip to connect with folks we were sure we'd see *this* summer? One more day of naked babes running through the sprinklers? One last carefree breakfast on the patio? One last impromptu dinner at the municipal swimming pool?

However, it also means the beginning of party-planning season. For us, we start with my birthday in October. We're already brainstorming a costume party for Halloween this year. Then there are more birthdays and Thanksgiving, Christmas, and New Year celebrations. Who's traveling to whose house for what holidays? How can we maximize seeing the most family and friends and have the most time to relax and enjoy our two kids and our cozy home?

I'm not quite yet ready to say goodbye to summer, but the marvelous wonder of seasonal change is up ahead—an opportunity to be perpetually in a state of anticipation because whatever it is, is forever too short.



farm kitchen

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Alyson Oüten (Sister #100) is a farmgirl, trapped in a cosmopolitan career. In addition to gardening, she digs deep into stories with her investigative shovel as a television news reporter in Boise, Idaho, and has won two Emmy awards. Alyson lives in a 1910 Craftsmanstyle bungalow in downtown Boise. She spends as much time as possible cooking for friends and preening and pruning her cottage garden. Alyson is a regular guest at our wall-tent bed and breakfast, where she soaks up our little piece of paradise in a bath under the stars. "I found heaven!" she says.



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Cheapskate!

I am genetically predisposed to bargain-hunting. I trace my thrifty roots back to my grandmother, who has, literally, used so many coupons at the grocery store that they paid *her!*

I'm not *that* good, but I do clip coupons, cross-reference those coupons with in-store flyers, and strategically plot my shopping course.

Produce:

But, let's be honest ... there aren't a lot of coupons for organic produce in your Sunday paper. One thing I do to save money is buy beets and turnips with the healthy leaves still attached. You can double your purchasing power by cleaning and sautéing those delicious, tender greens.

When I'm shopping for salad-fixings, I buy hardier greens such as curly endive instead of more fragile lettuces. It lasts longer in the fridge and is much more forgiving when I brown-bag it to work and make my salad the night before.

Flower Power:

Just because you're "cheap" doesn't mean you can't have fresh flowers. The gerbera daisy is my favorite, but it's fairly pricey and perishable. The top-heavy flower has difficulty drinking enough water through the stem to sustain itself long term in a vase. But ... if you cut the stems off and float the gerberas in a bowl of water, they can last more than three weeks! I consider that a good investment.





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Creative solutions:

One of the things I most admire about MaryJane is her incredible resourcefulness. How many times have you seen something in her magazine and said "Why didn't I think of that?"

Well, I may finally be learning. I've needed new curtains in my bedroom for several years. The airy, white sheers I'd originally hung let in too much light at night. But my vintage windows are wide and low ... they need four traditional curtain panels to span the space (expensive!), and then they require hemming.

Well ... tah dah! I bought two colorful cotton shower curtains instead. They are extra wide, short, easy to hang, and \$29 apiece. But of course, I had a \$10 coupon, so make that \$24 apiece!

Grandma will be so proud!

Creative Solutions



farm kitchen

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Featured Recipe

"Saving Some Green" Greens

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2 slices thick bacon 2 bunches fresh greens, rinsed, drained, and chopped ¹/₄ cup grated parmesan cheese salt and pepper to taste

Fry bacon over medium-high heat until crispy. Transfer to a paper towel and set aside. Remove most, but not all, of the bacon grease from the skillet. Reheat the skillet and add the chopped greens. Cook until wilted. Remove from heat; add



parmesan cheese, salt, and pepper. Crumble bacon over the top. Serve as a side dish or add to pasta for a simple, nutritious entrée.

For amazing nutritional facts about beet and turnip greens and many other types of foods, **click here** to visit the website *Self Nutrition Data: Know What You Eat.*

In cooking, as in all the arts, simplicity is the sign of perfection.
-Curronsky



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garden gate

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Mary Ann Newcomer, (Sister #246) is a MaryJane Farmgirl, living in Boise, the capital of Idaho. Her great grandparents' homestead was established in 1899 on the Palouse prairie and is still in the family. She learned to cook, garden, can, and sew with her grandmother. Never without a garden or, at the very least, a shelf of plants in an apartment, she followed her passion to become an Advanced Master Gardener, a director of the Idaho Botanical Gardens, and a scribe, scout, and speaker for all things gardening.

... Farmers are good people.
Gardeners are good people too

they nurture life
and offer hope for
the world. *y*

- Andy Rooney

A Fresh Start In The Garden

For just a moment—say, as long as it took to get from the clothesline back into the house it was there. I could smell it. Ohhhhhhhhh, I could smell it. My heart skipped a beat. Could it be? So soon? Please, oh, please, oh please!

The smell of autumn. That high note on the air around you. For just a flash, the dry, dusty, heated atmosphere gives way to the clear, fresh smell of fall. Maybe it's wishful thinking, but sooner or later, as the days shorten a bit and the sun gets off its high horse and slides a little lower and to the side, it will be here. Autumn, sweet autumn.

I've placed my order so I'll be ready for the annual pickling event at Ranch du Bois: 20 pounds of little pickling cukes and some fresh dill from the farmer who knows to expect me the last week in August. I'll pick up 10-20 pounds of peaches at the peak of perfection for ready-made peach pie and cobbler filling (it goes in the freezer). The next round will be another 20 pounds of slightly larger cucumbers, some colorful bell peppers, and fresh onions for the first round of bread-and-butter pickles. The house will reek of vinegar and garlic, and that cloud will give way to the warm aroma of cinnamon and peaches. I say that's all good. Then more vinegar and maybe another round of apples and cinnamon. For this years canning projects, we've designed cute labels for Sisterhood members in three different sizes. Print them directly onto label paper or print on plain paper and take to your local copy shop. Click here to download.

And while the temperatures dip just a little bit, I have the heart to go out again and deal with the garden—by now, chewed to bits by hoppers and weevils. Everything gets a good, crisp haircut, a big drink of water, a fresh round of mulch, and a salute for surviving another summer.

I'll pour a big glass of iced tea, find a spot in the shade, and grab my notebook, pen, and all the new bulb catalogs. A fresh start in the garden, like a new school year, is just a clean sheet of paper in front of us.

stitching & crafting room

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Rebekka Boysen-Taylor. (Sister #40) was born in Spokane, Washington, right around the time Mount St. Helens blew her top. She studied Geography at Portland State University and taught grade school in the Bronx and inner-city Los Angeles. She lives with her family on the Palouse. As a stay-at-home mama to two organically growing little ones, Rebekka rounds out her organic lifestyle by volunteering at the Moscow Food Co-op, working as an instructor for MaryJane's Pay Dirt Farm School, embracing a DIY ethic, winning blue ribbons at the county fair, and living simply.

Make-Do Curtain Rods

When we bought our house, I was seven months pregnant with my second child and needing to nest in the worst way. On a shoestring budget, I needed to cover our windows without sacrificing style. When it comes to curtain rods, we usually think of a purchased metal rod with fancy finials. I like natural materials, and since we are not sure if this is our forever house, I was not willing to make a big investment.

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In my daughter's room, I used lengths of bamboo meant for the garden as the curtain rods. I hung store-bought, tab-top curtains, and for a little extra style, I stitched cream-colored pom-pom trim along the top edge. Adjustable curtain-rod brackets hold the bamboo rods perfectly. These brackets are inexpensive, and I used three for double windows and two for a single window.

Our laundry room curtains are two vintage pillowcases that were just too thin to use on pillows, but have the most amazing lace along the bottom. I cut small holes to slip the rod (a beautiful birch branch knocked into our yard during a windstorm) through on opposite edges of the pillow case. The branch fit perfectly in the brackets from the previous plastic mini blinds, so there was nothing to buy.

In my kitchen, I have a piece of old linen edged in lace hanging on a simple tension rod using metal curtain clips. With the addition of "s" hooks, it also serves as a place to hang my cheese grater and rolling pin. You can attach bent cutlery or old doorknobs to your wall in place of curtain tie backs, or just make a loop of nice ribbon and attach it to the wall with a nail or small hook.

When it comes to home improvements, less is often more. Keeping things simple and thoughtful gives your projects an authentic feel. Try to stay out of stores for a bit when you first identify a need in your home and see if you can improvise with items you already own. You will be amazed at all the materials you have that can be repurposed.

Ideas are like stars. They fall from the sky, they run 'round your head—they litter your sleep as they beckon, they teach you to fly without wires or thread—they promise if only you'd let them. Celestial companions 'til morning's first lark; ideas are like stars. ?? — Mary Chapin Carpenter

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stitching & crafting room

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make it easy

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Shery Jespersen (Sister #753) is a Wyoming cattle rancher who's been horsecrazy all of her life. Shery is a leather and lace cowgirl. Her other interests include "junktiques," creating eclectic "make do" arts and crafts, collecting antique china, and cultivating mirth.

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We are at our very best, and we are happiest, when we are fully engaged in work we enjoy on the journey toward the goal we've established for ourselves. It gives meaning to our time off and comfort to our sleep. It makes everything else in life so wonderful, so worthwhile. **??**

Flea-market Bracelet

Some of us are "savers." We're hard-pressed to throw *any*thing away if there is *any* chance that the item might be re-purposed or recycled. I come from a long line of savvy savers (four generations that I know of). Our elders saved jars, tins, and paper cigar boxes as containers for other things they wanted to save. If you've ever bought a good "dollar box" at an auction or flea market, you know that a myriad of treasures can hide in old containers. They might be filled with wooden spools of thread, silk ribbon, crochet trim, pop-bottle caps, shoelaces, old marbles, or a motley crew of vintage buttons. The latter is what we're going to use to embellish a folksy, leather bracelet.

This fun wardrobe accent is a natural side-dish for jeans or dress-up. The bracelet shown uses a mix of colors, but using a color theme is fun too. Gather a passel of pinks or round up a herd of reds. How about lots of little mother-of-pearl buttons? This bracelet takes one hour to create. In an evening, you can make a handful of fun, inexpensive, and chic handmade gifts.

Supplies:

small strip of thin leather (about 1" x 10") 12–14 vintage buttons small scissors large needle pearl cotton floss tape measure needle-nose pliers

The How-To:

- Measure your wrist. The bracelet should measure about 1" longer than your wrist. (My bracelet measures ³/₄" x 8¹/₄" and I have an average-size wrist.) You could make a wider bracelet, but if you do, choose a larger closure button so that the leather won't roll.
- 2. Cut your bracelet out from the leather strip, rounding the ends. You might want to trace straight lines on the wrong side of the leather for better accuracy.



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– Earl Nightingale





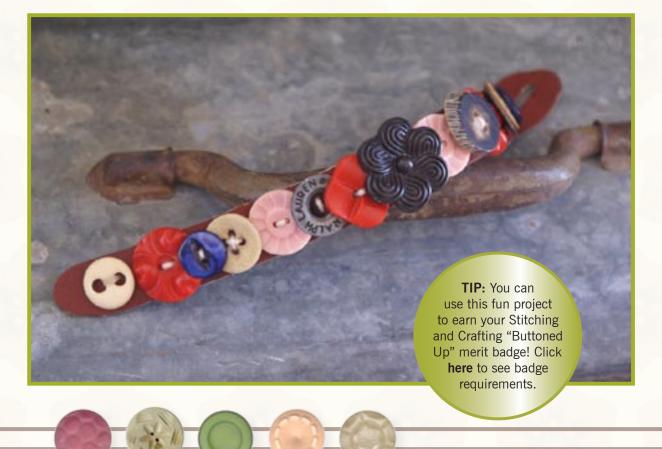
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MAKE IT EASY with Shery Jespersen To earn a Sisterhood badge in our MAKE IT EASY category, CLICK HERE

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- 3. Choose your closure button. Cut a slit in the leather that is the same measurement as the button width. The hole should be about 1/4" from the end. I prefer very small, very sharp sewing scissors.
- 4. Now, arrange the buttons on the bracelet the way you wish. Bear in mind that after a shank button, a flat button slips under it nicely. You want the buttons to overlap and lay under each other—close, but not crowded. (Refer to the photo.)
- 5. Slide the buttons off carefully, in order. Now sew them on, beginning with your closure button. If you have a focal button, sew it on next. Then sew one side of your buttons in place, stop, and make a stout knot on the underside of the bracelet. Repeat on the other side. Here is where you'll need the needle-nose pliers to pull the needle through the leather. Make sure each button is good and snug. Knot the ends to finish.







Irene Wolansky (Sister #1144) is the Marketing Director at Mountain Rose Herbs. Born and raised on the Oregon coast, Irene spent her childhood learning about beekeeping, growing and preserving fruits and vegetables, building forts in the forest, and going on adventures with her dog. She has many interests, which include making her own body care products, mushroom harvesting, gardening, arts and crafts projects, nature photography, mead and beer making, camping, herbal medicine, baking, traveling, hiking, and spending time with her boyfriend and friends. Click here to visit Mountain Rose Herbs on the Web.

The Ancient Art of Herbal Mead

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I was first introduced to the magical ways of mead last summer when a friend invited me over to his home for a brewing lesson. He showed me how to combine plums he had picked that very morning with raw local honey and yeast for what would slowly develop into a delicious alcoholic beverage. I was enchanted! Within weeks, happily fermenting concoctions were bubbling away in my kitchen: peach and ginger made with luscious peaches purchased from a small local farm and raw local wildflower honey, "cyser" from freshly pressed apple cider and raw local mapleflower honey. Over the winter when fresh fruit was unavailable locally, I experimented with bilberry and elderflower and a meadowsweet vanilla mead, all made with dried botanicals from Mountain Rose Herbs and raw local honey. Now that summer is here again, I have begun crafting more delights. Blackberry mead is brewing, and so have plans for other fruitand-spice medleys within the coming months. Mead does take patience; it requires at least a full year to age properly, and it only becomes better with time. However, this only makes



sharing a bottle of perfectly aged homemade mead with friends even more extraordinary.

Affectionately called "Nectar of the Gods" or "Honey Wine," mead is not a new invention. There is archaeological evidence of mead being produced as early as 7000 BC, and written records date from 1700 BC. Although it was called by different names, fermented honey beverages were enjoyed worldwide by native cultures throughout Africa, Europe, Asia, and the Americas.

Not only is mead delicious and simple to create, it is also fairly inexpensive. A five-gallon batch will usually cost \$50–60, utilizing raw honey and organic fruit all purchased through local farms and beekeepers. This is about \$2 per bottle! If you grow the fruit and keep bees, then you can make a batch of mead for little more than the cost of the yeast. You can also make pure mead without berries, fruit, or spices—just water, honey, yeast, and yeast nutrients.

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Below is a recipe for mead made from apple cider and honey. Before beginning, I highly recommend speaking to your local homebrew store for guidance. Not only will you find their initial assistance helpful, but having friends there is priceless. I can't tell you how many times I've popped into our local shop, Valley Vintner & Brewer, for reassurance or to ask questions when fermentation doesn't go quite as expected. I also suggest the book *The Compleat Meadmaker* by Ken Shramm, and of course, there is much information available online.

Spiced Apple Cyser

Cyser is the name given to mead made from cider and honey. The addition of spices makes this the perfect warming and comforting beverage to sip during the autumn and winter months. If you create this mead now, it will be perfectly aged to enjoy during next year's Thanksgiving or Christmas dinner! It can even be gently warmed to temperatures below 170 degrees and served with a cinnamon stick or a couple of cloves or cardamom pods.

You'll Need:

- 8 Ibs raw local honey (I used raw maple-flower honey from a local beekeeper)
- 4 gallons freshly pressed apple cider (best when pressed from a variety of apples)
- 1 package yeast (There are a variety of liquid and dry yeasts available; make sure to use one designed for mead or wine.)
- 1 Ib organic brown sugar
- $\frac{1}{2}$ lb organic yellow raisins
- 1/2 Ib chopped organic dates
- 2 t yeast energizer
- 1 t yeast nutrient

water (up to 5 gallons, if needed)

organic spices: 1 cinnamon stick, 1 t whole allspice, 1 t whole cardamom pods, 3 whole cloves, 5 whole black peppercorns, 1 whole nutmeg (You can change the blend however you like, but this is one that I really enjoy.)

Equipment: thermometer, plastic food-grade fermenting bucket, 5- or 6-gallon glass carboy, fermentation lock and rubber stopper, siphon hose and racking cane, sanitizer

1. First, sanitize everything that will come in contact with your mead. You can use Star San, One Step Cleanser, or one of the other sanitizers available from a homebrew shop.





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2. Mix the cider and honey in a food-grade bucket, making sure to blend them thoroughly. Add water if needed to reach a total volume of 5 gallons. Some recipes call for boiling the honey, but this causes the honey to lose its natural antimicrobial and antibacterial properties as well as some of the delicious flavor and aromatics. If you are concerned about sanitation, then heat the cider and honey mixture to a temperature of 150 degrees and hold it there for 10 minutes.

3. Add yeast energizer and nutrient to the honey and cider blend. Stir well.

4. When the liquid is below 80°F, pitch the yeast according to directions on the package and mix again vigorously to add oxygen. (Yeast needs plenty of oxygen in order to reproduce and create a healthy fermentation.)

5. Place a tight-fitting lid on the bucket with a fermentation lock and rubber stopper attached. Check your yeast strain to see what temperatures it prefers, but most mead is best fermented in an area that is 60–75°F.

Now the magic will begin! Within 24–48 hours, you should see activity coming from your airlock. The bubbles will be vigorous in the beginning, decreasing in activity over the next couple of weeks. Once they have subsided to one bubble every 60 seconds or longer and you notice that the yeast has settled into a layer at the bottom of the bucket, it is time to transfer your mead to a carboy. Gravity is needed in this step, so place the carboy on the ground with the fermenting

bucket on a chair or stool. Using a siphon and racking cane, rack the liquid off of the yeast into a glass carboy with fermentation lock and rubber stopper. Store in a cool area such as a basement, which is the ideal place if you have one.

You can add spices anytime during the fermentation process, but I like to wait until the mead has mellowed a bit so that I can taste the spices in the mead. First, place the spices in a muslin bag and boil in a little water to sanitize. Next, allow the spice-filled bag and remaining liquid to cool completely. Add the spiced liquid and suspend the bag of herbs in the mead. Spices can easily overwhelm other flavors in the mead, so taste your mead frequently after adding them. You can also add oak chips during the fermentation to infuse notes of vanilla and oak, and to help soften the mead's overall flavor. Treat oak chips first by boiling in water and then allow them to sit for a few hours before adding. Once the signs of fermentation have subsided and the mead has cleared and is no longer cloudy, it is ready to bottle! You may have to transfer the mead a couple of times before this



happens to eliminate sediment at the bottom. Use clean and sanitized wine or beer bottles and new corks or caps (bottles may be reused, but do not reuse closures). Five gallons of mead will fill approximately 25 750-ml wine bottles or 53 12-oz beer bottles.

Don't worry if your mead tastes hot and alcoholic—those harsh flavors will subside with aging. Most important, remember to always sanitize anything that ever comes in contact with your mead to preserve and enjoy the gifts of your labor.

Cheers!



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OUTPOST with Shery Jespersen To earn a Sisterhood badge in our OUTPOST category, CLICK HERE



Shery Jespersen (Sister #753), Wyoming cattle rancher and outpost writer (rider), shares the "view from her saddle." Her longtime love is Apple Pi "Dolly" Rose, a 20-year-old Morgan otherwise known as "The Best Darn Horse in the Universe." In our Make It Easy section, Shery also shares her other love, "make do" arts and crafts.

The Ripple Effect

Wherever I go to get away from it all, the water feature (if there is one) is a highlight. Water, no matter how it is laid out in nature, is lovely to behold. Big water, little water ... blue, green, dark, clear ... all of it is a miracle. And, don't you love the sound of it? Whether it is a majestic waterfall that literally drowns out all other sounds, or gentle little ripples at a pond's edge that you can hear only if you kneel down and listen closely.

In a mountain meadow, water sings a rhythmic melody as it winds its way past old friends ... an old log, then a boulder at a sharp turn ... and as it smoothes out afterward, there is a gentle tinkling that sounds like quaking Aspen leaves look.

We live on the plains, and our water is dramatic only in a few instances. We'll get a summer deluge from time to time that makes water run down the hills and into creeks where reservoirs catch some of it. Spring thaw also creates a similar effect: the sound of rushing water. On the northern plains, rain doesn't fall as reliably as it does in other places more accustomed to regular rainfall. Our rain needs to be punctual in the spring, more so in July, and we pray for that "million dollar"

rain in August.

I really enjoy going on scenic trail rides with my girlfriends, and I try to go on "day trips" several times during the summer and fall. We live within an hour's drive of the Black Hills. So, although we live on the prairie, the woodlands are not far away, and I so enjoy a change of scenery. As I write this, I'm looking forward to meeting a bunch of friends at Fort Robinson State Park in western Nebraska next weekend. We all bring our horses and ride and "hang out" together. The park offers 22,000 acres of rolling hills, rocky bluffs, pine trees, leafy trees, and stream fishing. We always go this time of year or a tad later, and it is usually guite warm. After a ride, there is nothing more pleasant for a horse than to rest and stand in a clear, cold stream. Ahhh, yes, a little bit of heaven on earth ... good friends, good horses, good scenery.



continued ...

•• No hour of life is wasted that is spent in the saddle. - Winston Churchill

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outpost

According to MaryJane, the seven aspects for living the farmgirl life are: EACH OTHER | FARM KITCHEN | GARDEN GATE | STITCHING & CRAFTING ROOM | MAKE IT EASY | **OUTPOST** | CLEANING UP **OUTPOST with Shery Jespersen To earn a Sisterhood badge in our OUTPOST category, CLICK HERE**

continued ...

Soon, the leaves will be turning. Our prairie grasses also wear fall colors down along the creek after the first frost. The various grasses are as gold as Aspen, with streaks of blushing russet and softened shades of green. No matter where *your* quiet water sanctuary is, I'm sure you can relate. Although we're in very different settings, the tranquil feeling that "free" water imparts is the same the world over. Water moves through our entire being—physically and spiritually. I believe that is why we feel such peace when we are around or in the water. It is our own key ingredient!

Lift your glass of water with me and drink to that peace. If only it could do for the world scene what it does for us personally. Maybe one day, we will take good enough care of our world that water *can* finally run and rest in peace.

RIPPLING WATER

cleaning up

According to MaryJane, the seven aspects for living the farmgirl life are: EACH OTHER | FARM KITCHEN | GARDEN GATE | STITCHING & CRAFTING ROOM | MAKE IT EASY | OUTPOST | CLEANING UP CLEANING UP with Toni Salerno To earn a Sisterhood badge in our CLEANING UP category, CLICK HERE



Born and raised in Florida, Toni Salerno (Sister #197) left her city life as a Theatre Director/Teacher to live a more holistic, serene life in Idaho. Five years ago, she found her dream home in Troy, Idaho, and embraced the Palouse way of life. Now, Toni and her husband, Adam, and their four daughters own Clean Green, an organic cleaning service. This company specializes in chemical-free cleaning using their own line of environmentally safe products. Visit their website at www.cleangreenocs.com.

Make Mine G R E E N

Super Pet Wash

When summer comes to an end and the leaves begin to fall, we all get ready to spend more time indoors with our family and pets. But our pets have enjoyed their summer rolling in dirt, grass, and debris while romping through pastures and city roads, and upon coming into the house, they can bring in unwanted allergens, bugs, and dirt. In addition, a dog's coat can accumulate and store dust, oil, and debris. According to Dr. Richard Pitcairn, an expert in veterinary homeopathy, a dog's fur can also contain toxic and unhealthy contaminants, such as pollutants, synthetic chemicals, lint, tiny flakes of paint, and gaseous bits from automobiles. It's a good idea to wash these toxins before the dog tries to lick them off and ingests them.

Natural Epsom Sait

The remedy is to give your animal a super pet wash. Bathing a dog is an important part of dog

grooming. It is important for both health and hygiene. Plus, judging by the joyful behavior of dogs at the end of a bath, a cleansing shampoo just makes a dog feel good. Some people have professional pet baths installed in their homes, some use a bathtub, and others, like me, find it convenient to use a small child's wading pool and an outdoor hose, provided the weather is warm enough.

Regardless of the tools being used, you'll want to pamper your pet with natural pet supplies. Remember, the largest organ our pets have is their skin. Commercial pet shampoos can be loaded with chemicals, artificial ingredients, fragrances, surfactants, and other non-natural ingredients. Using these products regularly can place a heavy load on a dog's skin and fur. A natural-based shampoo can help cleanse the fur and also relieve dry, itchy skin. Thankfully, many pet stores carry a line of natural shampoos and soaps. But it is also easy and cost efficient to make your own homemade shampoos using natural ingredients that are great for your pet's bath.

continued ...



According to MaryJane, the seven aspects for living the farmgirl life are: EACH OTHER | FARM KITCHEN | GARDEN GATE | STITCHING & CRAFTING ROOM | MAKE IT EASY | OUTPOST | **CLEANING UP**

CLEANING UP with Toni Salerno To earn a Sisterhood badge in our CLEANING UP category, CLICK HERE

continued ...

Oatmeal Shampoo and Dog Wash

Oatmeal soap is great for dry, itchy skin and can bring relief from bug bites. Plus, the oatmeal soothes and moisturizes the skin, providing some ongoing protection.

- 1 cup oatmeal, ground to powdery flour in a blender
- 1 cup baking soda (optional)
- 1 t liquid Castile soap (optional, for lather)
- 1 quart warm water

Mix the oat flour and baking soda into the warm water. Stir well. Blend in the Castile soap. Wet the dog's coat thoroughly and apply shampoo liberally over the dog's coat and skin. Wait 5 minutes, then rinse thoroughly.

Rosemary Dog Coat Conditioner

This conditioner repels fleas and promotes a glossy, healthy coat.

1 pint boiling water 1 t dried rosemary (or 1 T fresh leaves and stems)

Combine water and rosemary in a small pan, bring to a boil, cover, and steep for 10 minutes. Strain and cool the liquid to body temperature. Apply to dog's coat and towel dry—no further rinsing required.

Here's a **link** for more information and additional recipes.



The Scoop from MaryJanesFarm

Indexes Now Available!

We now have a *MaryJanesFarm* Magazine Index in pdf form available for searching and downloading! The index covers issues back to MAY/JUNE/JULY 2008 (She's A Keeper). New magazines will be indexed as they are released.

CLICK HERE to download the *MaryJanesFarm* Magazine Index.

We also now have all the back issues of MaryJane's Cluck available for download on our website.

CLICK HERE to read the back issues of MaryJane's Cluck.

[TIP] Use the seach/find tool in your browser to look up keywords in the Magazine Index and the back issues of the Cluck.

Farmgirls Unite!

If you are hosting a farmgirl event, open to all farmgirls, send the event description, date, location, and contact info to **megan@maryjanesfarm.org**. Megan is going to start a calendar to keep Sisters up-to-date on upcoming gatherings.

If you're a Sisterhood member, click here to download a FREE Farmgirls on the Loose logo!

Enter your Sisterhood number; password is: FGLoose (case-sensitive)

(Fun logo ideas: frame it, use it for transfers on shopping bags, totes, and pillows, or make it into a sticker for your Airstream trailer!)





MARYJANESFARM.

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the scoop continues ...

MaryJanesFarm.TV

Head on over to **www.maryjanesfarm.tv** and check out our new Farmgirl "U" (University) Sisterhood Merit Badge videos. (Search through the list for those that are underlined—those are links to completed videos.) Also, our new "DIY Magazine Projects" has a video of paper guru Jaime Whitney demonstrating how to make beautiful paper out of junk mail as a companion to her how-to pages in the April/May 2010 issue of our magazine. And for a bit of escape, enjoy our "Farm Romance" videos.

Farmgirl "U" is for YOU—the gal who still giggles with her girlfriends and craves vine-ripened tomatoes, homemade jams, and healthier living in general. (Let's not forget simple pleasures in particular.) And you were born with enough curiosity that continuing to learn is a must. In can-do, will-do "I can do this!" fashion, we are slowly offering how-to videos that match our written Merit Badge requirements. So take heart, visual learners, we heard you loud and clear! But be patient, our list of videos-yet-to-be-completed tells us we have about a year's worth to shoot. Stay tuned! We're hard at it.

Masyane

P.S. Don't be shy! If you have a video camera, don't hesitate to put yourself, a Farmerette, or a Young Cultivator in front of it describing how a particular badge was earned. They can be sent to us on a DVD as a .mpeg file for inclusion on our **www.maryjanesfarm.tv** website (upon approval). Send them to: MaryJanesFarm/Merit Badge Videos, Box 8691, Moscow, ID 83843. Include your e-mail address and the badge earned so we can let you know when it will go live. (You still need to apply online for approval of badges, but don't hesitate to shoot vidoes of ANY badges you've earned in the past. And sorry, we can't return the DVDs you send.) Think Farmgirl "U" Tube and get those cameras rolling!



DIY Magazine Projects Make A Rag Basket Hallie and Denali demonstrate how to make a rag basket using scrap fabric.

HOMEMADE BREAD

Farmgirl Chatter

What are farmgirls chatting about? Check it out at The Farmgirl Connection link here!

A Farm of My Own: Maybe We Found Our Hobby Farm! Submitted by Fiddlehead Farm The DH and I went up to Hixton, WI, yesterday and looked at some land. It is almost 13 acres, one third hardwoods and the rest wild grasses with about 3 acres rented to another farmer that is growing alfalfa. It has the most awesome barn on it, no house. We plan on building a small log home on it. The barn is in great shape. It has a cement-block foundation with glass block windows. No rotted wood or water leaks anywhere! It is huge, with about 20 milking stalls a huge second floor with skylight windows. It also has a silo in really good shape and an attached milkhouse. There is water and electricity to the barn. Question: Do you all think that is enough land to have some goats, chickens, meat rabbits, and maybe a couple of pigs? We want it to be our self-sufficient little farm. Of course, there will be gardens, too. We want to put in an offer, but would like your thoughts first. Funny thing is ... my DH's mom and dad are both from Hixton. They grew up on farms there. Small world! Click **here** to give advice.

Across the Fence: Country Music and New Artists, Submitted by Ms_Ed

I'd like to open a discussion ... How do you hear the music of your favorite artists? How often do you adopt a new artist? Is radio your source for music? Do you ever listen to Internet radio? I'm asking because I work with a studio on Music Row. We have some great singers that need a fanbase. The Country Music Assoc. says most country fans still hear new songs on the radio as compared to Internet sites, but it's just about impossible to get air time for any but major label artists. Anybody have any suggestions on how to reach the ears of possible fans? I sure would appreciate any insight to your listening/music purchases/fan following adventures with your favorites (especially the ones who are not nationally famous). Thanks in advance. I just have to believe there are other ways to reach new fans. Join the discussion **here**.

Barnyard Buddies: Mini Cattle, Submitted by acairnsmom

DH and I are looking for our acreage in the country and in the meantime I'm trying to research what animals to raise. One of our possible places is 10 acres and I'm wondering about Lowlines, Miniature Herefords, or other miniature cattle breeds. Do any of you lovely ladies have experience with these cows? Is it possible to have a few of these on that small of an acreage? DH is opposed to sheep and goats for some reason. Any discussion on these breeds would be great. Join the discussion **here**.

Barnyard Buddies: For those that milk! Submitted by Brew Crew

Just thought I'd share this idea with the milking gals out there ... I had always tried to keep order with my jars in the fridge so I knew which ones were older and use them first. But thanks to our Daisy, we are getting so much milk, and between DH and the kids helping themselves all the time, I couldn't keep track anymore. I now date each jar with an Expo (dry erase) marker. It wipes right off, and makes it easy to know which ones to use first! Just thought I'd share in case anyone else was struggling with post-its, tape, and rubberband methods like I was ;). Click **here** to comment.



the chatter continues ...

Cleaning Up: DeClutter Pledge, Submitted by Alee

I, Alee Reid, hereby pledge to declutter my house. Objects that do not have a current use, such as extra Tupperware lids, holey socks, and clothes that are too small/big will be disposed of, recycled, or donated as appropriate.

My goal is to reduce belongings/clutter by 50% while still maintaining a comfortable, workable lifestyle. Who would like to join me? :D Click **here** to join.

Entrepreneurship: Gluten-free Advice, Submitted by bboopster

I am in the process of starting a business that would cater to those on specialty diets—glutenfree, dairy-free, diabetes, etc. For those of you that need products or would like a restaurant to go to where you can eat and not get sick, could you give me some advice? What you would like to see in a store/bakery/grocery/restaurant that would cater to your needs? Any suggestions that you can make would be very helpful. I am finishing up my business plans and looking for a location to house this venture in. I, too, had to live on a gluten-free diet 12 years ago, and it was tough. With so many more products and suppliers carrying more products I just want to know your opinion or suggestions on this subject. Thank you. P.S. I would be including a Web-based business also. Click **here** to offer suggestions.

Family Matters: Any Farmgirl Foster Moms Here? Submitted by DvilleMama

Hi all, I just had a thought today, and began to wonder if there are any other farmgirls who are also foster moms. Right now, we are only licensed for our nephew, who we're in the process of adopting. He's coming along quite nicely as a farmboy-in-training. He loves the outdoors, getting dirty, catching critters, and visiting farm animals. So it's been quite easy to instill the passion in him. In the fall, we plan on expanding our license to general foster parenting and becoming foster parents to other children in the system. I'm just wondering what other farmgirls do with foster kids when it comes to instilling the wholesome values we strive to live by on a daily basis. I'd love to hear your stories, anyway. It would be great to connect with other fostering farmgirls! Thanks in advance!! Click **here** to share your advice and stories.

Farmgirl Fashion: Farmgirl Fashion Design, Submitted by BarefootGoatGirl

I'm seriously starting to think of companies I would like to work for after graduation. I love fashion and textile design, but certainly do not belong in the world of big fashion. I want to work for a rural-type company designing garments or textiles until I get a freelance business established. I've already been looking into Cabella's, Bass Pro, Wrangler (Wrangler Retro, Aura, etc.), Rocky Mountain, and Southern Threads, as well as a few others. I'd appreciate it if you other farmgirls would help me do some brainstorming. Click **here** to share your ideas.



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the chatter continues ...

Garden Gate: My Chicken was on PBS This Weekend, Submitted by chessie

Long story short ... My b-day gift (a chicken named Thyme) from my best friend was still at my friend's house during the filming of her garden for the PBS show called "Growing a Greener World." Thyme ended up in a fun shot! Also, I was the third camera operator for one day of the 5 days the episode was shot in L.A. It was enough to get me listed in the credits! Fun stuff. The episode, called "Urban Homesteading—Living Homegrown Fresh" debuted this weekend on PBS stations nationwide and is now available online in its entirety. Click **here** to see.

Visit **my blog** for my behind-the-scenes look at that day ... "Where the name is bigger than the farm, but no one seems to mind!" Comment on the post **here**.

Herbal Wisdom: Lavender Essential Oil for Burns, Submitted by kathyinozarks

I wanted to share this cause it really works. I buy mine from Mountain Rose Herbs out of Oregon. I always keep a bottle nearby in the kitchen, cause I usually end up burning myself from time to time.



Lavender is one of the few essential oils that you do not need a carrier oil to mix with it—you can put a couple of drops right on the burn. If it's a bad burn, it will sting like fire for just a bit, and then the pain will be gone—for me, within a 24-48 hour period, my skin will be healed.

Earlier this summer, I was setting up the bbq grill, and for some reason, one of the briquets was not where it was supposed to be, so I took my finger and moved it over ... ouch!! My finger turned white. I immediately ran into the house and put my lavender oil on it. After the burning stopped, I put more drops on. I finished fixing dinner, and by the time I started cleaning up the dishes, I had forgotten about my burn—it did not burn while I was washing the dishes. It really does amaze me how well it works. Click **here** to join topic.

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Nifty Thrifty: 50 Ways to Not Waste Food! Submitted by Alee

Oh my gosh! I am bookmarking this **website**! I think I need to pin it to my husband's forehead. He is the "Ew...leftovers?" King. Most nights that he is on kitchen duty, he doesn't put the food away—I think to avoid leftovers. (Aren't leftovers the best, though? I love how the flavors taste the next day!)

Anyway, lots of great ideas here! Click here to comment.

Nifty Thrifty: Frugality & Thriftiness, Submitted by harmonyfarm

I consider myself a very frugal person. I cut old bath towels to use one more time as washcloths, and then they become dust rags. I have a "bucket" in the freezer that leftover veggies go into, so sometime down the road they can be thawed out to make soup. I reuse envelopes and any kind of containers. I save greeting cards and tear them apart and make postcards out of them. The list could go on and on ... I wonder how much money I have saved over the years making something out of nothing?

I'm curious ... How frugal are you? Click here to respond.

Stitching & Crafting Room: Not Your Grandma's Apron ... Submitted by clothedinscarlet

I just finished an apron for my friend who is getting married next week. She likes dark colors and nothing pastel-like or anything, so this is what I came up with.

It's a really cute retro style, and this old chair does its shape no justice. She is itty bitty, so think tinier waste and a big ruffly skirt when it's on. The top, I quilted, but you can't even really see the details in the close-up picture very well (doesn't really matter, since I'm not a quilter anyway, but I thought it came out kinda pretty). Then, the black lace came from a bag of vintage lace that I bought for \$1 today at an estate sale. It's definitely different and not your grandma's apron ... LOL! Click **here** to comment.



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Farmgirl Sisterhood News

Merit Badge Updates:

Become a Legend in Your Own Time!

There are now two ways to become a **Farmgirl Legend**. Become a "Schoolmarm" when you complete all the badge requirements in any one category. For example, in Each Other, you would need to complete the beginner, intermediate, and expert levels in Community Service, Community Action, Public Service, Lend a Hand to Families, Lend a Hand to Farm Families, Little Squirts, Plant It Forward, Connecting Growers and Eaters, Farmgirl Gratitude, Get 'er Done, Farmgirl Spirit, Families Forever, and Entrepreneurial Spirit.

Once you become a "Schoolmarm," the next step is to become a "Head Mistress" when you obtain the Schoolmarm title in **ALL** categories.

When you become a Schoolmarm or a Headmistress, you will be awarded a certificate and your new lofty title will be applied to your Farmgirl Connection chatroom I.D.

We've also added four new badges for you to earn (we do this on Jan. 1 and July 1 each year). You can now earn badges for "Green Energy" in the Cleaning Up category, for "Knotty Farmgirls" in the Outpost category, and for "Farmgirl Shutterbugs" and "I Should Have Been in the Movies" in the Each Other

category. And for those of you who like to print out the badge requirements, we'll have updated pdfs available soon. Find complete instructions for becoming a Farmgirl Legend and for earning the new badges **here**.



... more Farmgirl Sisterhood News

Sisterhood Necklace

We've partnered with Elaine Tolson of Washington to offer this lovely bit of vintage-style jewelryfor Sisterhood members only. Your necklace will be emblazoned with your own unique Sisterhood number, setting your braggin' rights "in stone." Whether you wear it as a secret code for those inthe-know, or as a conversation starter about the Sisterhood, is up to you. **Click here to order yours.**

FYI: We're working on earrings and a charm necklace with small, round "charms" that represent the Merit Badges you've earned. Stay tuned ...



Hello Elaine!

Hi, my name is Veronica and you made a charm for me. It is a Farmgirl Sisterhood charm necklace and I just had to e-mail you.

First off. I never expected such quality and attention to detail. When I saw my name on the package, I thought it was from someone I knew! Then when I opened the package and saw the little burlap pouch, I smiled and my daughter (who is 3) said, "Mama, what's that?" Then, when I pulled out the necklace, I literally gasped.

It's so beautiful! I knew what it would look like from a photo on the MaryJanesFarm website, but this necklace exceeded my expectations. I loved the length of the chain. I have bought some necklaces on Etsy.com and I'm always disappointed that the ball chains are soooo short. The charm looks small to me on the website, so when I saw it, I was like, this is the perfect size!

I just wanted to thank you personally for such detail and the obvious love you put into your craft. Are you on Etsy? I'm definitely sharing your website with all of my friends. And I am most definitely going to be buying another charm(s) from you in the future.

Thank you again, and I feel like I got a bargain for this necklace.

Sincerely, Veronica Laviolette

Woo-Hoo! This month's Sisterhood Badges go to (drum roll please):

Amy Furrer, #874

Beginner badge: Community Service / Each Other Beginner badge: Bee Good to Your Mother Earth / Garden Gate Beginner badge: Embroidery / Stitching & Crafting

Aubrey Brackett, acairnsmom #1504

Beginner badge: Sew Wonderful / Stitching & Crafting Intermediate badge: Sew Wonderful / Stitching & Crafting

Carrie Meerwarth, Carrie M #147

Beginner badge: Tatting / Stitching & Crafting Beginner badge: Forage For Food / Farm Kitchen Intermediate badge: Homespun Christmas / Stitching & Crafting Intermediate badge: Tatting / Stitching & Crafting Intermediate badge: Forage For Food / Farm Kitchen Intermediate badge: 3R's Rule (Reuse, Recycle, Revive!) / Garden Gate Intermediate badge: In the Garden / Make It Easy Intermediate badge: Going Green / Cleaning Up Expert badge: ChillOver ComeOver / Farm Kitchen Expert badge: Homespun Christmas / Stitching & Crafting Expert badge: Forage For Food / Farm Kitchen Expert badge: 3R's Rule (Reuse, Recycle, Revive!) / Garden Gate Expert badge: In the Garden / Make It Easy Expert badge: Tatting / Stitching & Crafting Intermediate badge: Going Green / Cleaning Up Schoolmarm: Stitching & Crafting / Farmgirl Legends

Cassie Jean McClelland, cjeanjellybean #1356 Beginner badge: Buttoned Up / Stitching & Crafting

Chrissy Mayhew, Skootsandstitches #1904 Beginner badge: Quilting / Stitching & Crafting Beginner badge: Buttoned Up / Stitching & Crafting Intermediate badge: Quilting / Stitching & Crafting

Christine Johnson, Babynurse #831 Beginner badge: Get It Together / Farm Kitchen Intermediate badge: Get It Together / Farm Kitchen

continued ...

While the spirit of neighborliness was important on the frontier because neighbors were so few. It is even more important now because neighbors are so many. ??
– Lady Bird Johnson

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Christy Harrill, MerryHeartSister #1951 Beginner badge: Backyard Farmer / Garden Gate Beginner badge: Get It Together / Farm Kitchen Beginner badge: Buttoned Up / Stitching & Crafting Beginner badge: Shopping Green / Cleaning Up Beginner badge: Crochet / Stitching & Crafting Beginner badge: What's Your Beef? / Garden Gate Beginner badge: Entrepreneurial Spirit / Each Other Beginner badge: Community Action / Each Other Beginner badge: Green Energy / Cleaning Up Beginner badge: Knitting / Stitching & Crafting Beginner badge: The Secret Life of Bees / Garden Gate Intermediate badge: Get It Together / Farm Kitchen Intermediate badge: Crochet / Stitching & Crafting Intermediate badge: Shopping Green / Cleaning Up Expert badge: Get It Together / Farm Kitchen

CJ Armstrong, ceejay48 #665

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Beginner badge: Know Your Food / Farm Kitchen Beginner badge: Heirlooms Forever! / Garden Gate Beginner badge: Forage For Food / Farm Kitchen Intermediate badge: Embroidery / Stitching & Crafting Intermediate badge: Green Energy / Cleaning Up Intermediate badge: Heirlooms Forever! / Garden Gate Intermediate badge: Homespun Christmas / Stitching & Crafting Intermediate badge: Forage For Food / Farm Kitchen Intermediate badge: Know Your Food / Farm Kitchen Expert badge: Embroidery / Stitching & Crafting Expert badge: Build It Green / Make It Easy Expert badge: Horse Dreams / Garden Gate Expert badge: Heirlooms Forever! / Garden Gate Expert badge: In The Garden / Make It Easy Expert badge: Forage For Food / Farm Kitchen Expert badge: Pay It Forward / Farm Kitchen Expert badge: Know Your Food / Farm Kitchen Schoolmarm: Make It Easy / Farmgirl Legends Schoolmarm: Farm Kitchen / Farmgirl Legends

Corra Jacobsen, Corrabelle #2004

Beginner badge: Heirlooms Forever! / Garden Gate Beginner badge: The Secret Life of Bees / Garden Gate Beginner badge: Crochet / Stitching & Crafting

continued ...

6 Climb the mountains and get their good tidings. Nature's peace will flow into you as sunshine flows into trees. The winds will blow their own freshness into you, and the storms their energy, while cares will drop off like autumn leaves. ?? – John Muir



Beginner badge: Bee Good to Your Mother Earth / Garden Gate Beginner badge: Gaining Ground / Garden Gate Beginner badge: Backyard Farmer / Garden Gate

Denise Kleppe, dkleppe #1600 Beginner badge: Shopping Green / Cleaning Up

Denise Meister, Denisemgm #11976 Intermediate badge: Sew Wonderful / Stitching & Crafting

Diane Rathje, CountryPotter #1641 Beginner badge: Community Service / Each Other Beginner badge: Aprons / Stitching & Crafting

.

Donna Walcott, LiliesPromise #1382 Beginner badge: Buttoned Up / Stitching & Crafting Beginner badge: Shopping Green / Cleaning Up Beginner badge: Quilting / Stitching & Crafting Beginner badge: In the Garden / Make It Easy Beginner badge: Knitting / Stitching & Crafting Intermediate badge: Quilting / Stitching & Crafting

Elizabeth Chamberlain, Farmhousegirl #1747 Intermediate badge: Shopping Green / Cleaning Up

Elizabeth Baker, woolgirl #1947 Beginner badge: Families Forever / Each Other Beginner badge: Knitting / Stitching & Crafting

Hollie Thomas, cowlady40 #1710 Beginner badge: Backyard Farmer / Garden Gate Beginner badge: Sew Wonderful / Stitching & Crafting Beginner badge: Crochet / Stitching & Crafting Intermediate badge: Backyard Farmer / Garden Gate

Jeanne Mutziger, supernaynay #1883 Beginner badge: Sew Wonderful / Stitching & Crafting Beginner badge: Quilting / Stitching & Crafting Intermediate badge: Sew Wonderful / Stitching & Crafting

continued ...



Jennifer Lee, msjlee9 #1687 Beginner badge: Shopping Green / Cleaning Up Intermediate badge: Shopping Green / Cleaning Up

Jessie Yonkovit, JessieMae #134 Beginner badge: Crochet / Stitching & Crafting Beginner badge: Nellie Make-do / Stitching & Crafting

Joan Van Roo, Tourguidejoan #1413 Beginner badge: Gaining Ground / Garden Gate

Judy King, patchworkpeace #932 Beginner badge: Farmgirl Gratitude / Each Other Beginner badge: Grow Where You're Planted / Garden Gate Beginner badge: Quilting / Stitching & Crafting Beginner badge: Families Forever / Each Other Intermediate badge: Know Your Food / Farm Kitchen Intermediate badge: Get It Together / Farm Kitchen Intermediate badge: What's Your Beef? / Garden Gate Intermediate badge: The Secret Life of Bees / Garden Gate

Kathleen Lorentz, Kathleen L #1620 Beginner badge: Know Your Food / Farm Kitchen Beginner badge: Farmgirl Gratitude / Each Other Beginner badge: Horse Dreams / Garden Gate Intermediate badge: The Secret Life of Bees / Garden Gate Intermediate badge: Safe Toys / Stitching & Crafting

Kerry Suit, kerbear #975 Beginner badge: Shopping Green / Cleaning Up

Kim McIntyre Wiley, GrassFarmer #936 Beginner badge: Crochet / Stitching & Crafting Beginner badge: Buttoned Up / Stitching & Crafting Beginner badge: Going Green / Cleaning Up Intermediate badge: Buttoned Up / Stitching & Crafting

Kristina Nelson, FieldsofThyme #800 Beginner badge: Farmgirl Shutterbugs / Each Other Beginner badge: Heirlooms Forever! / Garden Gate Beginner badge: Gaining Ground / Garden Gate Intermediate badge: The Secret Life of Bees / Garden Gate

continued ...

6 6 The finest workers in stone are not copper or steel tools, but the gentle touches of air and water working at their leisure with a liberal allowance of time. ?? - Henry David Thoreau

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Laura Woodhouse, LauraJane #2005 Beginner badge: In the Garden / Make It Easy Beginner badge: Build It Green / Make It Easy Beginner badge: Farmgirl Shutterbugs / Each Other

Laurie Lemieux, Montrose Girl #1587 Beginner badge: Quilting / Stitching & Crafting Beginner badge: Plant It Forward / Each Other Beginner badge: In the Garden / Make It Easy Beginner badge: 'Out There' Women / Outpost Beginner badge: Farmgirl Gratitude / Each Other Beginner badge: Horse Dreams / Garden Gate Intermediate badge: Going Green / Cleaning Up Intermediate badge: Green Energy / Cleaning Up Intermediate badge: Horse Dreams / Garden Gate Expert badge: Going Green / Cleaning Up Expert badge: Going Green / Cleaning Up

Lindsey Kirby, AmeliaLin #1998

Beginner badge: Embroidery / Stitching & Crafting Beginner badge: Get It Together / Farm Kitchen Beginner badge: Homespun Christmas / Stitching & Crafting Beginner badge: Shopping Green / Cleaning Up Beginner badge: Green Energy / Cleaning Up Beginner badge: Families Forever / Each Other Beginner badge: Farmgirl Shutterbugs / Each Other

Lisa Schlossberg, #1103 Beginner badge: Knitting / Stitching & Crafting

Lisa Smith, Boots #1647

Beginner badge: Shopping Green / Cleaning Up Beginner badge: Sew Wonderful / Stitching & Crafting Beginner badge: Crochet / Stitching & Crafting Beginner badge: Buttoned Up / Stitching & Crafting Beginner badge: 'Out There' Women / Outpost Beginner badge: BakeOver MakeOver / Farm Kitchen

Liz Taylor, leilaht #1932 Beginner badge: Crochet / Stitching & Crafting Beginner badge: Aprons / Stitching & Crafting

continued ...

Wy kitchen is a mystical place, a kind of temple for me. It is a place where the surfaces seem to have significance, where the sounds and odors carry meaning that transfers from the past and bridges to the future.

- Pearl Bailey

Beginner badge: In the Garden / Make It Easy Beginner badge: Shopping Green / Cleaning Up

Loyce Krogel, traildancer #1272 Intermediate badge: Disconnect to Reconnect / Outpost Expert badge: Disconnect to Reconnect / Outpost

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Maria Carmody, #1523 Beginner badge: Going Green / Cleaning Up Beginner badge: Farmgirl Gratitude / Each Other

Megan Salter, HondaRebelGirl #1383 Beginner badge: Quilting / Stitching & Crafting Beginner badge: Buttoned Up / Stitching & Crafting Beginner badge: Aprons / Stitching & Crafting Beginner badge: Shopping Green / Cleaning Up Beginner badge: Sew Wonderful / Stitching & Crafting Beginner badge: Know Your Food / Farm Kitchen Intermediate badge: Buttoned Up / Stitching & Crafting

Melissa Bailey, MissLiss #724

Beginner badge: Farmgirl Gratitude / Each Other Beginner badge: Pay It Forward / Farm Kitchen Beginner badge: What's Your Beef? / Garden Gate Beginner badge: Build It Green / Make It Easy Beginner badge: 'Out There' Women / Outpost Beginner badge: Knotty Farmgirls / Outpost Beginner badge: BakeOver MakeOver / Farm Kitchen Beginner badge: Community Action / Each Other Beginner badge: Green Energy / Cleaning Up Beginner badge: Horse Dreams / Garden Gate Intermediate badge: Build It Green / Make It Easy Intermediate badge: Buttoned Up / Stitching & Crafting Intermediate badge: Bustin' Out / Farm Kitchen Intermediate badge: 'Out There' Women / Outpost Intermediate badge: The Secret Life of Bees / Garden Gate Intermediate badge: What's Your Beef? / Garden Gate

Monique Bergeron, Rigardengirl #1838 Beginner badge: Knitting / Stitching & Crafting

continued ...

"A balanced diet is a cookie in each hand."

- Anonymous

Nicole Christensen, texdane #1155

Beginner badge: Families Forever / Each Other Beginner badge: What's Your Beef? / Garden Gate Beginner badge: Farmgirl Spirit / Each Other Beginner badge: The Secret Life of Bees / Garden Gate Intermediate badge: Families Forever / Each Other Intermediate badge: Bustin' Out / Farm Kitchen Intermediate badge: Knitting / Stitching & Crafting Expert badge: Families Forever / Each Other

Rali Burleson, Rali #1679 Beginner badge: Embroidery / Stitching & Crafting

Rose Lynn, christmasgal #1486 Beginner badge: Quilting / Stitching & Crafting Beginner badge: Connecting Growers and Eaters / Each Other

Ruby Slider, narjay #1663

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Beginner badge: Backyard Farmer / Garden Gate Beginner badge: Families Forever / Each Other Beginner badge: Crochet / Stitching & Crafting Intermediate badge: Aprons / Stitching & Crafting Intermediate badge: Horse Dreams / Garden Gate Intermediate badge: Backyard Farmer / Garden Gate Expert badge: Backyard Farmer / Garden Gate Expert badge: Shopping Green / Cleaning Up

Rusty McHale, Rusty #1572

Beginner badge: Forage For Food / Farm Kitchen Beginner badge: Green Energy / Cleaning Up Beginner badge: Community Service / Each Other Intermediate badge: The Secret Life of Bees / Garden Gate Intermediate badge: Nellie Will-do / Stitching & Crafting Intermediate badge: Embroidery / Stitching & Crafting Intermediate badge: Safe Toys / Stitching & Crafting Expert badge: Embroidery / Stitching & Crafting Expert badge: Nellie Will-do / Stitching & Crafting Expert badge: Nellie Will-do / Stitching & Crafting Expert badge: Quilting / Stitching & Crafting Expert badge: Safe Toys / Stitching & Crafting

continued ...

Sharalyn Paetz, Angora girl #341 Beginner badge: Tatting / Stitching & Crafting Beginner badge: ChillOver ComeOver / Farm Kitchen

Sherrilyn Askew, Sherri #1350 Intermediate badge: Embroidery / Stitching & Crafting Intermediate badge: Knitting / Stitching & Crafting

Starletta Schipp, star-schipp #1927 Beginner badge: Backyard Farmer / Garden Gate Beginner badge: Tatting / Stitching & Crafting Beginner badge: Knitting / Stitching & Crafting

Susanne Bender, josy #467

Beginner badge: Horse Dreams / Garden Gate Beginner badge: Community Action / Each Other Intermediate badge: Community Action / Each Other Expert badge: The Secret Life of Bees / Garden Gate Expert badge: Community Action / Each Other

Tina Dennis, dreamingofafarm #1355 Beginner badge: Backyard Farmer / Garden Gate

Veronica Laviolette, lavagirl #1921

Beginner badge: Bee Good to Your Mother Earth / Garden Gate Beginner badge: Knitting / Stitching & Crafting Beginner badge: Shopping Green / Cleaning Up

Vickie Hill, vintagevickie #252

Beginner badge: Crochet / Stitching & Crafting Beginner badge: Homespun Christmas / Stitching & Crafting Beginner badge: The Secret Life of Bees / Garden Gate Beginner badge: Bee Good to Your Mother Earth / Garden Gate Beginner badge: Know Your Food / Farm Kitchen Beginner badge: Knitting / Stitching & Crafting Intermediate badge: Crochet / Stitching & Crafting Intermediate badge: Knitting / Stitching & Crafting

Wende Wagner, wende #660 Beginner badge: Community Service / Each Other

continued ...

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Recognizing the potential of a dilapidated piece of furniture and transforming it into a beautiful upholstered treasure is one of the real joys of learning this craft. **9**

- Dorothy Gates, The Essential Guide to Upholstery

Waa-chaa! Farmerettes & Young Cultivators

Merit Badge Awardees

Woo-Hoo! This month's **Young Cultivator Badges** go to (drum roll please):

Abby Fulgham, Young Cultivator of Janet Ray #1865 Beginner badge: All Buttoned Up / Stitching & Crafting Beginner badge: Weaving In and Out / Stitching & Crafting Beginner badge: I Did It My Way / Make It Easy Beginner badge: All Dried Up / Farm Kitchen Beginner badge: Trash Talk / Cleaning Up Intermediate badge: All Buttoned Up / Stitching & Crafting Intermediate badge: Weaving In and Out / Stitching & Crafting Intermediate badge: All Dried Up / Farm Kitchen

Davy Harrill, Young Cultivator of Christy Harrill #1951 Beginner badge: I Did It My Way / Make It Easy Beginner badge: It's In The Bag / Cleaning Up Beginner badge: All Dried Up / Farm Kitchen Beginner badge: Trash Talk / Cleaning Up Beginner badge: Families Forever / Each Other Intermediate badge: All Dried Up / Farm Kitchen Intermediate badge: Families Forever / Each Other Expert badge: Families Forever / Each Other

Eden Guynn, Young Cultivator of Cassie Jean McClelland #1356 Beginner badge: All Buttoned Up / Stitching & Crafting Intermediate badge: All Buttoned Up / Stitching & Crafting

What's a Farmerette?

Farmerettes are young farmgirls-in-training between the ages 14–18. They can earn the same Merit Badges as adult Sisters, so long as there is a Farmgirl Sisterhood member nearby to work with them. Click here to find out more.

What's a Young Cultivator?

Young Cultivators are girls and boys between the ages 6 and 13. They can work with Farmgirl Sisterhood members to earn badges, but have their own unique program. Click here to find out more.

Merit Badge Awardees

Eliza Jane McClelland, Young Cultivator of Cassie Jean McClelland #1356 Beginner badge: All Buttoned Up / Stitching & Crafting

Ella Louise McClelland, Young Cultivator of Cassie Jean McClelland #1356 Beginner badge: All Buttoned Up / Stitching & Crafting

Hayden Samuel, Young Cultivator of Cassie Jean McClelland #1356 Beginner badge: All Buttoned Up / Stitching & Crafting Intermediate badge: All Buttoned Up / Stitching & Crafting

Heidi Stoneburg, Young Cultivator of Cassie Jean McClelland #1356 Beginner badge: All Buttoned Up / Stitching & Crafting

Hillary Stoneburg, Young Cultivator of Cassie Jean McClelland #1356 Beginner badge: All Buttoned Up / Stitching & Crafting Intermediate badge: All Buttoned Up / Stitching & Crafting

James Harrill, Young Cultivator of Christy Harrill #1951 Beginner badge: I Did It My Way / Make It Easy Beginner badge: It's In The Bag / Cleaning Up Beginner badge: All Dried Up / Farm Kitchen Beginner badge: Trash Talk / Cleaning Up Beginner badge: Families Forever / Each Other Intermediate badge: All Dried Up / Farm Kitchen Intermediate badge: Families Forever / Each Other Expert badge: Families Forever / Each Other

JunFen Freihammer, Young Cultivator of Joan Van Roo #1413 Beginner badge: Let's Go To Town / Each Other

Matt Fulgham, Young Cultivator of Janet Ray #1865 Beginner badge: I Did It My Way / Make It Easy Beginner badge: All Dried Up / Farm Kitchen Beginner badge: Trash Talk / Cleaning Up Intermediate badge: All Dried Up / Farm Kitchen

Nevada Mead, Young Cultivator of Rose Lynn #1486 Beginner badge: All Buttoned Up / Stitching & Crafting Intermediate badge: All Buttoned Up / Stitching & Crafting Expert badge: All Buttoned Up / Stitching & Crafting



. . . .

Young Cultivators •

What's a Young Cultivator?

Young Cultivators are girls and boys between the ages 6 and 13. They can work with Farmgirl Sisterhood members to earn badges, but have their own unique program. **Click here to find out more.**

Young Cultivators Group

Rebekka Boysen has started a Young Cultivators group. She'll be reporting on their activities in future issues.

• 1 •

"This is from our first meeting. The girls started button collections and decorated journals to keep track of their badges. We had a fancy dinner and then the girls went out back and whispered to each other in my daughter's treehouse."



September FARMGIRL SISTERHOOD SPECIAL



Fresh Eating Garlic

Garlic Seed, Hardneck

SEPTEMBER GARLIC SPECIAL

- Farmgirl Sisterhood members that place a garlic order with MaryJanesFarm in the month of September will receive a 20% discount.
- Discount Information: Fill in the "Coupon Code" field during checkout with GARLIC! and apply the code to your order (not case-sensitive).



QUESTIONS? Call us at (1-888-750-6004)







Let the Photo Contest Fun Begin! Here's the fine print:

Submissions are limited to one per person (must be 18 years of age and older to be eligible to win) and must be in one of these seven categories: Each Other, Farm Kitchen, Garden Gate, Stitching Room, Make It Easy, Outpost, and Cleaning Up. Photograph must be an original taken by the person submitting it. The photograph need not be taken with a digital camera; scans of negatives, transparencies, or photographic prints are acceptable. However, photos must be submitted in digital format. Click **here** to submit. Submissions may be in color or black and white, must be JPEG files and must have a resolution of no less than 300 dpi (also referred to as pixels per inch) with a print size of at least 5" x 7".

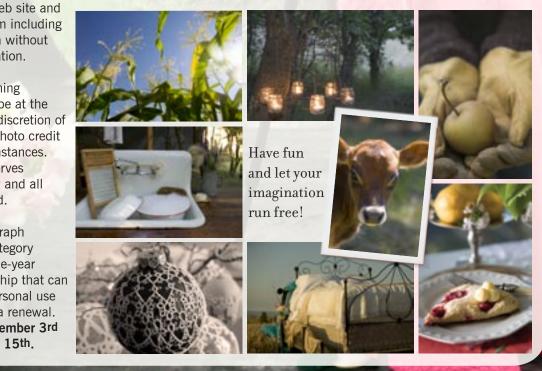
If the photograph contains any material or elements that are not owned by the entrant and/or which are subject to the rights of third parties, and/or if any persons appear in the photograph, the entrant is responsible for obtaining, prior to submission of the photograph, any and all releases and consents necessary to permit the exhibition and use of the photograph by MaryJanesFarm and its affiliations without additional compensation. If any person appearing in any photograph is under the age of majority in their state of residence the signature of a parent or legal guardian is required on each release.

In submitting each photograph, each entrant agrees to the following: 1) that the photo has not been used for publication in any other forum; 2) that the photograph, in its entirety, must be a single work of original material taken by the entrant. By entering the contest, entrant represents, acknowledges, and warrants that the submitted photograph is an original work created solely by the entrant, that the photograph does not infringe on the copyrights, trademarks, moral rights, rights of privacy/publicity or intellectual property rights of any person or entity, and that no other party has any right, title, claim, or interest in the photograph; and 3) that the photograph may be used at any time and in any forum offered by MaryJane's Cluck[™], MaryJanesFarm® magazine,

MaryJanesFarm® web site and other MaryJanesFarm including print and web media without additional compensation.

Selection of the winning photograph(s) shall be at the sole and unfettered discretion of MaryJane Butters. Photo credit will be given in all instances. MaryJanesFarm reserves the right to print any and all submissions received.

PRIZES! The photograph that wins in each category will receive a free one-year Sisterhood membership that can be either kept for personal use or gifted or used as a renewal. **Contest begins September 3rd and ends November 15th.**



September 2010 • MaryJane's Cluck



{You are cordially invited to attend} Midwest Apron Gathering 2010

Hosted by Farmgirls of the Heartland

Where: Shoal Creek Living History Museum at Hodge Park in Kansas City, Missouri.

When: September 18, 2010

The Back to Basics Farm Fair will have guest speakers from the Master Gardener Program, the University of Missouri Extension, Comanche Acres Iris Gardens, the KC Museum Loula Long Combs Fashion Paper Doll exhibit, and illustrator Johanna Gast Anderton, CSA farmer and MJF farmgirl, will discuss organic farming and CSA programs. Quilt displays using the 19th century living history buildings and grounds as a backdrop to showcase the quilts. The Model A Club of Greater Kansas City will proudly display their vintage show automobiles, and music will add to the day.

For **farmgirls only**, there will be a "sweet repeat cookbook exchange." Bring old or new cookbooks to swap. Dutch-oven cooking class, photo contest, silent auction, and free camping on the grounds of the museum. (Please send info for tents and campers.) For hotel and motel information, please **contact** Wende Wagner directly.

See next page for registration. This registration will include admission to the Back to Basics Farm Fair, being held on the grounds, lunch, and a few events and items available only to farmgirls.



Midwest Apron Gathering 2010: Registration Form

Name		
Address		
Phone	_ Cell	
E-mail	_	
Camping/ Tent		
Vegetarian or Vegan (This will help accommodate your lui		
Chapter and MJF #		

The **\$15** registration fee will include admission to the park for the fair, lunch, classes, and a few surprises just for farmgirls.

Checks made payable to **Shoal Creek LHM** and sent **to Wende Wagner, 31 N. E. 69 Hwy, Claycomo, MO 64119-3110.**

Please share information about travel plans and if interested in more farmgirl fun in the Kansas City area. Plans can be made to tour the organic dairy on Friday or the casinos on Sat. evening and farm visits on Sunday.

Directions to Shoal Creek Living History Museum are 435 N or S Exit 152 to the East towards Liberty, MO. LEFT at Shoal Creek Parkway to an immediate LEFT go 3/4 mile to entrance of park.

From I-35 North or South Exit 152 West to Shoal Creek Parkway. Go RIGHT, then immediate LEFT and 3/4 mile to park entrance.

Midwest Apron Gathering 2010 $\operatorname{PHOTO}\operatorname{CONTEST}$

Come express yourself at the Midwest Apron Gathering Photo Contest.

- Photos must be presented on the grounds by 11:00 a.m. The photos will be on display for the day.
- Photos will be judged on originality, composition, and relationship to the category. First through fourth place and one Best in Show photo will be selected. Please read form for mailing photos.
- Photos must be original work of the exhibitor. Please do not submit originals that can not be replaced. We are not responsible for lost, stolen, or damaged photos.
- Do not frame photos. All photos must be mounted on cardstock, matting or foam board.
- Name, category, and title must be on the back and no identifying marks on the front of the entry. Photos can not be removed before 4:00 p.m.!!

CATEGORIES:
Animals and Friends
Our Bounty
Grand Barns
Farmgirls Forever

Ain't my Tractor Sexy Cowgirl UP Cowboy True Farm Humor

A \$1 donation, made payable to SCLHM , for each photo is suggested.

Requirements for photo contest entries to be mailed and not attending the Apron Gathering.

- We are sorry you will be unable to attend this wonderful day.
- Photos must be received by Thursday September 16, 2010.
- Photos must have self-addressed stamped envelope/packaging with enough postage to return all photos.
- Do not send originals! We are not responsible for lost, stolen or damaged photos.
- All photos will be returned following the fair.
- Photo contest winners will be posted online in the MJF Farmgirl Connection and submitted to MJF magazine. It is to their discretion if the contest is published.

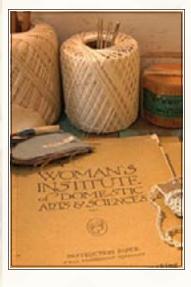
Thank you.

Wende Wagner 31 N. E. 69 Hwy Claycomo, MO 64119-3110 WWRJS2@aol.com



amy barickman

Amy Barickman is the founder and owner of Indygo Junction and The Vintage Workshop.



Ever wonder what the book on our Farmgirl Sisterhood website, The Woman's Institue of Domestic Arts and Sciences, is all about? Well, the Institute, in Scranton, Pennsylvania, was the brainchild of Mary Brooks Picken during the early 1900s and was called the "largest woman's college in the world." In 1920, there were more than 253,000 women and girls enrolled in one or more of its courses. Mary Brooks Picken's philosophy has been the



basis of inspiration for great women like Amy Barickman. Amy tells her inspirational journey in her new book, Vintage Notions. The design of her book and the old-fashioned artwork throughout is, well, over the top. I couldn't put it down, and when I finally went to bed, I got back up 10 minutes later ... I needed more!

Masic Pattern the Slip-Over Apron

Maryane

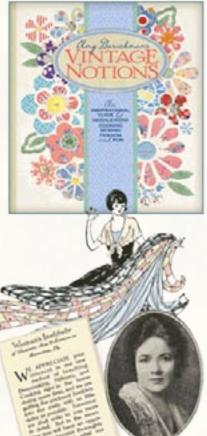
"Vintage Notions is the culmination of a personal journey that started 20 years ago when I began collecting rare sewing and needle arts books, vintage home arts magazines, and cookbooks. I reached a pivotal point in my collecting when I came across the work and wisdom of Mary Brooks Picken."

"I first discovered Mary in the summer of 2008, while returning from a creative workshop in Omaha, Nebraska. I began reviewing several vintage newsletters and magazines that I had collected while hunting for artwork for The Vintage Workshop. They were published by The Woman's Institute of Domestic Arts and Sciences in Scranton, Pennsylvania, between 1916 and 1934, and they

were inspiring. Combing through the aged pages of these wonderfully illustrated and beautifully written publications, I realized that they were still relevant today and provided a blueprint for a simple, fulfilling life."

"Researching and writing *Vintage Notions* has been an odyssey for me. And while my endless hunting for great vintage material will never stop, I understand the drive behind it now in a way I did not before I encountered the work of Mary Brooks Picken. It seems that all along, part of me was searching for the answers that Mary and her work provided. Her work shows that dignity, joy, and meaning can be derived from the home arts. Mary has become a beacon for me, both personally and professionally, and I want to share some of her light with you." – Amy Barickman

Click here to visit Amy's website, view sample pages, and buy your copy of Vintage Notions.



meet our bloggers

Farmgirls are tapping away at their keyboards to bring you news from the homefront, no matter where you live or what your interests. Rebekah Teal, a former judge, writes about being a farmgirl in the city; Libbie Zenger blogs from the rural perspective; Paula Spencer gives you the suburban viewpoint; Cathi Belcher shouts-out from her mountain top, and Shery Jespersen shares the ranch view from Wyoming. You can click to our farmgirl blogs right on our home page (www.maryjanesfarm.org). While you're there, sign up for our e-mail blog alerts and recipe of the week.

city Farmgirl

rural FARMGIRL

suburban

mountain FARMGIRL

ranch FARMGIRL

Shery Jespersen, Wyoming cattle rancher and outpost writer, shares the view from her saddle in our Ranch Farmgirl Blog. Shery is a "leather and lace cowgirl" who's been horse-crazy all of her life. Her longtime love is Apple Pi "Dolly" Rose, a 20-year-old Morgan otherwise known as "The Best Darn Horse in the Universe."

Her other interests include "junktiques," creating eclectic "make do" arts and crafts, collecting antique china, and cultivating mirth.



Rebekah Teal is a farmgirl who lives in a large metropolitan area and brings you our City Farmgirl Blog. She's a lawyer who has worked in both criminal defense and prosecution, and she has been a judge, a business woman, and a stay-at-home mom. She's not only "downhome" citified, she's a true-blue farmgirl ... in a pair of stilettos!

"Mustering up the courage to do the things you dream about," she says, "is the essence of being a farmgirl." Learning to live more organically and closer to nature is Rebekah's current pursuit.



Libbie Zenger is a small-town farmgirl who writes our Rural Farmgirl Blog and lives in the high-desert Sevier Valley of Central Utah with her husband and two little farmboys-as well as 30 ewes, 60 lambs, a handful of rams, a milk cow, an old horse, two dogs, a bunch o' chickens and two cats. She lives on a 140-year-old farm, in a farmhouse built by her great-great-grandfather, and tries to channel her grandmothers.

Libbie says, "When I found MaryJanesFarm, I found a new sort of sisterhood—one in which hard work, 'heart' work and handwork are truly valued, appreciated, and shared."



Paula Spencer writes our Suburban Farmgirl Blog. She's Woman's Day magazine's "Momfidence" columnist and a contributing editor of Parenting; the author of Momfidence! and a collaborator on eight other books, including The Happiest Toddler on the Block; and a senior editor of Caring.com, a leading eldercare resource. Best and not least, she's a mom of four.

Paula's lived in five great farm states, though never on a farm. She's nevertheless inordinately fond of heirloom tomatoes, fine stitching, early mornings, and making pies. And sock monkeys. Cathi Belcher, who

pens our Mountain Farmgirl Blog, lives in the White Mountains of New Hampshire. As a "lifelong learner," she fiercely values selfreliance, independence, freedom, and fresh mountain air. She's also a multi-media artist, with an obsession for off-grid living and alternative housing. Cathi is married to her childhood sweetheart, and owns and operates a 32-room mountain lodge.

"Mountains speak to my soul, and farming is an important part of my heritage," says Cathi. "I want to pass on my love of these things to others through my writing."

Being a farmgirl isn't where you live, but how you live!

www.maryjanesfarm.org





Magazines, Books, and More

Our Oct/Nov issue, "Attitude of Gratitude," is being sent to subscribers now and will hit newsstands on Sept. 14. In it, you'll read about "yoga cowgirls" and off-the-grid living, make easy crowd-pleaser one-dish meals, learn MaryJane's secret to growing great garlic, take a foraging trip to bring the outdoors in, and more.

Click here to subscribe to MaryJanesFarm magazine.

If you have a subscription, you should receive your magazine by about September 1. (Those of you near postal hubs get faster delivery; rural delivery takes a little longer.) If you don't receive your magazine within about 10 days after this date, you can call our publisher's subscription department at 800-476-4611 to check on your delivery.

MaryJanesFarm 2011 Calendar

Stay tuned for our fifth annual MaryJanesFarm Calendar— **COMING THIS FALL**. Each month's top page features a fullcolor image from our farm and each calendar page includes dates, holidays, inspirational sayings, lunar phases, and fabulous farmgirl culture. This is a Project F.A.R.M. (First-class American Rural Made) product. All 26 pages are printed here at the farm on $8\frac{1}{2}$ " x 11" card stock and are bound with black spiral wire, unfolding to 11" x 17".

Current Holidays:

- September 06 ~ Labor Day
- September 08 \sim Rosh Hashanah Begins/International Literacy Day
- September 09 ~ Wonderful Weirdos Day
- September 10 \sim Rosh Hashanah Ends
- September 12 ~ Grandparents' Day
- September 13 \sim International Chocolate Day
- September 16 \sim Stepfamily Day
- September 17 ~ Yom Kippur Begins/Citizenship Day
- September $18 \sim$ Yom Kippur Ends
- September 19 ~ Wife Appreciation Day
- September 21 \sim International Day of Peace
- September 22 ~ Autumnal Equinox/First Day of Autumn
- September 23 ~ Harvest Moon
- September 26 ~ Good Neighbor Day
- September 29 ~ National Women's Health & Fitness Day

Magazine "Goodies" on the MJF Website

"For those who are looking for the magazine portion of the website, here is the place to find additional patterns, instructions, recipes and such! Yum!" – Alee, Farmgirl Sister #8

To find the goodies, click here!





Magazines, Books, and More continues ...

SPECIAL: 3-Book Bundle

MaryJane's books are all bundled up for fall. Buy them together and save \$15! *MaryJane's Ideabook, Cookbook, Lifebook; MaryJane's Stitching Room;* and *MaryJane's Outpost.* **Click here.**

Gift Items ...

Inspire yourself or inspire a friend with books, journals, note cards, and other gifts from MaryJane. From the kitchen to the campfire, there's something special here for every farmgirlat-heart.

Click here to shop our gift items.

And don't forget to visit our "Product Shop" \ldots Click Here

There, you'll find everything from organic bed sheets to beautiful bed sets to aprons to dolls to candles to chocolate to over 60 organic instant or quick-prep meals and desserts to much, much more!

If you know of someone who may be interested in receiving this newsletter, send their e-mail(s) to us at **sisterhoodhopeful@maryjanesfarm.org** and we'll e-mail them a sample issue.

For other questions or general inquiries, e-mail **FarmgirlSisterhood@maryjanesfarm.org**.

Over 1078 Farmgirl Chapters in 48 states and 8 countries and 46 with 2044 Sisterhood members — mbers growing stronger every day!

